

Combi steamer Silversteam 10110DRS



Description

The Bartscher combi steamer from the Silversteam series has electronic controls, a cleaning system, and 10 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.

12,6 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

3 NAC

Touch

Steam Combi-steaming Low temperature cooking Delta-T cooking

Yes

Yes

Yes

Side

Side

50 °C to 300 °C

Circulating air

Features

• Power load:

- · Equipment connection:
- Temperature range:
- Control unit:
- Functions:
- Rack control: • Continuous operation:
- Vapour extractor:
- Core temperature sensor connection:
- USB connection:

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Up to 10 x GN 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 Þ
- 3 fan speed settings Þ



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 Fan speed: Number of cooking programs: Number of cooking phases: Type of drawers: Number of drawers: Distance between trays: Water connection: Time adjustment: Number of fans: Properties: 	3 levels 99 8 Crosswise 10 74 mm 3/4" 0 to 599 minutes 2 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 Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time
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
Material:	CNS 18/10
 With cleaning system: 	Yes
Important information:	From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
 Material cooking chamber: Including: 	CNS 18/10 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 supply hose for cleaning agents
• Size:	W 890 x D 830 x H 1,065 mm
• Weight:	122 kg



- Weight:

Code-No. 117711

