



- ▶ Combi steamer Silversteam P
- ✓ High power
- ✓ Up to 7 x 1/1 GN 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 23% 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



More efficiency and time savings with the combi steamer Silversteam P 7 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 heating times, easy handling and the cleaning system speak for themselves.

- | | |
|---|--|
| <ul style="list-style-type: none"> ✓ Power load: 12,6 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 | <ul style="list-style-type: none"> • Material cooking chamber: CNS 18/10 • Number of fans: 2 • 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 23 % reduction in cooking times
Ideal for cooking spaces used to full capacity |
| <ul style="list-style-type: none"> • Rack control: Yes • Continuous operation: Yes • Vapour extractor: Yes • Core temperature sensor connection: Side • USB connection: Side • Fan speed: 3 levels • Number of cooking programs: 300 pre-installed programs
300 configurable programs • Number of cooking phases: 9 • Type of drawers: Crosswise • Number of drawers: 7 • Distance between trays: 74 mm • Water connection: 3/4" • Time adjustment: 0 to 599 minutes | <ul style="list-style-type: none"> • LED display: Steaming
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
1 supply hose for cleaning agents • Available on request: - • Control lamp: - • Series: Silversteam • Temperature control: Stepless |

Combi steamer Silversteam P-7111DRS

Add on Products

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
- Application: De-greasing concentrati for self-cleaning combi steamer
- Properties: Gentle material cleaning
- Important information: For professional use only

Code-No. 116299V
GTIN 4015613813042

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