

STRATOS 207

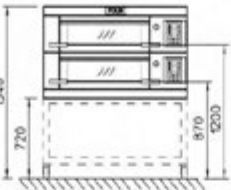
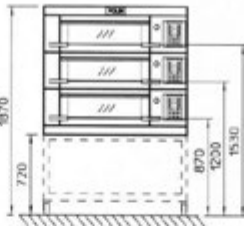
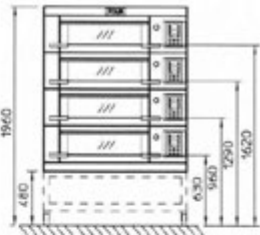
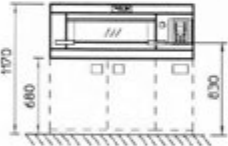
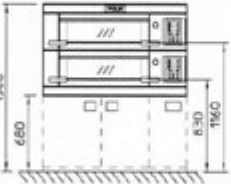
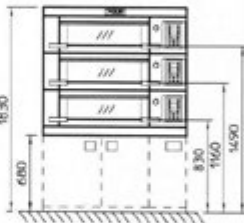
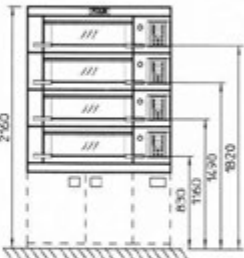
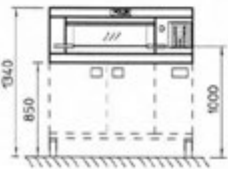
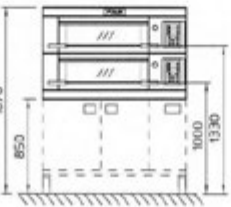
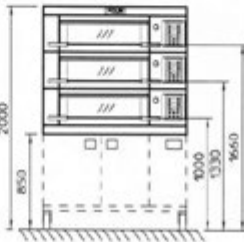


- St/st front and glass door
- Armored st/st electric elements
- Independent el/elements at the front
- "DIGIT 01/E" digital keyboard with special functions for controlling and energy saving
- Automatic start (for each deck)
- Baking plates in "steel plates". Max temperature 380 °C
- Safety thermostat 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 on decks)

PROOF BOX

- 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

POWER INLET	400/3N~/50 OVEN 230/1~/50 CELL
FUMES DISCHARGE	Diam 150 mm
STEAM EXHAUST	Diam 150 mm

Ovens	1 DECK H18	2 DECKS H18	3 DECKS H18	4 DECKS H18
Base				
Proof box / base with side panels				
Proof box / base with side panel + wheels				



		External dimensions		Internal dimensions		Pan capacity		Pizze	Weight	Standard power	Super Power
		width	depth	width	depth	n°	mm	Ø300 mm	kg	kW	kW
2STL 6040	FORNO CELL	980	1110	620	840	2	400x600	5	120	4,2	7,3
						16	400x600		80	1,6	-
2STA 4060	FORNO CELL	1320	910	830	640	2	400x600	5	130	4,4	7,4
						24	400x600		80	1,6	-
3STA 4060	FORNO CELL	1730	910	1240	640	3	400x600	8	160	6,5	11,0
						24	400x600		90	1,6	-
3STA 4676	FORNO CELL	1910	1070	1420	800	3	460x760	10	180	9,2	16,2
						16	460x800		95	1,6	-
4ST 4060	FORNO CELL	1320	1510	830	1240	4	400x600	11	180	7,2	13,1
						24	400x600		90	1,6	-
6ST 4060	FORNO Cell	1730	1510	1240	1240	6	400x600	16	230	8,5	15,0
						24	400x600		100	1,6	-