

STG 202 V7 T GAS

Gastronomy oven




Ref. 710573



- Change door opening:

EQUIPMENT

- 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
- Premix burner system 

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/GAS power 1.300 W / 50 kW 43000 kcal/h

Maximum temperature 270 °C

Weight 310 kg

Voltage 230 V-50/60 Hz

Connection single phase (schuko)

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

External dimensions (W)880x(D)1360x(H)1865 mm

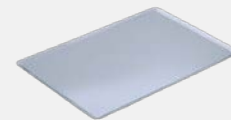
Automatic washing standard

Removable core probe standard

Trolley standard

CAPACITY

20 trays GN1/1



Transverse tray position



Distance between trays



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Specific accessories



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

Fumes condenser kit

Ref. (ASK DEALER)

