



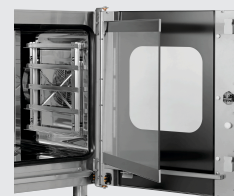
▶ Up to 5 x GN 2/3



▶ Easy knob operation



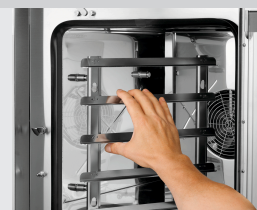
▶ Double door glazing, inner door can be opened easily for cleaning



▶ Vapour extractor is easy to regulate



▶ Bearing rails can be detached



▶ 2 fan speed settings

The Bartscher combi steamer from the Silversteam series has 5 shelves in GN 2/3 format – it's the ideal partner for every kitchen. The manual controls allow the easy, demand-based regulation of all cooking processes.

- | | |
|--|---|
| <ul style="list-style-type: none"> • Power load: 3,3 kW 230 V 50 Hz • Equipment connection: Pluggable • 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 • 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 • Number of fans: 1 • Properties: Rounded baking chamber
Bearing rails can be detached | <ul style="list-style-type: none"> • Properties: Double-winged door pane
LED lighting in door
Pluggable
Steaming
Core temperature
Temperature
Time • LED display: • Available on request: - • Control lamp: ON/OFF
Temperature • Series: Silversteam • Temperature control: Stepless • Interior lighting: Yes • Format drawers: 2/3 GN • 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
CNS 18/10 • Material cooking chamber: • Including: 1 grille 2/3 GN
1 tray 2/3 GN
1 water supply hose • Size: W 620 x D 780 x H 675 mm • Weight: 57.2 kg |
|--|---|

Combi steamer Silversteam 5230M

Add on Products

Base unit Silversteam 230

CNS



- Height-adjustable feet: No
- Base shelf: Yes
- Material: Chrome-nickel steel
- Colour: Silver
- Important information: -
- Size: W 570 x D 515 x H 741 mm
- Weight: 10.6 kg

Code-No. 115075
GTIN 4015613610641

Core temperature sensor set 1KA

STAINLESS STEEL



- Set comprises: 1 core temperature sensor
1 holder
- Length cable: 1,8 m
- Material temperature sensor: Stainless steel
- Important information: -
- Designed for: Combi steamers series Silversteam
- Size: W 180 x D 265 x H 25 mm
- Weight: 0.57 kg

Code-No. 116009
GTIN 4015613595139

Pump set f. combi steamer



- Set comprises: 1 plastic canister (5 litres)
1 pump
1 supply hose: canister - pump (150 cm)
1 supply hose: pump - steaming pipe (80 cm)
Installation material
- Important information: -
- Material: Plastic
Metal
- Size: W 325 x D 260 x H 140 mm
- Weight: 0.98 kg

Code-No. 116011
GTIN 4015613595146

Hand shower f. combi steamer



- Length hose: 2 m
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Important information: -
- Water connection: 1/2"
- Material: Plastic
Metal
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg

Code-No. 116005
GTIN 4015613587189

GN container, 2/3, D65

CNS
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A125065
GTIN 4015613271217

GN container, 2/3, D100

CNS
18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A125100
GTIN 4015613271224

GN container, 2/3, D65, perforated

CNS
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A103065
GTIN 4015613278940

Power cleaner F1L, set of 2



- Designed for: Stubborn dirt, especially in kitchens
Grill and combi steamer cleaning (without cleaning system)
- Content: 2 x 1 litre
- Model: Liquid
High concentrate
- Ph level: 13,5
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173078
GTIN 4015613731926

Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head
1 spray lance
- Important information: Attention: Not suitable for surfaces sensitive to alkali such as aluminium
Exclusively available in Germany and Austria

Code-No. 173080
GTIN 4015613731933

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173278
GTIN 4015613767918

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Use in kitchens and food processing areas
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173280
GTIN 4015613761183