

GS471120	combi-steam oven Expressive series 60 x 0 cm, door hinge: left GS471120	3 shelf levels.
1 x outlet hose 3m 1 x grid 1 x water inlet hose 3m punched 1 x STS tray unpunched 40 mm deep 1 x cleaning cartridge	Highlights Handleless full glass door with electronic door opening. Full touch display with stainless steel control ring. Light and display response upon user detection. Fixed inlet and outlet water connection for convenient handling. External steam generation to avoid limescale in the cooking compartment. Automatic cleaning with perfect results, also for heavy soiling. Hot air 30 °C to 230 °C, freely combinable humidity levels of 0%, 30%, 60%, 80% or 100%. Sous-vide cooking with accurate temperature regulation. Full surface grill behind glass ceramic, combinable with circulated air up to 230 °C and steam. Automatic programmes and setting recommendations. Net volume 50 litres.	Selected digital services (Home Connect) Remote control and monitoring. Cooking time estimation when using the core temperature probe. Door opening via voice assistant.
BA010050: Core temperature probe		Safety Child lock to prevent accidental switch on or operation of the appliance. Electronic door lock to prevent unintentional opening of the appliance door. Safety shut-off. Thermally insulated door with triple glazing. Cooled housing with temperature protection.
BA010301: Telescopic racks for combi-steam oven		Cleaning Hygienic stainless steel cooking interior. Automatic cleaning. Automatic descaling for the steam generator. Drying programme. Automatic drying of the cavity at the end of the cooking process. All removable parts and accessories dishwasher-safe, incl. stainer filter.
BA020361: Container st. steel unperf		Planning notes Plan the niche without back wall. Door hinge not reversible. No other electrical appliances should be installed above the GS. 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 "drainage connection"). Inlet and outlet hose can be extended once. The outlet hose must not be longer than a maximum of 5 m. The water connection for the inlet hose must always be accessible and not located directly behind the appliance. The connection of the outlet hose to the siphon must not be directly behind the appliance and should be accessible. Protrusion from appliance front to furniture cabinet 42 mm. Consider the overhang when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the side-opening door and the minimum required distance to the wall. Door opening angle appr. 110° (delivery status) can be reduced to appr. 97° if required. The mains socket must be accessible and located outside the built-in niche. Special accessories (order as spare part): Part No. 17002490 Descaling tablets.
BA020370: Container st. steel perf		
BA020382: Container non-stick unperf		
BA020391: Container non-stick perf		
BA046118: Glass tray 60cm	Heating methods / Programmes Hot air + 100 % humidity. Hot air + 80 % humidity. Hot air + 60 % humidity. Hot air + 30 % humidity. Hot air + 0 % humidity. Grill + circulated air. Grill level 1 + humidity. Grill level 2 + humidity. Sous-vide cooking. Low temperature cooking. Dough proving. Keeping warm. Defrosting. Regenerating. 200 programmes (automatic programmes and setting recommendations). Option to save up to 30 favourites.	
CLS10040: Cleaning cartridge, 4 pcs.		
GN010330: GN-adapter	Handling Cushioned side-opening door with 110 ° opening angle. Electronic door opening. Full touch display with control ring. 42 display languages available. User detection, adjustable distance. Info texts for additional information. Animated quick guides to assist appliance operation.	
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	Features Full surface grill 2 kW behind glass ceramic. Hot air fan rotates in both directions for ideal heat distribution. Connection for core temperature probe (oven temperature probe usable). Grill can be added briefly in hot air mode for additional browning. Misting for targeted humidity addition. Steam removal to avoid humidity on furnitures fronts. Automatic boiling point detection. Precise temperature control with display of the current temperature. Timer functions: cooking time, cooking time end, count-up timer. Long-term timer. Programmable automatic door opening at cooking time end to avoid overcooking. Optimum visibility of the food thanks to side lighting.	
GA601010: Adjustable intermediate shelf 60cm		
GZ010011: inlet and outlet hose extention		

Connection cable 1.75 m, pluggable.

