www.bartscher.com

Combi steamer Silversteam2 P-5230D

▶ Combi Steamer Silversteam P
   ✓ High power
   ✓ Up to 5 x 2/3 GN
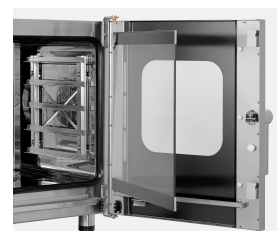

▶ Rack control
   ✓ To enable the selection of a program for each shelf

▶ Faster heating and reheating times

▶ Up to 30% reduction in cooking times

▶ Ideal for oven interiors used to full capacity

▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program

▶ Cooldown during cooking phase

▶ Double door glazing, inner door can be opened easily for cleaning

Description

More efficiency and time savings with the combi-steamer Silversteam2 P 5 x 2/3 GN thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. The reduced cooking times, faster heating up and easy handling speak for themselves.

Features

• Material:	CNS 18/10
• Material cooking chamber:	CNS 18/10
• Power load:	4,8 kW | 400 V | 50 Hz
• 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
• Format drawers:	2/3 GN
• Equipment connection:	3 NAC
• Type of drawers:	Crosswise
• Number of drawers:	5
• Distance between trays:	74 mm

CNS 18/10   °C 300

Code-No. 117790
GTIN 4015613864952

Combi steamer Silversteam2 P-5230D

- Functions: Delta-T cooking
  Steam production by means of direct injection
  Combi-steaming
  Circulating air
  Steam
  Low temperature cooking
  Reversing motor direction (fan wheels)
  Cooldown during cooking phase
  Manual steaming
- Cooking mode: Recipe tuner
  One-touch recipe selection
  Manual
- Rack control: Yes
- With cleaning system: No
- Number of cooking programs: 300 configurable programs
  300 pre-installed 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: Temperature
  Program
  Time
  Steaming
  Core temperature
  Cooking phases
  Delta-T cooking
  Fan speed
- Control unit: Touch
- Control lamp: -
- Series: Silversteam2
- Operating mode: Electro
- Properties: Ideal for cooking spaces used to full capacity
  Rounded cooking chamber
  Double-winged door pane
  Faster heating and reheating times
  LED lighting in door
  Up to 30 % reduction in cooking times
  Bearing rails can be detached
- Including: 1 water supply hose
  1 tray 2/3 GN
  1 grid 2/3 GN
- Available on request: -
- Size: W 635 x D 775 x H 680 mm
- Weight: 60 kg

CNS 18/10
°C 300

Subject to technical modifications and errors.

Combi steamer Silversteam2 P-5230D
Add on Products

Base unit Silversteam 230

(CNS)

• Material:	Chrome-nickel steel
• Designed for:	2/3 GN combi-steamers Silversteam2 series
	2/3 GN combi-steamers Silversteam series
• Important information:	-
• Colour:	Silver
• Base shelf:	Yes
• Height-adjustable feet:	No

Code-No. 115075
GTIN 4015613610641

Core temperature sensor set SST2-D1P

• Designed for:	Digital electric combi-steamers from the Silversteam2 series
• Material temperature sensor:	Chrome-nickel steel
• Important information:	-
• Puncture depth:	80 mm
• Diameter temperature sensor:	3 mm
• Number of measuring points:	1

Code-No. 116109
GTIN 4015613866697

Core temperature sensor set SST2-D4P

• Designed for:	Digital electric combi-steamers from the Silversteam2 series
• Important information:	-
• Material temperature sensor:	Chrome-nickel steel
• Puncture depth:	90 mm
• Diameter temperature sensor:	4 mm
• Number of measuring points:	4

Code-No. 116113
GTIN 4015613877747

Hand shower f. combi steamer

• Length hose:	2 m
• Properties:	Shutoff valve for fixed connection to water supply 1/2"
• Including:	1 holder
• Important information:	-
• Water connection:	1/2"

Code-No. 116005
GTIN 4015613587189

Combi steamer Silversteam2 P-5230D
Add on Products

Pump set f. combi steamer

- Material: Plastic
  Metal
- Important information: -

Code-No. 116011
GTIN 4015613595146

Smoker-Box 1160

- Material: Stainless steel
- Model: With heating coil
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Comprising: Mains adapter
  Smoker-Box
- Volume: 1,16 litre(s)

Code-No. 117712
GTIN 4015613779195

Pressure regulator

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

Code-No. 533051
GTIN 4015613468617

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

- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Gastronorm: 2/3 GN
- Norm: EN 631

Code-No. 723020
GTIN 4015613695624

Combi steamer Silversteam2 P-5230D
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
- Gastronorm: 2/3 GN

Code-No. 723065
GTIN 4015613695648

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

CNS

- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 100 mm
- Gastronorm: 2/3 GN

Code-No. 723100
GTIN 4015613695655

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

GN container, 2/3, D65

CNS 18/10

- 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

Combi steamer Silversteam2 P-5230D
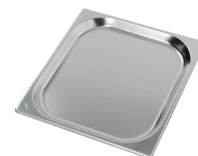# Add on Products

GN container, 2/3, D100

CNS 18/10

• 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

GN tray 2/3

CNS 18/10

• Gastronorm:	2/3 GN
• Important information:	-
• Stackable:	Yes
• Design:	No perforation
• Reinforced edge:	Yes
• Properties:	-
• Depth container:	20 mm

Code-No. A101195
GTIN 4015613271781

Perforated tray 2/3-AL

• Diameter perforation:	3 mm
• Gastronorm:	2/3 GN
• Edge:	4 sides, cover
• Silicone coating:	No
• Material thickness:	1,5 mm
• Perforation:	Yes
• Temperature resistant to:	260 °C

Code-No. 100417
GTIN 4015613734729

Perforated tray 2/3-SI

• Diameter perforation:	3 mm
• Gastronorm:	2/3 GN
• Edge:	4 sides, cover
• Silicone coating:	Yes
• Material thickness:	1,5 mm
• Perforation:	Yes
• Temperature resistant to:	260 °C

Code-No. 100425
GTIN 4015613734736

Combi steamer Silversteam2 P-5230D
Add on Products

BBQ Gloves 425

• Material:	Aramid
	Silicone print

Oven gloves 370

• Properties:	With flame protection
	With hanger
	Fabric density: 640 g/m²
• Material:	Cotton 100 % (exterior)
• Colour:	Black
• Important information:	Do not wash to maintain flame protection
• Can be washed:	No

Power cleaner F1L

• Order quantity unit:	1 box (6 bottles)
• Content:	6 x 1 litre
• Model:	Liquid
• HACCP compliant:	Yes
• Chlorine-free:	Yes
• Phosphate-free:	Yes

Intensive power cleaner F1L

• Order quantity unit:	1 box (6 bottles)
• Content:	6 x 1 litre
• Model:	Liquid
• HACCP compliant:	Yes
• Chlorine-free:	Yes
• Phosphate-free:	Yes