



▶ Combi steamer Silversteam P

- ✓ High power
- ✓ Up to 5 x GN 2/3



▶ Rack control

- ✓ To enable the selection of a program for each shelf



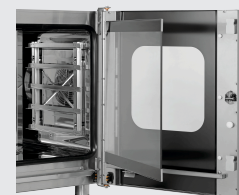
▶ The benefits of the Silversteam series

- ✓ Faster heating and reheating times
- ✓ Up to 30% reduction in cooking times
- ✓ Ideal for cooking spaces used to full capacity

▶ 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 greater time savings with the combi steamer Silversteam P 5 x GN 2/3 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, and easy handling speak for themselves.

✓ Power load:	4,8 kW 400 V 50 Hz	• LED display:	Program Temperature Time
• Equipment connection:	3 NAC	• Available on request:	-
• Temperature range:	50 °C to 300 °C	• Control lamp:	-
• Control unit:	Touch	• Series:	Silversteam
• Functions:	Circulating air Steam Combi-steaming Low temperature cooking Delta-T cooking Reversing motor direction (fan wheels) Steam production by means of direct injection	• Temperature control:	Stepless
• Rack control:	Yes	• Interior lighting:	Yes
• Continuous operation:	Yes	• Format drawers:	2/3 GN
• Vapour extractor:	Yes	• Operating mode:	Electro
• Core temperature sensor connection:	Side	• With cleaning system:	No
• USB connection:	Side	• Material:	CNS 18/10
• Fan speed:	3 levels	• 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 CNS 18/10
• Type of drawers:	Crosswise	• Material cooking chamber:	
• Number of drawers:	5	• Including:	1 grille 2/3 GN 1 tray 2/3 GN 1 water supply hose 9
• Distance between trays:	74 mm	• Number of cooking phases:	
• Water connection:	3/4"	• Number of cooking programs:	300 pre-installed programs 300 configurable programs
• Time adjustment:	0 to 599 minutes	• Properties:	Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Faster heating and reheating times
• Number of fans:	1		
• LED display:	Steaming Delta-T cooking Cooking phases Core temperature Fan speed		

Combi steamer Silversteam P-5230D

Add on Products

Base unit Silversteam 230

CNS



- Height-adjustable feet: No
- Base shelf: Yes
- Material: Chrome-nickel steel
- Colour: Silver
- Important information: -
- Size: W 570 x D 515 x H 741 mm
- Weight: 10.6 kg

Code-No. 115075
GTIN 4015613610641

Core temperature sensor set 1KA

STAINLESS STEEL



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

Combi steamer Silversteam P-5230D

Add on Products

GN container, 2/3, D65

CNS
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A125065
GTIN 4015613271217

GN container, 2/3, D100

CNS
18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A125100
GTIN 4015613271224

GN container, 2/3, D65, perforated

CNS
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm
- Gastronorm: 2/3 GN
- Norm: EN 631
- Series: Top Line
- Important information: -

Code-No. A103065
GTIN 4015613278940

Power cleaner F1L, set of 2



- Designed for: Stubborn dirt, especially in kitchens
Grill and combi steamer cleaning (without cleaning system)
- Content: 2 x 1 litre
- Model: Liquid
High concentrate
- Ph level: 13,5
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173078
GTIN 4015613731926

Combi steamer Silversteam P-5230D

Add on Products

Intensive power cleaner F1L, set of 2



- Order quantity unit: 1 box (2 bottles)
- Content: 2 x 1 litre
- Ph level: 14
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Including: 1 spray head
1 spray lance
- Important information: Attention: Not suitable for surfaces sensitive to alkali such as aluminium
Exclusively available in Germany and Austria

Code-No. 173080
GTIN 4015613731933

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