



Color Variants

BS470110
Stainless steel-backed full glass door
Width 60 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
Gastronorm insert, stainless steel, GN 1/3
GN114230
Gastronorm insert, stainless steel, GN 2/3
GN124130
Gastronorm insert, stainless steel, GN 1/3
GN124230
Gastronorm insert, stainless steel, GN 2/3
GN340230
Gastronorm roaster in cast aluminium
GN410130
Gastronorm lid, stainless steel, GN 1/3
GN410230
Gastronorm lid, stainless steel, GN 2/3
GR220046
Wire rack, chromium-plated

Installation Accessories

BA476310
Handle bar, stainless steel
GF111100
Descaling and neutralising filter
GF121110
Filter cartridges
GZ010011

Product Variants

BS471110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Left-hinged
Controls at the top
BS474110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Right-hinged
Controls at the bottom
BS475110
Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm

BS470110

Combi-steam oven 400 series
Stainless steel-backed full glass door
Width 60 cm
Right-hinged
Controls at the top

Handleless door / automatic door opening
Fixed inlet and outlet water connection
Hot air 30 °C to 230 °C can be combined with chosen humidity level of 0%, 30%, 60%, 80% or 100%
Full surface grill behind glass ceramic for easy cleaning, combinable with circulated air up to 230 °C and steam
TFT touch display
Panel-free appliance with surface control module
Steaming without pressure
Electronic temperature control from 30 °C to 230 °C
Core temperature probe, removable
Net volume 43 litres
Energy efficiency class A

Heating methods

Hot air + 100 % humidity.
Hot air + 80 % humidity.
Hot air + 60 % humidity.
Hot air + 30 % humidity.
Hot air + 0 % humidity.
Full surface grill + circulated air.
Full surface grill.
Full surface grill level 1 + humidity.
Full surface grill level 2 + humidity.
Dough proofing.
Defrosting.
Regenerating.
Low temperature cooking.

Handling

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

Features

Full surface grill 2000 W behind glass ceramic.
Steam removal.
Core temperature probe with automatic shut-off.
Actual temperature display.
Timer functions: cooking time, cooking time end, timer, stopwatch, long-term timer.
Electronic boiling point detection.
Capacity display for filter cartridge (if connected to GF 111 100 descaling system).
60 W halogen light on the side.
Hygienic stainless steel cooking interior.
4 tray levels.

Safety

Child lock.
Safety shut-off.
Cooled housing with temperature protection.

Cleaning

Cleaning aid.
Drying programme.
Descaling aid.
Grease filter, dishwasher-safe.

Planning notes

Door hinge not reversible.
No other electrical appliances should be installed above the BS.

Characteristics

Color / Material Front
Stainless steel
Built-in / Free-standing
Built-in
Door opening
Lateral
Required niche size for installation (HxWxD)
450 x 560 x 550
Dimensions of the product (mm)
455 x 590 x 535
Control Panel Material
without panel
Door Material
Stainless steel behind glass
Net weight (kg)
46.0
Approval certificates
CE, VDE
Length of electrical supply cord (cm)

Consumption and connection features

Electrical connection rating (W)
Current (A)
12
Voltage (V)
220-240
Frequency (Hz)
50
Plug type
fixed connection, no plug
Approval certificates
CE, VDE
Number of cavities (2010/30/EC)
1
43
Energy efficiency class (2010/30/EC)
A
Energy consumption per cycle conventional (2010/30/EC)
Energy consumption gas oven per cycle conventional (2010/30/EC)
Energy consumption per cycle forced air convection (2010/30/EC)
0.69
Energy consumption gas oven per cycle forced air convection (2010/30/EC)
Energy efficiency index (2010/30/EC)
94.5

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At no point may the outlet hose be positioned higher than the bottom edge of the appliance. The outlet hose must also be at least 100 mm lower than the appliance outlet (see drawing "drain connection").

The outlet hose must not be longer than a maximum of 5 m.

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.

The descaling system GF 111 100 (3) must be installed when connecting the appliance if the water hardness exceeds 7° dH.

The door panel surface of the appliance extends 47 mm from the furniture cavity.

If the handle (optional accessory) is retrofitted, the outer edge of the door handle extends 94 mm from the furniture cavity.

Consider the overhang, incl. the door handle where applicable, when planning to open drawers next to the appliance.

When planning a corner solution, pay attention to the 90° door opening angle.

To achieve the 550 mm installation depth, the water hoses and connection cable needs to follow the slanted edge on the corner of the housing.

The mains socket needs to be planned outside of the built-in niche.

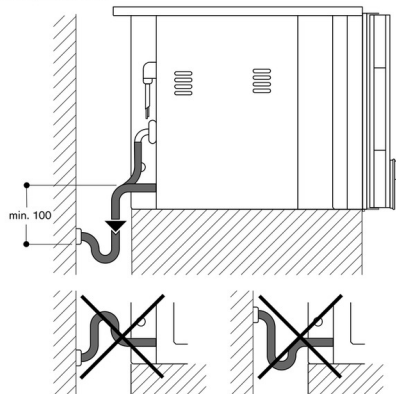
Connection

Energy efficiency class A.
Total connected load 2.9 kW.
Only cold water connection.
Inlet hose 3.0 m with 3/4 " connection.
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).
Plan a connection cable.

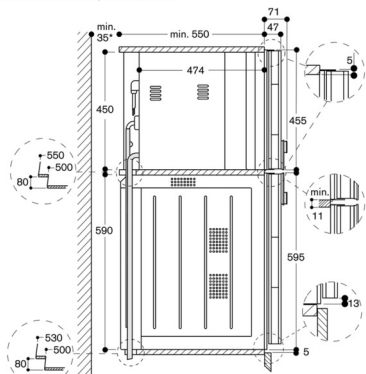
GAGGENAU

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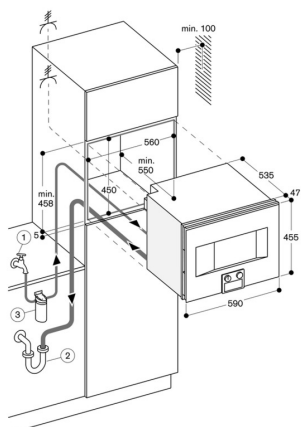
Drainage connection



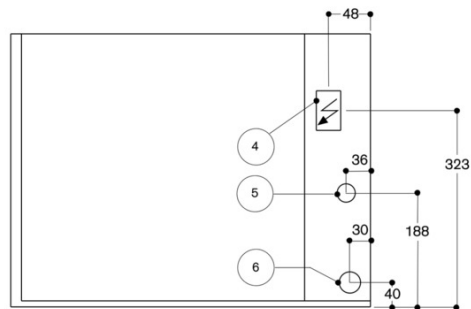
Side view of BS 474/475 above BO



* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.



View from the back



- (4) electric terminal box
- (5) cold-water connection
- (6) water outlet