OVEN LINE

STRATOS

Stratos modular electric oven for pizza, pastry and bread
The modular electric baking system that meets your needs

Stratos originates from the idea of creating an electric oven perfectly adaptable to clients’ needs. Maximum versatility, great energy efficiency and cooking perfection, make it ideal for bakeries, pastry shops and pizzerias that need high flexibility in production. Stratos also allows you to highly personalise its look. There are four versions:

- **CRYSTAL** with doors in screen-printed tempered glass
- **BLACK** with doors in tempered glass and Black Design face
- **CLASSIC** with insulated doors in stainless steel
- **OLD STYLE** with AISI 304 steel face electrochemically painted black and inserts in aged brass and analogical thermostats. 3 decks oven, height 18 cm, models STA and 4ST.

A stainless steel proofer can be combined with the oven, which can be equipped with a humidity control kit.
Stratos Black
The Stratos Old Style version with aged brass inserts and mechanical thermostats.

**Maximum efficiency and reliability**

**Major heat insulation (160 mm)**
The insulation efficiency is at the category’s maximum levels thanks to the use of combined insulating materials and a middle layer of rock wool 160 mm thick (except model 2STL 6040).

**Great reliability over time**
Many of the design and construction features are designed to minimise the need for maintenance and to ensure high reliability in the time. Some of these are:
- Electrical panel and connections are positioned away from the hotter spots and steam vents
- Highly durable resistors
- Safety thermostats for the protection of Decks and the steam generators in case of malfunction
What are the secrets of gentle and uniform baking?

A system that diffuses a soft and uniform heat in the Deck

In traditional ovens, resistors are often too few and too spaced out from each other. This forces them to work at very high temperatures to provide the necessary heat to the product, risking harsh and non-uniform cooking.

In Stratos the problem has been solved with a larger number of special steel armoured heating resistors, placed in close proximity. The power is therefore distributed and generates a softer, widespread and readily available heat.

Independent control of resistor in the opening (Auto Level)

In traditional electric ovens losses from the doors are usually offset merely by a simple reinforcement of front resistors that, however, does not allow the correction of any cooking non-uniformity. Stratos, on the other hand, is equipped with two electric elements for top and bottom, adjustable independently, to have a dynamic control (automatic) of the temperature through an additional probe.

Independent control of top/bottom control (Dual Level)

Stratos is equipped of an independent device to adjust the temperature of the baking chamber top and bottom (deck) with thermostats.
Normal temperature controls (thermostat always on or always off) lead to an inevitable heat inertia, resulting in a waste of energy and problems with cooking.

Stratos oven is provided with a heat inertia control system that makes it possible to reduce the surges and maintain the set temperature more constant.
Rapid control for perfect baking quality

The digital keyboard on Stratos has Fine Bake Keys buttons, which allow you to act quickly and easily on functions that perfect the quality of cooking.

Baking Controls

**ENERGY LEVEL BUTTON**
Lets you set an optimal amount of energy according to the type of product to be cooked.

**CONTROLLED HEATING BUTTON**
Regulates the heating at start-up standardising the first baking cycle with subsequent baking cycles. Also eliminates energy waste.

**PAUSE BUTTON BETWEEN TWO COOKING CYCLES**
Eliminates overheating of the oven bottom and reduces up to 18% energy consumption.
Polin experience at the service of functionality

Controllable steam in abundance
Stratos steam generator is equipped with two highly powerful ceramic resistors, capable of always guaranteeing a generous amount of steam. The steam generator (optional) has a large heating element that is placed in the back of the Deck. It has great insulation, as well as inspection fittings and heads that are made in anticorrosion materials.

Doors that make work easier
The doors of the Stratos oven have an inward opening system that avoids accidental contact typical of the tilting opening systems, during loading and unloading. In this way you avoid unpleasant burns and annoying obstructions. The handles are functional for work and immune from overheating because placed outside the opening and made of heat insulating material. The door can be cleaned without the need to remove the glass, avoiding risks of breakage and energy loss over time.

Four different deck baking plates
Stratos ovens can have different deck baking plates, to be adapted to different needs. There are four baking plates available:
- Embossed plate (standard): particularly suitable for light pastries on trays
- Fiber cement: ideal for pastries and bread
- Reinforced concrete: thick plates ideal for heavy products such as bread, buns and pizza mainly on baking trays
- Refractory material: an alternative plate to reinforced concrete, ideal for direct cooking of pizzas and focaccia
To Bake as you wish

Stratos allows you to choose among 6 different control settings top/bottom in order to meet your specific needs.

STANDARD Digital keyboard

- Separate control of the Deck and opening (dispersion offsetting in the opening)
- Independent temperature top and bottom using a double probe (Dual Level)
- Splitter: allows you to assign different percentages of power to the top and to the bottom for an infinite variety of cooking types
- Diagnostic program with display of the alarms and data storage function, for a constant control of the oven’s efficiency
- Switching on and off of steam generator with adjustable steaming time (steam generator optional)
- Timer with acoustic signal for end of cooking
- Automatic turning on and off daily or weekly
- Fine Bake Keys

100 Program Digital keyboard

- All functions of the Standard keyboard
- Manual - Automatic use setting
- 99 program memory.
  Each program allows you to set:
  - 3 temperature phases for each program (to go from one temperature to another after a pre-set time).
  - The amount of steam dispensed automatically (steam generator optional).
  - Open/close valve cycle aut. vapour discharge.
  - Splitting ratio between the top and the bottom.
  - Opening power adjustment.
  - Level of energy.

Card options

- Power Saver, to limit the power required for the installation of ovens with 2 to 5 Decks
- Increased power for cooking pizzas and focaccia (Super Power)
- Dynamic control of the temperature control of the opening via probe (Auto Level)
- Regulation of humidity percentage inside the proofer
Configure the oven for your exact needs

**Build options**

- Dry air activated carbon steam condenser
- Hooks in the opening for small manual loader
- Internal coating in refractory material
- Low emission doors with mirrored glass to reduce heat loss (-15%)
- Prover humidity control kit

1. Hood without extractor function
2. Hood with extractor fan
3. Top element
4. Hood air condenser
5. Deck 18 cm glass door
6. Deck 22 cm glass door
7. Deck 30 cm glass door
8. Steam generator*
9. Deck 18 cm insulated door
10. Deck 30 cm insulated door
11. Lower element with pull out shelf
12. Lower element
13. Pan holding box
14. Base on adjustable feet*
15. Base on wheels*
16. Ventilated final proofer*
17. Base with side panels*
18. Pan holding rack*
19. Wheel kit for base/prover with side panels*
### Capacità plaque/pizza

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<th>L</th>
<th>P</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
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<th>2 STA 4060</th>
<th>2 STA 4060 OLD</th>
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### Pan capacity

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### Pizza capacity

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### Electrical power

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### Power line

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Images, measurements and technical data are not binding, and are therefore subject to change without notice.