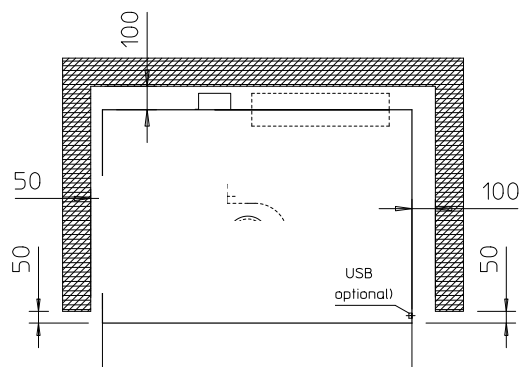
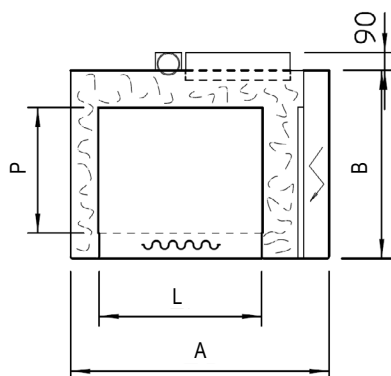
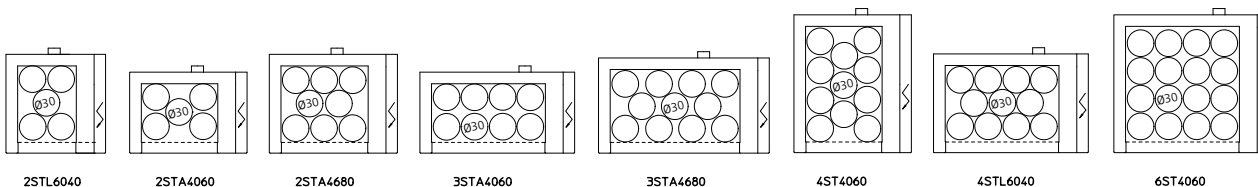
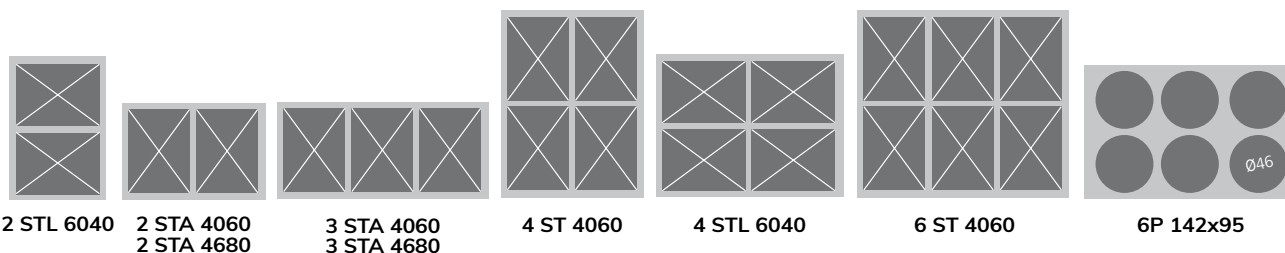


STRATOS XP

**CAMERA PORTINA
COIBENTATA DOPPIO VETRO**
DECK WITH INSULATED
DOUBLE GLASS DOOR
MAX 450° C

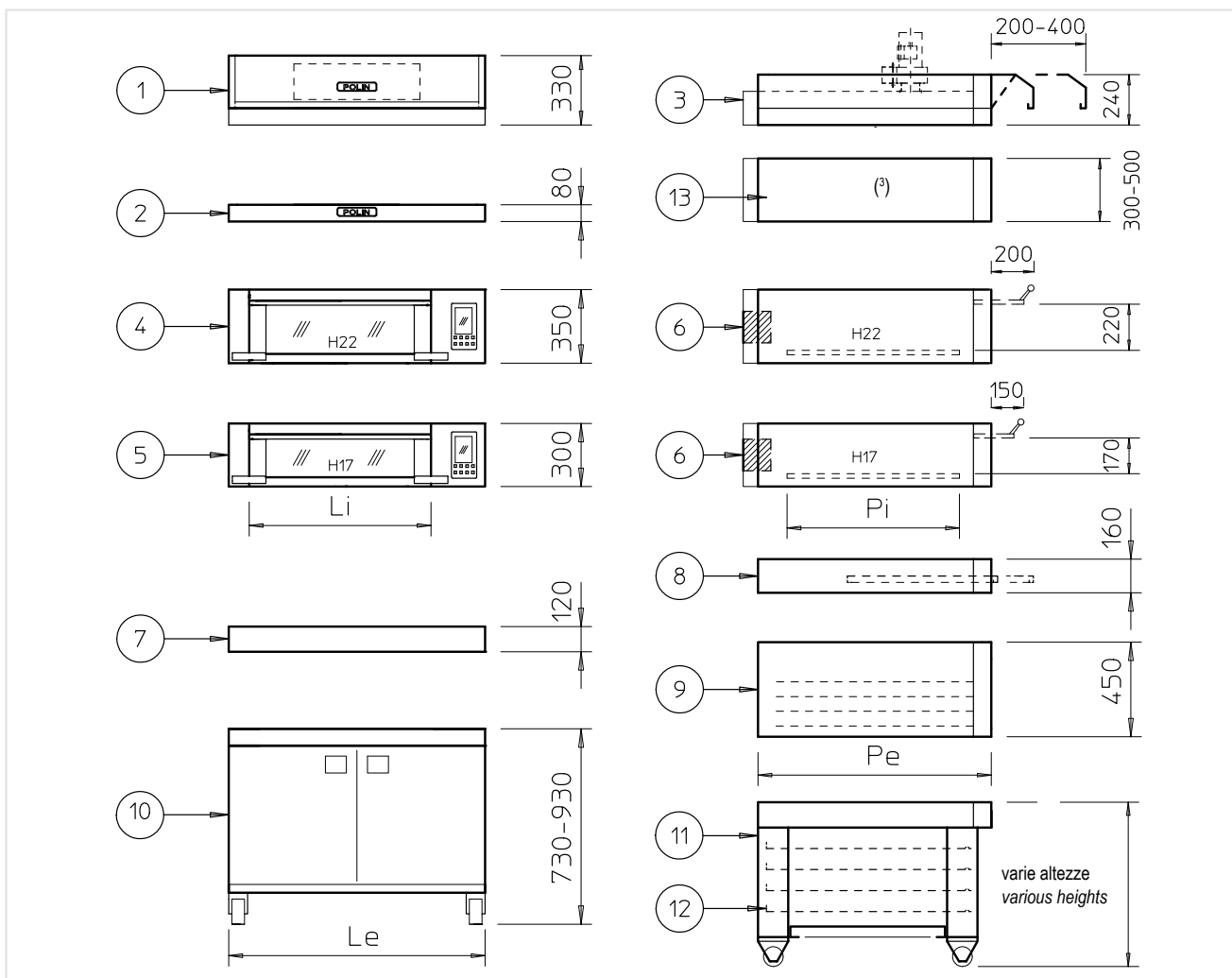
**CAMERA PORTINA
IN CRISTALLO**
DECK WITH GLASS DOOR
MAX 300° C





CAMERA / DECK										
Modello Model	Capacità teglie Tray capacity	Capacità pizze Pizza capacity	A mm	B mm	L mm	P mm	Peso Weight kg	kW standard	kW Super Power	Vaporiera Steamer kW
2STL 6040	N°2 40X60	n°5 pizze Ø30	980	1110	620	810	120	4,5	7	1,0
2STA 4060	N°2 40X60	n°5 pizze Ø30	1220	910	830	610	130	4,8	6,8	
2STA 4680	N°2 46x80	n°6 pizze Ø30	1340	1110	950	810	160	7,4	11,4	
3STA 4060	N°3 40X60	n°8 pizze Ø30	1630	910	1240	610	160	7	10	
3STA 4680	N°3 46X80	n°10 pizze Ø30	1810	1110	1420	810	180	9,9	15,4	
4STL 6040	N°4 40X60	n°11 pizze Ø30	1630	1110	1240	810	180	9	14	
4ST 4060	N°4 40X60	n°11 pizze Ø30	1220	1510	830	1210	180	8,2	13,6	
6ST 4060	N°6 40X60	n°16 pizze Ø30	1630	1510	1240	1210	230	9,5	15,8	
6P 142x95	N°3 46X80	n° 6 pizze Ø46	1810	1250	1420	950	200	11	16,5	

CELLA / PROOFER			
Modello / Model	Numero Padelle / Trays number	Peso / Weight kg	kW
2STL 6040 H93/73	N° 16/10 40x60	90/80	1,0
2STA 4060 H93/73	N° 24/15 40x60	90/80	
2STA 4680 H93/73	N° 24/16 46x80	100/90	
3STA 4060 H93/73	N° 32/20 40x60	100/90	
3STA 4680 H93/73	N° 16/10 46x80	110/100	
4STL 6040 H93/73	N° 32/20 40x60	100/90	
4ST 4060 H93/73	N° 24/15 40x60	100/90	
6ST 4060 H93/73	N° 32/20 40x60	110/100	
6P 142x95 H93/73	N° 16/10 46x80	120/110	



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

⁽¹⁾ COMPRENDE ELEMENTO SUPERIORE / INCLUDES UPPER ELEMENT

⁽²⁾ COMPRENDE ELEMENTO INFERIORE / INCLUDES LOWER ELEMENT

⁽³⁾ PER LE COMPOSIZIONI STRATOS XP DA 1 O 2 CAMERE, CONSIGLIAMO DI AGGIUNGERE IL RIALZO CAPPA PER GARANTIRE UNA POSTURA DI LAVORO PIÙ ERGONOMICA E CONFORTEVOLLE PER GLI OPERATORI, PREVIA VERIFICA E ACCETTAZIONE DELLA GIUSTA CONFIGURAZIONE CON IL CLIENTE FINALE (DISPONIBILE TRA GLI ACCESSORI COMUNI).

FOR STRATOS XP COMBINATIONS WITH 1 OR 2 DECKS WE RECOMMEND ADDING A HOOD RISE, IN ORDER TO ENSURE A MORE ERGONOMIC AND COMFORTABLE WORKING POSITION FOR THE OPERATOR SUBJECT TO VERIFICATION AND ACCEPTANCE OF THE CORRECT CONFIGURATION WITH THE END CUSTOMER (AVAILABLE AMONG THE COMMON ACCESSORIES)

CARATTERISTICHE DI SERIE

OGNI CAMERA È DOTATA DI:

- Temperatura massima 300 °C con portina in cristallo
- Temperatura massima 450 °C con portina coibentata
- Facciata e rivestimento laterale inox
- Resistenze corazzate in acciaio inox imbrunite
- Agganci in bocca per telaino di infornamento
- Computer Hybrid Control 5" 100 programmi di cottura con funzioni speciali di controllo e risparmio energetico
- Funzioni avanzate esclusive e brevettate:
 - > parzializzatore dinamico di energia (PRD)
 - > QR code dinamico di diagnosi anomalia
- Valvola scarico vapori automatica
- Accensione e spegnimento automatico
- Sistema di controllo dinamico a 3 zone (TZS) bocca, centro e fondo
- Controllo e regolazione temperatura cielo e platea (in gradi)
- Controllo e regolazione temperatura bocca (in gradi)
- Termostato di sicurezza
- Tecnologia Plug-in per assemblaggio veloce
- Alimentazione standard singole camere 380-400-415/50-60/3N

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

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

IL SUPPORTO IN LAMIERA INOX È DOTATO DI:

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

LA CAPP A IN ACCIAIO INOX È DOTATA DI:

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

STANDARD FEATURES

EACH DECK IS EQUIPPED WITH:

- Maximum temperature: 300 °C with GLASS door
- Maximum temperature: 450 °C with INSULATED door
- Stainless steel front and sides
- Darkened stainless steel armoured heating elements
- Hooks in the mouth for manual loader
- Hybrid Control 5" Computer, 100 baking programs. with special control and energy-saving functions
- Exclusive and patented advanced functions:
 - > Dynamic Energy Partializer (PRD)
 - > Dynamic QR code for fault diagnosis
- Automatic steam discharge valve
- Start and automatic stop
- 3-zone dynamic control system (TZS) mouth, center and rear
- Control and regulation of top and bottom temperature (degree)
- Mouth temperature control and regulation (degree)
- Safety thermostat
- Plug-in technology for fast assembly
- Standard power supply single chamber 380-400-415/50-60/3N

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

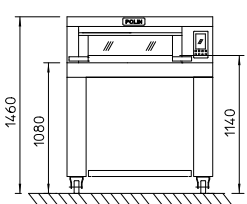
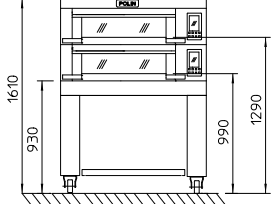
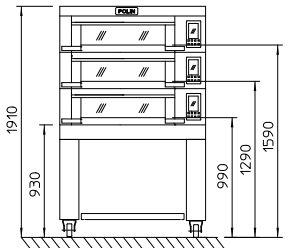
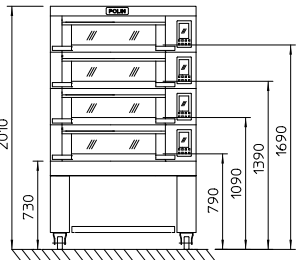
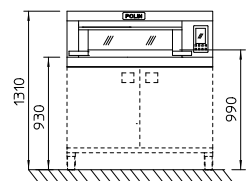
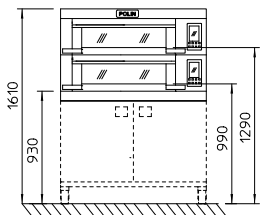
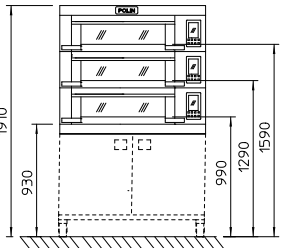
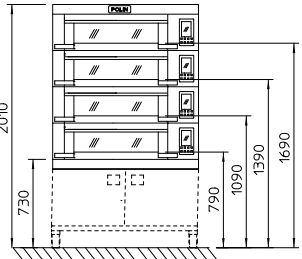
- Heating control and regulation
- Humidity control and regulation with probe
- Internal ventilation for better moisture distribution
- Proof-box is controlled by oven's Touch Screen
- Anti-flooding solenoid valve
- Without condensate discharge
- Wheel
- Safety thermostat
- Standard power supply 220-230-240/50-60/1N

THE STAINLESS-STEEL SUPPORT IS EQUIPPED WITH:

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

THE STAINLESS-STEEL HOOD IS EQUIPPED WITH:

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

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