GAGGENAU





Gaggenau BS470110

Steamoven 60cm 400series s.steel R ctr.T

Predeccessor:

Successor:

EAN code: 4242006217105

sales programme:

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 44 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 indicators.
- 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.

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 GN insert unperf, st. steel, GN1/3, 40mm
- GN114230 GN insert unperf, st. steel, GN2/3, 40mm
- GN124130 GN insert perf, st. steel, GN1/3, 40mm
- GN124230 GN insert perf, st. steel, GN2/3, 40mm
- GN340230 Gastronorm roaster GN 2/3
- GN410130 GN lid stainless steel 1/3
- GN410230 GN lid stainless steel 2/3
- GR220046 Grid for steam oven

Technical Data

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): 46.000
Approval certificates: CE, VDE
Cooking method:,,,Defrost,
fermentation, Hot Air, Hot air + steam
100%. Hot air + steam 30%. Hot air +

steam 60%, Hot air + steam 80%, low

temperature steam, Regeneration Consumption and connection features

Electrical connection rating (W): 2900

Current (A): 12 Voltage (V): 220-240 Frequency (Hz): 50

Plug type: Fixed connection, No plug Approval certificates: CE. VDE

Universal Product Code :

825225906728

Color / Material Front : Stainless steel

Energy input : Electric

Electrical connection rating (W): 2900

Current (A): 12 Voltage (V): 220-240 Frequency (Hz): 50

Approval certificates : CE, VDE Plug type : Fixed connection, No plug

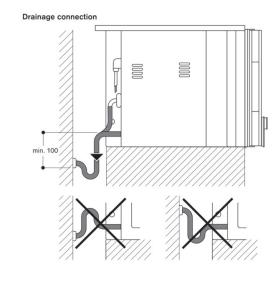
Net weight (lbs): 101 Gross weight (lbs): 106

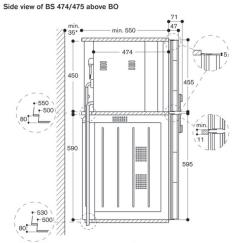
Alternative colors available

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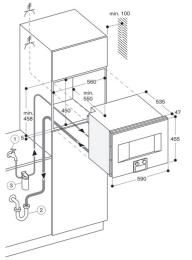
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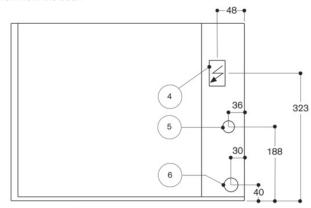




* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.



View from the back



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



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