

## Combi steamer Silversteam 5111M



### Description

The Bartscher combi steamer from the Silversteam series has 5 shelves in 1/1 GN format – it's the ideal partner for every kitchen. The manual controls enable the easy, on-demand control of all cooking processes.

### Features

- |                                       |   |
|---------------------------------------|---|
| • Power load:                         | 6,3 kW   400 V   50 Hz                        |
| • Equipment connection:               | 3 NAC   |
| • Temperature range:                  | 50 °C to 280 °C                               |
| • Control unit:                       | Toggle  |
| • Functions:                          | Circulating air                               |
|                                       | Steam   |
|                                       | Combi-steaming                                |
|                                       | Low temperature cooking                       |
|                                       | Reversing motor direction (fan wheels)        |
|                                       | Steam production by means of direct injection |
| • Rack control:                       | No  |
| • Continuous operation:               | Yes   |
| • Vapour extractor:                   | Yes   |
| • Core temperature sensor connection: | Side  |
| • USB connection:                     | -   |
| • Fan speed:                          | 2 levels                                      |
| • Number of cooking programs:         | 1   |

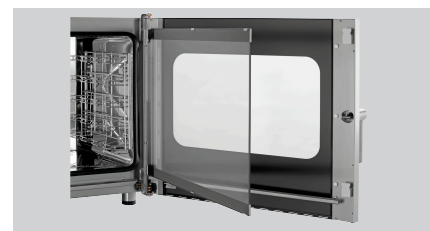
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► Up to 5 x 1/1 GN or 600 x 400 mm



► Easy knob operation



► Double door glazing, inner door can be opened easily for cleaning



► Vapour extractor is easy to regulate



► Bearing rails can be detached

## Combi steamer Silversteam 5111M

- Number of cooking phases: 1
- Type of drawers: Crosswise
- Number of drawers: 5
- Distance between trays: 74 mm
- Water connection: 3/4"
- Time adjustment: 0 to 120 minutes
- Material cooking chamber: CNS 18/10
- Number of fans: 1
- Properties:
  - Rounded baking chamber
  - Bearing rails can be detached
  - Double-winged door pane
  - LED lighting in door
  - Socket (500 W) for connection of an extractor hood
- LED display:
  - Steaming
  - Core temperature
  - Temperature
  - Time
- Including:
  - 1 grille 1/1 GN
  - 1 tray 1/1 GN
  - 1 water supply hose
- Available on request: -
- Control lamp:
  - ON/OFF
  - Temperature
- Series: Silversteam
- Temperature control: Stepless
- Interior lighting: Yes
- Format drawers:
  - 1/1 GN
  - 600 x 400 mm
- Operating mode: Electro
- With cleaning system: No
- Material: CNS 18/10
- Important information:
  - From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
- Size: W 890 x D 835 x H 675 mm
- Weight: 82.3 kg



## Combi steamer Silversteam 5111M

### Add on Products

#### Base unit Silversteam 110

CNS  
18/10



- Number of drawers: 10
- Colour: Silver
- Format drawers: 1/1 GN
- Height-adjustable feet: Yes
- Base shelf: No
- Material: CNS 18/10
- Important information: -

Code-No. 115069  
GTIN 4015613602486

#### Base unit Silversteam 2-110

CNS

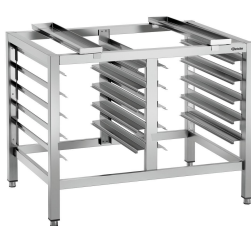


- Type of drawers: Longitudinal
- Number of drawers: 6
- Height adjustable: 400 mm to 450 mm
- Colour: Silver
- Format drawers: 1/1 GN
- Base shelf: No
- Material: Chrome-nickel steel

Code-No. 115071  
GTIN 4015613617589

#### Base unit Silversteam 6040

CNS  
18/10



- Material: CNS 18/10
- Colour: Silver
- Type of drawers: Longitudinal
- Number of drawers: 10
- Format drawers: 1/1 GN
- Base shelf: 600 x 400 mm
- No

Code-No. 115079  
GTIN 4015613682051

#### Cooking basket 110

STAINLESS  
STEEL



- Gastronorm: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg

Code-No. 900300  
GTIN 4015613788111