

Combi steamer Silversteam 10111DRS



Description

The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system and 10 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!

12,6 kW | 400 V | 50 Hz

Reversing motor direction (fan wheels) Steam production by means of direct injection Automatic 3-level cleaning system with drying program

3 NAC

Touch

Yes

Yes

Yes

Side

Side

50 °C to 300 °C

Circulating air Steam Combi-steaming Low temperature cooking Delta-T cooking

Features

• Power load:

- · Equipment connection:
- Temperature range:
- Control unit:
- Functions:
- Rack control: • Continuous operation:
- Vapour extractor:
- Core temperature sensor connection:
- USB connection:

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Up to 10 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
 - Code-No. 117731



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300 pre-installed programs

3 levels

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Fan speed:

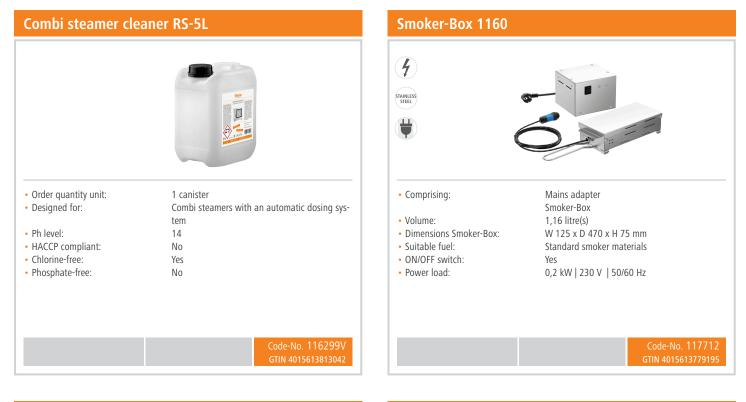
- Number of cooking programs:
- Number of cooking phases:
- Type of drawers:
- Number of drawers:
- Distance between trays:
- Water connection:Time adjustment:
- Material cooking chamber:
- Number of fans:
- Properties:
- LED display:
- Including:
- · Available on request:
- Control lamp:
- Series:
- Temperature control:
- Interior lighting:
- Format drawers:
- Operating mode:
- With cleaning system:
- Material:
- Important information:
- Size:
- Weight:

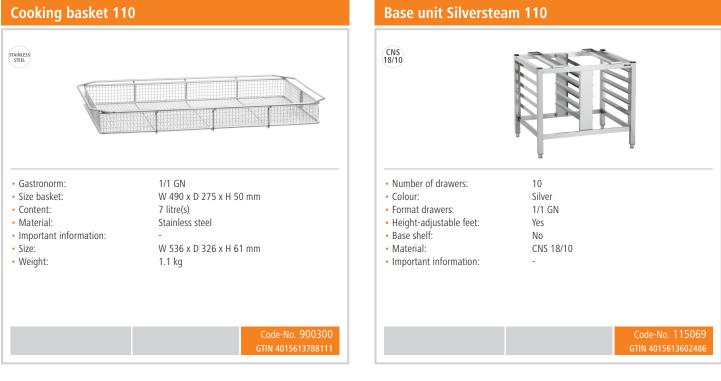
. 300 configurable programs 9 Crosswise 10 74 mm 3/4" 0 to 599 minutes CNS 18/10 2 Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Socket (500 W) for connection of an extractor hood Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 supply hose for cleaning agents Silversteam Stepless Yes 1/1 GN 600 x 400 mm Electro Yes CNS 18/10 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 W 890 x D 835 x H 1,065 mm 122 kg





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