

Combi steamer Silversteam P-10111D



- ▶ 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

Description

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.

Features

- | | |
|---------------------------------------|---|
| • 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 |
| • Rack control: | Yes |
| • Continuous operation: | Yes |
| • Vapour extractor: | Yes |
| • Core temperature sensor connection: | Side |
| • USB connection: | Side |



- ▶ 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

▶ Continue on the next page

Combi steamer Silversteam P-10111D



- Number of cooking programs: 300 pre-installed programs
300 configurable programs
- Number of cooking phases: 9
- 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
- LED display: Steaming
Delta-T cooking
Cooking phases
Core temperature
Fan speed
Program
Temperature
Time
- Including: 1 grid 1/1 GN
1 tray 1/1 GN
1 water supply hose
- Available on request: -
- Control lamp: -
- Series: Silversteam
- Temperature control: Stepless
- Material: CNS 18/10
- 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: 1/1 GN
600 x 400 mm
- Operating mode: Electro
- With cleaning system: No
- Interior lighting: Yes
- Fan speed: 3 levels
- Number of fans: 3
- Properties: Rounded baking chamber
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
- Size: W 890 x D 835 x H 1,065 mm
- Weight: 127.8 kg

Combi steamer Silversteam P-10111D

Add on Products

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

Cooking basket 110



- Gastronorm: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Material: Stainless steel
- Important information: -
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg

Code-No. 900300
GTIN 4015613788111

Base unit Silversteam 110



- Number of drawers: 10
- Material: CNS 18/10
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series
- Format drawers: 1/1 GN
- Important information: -
- Colour: Silver

Code-No. 115069
GTIN 4015613602486

Base unit Silversteam 2-110



- Number of drawers: 6
- Material: Chrome-nickel steel
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series
- Format drawers: 1/1 GN
- Important information: -
- Colour: Silver

Code-No. 115071
GTIN 4015613617589

Combi steamer Silversteam P-10111D

Add on Products

Base unit Silversteam 6040

CNS 18/10



- Material: CNS 18/10
- Number of drawers: 10
- Designed for: 1/1 GN combi-steamers Silversteam series
- Colour: Silver
- Format drawers: 1/1 GN
600 x 400 mm
- Important information: -

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

Code-No. 117053
GTIN 4015613761954

Core temperature sensor set 1KA

STAINLESS STEEL



- Designed for: Combi steamers series Silversteam
- Material temperature sensor: Stainless steel
- Important information: -
- Number of measuring points: 1
- Length cable: 1,8 m
- Set comprises: 1 core temperature sensor
1 holder

Code-No. 116009
GTIN 4015613595139

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 Silversteam P-1011D

Add on Products

Pump set f. combi steamer



- Material: Plastic
Metal
- Important information: -

Code-No. 116011
GTIN 4015613595146

Combi steamer cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Ph level: 14
- HACCP compliant: No
- Chlorine-free: Yes
- Phosphate-free: No

Code-No. 116299V
GTIN 4015613813042

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

Code-No. 173278
GTIN 4015613773346

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

Code-No. 173280
GTIN 4015613773353

Combi steamer Silversteam P-10111D

Add on Products

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

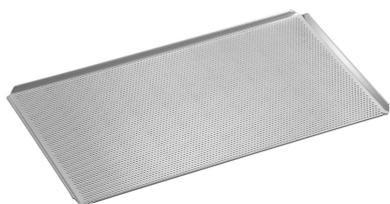
Baking tray 1/1-AL



- Gastronorm: 1/1 GN
- Edge: 4 sides, cover
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: No
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100426
GTIN 4015613734743

Perforated tray 1/1-AL



- Diameter perforation: 3 mm
- Gastronorm: 1/1 GN
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100427
GTIN 4015613734750

Perforated tray 1/1-SI



- Diameter perforation: 3 mm
- Important information: -
- Material: Aluminium
- Gastronorm: 1/1 GN
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes

Code-No. 100428
GTIN 4015613734767

Combi steamer Silversteam P-10111D

Add on Products

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

Cooking pergament 1/1 GN

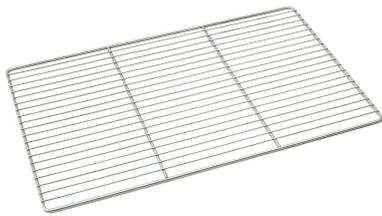


- GN-capable: Yes
- Material: Paper
- Important information: -
- Order quantity unit: 1 box (500 sheets)
- Format per sheet: 1/1 GN, W 530 x D 325 mm
- Heat resistant to: 220 °C
- Size: W 530 x D 325 x H 1 mm

Code-No. 150687
GTIN 4015613711423

GN grid 1/1, SS

CNS
18/10



- Material: CNS 18/10
- Important information: -
- Gastronorm: 1/1 GN
- 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

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

Code-No. A101100
GTIN 4016098175236

Combi steamer Silversteam P-10111D

Add on Products

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

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

Code-No. A121065
GTIN 4016098162755

Oven gloves 420



- 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

Code-No. A500512
GTIN 4015613735481

Extractor hood Silversteam



CNS



- Material: Chrome-nickel steel
- ON/OFF switch: Yes
- Important information: -
- Assembly type: Top of appliance
- Fan regulation: Stepless
- Number of fan motors/exhaust air outputs: 1

Code-No. 116016
GTIN 4015613620503

Combi steamer Silversteam P-1011D

Add on Products

Perforated tray 600x400-ALB



- Perforation: Yes
- Material: Aluminium
Non stick coating
- Material thickness: 2 mm
- Important information: -
- Edge: 4 sides
- Silicone coating: No

Code-No. 100438
GTIN 4015613863504

Baking tray 600x400-ALB



- Material: Aluminium
Non stick coating
- Perforation: No
- Material thickness: 2 mm
- Important information: -
- Edge: 4 sides
- Silicone coating: No

Code-No. 100439
GTIN 4015613863511