



More efficiency and greater time savings with the combi steamer Silversteam P 5 x GN 2/3 thanks to added extra power. Thanks to the high power and the rack control function, the cooking spaces can be used to full capacity. Reduced cooking times, faster heating times, easy handling, and the cleaning system speak for themselves.

- ✓ Power load:
- · Temperature range:
- · Control unit:
- Functions:

4,8 kW | 400 V | 50 Hz

50 °C to 300 °C

Touch

Circulating air

Steam

Combi-steaming

Low temperature cooking

Delta-T cooking

Reversing motor direction (fan

wheels)

Steam production by means of

direct injection

Automatic 3-level cleaning system with drying program

Side

3 levels

Crosswise

· Rack control:

· Continuous operation: Yes · Vapour extractor: Yes

• Equipment connection: 3 NAC Side

· Core temperature sensor connection:

· USB connection:

· Fan speed:

• Type of drawers:

· Number of drawers:

Distance between

Water connection:

• Time adjustment:

· Number of motors:

· LED display:

74 mm 3/4" 0 to 599 minutes

> Steaming Delta-T cooking Cooking phases

· LED display:

Fan speed Program Time

· Available on request:

· Control lamp:

Series:

• Temperature control: · Interior lighting:

· Format drawers: · Operating mode: • With cleaning system:

· Material:

· Important information:

 Material cooking chamber:

· Including:

· Number of cooking phases:

 Number of cooking programs:

• Properties:

Core temperature

Temperature

Silversteam Stepless

Yes 2/3 GN Electro

CNS 18/10

From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar CNS 18/10

1 grille 2/3 GN 1 tray 2/3 GN 1 water supply hose 1 supply hose for cleaning agents

300 pre-installed programs 300 configurable programs Rounded baking chamber Bearing rails can be detached

- Combi steamer Silversteam P
 - High power
 - ✓ Up to 5 x GN 2/3

Automatic 3-level cleaning system with drying program



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



- ► The benefits of the Silversteam series
- ✓ Faster heating and reheating times
- ✓ Up to 33% reduction in cooking times
- ✓ Ideal for cooking spaces used to full capacity

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



- 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













Add on Products

Base unit Silversteam 230

CNS



Chrome-nickel steel

No

Silver

• Height-adjustable feet:

Base shelf:

 Material: · Colour:

• Important information:

• Size:

W 570 x D 515 x H 741 mm • Weight: 10.6 kg

Core temperature sensor set

STAINLESS STEEL



• Set comprises:

1 core temperature sensor

1 holder 1.8 m

• Length cable: • Material temperature sensor:

• Important information:

Stainless steel

• Size:

W 180 x D 265 x H 25 mm

• Weight:

0.57 kg

Pump set f. combi steamer



• Set comprises:

1 plastic canister (5 litres)

1 supply hose: canister - pump (150 cm)

1 supply hose: pump - steaming pipe (80 cm)

Installation material

• Important information:

 Material: Plastic

Metal

• Size: W 325 x D 260 x H 140 mm

· Weight: 0.98 kg

Hand shower f. combi steamer



• Length hose:

• Properties:

Shutoff valve for fixed connection to water

supply 1/2" 1 holder

• Including:

• Important information:

1/2"

Water connection:

Plastic

• Material:

Metal

1 kg

• Size:

W 2,160 x D 75 x H 30 mm

• Weight:



Add on Products

GN container, 2/3, D65



5,5 litre(s)

High-gloss

65 mm

No perforation

· Content:

Stackable:

• Design: • Reinforced edge:

Properties:

• Surface: • Depth container:

• Gastronorm: 2/3 GN Norm: EN 631 Series: Top Line

• Important information:

GN container, 2/3, D100



9 litre(s)

• Content: • Stackable:

No perforation • Design: • Reinforced edge:

• Properties:

• Surface: High-gloss

• Depth container: 100 mm 2/3 GN • Gastronorm: • Norm: EN 631 • Series: Top Line

• Important information:

GN container, 2/3, D65, perforated



5,5 litre(s)

No

With perforation (holes)

· Content:

Stackable:

• Design:

· Reinforced edge:

Properties:

Surface: High-gloss • Depth container: 65 mm 2/3 GN • Gastronorm: • Norm: EN 631 Series: Top Line · Important information:

Code-No. A103065

Combi steamer cleaner RS-5L



Model:

• Content:

• Order quantity unit:

• Including:

• Important information: • Properties:

Application:

· Chlorine-free:

• Ph level:

• HACCP compliant:

Liquid

5 litres 1 canister

For professional use only Gentle material cleaning

De-greasing cncentrati for self-cleaning combi steamer

13 Yes Yes



Add on Products

Power cleaner F1L, set of 2



Stubborn dirt, especially in kitchens • Designed for:

Grill and combi steamer cleaning (without

cleaning system)

• Content: 2 x 1 litre • Model:

Liquid

Yes

High concentrate

• Ph level: 13,5 • HACCP compliant: Yes • Chlorine-free: Yes · Phosphate-free:

Intensive power cleaner F1L, set of 2



• Order quantity unit: 1 box (2 bottles)

• Content: 2 x 1 litre • Ph level: 14

• HACCP compliant: Yes

• Chlorine-free: Yes • Phosphate-free:

Including: 1 spray head 1 spray lance

• Important information: Attention: Not suitable for surfaces sensitive to

alkali such aluminium

Exclusively available in Germany and Austria

Combi steamer cleaner RS-5L



• Order quantity unit: 1 canister

· Designed for: Combi steamers with an automatic dosing sys-

5 litres

· Content: • Ph level: 14 • HACCP compliant: No • Chlorine-free: Yes • Phosphate-free: No

• Application: De-greasing cncentrati for self-cleaning combi

steamer

· Properties: Gentle material cleaning

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