

STG 202 V7 T

Gastronomy oven



Ref. 710572



- 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 46.250 W

Maximum temperature 270 °C

Weight 290 kg

Voltage 400 V-50/60 Hz

Connection three phase

Internal dimensions (W)700x(D)815x(H)1480 mm

External dimensions (W)880x(D)1200x(H)1865 mm

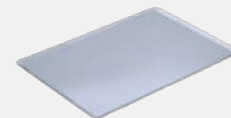
Automatic washing standard

Removable core probe standard

Trolley standard

CAPACITY

20 trays GN2/1 (40 GN1/1)



Longitudinal tray position



Distance between trays

65 mm

STG 202 V7 T

Specific accessories



STG 202 stood

Ref. 710627

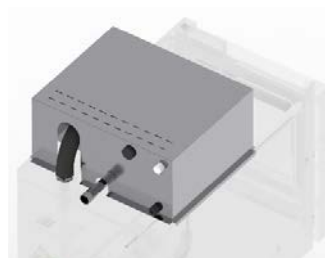


(W)790x(H)1440x(H)300 mm

Smoke output connection Ø120 mm

STG 2/1 Fumes condenser kit

Ref. (ASK DEALER)



ASK DEALER MEASUREMENTS

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