

Combi steamer Silversteam-K 10110D



Description

Thanks to the lengthwise shelves, the Silversteam-K 10110D is particularly compact, so perfect for even the smallest of kitchens. With intuitive digital controls, a rack control function and good air circulation, it can be used to steam, poach or bake foods in 1/1 GN containers.

Features

- Power load: 13,8 kW | 400 V | 50/60 Hz
- Material cooking chamber: CNS 18/10
- Material: CNS 18/10
- Equipment connection: 3 NAC
- Format drawers: 1/1 GN
- 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
- Type of drawers: Longitudinal
- Number of drawers: 10
- Distance between trays: 60 mm

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- ▶ Up to 10 x 1/1 GN
- ▶ Electronic control with 600 programs, each program with up to 9 cooking phases



- ▶ Rack control
 - ✓ To enable the selection of a program for each shelf
- ▶Cooldown during cooking phase



- ▶ Double door glazing, inner door can be opened easily for cleaning
- ▶ Vapour extractor is easy to regulate



- ▶ Removable support rails
- ▶ 3 air speed settings

Combi steamer Silversteam-K 10110D



- Functions:
 - Circulating air
 - Steam
 - Combi-steaming
 - Low temperature cooking
 - Delta-T cooking
 - Reversing motor direction (fan wheels)
 - Steam production by means of direct injection
 - Cooldown during cooking phase
- Cooking mode:
 - Recipe tuner
 - One-touch recipe selection
 - Manual
- Rack control:
 - Yes
- With cleaning system:
 - No
- 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:
 - Stepless
- Number of fans:
 - 2
- Fan speed:
 - 3 levels
- Time adjustment:
 - 0 to 599 minutes
- Continuous operation:
 - Yes
- Core temperature sensor connection:
 - Below cooking chamber
- USB connection:
 - Frontal
- 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
- Control unit:
 - Touch
- Control lamp:
 -
- Series:
 - Silversteam-K
- Operating mode:
 - Electro
- Properties:
 - Rounded cooking chamber
 - Bearing rails can be detached
 - LED lighting in door
 - Double-winged door pane
- Including:
 - 1 grille 1/1 GN
 - 1 tray 1/1 GN
 - 1 PVC drainpipe
 - 1 replacement air filter
 - 1 water supply hose
- Available on request:
 - Combi steamer with door hinge on left
- Size:
 - W 552 x D 880 x H 1,000 mm
- Weight:
 - 90.2 kg

Combi steamer Silversteam-K 10110D

Add on Products

Base unit Silversteam-K

CNS



- Height-adjustable feet: Yes
- Base shelf: No
- Material: Chrome-nickel steel
- Colour: Silver
- Type of drawers: Longitudinal
- Number of drawers: 5
- Height adjustable: 735 mm to 780 mm

Code-No. 115076
GTIN 4015613627090

Core temperature sensor f. steamer

- Size: W 175 x D 25 x H 270 mm
- Weight: 0.09 kg

Code-No. 116110
GTIN 4015613818030

Core temperature sensor set 3KA

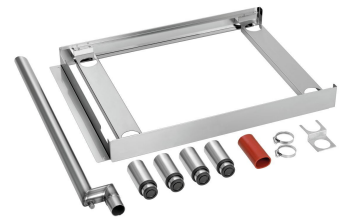


- Set comprises: 1 core temperature sensor
1 holder
- Length cable: 1,9 m
- Puncture depth: 80 mm
- Material: Chrome-nickel steel
Plastic
- Diameter temperature sensor: 3 mm

Code-No. 116111
GTIN 4015613818047

Connection kit Silversteam-K

STAINLESS
STEEL



- Size frame: W 525 x D 735 x H 75 mm
- Combination possibilities: 6 x 1/1 GN to 6 x 1/1 GN
6 x 1/1 GN to 10 x 1/1 GN
- Material: Stainless steel
- Important information: -

Code-No. 117100
GTIN 4015613632452

Combi steamer Silversteam-K 10110D

Add on Products

Hand shower f. combi steamer



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

Code-No. 116005
GTIN 4015613587189

Pressure regulator



- Material: Brass
Chrome-plated
- Important information: -
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Connection: 3/4"
- Operating temperature max.: 65 °C
- Incoming pressure max.: 16 bar

Code-No. 533051
GTIN 4015613468617

Condensation hood Silversteam-K



STAINLESS
STEEL



- Fan regulation: Automatrix, sensor-controlled
- Power load: 0,3 kW | 230 V | 50/60 Hz
- Available on request: -
- Material filter: Stainless steel
- Including: Drain hose, 320 mm
- Lamps (number + watt): -
- Material: Stainless steel

Code-No. 117002
GTIN 4015613671031

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

CNS



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Norm: EN 631

Code-No. 711020
GTIN 4015613695556

Combi steamer Silversteam-K 10110D

Add on Products

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
- Gastronorm: 1/1 GN

Code-No. 711065
GTIN 4015613695587

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
- Gastronorm: 1/1 GN

Code-No. 711100
GTIN 4015613695594

GN container, 1/1, D20

CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 20 mm
- Gastronorm: 1/1 GN

Code-No. A121025
GTIN 4016098166722

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 Silversteam-K 10110D

Add on Products

GN container, 1/1, D100

CNS
18/10



- Content: 14 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm

Code-No. A121100
GTIN 4016098162762

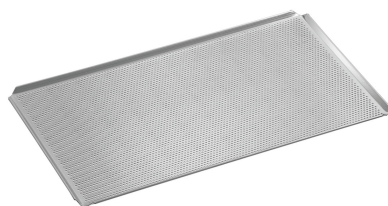
Baking tray 1/1-AL



- Gastronorm: 1/1 GN
- Edge: 4 sides, cover
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: No
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100426
GTIN 4015613734743

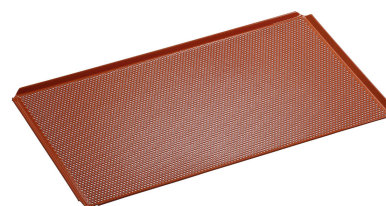
Perforated tray 1/1-AL



- Diameter perforation: 3 mm
- Gastronorm: 1/1 GN
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C
- Material: Aluminium

Code-No. 100427
GTIN 4015613734750

Perforated tray 1/1-SI



- Diameter perforation: 3 mm
- Important information: -
- Material: Aluminium
- Gastronorm: 1/1 GN
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes

Code-No. 100428
GTIN 4015613734767

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Add on Products

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173278
GTIN 4015613767918

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173280
GTIN 4015613761183

Smoker-Box 1160



- Material: Stainless steel
- Model: With heating coil
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Comprising: Mains adapter
Smoker-Box
- Volume: 1,16 litre(s)

Code-No. 117712
GTIN 4015613779195

Cooking basket 110



- 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