

Combi steamer Silversteam P-7111DRS



Description

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.

12 6 KW 1 400 V 1 EO H-

Features

• Power load:

- · Equipment connection:
- Temperature range:
- Control unit:
- Functions:

 Rack control: • Continuous operation:

- Vapour extractor:
- Core temperature sensor connection:
- USB connection:

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12,6 KW 400 V 50 HZ
3 NAC
50 °C to 300 °C
Touch
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
Yes
Yes
Yes
Side
Side



- 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

Code-No. 117765



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3 levels

• Fan speed:

- Number of cooking programs:
- Number of cooking phases:
- Type of drawers:
- Number of drawers:
- Distance between trays:
- Water connection:
- Time adjustment:
- Material cooking chamber:
- Number of fans:
- Properties:
- LED display:
- Including:
- Available on request:
- Control lamp:
- Series:
- Temperature control:
- Interior lighting:
- Format drawers:
- Operating mode:
- With cleaning system:
- Material:
- Important information:

• Size:

• Weight:

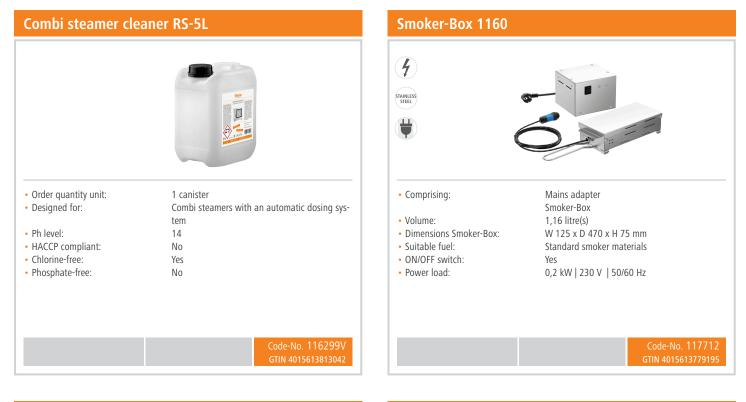
300 pre-installed programs . 300 configurable programs 9 Crosswise 7 74 mm 3/4" 0 to 599 minutes CNS 18/10 2 Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Socket (500 W) for connection of an extractor hood Faster heating and reheating times Up to 23 % reduction in cooking times Ideal for cooking spaces used to full capacity Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time 1 grille 1/1 GN 1 tray 1/1 GN 1 water supply hose 1 supply hose for cleaning agents Silversteam Stepless Yes 1/1 GN 600 x 400 mm Electro Yes CNS 18/10 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 W 835 x D 900 x H 975 mm 107.3 kg







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