



## ► Combi steamer Silversteam P

- ✓ High power
- ✓ Up to 10 x 1/1 GN or 600 x 400 mm



## ► 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 28% reduction in cooking times
- ✓ Ideal for cooking spaces used to full capacity
- ✓ Better air circulation thanks to additional motor

## ► 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

More efficiency and time savings with the combi steamer Silversteam P 10 x 1/1 GN thanks to extra power. Fully utilised cooking chambers are no problem thanks to the high power and rack control function. Reduced cooking times, faster warm-up times and easy operation speak for themselves.

<ul style="list-style-type: none"> <li>✓ Power load: 17,4 kW   400 V   50 Hz</li> <li>• Equipment connection: 3 NAC</li> <li>• Temperature range: 50 °C to 300 °C</li> <li>• Control unit: Touch</li> <li>• Functions: Circulating air, Steam, Combi-steaming, Low temperature cooking, Delta-T cooking, Reversing motor direction (fan wheels), Steam production by means of direct injection</li> </ul>	<ul style="list-style-type: none"> <li>• LED display: Delta-T cooking, Cooking phases, Core temperature, Fan speed, Program, Temperature, Time</li> </ul>
<ul style="list-style-type: none"> <li>• Rack control: Yes</li> <li>• Continuous operation: Yes</li> <li>• Vapour extractor: Yes</li> <li>• Core temperature sensor connection: Side</li> <li>• USB connection: Side</li> <li>• Number of cooking programs: 300 pre-installed programs, 300 configurable programs</li> <li>• Number of cooking phases: 9</li> <li>• Type of drawers: Crosswise</li> <li>• Number of drawers: 10</li> <li>• Distance between trays: 74 mm</li> <li>• Water connection: 3/4"</li> <li>• Time adjustment: 0 to 599 minutes</li> <li>• Material cooking chamber: CNS 18/10</li> <li>• LED display: Steaming</li> </ul>	<ul style="list-style-type: none"> <li>• Including: 1 grille 1/1 GN, 1 tray 1/1 GN, 1 water supply hose</li> <li>• Available on request: -</li> <li>• Control lamp: -</li> <li>• Series: Silversteam</li> <li>• Temperature control: Stepless</li> <li>• Material: CNS 18/10</li> <li>• Important information: 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</li> <li>• Format drawers: 1/1 GN, 600 x 400 mm</li> <li>• Operating mode: Electro</li> <li>• With cleaning system: No</li> <li>• Interior lighting: Yes</li> <li>• Fan speed: 3 levels</li> <li>• Number of motors: 3</li> <li>• Properties: Rounded baking chamber, Bearing rails can be detached, Double-winged door pane, LED lighting in door</li> </ul>