

STRATOS XP PIZZA



EACH DECK IS EQUIPPED WITH:

Stainless steel front and sides
 Darkened stainless steel armoured heating elements
 Hooks in the mouth for manual loader
 Hybrid Control 5" Computer, 100 baking programs. with special control and energy-saving functions
 Exclusive and patented advanced functions:
 - Dynamic Energy Partializer (PRD)
 - Dynamic QR code for fault diagnosis
 Maximum temperature: 300 °C with GLASS door
 Maximum temperature: 450 °C with INSULATED door
 Automatic steam discharge valve
 Start and automatic stop
 3-zone dynamic control system (TZS) mouth, center and rear
 Control and regulation of top and bottom temperature
 Mouth temperature control and regulation
 USB connection on lateral panel (optional)
 Safety thermostat
 Plug-in technology for fast assembly

New steamer integrated in the DECK footprint (optional)
 Intermediate insulating element (optional)
 Color customizable stainless steel sheet facade (optional)

THE PROOF-BOX IS BUILT IN STAINLESS STEEL AND IS EQUIPPED WITH:

Heating control and regulation
 Humidity control and regulation with probe
 Internal ventilation for better moisture distribution
 Proof-box is controlled by oven's Touch Screen
 Anti-flooding solenoid valve
 Wheel

THE STAINLESS-STEEL SUPPORT IS EQUIPPED WITH:

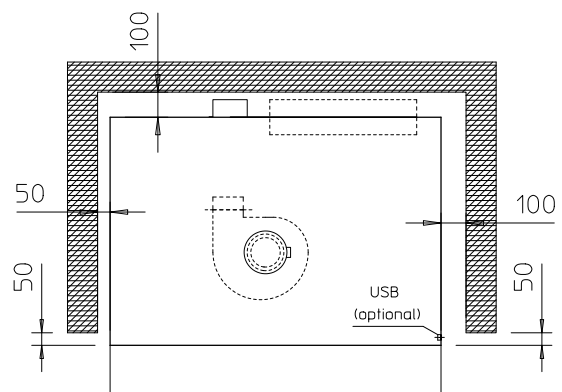
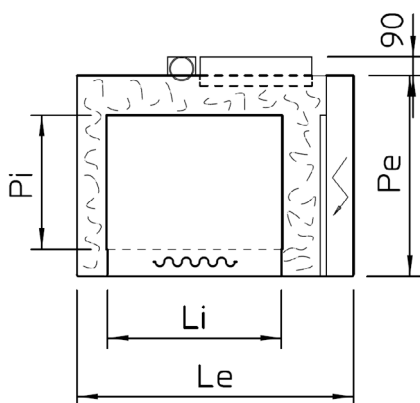
Lower insulating element
 Legs in stainless steel sheet (various heights)
 Reinforced stainless-steel floor
 Wheels
 Tray holder rack (optional)

THE STAINLESS-STEEL HOOD IS EQUIPPED WITH:

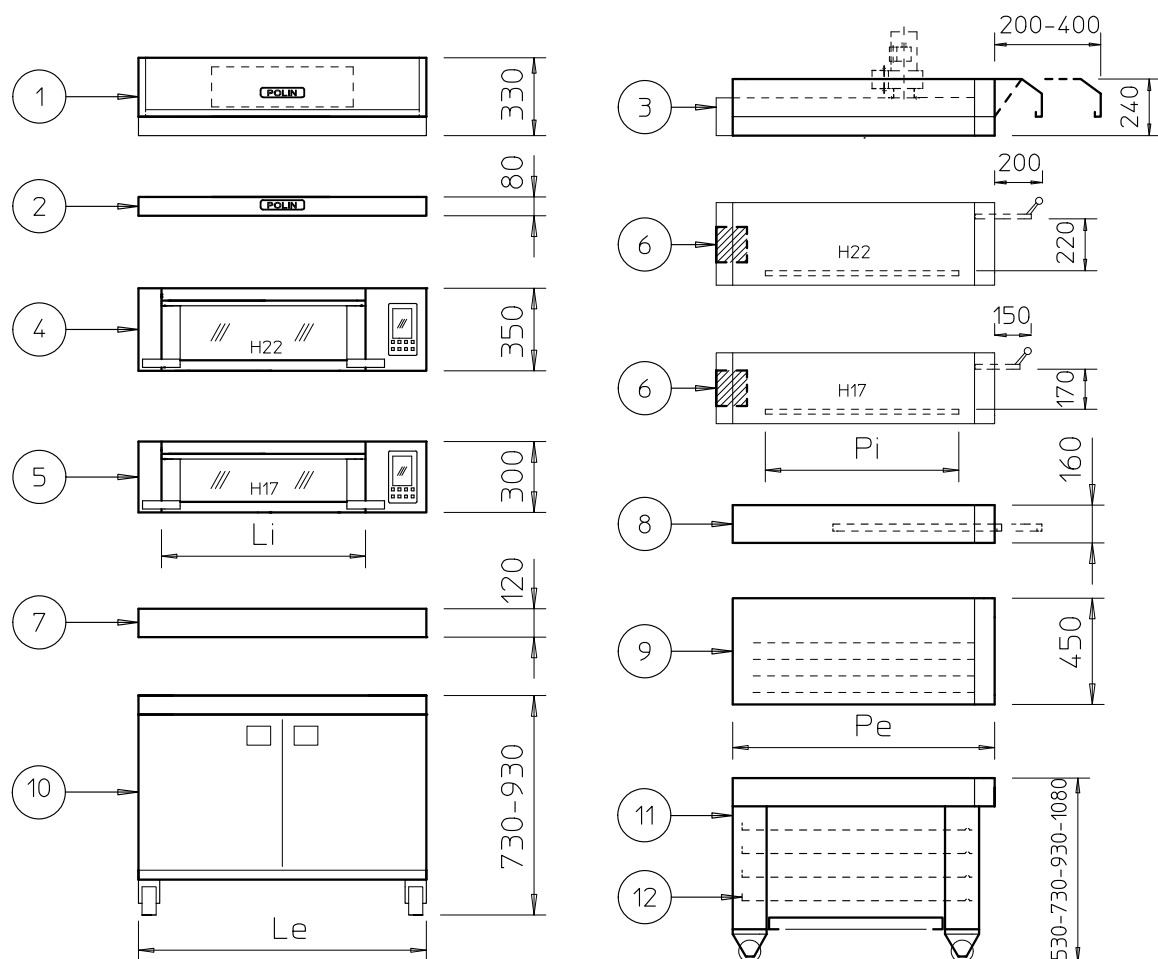
Stainless-steel front, extendable from 200 to 400 mm with minimum height under hood of 2100 mm
 Chamber-hood connection duct for single steam outlet (also for version without the aspirator)
 Chamber suction regulation through damper
 Optional reinforced aspirator (standard on 6ST 4060 model)

OVENS	1 DECK H17	2 DECKS H17	3 DECKS H17	4 DECKS H17
Aluminum stand on wheels				
Proof box / base with side panel + wheels				
ATTENTION: For each deck H22 add 50 mm in height				

2STL 6040 N°2 40X60	2STA 4060 N°2 40X60	3STA 4060 N°3 40X60	3STA 4680 N°3 46X80	4STL 6040 N°4 40X60	4ST 4060 N°4 40X60	6ST 4060 N°6 40X60
n°5 pizze Ø30	n°5 pizze Ø30	n°8 pizze Ø30	n°10 pizze Ø30	n°11 pizze Ø30	n°11 pizze Ø30	n°16 pizze Ø30



Chamber type	Le mm	Pe mm	Li mm	PI mm	kg	kW standard	kW Super Power	steam generator
						380-415V/3~N/50-60Hz		
2STL 6040	980	1110	620	810	120	4,5	7	1,0
2STA 4060	1220	910	830	610	130	4,8	6,8	
3STA 4060	1630	910	1240	610	160	7	10	
3STA 4680	1810	1110	1420	810	180	9,9	15,4	
4STL 6040	1630	1110	1240	810	180	9	14	
4ST 4060	1220	1510	830	1210	180	8,2	13,6	
6ST 4060	1630	1510	1240	1210	230	9,5	15,8	



1	Hood with air steam condensing unit h 33
2	Upper section h 8
3	Hood with/without fan h 24
4	Deck h 22
5	Deck h 17
6	Steam generator
7	Lower section
8	Lower section with sliding try support
9	Intermediate box with trays holder h 45
10	Proof-box/ base with side panels on wheels h 73 - h 93
11	Stainless steel support with floor and wheels (various heights)
12	Tray holders for stainless steel support