



▶ Up to 5 x GN 2/3



▶ Automatic 3-level cleaning system with drying program



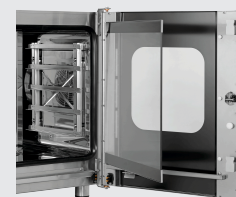
▶ Rack control

✓ 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



▶ Vapour extractor is easy to regulate

▶ Bearing rails can be detached

▶ 3 fan speed settings

The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system, and 5 shelves in GN 2/3 format – it's the ideal partner for every kitchen. Diverse meals can be prepared with different timing using the rack control function. Simple cooking with the Silversteam keeping an eye on everything for you.

<ul style="list-style-type: none"> ✓ Power load: 3,3 kW 230 V 50 Hz • Equipment connection: Pluggable • 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 • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • Fan speed: 3 levels • Type of drawers: Crosswise • Number of drawers: 5 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 599 minutes • Number of fans: 1 • Properties: Rounded baking chamber Bearing rails can be detached Double-winged door pane 	<ul style="list-style-type: none"> • Properties: LED lighting in door Pluggable Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time • LED display: - • Available on request: - • Control lamp: - • Series: Silversteam • Temperature control: Stepless • Interior lighting: Yes • Format drawers: 2/3 GN • Operating mode: Electro • With cleaning system: Yes • 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 • Material cooking chamber: CNS 18/10 • Including: 1 grille 2/3 GN 1 tray 2/3 GN 1 water supply hose 1 supply hose for cleaning agents
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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 aluminium
Exclusively available in Germany and Austria

Code-No. 173080
GTIN 4015613731933

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
- Application: De-greasing concentrati for self-cleaning combi steamer
- Properties: Gentle material cleaning
- Important information: For professional use only

Code-No. 116299V
GTIN 4015613813042