

Combi steamer Silversteam2 P-5110D



Description

More efficiency and time savings with the combi-steamer Silversteam2 P 5 x 1/1 GN thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. The reduced cooking times, faster heating up and easy handling speak for themselves.

Features

- Material: CNS 18/10
- Material cooking chamber: CNS 18/10
- Power load: 7,7 kW | 400 V | 50 Hz
- 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
- Format drawers: 1/1 GN
600 x 400 mm
- Equipment connection: 3 NAC
- Type of drawers: Crosswise
- Number of drawers: 5
- Distance between trays: 74 mm



- ▶ Combi Steamer Silversteam2 P
- ✓ High power
- ✓ Up to 5 x 1/1 GN



- ▶ Rack control
- ✓ To enable the selection of a program for each shelf

- ▶ Faster heating and reheating times
- ▶ Up to 16% reduction in cooking times
- ▶ Ideal for oven interiors used to full capacity



- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program

- ▶ Cooldown during cooking phase



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

▶ Continue on the next page

Combi steamer Silversteam2 P-5110D

- Functions:
 - Steam
 - Combi-steaming
 - Reversing motor direction (fan wheels)
 - Circulating air
 - Low temperature cooking
 - Delta-T cooking
 - Steam production by means of direct injection
 - Cooldown during cooking phase
 - Manual steaming
- Cooking mode:
 - One-touch recipe selection
 - Recipe tuner
 - Manual
- Rack control:
 - Yes
- With cleaning system:
 - No
- Number of cooking programs:
 - 300 configurable programs
 - 300 pre-installed programs
- Number of cooking phases:
 - 9
- Temperature range:
 - 50 °C to 300 °C
- Temperature control:
 - In 1 °C steps
- Number of fans:
 - 1
- Fan speed:
 - 3 levels
- Time adjustment:
 - 0 to 5999 minutes
- Continuous operation:
 - Yes
- Core temperature sensor connection:
 - Front, bottom
- USB connection:
 - Front, bottom
- Vapour extractor:
 - Yes
- Water connection:
 - 3/4"
- Interior lighting:
 - Yes
- LED display:
 - Temperature
 - Steaming
 - Core temperature
 - Delta-T cooking
 - Cooking phases
 - Time
 - Program
 - Fan speed
 - Touch
- Control unit:
 - Touch
- Control lamp:
 -
- Series:
 - Silversteam2
- Operating mode:
 - Electro
- Properties:
 - Rounded cooking chamber
 - LED lighting in door
 - Faster heating and reheating times
 - Ideal for cooking spaces used to full capacity
 - Bearing rails can be detached
 - Double-winged door pane
 - Socket (500 W) for connection of an extractor hood
 - Up to 16 % reduction in cooking times
- Including:
 - 1 grid 1/1 GN
 - 1 tray 1/1 GN
 - 1 water supply hose
- Available on request:
 -
- Size:
 - W 905 x D 840 x H 680 mm
- Weight:
 - 89 kg



Combi steamer Silversteam2 P-5110D

Add on Products

Base unit Silversteam 110

CNS
18/10

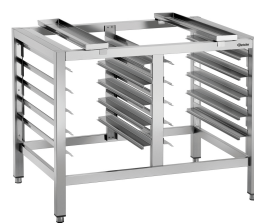


- Number of drawers: 10
- Material: CNS 18/10
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series
- Format drawers: 1/1 GN
- Important information: -
- Colour: Silver

Code-No. 115069
GTIN 4015613602486

Base unit Silversteam2 6040

CNS
18/10



- Material: CNS 18/10
- Number of drawers: 10
- Colour: Silver
- Important information: -
- Format drawers: 1/1 GN
600 x 400 mm
- Designed for: 1/1 GN combi-steamers Silversteam2 series

Code-No. 115089
GTIN 4015613877730

Base unit Silversteam 2-110

CNS



- Number of drawers: 6
- Material: Chrome-nickel steel
- Designed for: 1/1 GN combi-steamers Silversteam2 series
1/1 GN combi-steamers Silversteam series
- Format drawers: 1/1 GN
- Important information: -
- Colour: Silver

Code-No. 115071
GTIN 4015613617589

Core temperature sensor set SST2-D1P



- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Important information: -
- Puncture depth: 80 mm
- Diameter temperature sensor: 3 mm
- Number of measuring points: 1

Code-No. 116109
GTIN 4015613866697

Combi steamer Silversteam2 P-5110D

Add on Products

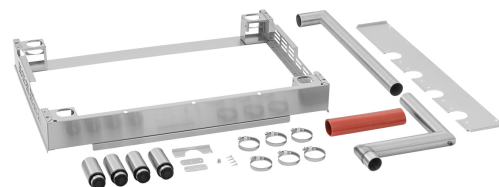
Core temperature sensor set SST2-D4P



- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Important information: -
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 90 mm
- Diameter temperature sensor: 4 mm
- Number of measuring points: 4

Code-No. 116113
GTIN 4015613877747

Connection kit Silversteam2



- Material: Stainless steel
- Designed for: Electric 1/1 GN combi-steamers from the Silversteam2 series
- Important information: -
- Combination possibilities: 5 x 1/1 GN to 5 x 1/1 GN
5 x 1/1 GN to 7 x 1/1 GN
- Size frame: W 905 x D 620 x H 115 mm

Code-No. 116112
GTIN 4015613866703

Guiding rails 6040 SST2-5110



- Material: CNS 18/10
- Designed for: 5 x 1/1 GN combi-steamers in the Silversteam2 series
- Format drawers: 600 x 400 mm
- Important information: -
- Distance between trays: 90 mm
- Number of drawers: 4

Code-No. 117151
GTIN 4015613866666

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

Combi steamer Silversteam2 P-5110D

Add on Products

Extractor hood Silversteam2



- Material: Stainless steel
- Operating mode: Exhaust air
- Number of fan motors/exhaust air outputs: 1
- Material filter: Stainless steel
- Important information: -

Code-No. 116116
GTIN 4015613866710

Pump set f. combi steamer



- Material: Plastic
Metal
- Important information: -

Code-No. 116011
GTIN 4015613595146

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

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

Combi steamer Silversteam2 P-5110D

Add on Products

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

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

Combi steamer Silversteam2 P-5110D

Add on Products

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

GN container, 1/1, D200

CNS
18/10

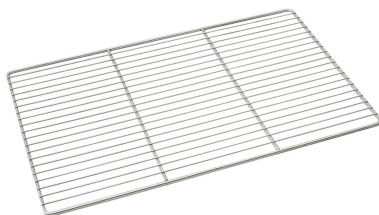


- Content: 28 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 200 mm

Code-No. A121200
GTIN 4015613271071

GN grid 1/1, SS

CNS
18/10



- Material: CNS 18/10
- Important information: -
- Gastronorm: 1/1 GN
- Norm: EN 631
- Series: Top Line
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg

Code-No. A101091
GTIN 4016098175250

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

Combi steamer Silversteam2 P-5110D

Add on Products

Tray 1/1GN, 20 mm

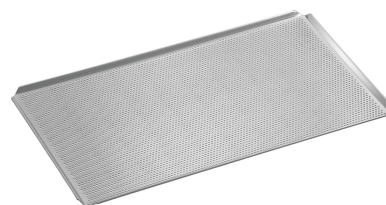
CNS
18/10



- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Depth container: 20 mm
- Gastronorm: 1/1 GN
- Material: CNS 18/10

Code-No. A101185
GTIN 4015613271729

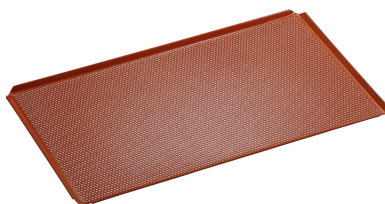
Perforated tray 1/1-AL



- 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

Grill plate



- Gastronorm: 1/1 GN
- Roasting surface design: Diamond patterned
- With juice groove: Yes
- Material: Cast aluminium
- Important information: -
- Size: W 530 x D 325 x H 15 mm
- Weight: 2.8 kg

Code-No. 106576
GTIN 4015613660783

Combi steamer Silversteam2 P-5110D

Add on Products

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

Cooking parchment 1/1 GN



- GN-capable: Yes
- Material: Paper
- Important information: -
- Order quantity unit: 1 box (500 sheets)
- Format per sheet: 1/1 GN, W 530 x D 325 mm
- Heat resistant to: 220 °C
- Size: W 530 x D 325 x H 1 mm

Code-No. 150687
GTIN 4015613711423

BBQ Gloves 425



- Material: Aramid
Silicone print

Code-No. A500514
GTIN 4015613822433

Oven gloves 370



- Properties: With flame protection
With hanger
- Material: Fabric density: 640 g/m²
Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500511
GTIN 4015613735474

Combi steamer Silversteam2 P-5110D

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 4015613773346

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 4015613773353

Perforated tray 600x400-ALB



- Perforation: Yes
- Material: Aluminium
Non stick coating
- Material thickness: 2 mm
- Important information: -
- Edge: 4 sides
- Silicone coating: No

Code-No. 100438
GTIN 4015613863504

Baking tray 600x400-ALB



- Material: Aluminium
Non stick coating
- Perforation: No
- Material thickness: 2 mm
- Important information: -
- Edge: 4 sides
- Silicone coating: No

Code-No. 100439
GTIN 4015613863511

Combi steamer Silversteam2 P-5110D

Add on Products

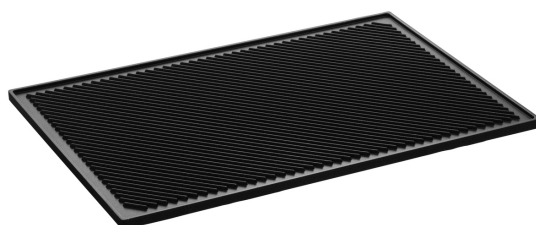
Condensation hood Silversteam2



- Material: Stainless steel
- Operating mode: Exhaust air
- Number of fan motors/exhaust air outputs: 1
- Important information: -
- Material filter: Stainless steel

Code-No. 116119
GTIN 4015613866727

Grill plate EGR60400



- Material: Coated
Cast aluminium
- Properties: Useable on both sides
- Model: 1 side grooved
Rectangular
1 side smooth

Code-No. 100437
GTIN 4015613863481