

# STRATOS



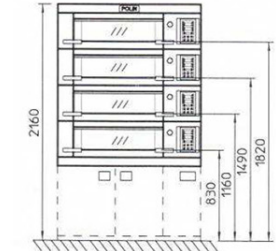
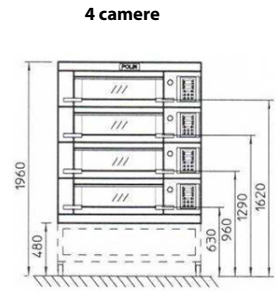
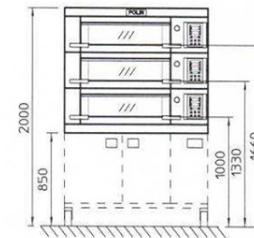
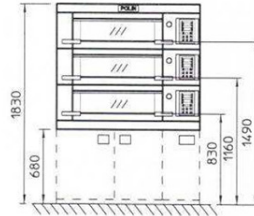
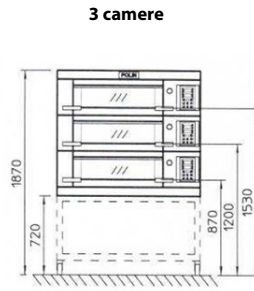
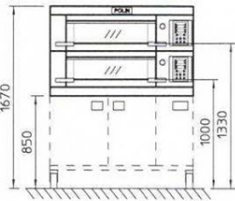
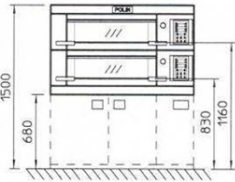
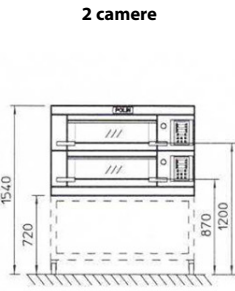
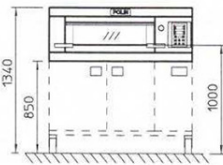
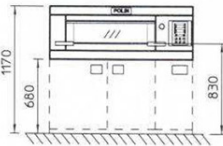
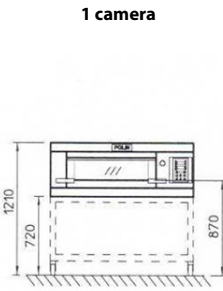
Stratos 25TA

- St/st front and glass door.
- Armored st/st electric elements.
- Independent el/elements at the front.
- "DIGIT 01/E" digital keyboard with special functions for controlling and energy saving.
- Automatic start (for each deck)
- Baking plates in "steel plates". Max temperature 380 °C.
- Safety thermostat for each deck and steam generator
- Baking plates in "fibre-cement" optional (max 300 °C).
- Baking plates in "armored concrete" optional (recommended to bake bread, pizza, focaccia on tray)
- Baking plates in "refractory" optional (recommended to bake pizza and focaccia onto decks)

## PROOF BOX

- Armored electric element with thermostat for heating
- Water basin with ball-cock and electric element for humidity
- Inner ventilation for even air distribution
- Digital keyboard
- Humidity control kit optional

Line feeder	220/3N~/60
Water Inlet	Diameter 150 mm
Steam exhaust	Diameter 150 mm



		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
<b>2STL 6040</b>	<b>FORNO CELL</b>	980	1110	620	840	2	400x600	5	120	4,2	7,3
						16	400x600		80	1,6	-
<b>2STA 4060</b>	<b>FORNO CELL</b>	1320	910	830	640	2	400x600	5	130	4,4	7,4
						24	400x600		80	1,6	-
<b>3STA 4060</b>	<b>FORNO CELL</b>	1730	910	1240	640	3	400x600	8	160	6,5	11,0
						24	400x600		90	1,6	-
<b>3STA 4676</b>	<b>FORNO CELL</b>	1910	1070	1420	800	3	460x760	10	180	9,2	16,2
						16	460x800		95	1,6	-
<b>4ST 4060</b>	<b>FORNO CELL</b>	1320	1510	830	1240	4	400x600	11	180	7,2	13,1
						24	400x600		90	1,6	-
<b>6ST 4060</b>	<b>FORNO Cell</b>	1730	1510	1240	1240	6	400x600	16	230	8,5	15,0
						24	400x600		100	1,6	-

