

Combi steamer Silversteam2 5230D



Description

The ideal partner for every kitchen: A Bartscher Silversteam2 combi steamer with five 2/3 GN inserts. With or without a core temperature sensor, the electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times. The Silversteam2 takes a weight off your shoulders and keeps an eye on everything for you.

Features

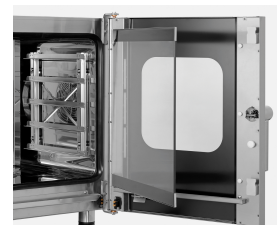
- Power load: 3.3 kW | 230 V | 50 Hz
- Equipment connection: Pluggable
- Material cooking chamber: CNS 18/10
- Format drawers: 2/3 GN
- Type of drawers: Crosswise
- Number of drawers: 5
- Distance between trays: 74 mm
- Functions:
 - Steam production by means of direct injection
 - Steam
 - Delta-T cooking
 - Combi-steaming
 - Low temperature cooking
 - Reversing motor direction (fan wheels)
 - Circulating air
 - Cooldown during cooking phase
 - Manual steaming



- ▶ Up to 5 x 2/3 GN
- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program



- ▶ Rack control
 - ✓ To enable the selection of a program for each shelf
- ▶ Cooldown during cooking phase



- ▶ Double door glazing, inner door can be opened easily for cleaning
- ▶ Vapour extractor is easy to regulate



- ▶ Removable support rails

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- Cooking mode:
 - Manual
 - One-touch recipe selection
 - Recipe tuner
- Rack control: Yes
- With cleaning system: No
- Number of cooking programs:
 - 300 pre-installed programs
 - 300 configurable programs
- Number of cooking phases: 9
- Temperature range: 50 °C to 300 °C
- Temperature control: In 1 °C steps
- Number of fans: 1
- Fan speed: 3 levels
- Time adjustment: 0 to 5999 minutes
- Continuous operation: Yes
- Core temperature sensor connection: Front, bottom
- USB connection: Front, bottom
- Vapour extractor: Yes
- Water connection: 3/4"
- Interior lighting: Yes
- LED display:
 - Steaming
 - Delta-T cooking
 - Cooking phases
 - Core temperature
 - Fan speed
 - Program
 - Temperature
 - Time
 - Touch
- Control unit: -
- Control lamp: -
- Series: Silversteam2
- Operating mode: Electro
- Properties:
 - Rounded cooking chamber
 - Bearing rails can be detached
 - Double-winged door pane
 - LED lighting in door
- Including:
 - 1 grid 2/3 GN
 - 1 tray 2/3 GN
 - 1 water supply hose
- Available on request: -
- 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
- Size: W 640 x D 775 x H 680 mm
- Weight: 60 kg



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Add on Products

Water filter system K3600L



- Water connection: 3/8"
- Water pressure: 3 bar
- Colour: White
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C

Code-No. 109847
GTIN 4015613743899

Base unit Silversteam 230

CNS



- Colour: Silver
- Designed for: 2/3 GN combi-steamers Silversteam2 series
2/3 GN combi-steamers Silversteam series
- Base shelf: Yes
- Height-adjustable feet: No
- Delivery state: Building kit (simple assembly)
- Material: Chrome-nickel steel

Code-No. 115075
GTIN 4015613610641

Perforated tray 2/3-AL



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: No
- Temperature resistant to: 260 °C

Code-No. 100417
GTIN 4015613734729

Core temperature sensor set SST2-D4P



- Set comprises: 1 holder
1 core temperature sensor
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 90 mm
- Diameter temperature sensor: 4 mm

Code-No. 116113
GTIN 4015613877747

Combi steamer Silversteam2 5230D

Add on Products

Perforated tray 2/3-SI



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: Yes
- Temperature resistant to: 260 °C

Code-No. 100425
GTIN 4015613734736

Core temperature sensor set SST2-D1P



- Set comprises: 1 holder
1 core temperature sensor
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 80 mm
- Diameter temperature sensor: 3 mm

Code-No. 116109
GTIN 4015613866697

BBQ Gloves 425



Code-No. A500514
GTIN 4015613822433

Pump set f. combi steamer



- Set comprises: 1 plastic canister (5 litres)
1 pump
1 supply hose: canister - pump (150 cm)
1 supply hose: pump - steaming pipe (80 cm)
Installation material
- Material: Plastic
Metal

Code-No. 116011
GTIN 4015613595146

Combi steamer Silversteam2 5230D

Add on Products

Oven gloves 370



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Colour: Black
- Can be washed: No
- Heat resistant to: 250 °C
- Length: 370 mm

Code-No. A500511
GTIN 4015613735474

Hand shower f. combi steamer

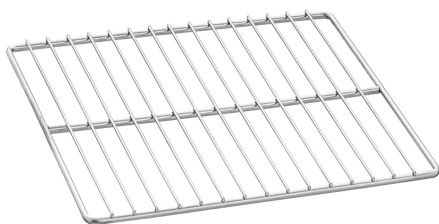


- Water connection: 1/2"
- Length hose: 2 m
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Material: Plastic
Metal

Code-No. 116005
GTIN 4015613587189

GN grid 2/3

CNS
18/10



- Series: Top Line
- Norm: EN 631
- Gastronorm: 2/3 GN
- Material: CNS 18/10
- Important information: -
- Size: W 325 x D 355 x H 9 mm
- Weight: 0.74 kg

Code-No. 134091
GTIN 4015613890319

GN container, 2/3, D65, perforated

CNS
18/10



- Content: 5.5 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm

Code-No. A103065
GTIN 4015613278940

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Add on Products

Pressure regulator



- Water pressure: 1 - 6 bar (preset to 3 bar)
- Connection: 3/4"
- Operating temperature max.: 65 °C
- Incoming pressure max.: 16 bar
- Material: Brass
Chrome-plated
- Important information: -

Code-No. 533051
GTIN 4015613468617

GN container, 2/3, D65



- Content: 5.5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm

Code-No. A125065
GTIN 4015613271217

Smoker-Box 1160



- Model: With heating coil
- Designed for: Combined steamer
- Comprising: Mains adapter
Smoker-Box
- Volume: 1.16 litre(s)
- Dimensions Smoker-Box: W 125 x D 470 x H 75 mm
- Suitable fuel: Standard smoker materials

Code-No. 117712
GTIN 4015613779195

GN container, 2/3, D100



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm

Code-No. A125100
GTIN 4015613271224

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Add on Products

GN-container, 2/3GN,D65, Basic Line

CNS

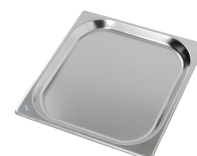


- Content: 5.5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 65 mm
- Series: Basic Line

Code-No. 723065
GTIN 4015613695648

GN tray 2/3

CNS
18/10



- Content: 2.3 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Surface: Silk matt
- Depth container: 20 mm

Code-No. A101195
GTIN 4015613271781

GN-container, 2/3 GN,D20, Basic Line

CNS



- Content: 2.3 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Series: Basic Line

Code-No. 723020
GTIN 4015613695624

GN-container, 2/3GN,D100, Basic Line

CNS



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: Silk matt
- Depth container: 100 mm

Code-No. 723100
GTIN 4015613695655

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Add on Products

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353