

Техника для приготовления BARTSCHER

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Cooking techniques, that professionals really need



We have been making the everyday lives of kitchen professionals easier since 1876.

And we're constantly getting better.

Cooking techniques are the best example. From our bestsellers the AT series convection ovens, to the D series combi steamers, we offer you a wide product range which is guided by what you need for everyday life in the kitchen.

It is obvious why pros rely on Bartscher: they want guaranteed quality - no frills. With a very attractive price-performance ratio. We can, however, say with full confidence: of course there are cheaper options than Bartscher - but not better value for money.

Find out about your Bartscher device in this brochure. And feel free to ask us anything and experience our well-known Bartscher service.

We look forward to hearing from you!

All-rounders
Energy savers
Economic miracles
Price mufflers

Obviously we do not know your personal needs

Bartscher convection ovens

Our bestseller: **AT series**

We have been satisfying customers for years with our reliability and unbeatable advantages:

- Simple handling
- Even cooking thanks to all-round heat
- Very good price-performance ratio

Real versatility: **MF series**

Multifunctional and easy to use, for perfect food preparation:

- Optimal air circulation
- Grill function with fan
- Ideal for baked goods and meat
- Simple and quick to clean



More about the AT series
from Page 8



More about the MF series
from Page 13

But we will have a solution for you

Bartscher combi steamers

The all-rounder: Silversteam M series

Manually operated and with symbols that are easy to understand.

Functions:

- Convection
- Steaming
- Combi-steaming
- GN 2/3, GN 1/1 and bakery standard 600 x 400

The highly flexible: Silversteam D series

Offers the same functions as the M series plus more:

- Core temperature controlled Delta T cooking
- Up to 600 programmes including up to 9 cooking phases
- Easy to use
- Rack-Control
- GN 2/3, GN 1/1 and bakery standard 600 x 400
- P - faster heating and reheating times
- RS - includes cleaning system with drying program

The space saver: Kompakt D series

For anyone who does not have enough space and wants to enjoy the advantages of the Bartscher combi steamer:

- Practical GN containers lengthways
- Operated digitally
- GN 1/1



More about the Silversteam M series from Page 16



More about the Silversteam D series from Page 20



More about the Compact D series from Page 26

CONVECTION OVENS

Hot air can create a culinary delight

Powerful convection oven versatility to meet your individual requirements.



A real all-rounder Just like me

All sizes of our convection ovens win people over.
With all the features you want.

Because this is just what we ask ourselves when developing our equipment: how does a convection oven need to be designed to help you in your daily work? The answer we came to: it needs to work solidly and reliably. And, at the same time, needs to be easy to use. And provide features that you will actually use. After all, you certainly will not want to pay for performance features that you are not actually ever going to use, will you?

You can find „your“ Bartscher convection oven on the next few pages.



Our bestseller:
AT series



Real versatility:
MF series

CONVECTION OVENS AT SERIES



AT90-MDI

- Insertion: 4 x (438 x 315 mm)
- Power:
2.7 kW | 230 V | 50 Hz
- Size: W 595 x D 615 x H 580 mm
- Includes 4 baking trays
- Knob with digital display

A120796



MDI-Control

- ▶ Knob with digital display for temperature and time

Reliable

Easy to use

Practical operation

Our bestseller: AT series

- ▶ Compact all-rounder
- ▶ Safe and reliable handling
- ▶ Saves energy and time
- ▶ Even cooking thanks to all-round heat
- ▶ Very good price-performance ratio



AT90

- Insertion: 4 x (438 x 315 mm)
- Power:
2.7 kW | 230 V | 50/60 Hz
- Size: W 595 x D 615 x H 580 mm
- Includes 4 baking trays

A120786

AT90-ST

- Insertion: 4 x (438 x 315 mm)
- Power:
2.7 kW | 230 V | 50 Hz
- Size: W 595 x D 615 x H 580 mm
- Includes 4 baking trays
- Cooking chamber stainless steel

120879

AT90-DIG

- Insertion: 4 x (438 x 315 mm)
- Power:
2.67 kW | 230 V | 50 Hz
- Size: W 595 x D 615 x H 580 mm
- Includes 4 baking trays
- Electronic control

A120799

CONVECTION OVENS AT SERIES



AT211-MDI

- Insertion: 4 x GN 1/1
- Power:
3 kW | 230 V | 50 Hz
- Size: W 700 x D 625 x H 540 mm
- Includes 1 grid, 1 GN container
- Knob with digital display

A120792



MDI-Control

- ▶ Knob with digital display for temperature and time

CONVECTION OVENS AT SERIES



AT110

- Insertion: 3 x GN 1/2
- Power:
2.7 kW | 230 V | 50/60 Hz
- Size: W 460 x D 575 x H 465 mm
- Includes 3 grids

120789



AT120

- Insertion: 4 x (438 x 315 mm)
- Power:
2.7 kW | 230 V | 50/60 Hz
- Size: W 600 x D 610 x H 580 mm
- Includes 4 baking trays
- With grill and humidity

A120788



AT400

- Insertion: 4 x (600 x 400 mm)
- Power:
6.4 kW | 400 V | 50 Hz | 3 NAC
- Size: W 835 x D 800 x H 570 mm
- Includes 2 perforated trays, 2 trays
- With humidity

105780

ACCESSORIES AND ADD-ONS FOR THE PROFESSIONAL WORKING PROCESS



Baking tray 438x315x10

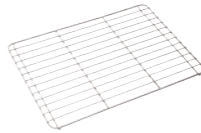
- Material: Aluminium
- Designed for: Convection ovens AT90, convection oven AT120



786004

Oven grid 438x315x15

- Designed for: Convection ovens AT90, convection oven AT120



786005

Wall-mounting shelf 600x600mm, SS

- Material: CNS 18/10
- Load-bearing capacity max.: 50 kg
- Size: W 600 x D 600 x H 155 mm



174600

Base frame AT90-120

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Designed for: Convection ovens AT90, convection oven AT120



115084

Base frame AT90-120VR

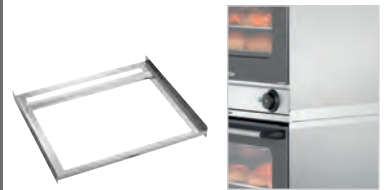
- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Designed for: Convection ovens AT90, convection oven AT120



115083

Connecting frame AT90-120

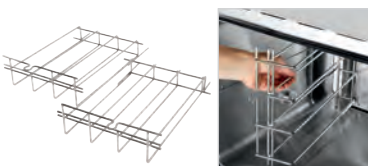
- Material: Stainless steel
- Designed for: Convection ovens AT90, convection oven AT120



115086

Set of guiding rails, right-left

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: GN 1/1
- Designed for: Convection oven AT400



780002

Base frame AT400

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: Convection oven AT400



115085



Easy to use Perfect preparation



Multifunctional for simple operation: MF series

With its many different cooking functions, the hotair oven offers many options for perfect preparation of food.

- ▶ Optimal air circulation
- ▶ Grill function with fan
- ▶ Ideal for baked goods and meat
- ▶ Simple and quick to clean



MF6430

- Insertion: 6 x (440 x 375 mm)
- Power:
2.7 kW | 230 V | 50/60 Hz
- Size: W 600 x D 650 x H 620 mm
- Includes 1 grid and 1 baking tray

121782

Baking tray MF6430

- Material: Steel plate, enameled



206203

Oven grid MF6430

- Material: Stainless steel



206204

▶ You can find all the technical information in the overview on pages 32–33

COMBI STEAMERS

Reliability and power

Healthy food preparation with powerful and intelligent equipment.



My right hand in everyday life in the kitchen

Our combi steamers can do what you want them to do.
And even reduce the costs.

Efficiency is your highest priority in the kitchen. And is also our main guideline. This is shown, on the one hand, by the attractive purchase price of the Bartscher combi steamer. On the other hand, our appliances also win people over because of their reliability and level of performance. This is how they will become an economic wonder in your kitchen as time goes by. All the better that you also have the choice of which and how many functions you need. This way you can find the ideal appliance to match your requirements from our wide product range.

And no matter which device you choose: you will always enjoy the security of being able to rely on Bartscher as your partner because we provide great all-round service even after your purchase.



The all-rounder:
Silversteam M series

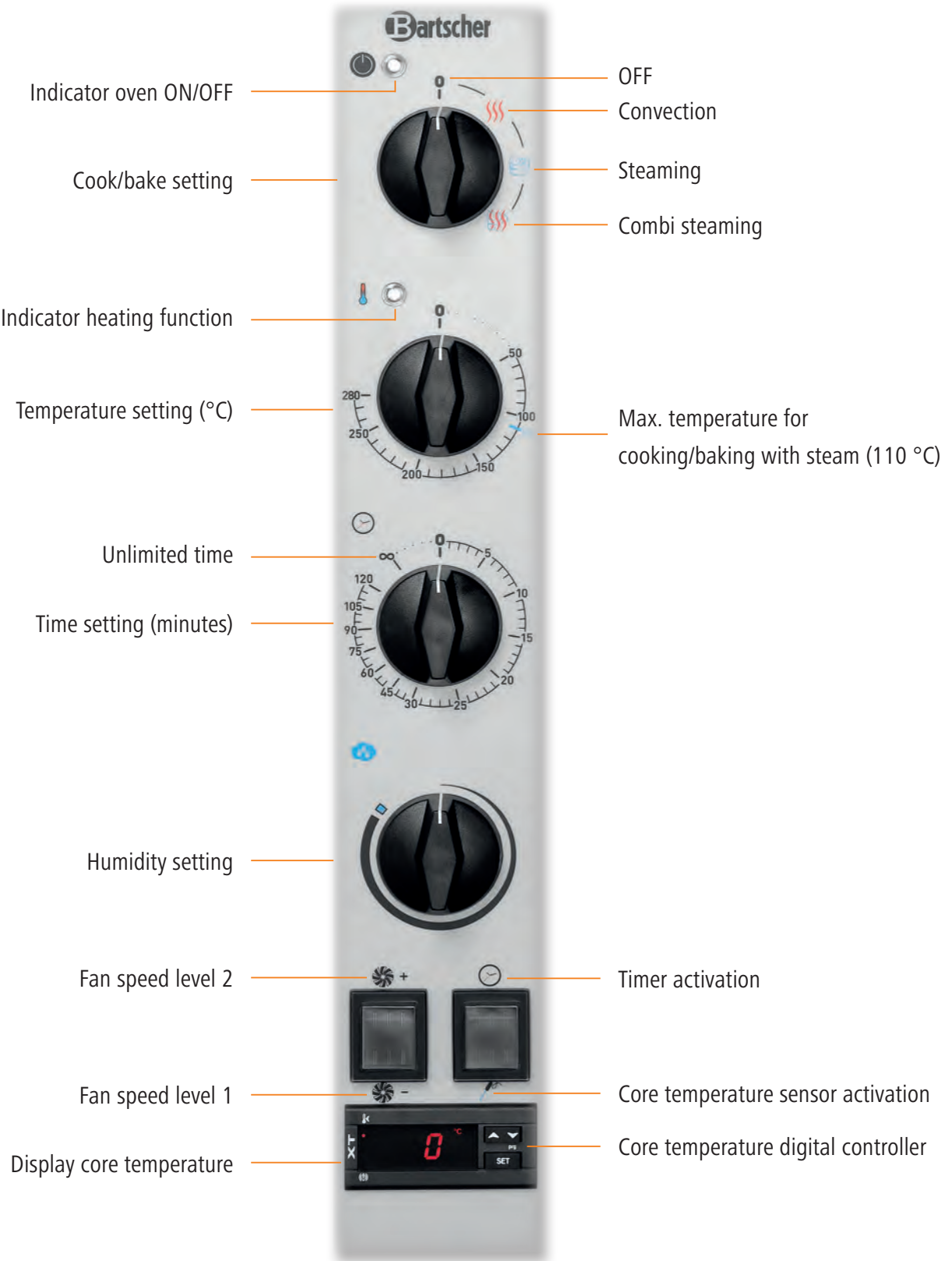


The highly flexible:
Silversteam D series



The space saver:
Kompakt D series

SILVERSTEAM M SERIES | EASY KNOB CONTROL



Easy to use

Multiple functions

Highly efficient

The all-rounder: Silversteam M series

Manually operated and with symbols that are easy to understand.

Functions:

- ▶ Convection
- ▶ Steaming
- ▶ Combi-steaming



5230M

- Insertion: up to 5 x GN 2/3
- Power:
3.3 kW | 230 V | 50 Hz
pluggable
- Size: W 620 x D 780 x H 675 mm
- Includes 1 grid and 1 tray

116622



5111M

- Insertion: up to 5 x GN 1/1
- Power:
6.3 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 675 mm
- Includes 1 grid and 1 tray

116726

▶ You can find all the technical information in the overview on pages 34–36



Highly
recommended



7111M

- Insertion: up to 7 x GN 1/1
- Power:
9.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 850 mm
- Includes 1 grid and 1 tray

116728

► You can find all the technical information in the overview on pages 34–36

All advantages at a glance

- ▶ Autoreverse fan for an optimal cooking compartment temperature
- ▶ Fan speed adjustable in 2 speeds
- ▶ Steam generation through direct injection
- ▶ Adjustable steam extractor
- ▶ Illuminated cooking compartment
- ▶ Double door glazing
- ▶ LED lighting in door
- ▶ Prepared for attaching a core temperature sensor and holder for hand shower
- ▶ Removable support rails
- ▶ GN 2/3, GN 1/1 or bakery standard 600 x 400

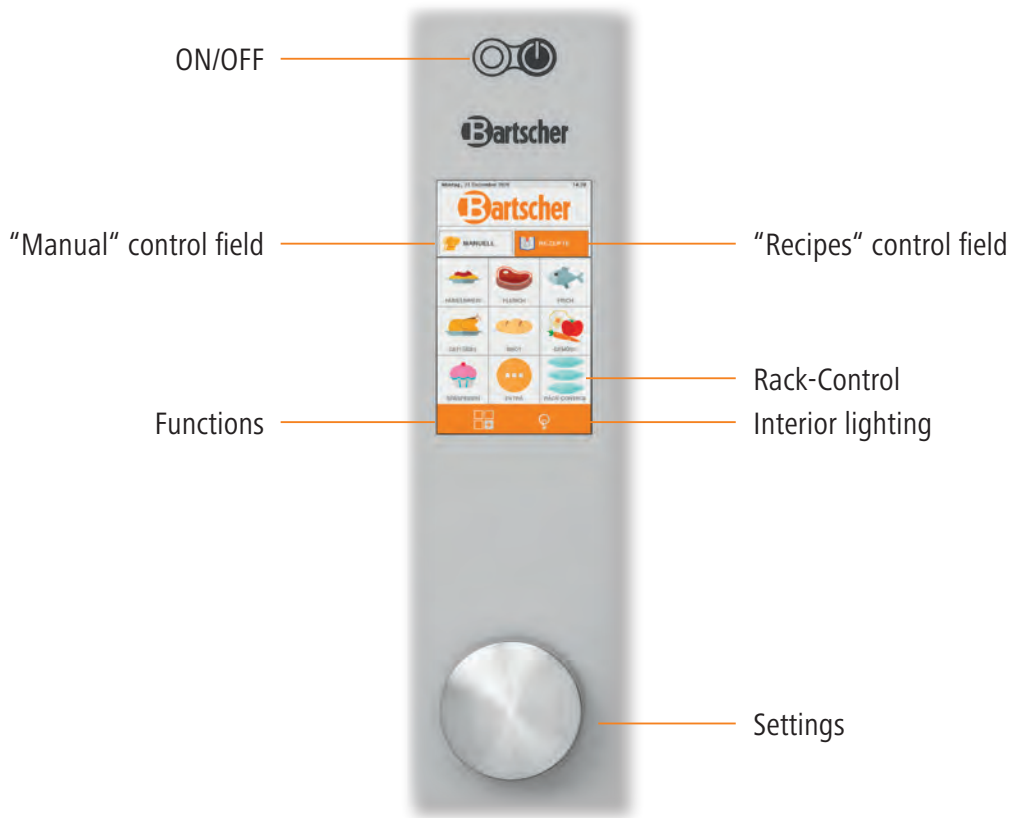


10111M

- Insertion: up to 10 x GN 1/1
- Power:
12.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 1,065 mm
- Includes 1 grid and 1 tray

116731

COMBI STEAMERS SILVERSTEAM D SERIES



5230D

- Insertion: up to 5 x GN 2/3
- Power:
3.3 kW | 230 V | 50 Hz | pluggable
- Size: W 620 x D 775 x H 675 mm
- Includes 1 grid and 1 tray

117623

P-5230D

- Faster heating and reheating times
- Power:
4.8 kW | 400 V | 50 Hz | 3 NAC

117650



5230DRS

- Insertion: up to 5 x GN 2/3
- Power:
3.3 kW | 230 V | 50 Hz | pluggable
- Size: W 620 x D 775 x H 675 mm
- Includes 1 grid and 1 tray
- Includes 1 inlet hose for cleaning detergent

117723

P-5230DRS

- Faster heating and reheating times
- Power:
4.8 kW | 400 V | 50 Hz | 3 NAC

117672

► You can find all the technical information in the overview on pages 34–36

Flexible

Digital

Reliable

The highly flexible: **Silversteam D series**

Offers the same functions as the M series plus more:

- ▶ Core temperature controlled Delta T cooking
- ▶ Up to 600 programmes including up to 9 cooking phases
- ▶ Rack-Control
- ▶ Easy to use
- ▶ P - faster heating and reheating times
- ▶ RS - includes cleaning system with drying program



5111D

- Insertion: up to 5 x GN 1/1
- Power:
6.3 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 675 mm
- Includes 1 grid and 1 tray

117725

P-5111D

- Faster heating and reheating times
- Power:
7.7 kW | 400 V | 50 Hz | 3 NAC

117761



5111DRS

- Insertion: up to 5 x GN 1/1
- Power:
6.3 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 675 mm
- Includes 1 grid and 1 tray
- Includes 1 inlet hose for cleaning detergent

117741

P-5111DRS

- Faster heating and reheating times
- Power:
7.7 kW | 400 V | 50 Hz | 3 NAC

117764



Partner
for 365 days
a year

COOKING TECHNOLOGY ▲ COMBI STEAMERS ▲ SILVERSTEAM D SERIES



7111D

- Insertion: up to 7 x GN 1/1
- Power:
9.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 850 mm
- Includes 1 grid and 1 tray

117727

P-7111D

- Faster heating and reheating times
- Power:
12.6 kW | 400 V | 50 Hz | 3 NAC

117762



7111DRS

- Insertion: up to 7 x GN 1/1
- Power:
9.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 850 mm
- Includes 1 grid and 1 tray
- Includes 1 inlet hose for cleaning detergent

117781

P-7111DRS

- Faster heating and reheating times
- Power:
12.6 kW | 400 V | 50 Hz | 3 NAC

117765

► You can find all the technical information in the overview on pages 34–36

All this speaks for the D series

- ▶ Up to 600 programmes including up to 9 cooking phases
- ▶ Rack-Control
- ▶ Autoreverse fan for an optimal cooking compartment temperature
- ▶ Fan speed adjustable in 3 speeds
- ▶ Steam generation through direct injection
- ▶ Adjustable steam extractor
- ▶ Illuminated cooking compartment
- ▶ Double door glazing
- ▶ LED lighting in door
- ▶ Prepared for attaching a core temperature sensor and holder for hand shower
- ▶ USB connection
- ▶ Removable support rails
- ▶ GN 2/3, GN 1/1 or bakery standard 600 x 400
- ▶ P - faster heating and reheating times
- ▶ RS - automatic 3-stage cleaning system with drying program



10111D

- Insertion: up to 10 x GN 1/1
- Power:
12.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 1,065 mm
- Includes 1 grid and 1 tray

117730

P-10111D

- Faster heating and reheating times
- Power:
17.4 kW | 400 V | 50 Hz | 3 NAC

117763



10111DRS

- Insertion: up to 10 x GN 1/1
- Power:
12.6 kW | 400 V | 50 Hz | 3 NAC
- Size: W 890 x D 835 x H 1,065 mm
- Includes 1 grid and 1 tray
- Includes 1 inlet hose for cleaning detergent

117731

P-10111DRS

- Faster heating and reheating times
- Power:
17.4 kW | 400 V | 50 Hz | 3 NAC

117766

WITH THE FUNCTIONS YOU WANT - AVAILABLE FOR ALL APPLIANCES IN THE M AND D SERIES



Guiding rails 6040 SST5110

- Material: CNS 18/10
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 5 x GN 1/1, series Silversteam



117051

Guiding rails 6040 SST7110

- Material: CNS 18/10
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 7 x GN 1/1, series Silversteam



117052

Guiding rails 6040 SST10110

- Material: CNS 18/10
- Number of drawers: 8
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 10 x GN 1/1, series Silversteam



117053

Core temperature sensor set

- Length cable: 1,8 m
- Set comprises: 1 core temperature sensor 1 holder



116009

Hand shower for combi steamer

- Length hose: 2 m
- Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder



116005

Pump set for combi steamer

- Set comprises: 1 plastic canister (5 litres), 1 pump 1 supply hose: canister - pump 1 supply hose: pump - steaming pipe Installation material



116011

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Content: 10 litres
- HACCP compliant
- Easy to rinse and residue-free
- Automatically dissolves fat, protein and burned-on food



173279

You can find trays, grills, etc. in all common sizes in our whole product range.



Base unit Silversteam 230

- Material: Chrome-nickel steel
- Size: W 570 x D 515 x H 741 mm



115075

Base unit Silversteam 110

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: GN 1/1
- Size: W 850 x D 700 x H 741 mm



115069

Base unit Silversteam 6040

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: GN 1/1, 600 x 400 mm
- Size: W 950 x D 700 x H 745 mm



115079

Base unit Silversteam 2-110

- Material: Chrome-nickel steel
- Number of drawers: 6
- Format drawers: GN 1/1
- Size: W 850 x D 700 x H 400 mm



115071

Connection kit Silversteam

- The space-saving solution: The connection kit allows 2 electrical GN 1/1 combi-steamers in the Silversteam range to be stacked.
- Combination possibilities:
5 x GN 1/1 to 5 x GN 1/1
5 x GN 1/1 to 7 x GN 1/1



116012

Combination options:
5 x GN 1/1 to 5 x GN 1/1
5 x GN 1/1 to 7 x GN 1/1



Extractor hood Silversteam

- Material: Chrome-nickel steel
- Motor output: 100 m³/h to 540 m³/h
- Assembly type: Top of appliance
- Size: W 900 x D 875 x H 230 mm



116016

Condensation hood Silversteam

- Material: Stainless steel
- Motor output: 800 m³/h to 1500 m³/h
- Assembly type: Top of appliance
- Size: W 870 x D 950 x H 300 mm



116019



COMBI STEAMERS KOMPAKT D SERIES

KOMPAKT D SERIES | ELECTRONIC CONTROL UNIT

COMBI STEAMERS ▲ KOMPAKT D SERIES ▲ COOKING TECHNOLOGY



Saves space

For your cooking skills

For every kitchen

The space saver: **Kompakt D series**

For anyone who does not have enough space and wants to enjoy the advantages of the Bartscher combi steamer:

- ▶ With practical GN containers inserted lengthways
- ▶ Operated digitally
- ▶ Up to 99 programmes and up to 9 phases in each program
- ▶ For up to 10 x GN 1/1



D 6110

- Insertion: up to 6 x GN 1/1
- Power:
6.9 kW | 400 V | 50/60 Hz | 3 NAC
- Size: W 520 x D 850 x H 770 mm
- Includes 1 grid and 1 tray

117261

▶ You can find all the technical information in the overview on pages 34–36



Compact class



D 10110

- Insertion: up to 10 x GN 1/1
- Power:
13.8 kW | 400 V | 50/60 Hz | 3 NAC
- Size: W 520 x D 850 x H 1,065 mm
- Includes 1 grid and 1 tray

117201

Good reasons for the Kompakt D series

Functions:

- ▶ Convection
- ▶ Steaming
- ▶ Combi steaming
- ▶ Delta-T cooking
- ▶ Regeneration program
- ▶ Low temperature cooking
- ▶ Fast cooling
- ▶ Digital Control with 99 programmes - with up to 9 different, programmable
- ▶ USB connection
- ▶ Core temperature sensor optionally available
- ▶ Combi steamer with automatic cleaning system can be delivered on request



ANY OTHER WISHES? FEEL FREE TO TELL US! - AVAILABLE FOR ALL APPLIANCES IN THE COMPACT D SERIES



COOKING TECHNOLOGY ▲ COMBI STEAMERS ▲ KOMPAKT ▲ ACCESSORIES

Core temperature sensor set

- Length cable: 1,8 m
- Set comprises:
1 core temperature sensor
1 holder



116009

Hand shower for combi steamer

- Length hose: 2 m
- Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder



116005

Pump set for combi steamer

- Set comprises:
1 plastic canister (5 litres), 1 pump
1 supply hose: canister - pump
1 supply hose: pump - steaming pipe
Installation material



116011

Base unit Kompakt

- Material: Chrome-nickel steel
- Number of drawers: 5
- Format drawers: GN 1/1



115076

Connection kit Kompakt

- The space-saving solution:
The connection kit allows 2 electrical combi-steamers GN 1/1 of the "Bartscher Kompakt" series to be stacked.
- Combination possibilities:
6 x GN 1/1 to 6 x GN 1/1
6 x GN 1/1 to 10 x GN 1/1



117100

Combination options:
6 x GN 1/1 to 6 x GN 1/1
6 x GN 1/1 to 10 x GN 1/1

Condensation hood Kompakt

- Material: Stainless steel
- Fan regulation: Automatrix, sensor-controlled
- Assembly type: Wall
- Size: W 520 x D 1,040 x H 300 mm



117002

You can find trays, grills, etc. in all common sizes in our whole product range.



Convection ovens

AT series

	AT110	AT90	AT90-ST	AT90-MDI	AT90-DIG	AT120
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Control

Toggle	●	●	●	●	–	●
Electric	–	–	–	●	●	–

Technical information

Rack type (mm / GN)	GN 1/2	438 x 315	438 x 315	438 x 315	438 x 315	438 x 315
Number of racks	3	4	4	4	4	4
Distance between trays	70 mm	70 mm	70 mm	70 mm	70 mm	70 mm
Cooking chamber enamelled	–	●	–	●	–	–
Cooking chamber stainless steel	●	–	●	–	●	●
Temperature range	50–300 °C	50–300 °C	50–300 °C	50–300 °C	50–300 °C	50–300 °C
Water connection	–	–	–	–	–	3/4"
Power	2.7 kW	2.7 kW	2.7 kW	2.7 kW	2.67 kW	2.7 kW
Voltage	230 V	230 V	230 V	230 V	230 V	230 V
Frequency	50/60 Hz	50/60 Hz	50 Hz	50 Hz	50 Hz	50/60 Hz
Equipment connection	pluggable	pluggable	pluggable	pluggable	pluggable	pluggable

Dimensions

Width	460 mm	595 mm	595 mm	595 mm	595 mm	600 mm
Depth	575 mm	615 mm	615 mm	615 mm	615 mm	610 mm
Height	465 mm	580 mm	580 mm	580 mm	580 mm	580 mm
Weight	25.5 kg	38 kg	37.4 kg	38.4 kg	37 kg	40 kg

Functions

Convection	●	●	●	●	●	●
Upper / lower heat	–	–	–	–	–	–
Humidity	–	–	–	–	–	●
Grill function	–	–	–	–	–	●
Fan speed	1	1	1	1	1	1
Autoreverse fan	–	–	–	–	–	–
Illuminated cooking compartment	–	●	●	●	●	●
Door glazing	2-fold	2-fold	2-fold	2-fold	2-fold	2-fold
Number of cooking programmes	1	1	1	1	1	1
Number of cooking phases	1	1	1	1	1	1

Accessories

Guiding rails (1/1 GN)	–	–	–	–	–	–
Base frame	–	+	+	+	+	+

Code-No.	120789	A120786	120879	A120796	A120799	A120788
GTIN	4015613496924	4015613400655	4015613717081	4015613712147	4015613635149	4015613400662



Convection ovens

AT series		MF series
AT211-MDI	AT400	MF6430

Control

●	●	●
●	–	–

Technical information

GN 1/1	600 x 400	440 x 375
4	4	6
70 mm	80 mm	30 mm
–	–	●
●	●	–
50–300 °C	50–300 °C	25–250 °C
–	3/4"	–
3 kW	6.4 kW	2.7 kW
230 V	400 V	230 V
50 Hz	50 Hz	50/60 Hz
pluggable	3 NAC	pluggable

Dimensions

700 mm	835 mm	600 mm
625 mm	800 mm	650 mm
540 mm	570 mm	620 mm
42.2 kg	65 kg	50.2 kg

Functions

●	●	●
–	–	●
–	●	–
–	–	●
1	1	1
–	●	–
●	●	●
2-fold	2-fold	3-fold
1	1	–
1	1	–

Accessories

–	+	–
–	+	–

A120792	105780	121782
4015613727349	4015613505572	4015613681757

- Delivery includes
- + Optionally available
- Non-existent

Subject to technical changes.



Combi steamers						
Silversteam M series				Silversteam D series		
5230M	5111M	7111M	10111M	5230D	P-5230D	

Control

Toggle	●	●	●	●	–	–
Touch	–	–	–	–	●	●

Technical information

Rack type (GN)	GN 2/3 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 2/3 crosswise	GN 2/3 crosswise
Alternative racks (mm)	–	600 x 400	600 x 400	600 x 400	–	–
Number of racks	5	5	7	10	5	5
Distance between trays	74 mm	74 mm	74 mm	74 mm	74 mm	74 mm
Temperature range	50 – 280 °C	50 – 280 °C	50 – 280 °C	50 – 280 °C	50 – 300 °C	50 – 300 °C
Water connection	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Power	3.3 kW	6.3 kW	9.6 kW	12.6 kW	3.3 kW	4.8 kW
Voltage	230 V	400 V	400 V	400 V	230 V	400 V
Frequency	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz
Equipment connection	pluggable	3 NAC	3 NAC	3 NAC	pluggable	3 NAC

Dimensions

Width	620 mm	890 mm	890 mm	890 mm	620 mm	620 mm
Depth	780 mm	835 mm	835 mm	835 mm	775 mm	775 mm
Height	675 mm	675 mm	850 mm	1,065 mm	675 mm	675 mm
Weight	58 kg	89 kg	101 kg	119 kg	59 kg	59 kg

Functions

Convection	●	●	●	●	●	●
Steam	●	●	●	●	●	●
Combi-steam	●	●	●	●	●	●
Low temperature cooking	●	●	●	●	●	●
Delta-T cooking	–	–	–	–	●	●
Fan speed	2	2	2	2	3	3
Autoreverse fan	●	●	●	●	●	●
Steam extractor	●	●	●	●	●	●
Illuminated cooking compartment	●	●	●	●	●	●
Double door glazing	●	●	●	●	●	●
Number of cooking programmes	1	1	1	1	600	600
Number of cooking phases	1	1	1	1	9	9
Rack-Control	–	–	–	–	●	●
Regeneration programme	–	–	–	–	–	–
Faster heating times	–	–	–	–	–	●
Fast cooling	–	–	–	–	–	–
Digital recipe book	–	–	–	–	●	●
USB connection	–	–	–	–	●	●
Automatic cleaning system	–	–	–	–	–	–

Accessories

Core temperature sensor	+	+	+	+	+	+
Hand shower	+	+	+	+	+	+
Support rails (600x400)	–	+	+	+	–	–
Base unit	+	+	+	+	+	+
Combi-steamer humidity kit	+	+	+	+	+	+
Combi-steamer connecting kit	–	+	+	+	–	–
Base unit 40 cm high	–	+	+	+	–	–
Extraction hood	–	+	+	+	–	–

Code-No.	116622	116726	116728	116731	117623	117650
GTIN	4015613751900	4015613786353	4015613776439	4015613786360	4015613751931	4015613762067

Combi steamers

Silversteam D series

5230DRS	P-5230DRS	5111D	P-5111D	5111DRS	P-5111DRS	7111D	P-7111D
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Control

–	–	–	–	–	–	–	–
●	●	●	●	●	●	●	●

Technical information

GN 2/3 crosswise	GN 2/3 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise
–	–	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400
5	5	5	5	5	5	7	7
74 mm	74 mm	74 mm	74 mm	74 mm	74 mm	74 mm	74 mm
50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C
3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
3.3 kW	4.8 kW	6.3 kW	7.7 kW	6.3 kW	7.7 kW	9.6 kW	12.6 kW
230 V	400 V	400 V	400 V	400 V	400 V	400 V	400 V
50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz
pluggable	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC

Dimensions

620 mm	620 mm	890 mm	890 mm	890 mm	890 mm	890 mm	890 mm
775 mm	775 mm	835 mm	835 mm	835 mm	835 mm	835 mm	835 mm
675 mm	675 mm	675 mm	675 mm	675 mm	675 mm	850 mm	850 mm
59 kg	59 kg	85 kg	88 kg	87 kg	92 kg	106 kg	107 kg

Functions

●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
3	3	3	3	3	3	3	3
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
600	600	600	600	600	600	600	600
9	9	9	9	9	9	9	9
●	●	●	●	●	●	●	●
–	–	–	–	–	–	–	–
–	●	–	●	–	●	–	●
–	–	–	–	–	–	–	–
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	–	–	●	●	–	–

Accessories

+	+	+	+	+	+	+	+
+	+	+	+	+	+	+	+
–	–	+	+	+	+	+	+
+	+	+	+	+	+	+	+
+	+	+	+	+	+	+	+
–	–	+	+	+	+	+	+
–	–	+	+	+	+	+	+
–	–	+	+	+	+	+	+

117723	117672	117725	117761	117741	117764	117727	117762
4015613737997	4015613762128	4015613786377	4015613786407	4015613786476	4015613786438	4015613786384	4015613786414

● Delivery includes

+ Optionally available

– Non-existent

Combi steamers

Silversteam D series

Kompakt D series

7111DRS	P-7111DRS	10111D	P-10111D	10111DRS	P-10111DRS	D 6110	D 10110
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Control

–	–	–	–	–	–	–	–
●	●	●	●	●	●	●	●

Technical information

GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise ^F	GN 1/1 crosswise	GN 1/1 crosswise	GN 1/1 crosswise ^F	GN 1/1 longitudinal	GN 1/1 longitudinal
600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	600 x 400	–	–
7	7	10	10	10	10	6	10
74 mm	74 mm	74 mm	74 mm	74 mm	74 mm	60 mm	60 mm
50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 300 °C	50 – 280 °C	50 – 280 °C
3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
9.6 kW	12.6 kW	12.6 kW	17.4 kW	12.6 kW	17.4 kW	6.9 kW	13.8 kW
400 V	400 V	400 V	400 V	400 V	400 V	400 V	400 V
50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50 Hz	50/60 Hz	50/60 Hz
3 NAC	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC	3 NAC

Dimensions

890 mm	890 mm	890 mm	890 mm	890 mm	890 mm	520 mm	520 mm
835 mm	835 mm	835 mm	835 mm	835 mm	835 mm	850 mm	850 mm
830 mm	850 mm	1,065 mm	1,065 mm	1,065 mm	1,065 mm	770 mm	1,065 mm
111 kg	111 kg	120 kg	120 kg	122 kg	122 kg	72 kg	93 kg

Functions

●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
3	3	3	3	3	3	3	3
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●
600	600	600	600	600	600	99	99
9	9	9	9	9	9	9	9
●	●	●	●	●	●	–	–
–	–	–	–	–	–	●	●
–	●	–	●	–	●	–	–
–	–	–	–	–	–	●	●
●	●	●	●	●	●	–	–
●	●	●	●	●	●	●	●
●	●	–	–	●	●	+	+

Accessories

+	+	+	+	+	+	+	+
+	+	+	+	+	+	+	+
+	+	+	+	+	+	–	–
+	+	+	+	+	+	+	+
+	+	+	+	+	+	+	+
+	+	+	+	+	+	+	+
+	+	+	+	+	+	–	–
+	+	+	+	+	+	+	+

117781	117765	117730	117763	117731	117766	117261	117201
4015613776446	4015613786445	4015613786391	4015613786421	4015613786469	4015613786452	4015613623689	4015613623696

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