



#### Color Variants

**BS464610**  
**Stainless steel-backed full glass door**  
**Right-hinged**

#### Included accessories

1 x STS tray-GN2/3-punched-40 mm deep.  
1 x STS tray-GN2/3-unpunched-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**  
**GN144130**  
**Gastronorm pan, non-stick, GN 1/3**  
**GN144230**  
**Gastronorm pan, non-stick, GN 2/3**  
**GN154130**  
**Gastronorm pan, non-stick, GN 1/3**  
**GN154230**  
**Gastronorm pan, non-stick, GN 2/3**  
**GN340230**  
**Non-stick aluminum cast-iron roaster**  
**GN410130**  
**Stainless steel lid**  
**GN410230**  
**Stainless steel lid**  
**GR220046**  
**Wire rack, chromium-plated**

#### Installation Accessories

**BA478310**  
**Handle bar, stainless steel**

#### Product Variants

**BS465610**  
**400 series Combi-steam oven**  
**Stainless steel-backed full glass door**  
**Controls at the bottom**  
**Width 30" (76 cm)**  
**Left-hinged**

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**Controls at the bottom**  
**Width 30" (76 cm)**

**Width 30" (76 cm)**  
**Handleless door/automatic door opening**  
**Water tank. No water connection necessary. Suitable for easy integration into existing kitchens.**  
**Convection from 85° F - 450° F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.**  
**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.  
Proofing.  
Defrosting.  
Refreshing.  
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

Removable 44 oz (1.3 liter) water tank.  
Water level warming.  
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.  
60 W halogen light on the side.  
Hygienic stainless steel cooking interior.  
Four rack levels.

#### Safety

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

#### Cleaning

Cleaning program.  
Drying program.  
Descaling program.

#### Planning notes

Door hinge not reversible.  
No other electrical appliances should be installed above the BS combi-steam oven.  
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.

#### Product Features

##### Cooking mode

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

##### Time-setting Options

##### Start and Stop

##### Convection Element Wattages primary cavity (W)

##### Included accessories

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##### Optional accessories

GN114130, GN114230, GN124130, GN124230, GN144130, GN144230, GN154130, GN154230, GN340230, GN410130, GN410230, GR220046

#### Consumption and connection features

##### UPC code

825225802945

##### Product color

Stainless steel

##### Alternative colors available

##### Energy source

Electric

##### Watts (W)

##### Current (A)

10

##### 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 3/4 " x 28 1/2 " x 21 11/16 "

##### Product packaging dimensions (HxWxD) (in)

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

##### Net weight (lbs)

96

##### Gross weight (lbs)

101

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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 2.2 kW.  
Total Amps: 10 A.  
208 / 220 - 240 V / 60 Hz  
Connecting cable 47 1/4" without plug (hardwire required).

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