



ELECTRIC STRATOS OVEN SERIES XP

4.0

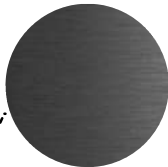


The photo shows hood and proof-box that are optional accessories. The standard proof-box has metal doors. For proof-box with glass doors and internal lighting, ask for availability.

3 Finishings are available (NOTE: for other finishings contact the head office)

SATIN BLACK*

Black electro-colored AISI 304 sheet with satin finishing surface



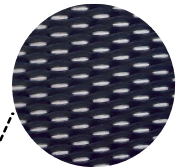
SHOT-PEENED BRONZE*

AISI 304 electro-colored bronze sheet with matt shot-peened effect



BLUE DUNE*

Dark blue electro-colored AISI 304 sheet with special embossed work

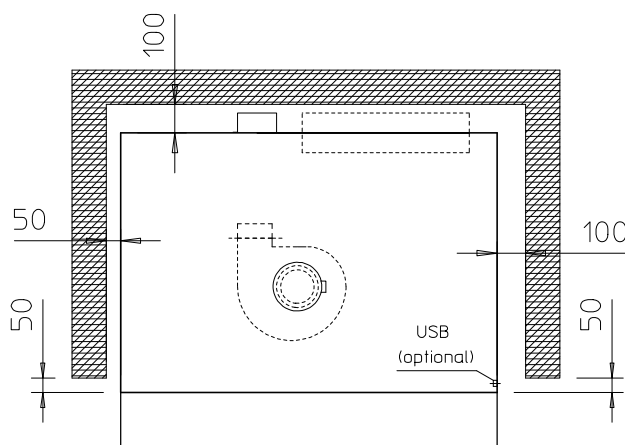
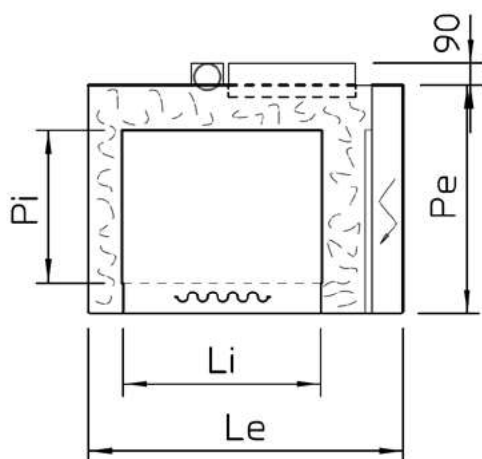


(*) External panels in brushed stainless steel sheet

STRATOS SERIES XP

TECHNICAL FEATURES

2STL 6040 N°2 40X60	2STA 4060 N°2 40X60	3STA 4060 N°3 40X60	3STA 4680 N°3 46X80	4STL 6040 N°4 40X60	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°11 pizze Ø30	n°16 pizze Ø30



Maintenance is performed by moving the oven forward using the standard wheels.

Alternatively, keep 600 mm of free space on the right side for the electric panel and 600 mm on the rear for the steamer.

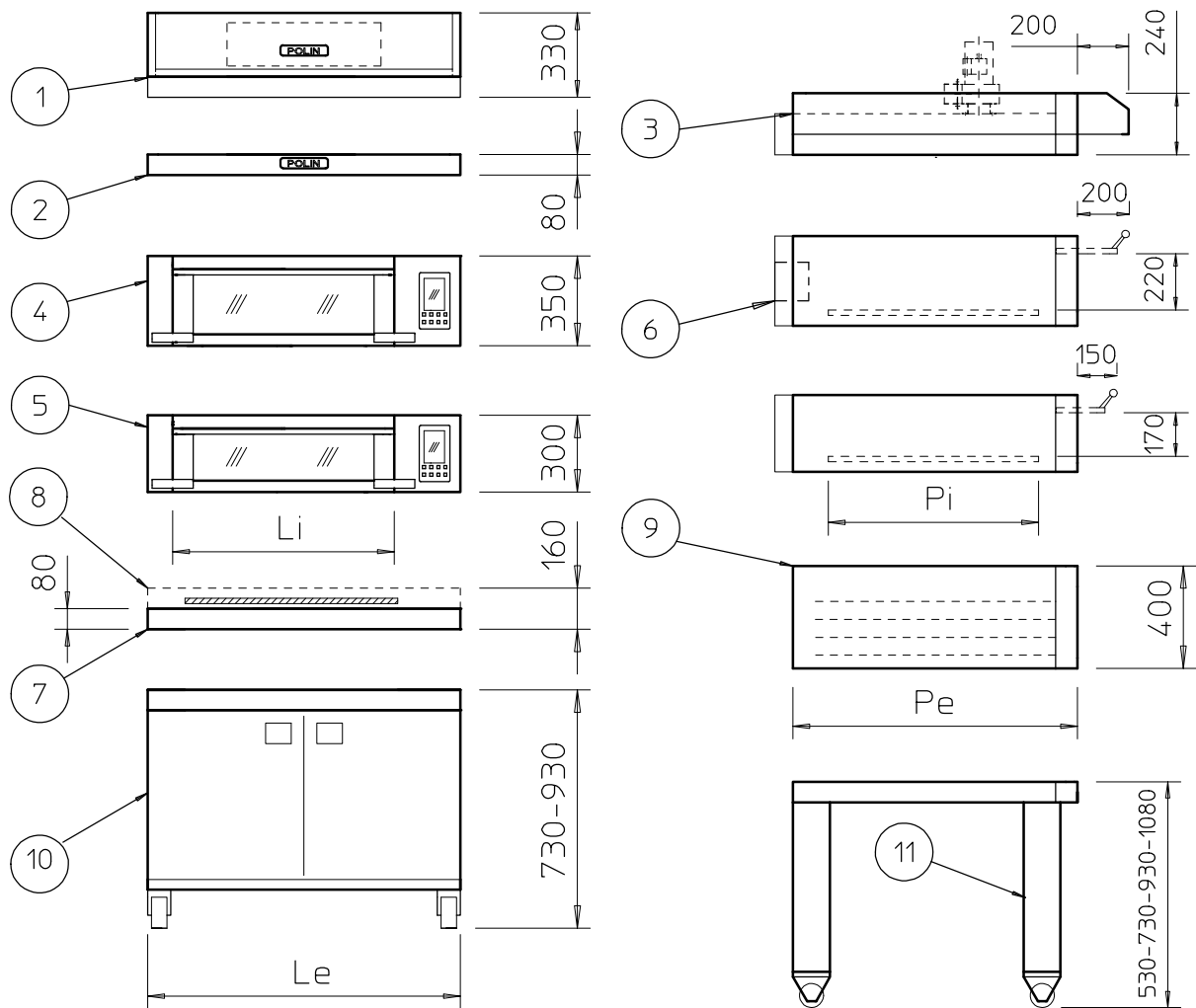
In addition, a free space of 50 mm deep is required for the maintenance of the computer touch and of the door opening system, for the reset of the safety thermostat and for the possible access to the USB socket (optional).

Chamber type	Le mm	Pe mm	Li mm	PI mm	kg	kW standard 400V/3~N/50Hz	kW Super Power 400V/3~N/50Hz
2STL 6040	980	1110	620	820	120	4,5	7,1
2STA 4060	1220	910	830	620	130	4,9	7,5
3STA 4060	1630	910	1240	620	160	7	11
3STA 4680	1810	1110	1420	820	180	9,9	15,4
4STL 6040	1630	1110	1240	820	180	9	15,0
4ST 4060	1220	1510	830	1220	180	8,2	13,6
6ST 4060	1630	1510	1240	1220	230	10,6	15,1

Proofer type	TRAYS NUMBER	KG	V/~ / HZ	kW
2STL 6040 H85/65	n°16/10 40x60	90/80	230 / 1~ / 50	1,6
2STA 4060 H85/65	n°24/15 40x60	90/80		
3STA 4060 H85/65	n°32/20 40x60	100/90		
3STA 4680 H85/65	n°16/10 46x80	110/100		
4STL 6040 H85/65	n°32/20 40x60	100/90		
4ST 4060 H85/65	n°24/15 40x60	100/90		
6ST 4060 H85/65	n°32/20 40x60	110/100		

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TECHNICAL FEATURES



1	Hood with air steam condensing unit H33
2	Upper section H8
3	Hood with/without fan H24
4	Deck H22
5	Deck H17
6	Steam generator
7	Lower section H8
8	Lower section H16 with sliding tray support
9	Intermediate box with trays holder H40
10	Proof-box/ base with side panels on wheels H73 - H93
11	Aluminum stand on wheels (various heights)

STRATOS COMPOSITIONS SERIES XP

OVENS	1 DECK H17	2 DECKS H17	3 DECKS H17	4 DECKS H17
Aluminum stand on wheels				
Proof box / base with side panel + wheels				
ATTENTION: For each deck H22 add 50 mm in height				

DESCRIPTION

EACH DECK IS EQUIPPED WITH:

- **Stainless steel front and sides**
- Darkened stainless steel armoured heating elements
- Hooks in the mouth for manual loader
- **Hybrid Control 5" Computer, 100 baking programs. with special control and energy-saving functions**
- Exclusive and patented advanced functions:
- Dynamic Energy Partializer (PRD)
- Dynamic QR code for fault diagnosis
- **Maximum temperature: 300 °C with GLASS door**
- **Maximum temperature: 450 °C with INSULATED door**
- Automatic steam discharge valve
- **Automatic start**
- 3-zone dynamic control system (TZS) mouth, center and rear
- Control and regulation of top and bottom temperature
- Mouth temperature control and regulation
- Safety thermostat
- **Plug-in technology** for fast assembly
- **New steamer integrated** in the DECK footprint (optional)
- **Color customizable stainless steel sheet facade** (optional)

THE PROOF-BOX IS BUILT IN STAINLESS STEEL AND IS EQUIPPED WITH:

- Heating control and regulation
- Humidity control and regulation
- Internal ventilation for better moisture distribution
- **Proof-box is controlled by oven's Touch Screen**
- **Anti-flooding solenoid valve**
- Wheel