



▶ Up to 10 x 1/1 GN



▶ Rack control

✓ To enable the selection of a program for each shelf



▶ Electronic control with 99 programs, each program with up to 9 cooking phases

▶ With cleaning system



▶ Double door glazing, inner door can be opened easily for cleaning

▶ Vapour extractor is easy to regulate

▶ Removable support rails



▶ 3 air speed settings

▶ From a water hardness of 5° dH (89 ppm CaCO<sub>3</sub>), we expressly recommend using a suitable upstream water softener and keeping the water pressure to max. 3 bar.

Thanks to the lengthwise shelves, the Silversteam-K 10110DRS is particularly compact, so perfect for even the smallest of kitchens. With intuitive digital controls, a rack control function and good air circulation, it can be used to steam, poach or bake foods in 1/1 GN containers. The integrated cleaning system ensures a cooking chamber that's as clean as a whistle.

<ul style="list-style-type: none"> <li>✓ Power load: 13,8 kW   400 V   50/60 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> <li>• Rack control: Yes</li> <li>• Continuous operation: Yes</li> <li>• Vapour extractor: Yes</li> <li>• Core temperature sensor connection: Below cooking chamber</li> <li>• USB connection: Frontal</li> <li>• Fan speed: 3 levels</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: Longitudinal</li> <li>• Number of drawers: 10</li> <li>• Water connection: 3/4"</li> <li>• Time adjustment: 0 to 599 minutes</li> <li>• Material cooking chamber: CNS 18/10</li> <li>• Number of fans: 2</li> <li>• Properties: Rounded baking chamber</li> </ul>	<ul style="list-style-type: none"> <li>• Properties: Bearing rails can be detached Double-winged door pane LED lighting in door Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time</li> <li>• LED display:</li> <li>• Including: 1 grille 1/1 GN 1 tray 1/1 GN 1 PVC drainpipe 1 replacement air filter 1 water supply hose 1 supply hose for cleaning agents</li> <li>• Available on request: Combi steamer with door hinge on left</li> <li>• Control lamp: -</li> <li>• Series: Silversteam-K</li> <li>• Temperature control: Stepless</li> <li>• Interior lighting: Yes</li> <li>• Format drawers: 1/1 GN</li> <li>• Operating mode: Electro</li> <li>• With cleaning system: Yes</li> <li>• Material: CNS 18/10</li> </ul>
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### Base unit Silversteam-K

CNS



- Height-adjustable feet: Yes
- Base shelf: No
- Material: Chrome-nickel steel
- Colour: Silver
- Type of drawers: Longitudinal
- Number of drawers: 5
- Height adjustable: 735 mm to 780 mm
- Format drawers: 1/1 GN
- Important information: -
- Size: W 550 x D 700 x H 741 mm
- Weight: 14.2 kg

Code-No. 115076  
GTIN 4015613627090

### Core temperature sensor f. steamer

- Size: W 175 x D 25 x H 270 mm
- Weight: 0.09 kg

Code-No. 116110  
GTIN 4015613818030

### Core temperature sensor set 3KA

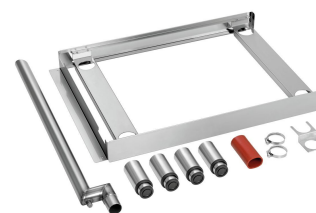


- Set comprises: 1 core temperature sensor  
1 holder
- Length cable: 1,9 m
- Puncture depth: 80 mm
- Material: Chrome-nickel steel  
Plastic
- Diameter temperature sensor: 3 mm
- Important information: -
- Material temperature sensor: Chrome-nickel steel
- Designed for: Combi steamers series Silversteam K
- Size: W 175 x D 25 x H 270 mm

Code-No. 116111  
GTIN 4015613818047

### Connection kit Silversteam-K

STAINLESS  
STEEL



- Size frame: W 525 x D 735 x H 75 mm
- Combination possibilities: 6 x 1/1 GN to 6 x 1/1 GN  
6 x 1/1 GN to 10 x 1/1 GN
- Material: Stainless steel
- Important information: -
- Set comprises: 1 frame  
4 feet  
1 pipe and holding plate for vapour extraction  
1 connection hose  
Attachment circlips  
Screws

Code-No. 117100  
GTIN 4015613632452

### 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

### Pressure regulator for steamers



- Water pressure: 1 - 6 bar (preset to 3 bar)
- Connection: 3/4"
- Operating temperature max.: 65 °C
- Incoming pressure max.: 16 bar
- Material: Brass  
Chrome-plated
- Important information: -
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg

Code-No. 533051  
GTIN 4015613468617

### Condensation hood Silversteam-K



STAINLESS  
STEEL



- Fan regulation: Automatrix, sensor-controlled
- Power load: 0,3 kW | 230 V | 50/60 Hz
- Available on request: -
- Material filter: Stainless steel
- Including: Drain hose, 320 mm
- Lamps (number + watt): -
- Material: Stainless steel
- Important information: -
- Properties: -
- Assembly type: Wall
- Size: W 520 x D 1,040 x H 300 mm

Code-No. 117002  
GTIN 4015613671031

### GN-container, 1/1GN,D20, Basic Line

CNS



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Content: 3,4 litre(s)
- Important information: -

Code-No. 711020  
GTIN 4015613695556

### GN-container, 1/1GN,D65, Basic Line

CNS



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 65 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Size: W 530 x D 325 x H 65 mm

Code-No. 711065  
GTIN 4015613695587

### GN-container, 1/1GN,D100, Basic Line

CNS



- Content: 14 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 100 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Basic Line
- Material: Chrome-nickel steel
- Size: W 530 x D 325 x H 100 mm

Code-No. 711100  
GTIN 4015613695594

### GN container, 1/1, D20

CNS  
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Important information: -
- Material: CNS 18/10

Code-No. A121025  
GTIN 4016098166722

### 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

CNS  
18/10



- Content: 14 litre(s)
- Stackable: Yes
- Design: No perforation
- 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. A121100  
GTIN 4016098162762

### 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
- Important information: -
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.69 kg

Code-No. 100426  
GTIN 4015613734743

### 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
- Temperature resistant to: 260 °C
- Edge: 4 sides, cover
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.55 kg

Code-No. 100428  
GTIN 4015613734767

### 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

### Smoker-Box 1160



- Comprising: Mains adapter  
Smoker-Box
- Volume: 1,16 litre(s)
- Dimensions Smoker-Box: W 125 x D 470 x H 75 mm
- Suitable fuel: Standard smoker materials
- ON/OFF switch: Yes
- Power load: 0,2 kW | 230 V | 50/60 Hz
- Material: Stainless steel
- Control lamp: Operational  
Heating
- Designed for: Combined steamer

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