

Katalog

Piece konwekcyjno-parowe • Piece piekarnicze
Piece odpiekowe • Akcesoria do pieców





www.fmindustrial.es

HOSTELRY - PROFESSIONAL BAKERY

2024



TABLE OF CONTENTS



ST <i>Gastro</i>	Pages 46-63
ST <i>Bakery</i>	Pages 76-93
RX	Pages 96-109
ST <i>Fast</i>	Pages 110-123
ST <i>Grill</i>	Pages 124-135
ST <i>Pizza</i>	Pages 136-141

TABLE OF CONTENTS



Provers **Pages 142-147**

Regenerators **Pages 148-153**

Grill **Pages 154-157**

Toasters **Pages 158-161**

Compositions **Pages 162-167**

Accesories **Pages 168-171**

Trays **Pages 172-185**



ABOUT US



FM Group that originated in 1966 and is made up of three business line; **Heating, Industrial and Biomass.**

The FM Group was established with the sole **objective** of providing the most sophisticated and efficient solutions in sectors as diversified as the electro channel, hostelry, professional bakery, retail as well as domestic heating and, thus, satisfy the most demanding demands of the market and our customers.

We currently have a surface area of approximately **30.000 m2**, modern and avant-garde equipment

and infrastructures, and approximately 200 employees.

Actually, we not only supply the national market, but we also export our products to **65 countries**, increasing our prestige in different markets and cultures where we are endorsed by the recognition of millions of users and professionals.

Today our greatest **challenge** continues to be the needs of our customers. Their satisfaction and peace of mind are the driving forces that push us forward, to innovate and to achieve a high-quality product that meets expectations.





That is why we dedicate efforts to **innovate**, **research** and **develop** quality solutions for our customers all our target.

We have oriented our product lines to satisfy the most **specific** needs of the market.

In our commitment to research, development and innovation, we analyze market trends and adapt as much as possible to new needs and consumer habits, developing **multifunctional**, **select** and **avant-garde** equipments.

Our human team is fundamental to our

performance and our **state-of-the-art** machinery and facilities support the development and manufacture of machinery.

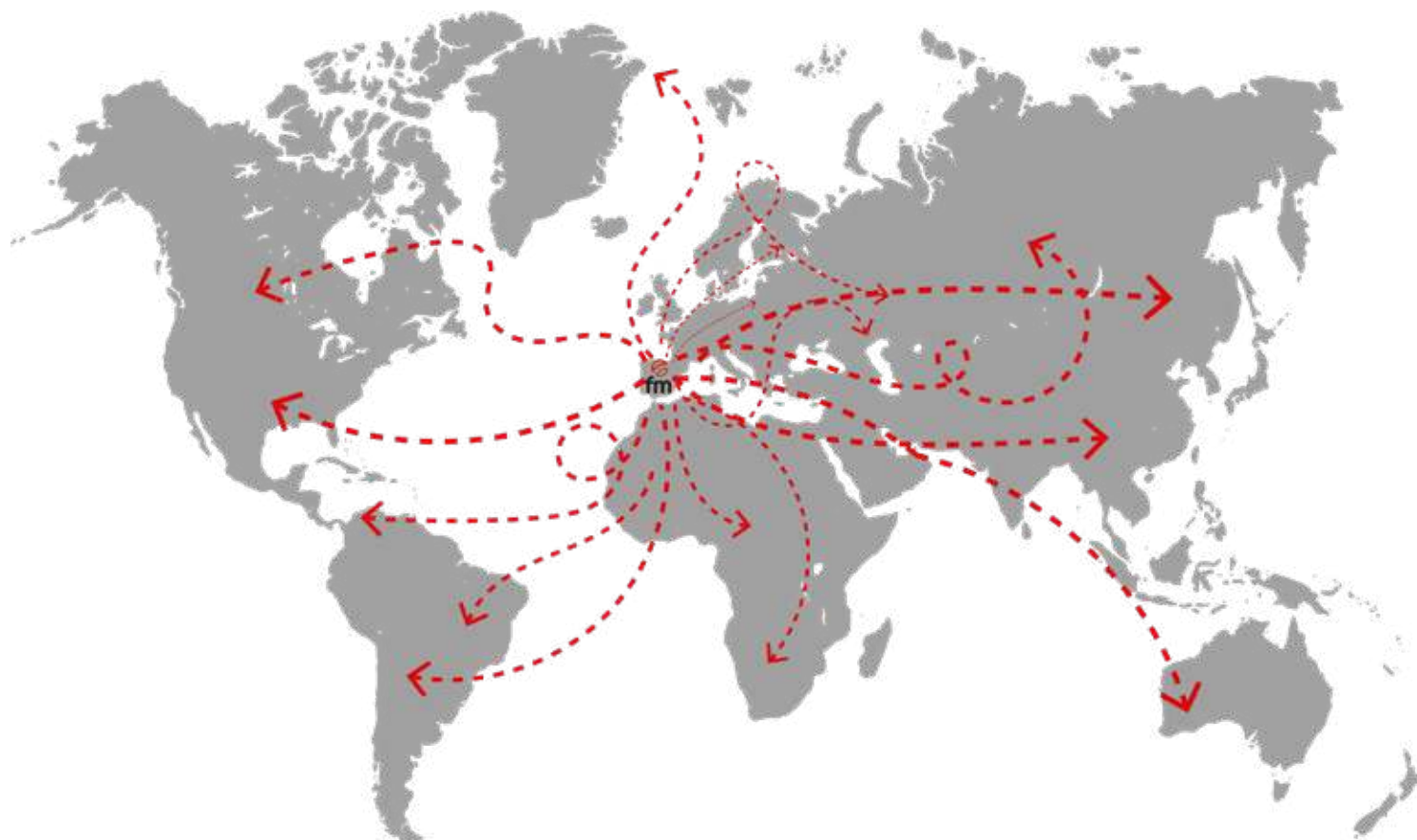
At FM we follow rigorous **quality control** in each of the products we manufacture, placing emphasis on every detail of the production process.

Style, innovation, reliability, efficiency and the **quality** of our products endorse us, as well as our commitment to **sustainability**, and our **contribution** to reducing our environmental footprint.





INTERNARIONAL SALES AGENTS



Export Manager
Fran Martos Onieva

Ctra. de Rute, km. 2,700
14900 - Lucena (Córdoba)
M. +34 650 031 808
fmartos@fmindustrial.es



We bring our products to 65 countries, expanding our international reach.





TRADE FAIRS & DEMOSTRATIONS

FM Industrial is present in 65 countries around the world, which positions us as a company with a strong international presence. This success in the international market is due, in large part, to our presence in some of the **national and international trade fairs**, as well as to **presentations** that we carry out worldwide. At these fairs and presentations we showcase our advanced technological innovations and new developments and designs of our products.

We participate in the most **influential** and **recognised** trade fairs around the world that are mainly aimed at the HORECA, BAKERY AND RETAIL sectors such as HOST MILANO, INTERSICOP, SIRHA, EUROSHOP of GULFHOST, among others.



SIRHA+ FOOD
A WORLD OF CUISINE AND HOSPITALITY



gulfhost



Tecnipão
FIL - LISBOA





CORPORATE VALUES



MISSION

Our **mission** is to offer our customers the **best product, impeccable service, the greatest variety** and the **highest quality**, always with the values that characterise us.



VISION

We seek to establish ourselves as the **ideal option** for our current and potential customers. We want to differentiate ourselves in the market and be a reliable and quality option.



RESPONSIBILITY SOCIAL

At FM Industrial we seek to contribute and collaborate with the **progress** and **advancement** of **society**. We want to ensure the social welfare, health and safety of all.



RESPONSIBILITY LABOUR

We seek to **involve** our employees in the objectives and values of the company, offering a **suitable, safe** and **favourable** environment for our employees.



RESPONSABILITY ENVIRONMENTAL

We encourage and implement initiatives that favour **sustainable** and **environmentally friendly** industrial development.







CERTIFICATE QUALITY



ISO:9001 CERTIFICATE

This recognised certificate demonstrates that FM has an established and effective **quality management system**.

It demonstrates our **commitment** to excellence and continuous improvement. We **promote** efficiency and effectiveness in our processes, which reduces costs and results in improvements for customers.



DECLARATION OF CONFORMITY WITH EU REGULATION 2016/416

This document confirms that our company complies with the **legal and regulatory requirements** established by the European Union for the marketing and distribution of products. It **certifies** that our products and services are of high quality and ensure the safety, well-being and health of consumers.



DEKRA Testing and Certification, s.r.o.
Právní zástupce: Ing. Petr Štěpánek
IČO: 259010000, IČ: 259010000, IČ: 259010000
IČ: 259010000



Test report No.:
tpe: 73827PSE.001

Partial Test report:
Household and similar electrical appliances.
Part 1: General requirements.
Part 2-42: Particular requirements for commercial electric forced convection ovens, steam cookers and steam convection oven.

(*) Identification of item tested	Electric convection oven
(*) Trademark	B-14343094
(*) Model and/or type reference	STG 71 V7
Deliver not tested	STG, STC, STB
Other identification of the product	Equipment with metallic enclosure and class I of protection against electrical shocks
(*) Features	400V 3N-50/60Hz, 16000W
Manufacturer	FM Calefacción C/ta Ruiz Km. 2, 700 Lucena, Córdoba, Spain
Test method requested, standard	IEC 60335-2-42:2002 (Fifth Edition) + A1:2008 # in conjunction with IEC 60335-1:2010 (Fifth Edition) Int. CEN: 1:2010 and CEN: 2:2011 + A1:2013 EN 60335-2-42:2003 + A1:2008 + A11:2012 in conjunction with EN 60335-1:2012+AC:2014 + A11:2014 POBEE00_22 (General procedure of Safety Lab)
Summary	See annex A
Approved by (name / position & signature)	Rafael González Lab. EQ Manager
Date of issue	2023-05-18
Report template No.	PSE071_03 + PSE071_04 (* Data provided by the client)



Report No.: tpe: 73827PSE.001

Test method: EN 60335-2-42:2002

2023-05-18



ELECTRICAL SAFETY CERTIFICATE IEC/EN 6033-5

This international standard specifies safety standards for household appliances and similar electrical equipment.

It **ensures** that the necessary **safety requirements** for consumer use are met. Safety is a **fundamental** aspect in all our products, always seeking to generate confidence and peace of mind for our customers.



LOW VOLTAGE ELECTRICAL SAFETY CERTIFICATE LVD

This European standard sets out the electrical safety requirements for products operating within a specific voltage range. It **ensures** that our products comply with essential safety requirements to **avoid risks** such as electric shock, fire, injury to users, etc.

Strojírenský zkušební ústav, s.p. (Engineering Test Institute, Public Enterprise)
Certifikační orgán certifikující produkty / Product Certification Body
Hudcova 424/56b, Modřanský, 621 00 Brno, Česká republika / Czech Republic

CERTIFIKÁT / CERTIFICATE
nařízení vlády č. 116/2016 Sb. a směrnice 2014/35/EU (Nízká napětí)
(Government Regulation 116/2016 Coll. and Directive 2014/35/EU (Low voltage))

Číslo:
Number: **LVD-B-00324-23**

Výrobce:
Manufacturer: **FM Calefacción S.L.**
Carretera de Ruiz, km. 2 700
14000 Lucena (Córdoba)
SPAIN

Výrobky:
Products: **Kombinované trouby**
Combination ovens

Typ/Model:
Type/Model: **ST-F21, ST-F22, ST-F41, ST-F42**
viz 2. strana / see Page 2

Applikační normy:
Standards applied: **ČSN EN 60335-1 ač. 3:2012, ČSN EN 60335-2-42 ed. 3:2003, ČSN EN 62233:2006**

Podklad pro vydání certifikátu:
Basis of Certificate Issuance: **Závěrečný protokol č. 31-10857/EZ ze dne 2023-02-28**
Final Report 31-10857/EZ of 2023-02-28

Certifikát platí do:
Certificate valid until: **2028-02-27**

Strojírenský zkušební ústav, s.p., potvrzuje, že výše uvedené výrobky jsou ve shodě se základními technickými požadavky stanovenými v příloze 1 a 3a k nařízení vlády č. 116/2016 Sb. (odpovídá příloze 1 a 3a směrnice Evropského parlamentu a Rady 2014/35/EU). Výsledky protokolů technické dokumentace, údaje potřebné k identifikaci výrobce uvedených výrobků a závěry přechodných jsou doloženy v závěrečném protokolu. Pravidla pro nakládání s certifikátem jsou uvedena na 2. straně.

Strojírenský zkušební ústav, s.p., Engineering Test Institute, Public Enterprise, hereby confirms that the above-mentioned products are in conformity with the essential technical requirements set forth in Annex 1 and 3a of the technical documentation contained in Annex 1 of Government Regulation 116/2016 Coll. (corresponding to Annex 1 and Annex 3a of Directive 2014/35/EU of the European Parliament and of the Council). The results of the technical documentation review, the data necessary for identification of the above-mentioned products and the conclusions drawn from testing are contained in the Final Report. The rules for using the Certificate are specified on Page 2.

Použití certifikačního schématu: SZÚ-1a:2023.00 (vyplněné ze schématu: 1a ISO/IEC 17067, založeno na zkoušení a inspekci).
Product certification scheme applied: SZÚ-1a:2023.00 (based on Scheme 1a of ISO/IEC 17067, which is based on testing and inspection)

Brno, 2023-02-28

Ing. Tomáš Huška
Vedoucí
Director

LVD-B-00324-23 Strana - Page 1/2

www.szustest.cz

CONTROLS



MANUAL CONTROL - GASTRO/BAKERY

TECHNICAL CHARACTERISTICS



Manual control system



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



3/4" water connection



GN 1/1 | 600X400



Electric or Gas (PREMIX)

FEATURES



Humidity adjustable from 0 to 100%.



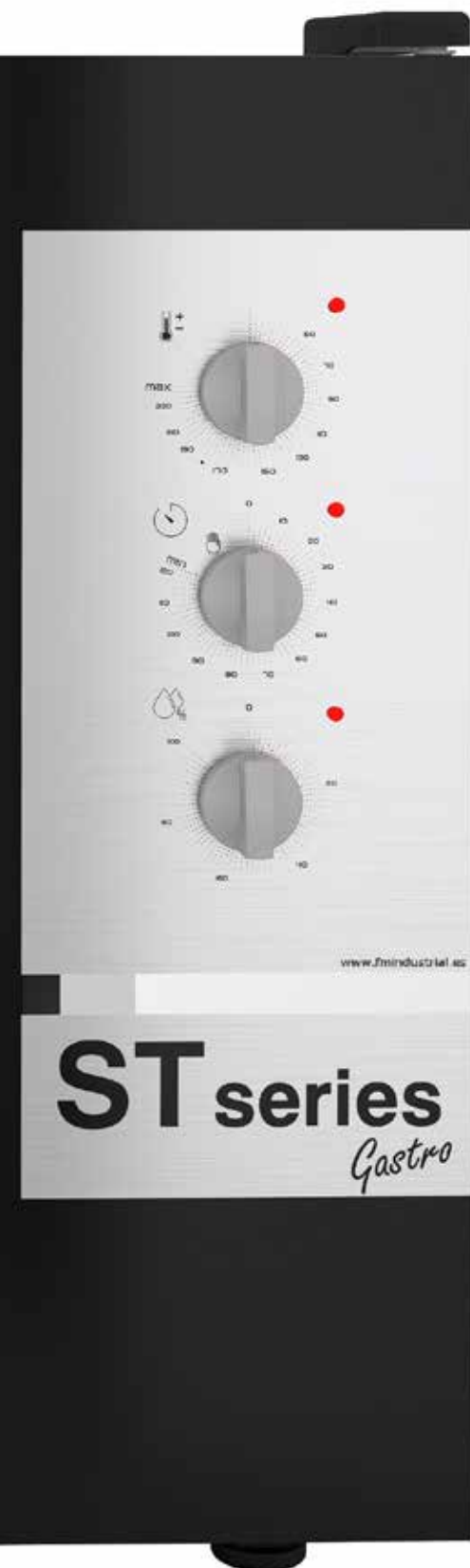
Chimney manual control



0-120 Minute timer and non-stop mode

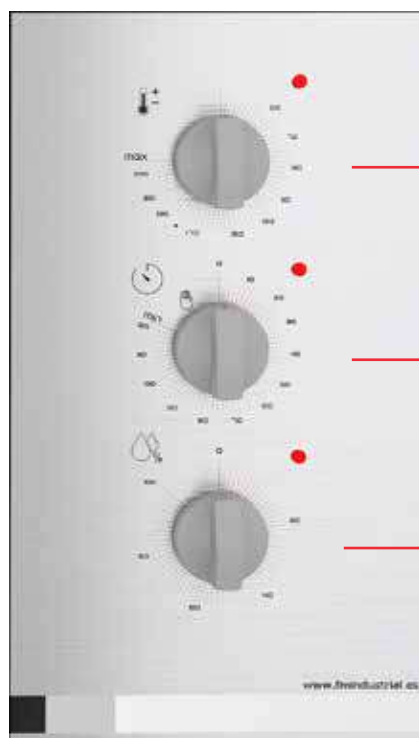


Temperature controller from 0 to 250





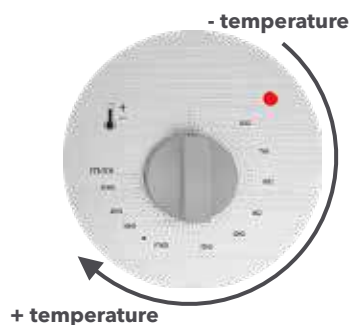
MANUAL CONTROL - GASTRO/BAKERY



Temperature
regulator
(0 to 250°C)

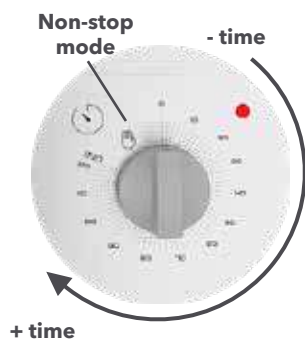
0-120' timer / Non-
stop mode

Humidity adjustable
(0 to 100 %)



TEMPERATURE CONTROLLER

You can regulate the temperature up to maximum of 250°C



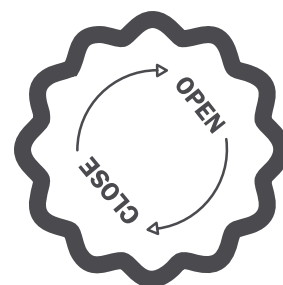
TIMER

You can adjust the time up to a maximum of 120 minutes or set it to continuous mode (no time limit)



HUMIDITY CONTROLLER

It will inject steam into the interior of the chamber. The higher the percentage, the greater injection



CHIMNEY MANUAL CONTROL

You can extract the humidity inside by manually opening the steam extraction system.



DIGITAL PAD V2,4 - COMPACT

TECHNICAL CHARACTERISTICS



Digital control system



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



USB port



3/4" water connection



Hinged Glass



Electric



GN 1/1 | GN 2/3

FEATURES



Clima control



Self-cleaning (optional)



Fan control (2 speeds)



Core probe (optional)



Preheating



Cool-down



Editable recipe book



QR connection with smart devices

ST series
Compact



DIGITAL PAD V2,4 - COMPACT



Back / ON-OFF



Menú / Select



LCD screen



Go up



Go down



Time



Temperature



Turbine speed



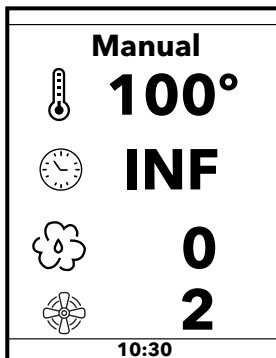
Humidity



Start / Stop

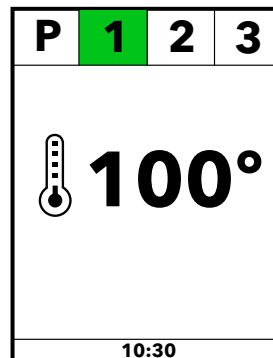


Favourite recipes



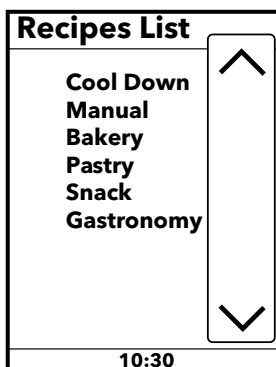
COOKING MODES

It has the cooking modes of a combi oven. You can modify time, temperature, humidity and turbine speed.



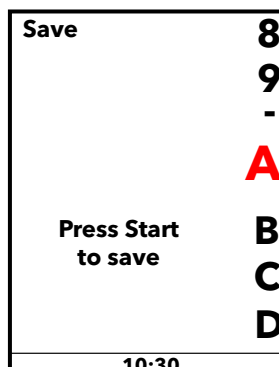
DIFFERENT PHASES

Up to 4 cooking phases with different parameters (3 phases + preheating) can be configured.



RECIPE BOOK

Con este horno podrás almacenar en memoria hasta 100 recetas diferentes con las fases ya mencionadas.



EDIT RECIPES

You can create, delete or modify recipes, with your own name. In this way, you will have your own recipes stored in the internal memory.



QR CONTROL

With the Wifi connection, you can connect the oven to another device via QR* and modify the oven's recipes quickly and easily.





TOUCHSCREEN V7 - GASTRO/COMPACT

TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



3/4" water connection



USB port



Electric or Gas(PREMIX)



GN 1/1 | GN 2/3

FEATURES



Clima control (with %)



Steam control



Fan control (10 speeds)



Self-cleaning



Preheating



Multipoint probe



Cool down



Delta T



Regeneration



Proving



Multicook/All On Time



Planning



Customizable recipe book



Hold mode



TOUCHSCREEN V7 - GASTRO/COMPACT



Manual mode



Multicook / All On Time



Recipe Book



Special cycles



PLANNING

It offers you the possibility of programming different processes, such as starting recipes, washing cycles, switching on the machine or starting the "hold" mode.



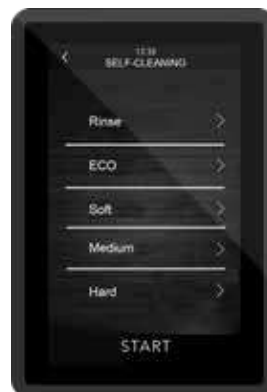
MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



CONSUMPTION

Effectively monitors all consumption. Electricity, water and other consumption.



SELF-CLEANING

Up to 5 washing cycles, adapted to the cleaning needs of the equipment.



ALL ON TIME

Cook different foods with different cooking times and have them ready at the same time. The system will notify you when it is time to put trays inside so that they are ready at the same time.



HOLD MODE

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.





TOUCHSCREEN V7 - BAKERY

TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



3/4" water connection



USB port



Electric or gas (PREMIX)



600X400 | GN 1/1

FEATURES



Clima control (with time)



Steam control



Fan control (10 speeds)



Self-cleaning (Optional)



Preheating



Multipoint probe (Optional)



Cool down



Delta T (Optional)



Regeneration



Proving



Multicook/All On Time



Planning



Customizable recipe book



Hold mode



TOUCHSCREEN V7- BAKERY



Manual mode



Multicook / All On Time



Recipe Book



Special cycles



PLANNING

It offers you the possibility of programming different processes, such as starting recipes, washing cycles, switching on the machine or starting the "hold" mode.



MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



CONSUMPTION

Effectively monitors all consumption. Electricity, water and other consumption.



OWN RECIPE BOOK

It offers you a pre-installed recipe book with recipes from the bakery, pastry and confectionery sector.



ALL ON TIME

Cook different foods with different cooking times and have them ready at the same time. The system will notify you when it is time to put trays inside so that they are ready at the same time.



HOLD MODE

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.






fm



ST *Gastro*



STG 51 M

Ref. 710777

Internal dimensions	(W)620 x (D)405 x (H)410 mm
External dimensions	(W)790 x (D)795 x (H)690 mm
Electric power	7.750 W
Maximum temperature	250° C
Weight	77 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	5 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 51 V7

Ref. 710778

Internal dimensions	(W)620 x (D)405 x (H)410 mm	
External dimensions	(W)790 x (D)795 x (H)690 mm	
Electric power	7.750 W	
Maximum temperature	Up to 300° C	
Weight	86 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	5 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 71 M

Ref. 710557

Internal dimensions	(W)620 x (D)405 x (H)545 mm
External dimensions	(W)790 x (D)795 x (H)825 mm
Electric power	10.200 W
Maximum temperature	250° C
Weight	89 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	7 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 71 V7

Ref. 710558

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)795 x (H)825mm	
Electric power	10.200 W	
Maximum temperature	Up to 300° C	
Weight	94 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 71 M GAS

Ref. 710559

Internal dimensions	(W)620 x (D)405x (H)545 mm
External dimensions	(W)790 x (D)900 x (H)840 mm
Electric power	650 W
Gas power	14kW - 12040 kcal/h
Maximum temperature	250° C
Weight	112 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	7 GN 1/1 trays
Distance between trays	67 mm



Premix gas burners

Transverse tray position



STG 71 V7 GAS

Ref. 710560

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)900 x (H)840mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	Up to 300° C	
Weight	119 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Transverse tray position



STG 111 M

Ref. 710561

Internal dimensions	(W)620 x (D)405 x (H)810 mm
External dimensions	(W)790 x (D)790 x (H)1090 mm
Electric power	18.500 W
Maximum temperature	250° C
Weight	114 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	11 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 111 V7

Ref. 710562

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)790 x (H)1090 mm	
Electric power	18.500 W	
Maximum temperature	Up to 300° C	
Weight	127 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 111 M GAS

Ref. 710563

Internal dimensions	(W)620 x (D)405 x (H)810 mm
External dimensions	(W)790 x (D)900 x (H)1110 mm
Electric power	650 W
Potencia gas	20kW - 17200 kcal/h
Maximum temperature	250° C
Weight	140 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	11 GN 1/1 trays
Distance between trays	67 mm



Premix gas burner

Transverse tray position



STG 111 V7 GAS

Ref. 710564

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)900 x (H)1110 mm	
Electric power	650 W	
Potencia gas	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	149 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Transverse tray position



STG 201 ET

Ref. 710565

Internal dimensions	(W)700 x (D)500 x (H)1480 mm
External dimensions	(W)880 x (D)915 x (H)1865 mm
Electric power	26.250 W
Maximum temperature	250° C
Weight	252 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	20 GN 1/1 trays
Distance between trays	67 mm
Trolley (T)	Standard

Transverse tray position



STG 201 V7 T

Ref. 710566

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 201 V7 T PLUS

Ref. 710903

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	36.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position

**STG 201 V7 T GAS**

Ref. 710567

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)1025 x (H)1865 mm	
Electric power	1.300 W	
Gas power	40kW - 34400 kcal/h	
Maximum temperature	Up to 300° C	
Weight	300 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Transverse tray position



STG 72 V7

Ref. 710568

Internal dimensions	(W)620 x (D)725 x (H)545 mm	
External dimensions	(W)790 x (D)1220 x (H)825 mm	
Electric power	14.200 W	
Maximum temperature	Up to 300° C	
Weight	136 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 72 V7 GAS

Ref. 710569

Internal dimensions	(W)620 x (D)725 x (H)545 mm	
External dimensions	(W)790 x (D)1220 x (H)840 mm	
Electric power	200 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	145 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 112 V7

Ref. 710570

Internal dimensions	(W)620 x (D)725 x (H)810 mm	
External dimensions	(W)790 x (D)1220 x (H)1090 mm	
Electric power	28.500 W	
Maximum temperature	Up to 300° C	
Weight	178 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 112 V7 GAS

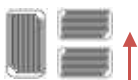
Ref. 710571

Internal dimensions	(W)620 x (D)725 x (H)810 mm	
External dimensions	(W)790 x (D)1220 x (H)1110 mm	
Electric power	650 W	
Gas power	28kW - 24080 kcal/h	
Maximum temperature	Up to 300° C	
Weight	182 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1

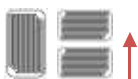


STG 202 V7 T

Ref. 710572

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1180 x (H)1865 mm	
Electric power	46.250 W	
Maximum temperature	Up to 300° C	
Weight	270 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1

**STG 202 V7 T PLUS** NEW

Ref. 710904

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1180 x (H)1865 mm	
Electric power	61.250W	
Maximum temperature	Up to 300° C	
Weight	270 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T GAS

Ref. 710573

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1260 x (H)1865 mm	
Electric power	1.300 W	
Gas power	56 kW - 48150 kcal/h	
Maximum temperature	Up to 300° C	
Weight	358 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

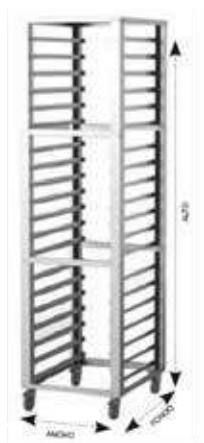
**Premix gas burner**

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



ACCESORIES ST *Gastro*

TROLLEYS



**TROLLEY 20
GN 1/1**
N° Guides- 20

710403

(W)440 x (D)540 x (H)1700 mm

GASTRO



**TROLLEY ST 20
GN 1/1**
N° Guides- 20

710347

(W)760 x (D)595 x (H)1765 mm

201 ET
201 V7 T
201 V7 T PLUS
201 V7 T GAS

**TROLLEY ST 20
GN 2/1**
N° Guides- 20

710348

(W)760 x (D)765 x (H)1765 mm

202 V7 T
202 V7 T PLUS
202 V7 T GAS

ACCESORIES ST *Gastro*

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG 300 N° Guides- 0	710574	(W)725 x (D)650 x (H)300 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7



STG 650 N° Guides- 6	710575	(W)725 x (D)650 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
--------------------------------	--------	-----------------------------	---



STG 850 N° Guides- 8	710576	(W)725 x (D)650 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
--------------------------------	--------	-----------------------------	---



STG 300 2/1 N° Guides- 0	710577	(W)725 x (D)1050 x (H)300 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
------------------------------------	--------	------------------------------	--



STG 650 2/1 N° Guides- 7	710578	(W)725 x (D)1050 x (H)650 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
------------------------------------	--------	------------------------------	--

STG 850 2/1 N° Guides- 9	710579	(W)725 x (D)1050 x (H)850 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
------------------------------------	--------	------------------------------	--

Ref. 710286

WHEELED OPTION

CUPBOARD



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG H-650 	710848	(W)790 x (D)678 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7

STG H-850 	710849	(W)790 x (D)678 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
--	--------	-----------------------------	---

ACCESORIES ST *Gastro*

HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710581	(W)790 x (D)840 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG DUO	710704	(W)790 x (D)840 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG 201	710582	(W)880 x (D)1020 x (H)300 mm	201 ET 201 V7T 201 V7T PLUS
STG 2/1	710583	(W)790 x (D)1270 x (H)300 mm	72 V7 112 V7
STG 202	710627	(W)880 x (D)1285 x (H)300 mm	202 V7 T 202 V7 T PLUS
ACTIVE CARBON KIT NEW	710907	(W)496 x (D)538 x (H)81 mm	GASTRO

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710584	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7 201 ET/V7T 202 V7T/V7TPLUS
STG DUO	710716	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG 2/1	710585	(W)790 x (D)490 x (H)230 mm	72 V7 112 V7

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710586	(W)790 x (D)770 x (H)100 mm	51 M/V7 71 M/V7 111 M/V7 72 V7
STG ELECTRIC/ GAS	710699	(W)790 x (D)875 x (H)100 mm	71 GAS M/V7 111 GAS M/V7 72 GAS V7

GAS INSTALLATION KIT



REFERENCE	COMPATIBLE MODELS
710442	GAS MODELS

ACCESORIES ST *Gastro*

OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO	710832	GASTRO
DUO	710835	GASTRO

WIFI MODULE



	REFERENCE	COMPATIBLE MODELS
STG	710789	V7 MODELS

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
STG 	710869	STG V7 EXCEPT TROLLEY OVENS

CLEANING PRODUCTS

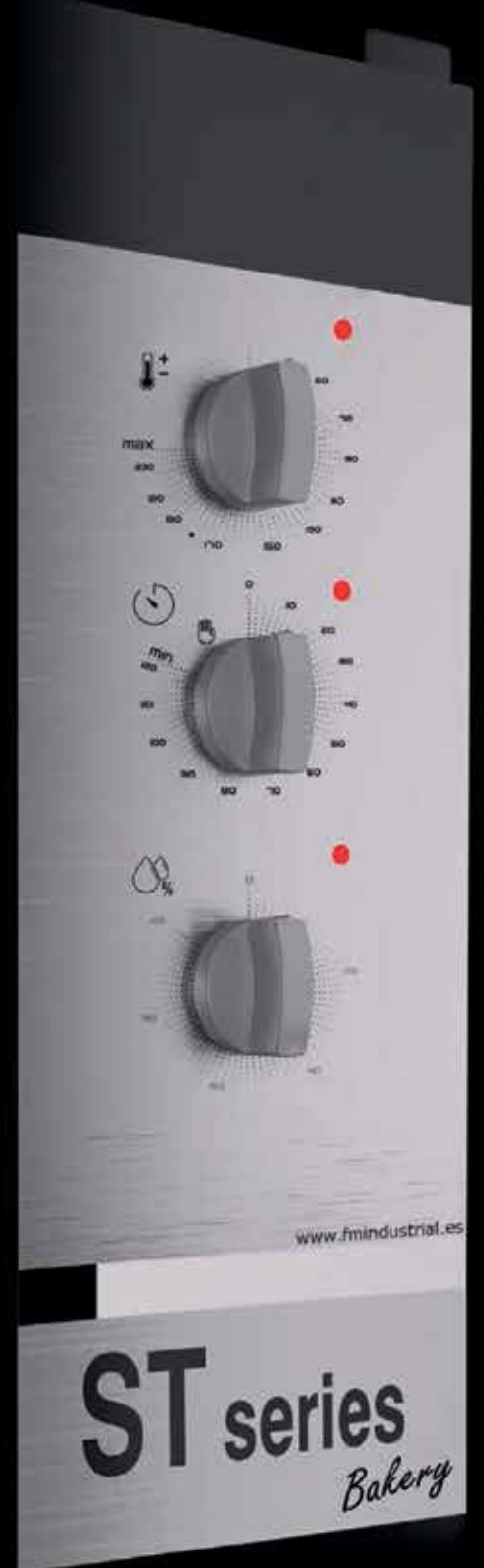


	REFERENCE	COMPATIBLE MODELS
DETERGENT 5KG.	870H02	V7 MODELS
DETERGENT 10KG.	870H08	V7 MODELS
RINSE AID 5KG.	870H03	V7 MODELS
RINSE AID 10KG.	870H09	V7 MODELS

TRAYS



GN 1/1	GN 2/1	STARTER KIT
Pages 175-177	Page 178	Page 185



ST *Bakery*



ST series
Bakery

STB 604 M

Ref. 710489

Internal dimensions	(W)710 x (D)500 x (H)390 mm
External dimensions	(W)880 x (D)905 x (H)675 mm
Electric power	7.500 W
Maximum temperature	250° C
Weight	93 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	4x 600x400 GN 1/1 trays
Distance between trays	80 mm

Transverse tray position

**STB 604 V7**

Ref. 710490

Internal dimensions	(W)710 x (D)500 x (H)390 mm	
External dimensions	(W)880 x (D)905 x (H)675 mm	
Electric power	7.500 W	
Maximum temperature	Up to 300° C	
Weight	103 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STB 606 M

Ref. 710491

Internal dimensions	(W)710 x (D)500 x (H)550 mm
External dimensions	(W)880 x (D)905 x (H)835 mm
Electric power	10.500 W
Maximum temperature	250° C
Weight	105 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	6x 600x400 GN 1/1 trays
Distance between trays	80 mm

Transverse tray position

**STB 606 V7**

Ref. 710492

Internal dimensions	(W)710 x (D)500 x (H)550 mm	
External dimensions	(W)880 x (D)955 x (H)835 mm	
Electric power	10.650 W	
Maximum temperature	Up to 300° C	
Weight	116 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	6x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STB 606 M GAS

Ref. 710493

Internal dimensions	(W)710 x (D)500 x (H)550 mm
External dimensions	(W)880 x (D)985 x (H)850 mm
Electric power	650 W
Gas power	14kW - 12040 kcal/h
Maximum temperature	250° C
Weight	128 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	6x 600x400 GN 1/1 trays
Distance between trays	80 mm

**Premix gas burner****Transverse tray position****STB 606 V7 GAS**

Ref. 710494

Internal dimensions	(W)710 x (D)500 x (H)550 mm	
External dimensions	(W)880 x (D)985 x (H)850 mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	Up to 300° C	
Weight	132 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	6x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

**Premix gas burner****Transverse tray position**

STB 610 M

Ref. 710495

Internal dimensions	(W)710 x (D)500 x (H)875 mm
External dimensions	(W)880 x (D)905 x (H)1155 mm
Electric power	15.600 W
Maximum temperature	250° C
Weight	139 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	10x 600x400 GN 1/1 trays
Distance between trays	80 mm

Transverse tray position



STB 610 V7

Ref. 710496

Internal dimensions	(W)710 x (D)500 x (H)875 mm	
External dimensions	(W)880 x (D)955 x (H)1155 mm	
Electric power	15.600 W	
Maximum temperature	Up to 300° C	
Weight	160 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STB 610 M GAS

Ref. 710497

Internal dimensions	(W)710 x (F)500 x (H)875 mm
External dimensions	(W)880 x (F)985 x (H)1175 mm
Electric power	650 W
Gas power	20kW - 17200 kcal/h
Maximum temperature	250° C
Weight	162 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	10x 600x400 GN 1/1 trays
Distance between trays	80 mm

**Premix gas burner****Transverse tray position****STB 610 V7 GAS**

Ref. 710498

Internal dimensions	(W)710 x (F)500 x (H)875 mm	
External dimensions	(W)880 x (F)985 x (H)1175 mm	
Electric power	650 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	168 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	10x 600x400 GN 1/1 trays	
Distance between trays	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

**Premix gas burner****Transverse tray position**

STB 616 E T

Ref. 710499

Internal dimensions	(W)700 x (D)500x (H)1480 mm
External dimensions	(W)880 x (D)915 x (H)1865 mm
Electric power	26.250 W
Maximum temperature	250° C
Weight	252 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	16 x 600x400 trays
Distance between trays	80 mm
Trolley (T)	Standard

Transverse tray position



STB 616 V7 T

Ref. 710500

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	16 x 600x400 trays	
Distance between trays	80 mm	
Trolley (T)	Standard	
Self-cleaning	Optional	Ref. 710356
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STB 616 V7 T GAS

Ref. 710501

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)1025 x (H)1865 mm	
Electric power	1.300 W	
Gas power	40kW - 34400 kcal/h	
Maximum temperature	Up to 300° C	
Weight	300 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	16 x 600x400 trays	
Distance between trays	80 mm	
Trolley (T)	Standard	
Self-cleaning	Optional	Ref. 710356
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

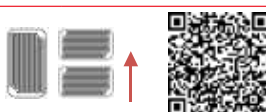
**Premix gas burner****Transverse tray position**

STB 5/86 V7

Ref. 710502

Internal dimensions	(W)710 x (D)900 x (H)555 mm	
External dimensions	(W)880 x (D)1375 x (H)835 mm	
Electric power	18.650 W	
Maximum temperature	Up to 300° C	
Weight	157 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	(5) 800x600 (10) 600x400	
Distance between trays	100 mm	
<i>Optional 6 trays</i>	(6) 800x600 (12) 600x400	
<i>Distance between trays (6)</i>	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400

**STB 5/86 V7 GAS**

Ref. 710503

Internal dimensions	(W)710 x (D)900 x (H)555 mm	
External dimensions	(W)880 x (D)1380 x (H)850 mm	
Electric power	650 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	155 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	(5) 800x600 (10) 600x400	
Distance between trays	100 mm	
Optional 6 trays	(6) 800x600 (12) 600x400	
Distance between trays (6)	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400



STB 8/86 V7

Ref. 710504

Internal dimensions	(W)710 x (D)900 x (H)875 mm	
External dimensions	(W)880 x (D)1375 x (H)1155 mm	
Electric power	29.300 W	
Maximum temperature	Up to 300° C	
Weight	180 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	(8) 800x600 (16) 600x400	
Distance between trays	100 mm	
<i>Optional 10 trays</i>	(10) 800x600 (20) 600x400	
<i>Distance between trays (10)</i>	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400

**STB 8/86 V7 GAS**

Ref. 710505

Internal dimensions	(W)710 x (D)900 x (H)875 mm	
External dimensions	(W)880 x (D)1395 x (H)1170 mm	
Electric power	650 W	
Gas power	28kW - 24080 kcal/h	
Maximum temperature	Up to 300° C	
Weight	195 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	(8) 800x600 / (16) 600x400	
Distance between trays	100 mm	
<i>Optional 10 trays</i>	(10) 800x600 / (20) 600x400	
<i>Distance between trays (10)</i>	80 mm	
Self-cleaning	Optional	Ref. 710141
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

**Premix gas burner**

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400



STB 18/86 V7 T

Ref. 710506

Internal dimensions	(W)680 x (D)900 x (H)1865 mm	
External dimensions	(W)990 x (D)1450 x (H)2010 mm	
Electric power	50.600W	
Maximum temperature	Up to 300° C	
Weight	320 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	(18) 800x600 (36) 600x400	
Distance between trays	90 mm	
Trolley (T)	Standard	
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400



STB 18/86 V7 T GAS

Ref. 710507

Internal dimensions	(W)680 x (D)900 x (H)1865 mm	
External dimensions	(W)990 x (D)1430 x (H)2010 mm	
Electric power	1.320 W	
Gas power	56 kW - 48150 kcal/h	
Maximum temperature	Up to 300° C	
Weight	360 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	(18) 800x600 (36) 600x400	
Distance between trays	90 mm	
Trolley (T)	Standard	
Multipoint probe	Optional	Ref. 710620
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position 800 x 600
Transverse tray position 600 x 400



MÓDULO STB

Ref. 710580

Internal dimensions	(W)670 x (D)560 x (H)180 mm
External dimensions	(W)880 x (D)945 x (H)385 mm
Electric power	5.400 W
Maximum temperature	350° C
Weight	145 Kg
Voltaje	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Cooking surface	670 x 525 mm
Humidifier (optional)	Optional

Ref. 710602



TOUCHSCREEN 5"



INDEPENDENT UP AND FLOOR



MAXIMUM TEMPERATURE 350°C



STEAM CONTROL



ENERGY SAVING MODE

6 phases

UP TO 6 COOKING PHASES



RECIPE BOOK



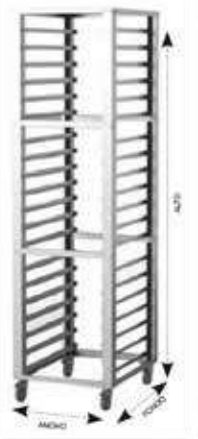
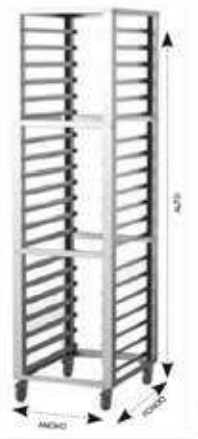
PROGRAMMABLE AUTOMATIC
TURN ON



HUMIDITY SYSTEM, ALLOWS
MANUAL AND PROGRAMMABLE
INJECTION CYCLES

ACCESORIES ST *Bakery*

TROLLEYS

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	TROLLEY 10B 600/400 N° Guides- 10	710097 (W)510 x (D)610 x (H)1015 mm	BAKERY
	TROLLEY 20B 600/400 N° Guides- 20	710095 (W)510 x (D)610 x (H)1860 mm	BAKERY
	TROLLEY ST 16 600/400 N° Guides- 16	710346 (W)760 x (D)595 x (H)1730 mm	616 ET 616 V7 T 616 V7 T GAS
	TROLLEY ST 18 800/600 N° Guides- 18	710625 (W)760 x (D)895 x (H)1730 mm	18/86 V7 T 18/86 V7 T GAS

ACCESORIES ST Bakery

STANDS



STB 300
N° Guides- 0

710508

(W)810x (D)760 x (H)300 mm

604 M/V7
606 M/V7
610 M/V7
606 GAS M/V7
610 GAS M/V7



STB 650
N° Guides- 6

710509

(W)810x (D)760 x (H)650 mm

604 M/V7
606 M/V7
610 M/V7
606 GAS M/V7
610 GAS M/V7



STB 850
N° Guides- 8

710510

(W)810x (D)760 x (H)850 mm

604 M/V7
606 M/V7
610 M/V7
606 GAS M/V7
610 GAS M/V7

STB 300 (800X600)
N° Guides- 0

710511

(W)810 x (D)1175 x (H)300 mm

5/86 V7
5/86 V7 GAS
8/86 V7
8/86 V7 GAS

STB 650 (800X600)
N° Guides- 6

710512

(W)810 x (D)1175 x (H)650 mm

5/86 V7
5/86 V7 GAS
8/86 V7
8/86 V7 GAS

STB 850 (800X600)
N° Guides- 8

710513

(W)810 x (D)1175 x (H)850 mm

5/86 V7
5/86 V7 GAS
8/86 V7
8/86 V7 GAS



MODULE STB 650
N° Guides- 6

710785

(W)810x (D)760 x (H)650 mm

MODULE STB

Ref. 710286

WHEELED OPTION

HOODS



STB M

710514

(W)880 x (D)1060 x (H)315 mm

606 M / 606 M / 610 M

STB M DUO

710756

(W)880 x (D)1060 x (H)315 mm

606 M / 606 M / 610 M

STB V7

710515

(W)880 x (D)1550 x (H)315 mm

604 V7 / 606 V7

STB V7 DUO

710757

(W)880 x (D)1550x (H)315 mm

610 V7 / 616 V7

STB 80X60

710516

(W)880 x (D)1550 x (H)315 mm

5/86 V7
8/86 V7

STB 18/86 V7

710798

(W)880 x (D)1865 x (H)315 mm

18/86 V7

MODULE STB

710705

(W)880 x (D)1550 x (H)315 mm

MODULE STB

ACTIVE CARBON KIT

710907

(W)496 x (D)538 x (H)81 mm

BAKERY



ACCESORIES ST *Bakery*

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB	710517	(W)510 x (D)350 x (H)315 mm	MANUAL MODELS
STB V7	710518	(W)510 x (D)350 x (H)315 mm	V7 MODELS
STB V7 DUO	710804	(W)510 x (D)350 x (H)315 mm	V7 MODELS

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB M	710689	(W)880 x (D)935 x (H)100 mm	ELECTRIC M
STB V7	710519	(W)880 x (D)935 x (H)100 mm	ELECTRIC V7
STB ELECTRIC/ GAS	710707	(W)880 x (D)935 x (H)100 mm	GAS MODELS
MODULE STB	710632	(W)880 x (D)935 x (H)100 mm	STB MODULE

GAS INSTALLATION KIT



REFERENCE	COMPATIBLE MODELS
710442	GAS MODELS

Ovens INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO	710832	BAKERY
DUO	710835	BAKERY

WIFI MODULE



REFERENCE	COMPATIBLE MODELS
710789	V7 MODELS

ACCESORIES ST *Bakery*

SELF-CLEANING



REFERENCE	COMPATIBLE MODELS
710141	BAKERY
710356	BAKERY (TROLLEY OVENS)

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
STB 	710872	V7 MODELS

CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
DETERGENT 5KG.	870H02	V7 MODELS
DETERGENT 10KG.	870H08	V7 MODELS
RINSE AID 5KG.	870H03	V7 MODELS
RINSE AID 10KG.	870H09	V7 MODELS

TRAYS



BAKERY TRAYS

Pages 180-181



RX

RX 203

Ref. 710520

Internal dimensions	(W)360 x (D)290 x (H)260 mm
External dimensions	(W)500 x (D)545 x (H)455 mm
Electric power	2.250 W
Maximum temperature	250° C
Weight	22 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	3x340x240 - 3xGN 1/2
Distance between trays	80 mm
Standard equipment	3 perforated aluminium trays
RX 203 H Ref. 710521	(humidifier included)

Safety thermostat - 0-60 minute timer - Non-stop mode



RX 304

Ref. 710522

Internal dimensions	(W)450 x (D)370 x (H)345 mm
External dimensions	(W)590 x (D)660 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	33 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x430x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 perforated aluminium trays
RX 304 H Ref. 710523	(humidifier included)

Safety thermostat - 0-60 minute timer - Non-stop mode



RX 424

Ref. 710524

Internal dimensions	(W)500 x (D)415 x (H)345 mm
External dimensions	(W)640 x (D)710 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	37 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack
RX 424 H	(humidifier included)

Ref. 710525

End of cycle alarm - Safety thermostat - Chamber light -
0-60 minute timer - Non-stop mode



RX 424 PLUS NEW

Ref. 710923

Internal dimensions	(W)560 x (D)415 x (H)345 mm
External dimensions	(W)700 x (D)710 x (H)540 mm
Electric power	3.800 W
Maximum temperature	250° C
Weight	60 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480X340 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
RX 424 H	(humidifier included)

Ref. 710925

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter -
Chamber light - 0-60 minute timer - Non-stop mode



RX 603

Ref. 710527

Internal dimensions	(W)680 x (D)470 x (H)285 mm
External dimensions	(W)820 x (D)800 x (H)475 mm
Electric power	3.900 W
Maximum temperature	250° C
Weight	48 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	3x600x400 - 3xGN 1/1
Distance between trays	80 mm
Standard equipment	3 wire rack
RX 603 H	(humidifier included)

Ref. 710528

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



RXP 604

Ref. 710546

Internal dimensions	(W)620 x (D)450 x (H)350 mm
External dimensions	(W)760 x (D)745 x (H)545 mm
Electric power	3.800 W
Maximum temperature	250° C
Weight	52 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x600x340 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
RXP 604 H	(humidifier included)

Ref. 710636

End of cycle alarm - Door switch - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode



RX 604

Ref. 710529

Internal dimensions	(W)680 x (D)470 x (H)365 mm
External dimensions	(W)820 x (D)800 x (H)560 mm
Electric power	5.700 W
Maximum temperature	250° C
Weight	56 Kg
Voltage	400 V - 50/60Hz
Connection	Three phase 3F + N + T
Trays capacity	4x600x400 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
RX 604 H Ref. 710530	(humidifier included)

Single phase change (230V) Optional Ref. 999H01

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



RX 604 PLUS

Ref. 710531

Internal dimensions	(W)680 x (D)470 x (H)365 mm
External dimensions	(W)820 x (D)800 x (H)560 mm
Electric power	6.300 W
Maximum temperature	250° C
Weight	60 Kg
Voltage	400 V - 50/60Hz
Connection	Three phase 3F + N + T
Trays capacity	4x600x400 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
RX 604 PLUS H Ref. 710532	(humidifier included)

Single phase change (230V) Optional Ref. 999H01

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



RXL 304

Ref. 710534

Internal dimensions	(W)450 x (D)370 x (H)345 mm
External dimensions	(W)590 x (D)665 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	38 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x430x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 perforated aluminium trays
RX 304 H Ref. 710535	(humidifier included)
Change door opening	Optional Ref. 999H01

Safety thermostat - 0-60 minute timer - Non-stop mode



RXL 424

Ref. 710536

Internal dimensions	(W)500 x (D)420 x (H)345 mm
External dimensions	(W)640 x (D)710 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	38 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack
RXL 424 H Ref. 710537	(humidifier included)
Change door opening	Optional Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light -
0-60 minute timer - Non-stop mode



RXL 424 PLUS NEW

Ref. 710924

Internal dimensions	(W)560 x (D)415 x (H)345 mm
External dimensions	(W)700 x (D)715 x (H)540 mm
Electric power	3.800 W
Maximum temperature	250° C
Weight	40 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480x340 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
RXL 424 PLUS H Ref. 710926	(humidifier included)

Change door opening Optional Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light -
0-60 minute timer - Non-stop mode



RXL 603

Ref. 710538

Internal dimensions	(W)680 x (D)470 x (H)285 mm
External dimensions	(W)820 x (D)800 x (H)475 mm
Electric power	3.900 W
Maximum temperature	250° C
Weight	50 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	3x600x400 - 3xGN 1/1
Distance between trays	80 mm
Standard equipment	3 wire rack
RXL 603 H Ref. 710539	(humidifier included)

Change door opening Optional Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter
- Chamber light - 0-60 minute timer - Non-stop mode



RXL 604 PLUS

Ref. 710540

Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)800 x (H)560 mm	
Electric power	6.300 W	
Maximum temperature	250° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
RXL 604 PLUS H <i>Ref. 710541</i>	(humidifier included)	
Change door opening	Optional	Ref. 999H08
Single phase change (230V)	Optional	Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



RX 424 HG

Ref. 710526

Internal dimensions	(W)500 x (D)420 x (H)345 mm
External dimensions	(W)640 x (D)710 x (H)540 mm
Electric power	3.100 W
Maximum temperature	250° C
Weight	39 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x480x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack

Humidifier - Grill - End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode



RX 604 PLUS HG

Ref. 710533

Internal dimensions	(W)680 x (D)470 x (H)365 mm
External dimensions	(W)820 x (D)800 x (H)560 mm
Electric power	6.300 W
Maximum temperature	250° C
Weight	61 Kg
Voltage	400 V - 50/60Hz
Connection	Three phase 3F + N + T
Trays capacity	4x600x400 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack
Single phase change (230V)	Optional Ref. 999H01

Humidifier - Grill - End of cycle alarm - Door switch - Safety thermostat -
Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



RXD 384 V2'4 NEW

Ref. 710838

Internal dimensions	(W)450 x (D)370 x (H)345 mm
External dimensions	(W)590 x (D)710 x (H)555 mm
Electric power	3.200 W
Maximum temperature	260° C
Weight	38 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	4x430x340 - 4xGN 2/3
Distance between trays	80 mm
Standard equipment	4 wire rack

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



RXD 604 PLUS V2'4 NEW

Ref. 710840

Internal dimensions	(W)680 x (D)470 x (H)365 mm
External dimensions	(W)820 x (D)800 x (H)570 mm
Electric power	6.300 W
Maximum temperature	260° C
Weight	60 Kg
Voltage	400 V - 50/60Hz
Connection	Three phase 3F + N + T
Trays capacity	4x600x400 - 4xGN 1/1
Distance between trays	80 mm
Standard equipment	4 wire rack

Single phase change (230V) Optional Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



RXDL 384 V2'4 NEW

Ref. 710839

Internal dimensions	(W)450 x (D)370 x (H)345 mm	
External dimensions	(W)590 x (D)730 x (H)555 mm	
Electric power	3.200 W	
Maximum temperature	260° C	
Weight	38 Kg	
Voltage	230 V - 50/60Hz	
Connection	Single phase Schuko	
Trays capacity	4x430x340 - 4xGN 2/3	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Change door opening	Optional	Ref. 999H08

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



RXDL 604 PLUS V2'4 NEW

Ref. 710841

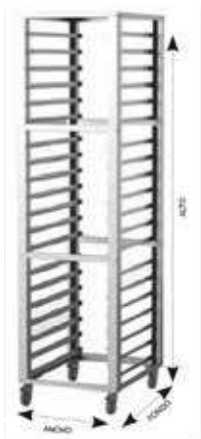
Internal dimensions	(W)680 x (D)470 x (H)365 mm	
External dimensions	(W)820 x (D)820 x (H)570 mm	
Electric power	6.300 W	
Maximum temperature	260° C	
Weight	60 Kg	
Voltage	400 V - 50/60Hz	
Connection	Three phase 3F + N + T	
Trays capacity	4x600x400 - 4xGN 1/1	
Distance between trays	80 mm	
Standard equipment	4 wire rack	
Change door opening	Optional	Ref. 999H08
Single phase change (230V)	Optional	Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



ACCESORIES RX

TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
TROLLEY 10B 480/340 N° Guides- 10	710099	(W)455 x (D)500 x (H)1015mm	424 / 424 PLUS
TROLLEY 20B 480/340 N° Guides- 20	710098	(W)450 x (D)500 x (H)1860mm	424 / 424 PLUS
TROLLEY 10B 600/400 N° Guides- 10	710097	(W)510 x (D)610 x (H)1015mm	603 / 604 / 604 PLUS
TROLLEY 20B 600/400 N° Guides- 20	710095	(W)510 x (D)610 x (H)1860mm	603 / 604 / 604 PLUS

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
RX 43/34 N° Guides 8	710547	(W)590 x (D)580 x (H)850mm	304 / 384 Compatible with GN 2/3
RX 48/34 N° Guides- 8	710548	(W)625 x (D)640 x (H)850mm	424 Compatible with GN 2/3
RX 48/34 PLUS  N° Guides- 8	710959	(W)700 x (D)710 x (H)850mm	424 PLUS Compatible with GN 1/1
RX 60/40 LOW N° Guides- 5	710667	(W)810 x (D)700 x (H)610mm	603 / 604 / 604 PLUS Compatible with GN 1/1
RX 60/40 N° Guides- 8	710549	(W)810 x (D)700 x (H)850mm	603 / 604 / 604 PLUS Compatible with GN 1/1



Ref. 710286

WHEELED OPTION

HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
RX 60/40	710631	(W)820 x (D)850 x (H)235 mm	603 / 604 / 604 PLUS
RX 60/40 DUO	710706	(W)820 x (D)850 x (H)235 mm	603 / 604 / 604 PLUS



ACTIVE CARBON KIT 

710907

(W)496 x (D)538 x (H)81 mm

RX

ACCESORIES RX

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
SERIE RX	710551	(W)170 x (D)60 x (H)400 mm	RX SERIES
SERIE RX H2O	710552	(W)500 x (D)90 x (H)285 mm	RX SERIES
SERIE RX DUO	710553	(W)580 x (D)200 x (H)180 mm	RX SERIES

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
RX 43/34	710554	(W)590 x (D)675 x (H)90 mm	304 / 384
RX 48/34	710555	(W)640 x (D)720 x (H)90 mm	424
RX 48/34 PLUS	710960	(W)700 x (D)710 x (H)850mm	424 PLUS
RX 60/40	710556	(W)820 x (D)800 x (H)90 mm	603 / 604 / 604 PLUS

PLUMP KIT



	REFERENCE	DESCRIPTION	COMPATIBLE MODELS
SERIE RX H2O	710781	Inlet water plump kit	H MODELS

BANDEJAS



GN 2/3	GN 1/1	60X40
Page 174	Pages 175-177	Pages 180-181


fm

ST_{EAST}



USB

ST *Fast*

THE **POWER OF ULTRA-FAST COOKING.**

The **ST-Fast** ultra-fast cooking oven is a combination of cooking technologies, such as **convection**, **microwave** and **impigement**, which guarantees shorter cooking times than conventional ovens.

Its **design** is modern, avant-garde and innovative and will be the center of attention. It also stands out for its **functionality**, being a compact oven on the outside and spacious on the inside. Its cooking technology will allow you to prepare dishes in a matter of **seconds**. Pizzas in 100 seconds, chicken wraps in 90 seconds or nuggets in 170 seconds.

OVERCOMING LIMITS



EXPERIENCE REAL **SPEED**.

Our ST-Fast is the **ideal** partner for **bars, coffe shops, fast food service, take-away business, ghost kitchens** and **24-hour convenience stores**.

This oven represents a **revolution** in terms of **efficiency, speed** and **cooking quality**, considering its performance. Its technology allows a range actions from **roasting** and **baking** to **toasting** and **reheating**.

DESIGNED TO...



FEATURES

MAKES THE MOST OF THE SPACE

Compact external dimensions with no loss of cooking chamber space

LOW NOISE EMISSION

High sound insulation making it the perfect choice for spaces open to the public

INTUITIVE, CAPACITIVE DISPLAY

Easy to use, guides all processes and displays every data point

ATTRACTIVE DESIGN

It will attract the attention of all customers

MORE QUALITY IN LESS TIME

Combined cooking technology means higher quality results

EASY TO CLEAN

Stainless steel interior, with smooth surface and rounded corners for easy cleaning

USB CONNECTION

You can download HACCP data and export/import recipes

CATALYTIC CONVERTER

Avoids the need for an external ventilation system

HIGH THERMAL INSULATION

Increased safety in the working environment

CUSTOMISABLE RECIPES

With a storage capacity of up to 300 recipes

INTEGRATED WIFI CONNECTION

You can manage recipes by the cloud



FEEL THE EXTREME SPEED



Fresh pizza

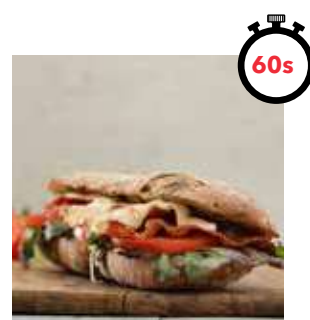
1 portion



Frozen chicken nuggets
12 - 14 uds.



Fresh ham and cheese sandwich
1 ud.

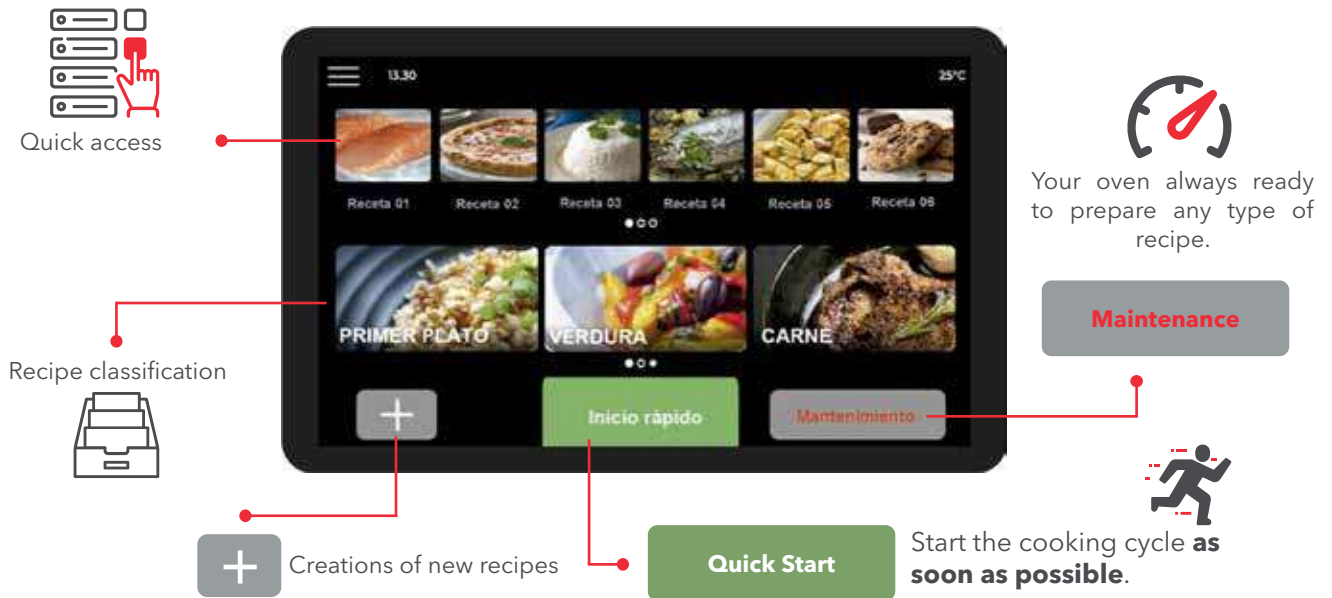


Regenerated fresh sandwich
1 ud.

*The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for the cooking processes are maintained.

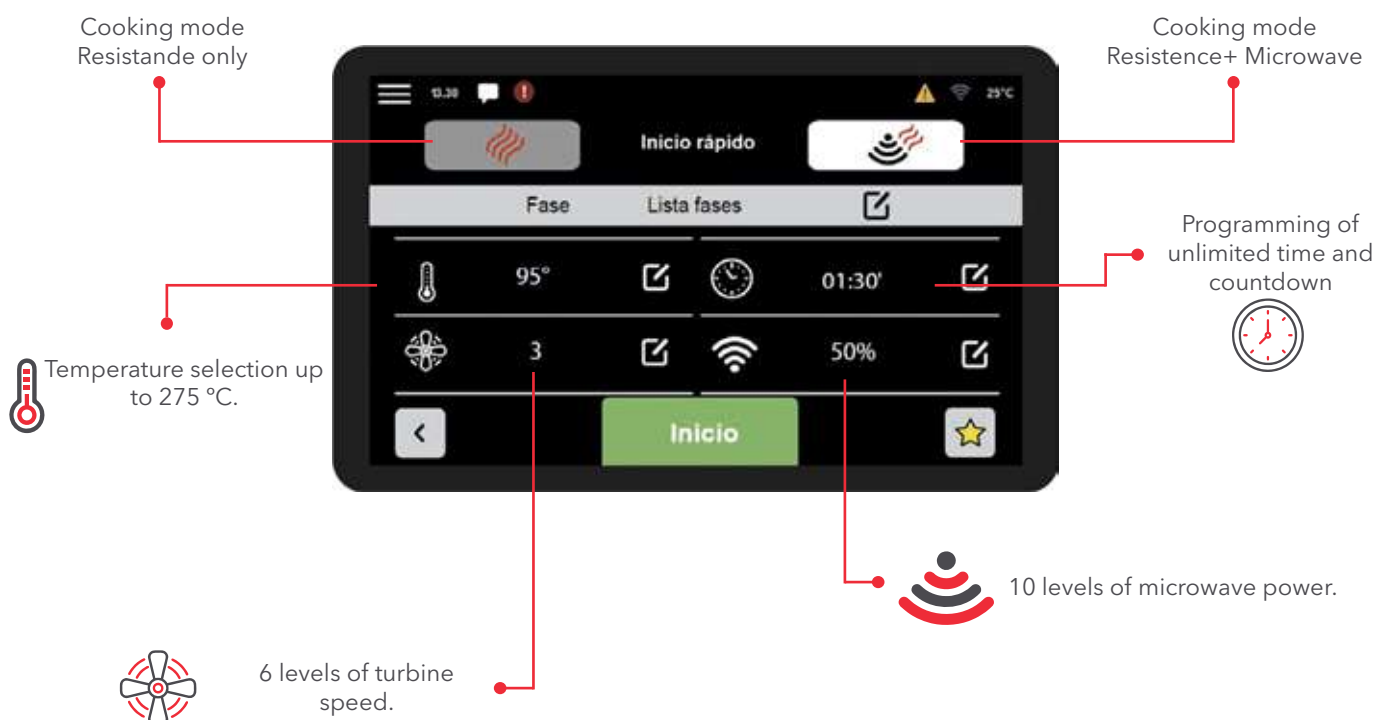
THE CENTER OF OPERATIONS: THE TOUCHSCREEN.

It has a **high-resolution** touchscreen that allows you to press, scroll and navigate the interface intuitively, thanks to the large number of icons that simplify the understanding of its operation.



CONTROL OF EVERY PARAMETER.

Control every **parameter** of the oven from its intuitive and powerful interface.



CLOUD CONNECTIVITY

General conditions of the machine

Online/Offline

Updates

Statistics

Oven status

Online status of the oven

Active recipe in progress

Send messages (From any device)

The messages will be indicated on the screen of the oven

FULL INTEGRATED CONNECTIVITY



Wifi connection



Control processes from any device



Download software updates, languages, recipes...

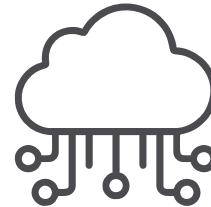


USB input for importing or exporting recipes and downloading data



CONNECTY.CLOUD ACCOUNT

You can take advantage of the connecty.cloud subscription completely **free** of charge, without having to pay extra for the service.



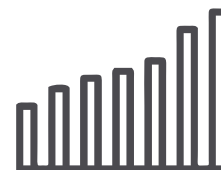
GEOLOCATION

You will be able to **geolocate** each of the ovens associated with your Connecty.cloud account. You will be able to **access** them through the map and **send messages** and **recipes** or **check the status** of each oven.



CONTROLLED CONSUMPTION

You will have a **detailed report** of the oven consumption (electricity, water,...).



CREATE RECIPES

Thanks to the Cloud, you will be able to **create** recipes with the desired configuration, and **unify** them in all the ovens so that the result is always the same in each one of them.



STF 21 NEW

Ref. 710865

Internal dimensions	(W)320 x (D)310 x (H)190 mm
External dimensions	(W)425 x (D)630 x (H)580 mm
Total power	3.750 W
Convection power	2.200 W
Microwave power	1.000 W
Maximum temperature	275° C
Weight	78 Kg
Voltage	230 V - 50Hz
Connection	Single phase Schuko
Trays capacity	1 x 300x300 (included)
Wifi connection	Standard
Paddle included	Ref. 710746
Teflon tray perforated included	Ref. 710754

**STF 22** NEW

Ref. 710867

Internal dimensions	(W)320 x (D)310 x (H)190 mm	
External dimensions	(W)425 x (D)630 x (H)580 mm	
Total power	6.000 W	
Convection power	2.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	85 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 300x300 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	
Teflon tray perforated included	Ref. 710754	



STF 21 BLACK NEW

Ref. 710866

Internal dimensions	(W)320 x (D)310 x (H)190 mm
External dimensions	(W)425 x (D)630 x (H)580 mm
Total power	3.750 W
Convection power	2.200 W
Microwave power	1.000 W
Maximum temperature	275° C
Weight	78 Kg
Voltage	230 V - 50Hz
Connection	Single phase Schuko
Trays capacity	1 x 300x300 (included)
Wifi connection	Standard
Paddle included	Ref. 710746
Teflon tray perforated included	Ref. 710754

**STF 22 BLACK** NEW

Ref. 710868

Internal dimensions	(W)320 x (D)310 x (H)190 mm	
External dimensions	(W)425 x (D)630 x (H)580 mm	
Total power	6.000 W	
Convection power	2.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	85 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 300x300 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	
Teflon tray perforated included	Ref. 710754	



STF 32 NEW

Ref. 710917

Internal dimensions	(W)420 x (D)505 x (H)168 mm
External dimensions	(W)525 x (D)740 x (H)580 mm
Total power	7.000 W
Convection power	3.200 W
Microwave power	2.000 W
Maximum temperature	275° C
Weight	92 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N
Trays capacity	1 x 400x400 (included)
Wifi connection	Standard
Paddle included	Ref. 710944
Teflon tray perforated included	Ref. 710949

**STF 32 BLACK** NEW

Ref. 710920

Internal dimensions	(W)420 x (D)505 x (H)168 mm	
External dimensions	(W)525 x (D)740 x (H)580 mm	
Total power	7.000 W	
Convection power	3.200 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	92 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	1 x 400x400 (included)	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710944	
Teflon tray perforated included	Ref. 710949	



STF 41

Ref. 710905

Internal dimensions	(W)480 x (D)405 x (H)305 mm	
External dimensions	(W)590 x (D)750 x (H)675 mm	
Total power	5.600 W	
Convection power	3.500 W	
Microwave power	1.000 W	
Maximum temperature	275° C	
Weight	98 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N	
Trays capacity	3 x 430x340 (1 included)	
Distance between trays	80 mm	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	

**STF 42**

Ref. 710906

Internal dimensions	(W)480 x (D)405 x (H)305 mm	
External dimensions	(W)590 x (D)750 x (H)675 mm	
Total power	7.200 W	
Convection power	3.500 W	
Microwave power	2.000 W	
Maximum temperature	275° C	
Weight	110 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	3 x 430x340 (1 included)	
Distance between trays	80 mm	
Wifi connection	Standard	
Single phase change (230V)	Optional	Ref.999H01
Paddle included	Ref. 710746	



FAST RECIPES

		ST F21	ST F22	ST F32	ST F41	ST F42
						
Frozen french fries		500g 210s	500g 180s	500g 240s	500g 290s	500g 260s
Fresh bacon		10-12 units 145s	10-12 units 100s	16-18 units 125s	20-22 units 225s	20-22 units 180s
Fresh pizza		1 portion 100s	1 portion 60s	1 unit 125s	1 unit. 170s	1 unit 140s
Frozen chicken nuggets		12/14 units 170s	12/14 units 110s	16/18 units. 150s	18/20 units 230s	18/20 units 190s
Fresh ham and cheese sandwich		1 unit. 70s	1 unit 55s	4 units 80s	4 units 80s	4 units 65s
Fresh chicken wrap		1 unit 90s	1 unit 75s	4 units 90s	4 units 190s	4 units 160s
Regenerated fresh sandwich		1 unit 50s	1 unit 40s	3 units 100s	3 units 190s	3 units 160s
Regenerated fresh croissant		1 unit 70 s	1 unit 50s	4 units 60s	4 units 190s	4 units 160s
Regenerated fresh chocolate croissant		1 unit 60s	1 unit 45s	4 units 60s	4 units 180s	4 units 150s
Fresh salmon		1 unit (180g) 110s	1 unit (180g) 75s	4 units (180g) 120s	4 units(180g) 190s	4 units (180g) 160s

*The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for these cooking processes are maintained

*The indicate times for the ST-F41 / 42 oven models have been estimated taking into account the execution of a cooking cycle in combined mode (heating elements + microwave) and using only one tray.

ACCESORIES FAST

STANDS



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22	710747	(W)430 x (D)625 x (H)950 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 31/32 NEW	710927	(W)525 x (D)700 x (H)950 mm	32 / 32 BLACK
ST-F 41/42	710748	(W)595 x (D)715 x (H)950 mm	41 / 42

TOP ACCESSORY



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22 NEW	710931	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 21/22 BLACK NEW	710932	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 32 NEW	710933	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK
ST-F 32 BLACK NEW	710941	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK

VENTILATION DUCT



	REFERENCE	DIMENSIONS	COMPATIBILITY
ST-F 21/22 NEW	710934	(W)425 x (D)40x (H)150 mm	21/ 21 BLACK 22 / 22 BLACK
ST-F 21/22 BLACK NEW	710935	(W)425 x (D)40x (H)150 mm	21 / 21 BLACK 22 / 22 BLACK
ST-F 32 NEW	710936	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK
ST-F 32 BLACK NEW	710937	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK

PADDLES



	REFERENCE	DIMENSIONS
PADDLE ST-F 21/22	710746	300 x 300 mm
PADDLE ST-F 32 NEW	710944	380 X 380 mm

ADHESIVE TEFLONS



	REFERENCE	DIMENSIONS
ST-F 21/22 NEW	710886	21/ 21 BLACK 22 / 22 BLACK
ST-F 32	710942	32 / 32 BLACK

PINCH



	REFERENCE
PINCH NEW	710878

TRAYS



FAST TRAYS	STARTER KIT FAST
Pages 182-183	Pages 185



ST *Grill*

A BOOMING CULINARY TREND.

Our **ST-Grill** charcoal oven is a sophisticated **fusion** between a grill and oven, specifically designed to **satisfy** the demanding needs of the hotel, restaurant and catering sector.

In this oven, charcoal is the **main element**, acting as a heat source and giving the food a **unique, traditional flavour**. By combining the grill and oven functions, the product is grilled, seared and smoked simultaneously.

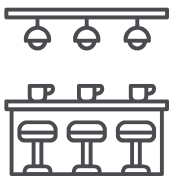
TRADITION WITH FIRE



THE FIRE THAT CREATES FLAVOUR.

The ST-Grill charcoal oven is characterised by its **high quality** and exceptional performance. Made from durable and resistant materials, this oven **ensures** even heat distribution, allowing for precise and efficient cooking of food.

With the ST-Grill, you will be able to enjoy the delights of grilled food with a high level **professional guarantee.**

DESIGNED TO...**BRASSERIES****ROASTERS****BARS/CANTINES/
RESTAURANTS****OUTDOOR KITCHENS**

CHIMNEY REGULATION SYSTEM

Its equipped with a practical **chimney regulation system** that will guarantee a **desired** temperature between 250°C-350°C



250 - 350°C

IDEAL FOR ALL TYPES OF FOOD

You'll give your recipes all the distinctive **flavour** and **aroma** of charcoal.



HIGH ENERGY EFFICIENCY

It greatly **increases** the usage time of each load of coal thanks to its **high thermal insulation**.



COMBINED OVEN AND GRILL

It is the **perfect hybrid** between a traditional grill and oven.



EASY MAINTENANCE

Its ash box, grease tray and removable cast iron racks make it **easy** to clean the oven.



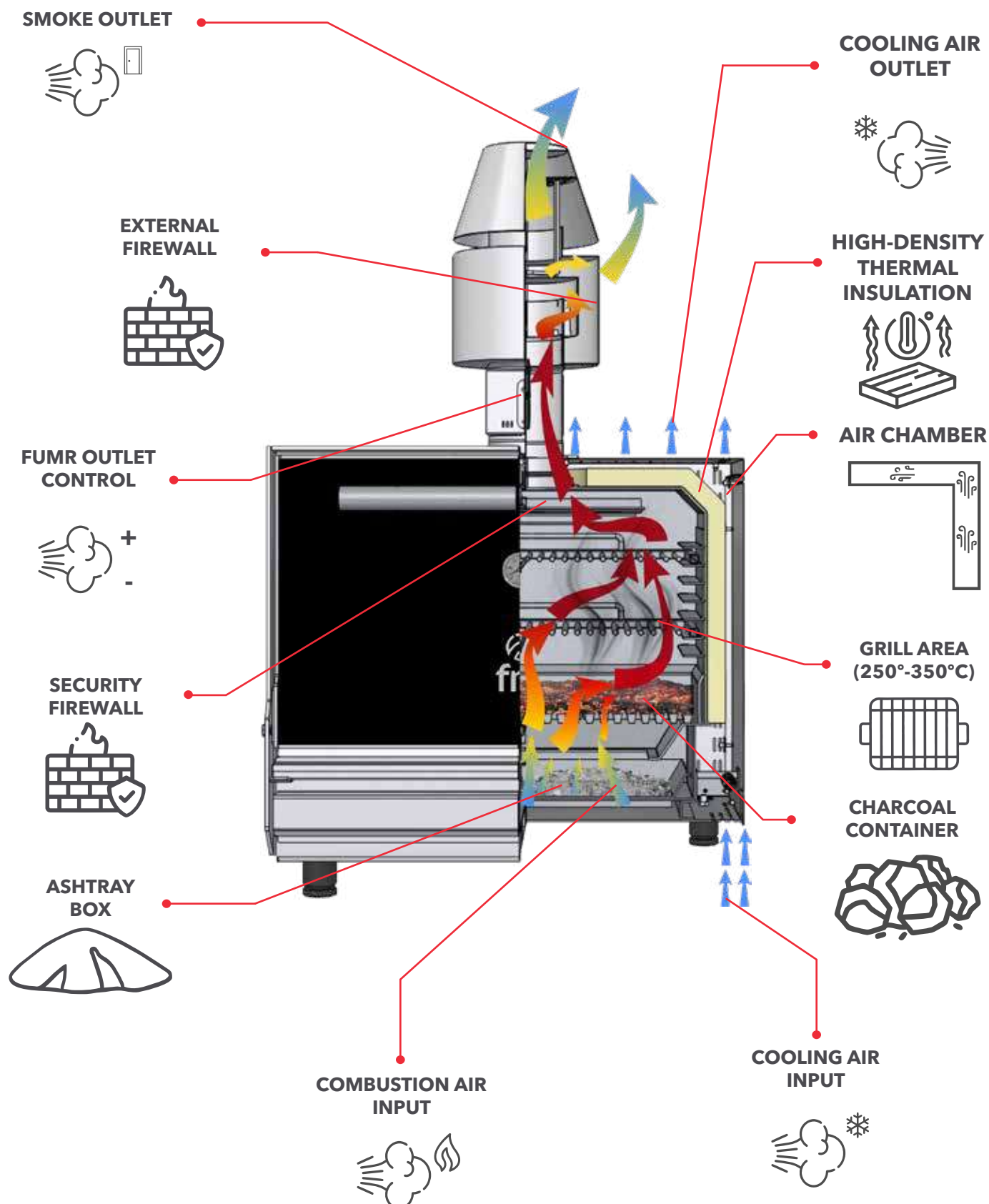
MADE OF QUALITY MATERIALS

Made of high quality **stainless steel**. It has an **anti-impact system** and **high thermal insulation**.



HOW DOES IT WORK?

The ST-Grill is an oven that uses exclusively the **heat generated by charcoal**. This diagram shows the **complete anatomy** of the oven, the air flows and how they travel inside the oven from its entrance to its extraction, guaranteeing a **homogeneous** distribution of heat and **ensuring** an impeccable result.



ADAPTED TO YOUR NEEDS



ST Grill 300



GRILL EQUIPMENT
(570 x 350mm)



DINERS
(40-50)

W

POWER APROX.
3kW



ST Grill 400



GRILL EQUIPMENT
(570 x 520mm)



DINERS
(75-90)

W

POWER APROX.
4,5kW



ST Grill 500



GRILL EQUIPMENT
(760 x 520mm)



DINERS
(100-120)

W

POWER APROX.
5,5kW

ST G300

Ref. 710719

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no accesories)	(W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.



ST G300 S

Ref. 710801

Grill dimension	1 x (570 x 350 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	3 kW
Diners	40-50
Temperature	250° - 350° C
Weight	200 Kg
External dimensions (no accesories)	(W)740 x (D)575 x (H)670 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.



ST G400

Ref. 710720

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no accesories)	(W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.

**ST G400 S**

Ref. 710802

Grill dimension	1 x (570 x 520 mm)
Compatibility with GN	1 tray GN1/1
Fire up time	45 min aprox
Power aprox.	4,5 kW
Diners	75-90
Temperature	250° - 350° C
Weight	240 Kg
External dimensions (no accesories)	(W)740 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.



ST G500

Ref. 710721

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no accesories)	(W)930 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: stainless steel.



ST G500 S

Ref. 710803

Grill dimension	1 x (760 x 520 mm)
Compatibility with GN	2 trays GN1/1
Fire up time	45 min aprox
Power aprox.	5,5 kW
Diners	100-120
Temperature	250° - 350° C
Weight	285 Kg
External dimensions (no accesories)	(W)930 x (D)720 x (H)680 mm
Fumes outlet connection	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.
Material: steel.



ACCESORIES GRILL

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710733	(W)725 x (D)510 x (H)825 mm	G300 / G300S
ST - G400	710734	(W)725 x (D)655 x (H)825 mm	G400 / G400S
ST - G500	710735	(W)915 x (D)655 x (H)825 mm	G500 / G500S

CUPBOARDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300	710736	(W)720 x (D)505 x (H)800 mm	G300/G300S
ST - G400	710737	(W)720 x (D)650 x (H)800 mm	G400 / G400S
ST - G500	710738	(W)910 x (D)650 x (H)800 mm	G500 / G500S

TRAY SUPPORT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
ST - G300 	710739	(W)720 x (D)500 x (H)195 mm	G300 / G300S
ST - G400 	710740	(W)720 x (D)650 x (H)195 mm	G400 / G400S
ST - G500 	710741	(W)910 x (D)650 x (H)195 mm	G500 / G500S

HIBACHI



	REFERENCE	DIMENSIONS
GN 1/6 	710875	(W)285 x (D)180 x (H)240 mm
GN 1/3 	710876	(W)435 x (D)200 x (H)240 mm
GN 1/2 	710877	(W)413 x (D)280 x (H)220 mm

ACCESORIES GRILL

INCLUDED

		REFERENCE
	PULL DISABLING SYSTEM	710722
	ASH SHOVEL	710727
	CLAMP 6MM 	710900
	BRUSH	710729
	POKER L-450	710725
	POKER L-750	710726
	GRILL 570X350	710730
	GRILL 570X520	710731
	GRILL 760X520	710732

COMPLEMENTS

		REFERENCE
	FIREWALL	710723
	ANTI-SPARK CAP	710724
	MARABOU CHARCOAL BAG 15KG. 	710901

ACCESORIES



ST GRILL ACCESORIES 



ST *Pizza*

STZ 133

Ref. 710589

Internal dimensions	(W)405 x (D)370 x (H)80 mm
External dimensions	(W)535 x (D)535 x (H)261 mm
Electric power	2.000 W
Maximum temperature	320° C
Weight	20Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Capacity	1 pizza x ø 350 mm

High-quality refractory material cooking surface - Cicle end alarm -
Timer 0-60 min. - Non-stop mode

Tray position



STZ 233

Ref. 710590

Internal dimensions	2x (W)405 x (F)370 x (H)80 mm
External dimensions	(W)535 x (D)535 x (H)390 mm
Electric power	3.000 W
Maximum temperature	320° C
Weight	28 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Capacity	2 pizzas x ø 350 mm

High-quality refractory material cooking surface - Cicle end alarm -
Timer 0-60 min. - Non-stop mode

Tray position



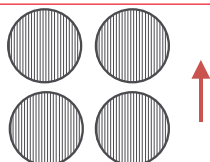
STZ 433 M

Ref. 710591

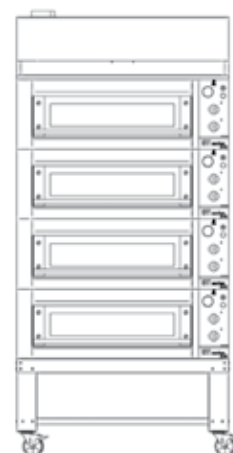
Internal dimensions	(W)820x (D)720 x (H)190 mm
External dimensions	(W)1090 x (D)990 x (H)390 mm
Electric power	5.600 W
Maximum temperature	400° C
Weight	110 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Single phase change (230V)	Optional Ref. 999H01
Cooking surface	820 x 700 mm
Capacity	4 pizzas x ø 330 mm

Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Tray position



Stackable module up to 4 levels



STZ 433 V5

Ref. 710587

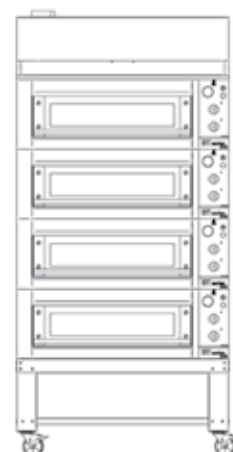
Internal dimensions	(W)820 x (D)700 x (H)190 mm
External dimensions	(W)1090 x (D)990 x (H)390 mm
Electric power	5.600 W
Maximum temperature	350° C
Weight	110 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Cooking surface	820 x 700 mm
Capacity	2 trays x 600x400
Humidifier	Optional Ref. 710602
Single phase change (230V)	Optional Ref. 999H01

5" Touch screen - Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Longitudinal tray position



Stackable module up to 4 levels

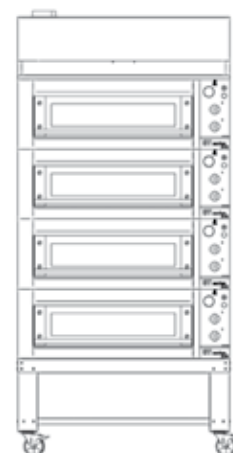
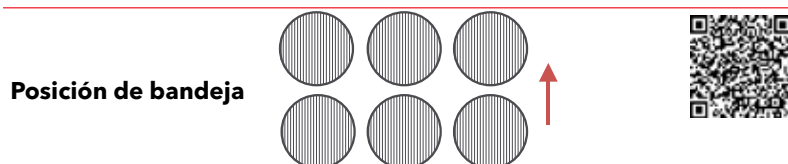


STZ 633 M

Ref. 710592

Internal dimensions	(W)1230 x (D)700 x (H)190 mm
External dimensions	(W)1500 x (D)990 x (H)390 mm
Electric power	8.800 W
Maximum temperature	400° C
Weight	140 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Cooking surface	1230 x 700 mm
Capacity	6 pizzas x ø 330 mm

Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control



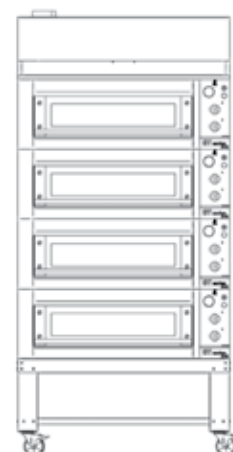
Stackable module up to 4 levels

STZ 633 V5

Ref. 710588

Internal dimensions	(W)1230 x (D)700 x (H)190 mm	
External dimensions	(W)1500 x (D)990 x (H)390 mm	
Electric power	8.800 W	
Maximum temperature	350° C	
Weight	140 Kg	
Voltaje	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Cooking surface	1230 x 700 mm	
Capacity	3 trays x 600x400	
Humidifier	Optional	Ref. 710602

5" Touch screen - Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control



Stackable module up to 4 levels

ACCESORIES ST PIZZA

STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ - 433 H1000 (1 o 2 modules)	710593	(W)1090 x (D)940 x (H)1000mm	433M / 433 V5
STZ - 433 H650 (3 modules)	710594	(W)1090 x (D)940 x (H)650mm	433M / 433 V5
STZ - 433 H350 (4 modules)	710595	(W)1090 x (D)940 x (H)350mm	433M / 433 V5
STZ - 633 H1000 (1 o 2 modules)	710596	(W)1500 x (D)940 x (H)1000mm	633M / 633 V5
STZ - 633 H650 (3 modules)	710597	(W)1500 x (D)940 x (H)650mm	633M / 633 V5
STZ - 633 H350 (4 modules)	710598	(W)1500 x (D)940 x (H)350mm	633M / 633 V5
Optional racks			
5 guides	710683	600x400	ST-PIZZA
8 guides	710682		

HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ - 433 UNO	Ref. 710599		
DUO	Ref. 710760	(W)1090 x (D)1300 x (H)300mm	433M / 433 V5
TRIPLE	Ref. 710761		
QUADRUPLE	Ref. 710762		
STZ - 633 UNO	Ref. 710600		
DUO	Ref. 710763	(W)1500 x (D)1300 x (H)300mm	633M / 633 V5
TRIPLE	Ref. 710764		
QUADRUPLE	Ref. 710765		

FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STZ UNO	Ref. 710601		
DUO	Ref. 710766	(W)1070 x (D)440 x (H)240mm	433M / 433 V5
TRIPLE	Ref. 710767		633M / 633 V5
QUADRUPLE	Ref. 710768		

SUPERPOSITION KIT



	REFERENCE	COMPATIBLE MODELS
STZ		
DUO	Ref. 710672	433M / 433 V5
TRIPLE	Ref. 710718	633M / 633 V5
QUADRUPLE	Ref. 710780	

TRAYS



PIZZA TRAYS	60X40
-------------	-------



18.0°C

fm

PROVERS

PROVERS

WE HAVE CREATED THE PERFECT ENVIRONMENT FOR THE PROVING OF THE PRODUCT.

The conditions for a **perfect proving** of the product are demanding. The temperature and humidity level must be just right in order to achieve a **quality product**.

Our provers are designed according to this principle and guarantee a unique and unequalled result. Perfection will be the result.



F 408

Ref. 710603

Internal dimensions	(W)490 x (D)560 x (H)650 mm
External dimensions	(W)640 x (D)640 x (H)975 mm
Electric power	700 W
Maximum temperature	85° C
Weight	35 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	8 x 480x340 trays
Distance between trays	80 mm



F 608

Ref. 710782

Internal dimensions	(W)610 x (D)645 x (H)650 mm
External dimensions	(W)820 x (D)700 x (H)975 mm
Electric power	1.400 W
Maximum temperature	85° C
Weight	42 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	8 x 600 x 400 trays
Distance between trays	80 mm



STF 610

Ref. 710626

Internal dimensions	(W)720 x (D)850 x (H)425 mm
External dimensions	(W)880 x (D)950 x (H)690 mm
Electric power	1.400 W
Maximum temperature	85° C
Weight	60 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	5 x 800x600 trays 10 x 600x400 trays
Distance between trays	80 mm

3/4" Water connection - Water tank fill up button - Compatible with ST Bakery dimensions



STF 620

Ref. 710606

Internal dimensions	(W)720 x (D)850 x (H)825 mm
External dimensions	(W)880 x (D)950 x (H)1090 mm
Electric power	1.400 W
Maximum temperature	85° C
Weight	80 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	10 x 800x600 trays 20 x 600x400 trays
Distance between trays	80 mm

3/4" Water connection - Water tank fill up button - Compatible with ST Bakery dimensions



STF 433

Ref. 710769

Internal dimensions	(W)720 x (D)890 x (H)430 mm
External dimensions	(W)1090 x (D)985 x (H)690 mm
Electric power	1.400 W
Maximum temperature	85° C
Weight	80 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	5 x 800x600 trays 10 x 600x400 trays
Distance between trays	80 mm
Superposition kit STF/STZ 433	Optional Ref. 710796

3/4" Water connection - Water tank fill up button - Compatible with STZ 433



STF 633

Ref. 710770

Internal dimensions	(W)1335 x (D)885 x (H)425 mm
External dimensions	(W)1500 x (D)985 x (H)690 mm
Electric power	2.100 W
Maximum temperature	85° C
Weight	105 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	5 x 800x600 trays 10 x 600x400 trays
Distance between trays	80 mm
Superposition kit STF/STZ 633	Optional Ref. 710797

Conexión de agua 3/4" - Llenado depósito de agua mediante pulsador - Compatible medida STZ 633





REGENERATORS

RG 311 A

Ref. 710610

Internal dimensions	(W)594 x (D)386 x (H)240 mm
External dimensions	(W)700 x (D)695 x (H)450 mm
Electric power	3.900 W
Maximum temperature	140-160° C
Weight	41 Kg
Voltage	230 V - 50/60Hz
Connection	Single phase Schuko
Trays capacity	3 x GN 1/1 trays
Distance between trays	65 mm
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG 311

Ref. 710607

Internal dimensions	(W)594 x (D)386 x (H)240 mm
External dimensions	(W)700 x (D)695 x (H)450 mm
Electric power	3.900 W
Maximum temperature	170° C
Weight	41 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	3 x GN 1/1 trays
Distance between trays	65 mm
Humidity	0-100%
Water connection	Yes
Pre-heating	Yes
Cooking programs	99 (with 3 phases each)
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)

RG 611 A

Ref. 710611

Dimensiones internas	(W)594 x (D)386 x (H)451 mm
Dimensiones externas	(W)700 x (D)695 x (H)710 mm
Potencia eléctrica	5.650 W
Temperatura máxima	140-160° C
Peso	54 Kg
Voltaje	400V - 50/60 Hz
Conexión	Three phase 3F + N + T
Single phase change (230V)	Optional
Trays capacity	6 x GN 1/1 trays
Distance between trays	65 mm
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG 611

Ref. 710608

Dimensiones internas	(W)594 x (D)386 x (H)451 mm
Dimensiones externas	(W)700 x (D)695 x (H)710 mm
Potencia eléctrica	5.650 W
Temperatura máxima	170° C
Peso	54Kg
Voltaje	400V - 50/60 Hz
Conexión	Three phase 3F + N + T
Single phase change (230V)	Optional
Trays capacity	6 x GN 1/1 trays
Distance between trays	65 mm
Humidity	0-100%
Water connection	Yes
Pre-heating	Yes
Cooking programs	99 (with 3 phases each)
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)

RG 1011 A

Ref. 710612

Internal dimensions	(W)594 x (D)386 x (H)710 mm
External dimensions	(W)735 x (D)695 x (H)980 mm
Electric power	10.300 W
Maximum temperature	140-160° C
Weight	85 Kg
Voltage	400V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	10 x GN 1/1 trays
Distance between trays	65 mm
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG 1011

Ref. 710609

Internal dimensions	(W)594 x (D)386 x (H)710 mm
External dimensions	(W)735 x (D)695 x (H)980 mm
Electric power	10.300 W
Maximum temperature	170° C
Weight	85 Kg
Voltage	400V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	10 x GN 1/1 trays
Distance between trays	65 mm
Humidity	0-100%
Water connection	Yes
Pre-heating	Yes
Cooking programs	99 (with 3 phases each)
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)

RG 1021 A

Ref. 710771

Internal dimensions	(W)594 x (D)710 x (H)710 mm
External dimensions	(W)735 x (D)1020 x (H)985 mm
Electric power	18.400 W
Maximum temperature	140-160° C
Weight	105 Kg
Voltage	400V - 50/60 Hz
Connection	Three phase 3F + N + T
Capacidad de bandejas	10 x GN 2/1 trays
Distancia entre bandejas	65 mm
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG 1021

Ref. 710772

Internal dimensions	(W)594 x (D)710 x (H)710 mm
External dimensions	(W)735 x (D)1020 x (H)985 mm
Electric power	18.400 W
Maximum temperature	170° C
Weight	105 Kg
Voltage	400V - 50/60 Hz
Connection	Trifásica 3F + N + T
Trays capacity	10 x GN 2/1 trays
Distance between trays	65 mm
Humidity	0-100%
Water connection	Yes
Pre-heating	Yes
Cooking programs	99 (with 3 phases each)
Change door opening	Optional Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



RG ACCESORIES



Stand RG 2/1 - 8 Guides (Ref. 710826)

Wheeled option (Ref. 710286)

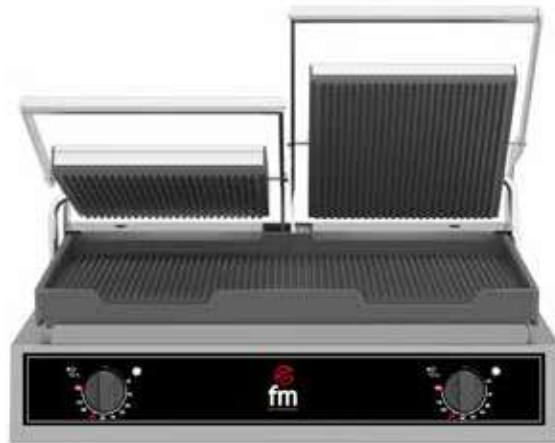


GRILL

GRILL

FIND THE **PERFECT** PARA CADA OCASIÓN!

With a variety of styles and sizes, these **high-performance** grills ensure even cooking and **exceptional results**, whether you're preparing a simple breakfast or a gourmet dinner for family and friends. Each grill has been chosen with **durability**, **ease of use** and **cleanliness** in mind, ensuring that your investment is not only a practical addition, but a versatile and rewarding culinary adventure.



GR 1

Ref. 710613

External dimensions	(W)330 x (D)430 x (H)260 mm
Electric power	2.000 W
Maximum temperature	250° C
Weight	21 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Cast iron cooking surface	255 x 245 mm

GRL - 1 (Smooth base cooking surface)

Ref. 710621

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake



GR 2

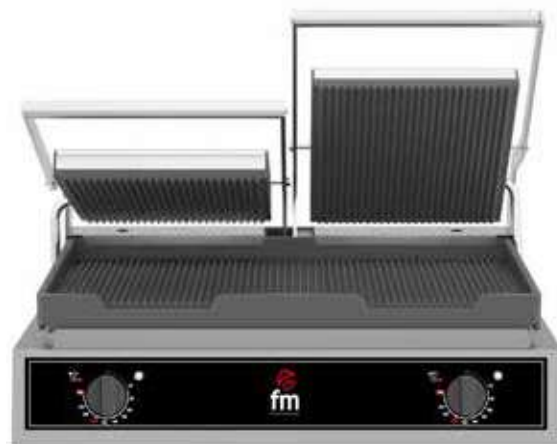
Ref. 710614

External dimensions	(W)650 x (D)430 x (H)260 mm
Electric power	4.000 W
Maximum temperature	250° C
Weight	40 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Cast iron cooking surface	550 x 245 mm

GRL - 2 (Smooth base cooking surface)

Ref. 710622

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake



GR 3

Ref. 710615

External dimensions	(W)440 x (D)430 x (H)260 mm
Electric power	3.300 W
Maximum temperature	250° C
Weight	28 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko
Cast iron cooking surface	360 x 245 mm

GRL - 3 (Smooth base cooking surface)

Ref. 710623

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake





TOASTERS

TOASTERS

TTH 3002

Ref. 710616

Cooking chamber dimensions	(W)220 x (D)500 x (H)70 mm
External dimensions	(W)750 x (D)420 x (H)250 mm
Electric power	3.000 W
Weight	20 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko

Adjustable speed - Independent heating elements regulation -
Removable bottom tray - Double turning direction



TTH 4400

Ref. 710617

Cooking chamber dimensions	(W)340 x (D)555 x (H)70 mm	
External dimensions	(W)1258 x (D)590 x (H)320 mm	
Electric power	4.400 W	
Weight	35 Kg	
Voltaje	230V - 50/60 Hz	
Connection	Single phase Schuko	
Three phase change	Optional	Ref. 999106

Adjustable speed - Removable bottom tray - Adjustable entry height
(Min. 30/ Max. 70) - Double turning direction - Upper plate warmer tray



TTV 2400

Ref. 710618

Cooking chamber dimensions	(W)295 x (D)460 x (H)70 mm
External dimensions	(W)480 x (D)535 x (H)400 mm
Electric power	2.800 W
Weight	20 Kg
Voltage	230V - 50/60 Hz
Connection	Single phase Schuko

Adjustable speed - Independent heating elements regulation -
Removable bottom tray



TTV 4000

Ref. 710619

Cooking chamber dimensions	(W)390 x (D)570 x (H)70 mm	
External dimensions	(W)570 x (D)644 x (H)400 mm	
Electric power	4.000 W	
Weight	22 Kg	
Voltage	230V - 50/60 Hz	
Connection	Single phase Schuko	
Three phase change	Optional	Ref. 999106

Adjustable speed - Independent heating elements regulation -
Removable bottom tray





COMBINATIONS

HOOD C01
Ref. 710758

RXDL 604 PLUS V2'4
Ref. 710841

RXD 604 PLUS V2'4
Ref. 710838

STF 610
Ref. 710626



SUPERPOSITION KIT C01

Ref. 710799

COMBINATION C01

Ref. 710773



HOOD C02
Ref. 710705

STB 606 V7
Ref. 710492

STB MODULE
Ref. 710580

STF 610
Ref. 710626

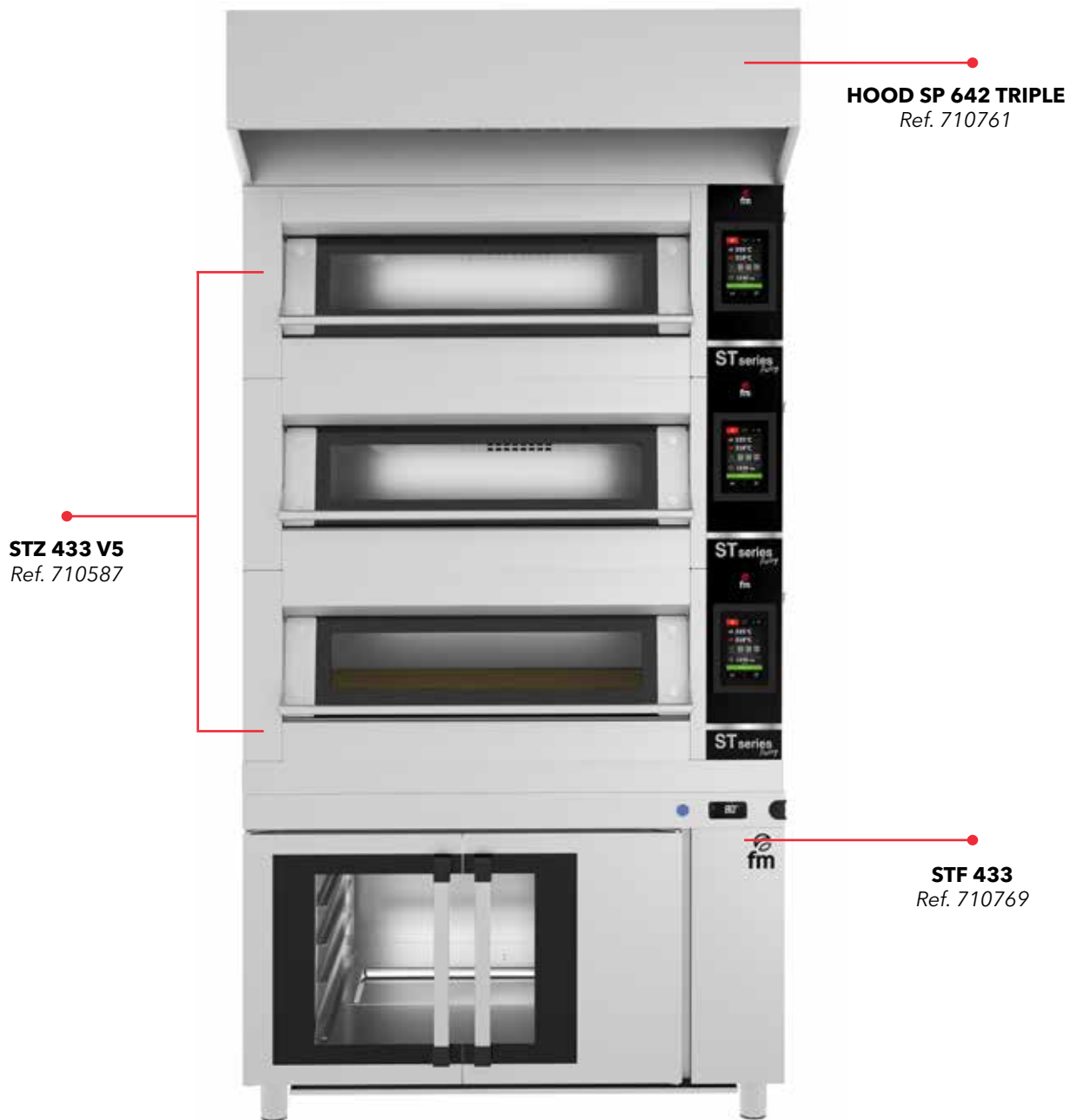
SUPERPOSITION KIT C02

Ref. 710632

COMBINATION C02

Ref. 710774





SUPERPOSITION KIT C03

Ref. 710793

COMBINATION C03

Ref. 710775



HOOD C04
Ref. 710759

**TRAYER
600X400**
Ref. 710779

STB 606 V7
Ref. 710492

STZ 633 V5
Ref. 710588

STF 633
Ref. 710770

SUPERPOSITION KIT C04

Ref. 710795

COMBINATION C04

Ref. 710776





A dark, low-key photograph of a person's arm and hand holding a device, with a rack of server equipment visible in the background.

ACCESSORIES

GENERAL ACCESORIES

In this section you will find the accessories common to all the ovens in our catalogue. From an external shower, water filters or thermal mitts, to insulating panels or our forno-lux spray.

	REFERENCE	DESCRIPTION
	EXTERNAL SHOWER STC-STG-STB	<i>710310</i>

External shower for oven washing. This is a **universal** shower with support and 1m hose with the capacity to expel litres of water with great power.

	REFERENCE	DESCRIPTION
	WATER FILTER (8000 L)	<i>710352</i>

Designed to remove **impurities, sediment** and **contaminants** from the water in the ovens wash system.

Holds up to **8000 litres** before requiring replacement or maintenance.

	REFERENCE	DESCRIPTION
	WATER FILTER CONNECTION	<i>710350</i>

Used to **connect** the water filter to the oven cleaning circuit.

	REFERENCE	DESCRIPTION
	DIGIMETER	<i>710090</i>

The Digimeter will be in charge of **counting** the litres of water used by the filter in order to have a **rigorous control** of the maintenance or replacement of the filter.

GENERAL ACCESORIES

REFERENCE		DESCRIPTION
	ACTIVE CARBON FILTER 	710943 Replacement filter for the active carbon kit.
REFERENCE		DESCRIPTION
	M² INSULATING PANEL	710456 These panels will further insulate the heating power generated by the oven, ensuring extra safety and offering the possibility to position other heat-sensitive elements close to the oven.
REFERENCE		DESCRIPTION
	SPRAY FORNO - LUX	870H12 The Forno-Lux spray will dissolve grease and carbonised residues from inside the oven chamber. Easy to use, it will leave your oven sparkling clean and free of chemical odours.
REFERENCE		DESCRIPTION
	BAKER MITTS	870H01 These high quality thermal mitts offer superior protection against heat, ensuring safe handling of trays and other utensils.





TRAYS

STAINLESS STEEL CONTAINER GN 2/3



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.	840H10	H20
	840H11	H40
	840H12	H65

STAINLESS STEEL CONTAINER PERFORATED GN 2/3



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Thanks to its perforated surface, it is ideal for steaming food such as vegetables, fish, fried food or rice.	840H19	H20
	840H20	H40
	840H21	H65

NON-STICK ALUMINIUM FLAT TRAY



DESCRIPTION	REFERENCE	DIMENSIONS
This tray is ideal for baking products such as meat or fish. Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H17	GN 2/3

NON-STICK ALUMINIUM PERFORATED TRAY



DESCRIPTION	REFERENCE	DIMENSIONS
This tray is ideal for baking products that require steaming. Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H18	GN 2/3

REJILLA INOX



DESCRIPTION	REFERENCE	DIMENSIONS
Its composition material makes it highly durable and resistant. Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.	840H27	GN 2/3

SATINLESS STEEL CONTAINER GN 1/1



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.	840H07	H20
	840H08	H40
	840H51	H65

STAINLESS STEEL CONTAINER PERFORATED GN 1/1



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Thanks to its perforated surface, it is ideal for steaming food such as vegetables, fish, fried food or rice.	840H16	H20
	840H17	H40
	840H50	H65

NON-STICK ALUMINIUM FLAT TRAY



DESCRIPTION	REFERENCE	DIMENSIONS
This tray is ideal for baking products such as meat or fish. Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H14	GN 1/1

NON-STICK ALUMINIUM PERFORATED TRAY



DESCRIPTION	REFERENCE	DIMENSIONS
This tray is ideal for baking products that require steaming. Its non-stick surface makes it easy to clean after baking and prevents baking residues from becoming encrusted.	810H15	GN 1/1

NON-STICK GRILL FLAT TRAY GN 1/1



DESCRIPTION	REFERENCE	DIMENSIONS
Ideal for cooking grilled food leaving the traditional grill mark on the finished product.	840H03	GN 1/1

NON-STICK ALUMINIUM TRAY GN D 65 MM.



Non-stick aluminium tray with a depth of 65 mm.

Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing casseroles.

840H29

GN 1/1

INOX WIRE RACK



Its composition material makes it highly **durable** and **resistant**.

Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.

840H26

GN 1/1

NON-STICK GRILL GN 1/1



This non-stick grill will help you to make everything you **want to grill**, achieving a unique finish.

Its grid will mark the product giving it that **perfect grilled finish**.

840H37

GN 1/1

NON-STICK MULTIFUNCTION TRAY



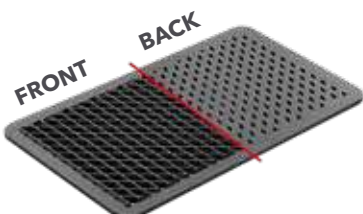
New tray with **double non-stick surface**. You can use one of its two sides depending on the food you want to bake.

Ideal for cooking food such as meat, vegetables, fish...

710887

GN 1/1

DOUBLE-SIDED PERFORATED ALUMINIUM TRAY



Perforated aluminium tray that will expand your capabilities in the kitchen.

This new double-sided tray will allow you to give a **different marking** to the product, choosing between grill or griddle type marking.

710889

GN 1/1

GRANITE CONTAINER GN D 40MM.



Granite-coated tray in GN 1/1 size with a depth of 40 cm.

Its low porosity and easy-to-clean surface make it **ideal for** cooking high-fat foods.

REFERENCE

840H36

DIMENSIONS

GN 1/1

EGG TRAY GN



This new egg tray will allow you to cook from **6 to 11** eggs at the same time with a perfect result.

DESCRIPTION

REFERENCE

DIMENSIONS

840H28

GN 1/1
6 eggs

710888

GN 1/1
11 eggs

FRYING TRAY



GN 1/1 size basket designed for cooking any type of **fried food** such as potatoes, tempura, etc.

DESCRIPTION

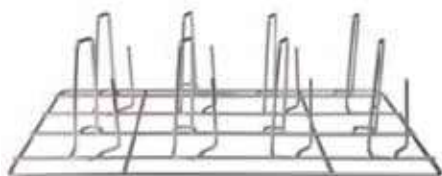
REFERENCE

DIMENSIONS

840H34

GN 1/1

CHICKEN ROASTING TRAY



Stainless steel tray size GN 1/1 designed for cooking **chickens**, with a capacity of **8 chickens**.

DESCRIPTION

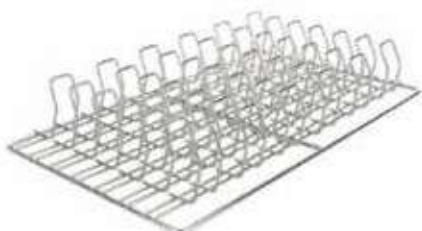
REFERENCE

DIMENSIONS

840H39

GN 1/1

RIBS TRAY



Stainless steel 1/1 GN size tray designed for cooking **ribs**.

DESCRIPTION

REFERENCE

DIMENSIONS

840H40

GN 1/1

STAINLESS STEEL CONTAINER GN 2/1



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.	840H04	H20
	840H05	H40
	840H06	H65

CUBETA INOX PERFORADA GN 2/1



DESCRIPTION	REFERENCE	DIMENSIONS
Its rounded edges make it easy to handle and its surface makes it quick and easy to clean. Thanks to its perforated surface, it is ideal for steaming food such as vegetables, fish, fried food or rice.	840H13	H20
	840H14	H40
	840H15	H65

REJILLA INOX



DESCRIPTION	REFERENCE	DIMENSIONS
Its composition material makes it highly durable and resistant. Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.	840H25	GN 2/1

ALUMINIUM PIZZA PAN



DESCRIPTION	REFERENCE	DIMENSIONS
Aluminium pizza pan. Available in different size diameters (250mm - 300mm - 350 mm). This pan is ideal for cooking pizzas.	811H01	ø 250 mm
	811H02	ø 300 mm
	811H03	ø 350 mm

PIZZA PAN GRID



DESCRIPTION	REFERENCE	DIMENSIONS
Pizza pan grid. Available in different size diameters (250mm - 300mm - 350 mm). This pan is ideal for cooking pizzas.	811H04	ø 250 mm
	811H05	ø 300 mm
	811H06	ø 350 mm

BAKING AND ROASTING PAN



DESCRIPTION	REFERENCE	DIMENSIONS
Baking and roasting pan with a diameter of 20 cm. Its material is highly resistant to high temperatures, abrasion and wear. It is ideal for cooking typical frying pan products such as omelettes or pancakes, among others.	840H32	ø 20 cm

INOX WIRE RACK



Stainless steel rack available in size 600X400. Its composition material makes it highly **durable** and **resistant**.

Ideal for baking, leavening and regenerating products such as bread, buns or biscuits.

REFERENCE

DIMENSIONS

840H41

600X400

840H44

800X600

WIRE RACK



Ideal for baking, leavening and regenerating products such as bread, rolls and other bakery specialities.

DESCRIPTION

REFERENCE

DIMENSIONS

820H03

430X340

820H01

480X340

820H02

600X400

ALUMINIUM FLAT TRAY



This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

DESCRIPTION

REFERENCE

DIMENSIONS

810H10

430X340

810H06

480X340

810H04

600X400

810H21

800X600

INOX FLAT TRAY



This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

DESCRIPTION

REFERENCE

DIMENSIONS

860H12

340X240

860H07

430X340

860H08

480X340

860H09

600X400

PERFORATED ALUMINIUM TRAY

DESCRIPTION

REFERENCE

DIMENSIONS



Its **porous surface** allows for a fluffier and more compact finish.

Ideal for baking, leavening and regenerating products such as bread, croissants or biscuits.

810H09

340X240

810H01

430X340

810H02

480X340

810H03

600X400

810H22

800X600

FRENCH BAGUETTE TRAY

DESCRIPTION

REFERENCE

DIMENSIONS



Its shape allows the baking of french baguette in a short time.

Ideal for baking bread.

810H05

600X400

810H23

800X600

NON-STICK ALUMINIUM FLAT TRAY

DESCRIPTION

REFERENCE

DIMENSIONS



Its non-stick surface makes it easy and quick to clean.

This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

810H11

600X400

810H19

800X600

NON-STICK ALUMINIUM PERFORATED TRAY

DESCRIPTION

REFERENCE

DIMENSIONS



Its **porosity** allows for a fluffier and more compact finish.

This tray is **ideal for** baking, leavening and regenerating products such as bread, croissants or biscuits.

810H12

600X400

810H20

800X600

INOX TRAY



REFERENCE

DIMENSIONS

710749

300X300

INOX PLAIN TRAY



REFERENCE

DIMENSIONS

710750

430X340

TEFLON TRAY PERFORATED BOTTOM



REFERENCE

DIMENSIONS

710754

270X270

710949 

380X380

TEFLON TRAY PLAIN BOTTOM



REFERENCE

DIMENSIONS

710755

270X270

710950 

380X380

TEFLON TRAY REINFORCED PERFORATED



REFERENCE

DIMENSIONS

710945

270X270

710947

380X380

TEFLON TRAY REINFORCED PLAIN



REFERENCE

DIMENSIONS

710946

270X270

710948

380X380

TEFLON PERFORATED LINING



REFERENCE

DIMENSIONS

710751

400X300

TEFLON PLAIN LINING



REFERENCE

DIMENSIONS

710752

400X300

PERFORATED SILICONE LINER



REFERENCE

DIMENSIONS

710753

400X300

NON-STICK ALUMINIUM PADDLE NEW



REFERENCE

DIMENSIONS

710885

425x295

NON-STICK ROASTING AND BAKING PAN

Ø 19CM. NEW



REFERENCE

DIMENSIONS

710881

190X190

NON-STICK ALUMINIUM PAN SQUARE PLAIN

D 3MM. NEW



REFERENCE

DIMENSIONS

710879

260X260

NON-STICK ALUMINIUM PAN SQUARE

GRATED D 3MM. NEW



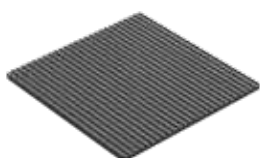
REFERENCE

DIMENSIONS

710880

260X260

NON-STICK ALUMINIUM TRAY NEW



REFERENCE

DIMENSIONS

710884

310X295

5 EGGS TRAY NEW



REFERENCE

DIMENSIONS

710882

280X290

NON-STICK ALUMINIUM BOWL D 5MM. NEW



REFERENCE

DIMENSIONS

710883

240X150

FRYING BASKET (WITHOUT HANDLES) NEW



REFERENCE

DIMENSIONS

710897

260X260X50

NON-STICK CAST ALUMINIUM PAN D 55MM. NEW



REFERENCE

DIMENSIONS

710890

GN 1/3

710891

GN 1/2

710892

GN 2/3

710893

GN 1/1

ALUMINIUM CASSEROLE NEW



REFERENCE

DIMENSIONS

710894

ø 20 cm

710895

ø 24 cm

710896

ø 28 cm

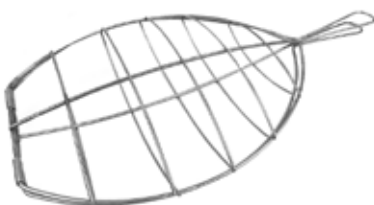
FISH BASKET (RED SEA BREAM) NEW



REFERENCE

710898

FISH BASKET (TURBOT) NEW



REFERENCE

710899

STARTER KIT GASTRO-COMPACT

Ref. 710873

**STAINLESS STEEL
CONTAINER
PERFORATED**
Ref. 840H17

FRYING TRAY
Ref. 840H34



EGGS TRAY
Ref. 840H28

**DOUBLE-SIDED
PERFORATED
ALUMINIUM TRAY**
Ref. 710889

**STAINLESS STEEL
CONTAINER**
Ref. 840H08

STARTER KIT ITEMS	REFERENCES
EGGS TRAY GN	840H28
DOUBLE-SIDED PERFORATED ALUMINIUM TRAY	710889
STAINLESS STEEL CONTAINER PERFORATED GN 1/1 H40	840H17
STAINLESS STEEL CONTAINER GN 1/1 H40	840H08
FRYING TRAY	840H34

STARTER KIT FAST

Ref. 710874

PINCH
Ref. 710878

**NON-STICK
ALUMINIUM TRAY**
Ref. 710884



**NON-STICK ALUMINIUM
BOWL D 5 MM**
Ref. 710883

**TEFLON TRAY PLAIN
BOTTOM**
Ref. 710755

STARTER KIT ITEMS	REFERENCES
PINCH	710878
TEFLON TRAY PLAIN BOTTOM	710755
NON-STICK ALUMINIUM BOWL D 5 MM	710883
NON-STICK ALUMINIUM TRAY	710884

NOTES







Ctra. de Rute km. 2'700
14900 LUCENA (Córdoba)
SPAIN

Tel: (0034) 957 501 101

www.fmindustrial.es

Follow us



@hornosfm.industrial



@fm_industrial_



FM Industrial



@fm_industrial



@fm_industrial



Kontakt



tel: 22 517 15 75
infolinia: 801 40 50 63



Stalgast sp. z o. o.
03-736, Plac Konesera 9
Warsaw



www.stalgast.com
E-mail:
stalgastr@stalgastr.com

20240408

