



▶ Up to 7 x 1/1 GN or 600 x 400 mm



▶ Automatic 3-level cleaning system with drying program



▶ Rack control

✓ To enable the selection of a program for each shelf



The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system and 7 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!

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| <ul style="list-style-type: none"> ✓ Power load: 9,6 kW 400 V 50 Hz • Equipment connection: 3 NAC • 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 | <ul style="list-style-type: none"> • Material cooking chamber: CNS 18/10 • Number of fans: 2 • 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, Steaming, Delta-T cooking, Cooking phases, Core temperature, Fan speed, Program, Temperature, Time • LED display: |
| <ul style="list-style-type: none"> • Rack control: Yes • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • Fan speed: 3 levels • Number of cooking programs: 300 pre-installed programs, 300 configurable programs • Number of cooking phases: 9 • Type of drawers: Crosswise • Number of drawers: 7 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 599 minutes | <ul style="list-style-type: none"> • Available on request: • Control lamp: - • Series: Silversteam • Temperature control: Stepless • Interior lighting: Yes • Format drawers: 1/1 GN, 600 x 400 mm • 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 |

▶ 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

Combi steamer Silversteam 7111DRS

Add on Products

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

Smoker-Box 1160



- Comprising: Mains adapter
Smoker-Box
- Volume: 1,16 litre(s)
- Dimensions Smoker-Box: W 125 x D 470 x H 75 mm
- Suitable fuel: Standard smoker materials
- ON/OFF switch: Yes
- Power load: 0,2 kW | 230 V | 50/60 Hz
- Material: Stainless steel
- Control lamp: Operational
Heating
- Designed for: Combined steamer

Code-No. 117712
GTIN 4015613779195

Cooking basket 110



- Gastronorm: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg

Code-No. 900300
GTIN 4015613788111