



▶ Up to 10 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 10 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!

- ✓ Power load: 12,6 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
- 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: 10
- Distance between trays: 74 mm
- Water connection: 3/4"
- Time adjustment: 0 to 599 minutes
- Material cooking chamber: CNS 18/10
- 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  
Steaming  
Delta-T cooking  
Cooking phases  
Core temperature  
Fan speed  
Program  
Temperature  
Time
- LED display:
- Including: 1 grille 1/1 GN  
1 tray 1/1 GN  
1 water supply hose  
1 supply hose for cleaning agents
- 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

▶ 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 cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Content: 5 litres
- 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

Code-No. 116299V  
GTIN 4015613813042