

Combi steamer Silversteam 7110D



Description

The Bartscher combi steamer from the Silversteam series has electronic controls 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.

Features

- | | |
|---------------------------------------|---|
| • Power load: | 9,6 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 |
| • Rack control: | Yes |
| • Continuous operation: | Yes |
| • Vapour extractor: | Yes |
| • Core temperature sensor connection: | Side |
| • USB connection: | Side |
| • Fan speed: | 3 levels |

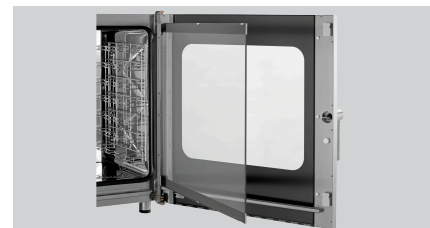
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► Up to 7 x GN 1/1 or 600 x 400 mm



- 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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- Number of cooking programs: 99
- Number of cooking phases: 8
- Type of drawers: Crosswise
- Number of drawers: 7
- Distance between trays: 74 mm
- Water connection: 3/4"
- Time adjustment: 0 to 599 minutes
- Number of fans: 2
- 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
- With cleaning system: No
- Material: CNS 18/10
- 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

- 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

- Material cooking chamber: CNS 18/10
- Including: 1 grille 1/1 GN
1 tray 1/1 GN
1 water supply hose

- Size: W 890 x D 830 x H 865 mm
- Weight: 107 kg

