Combi steamer Silversteam 10111M





The Bartscher combi steamer from the Silversteam series has 10 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.

12,6 kW | 400 V | 50 Hz • Power load:

· Equipment connection: 3 NAC

50 °C to 280 °C · Temperature range: · 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:

• Continuous operation: Yes · Vapour extractor: Yes

· Core temperature sen-Side sor connection:

• USB connection:

· Fan speed: 2 levels · Number of cooking programs:

· Number of cooking phases:

· Type of drawers: Crosswise · Number of drawers: 10 74 mm

· Distance between travs:

 Water connection: 3/4"

• Time adjustment: 0 to 120 minutes · Material cooking CNS 18/10 chamber:

· Number of motors: 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 · LED display: Steaming Core temperature Temperature

Time

ON/OFF

Stepless

1/1 GN

Yes

Temperature

Silversteam

Including: 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose

· Available on request: · Control lamp:

• Series: • Temperature control:

· Interior lighting: • Format drawers:

• Operating mode: • With cleaning system: · Material:

· Important information:

• Size:

600 x 400 mm Electro No CNS 18/10

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

W 890 x D 835 x H 1,065 mm

• Weight: 119 kg Up to 10 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











