



- ▶ Combi steamer Silversteam P
- ✓ High power
- ✓ Up to 10 x GN 1/1 or 600 x 400 mm



- ▶ 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 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



- ▶ Vapour extractor is easy to regulate
- ▶ Bearing rails can be detached
- ▶ 3 fan speed settings

More efficiency and greater time savings with the combi steamer Silversteam P 10 x GN 1/1 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.

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| <ul style="list-style-type: none"> ✓ Power load: 17,4 kW 400 V 50 Hz • Equipment connection: 3 NAC • Temperature range: 50 °C to 300 °C • Control unit: Touch • Functions: 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 • Rack control: Yes • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • Fan speed: 3 levels • Type of drawers: Crosswise • Number of drawers: 10 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 599 minutes • Material cooking chamber: CNS 18/10 • Number of motors: 3 • Properties: Rounded baking chamber | <ul style="list-style-type: none"> • Properties: Bearing rails can be detached
Double-winged door pane
LED lighting in door
Socket (500 W) for connection of an extractor hood
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 motors • LED display: Steaming
Delta-T cooking
Cooking phases
Core temperature
Fan speed
Program
Temperature
Time • Including: 1 grille 1/1 GN
1 tray 1/1 GN
1 water supply hose
1 supply hose for cleaning agents
- • Available on request: - • Control lamp: - • Series: Silversteam • Temperature control: Stepless • Interior lighting: Yes • Format drawers: 1/1 GN |
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Base unit Silversteam 110

CNS 18/10

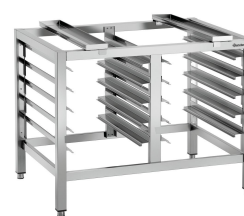


- Number of drawers: 10
- Colour: Silver
- Format drawers: 1/1 GN
- Height-adjustable feet: Yes
- Base shelf: No
- Material: CNS 18/10
- Important information: -
- Height adjustable: 741 mm to 790 mm
- Type of drawers: Longitudinal
- Size: W 850 x D 700 x H 741 mm
- Weight: 25 kg

Code-No. 115069
GTIN 4015613602486

Base unit Silversteam 6040

CNS 18/10



- Material: CNS 18/10
- Colour: Silver
- Type of drawers: Longitudinal
- Number of drawers: 10
- Format drawers: 1/1 GN
600 x 400 mm
- Base shelf: No
- Height-adjustable feet: Yes
- Height adjustable: 745 mm to 790 mm
- Important information: -
- Size: W 950 x D 700 x H 745 mm

Code-No. 115079
GTIN 4015613682051

Guiding rails 6040 SST10110

CNS 18/10



- Format drawers: 600 x 400 mm
- Number of drawers: 8
- Important information: -
- Material: CNS 18/10
- Distance between trays: 96 mm
- Designed for: Combi steamers 10 x 1/1 GN, series Silversteam
- Size: W 385 x D 697 x H 40 mm
- Weight: 3.7 kg

Code-No. 117053
GTIN 4015613761954

Core temperature sensor set

STAINLESS STEEL



- Set comprises: 1 core temperature sensor
1 holder
- Length cable: 1,8 m
- Material temperature sensor: Stainless steel
- Important information: -
- Size: W 180 x D 265 x H 25 mm
- Weight: 0.57 kg

Code-No. 116009
GTIN 4015613595139

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
- Important information: -
- Material: Plastic
Metal
- Size: W 325 x D 260 x H 140 mm
- Weight: 0.98 kg

Code-No. 116011
GTIN 4015613595146

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"
- Material: Plastic
Metal
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg

Code-No. 116005
GTIN 4015613587189

Extractor hood Silversteam



- Motor Power: 100 m³/h to 540 m³/h
- Power load: 0,1 kW | 230 V | 50 Hz
- Available on request: -
- Lighting: -
- Material filter: Stainless steel
- Including: -
- Lamps (number + watt): -
- Material: Chrome-nickel steel
- Important information: -
- ON/OFF switch: Yes
- Fan regulation: -

Code-No. 116016
GTIN 4015613620503

Base unit Silversteam 2-110



- Type of drawers: Longitudinal
- Number of drawers: 6
- Height adjustable: 400 mm to 450 mm
- Colour: Silver
- Format drawers: 1/1 GN
- Base shelf: No
- Material: Chrome-nickel steel
- Important information: -
- Height-adjustable feet: Yes
- Size: W 850 x D 700 x H 400 mm
- Weight: 14.2 kg

Code-No. 115071
GTIN 4015613617589

Tray 1/1GN, 20 mm

CNS 18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Material: CNS 18/10
- Important information: -
- Content: 3,5 litre(s)
- Surface: Silk matt
- Norm: EN 631

Code-No. A101185
GTIN 4015613271729

GN container, 1/1, D65

CNS 18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A121065
GTIN 4016098162755

GN container, 1/1, D100, perforated

CNS 18/10

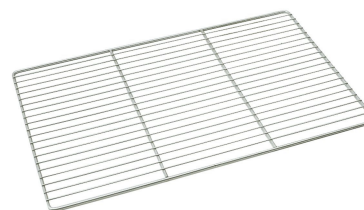


- Content: 14 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A101100
GTIN 4016098175236

GN grid 1/1, SS

CNS 18/10



- Gastronorm: 1/1 GN
- Material: CNS 18/10
- Important information: -
- Norm: EN 631
- Series: Top Line
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg

Code-No. A101091
GTIN 4016098175250

Grill plate



- Gastronorm: 1/1 GN
- Roasting surface design: Diamond patterned
- With juice groove: Yes
- Material: Cast aluminium
- Important information: -
- Size: W 530 x D 325 x H 15 mm
- Weight: 2.8 kg

Code-No. 106576
GTIN 4015613660783

Oven gloves 420



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Colour: Black
- Can be washed: No
- Heat resistant to: 250 °C
- Length: 420 mm
- Material: Cotton 100 % (exterior)
- Important information: Do not wash to maintain flame protection
- Size: W 235 x D 420 x H 35 mm
- Weight: 0.36 kg

Code-No. A500512
GTIN 4015613735481

Combi steamer cleaner RS-5L



- Model: Liquid
- Content: 5 litres
- Order quantity unit: 1 canister
- Including: -
- Important information: For professional use only
- Properties: Gentle material cleaning
- Application: De-greasing cncentrati for self-cleaning combi steamer
- Ph level: 13
- HACCP compliant: Yes
- Chlorine-free: Yes

Code-No. 116299
GTIN 4015613685250

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
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173278
GTIN 4015613767918

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
- Designed for: Use in kitchens and food processing areas
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.

Code-No. 173280
GTIN 4015613761183

Combi steamer cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Content: 5 litres
- Ph level: 14
- HACCP compliant: No
- Chlorine-free: Yes
- Phosphate-free: No
- Application: De-greasing concentrati for self-cleaning combi steamer
- Properties: Gentle material cleaning

Code-No. 116299V
GTIN 4015613813042