



- ▶ 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

- ▶ 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 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.

<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 	<ul style="list-style-type: none"> • LED display: 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 • Available on request: - • Control lamp: - • Series: Silversteam • Temperature control: Stepless • Material: CNS 18/10 • 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
<ul style="list-style-type: none"> • Rack control: Yes • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • 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 	<ul style="list-style-type: none"> • 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

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