



fm

ST *Gastro*

HIGH GASTRONOMY, PERFECT COOKING



FOR THE MOST **INVENTIVE** AND **CREATIVE** CHEFS.

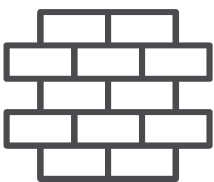
This oven includes all our work and knowledge from years of **development**. Designed for the most **demanding** kitchens and for chefs who are willing to let their **imagination run wild**.

A combi oven with features conceived and designed to prepare large quantities of food in reduced times. Designed to meet **high cooking demands**. Designed to get the most out of every recipe. Made to stand the test of time with all the wear and tear of continuous use in a large kitchen.

CHARACTERISTICS



ROBUST



EFFICIENT



INTELLIGENT



POWERFUL



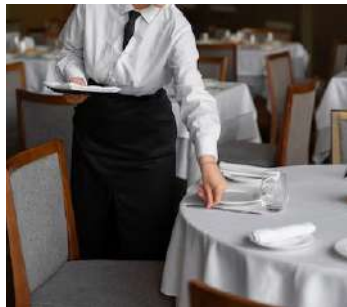
IS THE OVEN YOU ARE **LOOKING FOR** IF...

- You want a complete, innovative and professional oven.
- You need to meet a demanding day-to-day demand.
- You want to maximise operational, productive and economic efficiency.
 - You value durability and consistency.
- You want to cook with imagination, creativity and inventiveness.
 - You need to ensure strict quality control.

DESIGNED TO...



**CATERINGS AND
BUFFETS**



HOTELS AND HOSTELS



**RESTAURANTS AND
BARS**



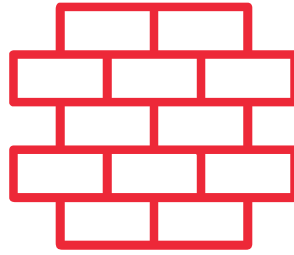
CANTINES



**SUPERMARKETS,
HYPERMARKETS...**



LARGE SURFACES



The ST-Gastro is an **exceptionally robust** oven designed to withstand heavy food loads at high temperatures under extreme conditions.

It is manufactured with high quality components that give it a unique **durability** and **resistance**.



INTERIOR IN AISI 304

Constructed from the highest quality stainless steel, strong and durable.



ADJUSTABLE LEGS

You can adjust the height of the oven to raise it a few extra centimetres for easy maintenance.



ERGONOMIC HANDLE WITH DOUBLE SAFETY LOCKING SYSTEM

It withstands daily handling and its double safety lock will provide you with extra safety in the kitchen.



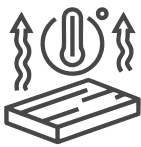
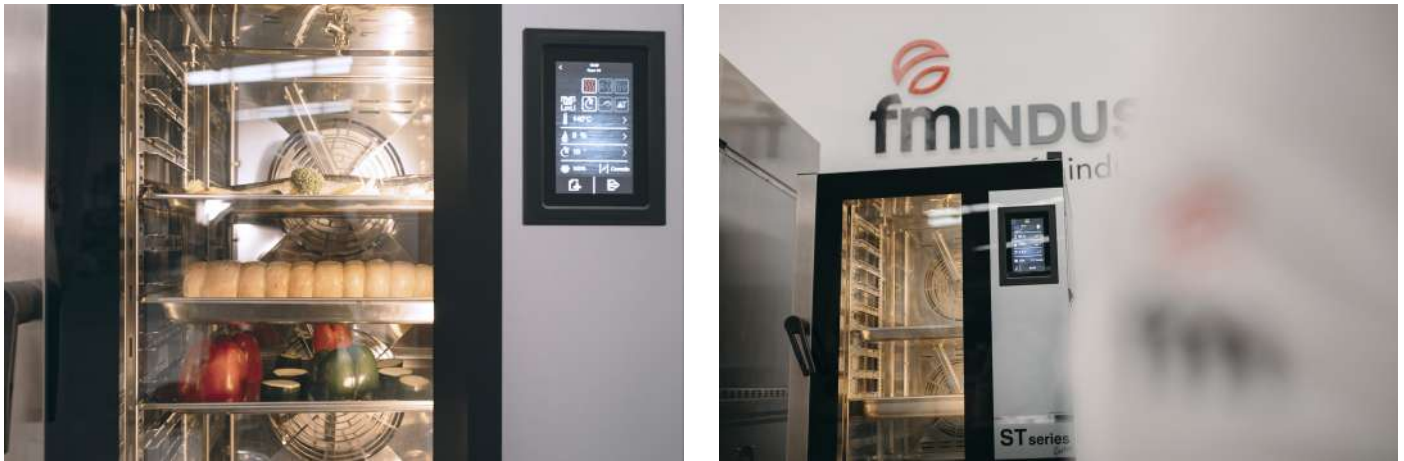
QUALITY COMPONENTS

Manufactured with high quality components, designed to give the ST-Gastro superior durability.



The ST-Gastro will help you improve **efficiency** in your business thanks to the multitude of options and features it offers.

Its high thermal insulation will prevent heat loss and its triple glazing will help to keep all the heat inside the cooking chamber, speeding up cooking times and reducing oven consumption by up to **12%**.



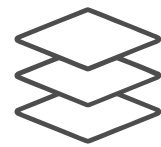
THERMAL INSULATION EFFICIENT

It will allow to keep the heat inside the cooking chamber in an efficient way.



THERMOPAR TEMPERATURE SENSOR

Its sensor will allow you a more precise and faster control of the temperature.



DOUBLE GLASS

Enables greater thermal insulation and guarantees greater safety in the kitchen.



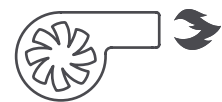
MULTI-TRAY COOKING

These functions will optimise the way you cook.



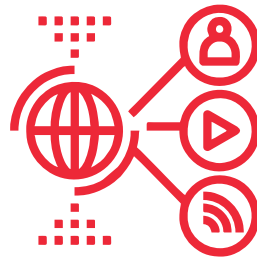
UP TO 5 SELF-CLEANING MODES

Each of its modes is adjusted to the cleaning needs of the oven.



PREMIX SYSTEM (MOD. GAS)

This system improves the efficiency of the gas models with respect to the atmospheric.



It will assist you in configuring every parameter of the oven and is equipped with functions such as **Steam Control**, **Clima Control**, **Fan Control**, **Self-Cleaning** or integrated **Recipe Book**, among many other functions.

An **intuitive, interactive** and **multifunctional** interface that will help you with every process of your business.

TOUCHSCREEN USERFRIENDLY

The touch panel is **easy** and **simple** to operate, making it a suitable choice for any member of the kitchen staff.



A MULTITUDE OF POSSIBILITIES

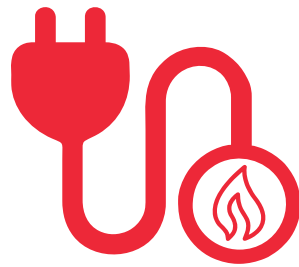
It has features that will allow you to perform a multitude of functions that will greatly **facilitate** the work in your business.



CONTROL EVERY PARAMETER

It controls every parameter, visualises all the information and monitors every process, configuration and consumption of the oven.





The ST-Gastro is a powerful solution for the gastronomy sector that will take your culinary abilities to another level.

Its interior cooking chamber is **10% smaller** than other models on the market and reaches preheating temperatures of up to 300°C, and is capable of handling high food loads in reduced times. It is **18% more powerful ***, without increasing energy consumption.



MORE COMPACT CHAMBER

Its compact cooking chamber allows for superior heat accumulation inside.



UP TO 18% MORE POWERFUL.

It is 18% more powerful than our previous models.



PRE-HEATING UP TO 300°C

It will reach high temperatures inside.



REDUCTION OF COOKING TIMES

Thanks to its great power, the cooking times of the food will be reduced, resulting in great savings.



EXPERIENCE

20°C 10:50 14:05

Manual mode

223°C

03h 15'

50% 50%

Stop














ST series
Gastro

TIPOS DE CONTROL







MANUAL CONTROL

TECHNICAL CHARACTERISTICS

-  Manual control system
-  Easy to use
-  Rotation inverter
-  End of cycle alarm
-  Doow switch
-  Interior LED light
-  Safety thermostat
-  Hinged Glass
-  3/4" water connection
-  GN 1/1 | 600X400
-  Electric or Gas (PREMIX)

FEATURES

-  Humidity adjustable from 0 to 100%.
-  Chimney manual control
-  0-120 Minute timer and non-stop mode
-  Temperature controller from 0 to 250



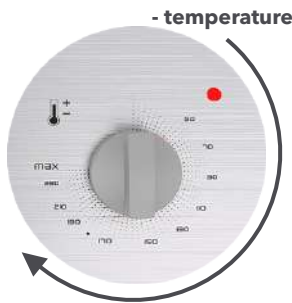
MANUAL CONTROL



Temperature regulator (0 to 250°C)

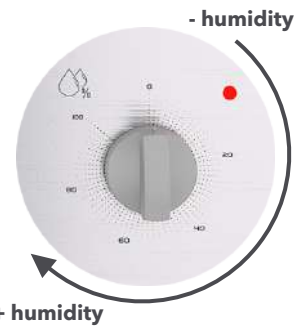
0-120' timer / Non-stop mode

Humidity adjustable (0 to 100 %)



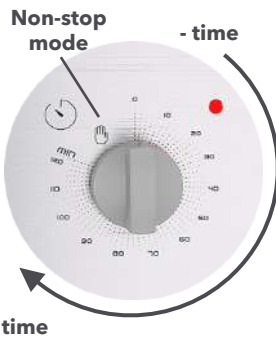
TEMPERATURE CONTROLLER

You can regulate the temperature up to maximum of 250°C



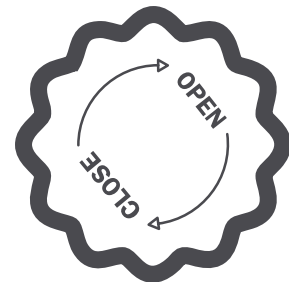
HUMIDITY CONTROLLER

It will inject steam into the interior of the chamber. The higher the percentage, the greater injection



TIMER

You can adjust the time up to a maximum of 120 minutes or set it to continuous mode (no time limit)



CHIMNEY MANUAL CONTROL

You can extract the humidity inside by manually opening the steam extraction system.



TOUCHSCREEN V7



TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



3/4" water connection



USB port



Electric or Gas(PREMIX)



GN 1/1 | GN 2/3

FEATURES



Clima control (with %)



Steam control



Fan control (10 speeds)



Self-cleaning



Preheating



Multipoint probe



Cool down



Delta T



Regeneration



Proving



Multicook/All On Time



Planning



Customizable recipe book



Hold mode

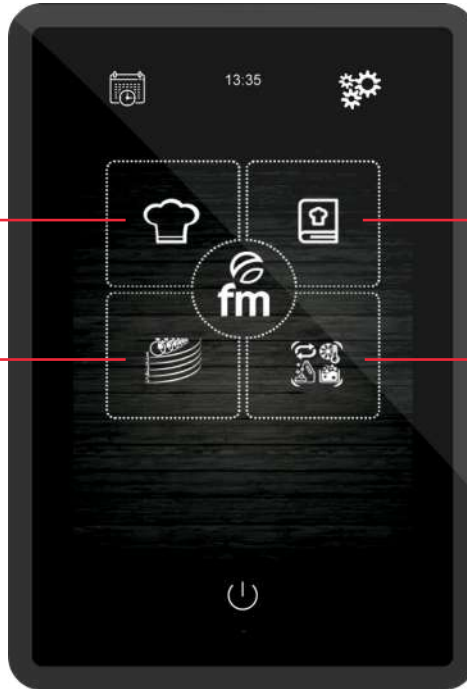




Manual mode



Multicook / All On Time



Recipe Book

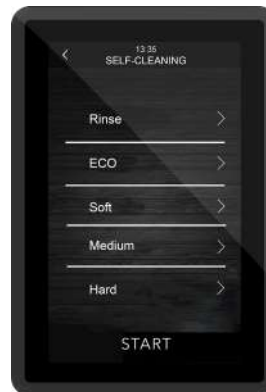


Special cycles



PLANNING

It offers you the possibility of programming different processes, such as starting recipes, washing cycles, switching on the machine or starting the "hold" mode.



SELF-CLEANING

Up to 5 washing cycles, adapted to the cleaning needs of the equipment.



MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



ALL ON TIME

Cook different foods with different cooking times and have them ready at the same time. The system will notify you when it is time to put trays inside so that they are ready at the same time.



CONSUMPTION

Effectively monitors all consumption. Electricity, water and other consumption.



HOLD MODE

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.



STG 51 M

Ref. 710777

Internal dimensions	(W)620 x (D)405 x (H)410 mm
External dimensions	(W)790 x (D)795 x (H)690 mm
Electric power	7.750 W
Maximum temperature	250° C
Weight	77 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	5 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 51 V7

Ref. 710778

Internal dimensions	(W)620 x (D)405 x (H)410 mm	
External dimensions	(W)790 x (D)795 x (H)690 mm	
Electric power	7.750 W	
Maximum temperature	Up to 300° C	
Weight	86 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	5 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 71 M

Ref. 710557

Internal dimensions	(W)620 x (D)405 x (H)545 mm
External dimensions	(W)790 x (D)795 x (H)825 mm
Electric power	10.200 W
Maximum temperature	250° C
Weight	89 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	7 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 71 V7

Ref. 710558

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)795 x (H)825mm	
Electric power	10.200 W	
Maximum temperature	Up to 300° C	
Weight	94 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 71 M GAS

Ref. 710559

Internal dimensions	(W)620 x (D)405x (H)545 mm
External dimensions	(W)790 x (D)900 x (H)840 mm
Electric power	650 W
Gas power	14kW - 12040 kcal/h
Maximum temperature	250° C
Weight	112 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	7 GN 1/1 trays
Distance between trays	67 mm

 **Premix gas burners**

Transverse tray position



STG 71 V7 GAS

Ref. 710560

Internal dimensions	(W)620 x (D)405 x (H)545 mm	
External dimensions	(W)790 x (D)900 x (H)840mm	
Electric power	650 W	
Gas power	14kW - 12040 kcal/h	
Maximum temperature	Up to 300° C	
Weight	119 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

 **Premix gas burner**

Transverse tray position



STG 111 M

Ref. 710561

Internal dimensions	(W)620 x (D)405 x (H)810 mm
External dimensions	(W)790 x (D)790 x (H)1090 mm
Electric power	18.500 W
Maximum temperature	250° C
Weight	114 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	11 GN 1/1 trays
Distance between trays	67 mm

Transverse tray position



STG 111 V7

Ref. 710562

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)790 x (H)1090 mm	
Electric power	18.500 W	
Maximum temperature	Up to 300° C	
Weight	127 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 111 M GAS

Ref. 710563

Internal dimensions	(W)620 x (D)405 x (H)810 mm
External dimensions	(W)790 x (D)900 x (H)1110 mm
Electric power	650 W
Potencia gas	20kW - 17200 kcal/h
Maximum temperature	250° C
Weight	140 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	11 GN 1/1 trays
Distance between trays	67 mm

 **Premix gas burner**

Transverse tray position



STG 111 V7 GAS

Ref. 710564

Internal dimensions	(W)620 x (D)405 x (H)810 mm	
External dimensions	(W)790 x (D)900 x (H)1110 mm	
Electric power	650 W	
Potencia gas	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	149 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

 **Premix gas burner**

Transverse tray position



STG 201 ET

Ref. 710565

Internal dimensions	(W)700 x (D)500 x (H)1480 mm
External dimensions	(W)880 x (D)915 x (H)1865 mm
Electric power	26.250 W
Maximum temperature	250° C
Weight	252 Kg
Voltage	400 V - 50/60 Hz
Connection	Three phase 3F + N + T
Trays capacity	20 GN 1/1 trays
Distance between trays	67 mm
Trolley (T)	Standard

Transverse tray position



STG 201 V7 T

Ref. 710566

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	26.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 201 V7 T PLUS NEW

Ref. 710903

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)915 x (H)1865 mm	
Electric power	36.250 W	
Maximum temperature	Up to 300° C	
Weight	260 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Transverse tray position



STG 201 V7 T GAS

Ref. 710567

Internal dimensions	(W)700 x (D)500 x (H)1480 mm	
External dimensions	(W)880 x (D)1025 x (H)1865 mm	
Electric power	1.300 W	
Gas power	40kW - 34400 kcal/h	
Maximum temperature	Up to 300° C	
Weight	300 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

 Premix gas burner

Transverse tray position



STG 72 V7

Ref. 710568

Internal dimensions	(W)620 x (D)725 x (H)545 mm	
External dimensions	(W)790 x (D)1220 x (H)825 mm	
Electric power	14.200 W	
Maximum temperature	Up to 300° C	
Weight	136 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 72 V7 GAS

Ref. 710569

Internal dimensions	(W)620 x (D)725 x (H)545 mm	
External dimensions	(W)790 x (D)1220 x (H)840 mm	
Electric power	200 W	
Gas power	20kW - 17200 kcal/h	
Maximum temperature	Up to 300° C	
Weight	145 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	7 GN 2/1 trays 14 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

 Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 112 V7

Ref. 710570

Internal dimensions	(W)620 x (D)725 x (H)810 mm	
External dimensions	(W)790 x (D)1220 x (H)1090 mm	
Electric power	28.500 W	
Maximum temperature	Up to 300° C	
Weight	178 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 112 V7 GAS

Ref. 710571

Internal dimensions	(W)620 x (D)725 x (H)810 mm	
External dimensions	(W)790 x (D)1220 x (H)1110 mm	
Electric power	650 W	
Gas power	28kW - 24080 kcal/h	
Maximum temperature	Up to 300° C	
Weight	182 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	11 GN 2/1 trays 22 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

 Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T

Ref. 710572

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1180 x (H)1865 mm	
Electric power	46.250 W	
Maximum temperature	Up to 300° C	
Weight	270 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T PLUS NEW

Ref. 710904

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1180 x (H)1865 mm	
Electric power	61.250W	
Maximum temperature	Up to 300° C	
Weight	270 Kg	
Voltage	400 V - 50/60 Hz	
Connection	Three phase 3F + N + T	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T GAS

Ref. 710573

Internal dimensions	(W)700 x (D)740 x (H)1480 mm	
External dimensions	(W)880 x (D)1260 x (H)1865 mm	
Electric power	1.300 W	
Gas power	56 kW - 48150 kcal/h	
Maximum temperature	Up to 300° C	
Weight	358 Kg	
Voltage	230 V - 50/60 Hz	
Connection	Single phase Schuko	
Trays capacity	20 GN 2/1 trays 40 GN 1/1 trays	
Distance between trays	67 mm	
Self-cleaning	Standard	
Multipoint probe	Standard	
Trolley (T)	Standard	
Wifi connection	Optional	Ref. 710789
Change door opening	Optional	Ref. 999H03



Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1





ACCESORIES

ACCESORIES ST *Gastro*

TROLLEYS




	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	TROLLEY 20 GN 1/1 N° Guides- 20	710403 (W)440 x (D)540 x (H)1700 mm	GASTRO
	TROLLEY 20 GN 2/1 N° Guides- 20	710408 (W)640 x (D)660 x (H)1700 mm	GASTRO
	TROLLEY ST 20 GN 1/1 N° Guides- 20	710347 (W)760 x (D)595 x (H)1765 mm	201 ET 201 V7 T 201 V7 T PLUS 201 V7 T GAS
	TROLLEY ST 20 GN 2/1 N° Guides- 20	710348 (W)760 x (D)765 x (H)1765 mm	202 V7 T 202 V7 T PLUS 202 V7 T GAS

ACCESORIES ST *Gastro*

STANDS

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	STG 300 N° Guides- 0	710574 (W)725 x (D)650 x (H)300 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 650 N° Guides- 6	710575 (W)725 x (D)650 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 850 N° Guides- 8	710576 (W)725 x (D)650 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG 300 2/1 N° Guides- 0	710577 (W)725 x (D)1050 x (H)300 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	STG 650 2/1 N° Guides- 7	710578 (W)725 x (D)1050 x (H)650 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	STG 850 2/1 N° Guides- 9	710579 (W)725 x (D)1050 x (H)850 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	Ref. 710286	WHEELED OPTION	

CUPBOARD

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	STG H-650 	710848 (W)790 x (D)678 x (H)650 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7
	STG H-850 	710849 (W)790 x (D)678 x (H)850 mm	51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7

ACCESORIES ST *Gastro*

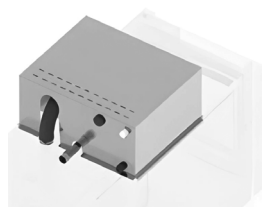
HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710581	(W)790 x (D)840 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG DUO	710704	(W)790 x (D)840 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG 201	710582	(W)880 x (D)1020 x (H)300 mm	201 ET 201 V7T 201 V7T PLUS
STG 2/1	710583	(W)790 x (D)1270 x (H)300 mm	72 V7 112 V7
STG 202	710627	(W)880 x (D)1285 x (H)300 mm	202 V7 T 202 V7 T PLUS
ACTIVE CARBON KIT <small>NEW</small>	710907	(W)496 x (D)538 x (H)81 mm	GASTRO



FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710584	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7 201 ET/V7T
STG DUO	710716	(W)790 x (D)335 x (H)230 mm	51 M/V7 71 M/V7 111 M/V7
STG 2/1	710585	(W)790 x (D)490 x (H)230 mm	72 V7 112 V7 202 V7T/V7TPLUS

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STG	710586	(W)790 x (D)770 x (H)100 mm	51 M/V7 71 M/V7 111 M/V7 72 V7
STG ELECTRIC/ GAS	710699	(W)790 x (D)875 x (H)100 mm	71 GAS M/V7 111 GAS M/V7 72 GAS V7

GAS INSTALLATION KIT



REFERENCE	COMPATIBLE MODELS
710442	GAS MODELS

ACCESORIES ST *Gastro*

OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
UNO	710832	GASTRO
DUO	710835	GASTRO

WIFI MODULE



	REFERENCE	COMPATIBLE MODELS
STG	710789	V7 MODELS

REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
VACUUM	710376	V7 MODELS
MULTIPOINT	710620	V7 MODELS

FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
STG 	710869	STG V7 EXCEPT TROLLEY OVENS

CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
DETERGENT 5KG.	870H02	V7 MODELS



DETERGENT 10KG.	870H08	V7 MODELS
RINSE AID 5KG.	870H03	V7 MODELS
RINSE AID 10KG.	870H09	V7 MODELS


TRAYS





GN 1/1	GN 2/1	STARTER KIT
Pages 30-32	Page 33	Page 34


GENERAL ACCESORIES

In this section you will find the accessories common to all the ovens in our catalogue. From an external shower, water filters or thermal mitts, to insulating panels or our forno-lux spray.






	REFERENCE	DESCRIPTION
	EXTERNAL SHOWER STC-STG-STB	710310
		External shower for oven washing. This is a universal shower with support and 1m hose with the capacity to expel litres of water with great power.

	REFERENCE	DESCRIPTION
	WATER FILTER (8000 L)	710352
		Designed to remove impurities, sediment and contaminants from the water in the ovens wash system. Holds up to 8000 litres before requiring replacement or maintenance.

	REFERENCE	DESCRIPTION
	WATER FILTER CONNECTION	710350
		Used to connect the water filter to the oven cleaning circuit.

	REFERENCE	DESCRIPTION
	DIGIMETER	710090
		The Digimeter will be in charge of counting the litres of water used by the filter in order to have a rigorous control of the maintenance or replacement of the filter.

GENERAL ACCESORIES

	REFERENCE	DESCRIPTION	
	ACTIVE CARBON FILTER 	710943	Replacement filter for the active carbon kit.
	REFERENCE	DESCRIPTION	
	M² INSULATING PANEL	710456	These panels will further insulate the heating power generated by the oven, ensuring extra safety and offering the possibility to position other heat-sensitive elements close to the oven.
	REFERENCE	DESCRIPTION	
	SPRAY FORNO - LUX	870H12	The Forno-Lux spray will dissolve grease and carbonised residues from inside the oven chamber. Easy to use, it will leave your oven sparkling clean and free of chemical odours.
	REFERENCE	DESCRIPTION	
	BAKER MITTS	870H01	These high quality thermal mitts offer superior protection against heat, ensuring safe handling of trays and other utensils.

SATINLESS STEEL CONTAINER GN 1/1



DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.

REFERENCE

840H07

840H08

840H51

DIMENSIONS

H20

H40

H65

STAINLESS STEEL CONTAINER PERFORATED GN 1/1



DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Thanks to its perforated surface, it is **ideal for** steaming food such as vegetables, fish, fried food or rice.

REFERENCE

840H16

840H17

840H50

DIMENSIONS

H20

H40

H65

NON-STICK ALUMINIUM FLAT TRAY



DESCRIPTION

This tray is **ideal for** baking products such as meat or fish.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

REFERENCE

810H14

DIMENSIONS

GN 1/1

NON-STICK ALUMINIUM PERFORATED TRAY



DESCRIPTION

This tray is **ideal for** baking products that require steaming.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

REFERENCE

810H15

DIMENSIONS

GN 1/1

NON-STICK GRILL FLAT TRAY GN 1/1



DESCRIPTION

Ideal for cooking grilled food leaving the traditional grill mark on the finished product.

REFERENCE

840H03

DIMENSIONS

GN 1/1

NON-STICK ALUMINIUM TRAY GN D 65 MM.



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Non-stick aluminium tray with a depth of 65 mm.</p> <p>Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing casseroles.</p>	840H29	GN 1/1

INOX WIRE RACK



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Its composition material makes it highly durable and resistant.</p> <p>Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.</p>	840H26	GN 1/1

NON-STICK GRILL GN 1/1



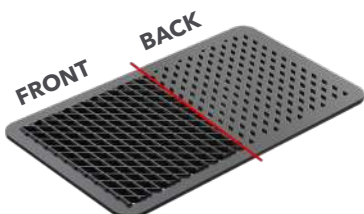
DESCRIPTION	REFERENCE	DIMENSIONS
<p>This non-stick grill will help you to make everything you want to grill, achieving a unique finish.</p> <p>Its grid will mark the product giving it that perfect grilled finish.</p>	840H37	GN 1/1

NON-STICK MULTIFUNCTION TRAY NEW



DESCRIPTION	REFERENCE	DIMENSIONS
<p>New tray with double non-stick surface. You can use one of its two sides depending on the food you want to bake.</p> <p>Ideal for cooking food such as meat, vegetables, fish...</p>	710887	GN 1/1

DOUBLE-SIDED PERFORATED ALUMINIUM TRAY NEW



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Perforated aluminium tray that will expand your capabilities in the kitchen.</p> <p>This new double-sided tray will allow you to give a different marking to the product, choosing between grill or griddle type marking.</p>	710889	GN 1/1

GRANITE CONTAINER GN D 40MM.



DESCRIPTION

Granite-coated tray in GN 1/1 size with a depth of 40 cm.

Its low porosity and easy-to-clean surface make it **ideal for** cooking high-fat foods.

REFERENCE

840H36

DIMENSIONS

GN 1/1

EGG TRAY GN NEW



DESCRIPTION

This new egg tray will allow you to cook from **6 to 11** eggs at the same time with a perfect result.

REFERENCE

840H28

DIMENSIONS

GN 1/1
6 eggs

710888

GN 1/1
11 eggs

FRYING TRAY



DESCRIPTION

GN 1/1 size basket designed for cooking any type of **fried food** such as potatoes, tempura, etc.

REFERENCE

840H34

DIMENSIONS

GN 1/1

CHICKEN ROASTING TRAY

DESCRIPTION

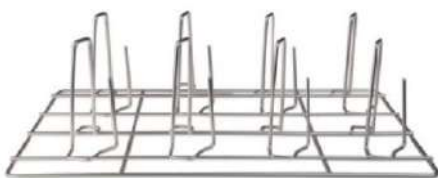
Stainless steel tray size GN 1/1 designed for cooking **chickens**, with a capacity of **8 chickens**.

REFERENCE

840H39

DIMENSIONS

GN 1/1



RIBS TRAY

DESCRIPTION

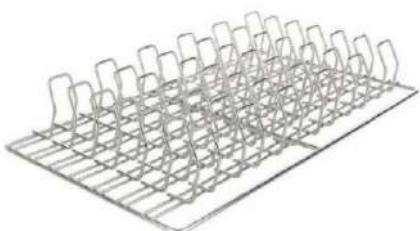
Stainless steel 1/1 GN size tray designed for cooking **ribs**.

REFERENCE

840H40

DIMENSIONS

GN 1/1



STAINLESS STEEL CONTAINER GN 2/1



DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Ideal for cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.

REFERENCE

DIMENSIONS

840H04 H20

840H05 H40

840H06 H65

CUBETA INOX PERFORADA GN 2/1



DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Thanks to its perforated surface, it is **ideal for** steaming food such as vegetables, fish, fried food or rice.

REFERENCE

DIMENSIONS

840H13 H20

840H14 H40

840H15 H65

REJILLA INOX



DESCRIPTION

Its composition material makes it highly **durable** and **resistant**.

Ideal for cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.

REFERENCE

DIMENSIONS

840H25 GN 2/1

STARTER KIT GASTRO-COMPACT NEW

Ref. 710873

**STAINLESS STEEL
CONTAINER
PERFORATED**
Ref. 840H17

FRYING TRAY
Ref. 840H34



EGGS TRAY
Ref. 840H28

**DOUBLE-SIDED
PERFORATED
ALUMINIUM TRAY**
Ref. 710889

**STAINLESS STEEL
CONTAINER**
Ref. 840H08

STARTER KIT ITEMS	REFERENCES
EGGS TRAY GN	840H28
DOUBLE-SIDED PERFORATED ALUMINIUM TRAY	710889
STAINLESS STEEL CONTAINER PERFORATED GN 1/1 H40	840H17
STAINLESS STEEL CONTAINER GN 1/1 H40	840H08
FRYING TRAY	840H34



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