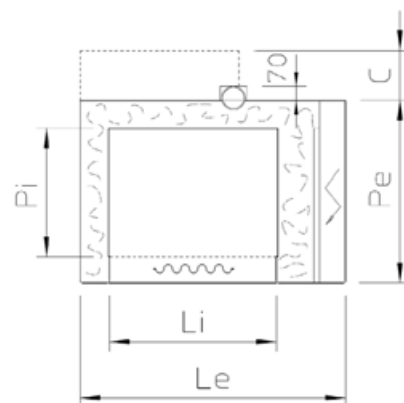
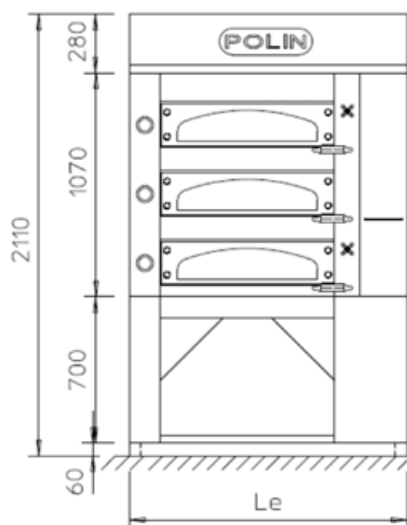
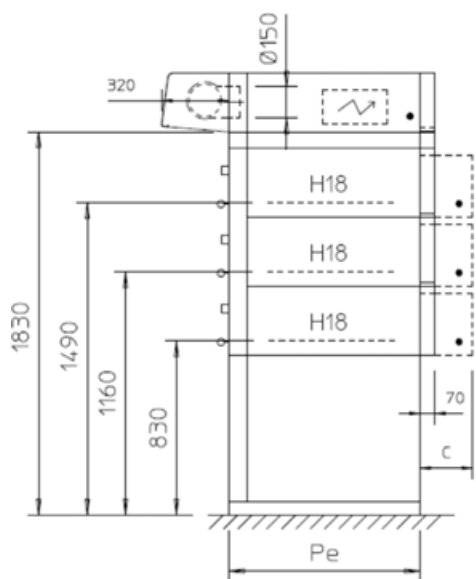


# STRATOS OLD STYLE



- Oven shipped completely assembled
  - 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
  - Hood with 3 speeds exhaust fan
  - Baking plates in "fibre-cement" (optional - max 300°C)
  - "Armored concrete" baking plates (optional)
  - "Refractory" baking plates (optional)
  - Wheels (optional)
- 
- Electrocolored fron in St/st Aisi 304
  - Hidden digital key-board (front door)
  - Box for wood storage
  - Termometer with hands
  - Front cristal with black serigraphy arch shape
  - Brass or copper plated (optional):
    - Thermometers with frame
    - Chamber doors with handle
    - Steam exhaust valve with handle
    - Old style plate on the hood-





	External dimensions		Internal dimensions		Pan capacity		Pizze	Weight	Standard power	Super Power
	width	depth	width	depth	n°	mm	Ø300 mm			
	mm	mm	mm	mm				kg	kW	kW
<b>2STL 6040</b>	980	1110	620	840	2	400x600	5	700	13	22,3
<b>2STA 4060</b>	1320	910	830	640	2	400x600	5	800	13,6	22,6
<b>3STA 4060</b>	1730	910	1240	640	3	400x600	8	1000	19,9	33,4
<b>3STA 4676</b>	1910	1070	1420	800	3	460x760	10	1100	28	50