



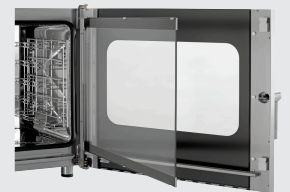
▶ Up to 5 x 1/1 GN or 600 x 400 mm



▶ Easy knob operation



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



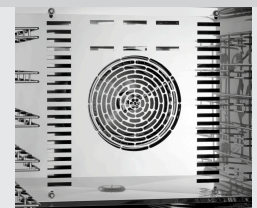
▶ Vapour extractor is easy to regulate



▶ Bearing rails can be detached



▶ 2 fan speed settings



The Bartscher combi steamer from the Silversteam series has 5 shelves in 1/1 GN format – it's the ideal partner for every kitchen. The manual controls enable the easy, on-demand control of all cooking processes.

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| <ul style="list-style-type: none"> • Power load: 6,3 kW 400 V 50 Hz • Equipment connection: 3 NAC • Temperature range: 50 °C to 280 °C • Control unit: Toggle • Functions: Circulating air
Steam
Combi-steaming
Low temperature cooking
Reversing motor direction (fan wheels)
Steam production by means of direct injection • Rack control: No • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: - • Fan speed: 2 levels • Number of cooking programs: 1 • Number of cooking phases: 1 • Type of drawers: Crosswise • Number of drawers: 5 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 120 minutes • Material cooking chamber: CNS 18/10 • Number of motors: 1 | <ul style="list-style-type: none"> • 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
Core temperature
Temperature
Time • LED display: • Including: 1 grille 1/1 GN
1 tray 1/1 GN
1 water supply hose • Available on request: - • Control lamp: ON/OFF
Temperature
Silversteam
Stepless • Interior lighting: Yes • Format drawers: 1/1 GN
600 x 400 mm • Operating mode: Electro • With cleaning system: No • 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 • Size: W 930 x D 900 x H 790 mm • Weight: 82.3 kg |
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