

STRATOS EXPORT



- STRATOS is a modular electric shelf oven consisting of decks with usable height H22 that are suitable for bread and baking pastries.

It can be equipped with a wide range of options such as a steam generator, proof box and a hood with a fan.

It is available in three models with 2, 3 or 4 40x60 trays.

- THREE STANDARD MODELS:

S-02 (2STA 4060); S-03 (3STA 4060); S-04 (4STL 6040)

- DECKS ONLY H22, usable door access.

- THREE THERMOCOUPLES FOR EACH DECK to separately control the temperatures of the top, the baking plate and the opening.

- SAFETY THERMOSTAT in each baking deck and in each steam generator (optional).

- HEAT REFLEXIVE GLASS DOORS with low emissivity as standard.

- Up to 400 ° C baking temperature.

- BAKING PLATE IN EMBOSSED METAL SHEET as standard.

- NEW STEAM GENERATOR integrated in the whole baking deck (optional).

- STANDARD INCLUDES:

Upper insulating element; Lower insulating element; Baking plate made of embossed metal sheet; Aluminum legs; Swivel castors (2 with brakes)

- STAINLESS STEEL SIDE COATING AND FRONT

- Keeps the perimeter temperature low and facilitates oven cleaning.

- VERY QUICK ASSEMBLY thanks to the overlapping, interlocking modules and decks and to the electrical connections with PLUG-IN technology.

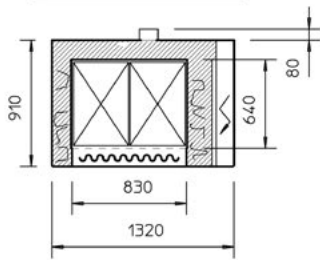
- COMPLETE RANGE OF ACCESSORIES and options such as steam generator, proofer, concrete baking plate, hood, etc.

- HIGH DEGREE OF THERMAL INSULATION, one of the best on the market, offering remarkable economic and energy savings.

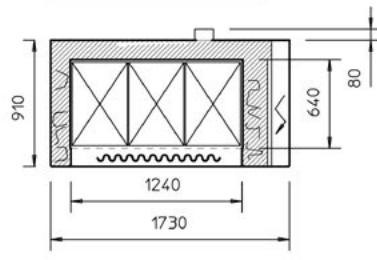
- SINGLE ELECTRICAL LINE INPUT, available as optional.

- SINGLE MAINS WATER INPUT, available as optional, with a filter and pre-calibrated pressure reducer.

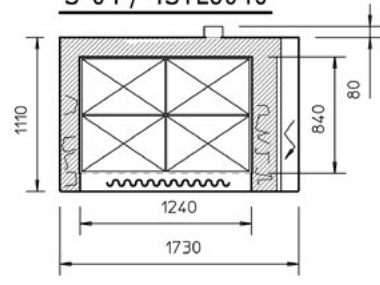
S-02 / 2STA4060



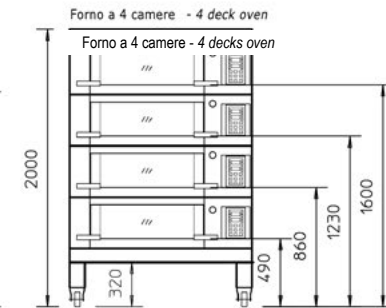
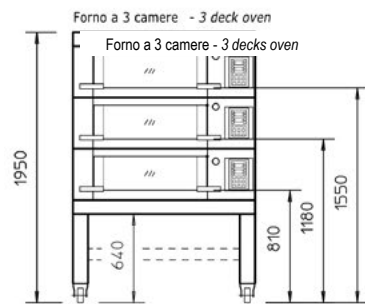
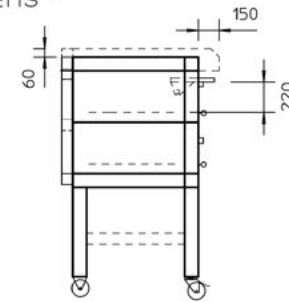
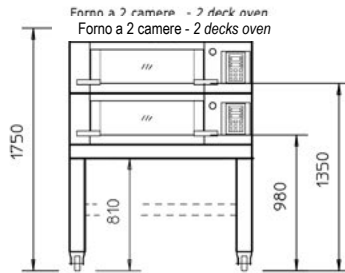
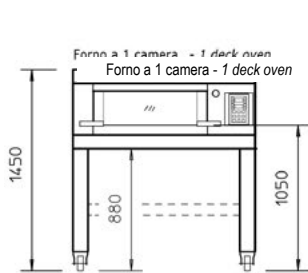
S-03 / 3STA4060



S-04 / 4STL6040



Forni standard - Standard ovens



Forno con cella o basamento carenato (ruote optional)
Oven with perfor or base-box (castors optional)

