

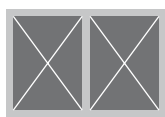
STRATOS XP

PIZZA





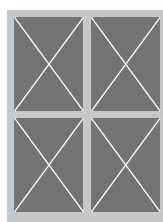
2 STL 6040



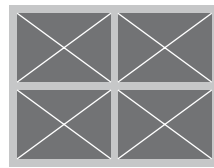
2 STA 4060



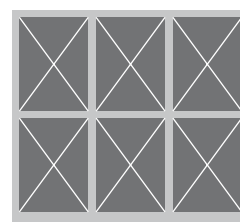
3 STA 4060 / 4680



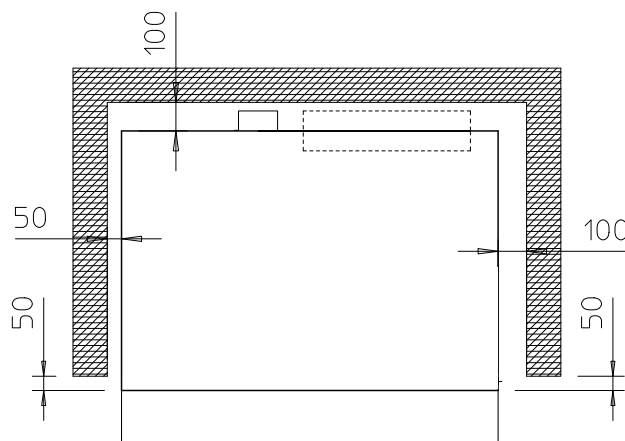
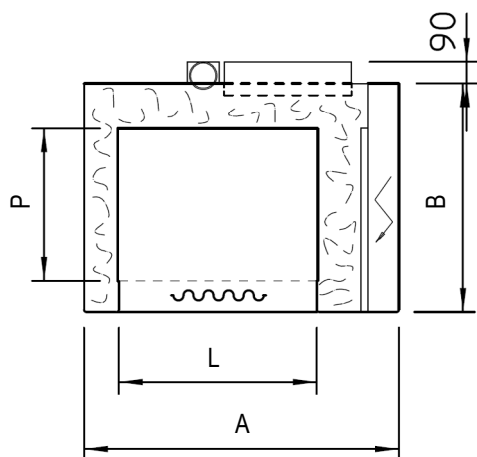
4 ST 4060



4 STL 6040



6 ST 4060

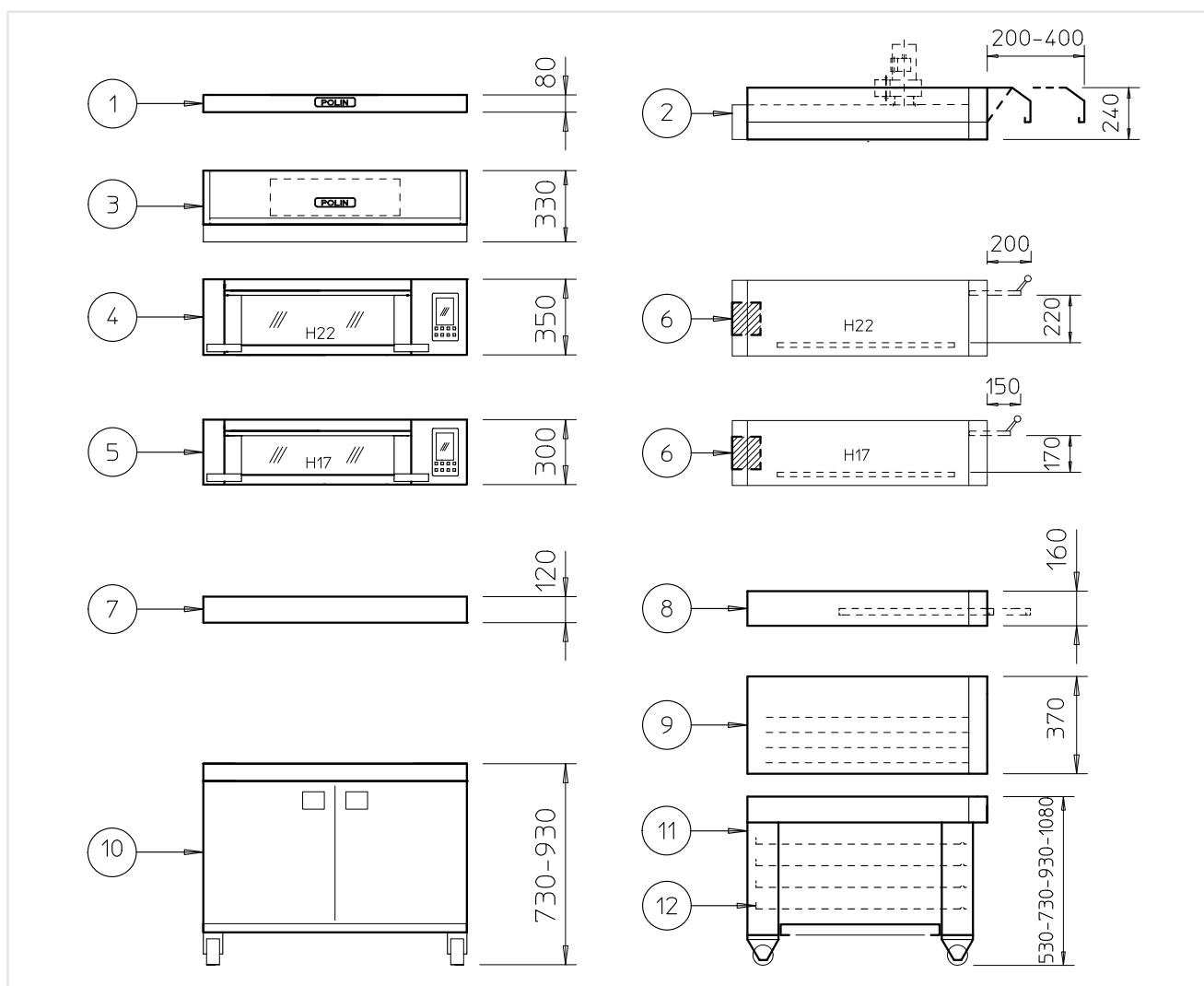


CAMERA / DECK

Modello Model	Capacità teglie Tray capacity	Capacità pizze Pizza capacity	A mm	B mm	L mm	P mm	Peso Weight kg	kW standard	kW Super Power	Vaporiera Steamer kW
2STL 6040	N°2 40X60	n°5 pizze Ø30	980	1110	620	810	120	4,5	7	1,0
2STA 4060	N°2 40X60	n°5 pizze Ø30	1220	910	830	610	130	4,8	6,8	
3STA 4060	N°3 40X60	n°8 pizze Ø30	1630	910	1240	610	160	7	10	
3STA 4680	N°3 46X80	n°10 pizze Ø30	1810	1110	1420	810	180	9,9	15,4	
4STL 6040	N°4 40X60	n°11 pizze Ø30	1630	1110	1240	810	180	9	14	
4ST 4060	N°4 40X60	n°11 pizze Ø30	1220	1510	830	1210	180	8,2	13,6	
6ST 4060	N°6 40X60	n°16 pizze Ø30	1630	1510	1240	1210	230	9,5	15,8	

CELLA / PROOFER

Modello / Model	Numero Padelle / Trays number	Peso / Weight kg	kW
2STL 6040 H93/73	N° 16/10 40x60	90/80	1,0
2STA 4060 H93/73	N° 24/15 40x60	90/80	
3STA 4060 H93/73	N° 32/20 40x60	100/90	
3STA 4680 H93/73	N° 16/10 46x80	110/100	
4STL 6040 H93/73	N° 32/20 40x60	100/90	
4ST 4060 H93/73	N° 24/15 40x60	100/90	
6ST 4060 H93/73	N° 32/20 40x60	110/100	



1	Elemento superiore	Upper section
2	Cappa con/senza aspiratore ⁽¹⁾	Hood with/without fan ⁽¹⁾
3	Cappa con condensatore ad aria ⁽¹⁾	Hood with air steam condensing unit ⁽¹⁾
4	Camera h 22	Deck h 22
5	Camera h 17	Deck h 17
6	Vaporiera	Steam generator
7	Elemento inferiore	Lower section
8	Elemento inferiore con piano estraibile	Lower section with sliding tray support
9	Box intermedio porta padelle altezza	Intermediate box with trays holder
10	Cella di lievitazione e basamento carenato su ruote ⁽²⁾	Proof-box/ base with side panels on wheels ⁽²⁾
11	Sostegno in lamiera inox con pavimento e ruote ⁽²⁾	Stainless steel support with floor and wheels ⁽²⁾
12	Rastrelliera porta padelle per sostegno in lamiera inox	Tray holders for stainless steel support

⁽¹⁾ COMPRENDE ELEMENTO SUPERIORE / INCLUDES UPPER ELEMENT

⁽²⁾ COMPRENDE ELEMENTO INFERIORE / INCLUDES LOWER ELEMENT

CARATTERISTICHE DI SERIE

OGNI CAMERA È DOTATA DI:

- Temperatura massima 300 °C con portina in cristallo
- Temperatura massima 450 °C con portina coibentata
- Facciata e rivestimento laterale inox
- Resistenze corazzate in acciaio inox imbrunite
- Agganci in bocca per telaino di infornamento
- Computer Hybrid Control 5" 100 programmi di cottura con funzioni speciali di controllo e risparmio energetico
- Funzioni avanzate esclusive e brevettate:
 - > parzializzatore dinamico di energia (PRD)
 - > QR code dinamico di diagnosi anomalia
- Valvola scarico vapori automatica
- Accensione e spegnimento automatico
- Sistema di controllo dinamico a 3 zone (TZS) bocca, centro e fondo
- Controllo e regolazione temperatura cielo e platea (in gradi)
- Controllo e regolazione temperatura bocca (in gradi)
- Termostato di sicurezza
- Tecnologia Plug-in per assemblaggio veloce
- Alimentazione standard singole camere 380-400-415/50/3N

LA CELLA DI LIEVITAZIONE È COSTRUITA IN ACCIAIO INOX ED È DOTATA DI:

- Regolazione e controllo riscaldamento
- Regolazione e controllo umidità con sonda
- Ventilazione interna per miglior distribuzione dell'umidità
- Comando cella da Touch screen camera cottura
- Elettrovalvola antiallagamento
- Ruote
- Termostato di sicurezza
- Alimentazione standard 220-230-240/50-60/1N

IL SUPPORTO IN LAMIERA INOX È DOTATO DI:

- Elemento isolante inferiore
- Gambe in lamiera inox (varie altezze)
- Pavimento inox rinforzato
- Ruote

LA CAPPa IN ACCIAIO INOX È DOTATA DI:

- Frontale inox, allungabile da 200 a 400mm con altezza minima sotto cappa 2100mm
- Condotto di collegamento camere-cappa per unica uscita vapore (anche per versione senza aspiratore)
- Regolazione aspirazione camere tramite serranda
- Aspiratore vapori maggiorato di serie su modello 6ST 4060

STANDARD FEATURES

EACH DECK IS EQUIPPED WITH:

- Maximum temperature: 300 °C with GLASS door
- Maximum temperature: 450 °C with INSULATED door
- 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
- 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 (degree)
- Mouth temperature control and regulation (degree)
- Safety thermostat
- Plug-in technology for fast assembly
- Standard power supply single chamber 380-400-415/50/3N

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

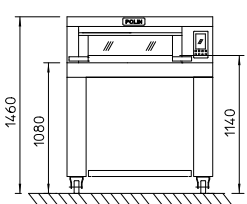
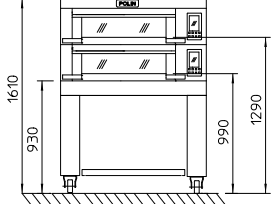
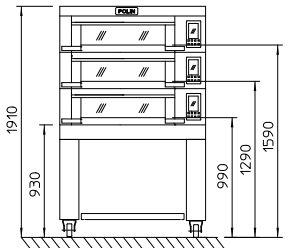
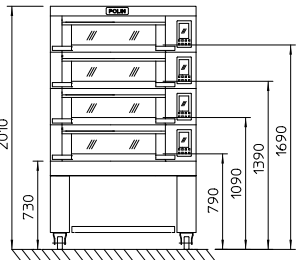
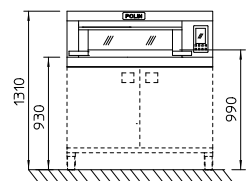
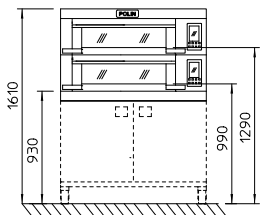
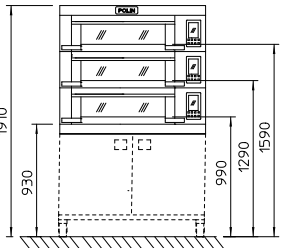
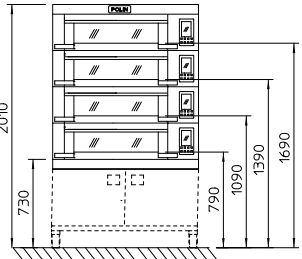
- Heating control and regulation
- Humidity control and regulation with probe
- Internal ventilation for better moisture distribution
- Proof-box is controlled by oven's Touch Screen
- Anti-flooding solenoid valve
- Wheel
- Safety thermostat
- Standard power supply 220-230-240/50-60/1N

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
- Reinforced aspirator steam standard on 6ST 4060 model

Forni Ovens	1 CAMERA / DECK H17	2 CAMERA / DECKS H17	3 CAMERA / DECKS H17	4 CAMERA / DECKS H17
Sostegno inox su ruote Aluminum stand on wheels				
Cella / basamento carenato su ruote Proof box / base with side panel + wheels				
NB: Per ogni camera H22 aggiungere 50 mm in altezza / NOTE: For each deck H22 add 50 mm in height				