



## Combi-steam oven Gaggenau Expressive series GS 460/GS 461

### Right-hinged

#### GS 460 720

Stainless steel behind smoked glass.  
Tank only. No water or drain connection.  
Width 30" (76 cm).

### Left-hinged

#### GS 461 720

Stainless steel behind smoked glass.  
Tank only. No water or drain connection.  
Width 30" (76 cm).

### Included accessories

- 1 cooking container, stainless steel, perforated.
- 1 cooking container, stainless steel, unperforated.
- 1 wire rack.

### Installation accessories

#### GA 301 010

Gaggenau adjustable shelf.  
For vertical combination.  
Incl. mounting brackets, cover and screws.

### Required accessories

#### Part No. 17002490

Descaling tablets.

### Optional accessories

#### BA 010 050

Core temperature probe.  
Compatible with GO, GS, GM.

#### BA 010 301

Triple telescopic pull-out rack for combi-steam ovens.

#### BA 020 361

Cooking container, stainless steel, unperforated, 1<sup>3</sup>/<sub>16</sub>" deep (46 mm), 4.8 qt. (5.4 l).

#### BA 020 370

Cooking container, stainless steel, perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 4.4 qt. (5 l).

#### BA 020 382

Cooking container, unperforated, PFAS free non-stick coating, 1<sup>13</sup>/<sub>16</sub>" deep (46 mm), 4.8 qt. (5.4 l).

#### BA 020 391

Insert, perforated, PFAS free non-stick coating, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 4.4 qt. (5 l).

#### BA 046 118

Glass tray.  
1" deep (24 mm).

#### CLS 100 40

Cleaning cartridges, set of 4.  
For combi-steam ovens.

#### GN 010 330

Adapter for gastronorm insert and roaster.

#### GN 114 130

Gastronorm insert, stainless steel, GN 1/3.  
Unperforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 1.3 qt. (1.5 l).

#### GN 114 230

Gastronorm insert, stainless steel, GN 2/3.  
Unperforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 2.6 qt. (3 l).

#### GN 124 130

Gastronorm insert, stainless steel, GN 1/3.  
Perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 1.3 qt. (1.5 l).

#### GN 124 230

Gastronorm insert, stainless steel, GN 2/3.  
Perforated, 1<sup>9</sup>/<sub>16</sub>" deep (40 mm), 2.6 qt. (3 l).

#### GN 340 231

Gastronorm roaster in cast aluminum GN 2/3, height 6<sup>1</sup>/<sub>2</sub>" (165 mm), PFAS free non-stick coating.  
Lower and upper part can also be used as separate ovenproof dishes, 3<sup>15</sup>/<sub>16</sub>" (100 mm) and 2<sup>9</sup>/<sub>16</sub>" (65 mm) deep.  
Use in combi-steam ovens in combination with adapter GN 010 330 and pull-out system BA 010 301.

### Highlights

- Handleless full glass door with electronic door opening.
- Full touch display with stainless steel control ring.
- Light and display response upon user detection.
- External steam generation to avoid limescale in the cooking compartment.
- Convection 85 °F to 450 °F, freely combinable with humidity levels 0%, 30%, 60%, 80% or 100%.
- Sous-vide cooking with accurate temperature regulation.
- Full surface broiler behind glass ceramic, combinable with circulated air up to 450 °F and steam.
- Automatic programs and setting recommendations.
- Oven cavity size 1.8 cu.ft. (50 liters).

### Heating methods / Programs

Convection + 100 % humidity.  
Convection + 80 % humidity.  
Convection + 60 % humidity.  
Convection + 30 % humidity.  
Convection + 0 % humidity.  
Broil + circulated air.  
Broil level 1 + humidity.  
Broil level 2 + humidity.  
Sous-vide cooking.  
Low temperature cooking.  
Dough proofing.  
Keeping warm.  
Defrosting.  
Regenerating.  
200 programs (automatic programs and setting recommendations).  
Option to save up to 30 favorites.

### Operation

Soft-close side-opening door with 110° opening angle.  
Electronic door opening.  
Full touch display with control ring.  
42 display languages available.  
User detection, adjustable distance.  
Information key with use indicators.  
Animated quick guides to assist appliance operation.

### Features

Full surface broiler 2,000 W behind glass ceramic.  
Convection fan rotates in both directions for ideal heat distribution.  
Connection for core temperature probe (oven temperature probe usable).  
Broil can be added briefly in convection mode for additional browning.  
Misting for targeted humidity addition.  
Steam removal to avoid humidity on cabinet 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.  
3 rack levels.

### Selected digital services

#### (Gaggenau Home Connect®)

Remote control and monitoring.  
Cooking time estimation when using the core temperature probe.  
Door opening via voice assistant.

### 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.

### Cleaning

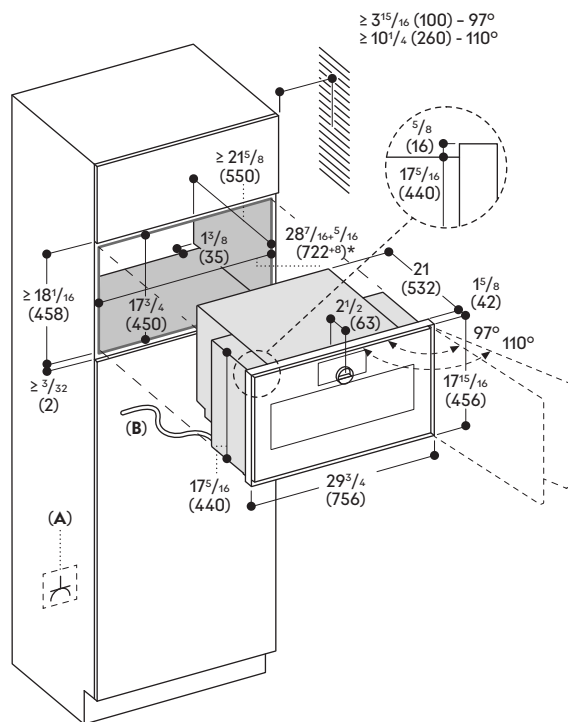
Hygienic stainless steel cooking interior.  
Automatic descaling for the steam generator.  
Drying program.  
Automatic drying of the cavity at the end of the cooking process.  
All removable parts and accessories dishwasher-safe, incl. stainer filter.

### Planning notes

Plan the cut out without back wall.  
Door hinge not reversible.  
No other electrical appliances should be installed above the GS.  
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 electrical box must be accessible and located outside the built-in cut out.

### Rating

Total rating: 2,550 W (208 V); 3,450 W (240 V).  
Total amps: 14.4 A.  
Minimum fuse protection: 15 A, double-pole breaker.  
120/208 - 240 V, 60 Hz, 3-wire.  
Plan for a 63" connecting cable (hardwire required).  
Home Connect® functionality via WiFi.  
To enable water detection, softened water must have a total dissolved solids (TDS) level greater than 100 ppm (parts per million).



**A:** Accessible electrical connection

**B:** Fixed cable

\* The width tolerance as shown in the drawing indicated by the  $+ 5/16"$  (+8 mm) is the adjustment possible within the cabinet. Adjustments can be made between  $5/8" - 13/16"$  (16-20 mm) for installation using the "centering parts" within the cabinet for perfect alignment. See installation instructions for details.