



Color Variants

BS484610

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 outlet hose 3m.
1 x water inlet hose 3m.
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

BS485610
400 series Combi-steam oven
Stainless steel-backed full glass door
Width 30" (76 cm)
Left-hinged
Controls at the bottom

BS484610

400 series Combi-steam oven

Stainless steel-backed full glass door

Width 30" (76 cm)

Right-hinged

Controls at the bottom

- Width 30" (76 cm)
- Handleless door/automatic door opening
- Fresh steam system with water inlet and outlet.
- Convection from 85° F - 450° F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.
- Full surface grill behind glass ceramic for easy cleaning, combinable with convection up to 450° F
- TFT touch display
- Steaming without pressure.
- Electronic precision temperature control from 85° F - 550° F.
- Removable meat probe.
- Net volume 1.7 cu.ft.

Cooking modes

Convection + 100 % humidity.
Convection + 80 % humidity.
Convection + 60 % humidity.
Convection + 30 % humidity.
Convection + 0 % humidity.
Full surface grill + convection.
Full surface grill.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Proofing.
Defrosting.
Refreshing.
Misting.
Low temperature cooking.

Operation

Automatic door opening.
Rotary knobs and TFT touch display operation.
Clear text display in 25 languages.
Option to save individual recipes (incl. meat probe).
Information key with use indicators.
Side-opening door opens up to 180° angle.

Features

2000W full surface grill behind glass ceramic
Steam evacuation.
Meat probe with automatic shut-off function.
Actual temperature display.
Timer functions: cooking time, shut off time, short-term timer, stop watch, Sabbath mode.
Automatic boiling point detection.
Capacity display of filter cartridge (if connected to GF 111 700 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
Four rack levels.

Safety

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

Cleaning

Cleaning program.
Drying program.
Descaling program.
Grease filter in front of convection fan, dishwasher-safe.

Planning notes

Door hinge not reversible.

Product Features

Cooking mode

, Defrost, fermentation, grill, grill + hot air, grill + steam, low temperature steam, Regeneration, Steam
Convection 30%, Steam Convection 60%, Steam Convection 80%, True Convection

Time-setting Options

Convection Element Wattages primary cavity (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 outlet hose 3m, 1 x water inlet hose 3m, 1 x pluggable meat probe

Optional accessories

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

Consumption and connection features

UPC code

825225802907

Product color

Stainless steel

Alternative colors available

Energy source

Electric

Watts (W)

3200

Current (A)

13

Volts (V)

208/220-240

Frequency (Hz)

60

Approval certificates

ETL

Power Cord Length

47 1/4"

Plug type

fixed connection

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)

22 13/16 " x 32 11/16 " x 27 9/16 "

Net weight (lbs)

115

Gross weight (lbs)

121

2013-10-19

Page 1

At no point may the drain hose be positioned higher than the bottom edge of the appliance. The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).

The outlet hose must not be longer than a maximum of 17'.

The water connection (1) for the inlet hose must always be accessible and not located directly behind the appliance.

The connection of the outlet hose to the siphon (2) must not be directly behind the appliance and should be accessible.

If the water hardness exceeds 7° dH, GF 111 700 (3) or another water softening system must be installed when connecting the appliance. (Please contact your plumber for details.)

The front of the appliance extends 1 7/8" from the cabinet front.

When handle (optional) accessory is installed, 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.

Cold water connection (no hot water connection).

Supply hose 118" with 3/4" connection.

Outlet hose (ø 1 ") 10 " (3.0 m)

(HT-Hose).

Rating

Total rating 3.2 kW.

Total Amps: 13 A.

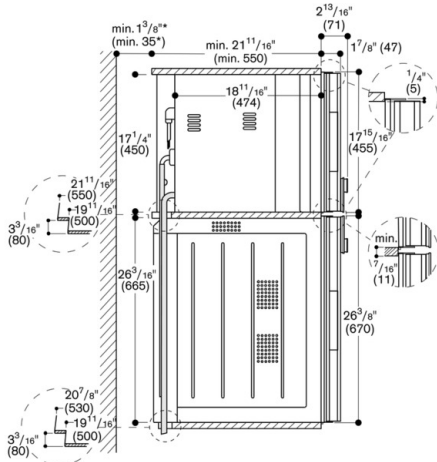
208 / 220 - 240 V / 60 Hz

Connecting cable 47 1/4" without plug (hardwire required).

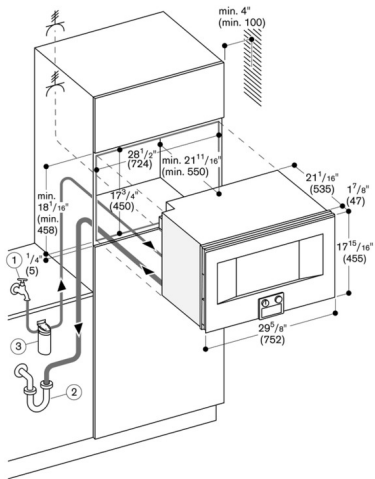
BS484610
 400 series Combi-steam oven
 Stainless steel-backed full glass door
 Width 30" (76 cm)
 Right-hinged
 Controls at the bottom

2013-10-19
 Page 2

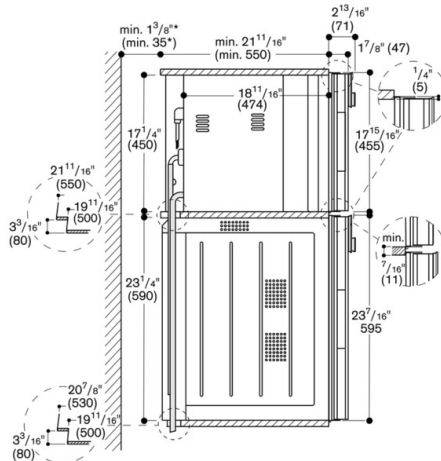
side view BS 484/485 over BO



* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.



side view BS 470/471 over BO



* Only necessary if the water hoses of the BS cannot be fed through the corner openings of the appliances.