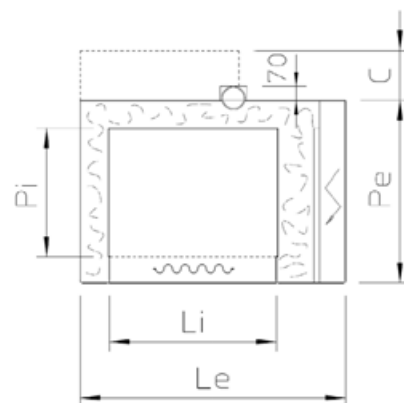
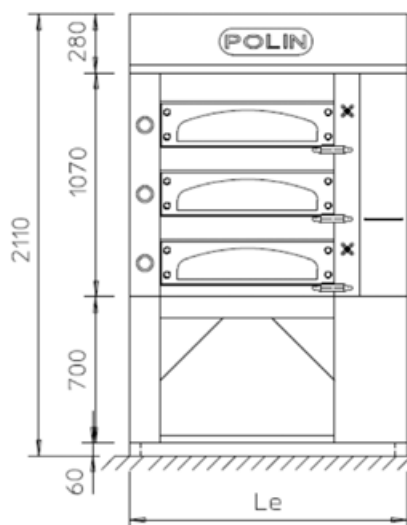
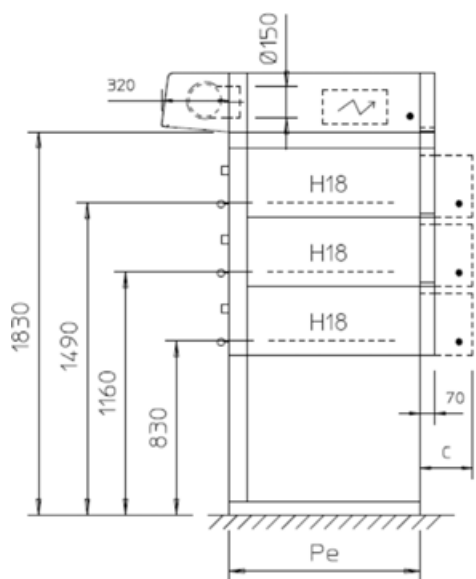


STRATOS OLD STYLE



- Oven shipped completely assembled
 - 3 bakings chambers h18
 - St/st armored heating elements
 - Independent front elements
 - "DIGIT 01/E" digital keyboard with special functions for energy saving control
 - Automatic start (for each deck)
 - Steel baking plates
 - Max temperature 380 °C
 - Safety thermostat for each deck and each steam generator
 - Hood with 3 speeds exhaust fan
 - Baking plates in "fibre-cement" (optional - max 300°C)
 - "Armored concrete" baking plates (optional)
 - "Refractory" baking plates (optional)
 - Wheels (optional)
-
- Electrocolored fron in St/st Aisi 304
 - Hidden digital key-board (front door)
 - Box for wood storage
 - Termometer with hands
 - Front cristal with black serigraphy arch shape
 - Brass or copper plated (optional):
 - Thermometers with frame
 - Chamber doors with handle
 - Steam exhaust valve with handle
 - Old style plate on the hood-





	External dimensions		Internal dimensions		Pan capacity		Pizze	Weight	Standard power	Super Power
	width	depth	width	depth	n°	mm	Ø300 mm			
	mm	mm	mm	mm				kg	kW	kW
2STL 6040	980	1110	620	840	2	400x600	5	700	13	22,3
2STA 4060	1320	910	830	640	2	400x600	5	800	13,6	22,6
3STA 4060	1730	910	1240	640	3	400x600	8	1000	19,9	33,4
3STA 4676	1910	1070	1420	800	3	460x760	10	1100	28	50