



FORNI ELETTRICI STRATOS PER PASTICCERIA E PIZZERIA
ELECTRIC OVENS STRATOS FOR PASTRY AND PIZZA



CRYSTAL



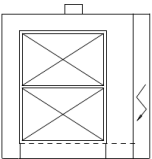
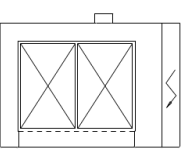
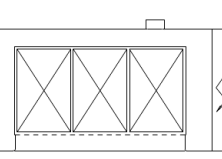
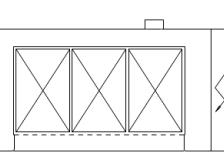
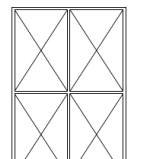
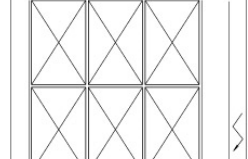
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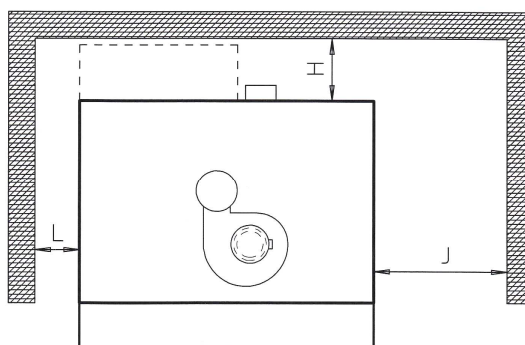
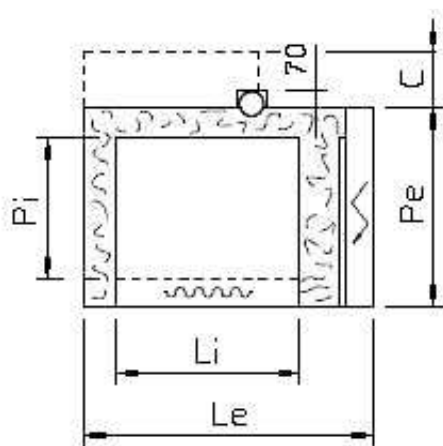


CLASSIC

CARATTERISTICHE TECNICHE STRATOS S'207

TECHNICAL FEATURES STRATOS S'207

2STL 6040 n°2 40x60	2STA 4060 n°2 40x60	3STA 4060 n°3 40x60	3STA 4676 n°3 46x76	4ST 4060 n°4 40x60	6ST 4060 n°6 40x60
					
5 pizze Ø30	n°5 pizze Ø30	n°8 pizze Ø30	n°10 pizze Ø30	n°11 pizze Ø30	n°16 pizze Ø30



DISTANZA MINIMA PER UN CORRETTO FUNZIONAMENTO MINIMUM DISTANCE FOR A CORRECT OPERATION

	H	J	L
FORNO SENZA VAPORIERE OVEN WITHOUT STEAMERS	100	100	80
FORNO CON VAPORIERE OVEN WITH STEAMERS	270		
FORNO 2STL/6040 CON VAPORIERE OVEN 2STL/6040 WITH STEAMERS	340		

DISTANZA MINIMA PER LA MANUTENZIONE MINIMUM DISTANCE FOR MAINTENANCE

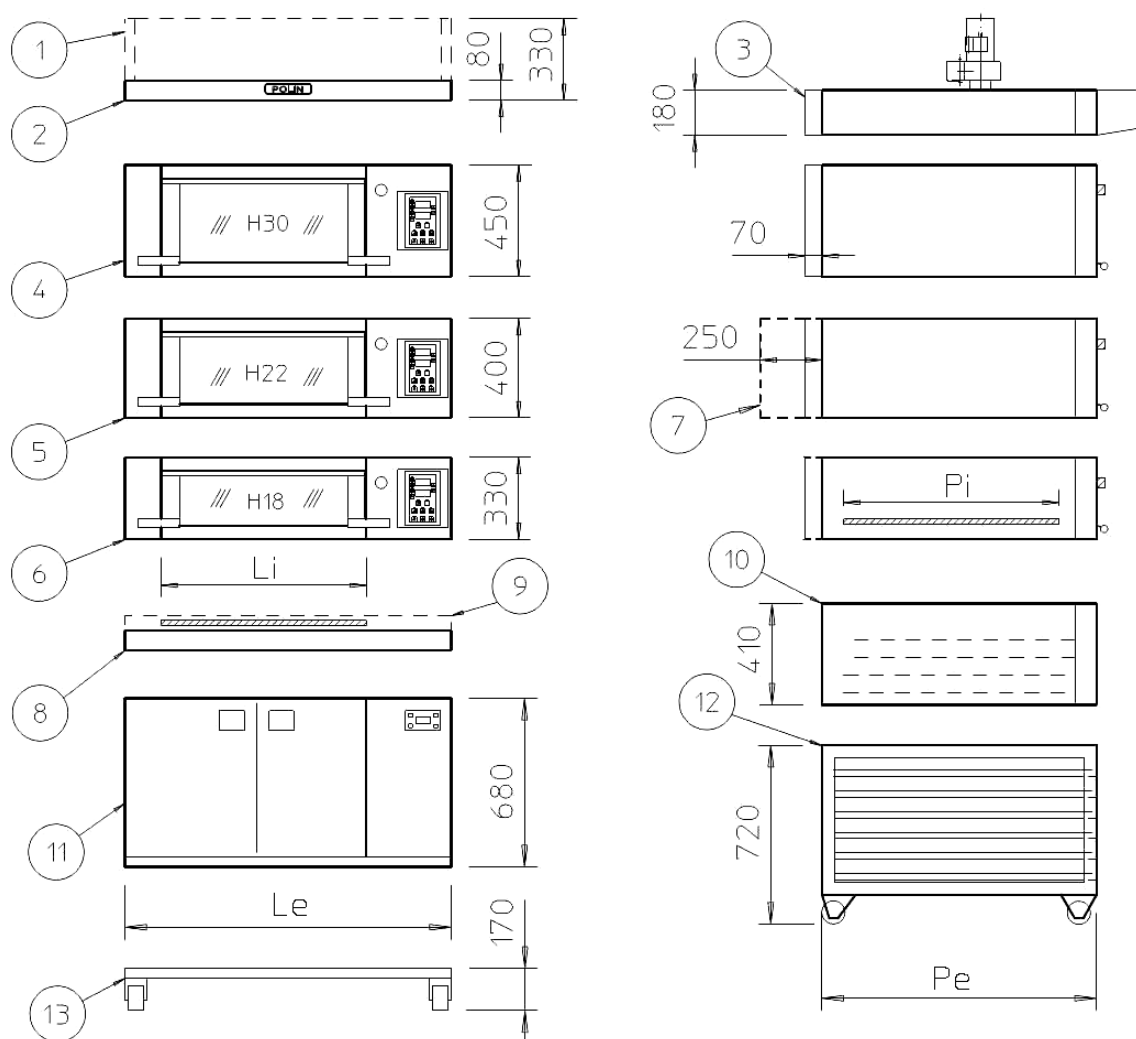
H	J	L
100	600	300
600		

Tipo Camera Chamber type	Le mm	Pe mm	Li mm	Pi mm	kg	C mm	kW standard 400V/3~N/50Hz	kW Super Power 400V/3~N/50Hz
2STL 6040	980	1110	620	840	120	320	4,2	7,3
2STA 4060	1320	910	830	640	130	250	4,4	7,4
3STA 4060	1730	910	1240	640	160		6,5	11
3STA 4676	1910	1070	1420	800	180		9,2	16,2
4ST 4060	1320	1510	830	1240	180		7,2	13,1
6ST 4060	1730	1510	1240	1240	230		8,5	15

Tipo Cella Proofer type	Numero Padelle Trays number	kg	V/~/Hz	kW
2STL 6040	n°16 40x60	80	230 / 1~ / 50	1,6
2STA 4060	n°24 40x60	80		
3STA 4060	n°24 40x60	90		
3STA 4676	N°16 46x80	95		
4ST 4060	n°24 40x60	90		
6ST 4060	n°24 40x60	100		

CARATTERISTICHE TECNICHE STRATOS S'207

TECHNICAL FEATURES STRATOS S'207

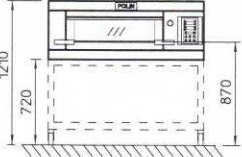
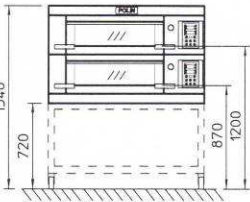
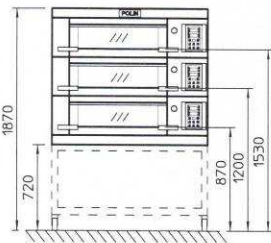
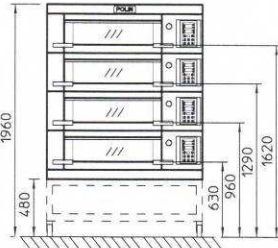
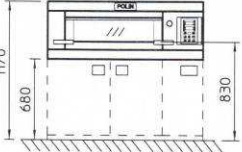
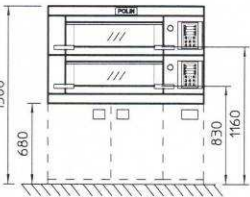
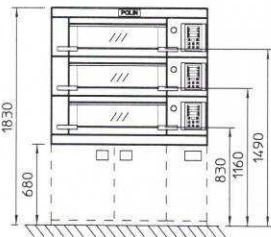
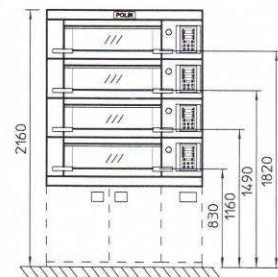
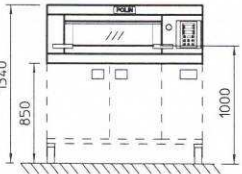
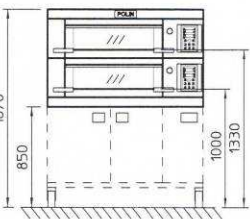
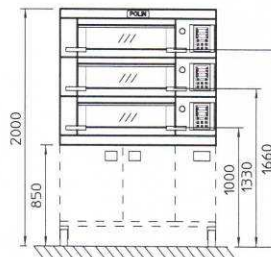


1	Cappa con condensatore ad aria
2	Elemento superiore altezza H8
3	Cappa con aspiratore H18 (H25x6ST4060)
4	Camera altezza H30
5	Camera altezza H22
6	Camera altezza H18
7	Vaporiera
8	Elemento inferiore altezza H8
9	Elemento inferiore altezza H12 con piano estraibile
10	Box intermedio porta padelle altezza H41
11	Cella di lievitazione / Basamento carenato altezza H68
12	Basamento semplice con ruote o piedini altezza H72
13	Kit ruote per cella o basamento carenato

1	Hood with air steam condensing unit
2	Upper section H8
3	Hood with fan H18 (H25 for 6ST4060)
4	Deck H30
5	Deck H22
6	Deck H18
7	Steam generator
8	Lower section H8
9	Lower section H12 with sliding tray support
10	Intermediate box with trays holder H41
11	Proof box/ base with side panels H68
12	Base with wheels or legs H72
13	Wheels kit for proof box or base with side panels

CARATTERISTICHE TECNICHE COMPOSIZIONI STRATOS S'207

TECHNICAL FEATURES STRATOS COMPOSITIONS S'207

Forni Ovens	1 camera H18 1 deck H18	2 camere H18 2 decks H18	3 camere H18 3 decks H18	4 camere H18 4 decks H18
Basamento semplice Base				
Cella / basamento carenato Proof box / base with side panels				
Cella/basamento carenato su ruote Proof box/base with side panel +- wheels				

DESCRIZIONE:

OGNI CAMERA E' DOTATA DI:

- Fronte inox e portina in cristallo.
- Resistenze corazzate in acciaio inox
- Resistenze di bocca indipendenti.
- **Tastiera digitale "DIGIT 01/E" con funzioni speciali di controllo e risparmio energetico.**
- **Accensione automatica (per ogni camera).**
- Piano di cottura in lamiera bugnata. Temperatura massima 380 °C.
- Termostato di sicurezza di serie per ogni camera e ogni vaporiera
- Piano di cottura in fibrocemento optional (max 300 °C - consigliato per pane, pasticceria, ecc.).
- Piano di cottura in cemento armato optional (consigliato per cottura di pane, pizze e focacce in teglia)
- Piano di cottura in refrattario optional (consigliato per cottura di pizze e focacce sul suolo) .

LA CELLA DI LIEVITAZIONE E' COSTRUITA IN ACCIAIO INOX ED E' DOTATA DI:

- Resistenza corazzata termostata per il riscaldamento.
- Vaschetta acqua con rubinetto a galleggiante e resistenza per l'umidificazione.
- Ventilazione interna per miglior distribuzione dell'aria.
- **Tastiera comandi digitale di serie**
- Kit controllo umidità optional

DESCRIPTION:

EACH DECK IS EQUIPPED WITH:

- St/st front and glass door.
- Armored st/st electric elements.
- Independent el/elements at the front.
- **"DIGIT 01/E" digital keyboard with special functions for controlling and energy saving.**
- **Automatic start (for each deck)**
- Baking plates in "steel plates". Max temperature 380 °C.
- Safety thermostat for each deck and steam generator
- Baking plates in "fibre-cement" optional (max 300 °C - recommended to bake bread, pastry, etc.).
- Baking plates in "armored concrete" optional (recommended to bake bread, pizza, focaccia on tray.).
- Baking plates in "refractory" optional (recommended to bake pizza and focaccia onto decks).

THE PROOF-BOX IS MADE IN ST/ST AND EQUIPPED WITH:

- Armored electric element with thermostat for heating.
- Water basin with ball-cock and electric element for humidity.
- Inner ventilation for even air distribution.
- **Digital keyboard**
- Humidity control kit optional