



#### Controls at the bottom

##### Right-hinged

**BS 250 100**

Anthracyte full glass door

Width 60 cm

**BS 250 110**

Stainless steel-backed full glass door

Width 60 cm

**BS 250 130**

Aluminium-backed full glass door

Width 60 cm

##### Left-hinged

**BS 251 100**

Anthracyte full glass door

Width 60 cm

**BS 251 110**

Stainless steel-backed full glass door

Width 60 cm

**BS 251 130**

Aluminium-backed full glass door

Width 60 cm

#### Controls at the top

##### Right-hinged

**BS 254 100**

Anthracyte full glass door

Width 60 cm

**BS 254 110**

Stainless steel-backed full glass door

Width 60 cm

**BS 254 130**

Aluminium-backed full glass door

Width 60 cm

##### Left-hinged

**BS 255 100**

Anthracyte full glass door

Width 60 cm

**BS 255 110**

Stainless steel-backed full glass door

Width 60 cm

**BS 255 130**

Aluminium-backed full glass door

Width 60 cm

#### Included in the price

- 1 Gastronorm insert, stainless steel, GN 2/3 unperforated
- 1 Gastronorm insert, stainless steel, GN 2/3 perforated
- 1 wire rack
- 1 plugin core temperature probe

#### Special accessories

**GN 114 130**

Gastronorm insert, stainless steel,

GN 1/3

Unperforated, 40 mm deep, 1.5 l.

**GN 114 230**

Gastronorm insert, stainless steel,

GN 2/3

Unperforated, 40 mm deep, 3 l.

**GN 124 130**

Gastronorm insert, stainless steel,

GN 1/3

Perforated, 40 mm deep, 1.5 l.

**GN 124 230**

Gastronorm insert, stainless steel,

GN 2/3

Perforated, 40 mm deep, 3 l.

**GN 340 230**

Gastronorm insert, stainless steel, aluminium

Combi-steam oven 200 series  
BS 250/BS 251/BS 254/BS 255

- Water tank
- Hot air circulation 30 °C to 230 °C at variable humidity levels of 0%, 30%, 60%, 80% or 100%, freely combinable
- Steaming without pressure
- Electronic temperature control from 30 °C to 230 °C
- Core temperature probe, removable
- Net volume 43 litres
- Energy efficiency class A

#### Cooking methods

Combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking, regeneration, thawing, dough fermentation.

#### Handling

LCD function display with digital clock. Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer. Settings menu. Actual temperature display. Electronic temperature control. Rotary knob and touch key operation.

#### Features

Core temperature probe with automatic shut off. Automatic boiling point detection. Removable 1.3 litre water tank. Water level warning. 60 W halogen light on the side. Hygienic stainless steel interior. 4 rack levels. Side-opening door opens up to 180° angle.

#### Safety

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

#### Cleaning

Cleaning programme. Drying programme. Descaling programme. Grease filter in front of hot air fan.

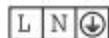
#### Planning notes

Door hinge not reversible. The façade of the appliance extends 47 mm from the furniture cavity. The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, 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 connecting cable needs to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The mains socket needs to be planned outside of the niche.

Please read the installation details regarding air ducting on page 18/19.

#### Connection

Energy efficiency class A. Total connected load 2.0 kW. Plan a connecting cable.



GN 410 130  
Gastronorm lid, stainless steel, GN 1/3

**GN 410 230**

Gastronorm lid, stainless steel, GN 2/3

**GR 220 046**

Wire rack, chromium-plated

Without opening, with feet.

