



Combi-steam ovens / Steam ovens / Microwave.

Combinations for combi-steam ovens / Steam ovens 200 series. 30

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Possible combinations for the Combi-steam ovens and steam ovens of the 200 series.

	BS 280/281	BS 270/271	BS 274/275	BS 250/251
BO 280/281	■ ■			
BO 270/271		■ ■	■ ■	■ ■
BO 250/251		■ ■	■ ■	■ ■
BO 220/221				
WS width 76 cm	■ ■			
WS height 14 cm			■ ■	
BS 280/281	■ ■			
BS 270/271		■ ■		■ ■
BS 274/275			■ ■	
BS 250/251		■ ■		■ ■
BS 220/221				
CM 250		■ ■	■ ■	■ ■
DF 240/461			■ ■	

■ ■ Horizontal combination ■ Vertical combination (No other appliances may be installed above the BS.)

When ordering, make sure the colours match (stainless steel or aluminium behind glass or backed with colour), as not every appliance is available in all colours.

For horizontal combinations, the handles for both appliances need to be placed in the middle.

A minimum clearance of 10 mm between the two doors must be observed.

The door hinge is not reversible. Please indicate the correct model number when ordering.

Please note that in combination with dishwashers all above installed appliances require a niche height of 56 cm where as dishwashers have an appliance height of 60 cm.

■
■

■ ■



Controls at the bottom

Right-hinged

BS 280 110

Stainless steel-backed full glass door

Width 76 cm

BS 280 130

Aluminium-backed full glass door

Width 76 cm

Left-hinged

BS 281 110

Stainless steel-backed full glass door

Width 76 cm

BS 281 130

Aluminium-backed full glass door

Width 76 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 outlet hose (3 m long)
- 1 water inlet hose (3 m long)
- 1 plug-in core temperature probe

Special accessory

GN 340 230

Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick

Installation accessory

350564

Aqua stop extension (2 m long)

Extends the water inlet and outlet.

(Order as a spare part)

Combi-steam oven 200 series

BS 280/BS 281

- Fixed connection for water inlet and outlet
- 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 44 litres
- Energy efficiency class A

Cooking methods

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

Handling

LCD function display with digital clock. Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer.

Settings menu with clear text display. Actual temperature display. Electronic temperature control. Save up to 6 memory recipes (incl. core temperature probe). Rotary knob and touch key operation.

Features

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

Safety

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

Cleaning

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

Planning notes

Please read the installation details regarding air ducting on page 14/15.

Door hinge not reversible.

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 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 water hoses and 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.

Connection

Energy efficiency class A.

Minimum water connection pressure 200 kPa. Important, if water pressure exceeds 500 kPa a pressure limiting valve needs to be fitted. Refer to the installation instructions.

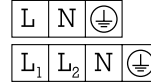
Only cold water connection.

Supply hose 3.0 m with 3/4 " connection.

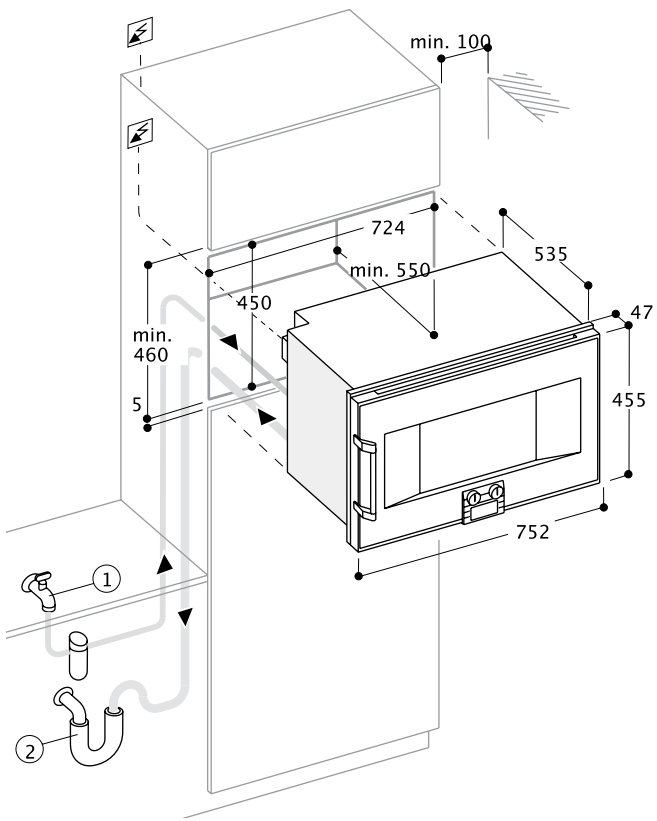
Outlet hose (ø 25 mm) 3.0 m (HT-Hose).

Total connected load 2.9 kW.

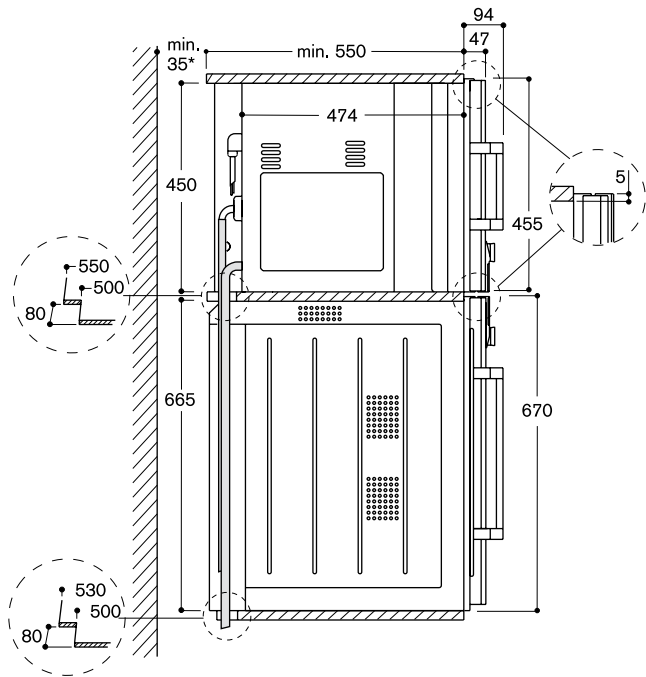
Connecting cable with a 15 amp plug or plan a connecting cable.



230-240V/50Hz

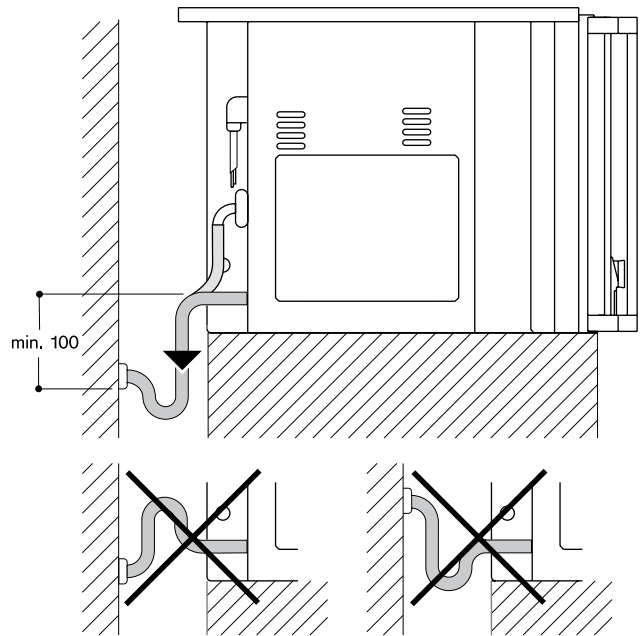


BS 280 steam oven installed above BO oven, side view

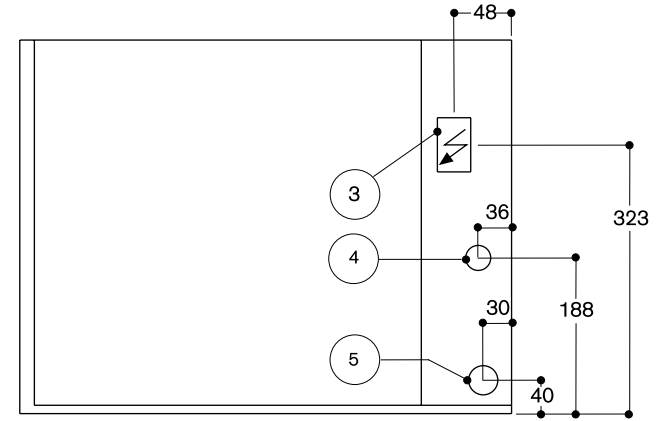


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drain connection



View from the back



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



Controls at the bottom

Right-hinged

BS 270 130

Aluminium-backed full glass door

Width 60 cm

Left-hinged

BS 271 130

Aluminium-backed full glass door

Width 60 cm

Controls at the top

Right-hinged

BS 274 130

Aluminium-backed full glass door

Width 60 cm

Left-hinged

BS 275 130*

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 outlet hose (3 m long)
- 1 water inlet hose (3 m long)
- 1 plug-in core temperature probe

Special accessory

GN 340 230

Gastronorm roaster in cast aluminium, GN 2/3, height 165 mm

Installation accessory

350564

Aqua stop extension (2 m long)
 Extends the water inlet and outlet.
 (Order as a spare part)

Combi-steam oven 200 series
 BS 270/BS 271/BS 274/BS 275

- Fixed connection for water inlet and outlet
- 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 44 litres
- Energy efficiency class A

Cooking methods

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

Handling

LCD function display with digital clock. Timer functions: cooking time, switch off time, short-term timer, stop watch, long-term timer. Settings menu with clear text display. Actual temperature display. Electronic temperature control. Save up to 6 memory recipes (incl. core temperature probe). Rotary knob and touch key operation.

Features

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

Safety

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

Cleaning

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

Planning notes

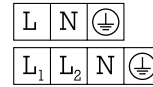
Please read the installation details regarding air ducting on page 14/15.

Door hinge not reversible. 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.

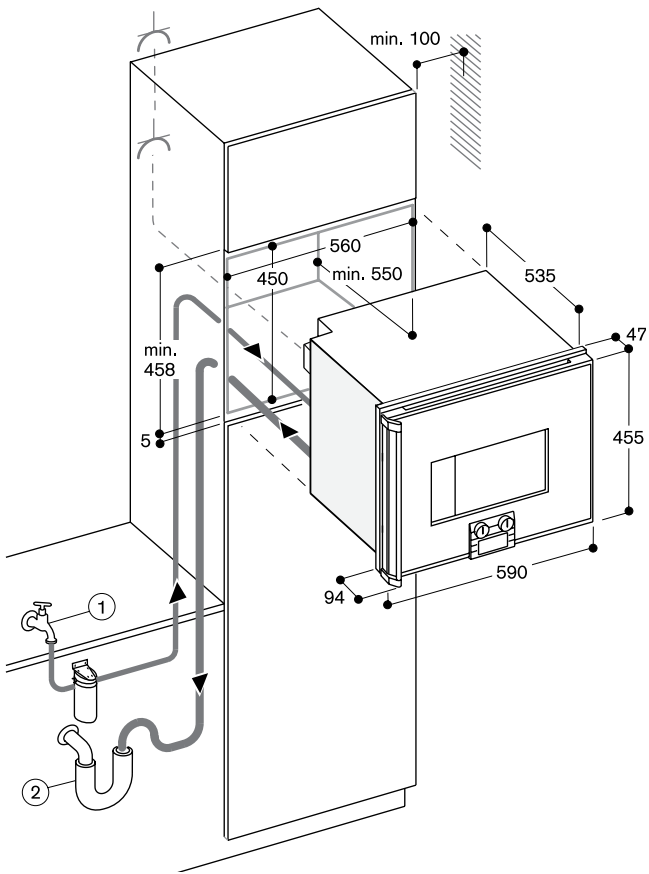
The façade of the appliance extends 47 mm from the furniture cavity. The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. When planning a corner solution, pay attention to the 90° door opening angle. To achieve the 550 mm installation depth, the water hoses and 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.

Connection

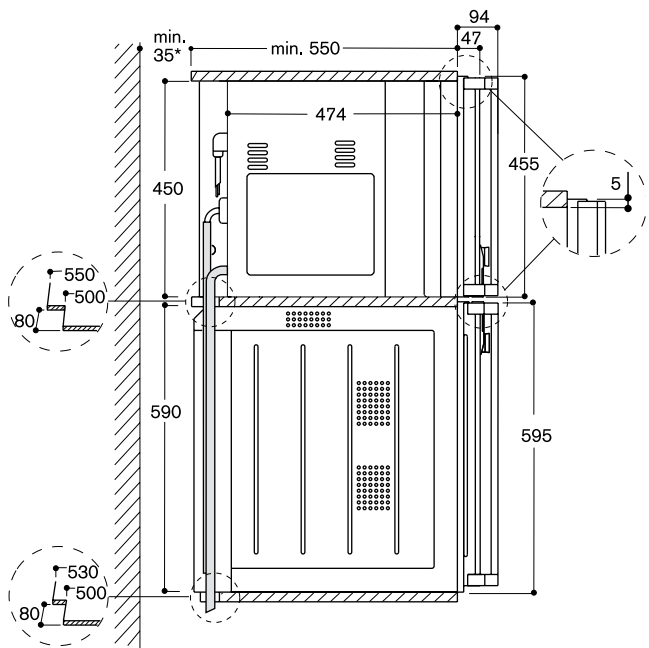
Energy efficiency class A. Minimum water connection pressure 200 kPa. Important, if water pressure exceeds 500 kPa a pressure limiting valve needs to be fitted. Refer to the installation instructions. Only cold water connection. Supply hose 3.0 m with 3/4" connection. Outlet hose (ø 25 mm) 3.0 m (HT-Hose). Total connected load 2.9 kW. Connecting cable with a 15 amp plug or plan a connecting cable.



230-240V/50Hz

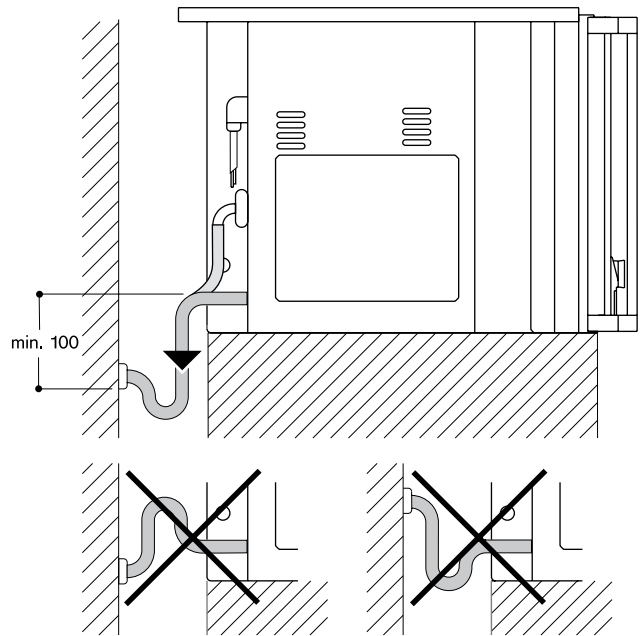


BS 270 steam oven installed above BO oven, side view

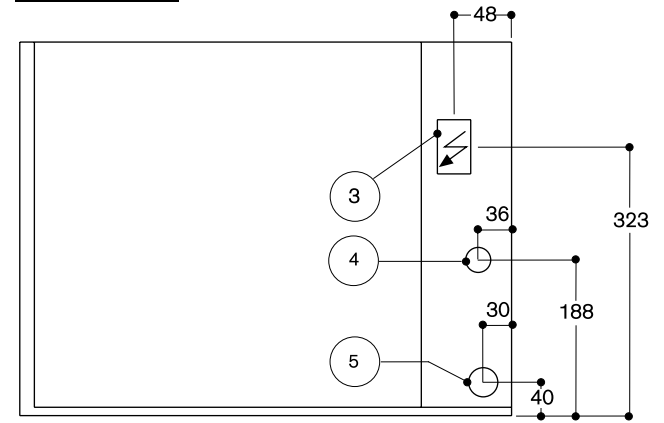


* Only required if the water hoses for the BS steam oven cannot be accommodated in the corner recesses of the appliances.

Drain connection



View from the back



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



Controls at the bottom

Right-hinged

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 251 110

Stainless steel-backed full glass door

Width 60 cm

BS 251 130

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 plug-in core temperature probe

Special accessory

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick



Combi-steam oven 200 series

BS 250/BS 251

- 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.

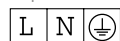
Planning notes

Please read the installation details regarding air ducting on page 14/15.

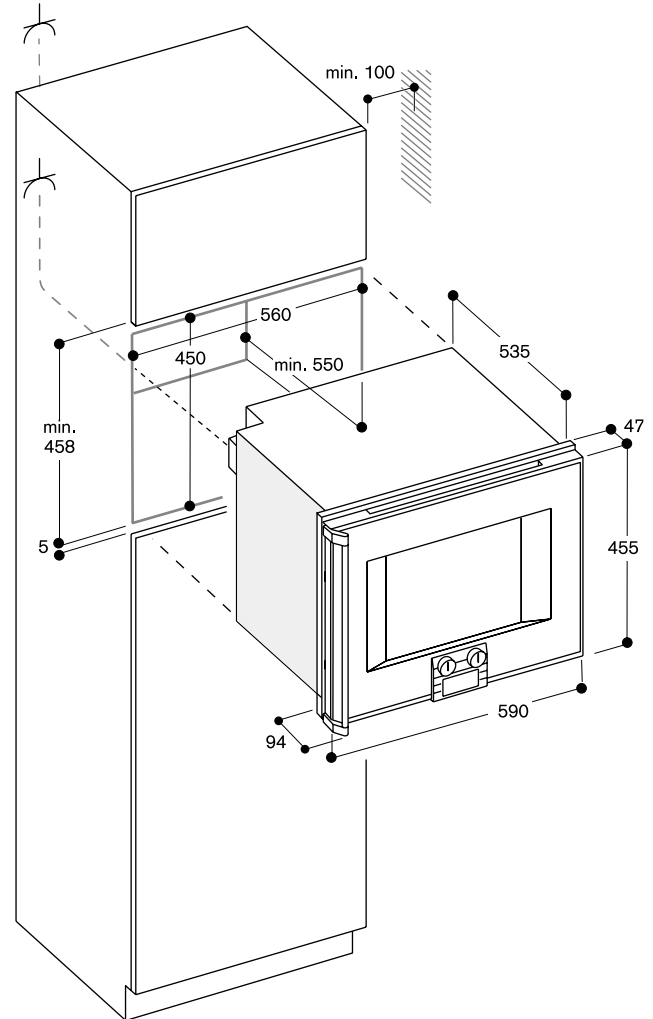
Door hinge not reversible. The façade of the appliance extends 47 mm from the furniture cavity. The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. When planning a corner solution, 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.

Connection

Energy efficiency class A. Total connected load 1.95 kW. Connecting cable with a 10 amp plug or plan a connecting cable.



230-240V/50Hz





Steam oven 200 Series
BS 220/BS 221

- Water tank
- Steaming without pressure with 100% humidity from 30 °C to 100 °C
- Electronic temperature control
- Net volume 43 litres

Cooking methods

Low temperature steaming, regeneration, thawing, dough fermentation.

Handling

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

Features

Automatic boiling point detection. Removable 1.3 litre water tank. Water level warning. 60W 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. Descaling programme.

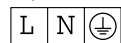
Planning notes

Please read the installation details regarding air ducting on page 14/15.

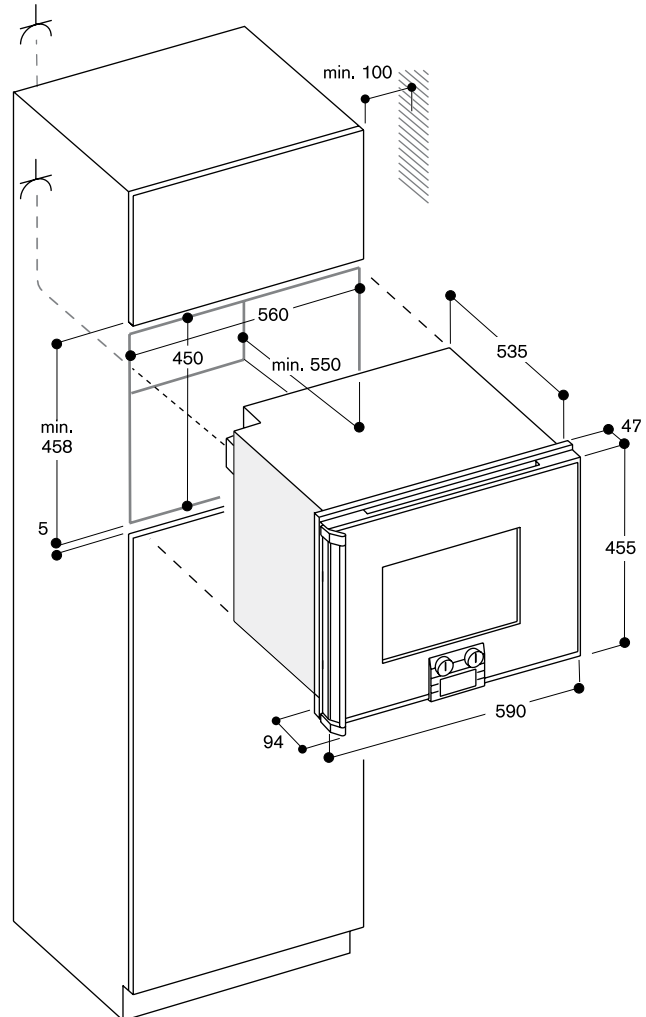
Door hinge not reversible. The façade of the appliance extends 47 mm from the furniture cavity. The outer edge of the door handle extends 94 mm from the furniture cavity. Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 5 mm between the appliance and adjacent cabinets. 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.

Connection

Energy efficiency class A. Total connected load 1.95 kW. Connecting cable with a 10 amp plug or plan a connecting cable.



230-240V/50Hz



Controls at the bottom

Right-hinged

BS 220 130

Aluminium-coloured full glass door

Width 60 cm

Left-hinged

BS 221 130

Aluminium-coloured 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

Special accessory

GN 340 230

Gastronorm roaster in cast aluminium GN 2/3, height 165 mm, non-stick



product design award

2008



Appliance type		Combi-steam oven	Combi-steam oven	Combi-steam oven
Series		200 series	200 series	200 series
Side-opening door right-hinged / left-hinged		BS 280/BS 281	BS 270/BS 271	BS 274/BS 275
Stainless steel-backed full glass door, panoramic view		BS 280/281 110		
Aluminium-backed full glass door, panoramic view		BS 280/281 130	BS 270/271 130	BS 274/275 130
Aluminium-coloured front behind full glass door				
Dimensions				
Width	(cm)	76	60	60
Appliance dimensions W x H x D ²	(mm)	752 x 455 x 535	590 x 455 x 535	590 x 455 x 535
Façade extension from cavity	(mm)	47	47	47
Niche dimensions W x H x D	(mm)	724 x 450 x 550	560 x 450 x 550	560 x 450 x 550
Volume / energy efficiency (to EN 50304 / EN 60350)				
Net volume	(l)	44	44	44
Interior dimensions W x H x D	(cm)	35,4 x 24,5 x 49,4	35,4 x 24,5 x 49,4	35,4 x 24,5 x 49,4
Appliance size small / medium / large		- / • / -	- / • / -	- / • / -
Energy efficiency class with convection		A	A	A
Energy consumption with convection	(kWh)	0.68	0.68	0.68
Cooking time with standard load	(min)	39.8	39.8	39.8
Heating methods				
Temperature range	(°C)	30 – 230	30 – 230	30 – 230
Steaming		•	•	•
Hot air with humidity levels, freely combinable	(%)	30; 60; 80; 100	30; 60; 80; 100	30; 60; 80; 100
Hot air circulation		•	•	•
Refreshing		•	•	•
Dough fermentation		•	•	•
Thawing		•	•	•
Low-temperature steaming, precise temperature / knob control		• / -	• / -	• / -
Features / accessories				
Electronic temperature control / LCD-function display with digital clock		• / •	• / •	• / •
Cooking time, switch-off time, short-term timer, stop watch		•	•	•
Long-term timer		•	•	•
Actual temperature display		•	•	•
Core temperature probe		•	•	•
Basic settings menu / clear text display		• / •	• / •	• / •
Memory recipes	(No.)	6	6	6
Rack levels / stainless steel cooking interior	(No.)	4 / •	4 / •	4 / •
Steam removal / water outlet		• / •	• / •	• / •
Misting		•	•	•
Water tank capacity / water level warning	(l)			
Electronic boiling point detection		•	•	•
Halogen light, side	(W)	60	60	60
Thermally insulated door with multiple glazing		2-fold	2-fold	2-fold
Child lock / Safety lock		• / •	• / •	• / •
Cooled housing with temperature protection		•	•	•
Size of largest baking tray	(cm ²)	810	810	810
Wire rack		1	1	1
Gastronorm cooking inserts, stainless steel, perforated / unperforated, 40 mm	(² / ₃ GN)	1/1	1/1	1/1
Gastronorm roaster, non-stick coating, 100 + 65 mm	(² / ₃ GN)	GN 340 230 ¹	GN 340 230 ¹	GN 340 230 ¹
Cleaning				
Cleaning programme / Drying programme		• / •	• / •	• / •
Descaling programme				
Grease filter in front of hot-air fan		•	•	•
Connection				
Total connected load	(kW)	2.9	2.9	2.9
Water connection inlet / outlet		• / •	• / •	• / •

• Standard. – Not available.

¹ Accessories. ² Appliance depth: the immersion depth of the appliance in the niche.

GN 340 230

Gastronorm roaster in cast aluminium

GN 2/3, height 165 mm, non-stick. For roasting in oven with roasting function or on induction cooktop.

Lower and upper part can also be used separately as casserole or pan, height 100 and 65 mm.

For ovens with pull-out system. BA 016 103 (order heating element separately) and combi-steam and steam ovens.

For induction cooktop with ø 28 cm cooking zone.



**Combi-steam oven****Steam oven**

200 series

200 series

BS 250/BS 251

BS 220/BS 221

BS 250/251 110

BS 250/251 130

BS 220/221 130

60

60

590 x 455 x 535

590 x 455 x 535

47

47

560 x 450 x 550

560 x 450 x 550

43

43

35,5 x 29,0 x 40,5

35,5 x 29,0 x 40,5

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A

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37.2

30 – 230

30 – 100

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30; 60; 80; 100

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GN 340 230¹GN 340 230¹

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1.95

1.90



Right-hinged

BM 220 130

Aluminium-coloured full glass door

Left-hinged

BM 221 130

Aluminium-coloured full glass door

Included in the price

1 glass tray

1 wire rack

Installation accessory

BA 266 230

Built-in frame for 38 cm niche height, aluminium microwave

For use in a tall unit.

**Microwave oven 200 series
BM 220/BM 221**

- Fits above the oven with built-in frame, matching BO 220
- 5 output levels: 900, 600, 360, 180, 90 W
- Quartz grill 1300 W on 3 output levels
- 10 cook-by-weight settings:
3 defrosting programmes
4 cooking programmes
3 combination programmes

Handling

LCD function display with digital clock. Adjustable cooking time up to 99 minutes. Operation with rotary knobs, sensor as well as direct access keys.

Programmes

Grill in combination with microwave on 3 output levels (90, 180, 360 W). Up to 3 microwave output levels programmable in succession.

Features

Innowave.
Memory function.
Stainless steel interior with ceramic base.
Interior volume 21 litres.
Interior dimensions W 350 x H 220 x D 270 mm.
25 W interior light.
Side-opening door with panoramic window opens up to 90 ° angle.

Safety

Triple door lock.

Planning notes

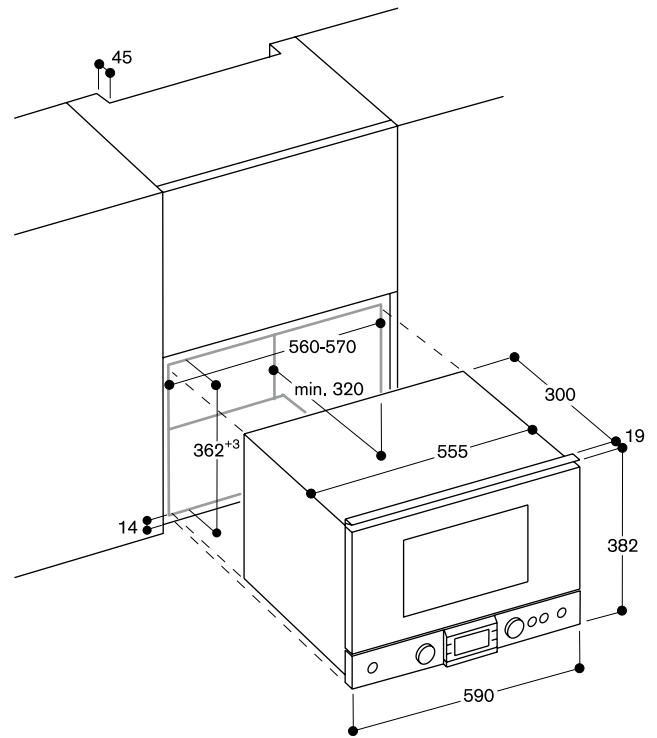
Door hinge not reversible.
Minimum installation height 85 cm.
Height-adjustable feet.
Plan an intermediate shelf of at least 19 mm.
A ventilation cut-out must be made in the floor of the cabinet, minimum dimensions of 45 mm x 500 mm. Do not cover ventilation slots or air intake points.
When using BA 266 2..., the facade of the appliance extends 47 mm from the furniture.

Connection

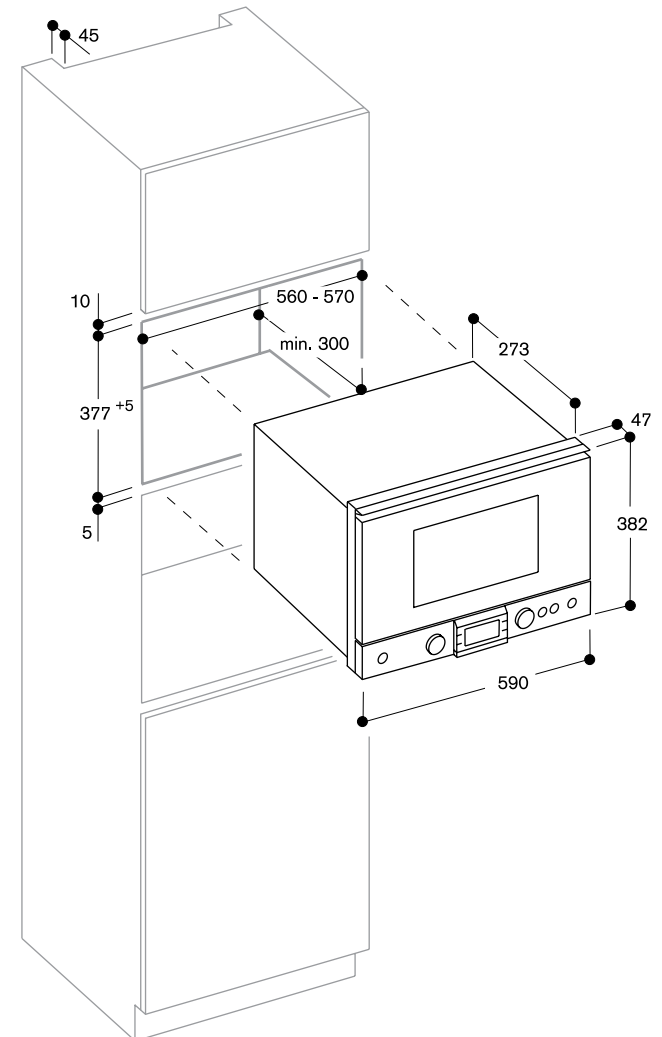
Total connected load 1.99 kW.
Connecting cable 1.5 m with 10 amp plug.

230-240V/50Hz

Installation in a wall-hanging cupboard



Installation in a tall cupboard



Installation measurements when fitted with the mounting frame BA 266 2.0.



Appliance type		Microwave
Series		200 series
Side-opening door right-hinged / left-hinged		BM 220/BM 221
Aluminium-coloured full glass door		BM 220/221 130
Dimensions		
Width	(cm)	60
Appliance dimensions W x H x D ¹	(mm)	590 x 382 x 319 590 x 382 x 273 (with BA 266 2.0 ²)
Façade extension from cavity	(mm)	19 47 (with BA ²)
Niche dimensions W x H x D	(mm)	560 x 362 x 320 560 x 377 x 300 (with BA 266 2.0 ¹)
Volume		
Capacity	(l)	21
Interior dimensions W x H x D	(mm)	350 x 220 x 270
Heating methods		
Maximum microwave output	(W)	900
Microwave output levels	(No.)	5
Infrared grill / Quartz grill		-/•
Maximum grill output	(W)	1300
Grill output levels	(No.)	3
Hot air output	(W)	-
Maximum microwave output for combination with heating modes or grill	(W)	360
Features		
Electronic temperature control / LCD-function display with digital clock		•/•
Basic settings menu		•
Cooking time, switch-off time, short-term timer, stop watch		•/-/-/-
Long-term timer		-
Memory functions		•
Innowave		•
Sequential operation of up to 3 modes / microwave output levels		•
Automatic weight feature	(No.)	10
Rack levels	(No.)	-
Interior lighting, side	(W)	25
Thermally insulated door with multiple glazing		•
Child lock / Safety lock		-/•
Cooled housing with temperature protection		•
Triple door lock		•
Universal pan, metal / glass		•/-
Wire racks	(No.)	2
Cleaning		
Stainless steel interior with ceramic base.		•
Special accessories		
Frame for mounting in the upper cabinet		BA 266 2.0
Connection		
Total connected load	(kW)	1,99

• Standard. – Not available.

¹ Appliance depth: the immersion depth of the appliance in the niche. ² Special accessory.