Combi steamer Silversteam P-5111DRS

010

More efficiency and time savings with the combi steamer Silversteam P 5 x 1/1 GN thanks to extra power. Fully utilised cooking chambers are no problem thanks to the high power and rack control function. Reduced cooking times, faster heating times, easy handling and the cleaning system speak for themselves.

Power load:

 Power load: Equipment connection: Temperature range: Control unit: Functions: 	7,7 kW 400 V 50 Hz 3 NAC 50 °C to 300 °C Touch 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 sys- tem with drying program	 Material cooking chamber: Number of fans: Properties: 	CNS 18/10 1 Rounded bak Bearing rails of Double-winge LED lighting i Socket (500 V an extractor h Faster heating mes Up to 16 % re times Ideal for cook full capacity
 Rack control: Continuous operation: Vapour extractor: Core temperature sensor connection: 	Yes Yes Side	Including:	1 grille 1/1 G 1 tray 1/1 GN 1 water supp 1 supply hose agents
 USB connection: Fan speed: Number of cooking programs: Number of cooking phases: Type of drawers: Number of drawers: Distance between trays: Water connection: Time adjustment: 	Side 3 levels 300 pre-installed programs 300 configurable programs 9 Crosswise 5 74 mm 3/4" 0 to 599 minutes	 Available on request: Control lamp: Series: Temperature control: Interior lighting: Format drawers: Operating mode: With cleaning system: Material: 	- Silversteam Stepless Yes 1/1 GN 600 x 400 mr Electro Yes CNS 18/10

°C 300

CNS 18/10

- The benefits of the Silversteam series

 - ✓ Up to 16% reduction in cooking times
 - Ideal for cooking spaces used to full capacity
- (300 preinstalled, 300 programmable); up to 9 cooking phases per program



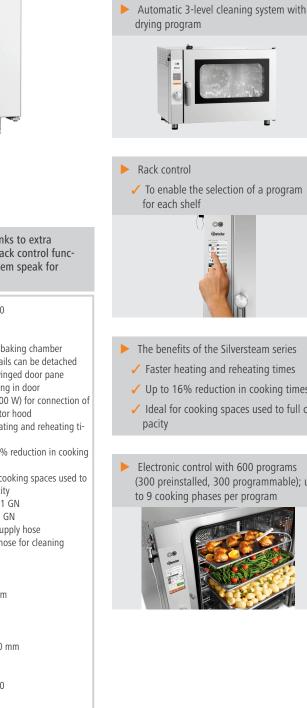
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Bartscher

Up to 5 x 1/1 GN or 600 x 400 mm

Combi steamer Silversteam P

High power





Combi steamer Silversteam P-5111DRS

Add on Products

Combi steamer cleaner RS-5L		Smoker-Box 1160	
		TAINAESS STEEL	
 Order quantity unit: Designed for: 	1 canister Combi steamers with an automatic dosing sys-	Comprising:	Mains adapter Smoker-Box
Designed for.	tem	Volume:	1,16 litre(s)
Ph level:	14	Dimensions Smoker-Box:	W 125 x D 470 x H 75 mm
HACCP compliant:	No	Suitable fuel:	Standard smoker materials
Chlorine-free:	Yes	ON/OFF switch:	Yes
Phosphate-free:	No	 Power load: 	0,2 kW 230 V 50/60 Hz
Application:	De-greasing cncentrati for self-cleaning combi	Material:	Stainless steel
	steamer	Control lamp:	Operational
Properties:	Gentle material cleaning		Heating
Important information:	For professional use only	Designed for:	Combined steamer
	Code-No. 116299V		Code-No. 117712
	GTIN 4015613813042		GTIN 4015613779195

