

STG 112 V7

Gastronomy oven



Ref. 710570



- 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/vaccum/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 28.500 W

Maximum temperature 270 °C

Weight 160K g

Voltage 400 V-50/60 Hz

Connection three phase

Internal dimensions (W)620x(D)730x(H)810 mm

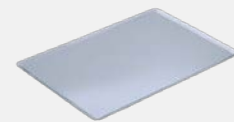
External dimensions (W)790x(D)1180x(H)1090 mm

Automatic washing standard

Removable core probe standard

CAPACITY

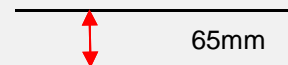
11 trays GN2/1



Longitudinal tray position



Distance between trays



65mm

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Specific accessories



Stands

STG 300 2/1

Ref. 710577



(W)715x(D)925x(H)300 mm

Nº guides - 0

STG 650 2/1

Ref. 710578



(W)715x(D)925x(H)650 mm

Nº guides - 6

STG 850 2/1

Ref. 710579



(W)715x(D)925x(H)850 mm

Nº guides - 8

STG 2/1 Hood

Ref. 710582

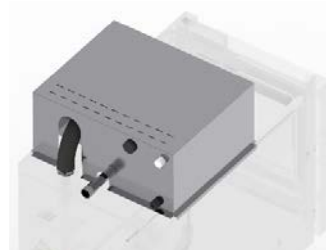


(W)790x(D)1440x(H)300 mm

Smoke output connection Ø120 mm

STG 2/1 Fumes condenser kit

Ref. 710585



(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