



- ▶ Combi steamer Silversteam P
- ✓ High power
- ✓ Up to 5 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 16% 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 5 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.

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| <ul style="list-style-type: none"> <li>✓ Power load: 7,7 kW   400 V   50 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<br/>Steam<br/>Combi-steaming<br/>Low temperature cooking<br/>Delta-T cooking<br/>Reversing motor direction (fan wheels)<br/>Steam production by means of direct injection<br/>Automatic 3-level cleaning system with drying program</li> <li>• Rack control: Yes</li> <li>• Continuous operation: Yes</li> <li>• Vapour extractor: Yes</li> <li>• Core temperature sensor connection: Side</li> <li>• USB connection: Side</li> <li>• Fan speed: 3 levels</li> <li>• Number of cooking programs: 300 pre-installed programs<br/>300 configurable programs</li> <li>• Number of cooking phases: 9</li> <li>• Type of drawers: Crosswise</li> <li>• Number of drawers: 5</li> <li>• Distance between trays: 74 mm</li> <li>• Water connection: 3/4"</li> <li>• Time adjustment: 0 to 599 minutes</li> </ul> | <ul style="list-style-type: none"> <li>• Material cooking chamber: CNS 18/10</li> <li>• Number of motors: 1</li> <li>• Properties: Rounded baking chamber<br/>Bearing rails can be detached<br/>Double-winged door pane<br/>LED lighting in door<br/>Socket (500 W) for connection of an extractor hood<br/>Faster heating and reheating times<br/>Up to 16 % reduction in cooking times<br/>Ideal for cooking spaces used to full capacity</li> <li>• Including: 1 grille 1/1 GN<br/>1 tray 1/1 GN<br/>1 water supply hose<br/>1 supply hose for cleaning agents</li> <li>• Available on request: -</li> <li>• Control lamp: -</li> <li>• Series: Silversteam</li> <li>• Temperature control: Stepless</li> <li>• Interior lighting: Yes</li> <li>• Format drawers: 1/1 GN<br/>600 x 400 mm</li> <li>• Operating mode: Electro</li> <li>• With cleaning system: Yes</li> <li>• Material: CNS 18/10</li> </ul> |
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### Combi steamer cleaner RS-5L



- Order quantity unit: 1 canister
- Designed for: Combi steamers with an automatic dosing system
- Content: 5 litres
- 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

Code-No. 116299V  
GTIN 4015613813042