Combi steamer Silversteam 10111D

Bartscher



The Bartscher combi steamer from the Silversteam series with electronic control 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!

°C 300

CNS 18/10

2023

 Power load: Equipment connection: Temperature range: Control unit: Functions: 	12,6 kW 400 V 50 Hz 3 NAC 50 °C to 300 °C Touch Circulating air Steam Combi-steaming Low temperature cooking	 Number of fans: Properties: LED display: 	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 Reversing motor direction (fan wheels) Steam production by means of direct injection		Delta-T cooking Cooking phases Core temperature Fan speed Program
 Rack control: Continuous operation: 	Yes Yes		Temperature Time
 Vapour extractor: 	Yes	Including:	1 grille 1/1 GN
Core temperature sen- sor connection:	Side	5	1 tray 1/1 GN 1 water supply hose
USB connection:	Side	 Available on request: 	-
 Fan speed: 	3 levels	 Control lamp: 	-
 Number of cooking 	300 pre-installed programs	 Series: 	Silversteam
programs:	300 configurable programs	 Temperature control: 	Stepless
 Number of cooking 	9	 Interior lighting: 	Yes
phases:	Connection	 Format drawers: 	1/1 GN
 Type of drawers: Number of drawers: 	Crosswise 10		600 x 400 mm
Distance between	74 mm	Operating mode: With cleaning system:	Electro
trays:	74 11111	 With cleaning system: Material: 	No CNS 18/10
Water connection:	3/4"	· Material.	CN3 18/10
 Time adjustment: 	0 to 599 minutes		
Material cooking chamber:	CNS 18/10		





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