

Combi steamer Silversteam2 P-10110DRS



Description

More efficiency and time savings with the combi-steamer Silversteam2 P 10 x 1/1 GN thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. Reduced cooking times, faster heating up and the cleaning system speak for themselves.

Features

- | | |
|-----------------------------|-------------------------|
| • Power load: | 17.4 kW 400 V 50 Hz |
| • Equipment connection: | 3 NAC |
| • Material cooking chamber: | CNS 18/10 |
| • Format drawers: | 1/1 GN |
| | 600 x 400 mm |
| • Type of drawers: | Crosswise |
| • Number of drawers: | 10 |
| • Distance between trays: | 74 mm |



- ▶ Combi Steamer Silversteam P
- ✓ High power
- ✓ Up to 10 x 1/1 GN



- ▶ Automatic 3-phase cleaning system with drying program



- ▶ Rack control
 - ✓ To enable the selection of a program for each shelf
- ▶ Faster heating and reheating times
- ▶ Up to 28% reduction in cooking times
- ▶ Ideal for oven interiors used to full capacity



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

▶ Continue on the next page

Combi steamer Silversteam2 P-10110DRS

- Functions:
 - Automatic 3-level cleaning system with drying program
 - Steam production by means of direct injection
 - Steam
 - Delta-T cooking
 - Combi-steaming
 - Low temperature cooking
 - Reversing motor direction (fan wheels)
 - Circulating air
 - Cooldown during cooking phase
 - Manual steaming
- Cooking mode:
 - Manual
 - One-touch recipe selection
 - Recipe tuner
- Rack control:
 - Yes
- With cleaning system:
 - Yes
- Number of cooking programs:
 - 300 pre-installed programs
 - 300 configurable programs
- Number of cooking phases:
 - 9
- Temperature range:
 - 50 °C to 300 °C
- Temperature control:
 - In 1 °C steps
- Number of fans:
 - 3
- Fan speed:
 - 3 levels
- Time adjustment:
 - 0 to 5999 minutes
- Continuous operation:
 - Yes
- Core temperature sensor connection:
 - Front, bottom
- USB connection:
 - Front, bottom
- Vapour extractor:
 - Yes
- Water connection:
 - 3/4"
- Interior lighting:
 - Yes
- LED display:
 - Steaming
 - Delta-T cooking
 - Cooking phases
 - Core temperature
 - Fan speed
 - Program
 - Temperature
 - Time
 - Touch
- Control unit:
 -
- Control lamp:
 -
- Series:
 - Silversteam2
- Operating mode:
 - Electro
- Properties:
 - Rounded cooking 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
- Including:
 - 1 grid 1/1 GN
 - 1 tray 1/1 GN
 - 1 water supply hose
 - 1 supply hose for cleaning agents
- Available on request:
 -
- 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
- Size:
 - W 905 x D 840 x H 1,055 mm
- Weight:
 - 123 kg



Combi steamer Silversteam2 P-10110DRS

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

Combi steamer cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Content: 5 kg
- Model: Liquid
- Ph level: 14
- HACCP compliant: No

Code-No. 116299V
GTIN 4015613813042

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
- Series: Basic Line

Code-No. 711100
GTIN 4015613695594

BBQ Gloves 425

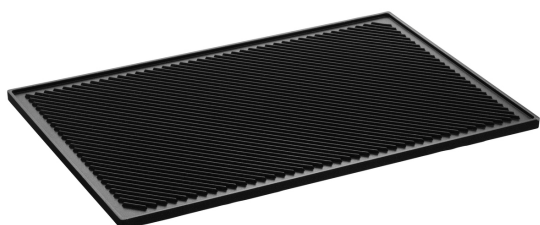


Code-No. A500514
GTIN 4015613822433

Combi steamer Silversteam2 P-10110DRS

Add on Products

Grill plate EGR60400



- Properties: Useable on both sides
- Model: Rectangular
1 side grooved
1 side smooth
- Material: Cast aluminium
Coated
- Important information: -

Code-No. 100437
GTIN 4015613863481

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

CNS



- Content: 3.4 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Series: Basic Line

Code-No. 711020
GTIN 4015613695556

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

Perforated tray 600x400-ALB



- Diameter perforation: 3 mm
- Bakery norm: 600 x 400 mm
- Perforation: Yes
- Material thickness: 2 mm
- Edge: 4 sides
- Silicone coating: No
- Temperature resistant to: 280 °C

Code-No. 100438
GTIN 4015613863504

Combi steamer Silversteam2 P-10110DRS

Add on Products

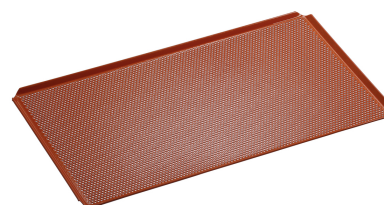
Smoker-Box 1160



- Model: With heating coil
- Designed for: Combined steamer
- 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

Code-No. 117712
GTIN 4015613779195

Perforated tray 1/1-SI



- Diameter perforation: 3 mm
- Gastronorm: 1/1 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: Yes
- Temperature resistant to: 260 °C

Code-No. 100428
GTIN 4015613734767

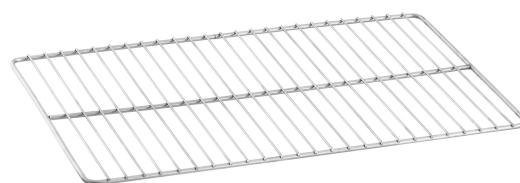
Base unit Silversteam 110



- Number of drawers: 10
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 741 mm to 790 mm
- Colour: Silver
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series

Code-No. 115069
GTIN 4015613602486

GN grid 1/1, SS



- Series: Top Line
- Norm: EN 631
- Gastronorm: 1/1 GN
- Material: CNS 18/10
- Important information: -
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.94 kg

Code-No. A101091
GTIN 4016098175250

Combi steamer Silversteam2 P-10110DRS

Add on Products

Extractor hood Silversteam2



- Number of fan motors/exhaust air outputs: 1
- Fan regulation: Toggle
Manual
Stepless
- Motor output: 383 W
- ON/OFF switch: Yes

Code-No. 116116
GTIN 4015613866710

Guiding rails 6040 SST2-10110



- Designed for: 10 x 1/1 GN combi-steamers in the Silversteam2 series
- Format drawers: 600 x 400 mm
- Distance between trays: 96 mm
- Number of drawers: 8
- Material: CNS 18/10
- Important information: -

Code-No. 117153
GTIN 4015613866680

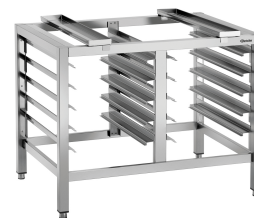
Core temperature sensor set SST2-D1P



- Set comprises: 1 holder
1 core temperature sensor
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 80 mm
- Diameter temperature sensor: 3 mm

Code-No. 116109
GTIN 4015613866697

Base unit Silversteam2 6040



- Number of drawers: 10
- Format drawers: 1/1 GN
600 x 400 mm
- Type of drawers: Longitudinal
- Height adjustable: 740 mm to 790 mm
- Colour: Silver
- Designed for: 1/1 GN combi-steamers Silversteam2 series

Code-No. 115089
GTIN 4015613877730

Combi steamer Silversteam2 P-10110DRS

Add on Products

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Tray 1/1GN, 20 mm

CNS
18/10



- Content: 3.5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Surface: Silk matt
- Depth container: 20 mm

Code-No. A101185
GTIN 4015613271729

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
- Material: Plastic
Metal

Code-No. 116011
GTIN 4015613595146

Oven gloves 370



- Properties: With flame protection
With hanger
Fabric density: 640 g/m²
- Colour: Black
- Can be washed: No
- Heat resistant to: 250 °C
- Length: 370 mm

Code-No. A500511
GTIN 4015613735474

Combi steamer Silversteam2 P-10110DRS

Add on Products

GN container, 1/1, D200

CNS
18/10



- Content: 28 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 200 mm

Code-No. A121200
GTIN 4015613271071

Cooking parchment 1/1 GN



- Order quantity unit: 1 box (500 sheets)
- GN-capable: Yes
- Format per sheet: 1/1 GN, W 530 x D 325 mm
- Heat resistant to: 220 °C
- Material: Paper
- Important information: -
- Size: W 530 x D 325 x H 1 mm

Code-No. 150687
GTIN 4015613711423

GN container, 1/1, D20

CNS
18/10



- Content: 3.4 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm

Code-No. A121025
GTIN 4016098166722

Grill plate 5300



- 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

Combi steamer Silversteam2 P-10110DRS

Add on Products

Water filter system K3600L



- Water connection: 3/8"
- Water pressure: 3 bar
- Colour: White
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C

Code-No. 109847
GTIN 4015613743899

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

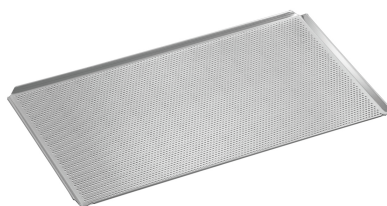
CNS



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 65 mm
- Series: Basic Line

Code-No. 711065
GTIN 4015613695587

Perforated tray 1/1-AL



- Diameter perforation: 3 mm
- Gastronorm: 1/1 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: No
- Temperature resistant to: 260 °C

Code-No. 100427
GTIN 4015613734750

Baking tray 600x400-ALB



- Bakery norm: 600 x 400 mm
- Perforation: No
- Material thickness: 2 mm
- Edge: 4 sides
- Silicone coating: No
- Temperature resistant to: 280 °C

Code-No. 100439
GTIN 4015613863511

Combi steamer Silversteam2 P-10110DRS

Add on Products

Pressure regulator



- 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: -

Code-No. 533051
GTIN 4015613468617

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

Baking tray 1/1-AL



- Gastronorm: 1/1 GN
- Perforation: No
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: No
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100426
GTIN 4015613734743

Condensation hood Silversteam2



- Number of fan motors/exhaust air outputs: 1
- Fan regulation: Toggle
Manual
Stepless
- Motor output: 383 W
- ON/OFF switch: Yes

Code-No. 116119
GTIN 4015613866727

Combi steamer Silversteam2 P-10110DRS

Add on Products

Hand shower f. combi steamer



- Water connection: 1/2"
- Length hose: 2 m
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Material: Plastic
Metal

Code-No. 116005
GTIN 4015613587189

Core temperature sensor set SST2-D4P



- Set comprises: 1 holder
1 core temperature sensor
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 90 mm
- Diameter temperature sensor: 4 mm

Code-No. 116113
GTIN 4015613877747

Base unit Silversteam 2-110

CNS



- Number of drawers: 6
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 400 mm to 450 mm
- Colour: Silver
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series

Code-No. 115071
GTIN 4015613617589

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353