



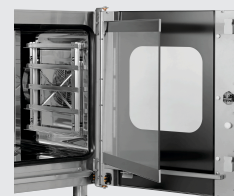
▶ Up to 5 x GN 2/3



▶ Easy knob operation



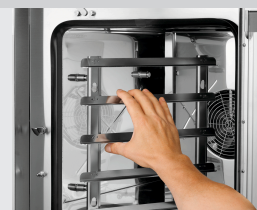
▶ Double door glazing, inner door can be opened easily for cleaning



▶ Vapour extractor is easy to regulate



▶ Bearing rails can be detached



▶ 2 fan speed settings

The Bartscher combi steamer from the Silversteam series has 5 shelves in GN 2/3 format – it's the ideal partner for every kitchen. The manual controls allow the easy, demand-based regulation of all cooking processes.

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| <ul style="list-style-type: none"> <li>• Power load: 3,3 kW   230 V   50 Hz</li> <li>• Equipment connection: Pluggable</li> <li>• Temperature range: 50 °C to 280 °C</li> <li>• Control unit: Toggle</li> <li>• Functions: Circulating air<br/>Steam<br/>Combi-steaming<br/>Low temperature cooking<br/>Reversing motor direction (fan wheels)<br/>Steam production by means of direct injection</li> <li>• Rack control: No</li> <li>• Continuous operation: Yes</li> <li>• Vapour extractor: Yes</li> <li>• Core temperature sensor connection: Side</li> <li>• USB connection: -</li> <li>• Fan speed: 2 levels</li> <li>• Number of cooking programs: 1</li> <li>• Number of cooking phases: 1</li> <li>• Type of drawers: Crosswise</li> <li>• Number of drawers: 5</li> <li>• Distance between trays: 74 mm</li> <li>• Water connection: 3/4"</li> <li>• Time adjustment: 0 to 120 minutes</li> <li>• Number of motors: 1</li> <li>• Properties: Rounded baking chamber<br/>Bearing rails can be detached</li> </ul> | <ul style="list-style-type: none"> <li>• Properties: Double-winged door pane<br/>LED lighting in door<br/>Pluggable<br/>Steaming<br/>Core temperature<br/>Temperature<br/>Time</li> <li>• LED display:</li> <li>• Available on request: -</li> <li>• Control lamp: ON/OFF<br/>Temperature<br/>Silversteam<br/>Stepless<br/>Yes</li> <li>• Series: 2/3 GN</li> <li>• Temperature control: Electro</li> <li>• Interior lighting: No</li> <li>• Format drawers: CNS 18/10</li> <li>• Operating mode: 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<br/>CNS 18/10</li> <li>• With cleaning system: CNS 18/10</li> <li>• Material: -</li> <li>• Important information:</li> <li>• Material cooking chamber: 1 grille 2/3 GN<br/>1 tray 2/3 GN<br/>1 water supply hose</li> <li>• Including: W 620 x D 780 x H 675 mm<br/>57.2 kg</li> <li>• Size:</li> <li>• Weight:</li> </ul> |
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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

STAINLESS STEEL



- Set comprises: 1 core temperature sensor  
1 holder
- Length cable: 1,8 m
- Material temperature sensor: Stainless steel
- Important information: -
- 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 as aluminium  
Exclusively available in Germany and Austria

Code-No. 173080  
GTIN 4015613731933

### Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Manual cleaning of heavily soiled surfaces  
Grill, oven and combi steamer cleaning (without cleaning system)  
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173278  
GTIN 4015613767918

### Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Designed for: Use in kitchens and food processing areas  
Grill, oven and combi steamer cleaning (without cleaning system)  
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173280  
GTIN 4015613761183