

# STG 111 V7

Gastronomy oven



Ref. 710562



- Change door opening:

## FEATURES

- Digital display in control panel system
- End of cycle alarm
- Door switch
- Interior LED light
- 3/4" water connection
- Easy to clean folding glass
- Rotation inverter
- USB port
- Multilevel

## FUNCTIONS

- Clima control-humidity regulation
- % step speed control
- Steam control-programmable chimney
- 99 cooking programs
- Connection core/vacuum/multipoint probe
- 3 cooking modes: dry heat, vapour and mixed
- Regeneration/maintain food temperature
- User configurable cooking book with pictures
- Multicook/All on time
- Preheating/cooling

## TECHNICAL CHARACTERISTICS

**Electric power** 18.500 W

**Maximum temperature** 270 °C

**Weight** 106 kg

**Voltage** 400V- 3L+N-50/60Hz

**Connection** three phase

**Internal dimensions** (W)620x(D)402x(H)810 mm

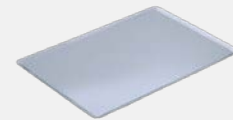
**External dimensions** (W)788x(D)790x(H)1090 mm

**Automatic washing** standard

**Removable core probe** standard

## CAPACITY

**11 trays GN1/1**



**Transverse tray position**



**Distance between trays**



# STG 111 V7

*Specific accessories*



## Stands

### STG 300

Ref. 710574



(W)715x(D)600x(H)300 mm

Nº guides - 0

### STG 650

Ref. 710575



(W)715x(D)600x(H)650 mm

Nº guides - 6

### STG 850

Ref. 710576



(W)715x(D)600x(H)850 mm

Nº guides - 8

## STG Hood

Ref. 710581

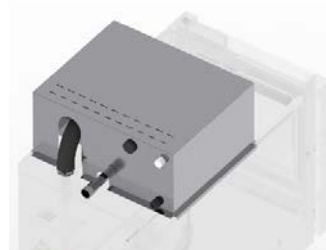


(W)790x(D)1010x(H)300 mm

Smoke output connection Ø120 mm

## STG Fumes condenser kit

Ref. 710584



(W)417x(D)207x(H)300 mm

## Superposition kit

Ref. 710586



(W)788x(D)758x(H)78 mm

## First installation kit

Ref. 710434



### The kit contains

Pipes, connections, adapters and required accessories for the oven installation

1 kg of detergent

1 kg of rinse

## Wheels

Ref. 710286



Wheeled option