



Color Variants

BS260610

Stainless steel-backed full glass door
Width 30" (76 cm)

Included accessories

1 x STS tray-GN2/3-unpunched-40 mm deep.
1 x STS tray-GN2/3-punched-40 mm deep.
1 x grid.
1 x pluggable meat probe.

Optional accessories

GN114130
Stainless steel cooking insert
GN114230
Stainless steel cooking insert
GN124130
Stainless steel cooking insert
GN124230
Stainless steel cooking insert
GN340230
Non-stick aluminum cast-iron roaster
GN410130
Stainless steel lid
GN410230
Stainless steel lid
GR220046
Wire rack, chromium-plated

Product Variants

BS261610
200 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Left-hinged
Controls at the bottom

BS260610

200 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Right-hinged
Controls at the bottom

- Water tank.
- Convection from 85° F - 450° F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
- Steaming without pressure.
- Electronic precision temperature control from 85° F to 212° F.
- Removable meat probe.
- Net volume 1.7 cu.ft.

Cooking modes

Cooking modes: combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking.

Operation

LCD function display with digital clock. Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode. Menu settings. Actual temperature display. Electronic precision temperature control. Rotary knob and touch key operation.

Features

Meat probe with automatic shut-off function. Automatic boiling point detection. Removable 44 oz (1.3 liter) water tank. Water level warming. 60 W halogen light on the side. Hygienic stainless steel cooking interior. Four rack levels. Side-opening door opens up to 180° angle.

Safety

Child lock. Safety lock. Cooled housing with temperature protection.

Cleaning

Cleaning program. Drying program. Descaling program. Grease filter in front of convection fan.

Planning notes

Please read the installation details regarding air ducting on page 9/10 of the M&D. Door hinge not reversible. The front of the appliance extends 1 7/8" from the cabinet front. The outer edge of the door handle extends 3 11/16" from the cabinet front. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 3/16" between the appliance and adjacent cabinets. When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche. Plan a power outlet outside of the cut-out niche.

Rating

Total rating 2.0 kW.

Product Features

Cooking mode

Defrost, fermentation, Hot Air, Hot air + steam 100%, Hot air + steam 30%, Hot air + steam 60%, Hot air + steam 80%, Regeneration, Steam 100%, Steam 30%, Steam 60%, Steam 80%

Time-setting Options

Convection Element Wattages cavity 1 (W)

Included accessories

1 x STS tray-GN2/3-unpunched-40 mm deep, 1 x STS tray-GN2/3-punched-40 mm deep, 1 x grid, 1 x pluggable meat probe

Optional accessories

GN114130, GN114230, GN124130, GN124230, GN340230, GN410130, GN410230, GR220046

Consumption and connection features

UPC code

825225847137

Product color

Stainless steel

Alternative colors available

BS260630

Energy source

Electric

Watts (W)

1950

Current (A)

10

Volts (V)

208/220-240

Frequency (Hz)

60

Approval certificates

ETL

Power cord length (in)

47 "

Plug type

Fixed connection, No plug

Overall appliance dimensions (HxWxD) (in)

17 15/16 " x 29 5/8 " x 21 1/16 "

Required cutout size (HxWxD) (in)

17 11/16 " x 28 1/2 " x 21 5/8 "

Product packaging dimensions (HxWxD) (in)

Net weight (lbs)

95

Gross weight (lbs)

99

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208 / 220 - 240 V / 60 Hz

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