



Combi-steam oven
Gaggenau Expressive series
GS 480/GS 481

Right-hinged

GS 480 720
 Stainless steel behind smoked glass.
 Plumbed. Water and drain line required.
 Width 30" (76 cm).

Left-hinged

GS 481 720
 Stainless steel behind smoked glass.
 Plumbed. Water and drain line required.
 Width 30" (76 cm).

Included accessories

- 1 cooking container, stainless steel, perforated.
- 1 cooking container, stainless steel, unperforated.
- 1 wire rack.
- 1 water inlet hose 118" (3 m).
- 1 water outlet hose 118" (3 m).
- 4 cleaning cartridges.

Installation accessories

GA 301 010
 Gaggenau adjustable shelf.
 For vertical combination.
 Incl. mounting brackets, cover and screws.

GZ 010 011
 Extension for water inlet and outlet
 78" long (2 m).

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, 1¹³/₁₆" deep (46 mm),
 5.5 qt. (5.4 l).

BA 020 370
 Cooking container, stainless steel,
 perforated, 1⁹/₁₆" deep (40 mm),
 5.25 qt. (5 l).

BA 020 382
 Cooking container, unperforated,
 PFAS free non-stick coating,
 1¹³/₁₆" deep (46 mm), 5.5 qt. (5.4 l).

BA 020 391
 Insert, perforated, PFAS free non-stick
 coating, 1⁹/₁₆" deep (40 mm),
 5.25 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.

Delivery late Q4, 2025.

GN 114 130
 Gastronorm insert, stainless steel,
 GN 1/3.
 Unperforated, 1⁹/₁₆" deep (40 mm),
 1.5 qt. (1.5 l).

GN 114 230
 Gastronorm insert, stainless steel,
 GN 2/3.
 Unperforated, 1⁹/₁₆" deep (40 mm),
 3 qt. (3 l).

GN 124 130
 Gastronorm insert, stainless steel,
 GN 1/3.
 Perforated, 1⁹/₁₆" deep (40 mm),
 1.5 qt. (1.5 l).

GN 124 230
 Gastronorm insert, stainless steel,
 GN 2/3.
 Perforated, 1⁹/₁₆" deep (40 mm),
 3 qt. (3 l).

GN 340 231
 Gastronorm roaster in cast aluminum
 GN 2/3, height 6¹/₂" (165 mm),
 PFAS free non-stick coating.
 Lower and upper part can also be
 used as separate ovenproof dishes,
 3¹⁵/₁₆" (100 mm) and 2⁹/₁₆" (65 mm) deep.
 Use in combi-steam ovens in
 combination with adapter GN 010 330
 and pull-out system BA 010 301.

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.
 Cold water connection: 3/4" inner
 diameter, 1" outer diameter.
 To enable water detection, softened
 water must have a total dissolved
 solids (TDS) level greater than
 100 ppm (parts per million).
 Water inlet hose 118" (3.0 m) with
 connection pipe thread ISO228-G
 3/4" Ø (26.4 mm), extendable, is included.
 Drain connection:
 Water outlet hose 118" (3.0 m)
 (HT-Hose), 1" Ø (25 mm), extendable, is
 included. Drain size: 1" diameter
 minimum.
 Vacuum break recommended.

Highlights

- Handleless full glass door with
 electronic door opening.
- Full touch display with stainless
 steel control ring.
- Light and display response upon
 user detection.
- Fixed inlet and outlet water
 connection for convenient
 operation.
- External steam generation to avoid
 limescale in the cooking
 compartment.
- Automatic cleaning with perfect
 results, also for heavy soiling.
- 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

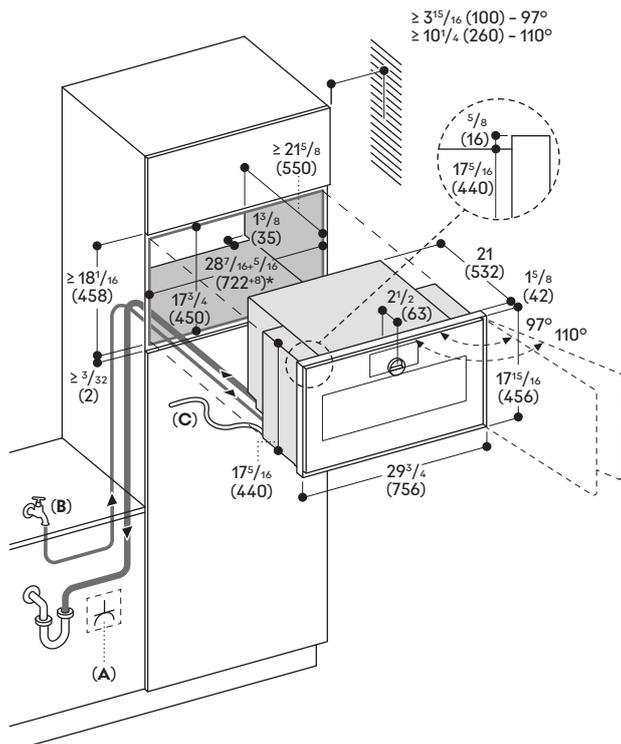
Child lock to prevent accidental
 switch on or operation of the
 appliance.
 Electronic door lock to prevent
 unintentional opening of the
 appliance door.
 Safety shut-off.
 Thermally insulated door with triple
 glazing.
 Cooled housing with temperature
 protection.

Cleaning

Hygienic stainless steel cooking interior.
 Automatic cleaning.
 Automatic descaling for the steam
 generator.
 Drying programme.
 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 cutout without back wall.
 Door hinge not reversible.
 No other electrical appliances should
 be installed above the GS.
 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 4" (100 mm)
 lower than the appliance outlet (see
 drawing "drainage connection").
 Inlet and outlet hose can be extended
 once.
 The outlet hose must not be longer
 than a maximum of 196" (5 m).
 The cold water connection for the
 inlet hose must always be accessible
 and not located directly behind the
 appliance.
 The connection of the outlet hose to
 the siphon must not be directly behind
 the appliance and should be accessible.
 Protrusion from appliance front to
 cabinet 1⁵/₈" (42 mm).
 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 cutout.



A: Accessible electrical connection

B: Accessible water connection

C: Fixed cable

* The width tolerance as shown in the drawing indicated by the $+ \frac{5}{16}$ " (+8 mm) is the adjustment possible within the cabinet. Adjustments can be made between $\frac{5}{8}$ " - $\frac{15}{16}$ " (16-20 mm) for installation using the "centering parts" within the cabinet for perfect alignment. See installation instructions for details.

