

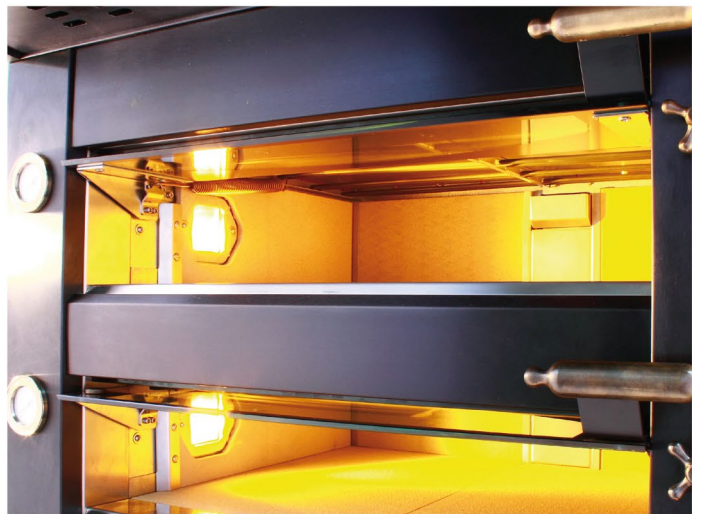
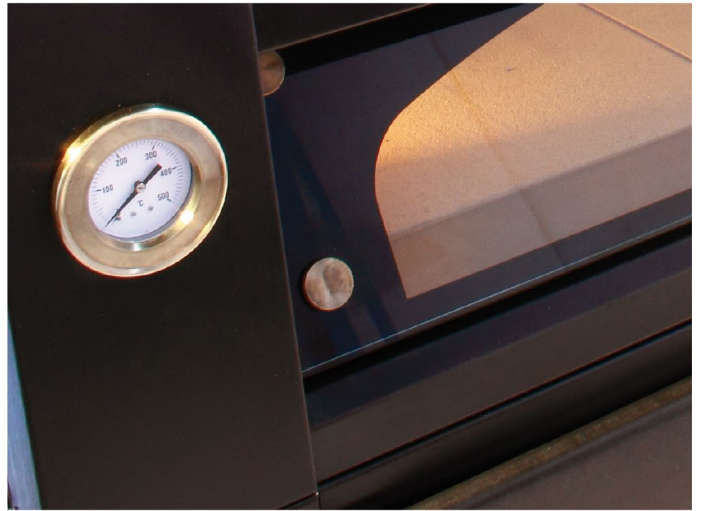
# STRATOS OLD STYLE



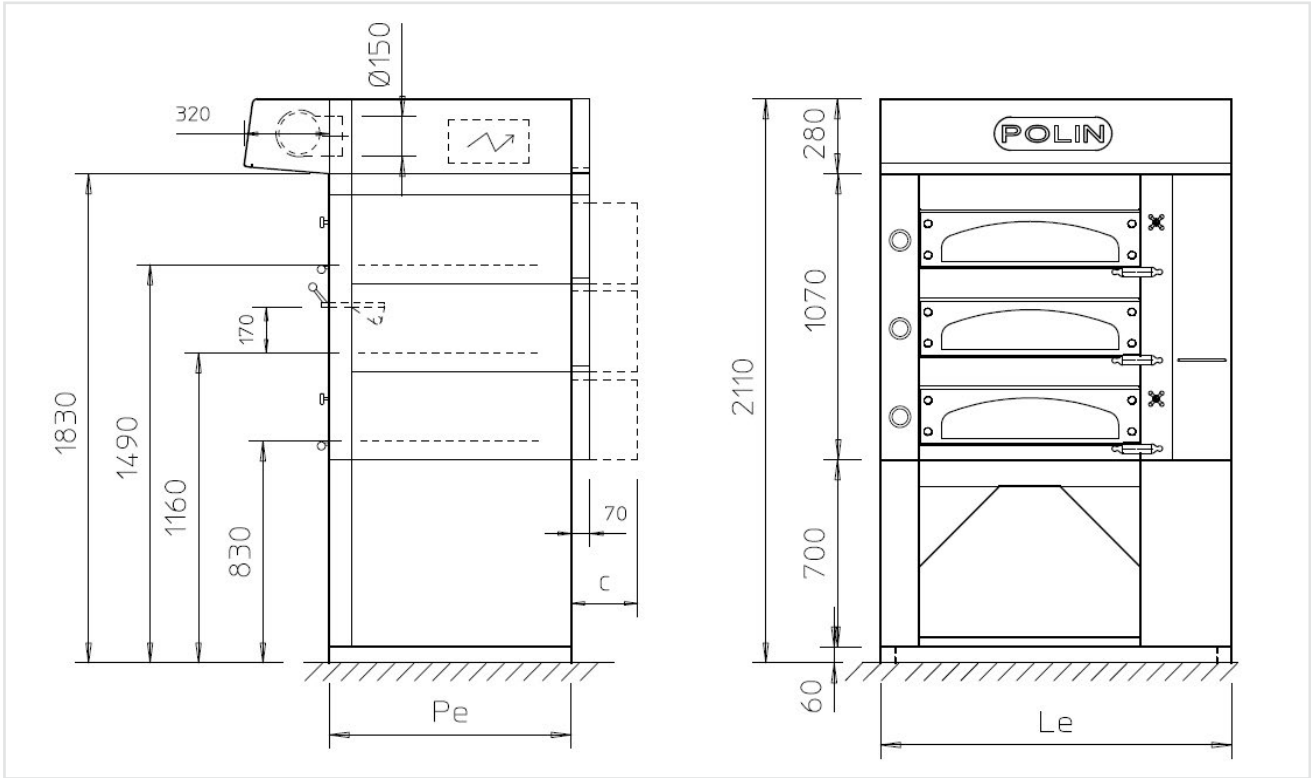
- Oven shipped completely assembled (steam generators excluded)
- N.3 bakings chambers h18
- St/st armored heating elements
- Independent front elements
- "DIGIT 01/E" digital keyboard with special functions for energy saving control.
- Automatic start (for each deck)
- Steel baking plates.
- Max temperature 380 °C.
- Safety thermostat for each deck and each steam generator (steam generators optional)
- Hood with 3.speeds exhaust fan
- Baking plates in "fibre-cement" (optional - max 300°C recommended for baking bread, pastry, etc.).
- "Armored concrete" baking plates (optional - recommended for baking on trays pizza, focaccia, etc.).
- "Refractory" baking plates (optional - recommended for free bake of pizza, focaccia, etc.).
- Wheels H=80mm (optional)
- Electric board preset for one power connection (optional)

## FRONT CHARACTERISTICS

- Electrocolored front in St/st Aisi 304
- Brass plated accessories
  - Thermometers with frame
  - Chamber doors with handle
  - Steam exhaust valve with handle
  - Old style plate on the hood-
- Hidden digital key-board (Front door)
- Box for wood storage
- Termometer with hands
- Front cristal with black serigraphy arch shape



2STL 6040 N°2 40X60	2STA 4060 N°2 40X60	3STA 4060 N°3 40X60	3STA 4676 N°3 46X76	4ST 4060 N°4 40X60	6ST 4060 N°6 40X60
n°5 pizze Ø30	n°5 pizze Ø30	n°8 pizze Ø30	n°10 pizze Ø30	n°11 pizze Ø30	n°16 pizze Ø30



	LE	PE	LI	PI	Weight	C	Power	Super Power
	mm	mm	mm	mm	kg	mm	kW	kW
<b>2STL 6040</b>	980	1110	620	840	700	320	13	22,3
<b>2STA 4060</b>	1320	910	830	640	800	250	13,6	22,6
<b>3STA 4060</b>	1730	910	1240	640	1000	250	19,9	33,4
<b>3STA 4676</b>	1910	1070	1420	800	1100	250	28	50
<b>4ST 4060</b>	1320	1510	830	1240	1100	250	22	39,7
<b>6ST 4060</b>	1730	1510	1240	1240	1400	250	25,9	45,4