Combi steamer Silversteam 10111M

Bartscher



The Bartscher combi steamer from the Silversteam series has 10 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.

 Power load: Equipment connection: Temperature range: Control unit: Functions: 	12,6 kW 400 V 50 Hz 3 NAC 50 °C to 280 °C Toggle Circulating air Steam	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
	Combi-steaming Low temperature cooking Reversing motor direction (fan wheels)	• LED display:	Steaming Core temperature Temperature Time
	Steam production by means of direct injection	Including:	1 grille 1/1 GN 1 tray 1/1 GN
 Rack control: 	No		1 water supply hose
 Continuous operation: 	Yes	 Available on request: 	-
 Vapour extractor: 	Yes	Control lamp:	ON/OFF
Core temperature sen-	Side	1	Temperature
sor connection:		Series:	Silversteam
 USB connection: 	-	 Temperature control: 	Stepless
 Fan speed: 	2 levels	 Interior lighting: 	Yes
 Number of cooking 	1	 Format drawers: 	1/1 GN
programs:			600 x 400 mm
 Number of cooking 	1	 Operating mode: 	Electro
phases:		With cleaning system:	No
 Type of drawers: 	Crosswise	Material:	CNS 18/10
 Number of drawers: 	10	 Important information: 	From a water hardness of 5° d.H
 Distance between trays: 	74 mm		upwards, we urgently recom- mend fitting a suitable water sof-
Water connection:	3/4"		tener and a water pressure of
 Time adjustment: 	0 to 120 minutes		maximum 3 bar
 Material cooking 	CNS 18/10	• Size:	W 890 x D 835 x H 1,065 mm
chamber:		 Weight: 	119 kg
 Number of fans: 	2		

°C 280

CNS 18/10

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

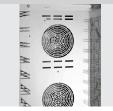


Vapour extractor is easy to regulate

Bearing rails can be detached



> 2 fan speed settings



Code-No. 116731



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