
BS 250 110 / BS 251 110

Built-in Combi-steam oven
Stainless steel-backed full glass door
Control panel at the bottom
Water tank
Width 60cm
Right-hinged / Left-hinged

- No water connection necessary
- Steaming without pressure (100% humidity, 100°C)
- Hot air circulation 30° to 230°C at variable humidity levels of 0%, 30%, 60%, 80% or 100%
- Cooking methods: combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking
- Dough fermentation
- Electronic temperature control
- Net volume 43 litres
- Energy efficiency class A
- LCD function display with digital clock
- Timer functions: cooking time, shut off time, short-term timer, stop watch, long-term timer
- Removable 1.3 litre water tank.
- Water level warning
- Core temperature probe with automatic shut off
- Thermo-Test actual temperature display
- Settings menu
- Child lock
- Safety lock
- Cleaning programme
- Descaling programme

BS 270 111 / BS 271 111

Built-in Combi-steam oven
Stainless steel-backed full glass door
Control panel at the bottom
Water connection
Width 60cm
Right-hinged / Left-hinged

- Fixed connection for water inlet and outlet
- Hot air circulation 30° to 230°C at variable humidity levels of 0%, 30%, 60%, 80% or 100%, freely combinable
- Steaming without pressure
- Full surface grill behind glass ceramic for easy cleaning, combinable with circulated air up to 230 °C and steam
- Core temperature probe, removable
- Net volume 44 litres
- Energy efficiency class A
- Cooking methods: Combi-steaming, steam baking, juice extraction, grilling, grilling with circulated air, grilling with steam, low temperature steaming, low temperature cooking, regeneration, thawing, dough fermentation, misting
- LCD function display with digital clock
- Timer functions: cooking time, switch off time, short-term timer
- Settings menu with clear text display
- Save up to 6 memory recipes (incl. core temperature probe)
- Full surface grill 2000 W behind glass ceramic
- Core temperature probe with automatic shut off
- Automatic boiling point detection
- 60 W halogen light on the side
- Steam removal
- Child lock
- Safety lock
- Cooled housing with temperature protection
- Cleaning programme
- Drying programme
- Grease filter in front of hot air fan

BS 220 110 / BS 221 110

Built-in steam oven
Stainless steel-colored front behind full glass door
Control panel at the bottom
Water tank
Width 60cm
Right-hinged / Left-hinged

- No water connection necessary
- Steaming without pressure (100% humidity)
- With electronic temperature control from 30° to 100°C
- Dough fermentation
- Net volume 43 litres
- LCD function display with digital clock
- Timer functions: cooking time, shut off time, short-term timer, stop watch, long-term timer
- Removable 1.3 litre water tank.
- Water level warning
- Settings menu
- Child lock
- Safety lock
- Cleaning programme
- Descaling programme