

Combi steamer Silversteam P-10111DRS



- ▶ 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

Description

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.

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
 - 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



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

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Combi steamer Silversteam P-10111DRS



- 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 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
- 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
 - 1 supply hose for cleaning agents
- Available on request: -
- Control lamp: -
- Series: Silversteam
- Temperature control: Stepless
- Interior lighting: Yes
- Format drawers: 1/1 GN
600 x 400 mm
- Operating mode: Electro
- With cleaning system: Yes
- 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
- Number of cooking phases: 9
- Number of cooking programs: 300 pre-installed programs
300 configurable programs
- Estimated delivery time from our warehouse in Salzkotten, Germany is week: 17 / 2022
- Size: W 890 x D 835 x H 1,065 mm
- Weight: 122 kg

Combi steamer Silversteam P-10111DRS

Add on Products

Base unit Silversteam 110

CNS 18/10



- 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 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

Combi steamer Silversteam P-10111DRS

Add on Products

Pump set f. combi steamer



- Material: Plastic
Metal
- Important information: -

Code-No. 116011
GTIN 4015613595146

Extractor hood Silversteam



- 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

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

Tray 1/1GN, 20 mm



- 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

Combi steamer Silversteam P-10111DRS

Add on Products

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

GN container, 1/1, D100, perforated

CNS 18/10

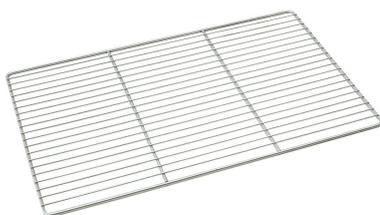


- Content: 14 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm

Code-No. A101100
GTIN 4016098175236

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

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

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Add on Products

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

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 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

Combi steamer Silversteam P-10111DRS

Add on Products

Smoker-Box 1160



STAINLESS
STEEL



- 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

STAINLESS
STEEL



- 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

Combi steamer cleaner F10L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Content: 10 litres
- Model: Liquid
- Ph level: 13
- HACCP compliant: Yes

Code-No. 173279
GTIN 4015613767925

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

Combi steamer Silversteam P-10111DRS

Add on Products

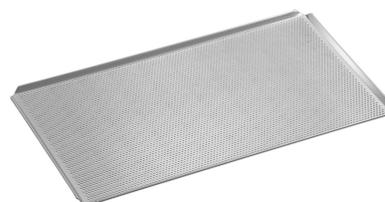
Baking tray 1/1-AL



- 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

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

Combi steamer Silversteam P-10111DRS

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