

# Combi steamer Silversteam 7110DRS



# Description

The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system, and 7 shelves in GN 1/1 format – it's the ideal partner for every kitchen. Diverse meals can be prepared with different timing using the rack control function. Simple cooking with the Silversteam keeping an eye on everything for you.

9,6 kW | 400 V | 50 Hz

Reversing motor direction (fan wheels) Steam production by means of direct injection Automatic 3-level cleaning system with drying program

50 °C to 300 °C

Circulating air

3 NAC

Touch

Steam Combi-steaming Low temperature cooking Delta-T cooking

Yes

Yes

Side

Side

3 levels

## Features

### • Power load:

- Equipment connection:
- Temperature range:
- Control unit:
- Functions:
- Continuous operation: Vapour extractor:
- Core temperature sensor connection:
- USB connection:
- Fan speed:
- on:

### Continue on the next page





Up to 7 x G/N 1/1 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
- Electronic control with 99 programs, each program with up to 8 cooking phases



- 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



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99

7

- Number of cooking programs:
- Number of drawers:
- · Distance between trays:
- Water connection:
- Time adjustment:
- Number of fans:
- Available on request:
- Control lamp:
- Temperature control:
- Interior lighting:
- Format drawers:
- Operating mode:
- With cleaning system:
- Material:
- Important information:
- Number of cooking phases:
- Rack control:
- Series:
- Type of drawers:
- Properties:
- LED display:
- Material cooking chamber:
- Including:
- Size:
- Weight:

74 mm 3/4" 0 to 599 minutes 2 Stepless Yes 1/1 GN 600 x 400 mm Electro Yes CNS 18/10 From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar 8 Yes Silversteam Crosswise Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time CNS 18/10 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 supply hose for cleaning agents W 890 x D 815 x H 815 mm 110.8 kg



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