

Combi steamer Silversteam P-5111D



Description

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 warm-up times and easy operation speak for themselves.

Features

• Power load: 7,7 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)

Reversing motor direction (fan wheels)

Steam production by means of direct injection

Rack control:

Yes

Continuous operation:

Vapour extractor:
Core temperature sensor connection:
USB connection:
Fan speed:

Yes

Yes
Side

Fan speed:

3 levels

- Combi steamer Silversteam P
 - ✓ High power
 - ✓ Up to 5 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 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



 Double door glazing, inner door can be opened easily for cleaning

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Combi steamer Silversteam P-5111D

• Number of cooking programs: 300 pre-installed programs 300 configurable programs

Number of cooking phases:
Type of drawers:
Number of drawers:
Distance between trays:
Water connection:
3/4"

Time adjustment: 0 to 599 minutes
 Material cooking chamber: CNS 18/10

• Number of fans:

• 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 16 % reduction in cooking times Ideal for cooking spaces used to full capacity

• LED display: Steaming

Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time 1 grille 1/1 GN

• Including: 1 grille 1/1 GN 1 tray 1/1 GN

1 tray 1/1 GN 1 water supply hose

Available on request:

Control lamp:

Series: Silversteam
 Temperature control: Stepless
 Interior lighting: Yes
 Format drawers: 1/1 GN 600 x 400 mm
 Operating mode: Electro

With cleaning system: NoMaterial: 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 890 x D 835 x H 675 mm

• Weight: 84.6 kg







Combi steamer Silversteam P-5111D

Add on Products

Smoker-Box 1160



Material:

• Model:

• Designed for:

• Important information:

• Comprising:

· Volume:

Stainless steel With heating coil

Combined steamer

Maximum smoking temperature: 200 °C

Mains adapter

Smoker-Box

1,16 litre(s)

Cooking basket 110



• Gastronorm:

• Size basket:

1/1 GN

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

Base unit Silversteam 110



• Number of drawers:

• Colour:

• Format drawers: 1/1 GN • Height-adjustable feet: Yes

• Base shelf:

Material:

• Important information:

10 Silver

No CNS 18/10

Code-No. 115069 GTIN 4015613602486

Base unit Silversteam 2-110

CNS



Type of drawers:

• Number of drawers:

• Height adjustable:

• Colour:

• Format drawers:

• Base shelf: Material:

Longitudinal

400 mm to 450 mm

Silver 1/1 GN

No Chrome-nickel steel

Code-No. 115071 GTIN 4015613617589



Combi steamer Silversteam P-5111D Add on Products

Base unit Silversteam 6040 • Material: CNS 18/10 · Colour: • Type of drawers: Longitudinal Number of drawers: Format drawers: 1/1 GN 600 x 400 mm • Base shelf: No Code-No. 115079 GTIN 4015613682051