



Controls at the bottom

Right-hinged

BS 280 610

Stainless steel-backed full glass door
Width 30" (76 cm)

BS 280 630

Aluminum-backed full glass door
Width 30" (76 cm)

Left-hinged

BS 281 610

Stainless steel-backed full glass door
Width 30" (76 cm)

BS 281 630

Aluminum-backed full glass door
Width 30" (76 cm)

Included accessories

- 1 stainless steel unperforated pan
- 1 stainless steel perforated pan
- 1 wire rack
- 1 meat probe
- 1 water inlet hose
- 1 outlet hose (118") on the appliance, interior diameter 1³/₁₆" (the water connection is the same as for the dishwasher)

Pressure regulator is shipped with connection sets, which accommodates water pressure from 29 psi to 87 psi. If incoming water pressure exceeds 87 psi, you must order DR 220 010 (see below) to reduce water pressure.

Installation accessories

GZ 010 011

Extension for inlet and outlet (78" long).

DR 220 010

Pressure regulator 3/4" connection for water pressure from 87 psi to 145 psi.

Optional accessories

GN 114 230

Stainless steel unperforated pan, 1 1/2" deep.

GN 124 230

Stainless steel perforated pan, 1 1/2" deep.

GR 220 046

Wire rack.

GN 114 130

Stainless steel unperforated pan, 1 1/2" deep, half tray size.

GN 124 130

Stainless steel perforated pan, 1 1/2" deep, half tray size.

GN 410 130

Stainless steel lid, 1 1/2" deep, half tray size.

GN 410 230

Stainless steel lid, 1 1/2" deep, full tray size.

GN 340 230

Non-stick aluminum cast-iron roaster, 4" deep, with 2 1/2" lid.

200 series Combi-steam oven BS 280/281

- Extra-wide 30", for combination with 30" oven.
- Cooking with steam and without pressure at humidity levels from 0 to 100% and temperatures up to 450° F. With meat probe. Professional cooking technology for the home.
- Direct water connection with inlet and outlet – for unlimited water supply.

Net volume 1.6 cu.ft.

Cooking methods

Steaming without pressure (100% humidity, 212° F).

Convection from 85° F – 450° F at variable humidity levels of 0%, 30%, 60%, 80% or 100%.

Cooking modes: combi-steaming, steam baking, juice extraction, low temperature steaming, low temperature cooking.

Refreshing.

Defrosting.

Proofing.

Electronic precision temperature control.

Features

LCD function display with digital clock.

Timer functions: cooking time, shut off time, short-term timer, stop watch, sabbath mode.

Rotary knobs and touch key operation.

Saves up to 6 memory recipes (incl. meat probe)

Fresh steam system with water inlet and outlet.

Steam evacuation.

Meat probe with automatic shut off.

Actual temperature display.

Misting.

Automatic boiling point detection.

Menu settings with clear text display.

60 W halogen light on the side.

Hygienic stainless steel cooking interior.

Four rack levels.

Side-opening door opens up to 180° angle.

Safety

Child lock.

Safety lock.

Cooled housing with temperature protection.

Cleaning

Cleaning program.

Drying program.

Grease filter in front of convection fan.

Planning notes

Door hinge not reversible.

At no point may the drain hose be laid higher than the bottom edge of the appliance.

The outlet hose must also lie at least 4" lower than the appliance drain (see "waste water" drawing).

The outlet hose must not be longer than a maximum of 17'.

The water connection (1) for the inlet hose must always be accessible and must not be 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.

If the water hardness exceeds 7° dH, a water softening system must be installed when connecting the appliance (=ion exchanger water filter) (Please contact your plumber for details.)

The front of the appliance extends 1 7/8" from the cabinet front.

The outer edge of the door handle extends 3 11/16" from the cabinet front.

When planning a corner solution, pay attention to the 90° door opening angle.

Consider the overhang, incl. the door handle, when planning to open drawers next to the appliance. Plan a gap of at least 3/16" between the appliance and adjacent cabinets.

To achieve the 21 5/8" installation depth, the hoses and connecting cable need to follow the slanted edge on the lower left hand corner of the housing and then be led down and up, respectively. The power outlet needs to be planned outside of the niche.

4' power cable (hardware required)
Cold water inlet 3/4".

Supplied drain hose ø = 1" Connect supplied drain pipe to a 2"ø hose.

Rating

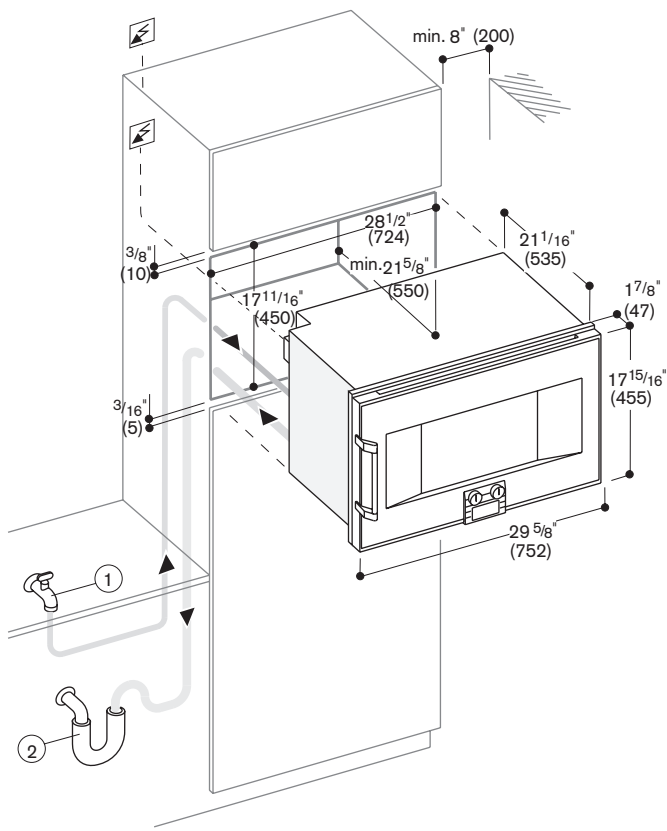
Total rating 2.9 kW.

Waste water outlet ø 1 15/16".

208/220-240V / 60Hz

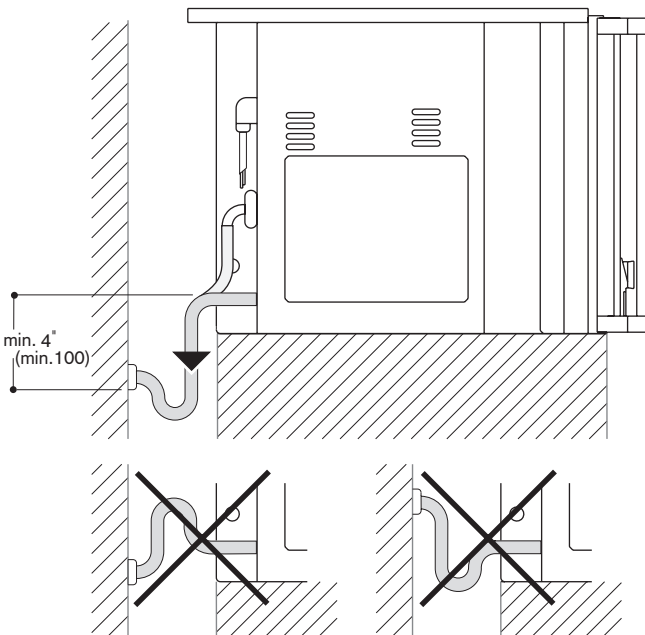
Total Amps: 16

Cold water connection, (no hot water connection).

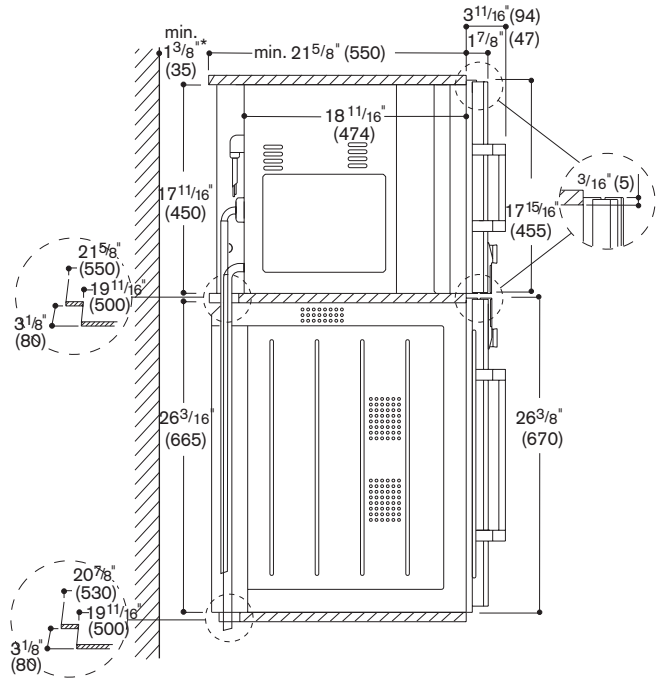


- (1) Water connection
- (2) Connecting piece

Waste water



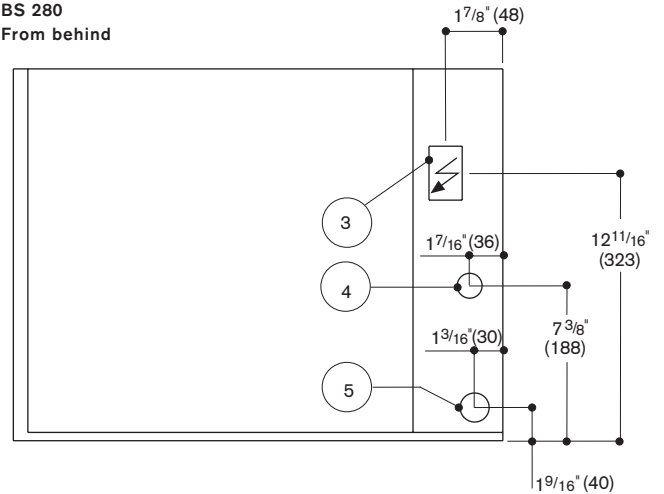
**Installation BS 280 above BO, single oven
Side view**



* In case the hoses cannot follow the slanted edge of the housing when the unit is being installed above an oven (BO 280), the cabinet carcass must be shifted forward by 1 3/8", and a cladding or blanking piece inserted at the side.

Shelf is supported separately from bottom oven.

**BS 280
From behind**



- (3) Fuse box
- (4) Cold water connection
- (5) Water outlet