

Combi steamer Silversteam 7111DRS



Description

The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system and 7 shelves in 1/1 GN format – it's the ideal partner for every kitchen. The rack control function allows diverse meals to be prepared at different times. What a relief that the Silversteam has everything under control for you!

Features

- Power load: 9,6 kW | 400 V | 50 Hz
- Material: CNS 18/10
- Equipment connection: 3 NAC
- Important information: From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
- Temperature range: 50 °C to 300 °C
- Control unit: Touch
- Functions: Circulating air
Steam
Combi-steaming
Low temperature cooking
Delta-T cooking
Reversing motor direction (fan wheels)
Steam production by means of direct injection
Automatic 3-level cleaning system with drying program
- Rack control: Yes
- Continuous operation: Yes

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▶ Up to 7 x 1/1 GN or 600 x 400 mm



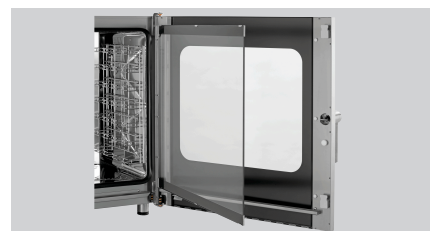
▶ Automatic 3-level cleaning system with drying program



▶ Rack control
✓ To enable the selection of a program for each shelf



▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program



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

Combi steamer Silversteam 7111DRS

- Vapour extractor: Yes
- Core temperature sensor connection: Side
- USB connection: Side
- Fan speed: 3 levels
- Number of cooking programs: 300 pre-installed programs
300 configurable programs
- Number of cooking phases: 9
- Type of drawers: Crosswise
- Number of drawers: 7
- Distance between trays: 74 mm
- Water connection: 3/4"
- Time adjustment: 0 to 599 minutes
- Material cooking chamber: CNS 18/10
- Number of fans: 2
- 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
Delta-T cooking
Cooking phases
Core temperature
Fan speed
Program
Temperature
Time
- Including: 1 grille 1/1 GN
1 tray 1/1 GN
1 water supply hose
1 supply hose for cleaning agents
- Available on request: -
- Control lamp: -
- Series: Silversteam
- Temperature control: Stepless
- Interior lighting: Yes
- Format drawers: 1/1 GN
600 x 400 mm
- Operating mode: Electro
- With cleaning system: Yes
- Size: W 890 x D 835 x H 850 mm
- Weight: 111 kg



Combi steamer Silversteam 7111DRS

Add on Products

Combi steamer cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Ph level: 14
- HACCP compliant: No
- Chlorine-free: Yes
- Phosphate-free: No

Code-No. 116299V
GTIN 4015613813042

Smoker-Box 1160



STAINLESS
STEEL



- Material: Stainless steel
- Model: With heating coil
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Comprising: Mains adapter
Smoker-Box
- Volume: 1,16 litre(s)

Code-No. 117712
GTIN 4015613779195

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

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

Combi steamer Silversteam 7111DRS

Add on Products

Base unit Silversteam 2-110

CNS

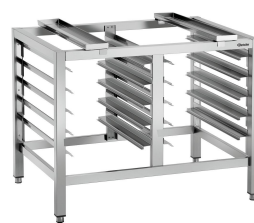


- Type of drawers: Longitudinal
- Number of drawers: 6
- Height adjustable: 400 mm to 450 mm
- Colour: Silver
- Format drawers: 1/1 GN
- Base shelf: No
- Material: Chrome-nickel steel

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
600 x 400 mm
- Base shelf: No

Code-No. 115079
GTIN 4015613682051