

www.fmindustrial.es

HOSTELRY - PROFESSIONAL BAKERY 2024



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FM Group that originated in 1966 and is made up of three business line; **Heating**, **Industrial** and **Biomass**.

The FM Group was established with the sole **objective** of providing the most sophisticate and efficient solutions in sectors as diversified as the electro channel, hostelry, professional bakery, retail as well as domestic heating and, thus, satisfy the most demanding demands of the market and our customers.

We currently have a surface area of approximately **30.000 m2**, modern and avant-garde equipment

and infraestructures, and approximately 200 employees.

Actually, we not only supply the national market, but we also export our products to **65 countries**, increasing our prestige in different markets and cultures where we are endoresed by the recognition of millions of users and professionals.

Today our greatest **challenge** continues to be the needs of our customers. Their satisfaction and peace of mind are the driving forces that push us forward, to innovate and to achieve a high-quality product that meets expectations.





ABOUT US









5



That is why we dedicate efforts to **innovate**, **research** and **develop** quality solutions for our customers all our target.

We have oriented our product lines to satisfy the most **specific** needs of the market.

In our commitment to research, development and innovation, we analyze market trends and adapt as musch as possible to new needs and consumer habits, developing **multifunctional**, **select** and **avant-garde** equipments.

Our human team is fundamental to our

performance and our **state-of-the-art** machinery and facilities support the develoment and mannufacture of machinery.

At FM we follow rigorous **quality control** in each of the products we manufacture, placing emphasis on every detail of the production process.

Style, **innovation**, **reliability**, **efficiency** and the **quality** of our products endorse us, as well as our commitment to **sustainability**, and our **contribution** to reducing our environmental footprint.







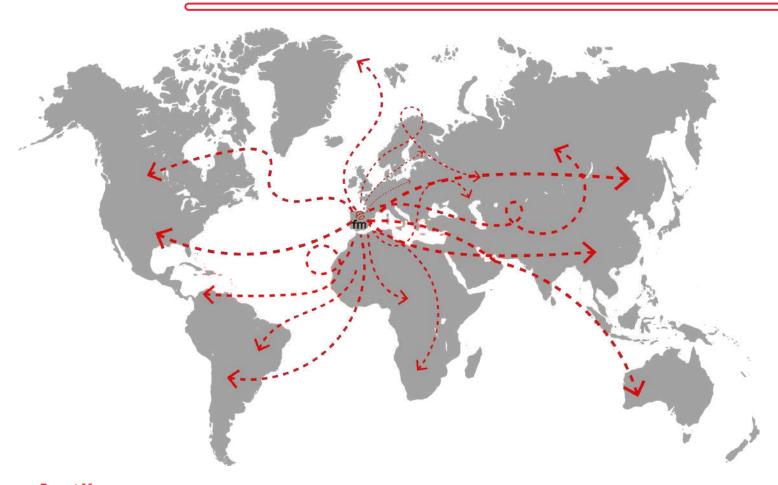




COMPANY



INTERNATIONAL SALES AGENTS



Export ManagerFran Martos Onieva

Ctra. de Rute, km. 2,700 14900 - Lucena (Córdoba) M. +34 650 031 808 fmartos@fmindustrial.es



We bring our products to 65 countries, expanding our international reach.



TRADE FAIRS & DEMONSTRATIONS



FM Industrial is present in 65 countries around the world, which positions us as a company with a strong international presence. This success in the international market is due, in large part, to our presence in some of the national and interinational trade fairs, as well as to presentations that we carry out worldwide. At these fairs and presentations we showcase our advances technological innovations and new developments and designs of our products.

We participate in the most influential and recognised trade fairs around the world that are mainly aimed at the HORECA, BAKERY AND RETAIL sectos such as HOST MILANO, INTERSICOP, SIRHA, EUROSHOP of GULFHOST, among others.

































CORPORATE VALUES



Our **mission** is to offer our customers the **best product, impeccable service**, the **greatest variety** and the **highest quality**, always with the values that characterise us.



We seek to establish ourselves as the **ideal option** for our current and potential customers.
We want to differentiate ourselves in the market and be a reliable and quality option.



At FM Industrial we seek to contribute and collaborate with the **progress** and **advancement** of **society**. We want to ensure the social welfare, health and safety of all.



We seek to **involve** our employees in the objectives and values of the company, offering a **suitable**, **safe** and **favourable** environment for our employees.



We encourage and implement initiatives that favour **sustainable** and **environmentally friendly** industrial development.





















CERTIFICATE QUALITY





ISO:9001 CERTIFICATE

This recognised certificate demonstrates that FM has an established and effective **quality management system**. It demonstrates our **commitment** to excellence and continuous improvement. We **promote** efficiency and effectiveness in our processes, which reduces costs and results in improvements for customers.



ORGANISMO NOTIFICADO Nº NOTIFIED BODY NUMBER	0370 - LGAI TECHNOLOGICAL CENTER (APPLUS)
SOLECITANTE APPLICANT	FM CALEFACCIÓN, S.L. CTRA. RUTE, KN. 2,700 14900 LIXENA (CÓRDOBA) SPAIN
FABRICANTE MANUFACTURER	FM CALEFACCIÓN, S.L. CTRA. RUTE, KM. 2,700 14900 LUCENA (CORDOBA) SPAIN
REGLAMENTO DE APLICACIÓN PARA DAR LA	CONFORMIDAD / APPLICABLE REGULATION TO GIVE CONFORMITY:
	OS APARATOS QUE QUEMAN COMBUSTIBLES GASEOSOS. M26 APPLIANCES BURNING GASEOUS FUELS
PROCEDIMIENTO DE EVALUACIÓN DE LA CONFORMIDAD CON EL TIPO CONFORMITY ASSESSMENT PROCEDURE TO TYPE	MODULO / MODULO: CZ BOMPHOL I MODELO DE LOS PRODUCCIÓN NÃO E BOMPHOL SUPERVISADO DE LOS PRODUCTOS A INTERNALO LAZATORIOS SEGUÍN EL PUNTO 2 DEL AMEXO III DE REGLAMENTO BOMPHOL PONDUCTOS CONTROL PLOS SUPERVISA CONTROL OF PRODUCTS AT ALBATORY INTERNAS ACCORDING TO ROTTO 200 ANDEL ILLO TITLE REGLATION
DESCRIPCIÓN PRODUCTO TIPO TYPE PRODUCT DESCRIPTION	APARATOS DE COCCIÓN DE USO PROFESIONAL QUE UTILIZAN GAS COMO COMBUSTIBLE: HORNOS DE CONVECTIÓN GAS HEATED CATERING EQUIPMENT: CONVECTION OVENS
MODELOS / MODELS	VER ANEXO TÉCNICO // SEE TECHNICAL ANNEX
FECHA DE EMISIÓN / ISSUE DATE	05-07-2021





This document is not valid without its technical ansec; whose number coincides with the number of certificate.

Plusde comprehisms to valids the sets certificate on mustra plagma with / You can check the validity of this certificate on our wishold was approximate professional products.

Agent 1 do 3



DECLARATION OF CONFORMITYWITH EU REGULATION 2016/416

This document confirms that our company complies with the **legal and regulatory requirements** established by the European Union for the marketing and distribution of products. It **certifies** that our products and services are of high quality and ensure the safety, well-being and health of consumers.



CERTIFICATE QUALITY



DENTA Testing and Contribution, S.A.U.
Porque Tecnologico de Ándálucia.
of Severo Octobra 17.2. 19990 Compositios - Millega - Españo.
C.LF. A29 907-456.

D DEKRA





2023-05-18



ELECTRICAL SAFETY CERTIFICATE IEC/EN 6033-5

This international standard specifies safety standards for household appliances and similar electrical equipment. It **ensures** that the necessary **safety requirements** for consumer use are met. Safety is a **fundamental** aspect in all our products, always seeking to generate confidence and peace of mind for our customers.





LOW VOLTAGE ELECTRICAL SAFETY CERTIFICATE LVD

This European standard sets out the electrical safety requirements for products operating within a specific voltage range. It **ensures** that our products comply with essential safety requirements to **avoid risks** such as electric shock, fire, injury to users, etc.





CONTROLS



MANUAL CONTROL - GASTRO/BAKERY



TECHNICAL CHARACTERISTICS



Manual control system



Easy to use



Rotation inverter



End of cycle alarm



Interior LED light



Safety thermostat

Doow switch



Hinged Glass



3/4" water connection

(♥) Electric or Gas (PREMIX)



GN 1/1 | 600X400

FEATURES



Humidity adjustable from 0 to 100%.



✓ Chimney manual control



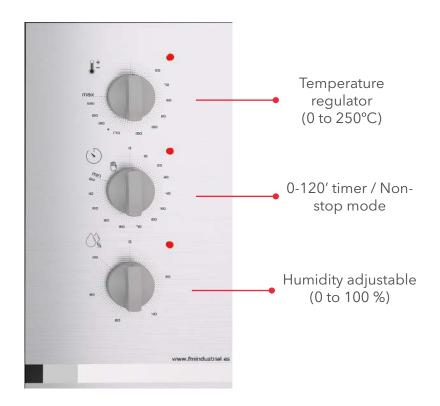
0-120 Minute timer and non-stop mode

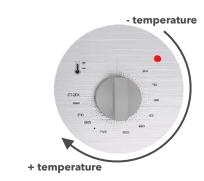


Temperature controller from 0 to 250

MANUAL CONTROL - GASTRO/BAKERY

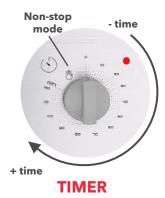






TEMPERATURE CONTROLLER

You can regulate the temperature up to maximum of 250°C

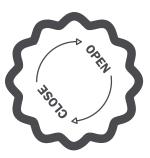


You can adjust the time up to a maximum of 120 minutes or set it to continuous mode (no time limit)



HUMIDITY CONTROLLER

It will inject steam into the interior of the chamber. The higher the percentage, the greater injection



CHIMNEY MANUAL CONTROL

You can extract the humidity inside by manually opening the steam extraction system.







DIGITAL PAD V2.4 - COMPACT



TECHNICAL CHARACTERISTICS



Digital control system



Easy to use



Rotation inverter

Doow switch



End of cycle alarm

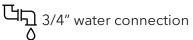


Interior LED light





USB port





Hinged Glass



(Electric



GN 1/1 | GN 2/3

FEATURES



Clima control



Self-cleaning (optional)



Fan control (2 speeds)



Core probe (optional)







Editable recipe book



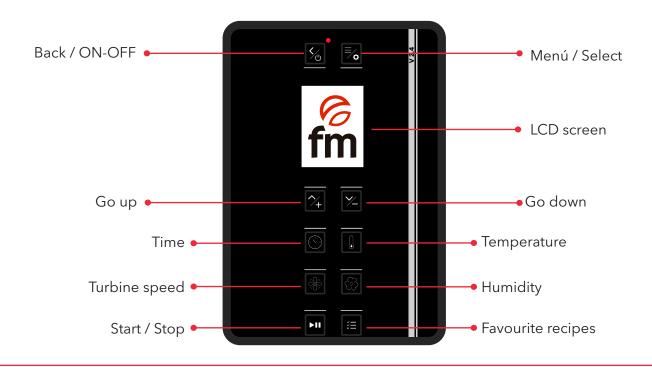
QR connection with smart devices





DIGITAL PAD V2.4 - COMPACT

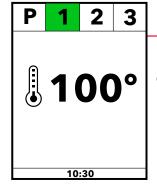






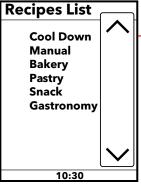
COOKING MODES

It has the cooking modes of a combi oven. You can modify time, temperature, humidity and turbine speed.



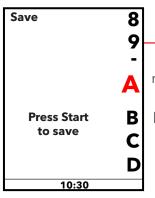
DIFFERENT PHASES

Up to 4 cooking phases with different parameters (3 phases + preheating) can be configured.



RECIPE BOOK

Con este horno podrás almacenar en memoria hasta 100 recetas diferentes con las fases ya mencionadas.



EDIT RECIPES

You can create, delete or modify recipes, with your own name. In this way, you will have your own recipes stored in the internal memory.



QR CONTROL

With the Wifi connection, you can connect the oven to another device via **QR*** and modify the oven's recipes quickly and easily.







TOUCHSCREEN V7 - GASTRO/COMPACT



TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm





Interior LED light





Hinged Glass ركا



□ 3/4" water connection



USB port



Electric or Gas(PREMIX)



GN 1/1 | GN 2/3

FEATURES



Clima control (with %)



✓ Steam control



Fan control (10 speeds)



Self-cleaning





Multipoint probe



Cool down





Regeneration



Proving



MULTI SAOT Multicook/All On Time



Planning



Customizable recipe book



HOLD Hold mode





TOUCHSCREEN V7 - GASTRO/COMPACT





Manual mode



Multicook / All On Time





Recipe Book



Special cycles



PLANNING

It offers you the possibility of programming different processes, such as starting recipes, washing cycles, switching on the machine or starting the "hold" mode.



SELF-CLEANING

Up to 5 washing cycles, adapted to the cleaning needs of the equipment.



MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



ALL ON TIME

Cook different foods with different cooking times and have them ready at the same time. The system will notify you when it is time to put trays inside so that they are ready at the same time.



CONSUMPTION

Effectively monitors all consumption. Electricity, water and other consumption.



HOLD MODE

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.







TOUCHSCREEN V7 - BAKERY



TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm





Interior LED light





Hinged Glass ركا



□ 3/4" water connection



USB port



Electric or gas (PREMIX)



600X400 | GN 1/1

FEATURES



Clima control (with time)



✓ Steam control



Fan control (10 speeds)



Self-cleaning (Optional)





Multipoint probe (Optional)





▲ Delta T (Optional)



Regeneration



Proving



MULTI SAOT Multicook/All On Time





Customizable recipe book



HOLD Hold mode



TOUCHSCREEN V7 - BAKERY





Manual mode



Multicook / All On Time





Recipe Book



Special cycles



PLANNING

It offers you the possibility of programming different processes, such as starting recipes, washing cycles, switching on the machine or starting the "hold" mode.



OWN RECIPE BOOK

It offers you a pre-installed recipe book with recipes from the bakery, pastry and confectionery sector.



MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



ALL ON TIME

Cook different foods with different cooking times and have them ready at the same time. The system will notify you when it is time to put trays inside so that they are ready at the same time.



CONSUMPTION

Effectively monitors all consumption. Electricity, water and other consumption.



HOLD MODE

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.





TOUCHSCREEN V9 - EXPERIENCE

GET READY FOR AN INCOMPARABLE EXPERIENCE WITH ME. I AM THE REVOLUTION.

I am the new and powerful combi oven that comes to revolutionise your culinary experiences.

I am characterised by being an intelligent and multifunctional oven. I am designed with your comfort and precision in mind when cooking. I am also very efficient, I will help you achieve your goals in the shortest possible time. The results are of the highest quality and will amaze your guests; with me, your cooking skills will be elevated to a higher level!

Are you ready to experience excellence in the kitchen?

9-INCH SCREEN

Full control by simply swiping your fingers across my huge touchscreen.

INNOVATIVE INTERFACE

Easy to use and gives you endless possibilities.

NEW CLOUD •

Access all my settings online, get updates and upgrades

CONNECTIVITY 4.0

Connect with me in a fast and stable way and discover a world full of opportunities.

TRIPLE GLASS •

My triple glazing makes me more efficient against possible heat loss.

ENVIRONMENT CUSTOMISATION

You will be able to customise colours, designs and layout of elements.

UPLOAD RECIPES AND IMAGES

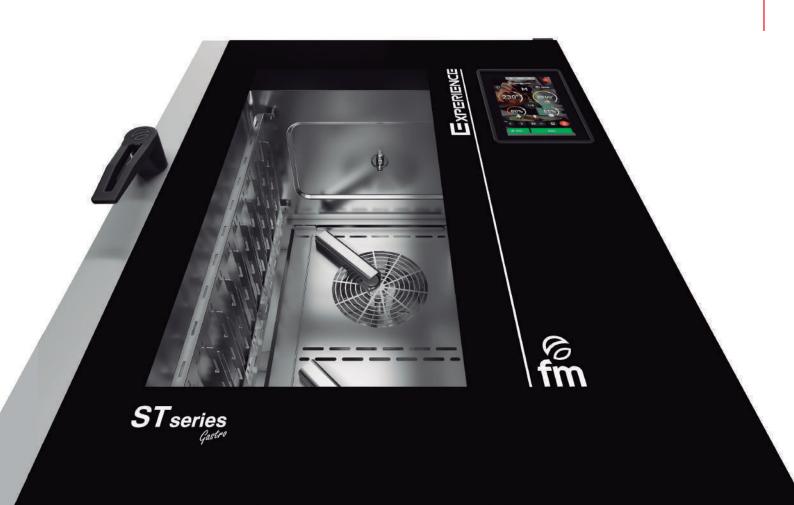
You will be able to visualise and personalise every detail of your favourite recipes step by step.

NEW WASHING SYSTEM •

My recirculation system will allow you to keep my interior as good as the first day.

STEAM CONTROL PRO

Controls the ambient conditions inside the cooking chamber.



EXP

TOUCHSCREEN V9 - EXPERIENCE

I AM MUCH MORE THAN AN OVEN. I AM THE PERFECT CULINARY COMPANION.

Explore new possibilities and enjoy high-quality cooking with the comfort you've always dreamed of.

With my innovation and versatility, I'll help you achieve what you've always wanted to achieve in the kitchen.

Reach your culinary goals with my constant assistance and advanced features.

Together, we can turn your culinary dreams into reality.

There are no limits when you're by my side!

EVERYTHING YOU NEED



IN AN INNOVATIVE INTERFACE

LIVE THE EXPERIENCE







FROM ANY DEVICE





TECHNICAL CHARACTERISTICS





TECHNICAL CHARACTERISTICS







Its new recirculation system allows for more efficient washing.

10 TURBINE SPEEDS



Adjustable bi-directional turbine system with up to 10 speeds.

DOBLE CHIMNEY



It controls even the smallest details of the interior environment.

SCREEN V9



New 9" display with a multifunctional, renewed and intuitive interface.

USB PORT



To save HACCP data, install updates or import and export recipes.

DRIP TRAY



This tray will promote a cleaner workplace environment.

AISI 304 STEEL CHAMBER



AISI 304 stainless steel cooking chamber.

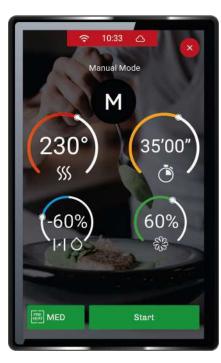


STEAM CONTROL PRO

The **Steam Control** function allows you to **extract** the **humidity** from inside the cooking chamber to the outside by **programming** the steam to escape through the chimney.

It allows you to cook with **dry** or **wet heat**, obtaining perfect, uniform and precise results.







Regulates the proportion of vapour to be vented to the outside world

PERFECT ROASTS

CRISPY BATTERED

GRATINATES

CRUNCHY FINISHES











CLIMA CONTROL



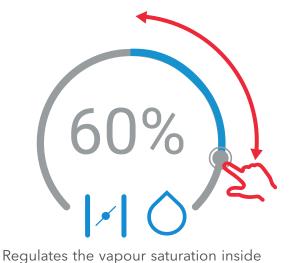
The **Clima Control** function allows you to program the level of humidity saturation inside the cooking chamber.

You can ensure that your food is cooked in the **desired climatic conditions**.

You will get **juicy**, **tender** dishes with vibrant colour and flavour, while keeping all their **nutrients** and **vitamins** intact.







the cooking chamber.

BENEFITS OF THE CLIMATE CONTROL FUNCTION

IDEAL VAPOUR SATURATION

DESIRED JUICINESS AND TENDERNESS

COLOURS VIBRANT NUTRITIONAL VALUE















FAN CONTROL

Power and versatility are combined in our **Fan Control** system which allows you to adjust the operation of the turbines precisely.

With up to **10 speed levels** you can adapt the airflow to your cooking needs.

With **bi-directional rotation**, you will achieve an even heat distribution throughout the chamber.



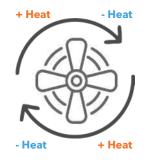


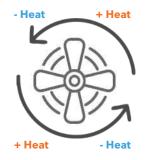
10 TURBINE SPEEDS

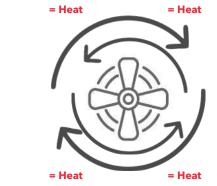


You can select the desired speed according to your cooking needs.

BIDIRECTIONAL ROTATION











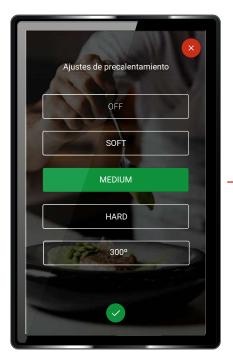
PREHEATING



The **Preheating** system of our ovens offers numerous advantages in terms of **operational** and **energy efficiency**.

With this system you only have to select the most suitable preheating, depending on the type of product, amount of load and ambient temperature inside the baking chamber.





Select preheat mode



Wait until it reaches the desired temperature

230°

Preheating...

BENEFITS OF THE PREHEATING FUNCTION

REDUCE ENERGY

EASY AND INTUITIVE TO USE

PRECISE

SAVE TIME











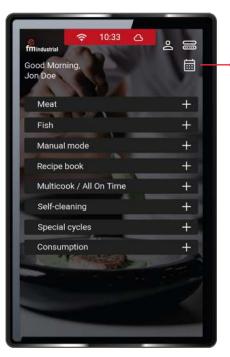


PLANNING

You can enjoy the experience of **programming** the start-up, cleaning and cooking of your favourite recipes.

Obtain **total control** over the operation of the oven, even when you are not present, achieving an optimisation of time, effort and energy.







STEPS TO FOLLOW

STEP 1Select the calendar on the screen.

Select the option (Turn on, wash or recipe cooking).

STEP 2

STEP 3Set the date and time of your choice.

STEP 4Reduces workload.













RECIPE BOOK

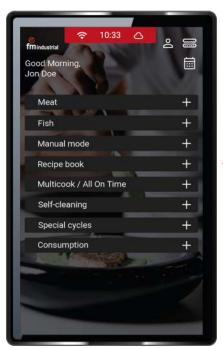


The integrated Recipe Box allows you to **customise** and **design** your own recipes.

You can adjust cooking parameters, descriptions, labels and images.

You will simplify processes and increase your production considerably.





Select the menu of the cookbook.



Create or select a recipe.



Filter, edit, create and categorise your recipes.

BENEFITS OF THE RECIPE BOOK FUNCTION

EASY AND INTUITIVE TO USE

GET OPTIMAL RESULTS

SAVE TIME

PRODUCTION INCREASES













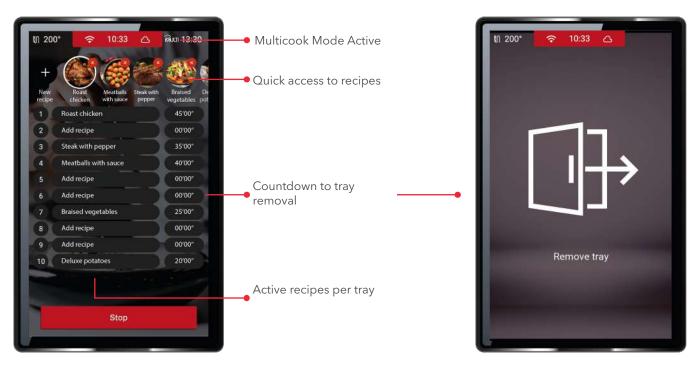


MULTICOOK

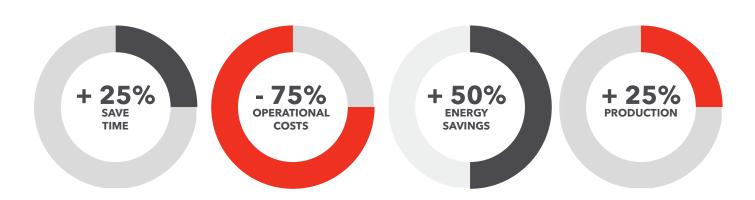
The **Multicook** system maximises the efficiency of the oven, allowing you to **cook** a **variety of foods** simultaneously with different **cooking times**.

You will receive real-time notifications as trays are ready, ensuring that all dishes are served at exactly the right time, with no delays.





BENEFITS OF THE MULTICOOK FUNCTION







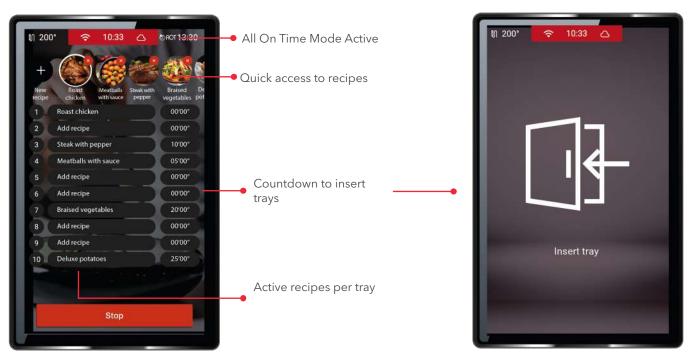
ALL ON TIME



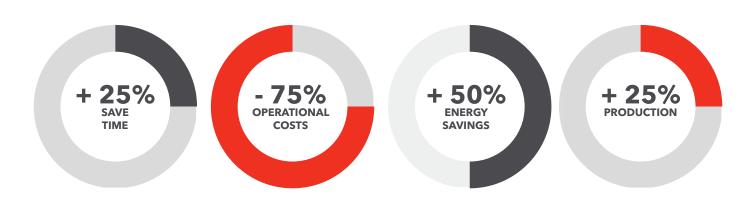
Our innovative **All On Time** system allows the simultaneous preparation simultaneous preparation of different foods with different cooking times, but bringing them to perfection at precisely the **same time.**

Delight your customers with recipes prepared at the same time!





BENEFITS OF THE ALL ON TIME FUNCTION







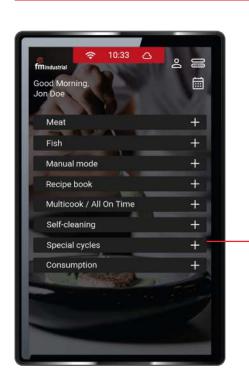


SPECIAL CYCLES

The special cycles will give you the **flexibility** and **control** you need to prepare a wide range of delicious dishes.

Each of these functions is specifically designed to serve a unique purpose and enhance your culinary results.







BENEFITS OF THE SPECIAL CYCLES

EASY AND INTUITIVE TO USE

GET OPTIMAL RESULTS

SAVE TIME

PRODUCTION INCREASES













SPECIAL CYCLES







This function provides a **controlled**, **warm environment** for yeast and other fermenting agents to activate and grow the dough.

You can speed up the fermentation cycle and get quality results in less time.





REGENERATION

Function designed to **regenerate** and **reheat** previously cooked food.

Thanks to this cycle, you can restore previously prepared dishes, preserving the original texture, flavour and quality.





This cycle will allow you to **reduce** the **temperature** inside the cooking chamber efficiently and quickly so that you can start preparing recipes that require a **lower temperature**, guaranteeing quality results at all times.





PASTEURIZATION

This cycle guarantees that the food is treated properly, complying with established **safety standards**, eliminating bacteria in the food, without altering taste, texture or quality.







SELF-CLEANING

The **Self-Cleaning** function will speed up and facilitate the oven cleaning process. Its innovative recirculation system will allow for efficient and fully automated cleaning.

You will keep your oven **clean** and in **top condition** without the need to use harsh chemicals and without spending long periods of time scrubbing and scraping.





BENEFITS OF THE SELF-CLEANING FUNCTION

ENSURES COMPLETE
HYGIENE OF THE
EQUIPMENT

NO NEED FOR MANUAL WASHING

REDUCES WORKLOADS

REDUCES OPERATING COSTS











CONSUMPTION

In an environment increasingly aware of the care and conservation of our resources, we are pleased to introduce you to the ability to **visualise** and **control** the consumption of your oven.

You will have full control of your expenses and will be able to make informed decisions for a **greener** and more **efficient life**.



MONITORS EACH CONSUMPTION



BENEFITS OF CONTROLLING CONSUMPTION

MAXIMISES EFFICIENCY

TAKES CARE OF THE ENVIRONMENT

MINIMISES WASTE

CONTROLS COSTS















RESPONSIVE COOK

With **Responsive Cook** technology, all you need to do is select the **type** of cooking, the load of food and the desired product finish and the oven will automatically adjust itself for perfect results.

¡Enjoy your dishes with the peace of mind of knowing you'll get **exceptional results** every time!





The display will guide you through the steps to get the cooking you need.

Select the type of cooking, the amount of load and the desired finish and the oven will do the rest automatically.

BENEFITS OF THE RESPONSIVE COOK FUNCTION

MAXIMISES EFFICIENCY

REDUCES WORKLOADS

MINIMISES WASTE

REDUCES OPERATING COSTS











RESPONSIVE COOK



SELECT THE TYPE OF COOKING



SELECT THE DESIRE LOAD







Medium



Complete

SELECT THE DESIRED FINISH



Rare



Medium



Well Done

RESULTS



Perfect roasting Golden brown exterior Juicy inside Retains nutrients



Grill marking Smooth interior Maximum flavour



Grill marking Crispy exterior Juicy inside Perfect meat point





EXPERIENCE





ST series

ST EXPERIENCE



STG 71 EXPERIENCE

Ref. 710846

Internal dimensions	(W)620 x (D)405x	(H)545 mm
External dimensions	(W)790 x (D)810 x (H)830 mm	
Electric power	10.250 W	
Maximum temperature	Up to 300° C	
Weight	109 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Standard	
Change door opening	Optional	Ref. 999H03



Transverse tray position





STG 111 EXPERIENCE

Ref. 710847

Internal dimensions	(W)620 x (D)405 (H)810 mm	
External dimensions	(W)790 x (D)810 x (H)1100 mm	
Electric power	18.500 W	
Maximum temperature	Up to 300° C	
Weight	139 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Standard	
Change door opening	Optional Ref. 999H0	
Transverse tray position	↑	





ACCESORIES ST EXPERIENCE

STANDS





	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG EXPERIENCE 300 N° Guides- 0	710928	(W)725 x (D)650 x (H)300 mm	71 EXPERIENCE 111 EXPERIENCE
STG EXPERIENCE 650 N° Guides- 6	710929	(W)725 x (D)650 x (H)650 mm	71 EXPERIENCE 111 EXPERIENCE
STG EXPERIENCE 850 ** N° Guides- 8	710930	(W)725 x (D)650 x (H)850 mm	71 EXPERIENCE 111 EXPERIENCE
14 Galacs 0			

0 0 0

Ref. 710286

WHEELED OPTION

CUPBOARD



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG H-650 🌞	710848	(W)790 x (D)678 x (H)650 mm	71 EXPERIENCE 111 EXPERIENCE
STG H-850 🌞	710849	(W)790 x (D)678 x (H)850 mm	71 EXPERIENCE 111 EXPERIENCE

HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG V9"	710850	(W)790 x (D)840 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE
STG V9" DUO	710851	(W)790 x (D)840 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE
ACTIVE CARBON	710907	(W)496 x (D)538 x (H)81 mm	71 EXPERIENCE 111 EXPERIENCE



FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG V9"	710852	(W)790 x (D)335 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE
STG V9" DUO	710853	(W)790 x (D)335 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE



ACCESORIES ST EXPERIENCE

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG V9" 🌞	710854	(W)790 x (D)770 x (H)100 mm	71 EXPERIENCE 111 EXPERIENCE

OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO 🌞	710938	71 EXPERIENCE 111 EXPERIENCE
DUO 🍀	710922	71 EXPERIENCE 111 EXPERIENCE

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	71 EXPERIENCE 111 EXPERIENCE
MULTIPOINT	710620	71 EXPERIENCE

CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
ACTIVE DUAL CLEAN 5KG. 🌼	710918	71 EXPERIENCE 111 EXPERIENCE
ACTIVE DUAL CLEAN 10KG.	710919	71 EXPERIENCE 111 EXPERIENCE

TRAYS



GN 1/1	STARTER KIT

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Sastro





STG 51 M

Ref. 710777

Internal dimensions	(W)620 x (D)405 x (H)410 mm
External dimensions	(W)790 x (D)795 x (H)690 mm
Electric power	7.750 W
Maximum temperature	250° C
Weight	77 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	5 GN 1/1 trays
Distance between trays	67 mm
	Gr수 색'등



Transverse tray position

STG 51 V7

Ref. 710778

Internal dimensions	(W)620 x (D)405 x (H)410 mm	
External dimensions	(W)790 x (D)795 x (H)690 mm	
Electric power	7.750 W	
Maximum temperature	Up to 300° C	
Weight	86 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	5 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Transverse tray position	<u> </u>	







STG 71 M

Ref. 710557

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)795 x (H)825 mm	
Electric power	10.200 W	
Maximum temperature	250° C	
Weight	89 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	



Transverse tray position



Ref. 710558

STG 71 V7

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)795 x (H)825mm	
Electric power	10.200 W	
Maximum temperature	Up to 300° C	
Weight	94 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Transverse tray position	<u> </u>	







STG 71 M GAS

Ref. 710559

Internal dimensions	(W)620 x (D)405x (H)545 mm	
External dimensions	(W)790 x (D)900 x (H)840 mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	250° C	
Weight	112 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
(Sp 3		



Premix gas burners

Transverse tray position





STG 71 V7 GAS

Ref. 710560

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)900 x (H)840mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	Up to 300° C	
Weight	119 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Premix gas burner		







Transverse tray position

STseries



STG 111 M

Ref. 710561

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)790 x (H)1090 mm	
Electric power	18.500 W	
Maximum temperature	250° C	
Weight	114 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Transverse tray position		



STG 111 V7

Ref. 710562

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)790 x (H)1090 mm	
Electric power	18.500 W	
Maximum temperature	Up to 300° C	
Weight	127 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Transverse tray position	<u> </u>	



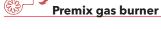




STG 111 M GAS

Ref. 710563

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)900 x (H)1110 mm	
Electric power	650 W	
Potencia gas	20kW - 17200 kcal/h	
Maximum temperature	250° C	
Weight	140 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
(a) 3		









STG 111 V7 GAS

Ref. 710564

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)900 x (H)1110 mm	
Electric power	650 W	
Potencia gas	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	149 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Premix gas burner		







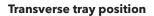




STG 201 ET

Ref. 710565

(W)700 x (D)500 x (H)1480 mm	
(W)880 x (D)915 x (H)1865 mm	
26.250 W	
250° C	
252 Kg	
400 V - 50/60 Hz	
Three phase 3F + N + T	
20 GN 1/1 trays	
67 mm	
Standard	









STG 201 V7 T

Ref. 710566

Internal dimensions	(W)700 x (D)500	x (H)1480 mm
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03









STG 201 V7 T PLUS

Ref. 710903

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	36.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
		ing water







STG 201 V7 T GAS

Ref. 710567

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	1
External dimensions	(W)880 x (D)1025 x (H)1865 mm	
Electric power	1.300 W	
Gas power	40kW - 34400 kcal/h	
Maximum temperature	Up to 300° C	
Weight	300 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional Ref. 71	0789
Change door opening	Optional Ref. 99	9H03
Premix gas burner		
		ev vin. :











STG 72 V7

Ref. 710568

Internal dimensions	(W)620 x (D)725 >	к (H)545 mm
External dimensions	(W)790 x (D)1220 x (H)825 mm	
Electric power	14.200 W	
Maximum temperature	Up to 300° C	
Weight	136 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
		CB-07/99:C3

Longitudinal tray position GN 2/1 Transverse tray position GN 1/1







STG 72 V7 GAS

Ref. 710569

Internal dimensions	(W)620 x (D)725 x (H)545 mm	
External dimensions	(W)790 x (D)1220 x (H)840 mm	
Electric power	200 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	145 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional Ref. 7107	'89
Change door opening	Optional Ref. 999H	103
(Sn) >		

Longitudinal tray position GN 2/1 Transverse tray position GN 1/1

Premix gas burner









STG 112 V7

Ref. 710570

Internal dimensions	(W)620 x (D)725 :	x (H)810 mm
External dimensions	(W)790 x (D)1220 x (H)1090 mm	
Electric power	28.500 W	
Maximum temperature	Up to 300° C	
Weight	178 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F +	- N + T
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1 Transverse tray position GN 1/1







STG 112 V7 GAS

Ref. 710571

Internal dimensions	(W)620 x (D)725 x (H)810 mm	
External dimensions	(W)790 x (D)1220 x (H)1110 mm	
Electric power	650 W	
Gas power	28kW - 24080 kcal/h	
Maximum temperature	Up to 300° C	
Weight	182 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional Ref. 71078	
Change door opening	Optional Ref. 999H0	

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1

Premix gas burner











STG 202 V7 T

Ref. 710572

Internal dimensions	(W)700 x (D)740 x	(H)1480 mm	
External dimensions	(W)880 x (D)1180	(W)880 x (D)1180 x (H)1865 mm	
Electric power	46.250 W		
Maximum temperature	Up to 300° C	Up to 300° C	
Weight	270 Kg		
Voltage	400 V - 50/60 Hz		
Connection	Three phase 3F + N + T		
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays		
Distance between trays	67 mm		
Self-cleaning	Standard		
Multipoint probe	Standard		
Trolley (T)	Standard		
Wifi connection	Optional	Ref. 710789	
Change door opening	Optional	Ref. 999H03	

Longitudinal tray position GN 2/1 Transverse tray position GN 1/1







STG 202 V7 T PLUS

Ref. 710904

Internal dimensions	(W)700 x (D)740	x (H)1480 mm
External dimensions	(W)880 x (D)1180 x (H)1865 mm	
Electric power	61.250W	
Maximum temperature	Up to 300° C	
Weight	270 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1 Transverse tray position GN 1/1











STG 202 V7 T GAS

Ref. 710573

Internal dimensions	(W)700 x (D)740 x (H)1480 mr	n
External dimensions	(W)880 x (D)1260 x (H)1865 mm	
Electric power	1.300 W	
Gas power	56 kW - 48150 kcal/h	
Maximum temperature	Up to 300° C	
Weight	358 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional Ref. 7	710789
Change door opening	Optional Ref. 9	99H03



Premix gas burner

Longitudinal tray position GN 2/1 **Transverse tray position GN 1/1**







TROLLEYS

ROLLEYS		REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	TROLLEY 20 GN 1/1 N° Guides- 20	710403	(W)440 x (D)540 x (H)1700 mm	GASTRO
MCHO BED	TROLLEY 20 GN 2/1 N° Guides- 20	710408	(W)640 x (D)660 x (H)1700 mm	GASTRO
	TROLLEY ST 20 GN 1/1 N° Guides- 20	710347	(W)760 x (D)595 x (H)1765 mm	201 ET 201 V7 T 201 V7 T PLUS 201 V7 T GAS
	TROLLEY ST 20 GN 2/1	710348	(W)760 x (D)765 x (H)1765 mm	202 V7 T 202 V7 T PLUS



N° Guides- 20

202 V7 T GAS

STANDS

		REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	STG 300 N° Guides- 0	710574	(W)725 x (D)650 x (H)300 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 650 N° Guides- 6	710575	(W)725 x (D)650 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 850 N° Guides- 8	710576	(W)725 x (D)650 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 300 2/1 N° Guides- 0	710577	(W)725 x (D)1050 x (H)300 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	STG 650 2/1 N° Guides- 7	710578	(W)725 x (D)1050 x (H)650 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	STG 850 2/1 N° Guides- 9	710579	(W)725 x (D)1050 x (H)850 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
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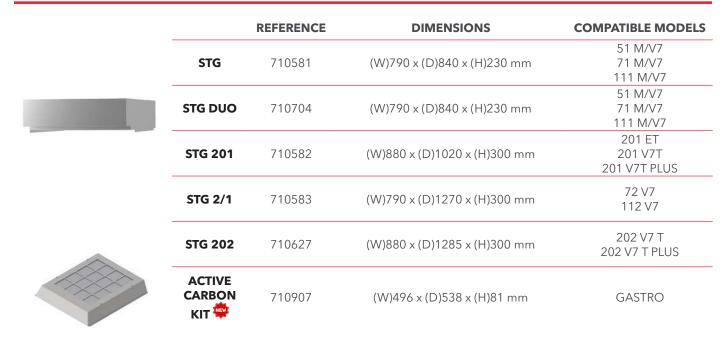
Ref. 710286 WHEELED OPTION

CUPBOARD

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG H-650 🌼	710848	(W)790 x (D)678 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
STG H-850 🌞	710849	(W)790 x (D)678 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7



HOODS



FUMES CONDENSER KIT

		REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	STG	710584	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7 201 ET/V7T
	STG DUO	710716	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
	STG 2/1	710585	(W)790 x (D)490 x (H)230 mm	72 V7 112 V7 202 V7T/V7TPLUS

SUPERPOSITION KIT



GAS INSTALLATION KIT

	REFERENCE	COMPATIBLE MODELS
	710442	GAS MODELS



62 GASTRO SERIES

OVENS INSTALLATION KIT



_		REFERENCE	COMPATIBLE MODELS	
	UNO	710832	GASTRO	
	DUO	710835	GASTRO	

WIFI MODULE



	REFERENCE	COMPATIBLE MODELS
STG	710789	V7 MODELS

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
STG 🌞	710869	STG V7 EXCEPT TROLLEY OVENS

CLEANING PRODUCTS





	REFERENCE COMPATIBLE MODELS		
DETERGENT 5KG.	870H02	V7 MODELS	
DETERGENT 10KG.	870H08	V7 MODELS	
RINSE AID 5KG.	870H03	V7 MODELS	
RINSE AID 10KG.	870H09	V7 MODELS	

TRAYS



GN 1/1	GN 2/1	STARTER KIT	
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63 GASTRO SERIES





ST series





SCompact





STC 623 V2'4 *

Ref. 710855

Internal dimensions	(W)385 x (D)385 x (H)385 mm		
External dimensions	(W)530 x (D)600 x (H)670 mm		
Electric power	5.700 W		
Maximum temperature	250° C	250° C	
Weight	63 Kg	63 Kg	
Voltage	400 V - 50/60 Hz		
Connection	Three phase 3F + N + T		
	4 GN 2/3 depth 6	5 mm trays	
Trays capacity	6 GN 2/3 depth 40 mm trays		
	11 GN 2/3 depth	20 mm trays	
Self-cleaning	Optional	Ref. 710914	
Core probe	Optional	Ref. 710913	
Single phase change (230V)	Optional	Ref. 000054	







STC 623 V7 🌞

Longitudinal tray position

Ref. 710856

Internal dimensions	(W)385 x (D)385 x (H)385 mm	
External dimensions	(W)530 x (D)600 x (H)670 mm	
Electric power	5.700 W	
Maximum temperature	Up to 300° C	
Weight	69 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	4 GN 2/3 depth 65 mm trays	
Trays capacity	6 GN 2/3 depth 4	10 mm trays
	11 GN 2/3 depth 20 mm trays	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Single phase change (230V)	Optional	Ref. 000054





Longitudinal tray position



STC 611 V2'4 🌞

Ref. 710857

Internal dimensions	(W)385 x (D)560	(W)385 x (D)560 x (H)385 mm	
External dimensions	(W)530 x (D)775	(W)530 x (D)775 x (H)670 mm	
Electric power	7.200 W	7.200 W	
Maximum temperature	250° C	250° C	
Weight	74 Kg	74 Kg	
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	
Connection	Three phase 3F +	Three phase 3F + N + T	
	4 GN 1/1 depth 6	55 mm trays	
Trays capacity	6 GN 1/1 depth 40 mm trays		
	11 GN 1/1 depth	20 mm trays	
Self-cleaning	Optional	Ref. 710914	
Core probe	Optional	Ref. 710913	
		निध्य-स्थान	



Longitudinal tray position





STC 611 V7 🌞

Ref. 710858

Internal dimensions	(W)385 x (D)560 x (H)385 mm		
External dimensions	(W)530 x (D)775 x (H)670 mm		
Electric power	7.200 W		
Maximum temperature	Up to 300° C		
Weight	77 Kg	77 Kg	
Voltage	400 V - 50/60 Hz		
Connection	Three phase 3F + N + T		
	4 GN 1/1 depth	65 mm trays	
Trays capacity	6 GN 1/1 depth	40 mm trays	
	11 GN 1/1 depth 20 mm trays		
Self-cleaning	Standard		
Multipoint probe	Standard		
Wifi connection	Optional	Ref. 710789	
Change door opening	Optional	Ref. 999H03	











STC 611 V2'4 W 🌞

Ref. 710861

Internal dimensions	(W)560 x (D)385	(W)560 x (D)385 x (H)385 mm	
External dimensions	(W)720 x (D)600	(W)720 x (D)600 x (H)670 mm	
Electric power	7.200 W	7.200 W	
Maximum temperature	250° C	250° C	
Weight	66 Kg	66 Kg	
Voltage	400 V - 50/60 Hz	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T		
	4 GN 1/1 depth (65 mm trays	
Trays capacity	6 GN 1/1 depth 40 mm trays		
	11 GN 1/1 depth	20 mm trays	
Self-cleaning	Optional	Ref. 710914	
Core probe	Optional	Ref. 710913	
		同3828648 同	



Transverse tray position





STC 611 V7 W ...

Ref. 710862

Internal dimensions	(W)560 x (D)385 x (H)385 mm	
External dimensions	(W)720 x (D)620 x (H)670 mm	
Electric power	7.200 W	
Maximum temperature	Up to 300° C	
Weight	68 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	4 GN 1/1 depth 65 mm trays	
Trays capacity	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03









STC 1011 V2'4 *

Ref. 710859

Internal dimensions	(W)385 x (D)560 x (H)605 mm	
External dimensions	(W)530 x (D)775 x (H)890 mm	
Electric power	11.400 W	
Maximum temperature	250° C	
Weight	86 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	6 GN 1/1 depth 65 mm trays	
Trays capacity	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
Self-cleaning	Optional	Ref. 710914
Core probe	Optional	Ref. 710913







STC 1011 V7 🌞

Longitudinal tray position

Ref. 710860

Internal dimensions	(W)385 x (D)560 x (H)605 mm	
External dimensions	(W)530 x (D)775 x (H)890 mm	
Electric power	11.400 W	
Maximum temperature	Up to 300° C	
Weight	89 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	6 GN 1/1 depth 65 mm trays	
Trays capacity	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
		同野が外に





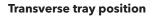
Longitudinal tray position



STC 1011 V2'4 W 🌞

Ref. 710863

Internal dimensions	(W)560 x (D)385 x (H)605 mm	
External dimensions	(W)720 x (D)600 x (H)890 mm	
Electric power	11.400 W	
Maximum temperature	250° C	
Weight	89 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	6 GN 1/1 depth 65 mm trays	
Trays capacity	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
Self-cleaning	Optional	Ref. 710914
Core probe	Optional	Ref. 710913
		in 15 August 2010









STC 1011 V7 W ...

Ref. 710864

Internal dimensions	(W)560 x (D)385 x (H)605 mm	
External dimensions	(W)720 x (D)620 x (H)890 mm	
Electric power	11.400 W	
Maximum temperature	Up to 300° C	
Weight	92 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
	6 GN 1/1 depth	65 mm trays
Trays capacity	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03







ACCESORIES ST Compact

TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
TROLLEY 20 GN 1/1 N° Guides- 20	710403	(W)440 x (D)540 x (H)1700 mm	COMPACT

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST-C 650 B N° Guides- 7	710475	(W)490 x (D)495 x (H)650 mm	623 V2'4/V7
STC- 850 B N° Guides- 10	710476	(W)490 x (D)495 x (H)850 mm	623 V2'4/V7
ST-C 200 N° Guides- 0	710471	(W)490 x (D)670 x (H)200 mm	611 V2'4/V7 1011 V2'4/V7
ST-C 400 N° Guides- 0	710472	(W)490 x (D)670 x (H)400 mm	611 V2'4/V7 1011 V2'4/V7
ST-C 650 N° Guides- 7	710473	(W)490 x (D)670 x (H)650 mm	611 V2'4/V7 1011 V2'4/V7
ST-C 850 N° Guides- 10	710474	(W)490 x (D)670 x (H)850 mm	611 V2'4/V7 1011 V2'4/V7
ST-C 200 W N° Guides- 0	710477	(W)700 x (D)495 x (H)200 mm	611 W V2'4/V7 1011 W V2'4/V7
ST-C 400 W N° Guides- 0	710478	(W)700 x (D)495 x (H)400 mm	611 W V2'4/V7 1011 W V2'4/V7
ST-C 650 W N° Guides- 7	710479	(W)700 x (D)495 x (H)650 mm	611 W V2'4/V7 1011 W V2'4/V7

 $(W)700 \times (D)495 \times (H)850 \text{ mm}$





ST-C 850 W

N° Guides- 10

Ref. 710286 WHEELED OPTION



710480

611 W V2'4/V7

1011 W V2'4/V77

ACCESORIES ST Compact

HOODS



FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STC-2/3	710712	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
STC-2/3 DUO	710713	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
STC	710487	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
STC DUO	710714	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
STC-W 1/1	710488	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
STC-W 1/1 DUO	710715	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7



ACCESORIES ST Compact

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST-2/3	710485	(W)530 x (D)625 x (H)100 mm	623 V2'4/V7
ST-1/1	710484	(W)530 x (D)800 x (H)100 mm	611 V2'4/V7 1011 V2'4/V7
ST-W	710486	(W)720 x (D)625 x (H)100 mm	611 W V2'4/V7 1011 W V2'4/V7

OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO V2'4	710916	V2'4 MODELS
DUO V2'4	710939	V2'4 MODELS
UNO V7	710832	V7 MODELS
DUO V7	710835	V7 MODELS

WIFI MODULE



REFERENCE	COMPATIBLE MODELS
710789	V7 MODELS

SELF-CLEANING



	REFERENCE	COMPATIBLE MODELS	
1	710914	V2'4 MODELS	

n 74 COMPACT SERIES

ACCESORIES ST Compact

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
CORE	710913	V2'4 MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



3 3		REFERENCE	COMPATIBLE MODELS
S. Common	STC W 🌞	710871	611 W V2'4/V7 1011 W V2'4/V7

CLEANING PRODUCTS







	REFERENCE	COMPATIBLE MODELS
DETERGENT 5KG.	870H02	V7 MODELS
DETERGENT 10KG.	870H08	V7 MODELS
RINSE AID 5KG.	870H03	V7 MODELS
RINSE AID 10KG.	870H09	V7 MODELS
ACTIVE DUAL CLEAN 5 KG.	710918	V2'4 MODELS
ACTIVE DUAL CLEAN 10 KG.	710919	V2'4 MODELS

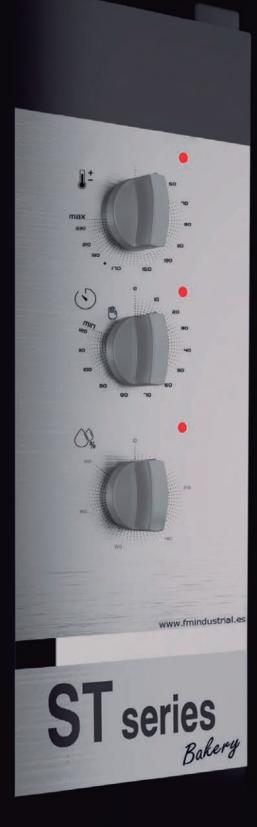
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GN 2/3	GN 1/1	STARTER KIT	
Pages 174	Pages 175-177	Página 185	









SBakery





STB 604 M

Ref. 710489

Internal dimensions	(W)710 x (D)500 x (H)390 mm
External dimensions	(W)880 x (D)905 x (H)675 mm
Electric power	7.500 W
Maximum temperature	250° C
Weight	93 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	4x 600x400 GN 1/1 trays
Distance between trays	80 mm
	国政策 数3 国



Transverse tray position





STB 604 V7

Transverse tray position

Ref. 710490

Internal dimensions	(W)710 x (D)500 x (H)390 mm	
External dimensions	(W)880 x (D)905 x (H)675 mm	
Electric power	7.500 W	
Maximum temperature	Up to 300° C	
Weight	103 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03







STB 606 M

Ref. 710491

Internal dimensions	(W)710 x (D)500 x (H)550 mm
External dimensions	(W)880 x (D)905 x (H)835 mm
Electric power	10.500 W
Maximum temperature	250° C
Weight	105 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	6x 600x400 GN 1/1 trays
Distance between trays	80 mm
	CIS SUMMULE



Transverse tray position



STB 606 V7

Ref. 710492

Internal dimensions	(W)710 x (D)500 x (H)550 mm	
External dimensions	(W)880 x (D)955 x (H)835 mm	
Electric power	10.650 W	
Maximum temperature	Up to 300° C	
Weight	116 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	6x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Transverse tray position		







STB 606 M GAS

Ref. 710493

Internal dimensions	(W)710 x (D)500 x (H)550 mm	
External dimensions	(W)880 x (D)985 x (H)850 mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	250° C	
Weight	128 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	6x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
@3 > <u></u>		





Premix gas burner

Transverse tray position





STB 606 V7 GAS

Ref. 710494

(W)710 x (D)500 x (H)550 mm	
(W)880 x (D)985 x (H)850 mm	
650 W	
14kW - 12040 kcal/h	
Up to 300° C	
132 Kg	
230 V - 50/60 Hz	
Single phase Schuko	
6x 600x400 GN 1/1 trays	
80 mm	
Optional	Ref. 710141
Optional	Ref. 710620
Optional	Ref. 710789
Optional	Ref. 999H03
	(W)880 x (D)985 x (H)8 650 W 14kW - 12040 kcal/h Up to 300° C 132 Kg 230 V - 50/60 Hz Single phase Schuko 6x 600x400 GN 1/1 tr. 80 mm Optional Optional









Transverse tray position



STB 610 M

Ref. 710495

Internal dimensions	(W)710 x (D)500 x (H)875 mm	
External dimensions	(W)880 x (D)905 x (H)1155 mm	
Electric power	15.600 W	
Maximum temperature	250° C	
Weight	139 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
	[2] b. 284-8-9 C	



Transverse tray position



STB 610 V7

Transverse tray position

Ref. 710496

Internal dimensions	(W)710 x (D)500 x (H)875 mm	
External dimensions	(W)880 x (D)955 x (H)1155 mm	
Electric power	15.600 W	
Maximum temperature	Up to 300° C	
Weight	160 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03







STB 610 M GAS

Ref. 710497

Internal dimensions	(W)710 x (F)500 x (H)875 mm	
External dimensions	(W)880 x (F)985 x (H)1175 mm	
Electric power	650 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	250° C	
Weight	162 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
(a) 3		



Transverse tray position







STB 610 V7 GAS

Ref. 710498

Internal dimensions	(W)710 x (F)500 x (H)875 mm	
External dimensions	(W)880 x (F)985 x (H)1175 mm	
Electric power	650 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	168 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
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Premix gas burner

Transverse tray position











STB 616 E T

Ref. 710499

Internal dimensions	(W)700 x (D)500x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	250° C	
Weight	252 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	16 x 600x400 trays	
Distance between trays	80 mm	
Trolley (T)	Standard	

Transverse tray position







STB 616 V7 T

Ref. 710500

Internal dimensions	$(W)700 \times (D)500 \times (H)1480 \text{ mm}$	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	16 x 600x400 trays	
Distance between trays	80 mm	
Trolley (T)	Standard	
Self-cleaning	Optional	Ref. 710356
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
		FEDUSE GASTER

Transverse tray position









STB 616 V7 T GAS

Ref. 710501

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)1025 x (H)1865 mm	
Electric power	1.300 W	
Gas power	40kW - 34400 kcal/h	
Maximum temperature	Up to 300° C	
Weight	300 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	16 x 600x400 trays	
Distance between trays	80 mm	
Trolley (T)	Standard	
Self-cleaning	Optional	Ref. 710356
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
Premix gas burner		
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STB 5/86 V7

Ref. 710502

	同级性经验同
Optional	Ref. 999H03
Optional	Ref. 710789
Optional	Ref. 710620
Optional	Ref. 710141
80 mm	
(6) 800x600 (12) 600x400	
100 mm	
(5) 800×600 (10) 600×400	
Three phase 3F + N + T	
400 V - 50/60 Hz	
157 Kg	
Up to 300° C	
18.650 W	
(W)880 x (D)1375 x (H)835 mm	
(W)710 x (D)900 x (H)555 mm	
	(W)880 x (D)137 18.650 W Up to 300° C 157 Kg 400 V - 50/60 Hz Three phase 3F (5) 800x600 (10 100 mm (6) 800x600 (12 80 mm Optional Optional

Longitudinal tray position 800×600 Transverse tray position 600×400







STB 5/86 V7 GAS

Ref. 710503

Internal dimensions	(W)710 x (D)900 x (H)555 mm	
External dimensions	(W)880 x (D)1380 x (H)850 mm	
Electric power	650 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	155 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	(5) 800×600 (10) 600×400	
Distance between trays	100 mm	
Optional 6 trays	(6) 800×600 (12) 600×400	
Distance between trays (6)	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
(a) 3		

Longitudinal tray position 800×600 Transverse tray position 600×400

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Premix gas burner









STB 8/86 V7

Ref. 710504

1101.7 1000 1		
Internal dimensions	(W)710 x (D)900	x (H)875 mm
External dimensions	(W)880 x (D)1375 x (H)1155 mm	
Electric power	29.300 W	
Maximum temperature	Up to 300° C	
Weight	180 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F -	+ N + T
Trays capacity	(8) 800x600 (16) 600×400
Distance between trays	100 mm	
Optional 10 trays	(10) 800×600 (2	0) 600×400
Distance between trays (10)	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
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Longitudinal tray position 800 x 600 Transverse tray position 600 x 400







STB 8/86 V7 GAS

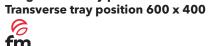
Ref. 710505

Internal dimensions	(W)710 x (D)900 x (H)875 mm	
External dimensions	(W)880 x (D)1395 x (H)1170 mm	
Electric power	650 W	
Gas power	28kW - 24080 kcal/h	
Maximum temperature	Up to 300° C	
Weight	195 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Sch	iuko
Trays capacity	(8) 800×600 / (16) 600x400
Distance between trays	100 mm	
Optional 10 trays	(10) 800×600 / (2	0) 600x400
Distance between trays (10)	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03
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Premix gas burner

Longitudinal tray position 800 x 600









STB 18/86 V7 T

Ref. 710506

Internal dimensions	(W)680 x (D)900 x (H)1865 mm	
External dimensions	(W)990 x (D)1450 x (H)2010 mm	
Electric power	50.600W	
Maximum temperature	Up to 300° C	
Weight	320 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	(18) 800x600 (3	6) 600×400
Distance between trays	90 mm	
Trolley (T)	Standard	
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position 800×600 Transverse tray position 600×400







STB 18/86 V7 T GAS

Ref. 710507

Internal dimensions	(W)680 x (D)900	x (H)1865 mm
External dimensions	(W)990 x (D)1430 x (H)2010 mm	
Electric power	1.320 W	
Gas power	56 kW - 48150 kcal/h	
Maximum temperature	Up to 300° C	
Weight	360 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Single phase Sch	iuko
Trays capacity	(18) 800x600 (3	6) 600×400
Distance between trays	90 mm	
Trolley (T)	Standard	
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position 800×600 Transverse tray position 600×400









MÓDULO STB

Ref. 710580

Internal dimensions	(W)670 x (D)560 x (H)180 mm	
External dimensions	(W)880 x (D)945 x (H)385 mm	
Electric power	5.400 W	
Maximum temperature	350° C	
Weight	145 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Cooking surface	670 x 525 mm	
Humidifier (optional)	Optional	Ref. 710602









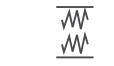


TOUCHSCREEN 5"





RECIPE BOOK



INDEPENDENT UP AND FLOOR



ENERGY SAVING MODE



PROGRAMMABLE AUTOMATIC TURN ON



MAXIMUM TEMPERATURE 350°C



UP TO 6 COOKING PHASES



HUMIDITY SYSTEM, ALLOWS MANUAL AND PROGRAMMABLE INJECTION CYCLES



TROLLEYS

REFERENCE DIMENSIONS COMPATIBLE MODELS TROLLEY 10B 600/400 710097 $(W)510 \times (D)610 \times (H)1015 \text{ mm}$ **BAKERY** N° Guides- 10 **TROLLEY 20B** 600/400 710095 (W)510 x (D)610 x (H)1860 mm **BAKERY** N° Guides- 20 **TROLLEY ST 16** 616 ET 600/400 710346 (W)760 x (D)595 x (H)1730 mm 616 V7 T N° Guides- 16 616 V7 T GAS **TROLLEY ST 18** 18/86 V7 T 800/600 710625 (W)760 x (D)895 x (H)1730 mm 18/86 V7 T GAS N° Guides- 18



STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB 300 N° Guides- 0	710508	(W)810x (D)760 x (H)300 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7
STB 650 N° Guides- 6	710509	(W)810x (D)760 x (H)650 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7
STB 850 N° Guides- 8	710510	(W)810x (D)760 x (H)850 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7
STB 300 (800X600) N° Guides- 0	710511	(W)810 x (D)1175 x (H)300 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
STB 650 (800X600) N° Guides- 6	710512	(W)810 x (D)1175 x (H)650 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
STB 850 (800X600) N° Guides- 8	710513	(W)810 x (D)1175 x (H)850 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
MODULE STB 650 N° Guides- 6	710785	(W)810x (D)760 x (H)650 mm	MODULE STB

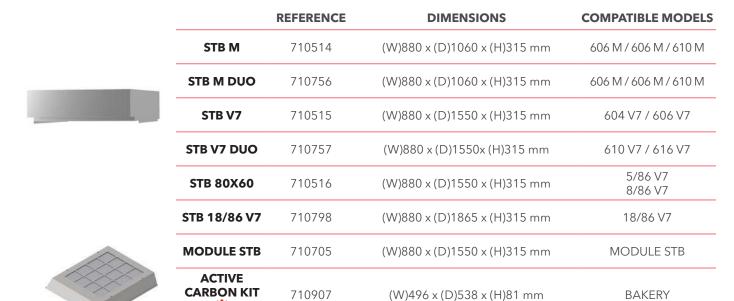
WHEELED OPTION





Ref. 710286

HOODS





FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB	710517	(W)510 x (D)350 x (H)315 mm	MANUAL MODELS
STB V7	710518	(W)510 x (D)350 x (H)315 mm	V7 MODELS
STB V7 DUO	710804	(W)510 x (D)350 x (H)315 mm	V7 MODELS

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB M	710689	(W)880 x (D)935 x (H)100 mm	ELECTRIC M
STB V7	710519	(W)880 x (D)935 x (H)100 mm	ELECTRIC V7
STB ELECTRIC/ GAS	710707	(W)880 x (D)935 x (H)100 mm	GAS MODELS
MODULE STB	710632	(W)880 x (D)935 x (H)100 mm	STB MODULE

GAS INSTALLATION KIT



REFERENCE	COMPATIBLE MODELS
710442	GAS MODELS

OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO	710832	BAKERY
DUO	710835	BAKERY
MODULE STB	710711	MODULE STB

WIFI MODULE



REFERENCE	COMPATIBLE MODELS	PRICE
710789	V7 MODELS	



92 **BAKERY SERIES**

SELF-CLEANING



REFERENCE	COMPATIBLE MODELS
710141	BAKERY
710356	BAKERY (TROLLEY OVENS)

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
STB 🐯	710872	V7 MODELS

CLEANING PRODUCTS





	REFERENCE	COMPATIBLE MODELS
DETERGENT 5KG.	870H02	V7 MODELS
DETERGENT 10KG.	870H08	V7 MODELS
RINSE AID 5KG.	870H03	V7 MODELS
RINSE AID 10KG.	870H09	V7 MODELS

TRAYS



BAKERY TRAYS

Pages 180-181



BAKERY SERIES



COMPARATIVE COMBI OVENS

Three cooking modes s	electable (dry heat, steaming and mixed)	
Direct push-button vapo	orisation	
Multipoint probe		
Different stages of cook	ing	
Special cycles		
USB port - HACCP regis	tration possible	
Consultation of consum	ption	
	Manual Control	
Types of control	Manual Control with Display	
	Touch Screen Control	
Timer	Manual 0 to 120 minutes or continuous mode	
	Programmable with time and continuous mode	
Preheating (3 inter	nsity modes) (*V2,4 with 1 mode and Experience with 4 modes)	
Fan Control	Double speed (60% and 100%)	
Tun control	Up to 10 speeds (0% to 100%)	
▲ Humidity adjustable from 0 % to 100%.		
Clima Control	Humidity adjustable by seconds	
Manual vapour outlet system chimney		
Steam control Programmable vapour outlet system chimney		
_ ' '	Steam Control Pro	
	Up to 3 cleaning programme	
Self-cleaning Up to 5 cleaning programmes		
	New recirculation system	
Planification	Possibility to program the cooking of recipes	
	Possibility of programming the cooking of recipes, turning on and cleaning of the oven	
☆ Recipe book	Preset without possibility to edit images	
	Preset with possibility to edit images	
Multicook- mu	lti-tray processing with programmed completion	
Signal All on Time - si	imultaneous multi-tray completion at the same time	
☐ Gas	Atmospheric burner	
models models	Premix Burner	
Wifi module		
Cloud connectivity		
I .		





Responsive cook - management according to desired product size and finish

● Standard ● Optional on request ○ Not available



COMPARATIVE COMBI OVENS

STG-M STB-M	STC-2,4	STB-V7	STG-V7 STC-V7	STG EXPERIENCE
0	0		•	
0	•	•	•	•
0			•	•
0	•	•	•	
0	0	•	•	•
0		•	•	•
0	0	•	•	
•	0	0	0	0
0	•	0	0	0
0	0	•	•	•
•	0	0	0	0
0	•	•	•	•
0	• *	•	•	• *
•	•	0	0	0
0	0	•	•	
•	•	0	•	•
0	0	•	0	0
	0	0	0	
0				0
0	0	0	0	•
0		0	0	0
0	0			0
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0	0	0	0	0
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0	0	•	•	0
0	0	0	0	
0	0	•	•	
0	0	•	•	
0	0	0	0	0
•	0		•	0
0	•			
0	0	0	0	
0	0	0	0	











Ref. 710520

Internal dimensions	(W)360 x (D)290 x (H)260 mm		
External dimensions	(W)500 x (D)545 x (H)455 mm		
Electric power	2.250 W		
Maximum temperature	250° C		
Weight	22 Kg		
Voltage	230 V - 50/60Hz		
Connection	Single phase Schuko		
Trays capacity	3x340x240 - 3xGN 1/2		
Distance between trays	80 mm		
Standard equipment	3 perforated aluminium trays		
RX 203 H Ref. 710521	(humidifier included)		

Safety thermostat - 0-60 minute timer - Non-stop mode





RX 304

Ref. 710522

Internal dimensions	(W)450 x (D)370 x (H)345 mm		
External dimensions	(W)590 x (D)660 x (H)540 mm		
Electric power	3.100 W		
Maximum temperature	250° C		
Weight	33 Kg		
Voltage	230 V - 50/60Hz		
Connection	Single phase Schuko		
Trays capacity	4x430x340 - 4xGN 2/3		
Distance between trays	80 mm		
Standard equipment	4 perforated aluminium trays		
RX 304 H Ref. 710523	(humidifier included)		

Safety thermostat - 0-60 minute timer - Non-stop mode







Ref. 710524

(W)500 x (D)415 x (H)345 mm		
(W)640 x (D)710 x (H)540 mm		
3.100 W		
250° C		
37 Kg		
230 V - 50/60Hz		
Single phase Schuko		
4x480x340 - 4xGN 2/3		
80 mm		
4 wire rack		
(humidifier included)		

End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode





RX 424 PLUS

Ref. 710923

Internal dimensions	(W)560 x (D)415 x (H)345 mm		
External dimensions	(W)700 x (D)710 x (H)540 mm		
Electric power	3.800 W		
Maximum temperature	250° C		
Weight	60 Kg		
Voltage	230 V - 50/60Hz		
Connection	Single phase Schuko		
Trays capacity	4x480X340 - 4xGN 1/1		
Distance between trays	80 mm		
Standard equipment	4 wire rack		
RX 424 H Ref. 710925	(humidifier included)		

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode









Ref. 710527

Internal dimensions	(W)680 x (D)470 x (H)285 mm
External dimensions	(W)820 x (D)800 x (H)475 mm
Electric power	3.900 W
Maximum temperature	250° C
Weight	48 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	3x600x400 - 3xGN 1/1
Distance between trays	80 mm
Standard equipment	3 wire rack
RX 603 H Ref. 710528	(humidifier included)
E 1 (1 1 5 :	1 6 6

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode





RXP 604

Ref. 710546

Internal dimensions	(W)620 x (D)450 x (H)350 mm		
External dimensions	(W)760 x (D)745 x (H)545 mm		
Electric power	3.800 W		
Maximum temperature	250° C		
Weight	52 Kg		
Voltage	230 V - 50/60Hz		
Connection	Single phase Schuko		
Trays capacity	4x600x340 - 4xGN 1/1		
Distance between trays	80 mm		
Standard equipment	4 wire rack		
RXP 604 H Ref. 710636	(humidifier included)		

End of cycle alarm - Door switch - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode









Ref. 710529

Internal dimensions	(W)680 x (D)470 x (H)36	5 mm	
External dimensions	(W)820 x (D)800 x (H)560 mm		
Electric power	5.700 W		
Maximum temperature	250° C		
Weight	56 Kg		
Voltage	400 V - 50/60Hz		
Connection	Three phase 3F + N + T		
Trays capacity	4x600x400 - 4xGN 1/1		
Distance between trays	80 mm		
Standard equipment	4 wire rack		
RX 604 H <i>Ref. 710530</i>	(humidifier included)		
Single phase change (230V)	Optional	Ref. 999H01	
End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode			





RX 604 PLUS

Ref. 710531

Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)800 x (H)56	60 mm
Electric power	6.300 W	
Maximum temperature	250° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	-
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
RX 604 PLUS H Ref. 710532	(humidifier included)	
Single phase change (230V)	Optional	Ref. 999H01
End of cycle alarm- Door switch	Safety thermostat - Rotati	on inverter -

Chamber light - 0-60 minute timer - Non-stop mode









RXL 304

Ref. 710534

Internal dimensions	(W)450 x (D)370 x (H)345 mm		
External dimensions	(W)590 x (D)665 x (H)540 mm		
Electric power	3.100 W		
Maximum temperature	250° C		
Weight	38 Kg		
Voltage	230 V - 50/60Hz		
Connection	Single phase Schuko		
Trays capacity	4x430x340 - 4xGN 2/3		
Distance between trays	80 mm		
Standard equipment	4 perforated aluminium trays		
RX 304 H Ref. 710535	(humidifier includ	(humidifier included)	
Change door opening	Optional	Ref. 999H01	

Safety thermostat - 0-60 minute timer - Non-stop mode





RXL 424

Ref. 710536

Internal dimensions	(W)500 x (D)420 x (H)345 mm	
External dimensions	(W)640 x (D)710 x (H)540 mm	
Electric power	3.100 W	
Maximum temperature	250° C	
Weight	38 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuk	0
Trays capacity	4x480x340 - 4xGN 2	2/3
Distance between trays	80 mm	
Standard equipment	4 wire rack	
RXL 424 H <i>Ref. 710537</i>	(humidifier included	d)
Change door opening	Optional	Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode









RXL 424 PLUS *

Ref. 710924

Internal dimensions	(W)560 x (D)415 x (H)345 mm	
External dimensions	(W)700 x (D)715 x (H)540 mm	
Electric power	3.800 W	
Maximum temperature	250° C	
Weight	40 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Trays capacity	4x480x340 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
RXL 424 PLUS H <i>Ref. 710926</i>	(humidifier included)	
Change door opening	Optional	Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode





RXL 603

Ref. 710538

Internal dimensions	(W)680 x (D)470 x	(H)285 mm
External dimensions	(W)820 x (D)800 x	(H)475 mm
Electric power	3.900 W	
Maximum temperature	250° C	
Weight	50 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schu	ıko
Trays capacity	3x600x400 - 3xGN	J 1/1
Distance between trays	80 mm	
Standard equipment	3 wire rack	
RXL 603 H Ref. 710539	(humidifier include	ed)
Change door opening	Optional	Ref. 999H01
End of cycle alarm - Door swi	tch - Safety thermostat -	Rotation inverter

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode









RXL 604 PLUS

Ref. 710540

110117 100 10		
Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)800 x (H)560 mm	
Electric power	6.300 W	
Maximum temperature	250° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x600x400 - 4xGN 1/	1
Distance between trays	80 mm	
Standard equipment	4 wire rack	
RXL 604 PLUS H <i>Ref. 710541</i>	(humidifier included)	
Change door opening	Optional	Ref. 999H08
Single phase change (230V)	Optional	Ref. 999H01
End of cycle alarm - Door switch	- Safety thermostat - Rot	ation inverter -

Chamber light - 0-60 minute timer - Non-stop mode





RX 424 HG

Ref. 710526

Internal dimensions	(W)500 x (D)420 x (H)345 mm
External dimensions	(W)640 x (D)710 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	39 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack

 $\label{thm:continuous} \mbox{Humidifier - Grill - End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode}$









RX 604 PLUS HG

Ref. 710533

Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)800 x (H)560 mm	
Electric power	6.300 W	
Maximum temperature	250° C	
Weight	61 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Single phase change (230V)	Optional	Ref. 999H01











RXD 384 V2'4 *

Ref. 710838

Internal dimensions	(W)450 x (D)370 x (H)345 mm
External dimensions	(W)590 x (D)710 x (H)555 mm
Electric power	3.200 W
Maximum temperature	260° C
Weight	38 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x430x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating





RXD 604 PLUS V2'4 *

Ref. 710840

Internal dimensions	(W)680 x (D)470 x (H)3	65 mm
External dimensions	(W)820 x (D)800 x (H)5	70 mm
Electric power	6.300 W	
Maximum temperature	260° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N +	Т
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Single phase change (230V)	Optional	Ref. 999H01
End of cycle alarm - Door switch - Safety thermostat - Rotation inverter -		

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating









RXDL 384 V2'4 *

Ref. 710839

Internal dimensions	(W)450 x (D)370 x	(H)345 mm
External dimensions	(W)590 x (D)730 x	(H)555 mm
Electric power	3.200 W	
Maximum temperature	260° C	
Weight	38 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schu	ıko
Trays capacity	4x430x340 - 4xGN	1 2/3
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Change door opening	Optional	Ref. 999H08
End of cycle alarm - Door swit	ch - Safety thermostat -	Rotation invertor -

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating





RXDL 604 PLUS V2'4

Ref. 710841

Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)820 x (H)570 mm	
Electric power	6.300 W	
Maximum temperature	260° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Change door opening	Optional Ref. 999H08	
Single phase change (230V)	Optional Ref. 999H01	
End of avala alarm Door awitch	Cofoty thormostat Potation invortor	

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control - Steam control - ΩR Control - Preheating

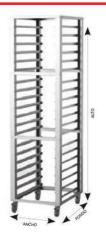






ACCESORIES RX

TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
TROLLEY 10B 480/340 N° Guides- 10	710099	(W)455 x (D)500 x (H)1015mm	424 / 424 PLUS
TROLLEY 20B 480/340 N° Guides- 20	710098	(W)450 x (D)500 x (H)1860mm	424 / 424 PLUS
TROLLEY 10B 600/400 N° Guides- 10	710097	(W)510 x (D)610 x (H)1015mm	603 / 604 / 604 PLUS
TROLLEY 20B 600/400 N° Guides- 20	710095	(W)510 x (D)610 x (H)1860mm	603 / 604 / 604 PLUS

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
RX 43/34 N° Guides 8	710547	(W)590 x (D)580 x (H)850mm	304 / 384 Compatible with GN 2/3
RX 48/34 N° Guides- 8	710548	(W)625 x (D)640 x (H)850mm	424 Compatible with GN 2/3
RX 48/34 PLUS N° Guides- 8	710959	(W)700 x (D)710 x (H)850mm	424 PLUS Compatible with GN 1/1
RX 60/40 LOW N° Guides- 5	710667	(W)810 x (D)700 x (H)610mm	603 / 604 / 604 PLUS Compatible with GN 1/1
RX 60/40 N° Guides- 8	710549	(W)810 x (D)700 x (H)850mm	603 / 604 / 604 PLUS Compatible with GN 1/1
D (74000 /			



Ref. 710286 WHEELED OPTION

HOODS







108 RX SERIES

ACCESORIES RX

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
SERIE RX	710551	(W)170 x (D)60 x (H)400 mm	RX SERIES
SERIE RX H20	710552	(W)500 x (D)90 x (H)285 mm	RX SERIES
SERIE RX DUO	710553	(W)580 x (D)200 x (H)180 mm	RX SERIES

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
RX 43/34	710554	(W)590 x (D)675 x (H)90 mm	304 / 384
RX 48/34	710555	(W)640 x (D)720 x (H)90 mm	424
RX 48/34 PLUS	710960	(W)700 x (D)710 x (H)850mm	424 PLUS
RX 60/40	710556	(W)820 x (D)800 x (H)90 mm	603 / 604 / 604 PLUS

PLUMP KIT



	REFERENCE	DESCRIPTION	COMPATIBLE MODELS
SERIE RX H20	710781	Inlet water plump kit	H MODELS

BANDEJAS



GN 2/3	GN 1/1	60X40
Page 174	Pages 175-177	Pages 180-181



109 **RX SERIES**



STEAST





SFast



ST FAST

THE POWER OF ULTRA-FAST COOKING.

The **ST-Fast** ultra-fast cooking oven is a combination of cooking technologies, such as **convection**, **microwave** and **impigement**, which guarantees shorter cooking times than conventional ovens.

Its **design** is modern, avant-garde and innovative and will be the center of attention. It also stands out for its **functionality**, being a compact oven on the outside and spacious on the inside. Its cooking technology will allow you to prepare dishes in a matter of **seconds**. Pizzas in 100 seconds, chicken wraps in 90 seconds or nuggets in 170 seconds.

OVERCOMING LIMITS













ST FAST

EXPERIENCE REAL SPEED.

Our ST-Fast is the ideal partner for bars, coffe shops, fast food service, take-away business, ghost kitchens and 24-hour convenience stores.

This oven represents a revolution in terms of efficiency, speed and cooking quality, considering its performance. Its technology allows a range actions from **roasting** and **baking** to **toasting** and **reheating**.

DESIGNED TO...



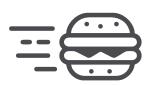








FAST FOOD AT HOME



















FEATURES

MAKES THE MOST OF THE SPACE

Compact external dimensions with no loss of cooking chamber space

LOW NOISE EMISSION

High sound insulation making it the perfect choice for spaces open to the public

STEASI

INTUITIVE, CAPACITIVE DISPLAY

Easy to use, guides all processes and displays every data point

ATTRACTIVE DESIGN

It will attract the attention of all customers

MORE QUALITY IN LESS TIME

Combined cooking technology means higher quality results

USB CONNECTION

You can download HACCP data and export/import recipes

HIGH THERMAL INSULATION

Increased safety in the working environment

EASY TO CLEAN

Stainless steel interior, with smooth surface and rounded corners for easy cleaning

CATALYTIC CONVERTER

Avoids the need for an external ventilation system

INTEGRATED WIFI CONNECTION

You can manage recipes by the cloud

CUSTOMISABLE RECIPES

With a storage capacity of up to 300 recipes

FEEL THE EXTREME SPEED



Fresh pizza

1 portion



Frozen chicken nuggets 12 - 14 uds.



Fresh ham and cheese sandwich 1 ud.



Regenerated fresh sandwich 1 ud.

^{*}The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for the cooking processes are maintainted.

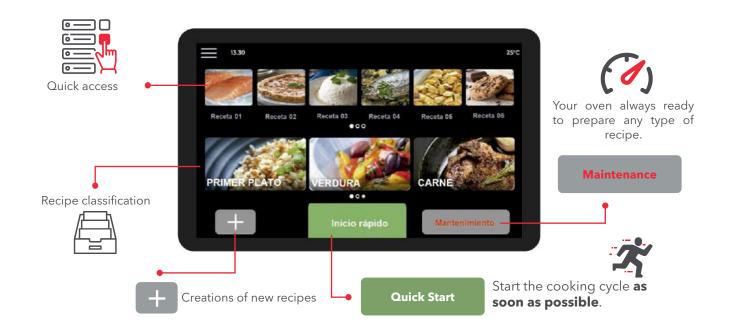


Fast

FEATURES

THE CENTER OF OPERATIONS: THE TOUCHSCREEN.

It has a **high-resolution** touchscreen that allows you to press, scrolland navigate the interface intuitively, thanks to the large number of icons that simplify the understanding of its operation.



CONTROL OF EVERY PARAMETER.

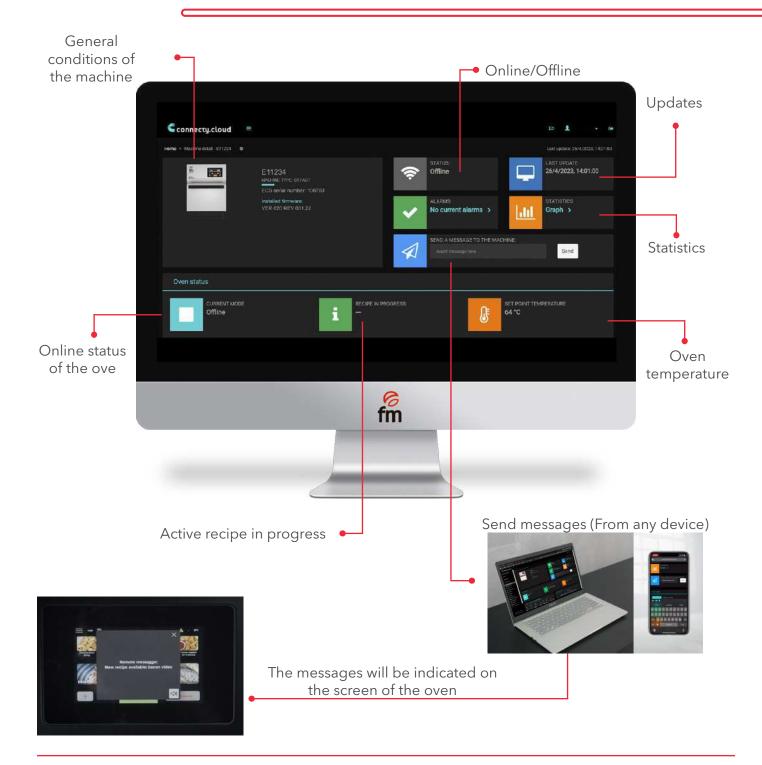
Control every **parameter** of the oven from its intuitive and powerful interface.







CLOUD CONNECTIVITY



FULL INTEGRATED CONNECTIVITY







Download software updates, languages, recipes...



USB input for importing or exporting recipes and downloading data



Fast

CLOUD CONNECTIVITY



CONNECTY.CLOUD ACCOUNT

You can take advantage of the connecty.cloud subscription completely **free** of charge, without having to pay extra for the service.





GEOLOCATION

You will be able to **geolocate** each of the ovens associated with your Connecty.cloud account. You will be able to **access** them through the map and **send messages** and **recipes** or **check the status** of each oven.





CONTROLLED CONSUMPTION

You will have a **detailed report** of the oven consumption (electricity, water,...).





CREATE RECIPES

Thanks to the Cloud, you will be able to **create** recipes with the desired configuration, and **unify** them in all the ovens so that the result is always the same in each one of them.







Ref. 710865

(W)320 x (D)310 x (H)190 mm
(W)425 x (D)630 x (H)580 mm
3.750 W
2.200 W
1.000 W
275° C
78 Kg
230 V - 50Hz
Single phase Schuko
1 x 300x300 (included)
Standard
Ref. 710746
Ref. 710754





STF 22 🌞

Internal dimensions	(W)320 x (D)310 x (H)190 mm	
External dimensions	(W)425 x (D)630 x (H)580 mm	
Total power	6.000 W	
Convection power	2.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	85 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 300x300 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	
Teflon tray perforated included	Ref. 710754	









STF 21 BLACK *

Ref. 710866

(W)320 x (D)310 x (H)190 mm
(W)425 x (D)630 x (H)580 mm
3.750 W
2.200 W
1.000 W
275° C
78 Kg
230 V - 50Hz
Single phase Schuko
1 x 300x300 (included)
Standard
Ref. 710746
Ref. 710754





STF 22 BLACK *

Internal dimensions	(W)320 x (D)310 x (H)190 mm	
External dimensions	(W)425 x (D)630 x (H)580 mm	
Total power	6.000 W	
Convection power	2.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	85 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 300x300 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	
Teflon tray perforated included	Ref. 710754	









STF 32 🌞

Ref. 710917

Internal dimensions	(W)420 x (D)505 x (H)168 mm
External dimensions	(W)525 x (D)740 x (H)580 mm
Total power	7.000 W
Convection power	3.200 W
Microwave power	2.000 W
Maximum temperature	275° C
Weight	92 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N
Trays capacity	1 x 400x400 (included)
Wifi connection	Standard
Paddle included	Ref. 710944
Teflon tray perforated included	Ref. 710949





STF 32 BLACK *

Internal dimensions	(W)420 x (D)505 x (H)168	3 mm
External dimensions	(W)525 x (D)740 x (H)580) mm
Total power	7.000 W	
Convection power	3.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	92 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 400x400 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710944	
Teflon tray perforated included	Ref. 710949	









STF 41

Ref. 710905

Internal dimensions	(W)480 x (D)405 x (H)305 mm	
External dimensions	(W)590 x (D)750 x (H)675 mm	
Total power	5.600 W	
Convection power	3.500 W	
Microwave power	1.000 W	
Maximum temperature	275° C	
Weight	98 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N	
Trays capacity	3 x 430x340 (1 included)	
Distance between trays	80 mm	
Wifi connection	Standard	
Single phase change (230V)	Optional Ref.99	9H01
Paddle included	Ref. 710746	





STF 42

Ref. 710906

Internal dimensions	(W)480 x (D)405 x (H)305 mm		
External dimensions	(W)590 x (D)750 x (H)675 mm		
Total power	7.200 W		
Convection power	3.500 W		
Microwave power	2.000 W		
Maximum temperature	275° C		
Weight	110 Kg		
Voltage	400 V - 50/60 Hz		
Connection	Three phase 3F + N + T		
Trays capacity	3 x 430x340 (1 included)		
Distance between trays	80 mm		
Wifi connection	Standard		
Single phase change (230V)	Optional	Ref.999H01	
Paddle included	Ref. 710746		



fm

ST AST





FAST RECIPES

		ST F21	ST F22	ST F32	ST F41	ST F42
Frozen french fries	W.	500g 210s	500g 180s	500g 240s	500g 290s	500g 260s
Fresh bacon		10-12 units 145s	10-12 units 100s	16-18 units 125s	20-22 units 225s	20-22 units 180s
Fresh pizza		1 portion	1 portion 60s	1 unit 125s	1 unit. 170s	1 unit 140s
Frozen chicken nuggets		12/14 units 170s	12/14 units 110s	16/18 units. 150s	18/20 units 230s	18/20 units 190s
Fresh ham and cheese sandwich		1 unit. 70s	1 unit 55s	4 units	4 units 80s	4 units 65s
Fresh chicken wrap		1 unit	1 unit 75s	4 units	4 units 190s	4 units
Regenerated fresh sandwich		1 unit	1 unit 40s	3 units	3 units 190s	3 units
Regenerated fresh croissant		1 unit 70 s	1 unit 50s	4 units	4 units 190s	4 units 160s
Regenerated fresh chocolate croissant		1 unit	1 unit 45s	4 units 60s	4 units	4 units
Fresh salmon		1 unit (180g) 110s	1 unit (180g) 75s	4 units (180g) 120s	4 units(180g) 190s	4 units (180g) 160s

^{*}The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for these cooking processes are maintainted

^{*}The indicate times for the ST-F41 / 42 oven models have been estimated taking into account the execution of a cooking cycle in combined mode (heating elements + microwave) and using only one tray.



ACCESORIES FAST

STANDS



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22	710747	(W)430 x (D)625 x (H)950 mm	21/21 BLACK 22/22 BLACK
ST-F 31/32	710927	(W)525 x (D)700 x (H)950 mm	32 / 32 BLACK
ST-F 41/42	710748	(W)595 x (D)715 x (H)950 mm	41 / 42

TOP ACCESSORY



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22	710931	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 21/22 BLACK	710932	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 32	710933	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK
ST-F 32 BLACK	710941	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK

VENTILATION DUCT



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22	710934	(W)425 x (D)40x (H)150 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 21/22 BLACK	710935	(W)425 x (D)40x (H)150 mm	21 / 21 BLACK 22 / 22 BLACK
ST-F 32 😇	710936	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK
ST-F 32 BLACK	710937	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK

PADDLES



	REFERENCE	DIMENSIONS
PADDLE ST-F 21/22	710746	300 x 300 mm
PADDLE ST-F 32	710944	380 X 380 mm

ADHESIVE TEFLONS



	REFERENCE	DIMENSIONS	
ST-F 21/22 🌞	710886	21/ 21 BLACK 22 / 22 BLACK	
ST-F 32	710942	32 / 32 BLACK	

PINCH



	REFERENCE
PINCH **	710878



FASITRAYS	SIARIERKI	I FASI

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Supplied



ST GRILL

A BOOMING CULINARY TREND.

Our **ST-Grill** charcoal oven is a sophisticated **fusion** between a grill and oven, specifically designed to **satisfy** the demanding needs of the hotel, restaurant and catering sector.

In this oven, charcoal is the **main element**, acting as a heat source and giving the food a **unique**, **traditional flavour.** By combining the grill and oven functions, the product is grilled, seared and smoked simultaneously.

TRADITION WITH FIRE













126 GRILL SERIES

ST GRILL

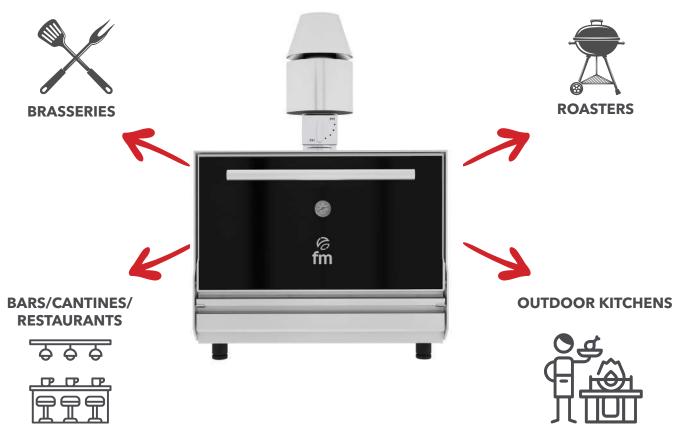


THE FIRE THAT CREATES FLAVOUR.

The ST-Grill charcoal oven is characterised by its **high quality** and exceptional performance. Made from durable and resistant materials, this oven **ensures** even heat distribution, allowing for precise and efficient cooking of food.

With the ST-Grill, you will be able to enjoy the delights of grilled food with a high level **professional guarantee.**

DESIGNED TO...











GRILL SERIES



127

FEATURES

CHIMNEY REGULATION SYSTEM

Its equipped with a practical chimney regulation system that will guarantee a desired temperature between 250°C-350°C



250 - 350°C

COMBINED OVEN AND GRILL

It is the **perfect hybrid** between a traditional grill and oven.







IDEAL FOR ALL TYPES OF FOOD

You'll give your recipes all the distinctive **flavour** and **aroma** of charcoal.





EASY MAINTENANCE

Its ash box, grease tray and removable cast iron racks make it **easy** to clean the oven.



HIGH ENERGY EFFICIENCY

It greatly **increases** the usage time of each load of coal thanks to its **high thermal insulation.**



MADE OF QUALITY MATERIALS

Made of high quality stainless steel. It has an anti-impact system and high thermal insulation.

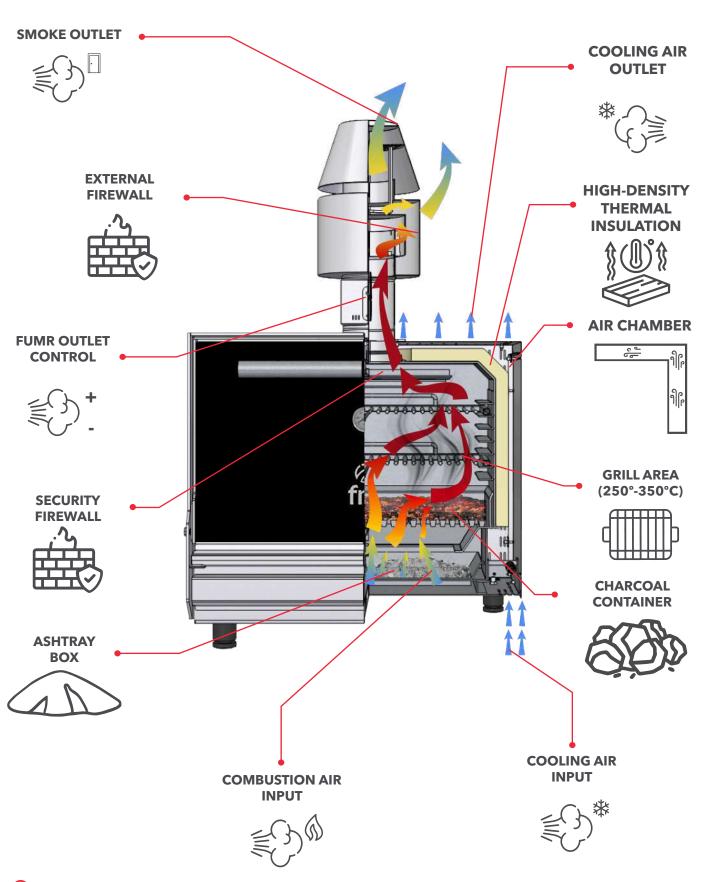




Grill

HOW DOES IT WORK?

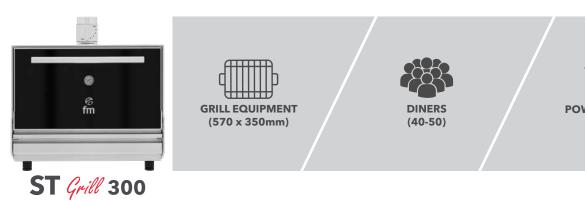
The ST-Grill is an oven that uses exclusively the **heat generated by charcoal**. This diagram shows the **complete anatomy** of the oven, the air flows and how they travel inside the oven from its entrance to its extraction, guaranteeing a **homogeneous** distribution of heat and **ensuring** an impeccable result.

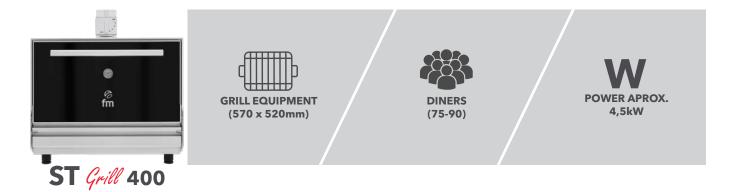


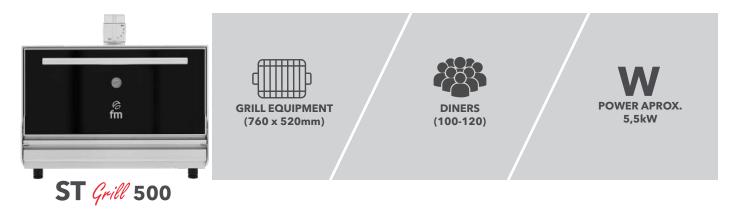


ADAPTED TO YOUR NEEDS











130 GRILL SERIES

3kW



ST G300

Ref. 710719

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no access	ories) (W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm
Included: pull disabling system	m, poker, ash shovel, clamp and brush.

nterial: stainless steel.



ST G300 S

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no access	ories) (W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm
Included: pull disabling system Material: steel.	n, poker, ash shovel, clamp and brush.









ST G400

Ref. 710720

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no accesor	ries) (W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm
Included: pull disabling system, Material: stainless steel.	, poker, ash shovel, clamp and brush.





ST G400 S

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no acceso	ries) (W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm
Included: pull disabling system Material: steel.	n, poker, ash shovel, clamp and brush.









ST G500

Ref. 710721

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no accesor	ries) (W)930 x (D)720 x (H)680 mm
Fumes outlet connection 120 mm	
Included: pull disabling system, Material: stainless steel	, poker, ash shovel, clamp and brush.





ST G500 S

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no access	ories) (W)930 x (D)720 x (H)680 mm
Fumes outlet connection 120 mm	
Included: pull disabling system Material: steel.	n, poker, ash shovel, clamp and brush.







ACCESORIES GRILL

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710733	(W)725 x (D)510 x (H)825 mm	G300 / G300S
ST - G400	710734	(W)725 x (D)655 x (H)825 mm	G400 / G400S
ST - G500	710735	(W)915 x (D)655 x (H)825 mm	G500 / G500S

CUPBOARDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710736	(W)720 x (D)505 x (H)800 mm	G300/G300S
ST - G400	710737	(W)720 x (D)650 x (H)800 mm	G400 / G400S
ST - G500	710738	(W)910 x (D)650 x (H)800 mm	G500 / G500S

TRAY SUPPORT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300 🌞	710739	(W)720 x (D)500 x (H)195 mm	G300 / G300S
ST - G400	710740	(W)720 x (D)650 x (H)195 mm	G400 / G400S
ST - G500	710741	(W)910 x (D)650 x (H)195 mm	G500 / G500S

HIBACHI



	REFERENCE	DIMENSIONS
GN 1/6 🌞	710875	(W)285 x (D)180 x (H)240 mm
GN 1/3	710876	(W)435 x (D)200 x (H)240 mm
GN 1/2 🌞	710877	(W)413 x (D)280 x (H)220 mm



134 GRILL SERIES

ACCESORIES GRILL

INCLUDED		
		REFERENCE
	PULL DISABLING SYSTEM	710722
	ASH SHOVEL	710727
La	СІАМР 6ММ 🌞	710900
	BRUSH	710729
	POKER L-450	710725
	POKER L-750	710726
	GRILL 570X350	710730
	GRILL 570X520	710731
	GRILL 760X520	710732
COMPLEMENTS		
		REFERENCE
	FIREWALL	710723
	ANTI-SPARK CAP	710724
	MARABOU CHARCOAL BAG 15KG. 🌞	710901
ACCESORIES		
		ST GRILL ACCESORIES 🌞

135 GRILL SERIES

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S Pizza



STZ 133

Ref. 710589

Internal dimensions	(W)405 x (D)370 x (H)80 mm	
External dimensions	(W)535 x (D)535 x (H)261 mm	
Electric power	2.000 W	
Maximum temperature	320° C	
Weight	20Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Capacity	1 pizza x ø 350 mm	
I It also an alternative as a second as a second	al an altinou accordance Citala annoladamen	

 $\label{thm:linear} \mbox{High-quality refractory material cooking surface - Cicle end alarm - Timer 0-60 min. - Non-stop mode \\$







STZ 233

Ref. 710590

Internal dimensions	2x (W)405 x (F)370 x (H)80 mm	
External dimensions	(W)535 x (D)535 x (H)390 mm	
Electric power	3.000 W	
Maximum temperature	320° C	
Weight	28 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Capacity	2 pizzas x ø 350 mm	
THE LOCAL SECTION	1. (()	

High-quality refractory material cooking surface - Cicle end alarm - Timer 0-60 min. - Non-stop mode

Tray position













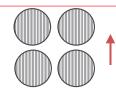
STZ 433 M

Ref. 710591

Internal dimensions	(W)820x (D)720 x (H)190 mm	
External dimensions	(W)1090 x (D)990 x (H)390 mm	
Electric power	5.600 W	
Maximum temperature	400° C	
Weight	110 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Single phase change (230V)	Optional	Ref. 999H01
Cooking surface	820 x 700 mm	
Capacity	4 pizzas x ø 330 mm	

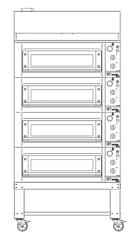
Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control







Stackable module up to 4 levels



STZ 433 V5

Ref. 710587

Internal dimensions	(W)820 x (D)700 x (H)190 mm	
External dimensions	(W)1090 x (D)990 x (H)390 mm	
Electric power	5.600 W	
Maximum temperature	350° C	
Weight	110 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Cooking surface	820 x 700 mm	
Capacity	2 trays x 600x400	
Humidifier	Optional	Ref. 710602
Single phase change (230V)	Optional	Ref. 999H01
5" Touch scroon Cooking surface	so high quality refracts	ry matarial

5" Touch screen - Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

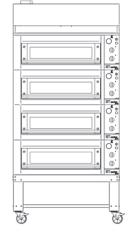
Longitudinal tray position





Stackable module up to 4 levels









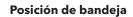
STZ 633 M

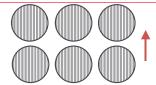
Ref. 710592

Internal dimensions	(W)1230 x (D)700 x (H)190 mm
External dimensions	(W)1500 x (D)990 x (H)390 mm
Electric power	8.800 W
Maximum temperature	400° C
Weight	140 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Cooking surface	1230 x 700 mm
Capacity	6 pizzas x ø 330 mm



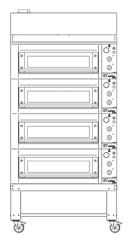
Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control







Stackable module up to 4 levels



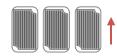
STZ 633 V5

Ref. 710588

Internal dimensions	(W)1230 x (D)700 x	(H)190 mm	
External dimensions	(W)1500 x (D)990 x	(W)1500 x (D)990 x (H)390 mm	
Electric power	8.800 W		
Maximum temperature	350° C		
Weight	140 Kg		
Voltaje	400 V - 50/60 Hz		
Connection	Three phase 3F + N + T		
Cooking surface	1230 x 700 mm		
Capacity	3 trays x 600x400		
Humidifier	Optional	Ref. 710602	

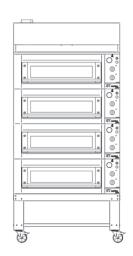


Longitudinal tray position





Stackable module up to 4 levels





ACCESORIES ST PIZZA

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ - 433 H1000 (1 o 2 modules)	710593	(W)1090 x (D)940 x (H)1000mm	433M / 433 V5
STZ - 433 H650 (3 modules)	710594	(W)1090 x (D)940 x (H)650mm	433M / 433 V5
STZ - 433 H350 (4 modules)	710595	(W)1090 x (D)940 x (H)350mm	433M / 433 V5
STZ - 633 H1000 (1 o 2 modules)	710596	(W)1500 x (D)940 x (H)1000mm	633M / 633 V5
STZ - 633 H650 (3 modules)	710597	(W)1500 x (D)940 x (H)650mm	633M / 633 V5
STZ - 633 H350 (4 modules)	710598	(W)1500 x (D)940 x (H)350mm	633M / 633 V5
Optional racks 5 guides 8 guides	710683 710682	600×400	ST-PIZZA



HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ - 433			
UNO	Ref. 710599		
DUO	Ref. 710760	(W)1090 x (D)1300 x (H)300mm	433M / 433 V5
TRIPLE	Ref. 710761		
QUADRUPLE	Ref. 710762		
STZ - 633			
UNO	Ref. 710600		
DUO	Ref. 710763	(W)1500 x (D)1300 x (H)300mm	633M / 633 V5
TRIPLE	Ref. 710764		
QUADRUPLE	Ref. 710765		

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ			
UNO	Ref. 710601		433M / 433 V5
DUO	Ref. 710766	(W)1070 x (D)440 x (H)240mm	633M / 633 V5
TRIPLE	Ref. 710767		
QUADRUPLE	Ref. 710768		

SUPERPOSITION KIT



	REFERENCE	COMPATIBLE MODELS
STZ		
DUO TRIPLE QUADRUPLE	Ref. 710672 Ref. 710718 Ref. 710780	433M / 433 V5 633M / 633 V5

TRAYS



PIZZA TRAYS	60X40

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141 PIZZA SERIES



PROVERS

PROVERS

WE HAVE CREATED THE PERFECT ENVIRONMENT FOR THE PROVING OF THE PRODUCT.

The conditions for a **perfect proving** of the product are demanding. Te temperature and humidity level must be just right in order to achieve a **quality product**.

Our provers are designed according to this principle and guarantee a unique and unequalled result.

Perfection will be the result.





PROVERS

F 408

Ref. 710603

Internal dimensions	(W)490 x (D)560 x (H)650 mm	
External dimensions	(W)640 x (D)640 x (H)975 mm	
Electric power	700 W	
Maximum temperature	85° C	
Weight	35 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Trays capacity	8 x 480x340 trays	
Distance between trays	80 mm	





F 608

Ref. 710782

Internal dimensions	(W)610 x (D)645 x (H)650 mm	
External dimensions	(W)820 x (D)700 x (H)975 mm	
Electric power	1.400 W	
Maximum temperature	85° C	
Weight	42 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Trays capacity	8 x 600 x 400 trays	
Distance between trays	80 mm	







PROVERS

STF 610

Ref. 710626

Internal dimensions	(W)720 x (D)850 x (H)425 mm
External dimensions	(W)880 x (D)950 x (H)690 mm
Electric power	1.400 W
Maximum temperature	85° C
Weight	60 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	5 x 800x600 trays 10 x 600x400 trays
Distance between trays	80 mm

 $^{3/4^{\}prime\prime}$ Water connection - Water tank fill up button - Compatible with ST Bakery dimensions





STF 620

Ref. 710606

Internal dimensions	(W)720 x (D)850 x (H)825 mm	
External dimensions	(W)880 x (D)950 x (H)1090 mm	
Electric power	1.400 W	
Maximum temperature	85° C	
Weight	80 Kg	
Voltage	230V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	10 x 800x600 trays 20 x 600x400 trays	
Distance between trays	80 mm	

 $^{3/4^{\}prime\prime}$ Water connection - Water tank fill up button - Compatible with ST Bakery dimensions





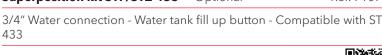


PROVERS

STF 433

Ref. 710769

Internal dimensions	(W)720 x (D)890 x (H)430 mm	1
External dimensions	(W)1090 x (D)985 x (H)690 m	m
Electric power	1.400 W	
Maximum temperature	85° C	
Weight	80 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Trays capacity	5 x 800x600 trays 10 x 600x400 trays	
Distance between trays	80 mm	
Superposition kit STF/STZ 433	Optional Ref.	710796
3/4" Water connection - Water tan	ık fill up button - Compatible w	ith STZ







STF 633

Ref. 710770

Superposition kit STF/STZ 633	Optional	Ref. 710797
Distance between trays	80 mm	
Trays capacity	5 x 800x600 trays 10 x 600x400 trays	
Connection	Single phase Schuko	
Voltage	230V - 50/60 Hz	
Weight	105 Kg	
Maximum temperature	85° C	
Electric power	2.100 W	
External dimensions	(W)1500 x (D)985 x (H)690 mm	
Internal dimensions	(W)1335 x (D)885 x (H)425 mm	

Conexión de agua 3/4" - Llenado depósito de agua mediante pulsador - Compatible medida STZ 633









RG 311 A

Ref. 710610

Change door opening	Optional Ref. 999H0	
Distance between trays	65 mm	
Trays capacity	3 x GN 1/1 trays	
Connection	Single phase Schuko	
Voltage	230 V - 50/60Hz	
Weight	41 Kg	
Maximum temperature	140-160° C	
Electric power	3.900 W	
External dimensions	$(W)700 \times (D)695 \times (H)450 \text{ mm}$	
Internal dimensions	(W)594 x (D)386 x (H)240 mm	

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG 311

Ref. 710607

Internal dimensions	(W)594 x (D)386 x (H)240 mm	
External dimensions	(W)700 x (D)695 x (H)450 mm	
Electric power	3.900 W	
Maximum temperature	170° C	
Weight	41 Kg	
Voltage	230V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	3 x GN 1/1 trays	
Distance between trays	65 mm	
Humidity	0-100%	
Water connection	Yes	
Pre-heating	Yes	
Cooking programs	99 (with 3 phases each)	
Change door opening	Optional Ref. 9	99H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG ACCESORIES



Stand RG - 8 Guides (*Ref. 710630*)

Wheeled option (Ref. 710286)



RG 611 A

Ref. 710611

Dimensiones internas	(W)594 x (D)386 x (H)451 mm	
Dimensiones externas	(W)700 x (D)695 x (H)710 mm	
Potencia eléctrica	5.650 W	
Temperatura máxima	140-160° C	
Peso	54 Kg	
Voltaje	400V - 50/60 Hz	
Conexión	Three phase 3F + N	+ T
Single phase change (230V)	Optional	Ref. 999H01
Trays capacity	6 x GN 1/1 trays	
Distance between trays	65 mm	
Change door opening	Optional	Ref. 999H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG 611

Ref. 710608

Dimensiones internas	(W)594 x (D)386 x (H)451 mm	
Dimensiones externas	(W)700 x (D)695 x (H)710 mm	
Potencia eléctrica	5.650 W	
Temperatura máxima	170° C	
Peso	54Kg	
Voltaje	400V - 50/60 Hz	
Conexión	Three phase 3F + N + T	
Single phase change (230V)	Optional	Ref. 999H01
Trays capacity	6 x GN 1/1 trays	
Distance between trays	65 mm	
Humidity	0-100%	
Water connection	Yes	
Pre-heating	Yes	
Cooking programs	99 (with 3 phases ea	ch)
Change door opening	Optional	Ref. 999H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch









Stand RG - 8 Guides (*Ref. 710630*) Wheeled option (Ref. 710286)



RG 1011 A

Ref. 710612

Internal dimensions	(W)594 x (D)386 x (H)710 mm	
External dimensions	(W)735 x (D)695 x (H)980 mm	
Electric power	10.300 W	
Maximum temperature	140-160° C	
Weight	85 Kg	
Voltage	400V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	10 x GN 1/1 trays	
Distance between trays	65 mm	
Change door opening	Optional	Ref. 999H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG 1011

Ref. 710609

Internal dimensions	(W)594 x (D)386 x (H)710 mm		
External dimensions	(W)735 x (D)695 x (H)980 mm		
Electric power	10.300 W		
Maximum temperature	170° C		
Weight	85 Kg		
Voltage	400V - 50/60 Hz		
Connection	Three phase 3F + N + T		
Trays capacity	10 x GN 1/1 trays		
Distance between trays	65 mm		
Humidity	0-100%		
Water connection	Yes		
Pre-heating	Yes		
Cooking programs	99 (with 3 phases each)		
Change door opening	Optional R	ef. 999H08	
·	·		

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG ACCESORIES



Stand RG - 8 Guides (*Ref. 710630*) Wheeled option (Ref. 710286)



RG 1021 A

Ref. 710771

Internal dimensions	(W)594 x (D)710 x (H)710 mm			
External dimensions	(W)735 x (D)1020	(W)735 x (D)1020 x (H)985 mm		
Electric power	18.400 W	18.400 W		
Maximum temperature	140-160° C			
Weight	105 Kg			
Voltage	400V - 50/60 Hz			
Connection	Three phase 3F +	N + T		
Capacidad de bandejas	10 x GN 2/1 trays			
Distancia entre bandejas	65 mm			
Change door opening Optional Ref				

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG 1021

Ref. 710772

Internal dimensions	(W)594 x (D)710 x (H)71	0 mm	
External dimensions	(W)735 x (D)1020 x (H)985 mm		
Electric power	18.400 W		
Maximum temperature	170° C		
Weight	105 Kg		
Voltage	400V - 50/60 Hz		
Connection	Trifásica 3F + N + T		
Trays capacity	10 x GN 2/1 trays		
Distance between trays	65 mm		
Humidity	0-100%		
Water connection	Yes		
Pre-heating	Yes		
Cooking programs	99 (with 3 phases each)		
Change door opening	Optional Ref. 999H08		

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch





RG ACCESORIES



Stand RG 2/1 - 8 Guides (*Ref. 710826*) Wheeled option (Ref. 710286)



REGENERATORS



GRILL

FIND THE PERFECT PARA CADA OCASIÓN!

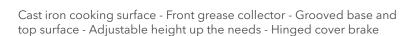
With a variety of styles and sizes, these **high-performance** grills ensure even cooking and **exceptional results**, whether you're preparing a simple breakfast or a gourmet dinner for family and friends. Each grill has been chosen with **durability**, **ease of use** and **cleanliness** in mind, ensuring that your investment is not only a practical addition, but a versatile and rewarding culinary adventure.



GR 1

Ref. 710613

External dimensions	(W)330 x (D)430 x (H)260 mm
Electric power	2.000 W
Maximum temperature	250° C
Weight	21 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Cast iron cooking surface	255 x 245 mm
GRL - 1 (Smooth base cooking	g surface) Ref. 71062









156 GRILL

GR 2

Ref. 710614

External dimensions	(W)650 x (D)430 x (H)260 mm
Electric power	4.000 W
Maximum temperature	250° C
Weight	40 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Cast iron cooking surface	550 x 245 mm



Ref. 710622

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake





GR 3

Ref. 710615

External dimensions	(W)440 x (D)430 x (H)260 mm		
Electric power	3.300 W		
Maximum temperature	250° C		
Weight	28 Kg		
Voltage	230V - 50/60 Hz		
Connection	Single phase Schuko		
Cast iron cooking surface	360 x 245 mm		

GRL - 3 (Smooth base cooking surface)

Ref. 710623

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake $\,$







157 GRILL



TOASTERS

TOASTERS

TTH 3002

Ref. 710616

Cooking chamber dimensions	(W)220 x (D)500 x (H)70 mm
External dimensions	(W)750 x (D)420 x (H)250 mm
Electric power	3.000 W
Weight	20 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko

Adjustable speed - Independent heating elements regulation - Removable bottom tray - Double turning direction





TTH 4400

Ref. 710617

Cooking chamber dimensions	(W)340 x (D)555 x (H)70 mm		
External dimensions	(W)1258 x (D)590 x (H)320 mm		
Electric power	4.400 W		
Weight	35 Kg		
Voltaje	230V - 50/60 Hz		
Connection	Single phase Schuko		
Three phase change	Optional Ref. 9991		

Adjustable speed - Removable bottom tray - Adjustable entry height (Min. 30/ Max. 70) - Double turning direction - Upper plate warmer tray







160 TOASTERS

TTV 2400

Ref. 710618

Cooking chamber dimensions	(W)295 x (D)460 x (H)70 mm
External dimensions	(W)480 x (D)535 x (H)400 mm
Electric power	2.800 W
Weight	20 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko

Adjustable speed - Independent heating elements regulation - Removable bottom tray





TTV 4000

Ref. 710619

Cooking chamber dimensions	(W)390 x (D)570 x (H)70 mm		
External dimensions	(W)570 x (D)644 x (H)400 mm		
Electric power	4.000 W		
Weight	22 Kg		
Voltage	230V - 50/60 Hz		
Connection	Single phase Schuko		
Three phase change	Optional Ref. 999		

Adjustable speed - Independent heating elements regulation - Removable bottom tray







161 TOASTERS



COMBINATIONS



SUPERPOSITION KIT C01 Ref. 710799
COMBINATION C01 Ref. 710773















COMBINATIONS



COMBINATION C04	Ref. 710776
SUPERPOSITION KIT C04	Ref. 710795







ACCESORIES

GENERAL ACCESORIES

In this section you will find the accessories common to all the ovens in our catalogue. From an external shower, water filters or thermal mitts, to insulating panels or our forno-lux spray.

		REFERENCE	DESCRIPTION
	EXTERNAL SHOWER STC-STG-STB	710310	External shower for oven washing. This is a universal shower with support and 1m hose with the capacity to expel litres of water with great power.
		REFERENCE	DESCRIPTION
	WATER FILTER (8000 L)	710352	Designed to remove impurities , sediment and contaminants from the water in the ovens wash system. Holds up to 8000 litres before requiring replacement or maintenance.
		REFERENCE	DESCRIPTION
ster + more	WATER FILTER CONNECTION	710350	Used to connect the water filter to the oven cleaning circuit.
		REFERENCE	DESCRIPTION
THE CONTRACT OF THE PARTY OF TH	DIGIMETER	710090	The Digimeter will be in charge of counting the litres of water used by the filter in order to have a rigorous control of the maintenance or replacement of the filter.



GENERAL ACCESORIES

		REFERENCE	DESCRIPTION
	ACTIVE CARBON FILTER	710943	Replacement filter for the active carbon kit.
		REFERENCE	DESCRIPTION
	M ² INSULATING PANEL	710456	These panels will further insulate the heating power generated by the oven, ensuring extra safety and offering the possibility to position other heat-sensitive elements close to the oven.
		REFERENCE	DESCRIPTION
POLA II	SPRAY FORNO - LUX	870H12	The Forno-Lux spray will dissolve grease and carbonised residues from inside the oven chamber. Easy to use, it will leave your oven sparkling clean and free of chemical odours.
		REFERENCE	DESCRIPTION
	BAKER MITTS	870H01	These high quality thermal mitts offer superior protection against heat, ensuring safe handling of trays and other utensils.





TRAYS

STAINLESS STEEL CONTAINER	DESCRIPTION	REFERENCE	DIMENSIONS
GN 2/3	Its rounded edges make it easy to handle and its surface _	840H10	H20
	makes it quick and easy to clean. Ideal for cooking pasta and rice	840H11	H40
	dishes, for grilling meat, vegetables and fish and for preparing stews.	840H12	H65
STAINLESS STEEL CONTAINER PERFORATED GN 2/3	DESCRIPTION	REFERENCE	DIMENSIONS
TERIORATED GIVE/S	Its rounded edges make it easy to handle and its surface makes it quick	840H19	H20
	and easy to clean. Thanks to its perforated surface, it	840H20	H40
	is ideal for steaming food such as vegetables, fish, fried food or rice.	840H21	H65
NON-STICK ALUMINIUM FLAT	DESCRIPTION	REFERENCE	DIMENSIONS
TINAT	This tray is ideal for baking products such as meat or fish.		
	Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H17	GN 2/3
NON-STICK ALUMINIUM PERFORATED TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
TENI GIORIED TION	This tray is ideal for baking products that require steaming. Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H18	GN 2/3
REJILLA INOX	DESCRIPTION	REFERENCE	DIMENSIONS
	Its composition material makes it highly durable and resistant . Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.	840H27	GN 2/3



SATINLESS STEEL CONTAINER	DESCRIPTION	REFERENCE	DIMENSIONS
GN 1/1	Its rounded edges make it easy to handle and its surface _	840H07	H20
	makes it quick and easy to clean. Ideal for cooking pasta and rice	840H08	H40
	dishes, for grilling meat, vegetables and fish and for preparing stews.	840H51	H65
STAINLESS STEEL CONTAINER PERFORATED GN 1/1	DESCRIPTION	REFERENCE	DIMENSIONS
TENIONALES GN 171	Its rounded edges make it easy to handle and its surface makes it quick	840H16	H20
	and easy to clean. Thanks to its perforated surface, it	840H17	H40
	is ideal for steaming food such as vegetables, fish, fried food or rice.	840H50	H65
NON-STICK ALUMINIUM FLAT	DESCRIPTION	REFERENCE	DIMENSIONS
	This tray is ideal for baking products such as meat or fish.		
	Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H14	GN 1/1
NON-STICK ALUMINIUM PERFORATED TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	This tray is ideal for baking products that require steaming.		
	Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H15	GN 1/1
NON-STICK GRILL FLAT TRAY GN 1/1	DESCRIPTION	REFERENCE	DIMENSIONS
	Ideal for cooking grilled food leaving the traditional grill mark on the finished product.	840H03	GN 1/1

m 175 TRAYS



NON-STICK ALUMINIUM DESCRIPTION TRAY GN D 65 MM.		REFERENCE	DIMENSIONS
	Non-stick aluminium tray with a depth of 65 mm. Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing casseroles.	840H29	GN 1/1
INOX WIRE RACK	DESCRIPTION	REFERENCE	DIMENSIONS
	Its composition material makes it highly durable and resistant . Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.	840H26	GN 1/1
NON-STICK GRILL GN 1/1	DESCRIPTION	REFERENCE	DIMENSIONS
	This non-stick grill will help you to make everything you want to grill, achieving a unique finish. Its grid will mark the product giving it that perfect grilled finish.	840H37	GN 1/1
NON-STICK MULTIFUNCTION	DESCRIPTION	REFERENCE	DIMENSIONS
TRAY	New tray with double non- stick surface. You can use one of its two sides depending on the food you want to bake. Ideal for cooking food such as meat, vegetables, fish	710887	GN 1/1
DOUBLE-SIDED PERFORATED	DESCRIPTION	REFERENCE	DIMENSIONS
FRONT BACK	Perforated aluminium tray that will expand your capabilities in the kitchen. This new double-sided tray will allow you to give a different marking to the product, choosing between grill or griddle type marking.	710889	GN 1/1

176 TRAYS

GRANITE CONTAINER GN D 40MM.	DESCRIPTION	REFERENCE	DIMENSIONS
	Granite-coated tray in GN 1/1 size with a depth of 40 cm. Its low porosity and easy-to-clean surface make it ideal for cooking high-fat foods.	840H36	GN 1/1
EGG TRAY GN 🌞	DESCRIPTION	REFERENCE	DIMENSIONS
	This new egg tray will allow you to cook from 6 to 11 eggs at the same	840H28	GN 1/1 6 eggs
	time with a perfect result.	710888	GN 1/1 11 eggs
FRYING TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	GN 1/1 size basket designed for cooking any type of fried food such as potatoes, tempura, etc.	840H34	GN 1/1
CHICKEN ROASTING TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	Stainless steel tray size GN 1/1 designed for cooking chickens , with a capacity of 8 chickens .	840H39	GN 1/1
RIBS TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	Stainless steel 1/1 GN size tray designed for cooking ribs .	840H40	GN 1/1



STAINLESS STEEL CONTAINER GN 2/1



lts	roui	nded	edg	jes	m	ake	it
easy	to	hand	le ar	nd	its	surfa	асе
make	es it	quick	and	eas	sy t	o cle	an.

DESCRIPTION

Ideal for	cooking	pasta	and	rice
dishes, for	grilling r	neat, v	egeta	bles
and fish	and for pr	eparing	g stev	VS.

REFERENCE	DIMENSIONS
840H04	H20
840H05	H40
840H06	H65

CUBETA INOX PERFORADA GN 2/1



Its rounded edges make it easy to	O
handle and its surface makes it quick	k
and easy to clean	

DESCRIPTION

Thanks to its perforated surface, it is **ideal for** steaming food such as vegetables, fish, fried food or rice.

REFERENCE	DIMENSIONS
840H13	H20
840H14	H40
840H15	H65

REJILLA INOX



lts	comp	osition	materia	l makes
it	highly	durable	and	resistant.

DESCRIPTION

Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.

REFERENCE

DIMENSIONS

840H25 GN 2/1



178 TRAYS



ALUMINIUM PIZZA PAN	DESCRIPTION	REFERENCE	DIMENSIONS
	Aluminium pizza pan. Available _	811H01	ø 250 mm
	in different size diameters (250mm - 300mm - 350 mm).	811H02	ø 300 mm
	This pan is ideal for cooking pizzas.	811H03	ø 350 mm

PIZZA PAN GRID	DESCRIPTION	REFERENCE	DIMENSIONS
	Pizza pan grid. Available <u> </u>	811H04	ø 250 mm
	in different size diameters (250mm - 300mm - 350 mm).	811H05	ø 300 mm
	This pan is ideal for cooking pizzas.		
		811H06	ø 350 mm

BAKING AND ROASTING PAN	DESCRIPTION	REFERENCE	DIMENSIONS
	Baking and roasting pan with a diameter of 20 cm. Its material is highly resistant to high temperatures, abrasion and wear.	840H32	ø 20 cm
	It is ideal for cooking typical frying pan products such as omelettes or pancakes, among others.		



INOX WIRE RACK	DESCRIPTION	REFERENCE	DIMENSIONS
	Stainless steel rack available in size 600X400. Its composition material makes it highly durable and resistant .	840H41	600X400
	Ideal for baking, leavening and regenerating products such as bread, buns or biscuits.	840H44	800X600
WIRE RACK	DESCRIPTION	REFERENCE	DIMENSIONS
		820H03	430X340
	Ideal for baking, leavening and regenerating products such as bread, rolls and other bakery specialities.	820H01	480X340
		820H02	600X400
ALUMINIUM FLAT TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
		810H10	430X340
	This tray is ideal for baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.	810H06	480X340
		810H04	600X400
		810H21	800X600
INOX FLAT TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	_	860H12	340X240
	This tray is ideal for baking products such as rustic bread or biscuits as the	860H07	430X340

heat distribution in the tray generates

a dense and consistent crumb.



860H08

860H09

480X340

600X400

PERFORATED ALUMINIUM TRAY



DESCRIPTION	REFERENCE	DIMENSIONS
	810H09	340X240
Its porous surface allows for a fluffier and more compact finish.	810H01	430X340
Ideal for baking, leavening and regenerating products such as	810H02	480X340
bread, croissants or biscuits.	810Н03	600X400
	810H22	800X600

FRENCH BAGUETTE TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	Its shape allows the baking of french baguette in a short time.	810H05	600X400
	Ideal for baking bread.	810H23	800X600

NON-STICK ALUMINIUM FLAT TRAY	DESCRIPTION	REFERENCE	DIMENSIONS
	Its non-stick surface makes it easy and quick to clean.	810H11	600X400
	This tray is ideal for baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.	810H19	800X600





INOX TRAY	REFERENCE	DIMENSIONS
	710749	300X300
INOX PLAIN TRAY	REFERENCE	DIMENSIONS
	710750	430X340
TEFLON TRAY PERFORATED BOTTOM	REFERENCE	DIMENSIONS
	710754	270X270
	710949 🏎	380X380
TEFLON TRAY PLAIN BOTTOM	REFERENCE	DIMENSIONS
	710755	270X270
	710950 NEW	380X380
TEFLON TRAY REINFORCED PERFORATED	REFERENCE	DIMENSIONS
	710945	270X270
	710947	380X380
TEFLON TRAY REINFORCED PLAIN **	REFERENCE	DIMENSIONS
	710946	270X270
	710948	380X380
TEFLON PERFORATED LINING	REFERENCE	DIMENSIONS
	710751	400X300
TEFLON PLAIN LINING	REFERENCE	DIMENSIONS
	710752	400X300



PERFORATED SILICONE LINER	REFERENCE	DIMENSIONS
	710753	400X300
NON-STICK ALUMINIUM PADDLE	REFERENCE	DIMENSIONS
	710885	425x295
NON-STICK ROASTING AND BAKING PAN	REFERENCE	DIMENSIONS
ø 19CM.	710881	190X190
NON-STICK ALUMINIUM PAN SQUARE PLAIN	REFERENCE	DIMENSIONS
D 3MM. **	710879	260X260
NON-STICK ALUMINIUM PAN SQUARE	REFERENCE	DIMENSIONS
GRATED D 3MM.	710880	260X260
NON-STICK ALUMINIUM TRAY	REFERENCE	DIMENSIONS
	710884	310X295
5 EGGS TRAY 🌞	REFERENCE	DIMENSIONS
	710882	280X290
NON-STICK ALUMINIUM BOWL D 5MM.	REFERENCE	DIMENSIONS
	710883	240X150



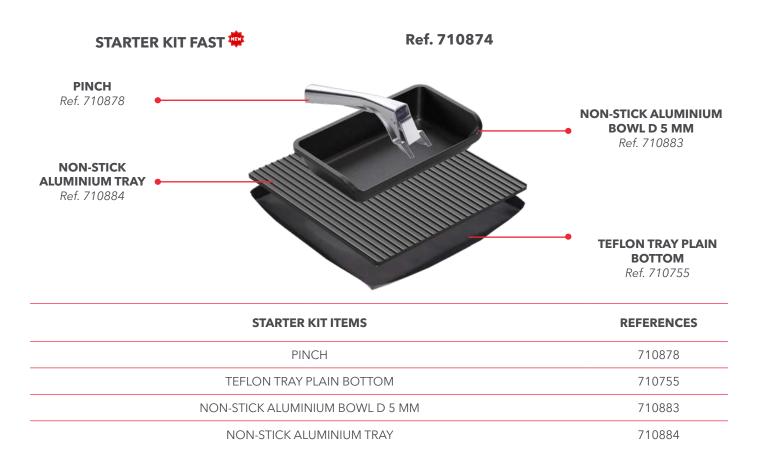
TRAYS

FRYING BASKET (WITHOUT HANDLES) 🌞	REFERENCE	DIMENSIONS
	710897	260X260X50
NON-STICK CAST ALUMINIUM PAN	REFERENCE	DIMENSIONS
D 55MM. 🌞	710890	GN 1/3
	710891	GN 1/2
	710892	GN 2/3
	710893	GN 1/1
ALUMINIUM CASSEROLE	REFERENCE	DIMENSIONS
	710894	ø 20 cm
	710895	ø 24 cm
	710896	ø 28 cm
FISH BASKET (RED SEA BREAM)	REFERENCE	
	710898	
FISH BASKET (TURBOT) 🌞	REFERENCE	
	710899	





STARTER KIT ITEMS	REFERENCES
EGGS TRAY GN	840H28
DOUBLE-SIDED PERFORATED ALUMINIUM TRAY	710889
STAINLESS STEEL CONTAINER PERFORATED GN 1/1 H40	840H17
STAINLESS STEEL CONTAINER GN 1/1 H40	840H08
FRYING TRAY	840H34





NOTES





NOTES







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