

Combi steamer Silversteam P-5111DRS



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 heating times, easy handling and the cleaning system speak for themselves.

7,7 kW | 400 V | 50 Hz

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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- 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

Code-No. 117764

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



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3 levels

91.2 kg

• 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:

• Including:

- Available on request:
- Control lamp:
- Series:
- Temperature control:
- Interior lighting:
- Format drawers:
- Operating mode:
- With cleaning system:
- Material:
- Important information:
- LED display:

• Size:

• Weight:

CNS 18/10

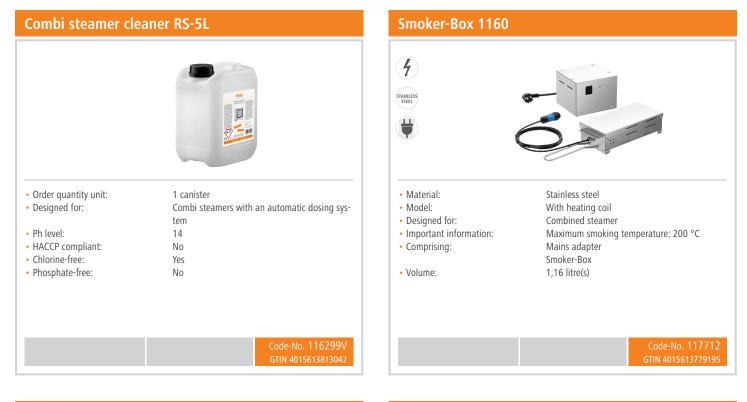
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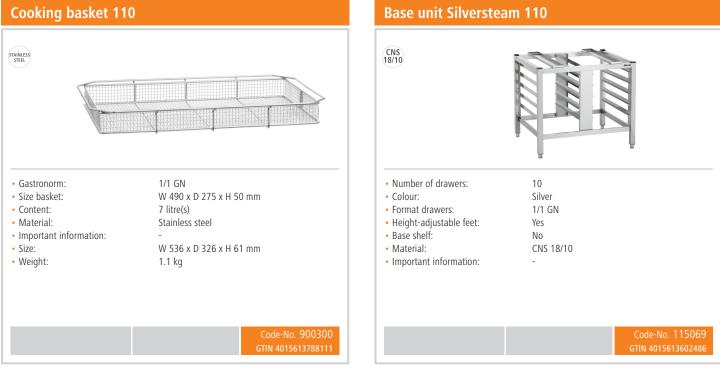
°C 300 300 pre-installed programs 300 configurable programs 9 Crosswise 5 74 mm 3/4" 0 to 599 minutes CNS 18/10 1 Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door Socket (500 W) for connection of an extractor hood Faster heating and reheating times Up to 16 % reduction in cooking times Ideal for cooking spaces used to full capacity 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° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar Steaming Delta-T cooking Cooking phases Core temperature Fan speed Program Temperature Time W 890 x D 835 x H 675 mm





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