



[www.fmindustrial.es](http://www.fmindustrial.es)

**HOSTELRY - PROFESSIONAL BAKERY**

*2024*



# TABLE OF CONTENTS

---



<b>ST</b> EXPERIENCE .....	<b>Pages 40-45</b>
<b>ST</b> <i>Gastro</i> .....	<b>Pages 46-63</b>
<b>ST</b> <i>Compact</i> .....	<b>Pages 64-75</b>
<b>ST</b> <i>Bakery</i> .....	<b>Pages 76-93</b>
<b>RX</b> .....	<b>Pages 96-109</b>
<b>ST</b> <i>Fast</i> .....	<b>Pages 110-123</b>
<b>ST</b> <i>Grill</i> .....	<b>Pages 124-135</b>
<b>ST</b> <i>Pizza</i> .....	<b>Pages 136-141</b>

# TABLE OF CONTENTS



**P**rovers ..... **Pages 142-147**

**R**egenerators ..... **Pages 148-153**

**G**rill ..... **Pages 154-157**

**T**oasters ..... **Pages 158-161**

**C**ompositions ..... **Pages 162-167**

**A**ccesories ..... **Pages 168-171**

**T**rays ..... **Pages 172-185**



# ABOUT US



FM Group that originated in 1966 and is made up of three business line; **Heating, Industrial** and **Biomass**.

The FM Group was established with the sole **objective** of providing the most sophisticate and efficient solutions in sectors as diversified as the electro channel, hostelry, professional bakery, retail as well as domestic heating and, thus, satisfy the most demanding demands of the market and our customers.

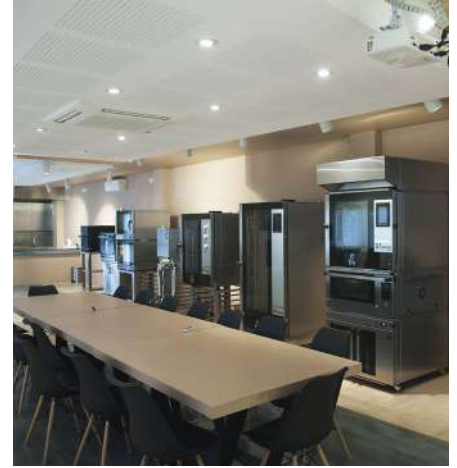
We currently have a surface area of approximately **30.000 m2**, modern and avant-garde equipment

and infrastructures, and approximately 200 employees.

Actually, we not only supply the national market, but we also export our products to **65 countries**, increasing our prestige in different markets and cultures where we are endorsed by the recognition of millions of users and professionals.

Today our greatest **challenge** continues to be the needs of our customers. Their satisfaction and peace of mind are the driving forces that push us forward, to innovate and to achieve a high-quality product that meets expectations.





That is why we dedicate efforts to **innovate**, **research** and **develop** quality solutions for our customers all our target.

We have oriented our product lines to satisfy the most **specific** needs of the market.

In our commitment to research, development and innovation, we analyze market trends and adapt as much as possible to new needs and consumer habits, developing **multifunctional**, **select** and **avant-garde** equipments.

Our human team is fundamental to our

performance and our **state-of-the-art** machinery and facilities support the development and manufacture of machinery.

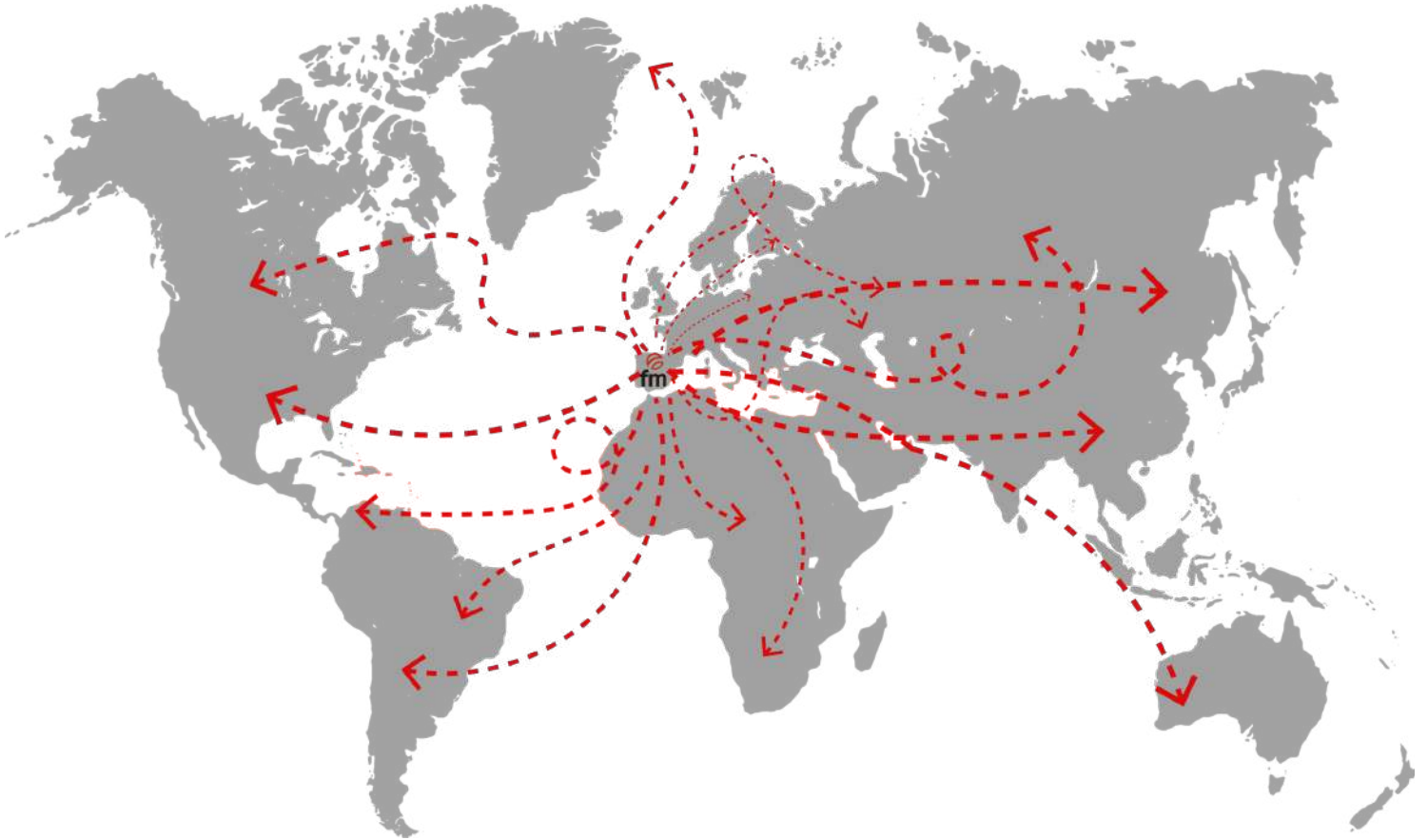
At FM we follow rigorous **quality control** in each of the products we manufacture, placing emphasis on every detail of the production process.

**Style, innovation, reliability, efficiency** and the **quality** of our products endorse us, as well as our commitment to **sustainability**, and our **contribution** to reducing our environmental footprint.





# INTERNATIONAL SALES AGENTS



**Export Manager**  
**Fran Martos Onieva**

Ctra. de Rute, km. 2,700  
14900 - Lucena (Córdoba)  
M. +34 650 031 808  
fmartos@fmindustrial.es



We bring our products to 65 countries, expanding our international reach.



# TRADE FAIRS & DEMONSTRATIONS



**FM Industrial** is present in 65 countries around the world, which positions us as a company with a strong international presence. This success in the international market is due, in large part, to our presence in some of the **national and international trade fairs**, as well as to **presentations** that we carry out worldwide. At these fairs and presentations we showcase our advanced technological innovations and new developments and designs of our products.

We participate in the most **influential** and **recognised** trade fairs around the world that are mainly aimed at the HORECA, BAKERY AND RETAIL sectors such as HOST MILANO, INTERSICOP, SIRHA, EUROSHOP OF GULFHOST, among others.



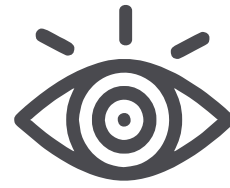


# CORPORATE VALUES



## MISSION

Our **mission** is to offer our customers the **best product, impeccable service, the greatest variety** and the **highest quality**, always with the values that characterise us.



## VISION

We seek to establish ourselves as the **ideal option** for our current and potential customers. We want to differentiate ourselves in the market and be a reliable and quality option.



## RESPONSIBILITY SOCIAL

At FM Industrial we seek to contribute and collaborate with the **progress** and **advancement of society**. We want to ensure the social welfare, health and safety of all.



## RESPONSIBILITY LABOUR

We seek to **involve** our employees in the objectives and values of the company, offering a **suitable, safe** and **favourable** environment for our employees.



## RESPONSABILITY ENVIRONMENTAL

We encourage and implement initiatives that favour **sustainable** and **environmentally friendly** industrial development.









# CERTIFICATE QUALITY



## ISO:9001 CERTIFICATE

This recognised certificate demonstrates that FM has an established and effective **quality management system**.

It demonstrates our **commitment** to excellence and continuous improvement. We **promote** efficiency and effectiveness in our processes, which reduces costs and results in improvements for customers.



## DECLARATION OF CONFORMITY WITH EU REGULATION 2016/416

This document confirms that our company complies with the **legal and regulatory requirements** established by the European Union for the marketing and distribution of products. It **certifies** that our products and services are of high quality and ensure the safety, well-being and health of consumers.

ORGANISMO NOTIFICADO Nº NOTIFIED BODY NUMBER	0370 - LGAI TECHNOLOGICAL CENTER (APPLUS)
SOLICITANTE APPLICANT	FM CALEFACCIÓN, S.L. CTRA. RUTE, KM. 2,700 14900 LUCENA (CÓRDOBA) SPAIN
FABRICANTE MANUFACTURER	FM CALEFACCIÓN, S.L. CTRA. RUTE, KM. 2,700 14900 LUCENA (CÓRDOBA) SPAIN
REGLAMENTO DE APLICACIÓN PARA DAR LA CONFORMIDAD / APPLICABLE REGULATION TO GIVE CONFORMITY: REGLAMENTO (UE) 2016/426 SOBRE LOS APARATOS QUE QUEMAN COMBUSTIBLES GASEOSOS REGULATION (EU) 2016/426 APPLIANCES BURNING GASEOUS FUELS	
PROCEDIMIENTO DE EVALUACIÓN DE LA CONFORMIDAD CON EL TIPO CONFORMITY ASSESSMENT PROCEDURE TO TYPE	Módulo II / Module: C2 BASADA EN EL CONTROL INTERNO DE LA PRODUCCIÓN MÁS EL CONTROL SUPERVISADO DE LOS PRODUCTOS A INTERVALOS ALEATORIOS SEGÚN EL PUNTO 2 DEL ANEXO III DEL REGLAMENTO BASED ON INTERNAL PRODUCTION CONTROL PLUS SUPERVISED CONTROL OF PRODUCTS AT ALEATORY INTERVALS ACCORDING TO POINT 2 OF ANNEX III OF THE REGULATION
DESCRIPCIÓN PRODUCTO TIPO TYPE PRODUCT DESCRIPTION	APARATOS DE COCCIÓN DE USO PROFESIONAL QUE UTILIZAN GAS COMO COMBUSTIBLE: HORNO DE CONVECCIÓN GAS HEATED CATERING EQUIPMENT: CONVECTION OVENS
MODELOS / MODELS	VER ANEXO TÉCNICO (I) SEE TECHNICAL ANNEX
FECHA DE EMISIÓN / ISSUE DATE	05-07-2021
VALIDEZ HASTA / VALIDITY UNTIL:	05-07-2022

Este documento carece de validez sin su anexo técnico, cuyo número coincide con el del certificado.  
This document is not valid without its technical annex, whose number coincides with the number of certificate.

Puede comprobarse la validez de este certificado en nuestra página web / You can check the validity of this certificate on our website:  
[www.appluslaboratories.com/certified\\_products](http://www.appluslaboratories.com/certified_products)

Applus+  
LGAi Technological Center S.A.  
Santef Juana Pella  
Managing Director, Product Conformity S.U.

ENAC  
CERTIFICACIONES  
NORMAS INTERNACIONALES

Este documento carece de validez sin su anexo técnico, cuyo número coincide con el del certificado.  
This document is not valid without its technical annex, whose number coincides with the number of certificate.

Puede comprobarse la validez de este certificado en nuestra página web / You can check the validity of this certificate on our website:  
[www.appluslaboratories.com/certified\\_products](http://www.appluslaboratories.com/certified_products)

Página 3 de 3




DEKRA Testing and Certification, S.A.U.  
 Paseo Tecnológico de Andalucía  
 s/ Severo Ochoa nº 7 28900 Campanillas - Málaga - España  
 C.I.F. A39 937 456



Test report No:  
 NIE: 73827RSE.001

**Partial Test report**  
 Household and similar electrical appliances.  
 Part 1: General requirements.  
 Part 2-42: Particular requirements for commercial electric forced convection ovens, steam cookers and steam convection oven.

(*) Identification of item tested	Electric convection oven
(*) Trademark	B-14343594
(*) Model and lot type reference	STG 71 V7
Derived not tested	STG, STC, STB
Other identification of the product	Equipment with metallic enclosure and class I of protection against electrical shocks.
(*) Features	400V 3N- 50/60Hz, 10230W
Manufacturer	FM Calefacción Ctra Rute Km: 2, 700 Lucena, Córdoba, Spain
Test method requested, standard	IEC 60335-2-42:2002 (Fifth Edition) + A1:2006 # in conjunction with IEC 60335-1:2010 (Fifth Edition) incl. Corr. 1:2010 and Corr. 2:2011 + A1:2013 EN 60335-2-42:2003 + A1:2008 + A11:2012 in conjunction with EN 60335-1:2012+AC:2014 + A11:2014 POSE000_22 (General procedure of Safety Lab)
Summary	See annex A
Approved by (name / position & signature)	Rafael González Lab. ES Manager.  Fecha: 2023.05.18 13:14:09 +02:00
Date of issue	2023-05-18
Report template No	FSE571_03 + FSE471_04 (*) Data provided by the client



Report No: (NIE) 73827RSE.001

Test marked with "M" are out of the scope of ENAC accreditation

2023-05-18



**DEKRA**

## ELECTRICAL SAFETY CERTIFICATE IEC/EN 6033-5

This international standard specifies safety standards for household appliances and similar electrical equipment. It **ensures** that the necessary **safety requirements** for consumer use are met. Safety is a **fundamental** aspect in all our products, always seeking to generate confidence and peace of mind for our customers.



**Strojnírenský zkušební ústav, s.p. (Engineering Test Institute, Public Enterprise)**  
 Certifikační orgán certifikující produkty / Product Certification Body  
 Hudcova 424/56b, Medlánky, 621 00 Brno, Česká republika / Czech Republic

**CERTIFIKÁT / CERTIFICATE**  
 nařízení vlády č. 118/2016 Sb. a směrnice 2014/35/EU (Nízké napětí)  
 Government Regulation 118/2016 Coll. and Directive 2014/35/EU (Low voltage)

Číslo / Number: **LVD-B-00324-23**

Výrobce / Manufacturer: FM Calefacción S.L.  
 Carretera de Rute, km 2,700  
 14900 Lucena (Córdoba)  
 SPAIN

Výrobky / Products: Kombinované trouby  
 Combination ovens

Typ/Model / Type/Model: ST-F21, ST-F22, ST-F41, ST-F42  
 viz 2. strana / see Page 2

Aplikované normy / Standards applied: ČSN EN 60335-1 ed. 3:2012, ČSN EN 60335-2-42 ed. 3:2003,  
 ČSN EN 62233:2008

Podklad pro vydání certifikátu / Base of Certificate issuance: Závěrečný protokol č. 31-10867/EZ ze dne 2023-02-28  
 Final Report 31-10867/EZ of 2023-02-28

Certifikát platí do / Certificate valid until: 2028-02-27

Strojnírenský zkušební ústav, s.p. potvrzuje, že výše uvedené výrobky jsou ve shodě se základními technickými požadavky stanovenými v příloze 1 a že technická dokumentace odpovídá příloze 3 k nařízení vlády č. 118/2016 Sb. (odpovídá příloze I a III směrnice Evropského parlamentu a Rady 2014/35/EU). Výsledky přezkoumání technické dokumentace, údaje potřebné k identifikaci výše uvedených výrobků a závěry přezkoušení jsou obsaženy v závěrečném protokolu. Pravidla pro nakládání s certifikátem jsou uvedena na 2. straně.

Strojnírenský zkušební ústav, s.p., Engineering Test Institute, Public Enterprise, hereby confirms that the above-mentioned products are in conformity with the essential technical requirements set forth in Annex 1 and that the technical documentation conforms to Annex 3 of Government Regulation 118/2016 Coll. (corresponding to Annex I and Annex III of Directive 2014/35/EU of the European Parliament and of the Council). The results of the technical documentation review, the data necessary for identification of the above-mentioned products and the conclusions drawn from testing are contained in the Final Report. The rules for using the Certificate are specified on Page 2.

Použitá certifikační schéma: SZÚ-1a:2020.00 (vychází ze schématu 1a ISO/IEC 17067, založeno na zkoušení a inspekci).  
 Product certification scheme applied: SZÚ-1a:2020.00 (based on Scheme 1a of ISO/IEC 17067, which is based on testing and inspection).

Brno, 2023-02-28



Inž. Tomáš Hruška  
 ředitel  
 Director

LVD-B-00324-23 Strana / Page 1/2

Strojnírenský zkušební ústav, s.p., Hudcova 424/56b, 621 00 Brno, Česká republika  
 Engineering Test Institute, public enterprise, Hudcova 424/56b, 621 00 Brno, Czech Republic  
 www.szutest.cz



## LOW VOLTAGE ELECTRICAL SAFETY CERTIFICATE LVD

This European standard sets out the electrical safety requirements for products operating within a specific voltage range. It **ensures** that our products comply with essential safety requirements to **avoid risks** such as electric shock, fire, injury to users, etc.



EXPERIENCE

200° 10:50 14:05

Manual mode

223°

03h 15'

50%

0H

50%

Stop

ST series  
Gastro

fm

**CONTROLS**



# MANUAL CONTROL - GASTRO/BAKERY

## TECHNICAL CHARACTERISTICS



Manual control system



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



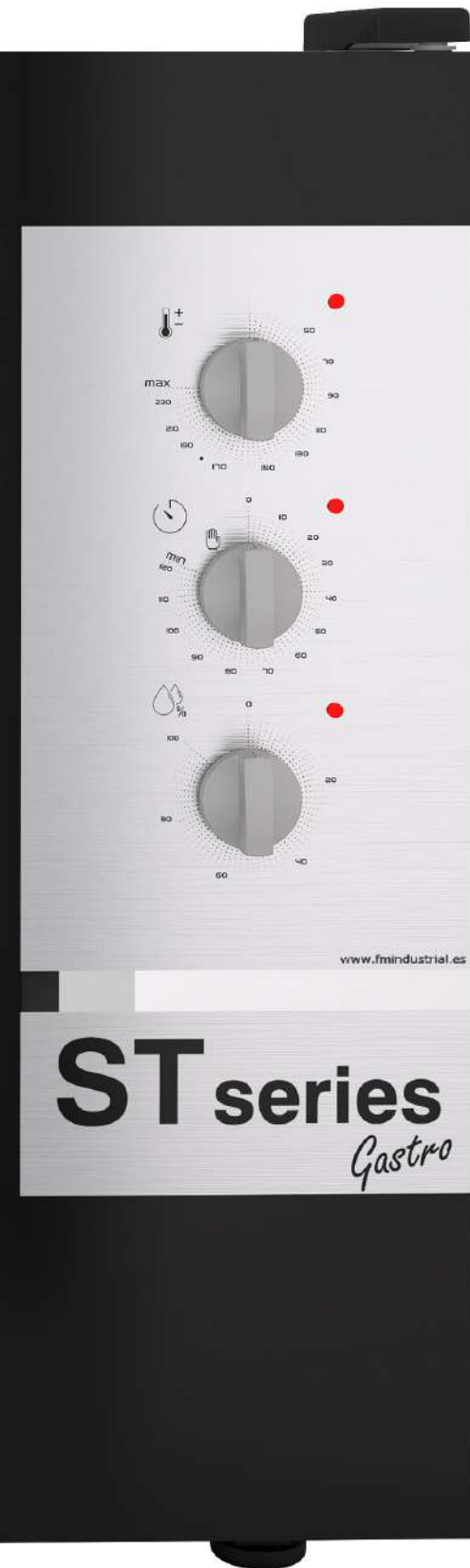
3/4" water connection



GN 1/1 | 600X400



Electric or Gas (PREMIX)



## FEATURES



Humidity adjustable from 0 to 100%.



Chimney manual control

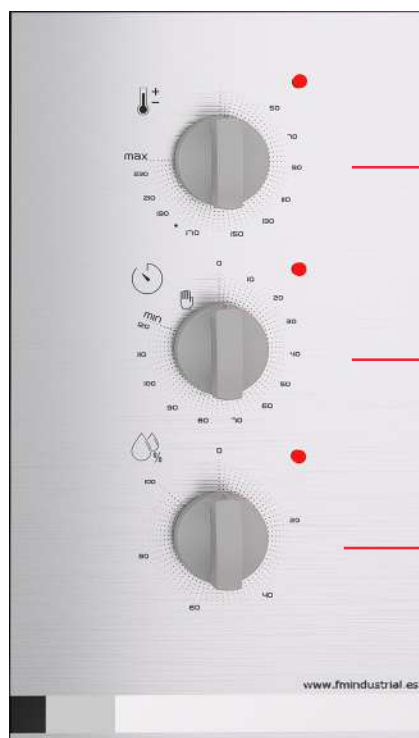


0-120 Minute timer and non-stop mode



Temperature controller from 0 to 250

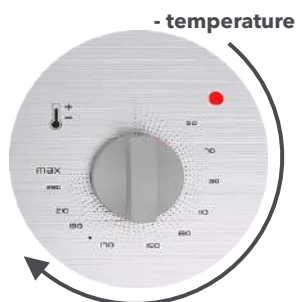
# MANUAL CONTROL - GASTRO/BAKERY



Temperature regulator (0 to 250°C)

0-120' timer / Non-stop mode

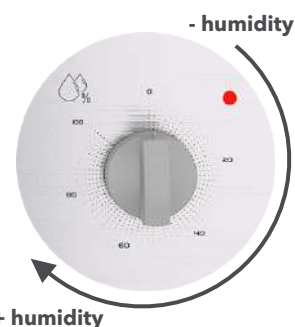
Humidity adjustable (0 to 100 %)



+ temperature

## TEMPERATURE CONTROLLER

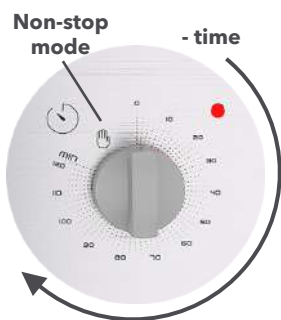
You can regulate the temperature up to maximum of 250°C



+ humidity

## HUMIDITY CONTROLLER

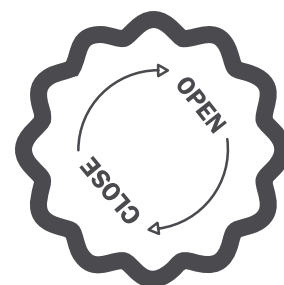
It will inject steam into the interior of the chamber. The higher the percentage, the greater injection



+ time

## 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.



# DIGITAL PAD V2.4 - COMPACT

## TECHNICAL CHARACTERISTICS

- Digital control system
- Easy to use
- Rotation inverter
- End of cycle alarm
- Doow switch
- Interior LED light
- Safety thermostat
- USB port
- 3/4" water connection
- Hinged Glass
- Electric
- GN 1/1 | GN 2/3

## FEATURES

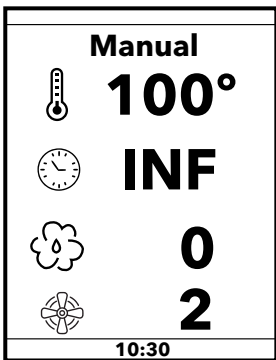
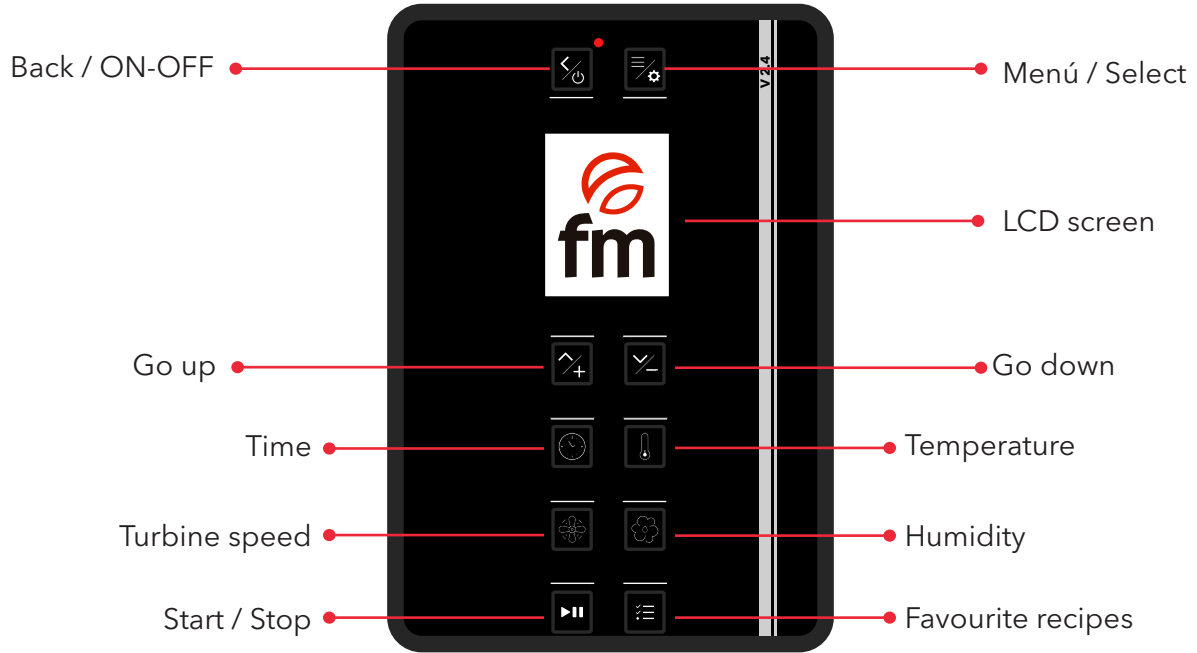
- Clima control
- Self-cleaning (optional)
- Fan control (2 speeds)
- Core probe (optional)
- Preheating
- Cool-down
- Editable recipe book
- QR connection with smart devices

**ST series**  
*Compact*

[www.fmindustria.es](http://www.fmindustria.es)

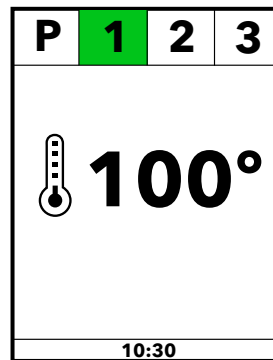


# DIGITAL PAD V2.4 - COMPACT



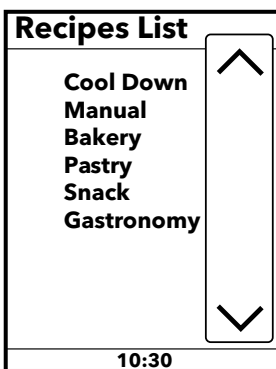
## COOKING MODES

It has the cooking modes of a combi oven. You can modify time, temperature, humidity and turbine speed.



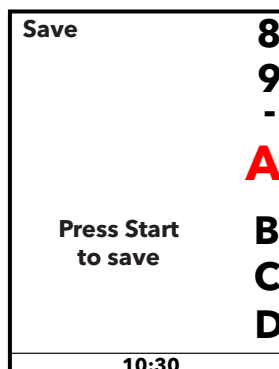
## DIFFERENT PHASES

Up to 4 cooking phases with different parameters (3 phases + preheating) can be configured.



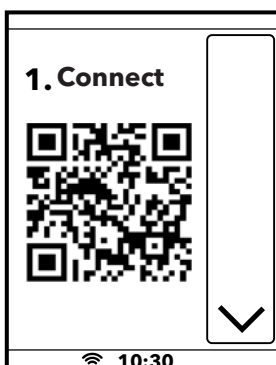
## RECIPE BOOK

Con este horno podrás almacenar en memoria hasta 100 recetas diferentes con las fases ya mencionadas.



## EDIT RECIPES

You can create, delete or modify recipes, with your own name. In this way, you will have your own recipes stored in the internal memory.



## QR CONTROL

With the Wifi connection, you can connect the oven to another device via QR\* and modify the oven's recipes quickly and easily.





# TOUCHSCREEN V7 - GASTRO/COMPACT



## TECHNICAL CHARACTERISTICS

- Touchscreen control
- Easy to use
- Rotation inverter
- End of cycle alarm
- Doow 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

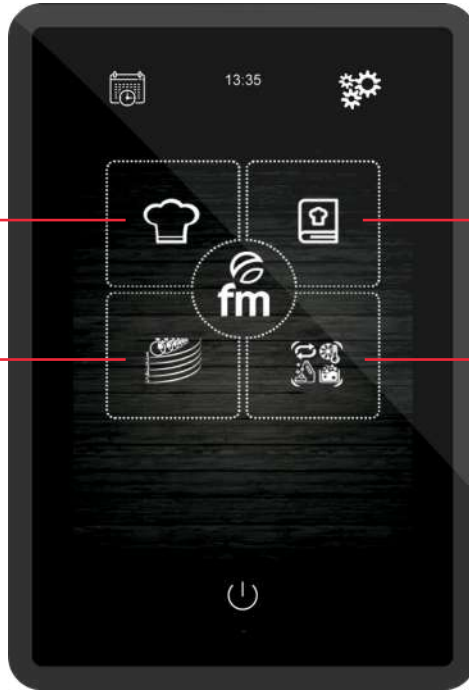
# TOUCHSCREEN V7 - GASTRO/COMPACT



Manual mode



Multicook / All On Time



Recipe Book

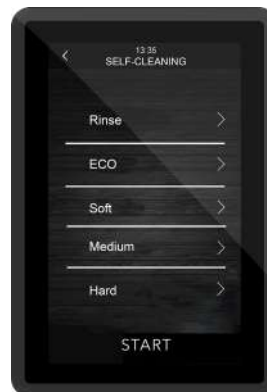


Special cycles



## 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.



# TOUCHSCREEN V7 - BAKERY



## TECHNICAL CHARACTERISTICS

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

## FEATURES

- Clima control (with time)
- Steam control
- Fan control (10 speeds)
- Self-cleaning (Optional)
- Preheating
- Multipoint probe (Optional)
- Cool down
- Delta T (Optional)
- Regeneration
- Proving
- Multicook/All On Time
- Planning
- Customizable recipe book
- Hold mode

# TOUCHSCREEN V7 - BAKERY



Manual mode



Multicook / All On Time



Recipe Book

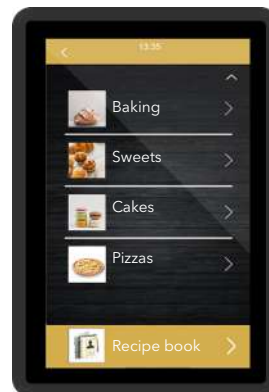


Special cycles



## 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.



## OWN RECIPE BOOK

It offers you a pre-installed recipe book with recipes from the bakery, pastry and confectionery sector.



## 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.

GET READY FOR AN INCOMPARABLE **EXPERIENCE** WITH ME. I AM THE **REVOLUTION**.

I am the new and powerful combi oven that comes to revolutionise your culinary experiences.

I am characterised by being an intelligent and multifunctional oven. I am designed with your comfort and precision in mind when cooking. I am also very efficient, I will help you achieve your goals in the shortest possible time. The results are of the highest quality and will amaze your guests; with me, your cooking skills will be elevated to a higher level!

Are you ready to **experience excellence** in the kitchen?

#### 9-INCH SCREEN

Full control by simply swiping your fingers across my huge touchscreen.

#### INNOVATIVE INTERFACE

Easy to use and gives you endless possibilities.

#### NEW CLOUD

Access all my settings online, get updates and upgrades

#### CONNECTIVITY 4.0

Connect with me in a fast and stable way and discover a world full of opportunities.

#### TRIPLE GLASS

My triple glazing makes me more efficient against possible heat loss.

#### ENVIRONMENT CUSTOMISATION

You will be able to customise colours, designs and layout of elements.

#### UPLOAD RECIPES AND IMAGES

You will be able to visualise and personalise every detail of your favourite recipes step by step.

#### NEW WASHING SYSTEM

My recirculation system will allow you to keep my interior as good as the first day.

#### STEAM CONTROL PRO

Controls the ambient conditions inside the cooking chamber.



I AM **MUCH MORE** THAN AN OVEN. I AM THE PERFECT **CULINARY COMPANION**.

Explore new possibilities and enjoy high-quality cooking with the comfort you've always dreamed of.

With my innovation and versatility, I'll help you achieve what you've always wanted to achieve in the kitchen. Reach your culinary goals with my constant assistance and advanced features.

Together, we can turn your culinary dreams into reality.

There are **no limits** when you're by my side!

## EVERYTHING YOU NEED



IN AN **INNOVATIVE** INTERFACE

## LIVE THE EXPERIENCE



FROM ANY **DEVICE**

**MULTIPOINT PROBE**



With up to 3 cooking points.

**RAILS**



Anti-tip rail system.

**HANDLE**



Higienic and ergonomic.

**TRIPLE GLASS**



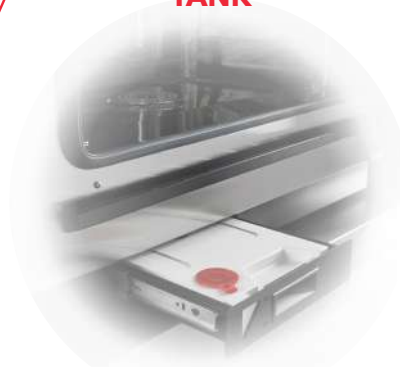
It will allow for superior thermal insulation.

**LED LAMP**

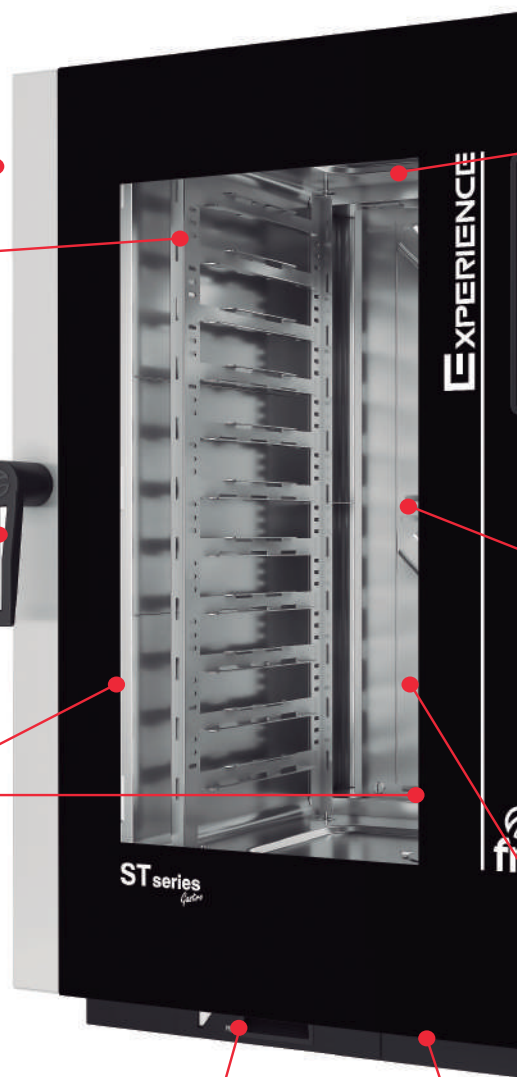


Full view of the interior with low energy consumption.

**INTEGRATED TANK**



Integrated tank for cleaning product.





# TECHNICAL CHARACTERISTICS

EXP

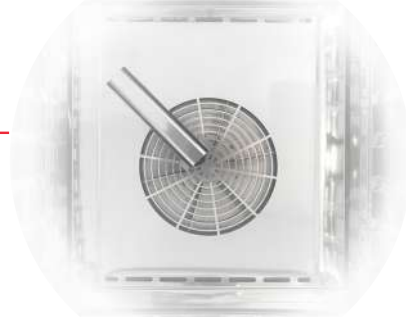


## SELF-CLEANING



Its new recirculation system allows for more efficient washing.

## 10 TURBINE SPEEDS



Adjustable bi-directional turbine system with up to 10 speeds.

## DRIP TRAY



This tray will promote a cleaner workplace environment.

## AISI 304 STEEL CHAMBER



AISI 304 stainless steel cooking chamber.

## DOBLE CHIMNEY



It controls even the smallest details of the interior environment.

## SCREEN V9



New 9" display with a multifunctional, renewed and intuitive interface.

## USB PORT



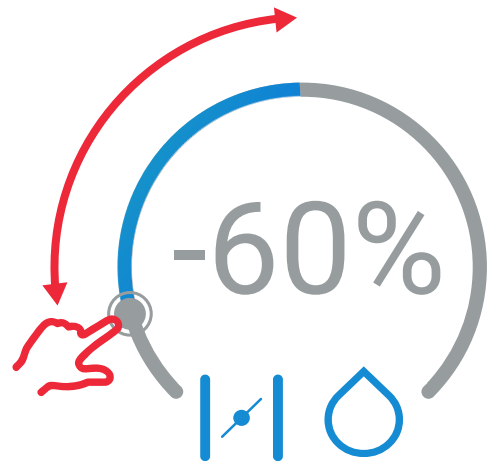
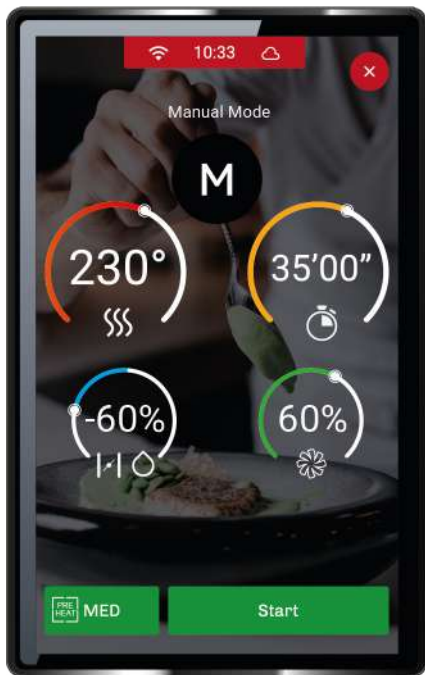
To save HACCP data, install updates or import and export recipes.



# STEAM CONTROL PRO

The **Steam Control** function allows you to **extract** the **humidity** from inside the cooking chamber to the outside by **programming** the steam to escape through the chimney.

It allows you to cook with **dry** or **wet heat**, obtaining perfect, uniform and precise results.



Regulates the proportion of vapour to be vented to the outside world

## PERFECT ROASTS



## CRISPY BATTERED



## GRATINATES



## CRUNCHY FINISHES



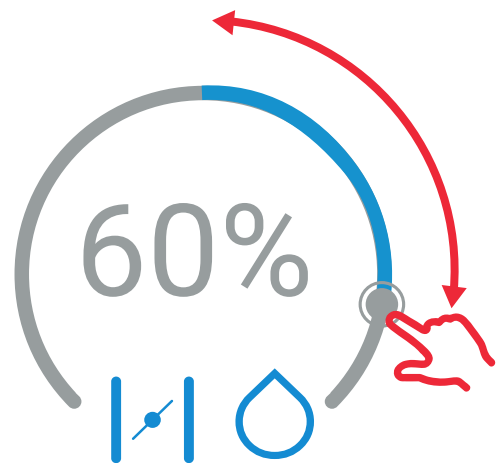
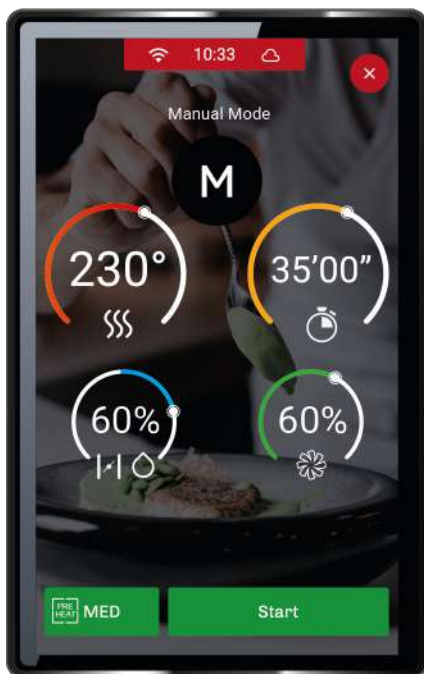
# CLIMA CONTROL



The **Clima Control** function allows you to program the level of humidity saturation inside the cooking chamber.

You can ensure that your food is cooked in the **desired climatic conditions**.

You will get **juicy, tender** dishes with vibrant colour and flavour, while keeping all their **nutrients** and **vitamins** intact.



Regulates the vapour saturation inside the cooking chamber.

## BENEFITS OF THE CLIMATE CONTROL FUNCTION

IDEAL VAPOUR SATURATION



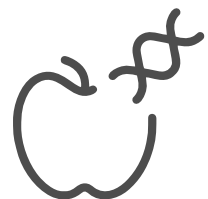
DESIRED JUICINESS AND TENDERNESS



COLOURS VIBRANT



NUTRITIONAL VALUE





# FAN CONTROL

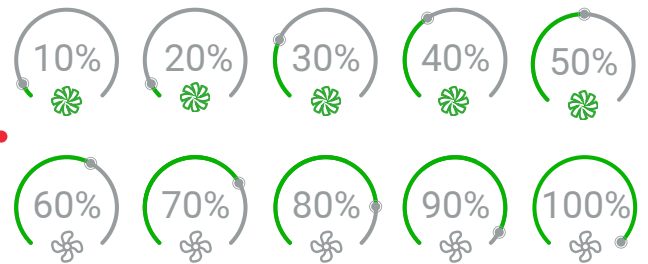
Power and versatility are combined in our **Fan Control** system which allows you to adjust the operation of the turbines precisely.

With up to **10 speed levels** you can adapt the airflow to your cooking needs.

With **bi-directional rotation**, you will achieve an even heat distribution throughout the chamber.

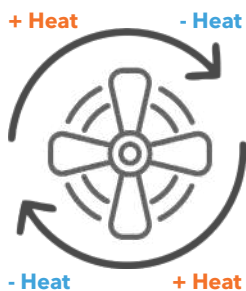


## 10 TURBINE SPEEDS

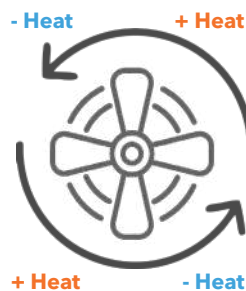


You can select the desired speed according to your cooking needs.

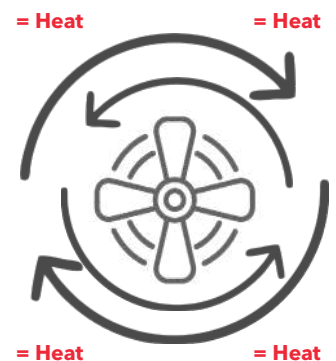
## BIDIRECTIONAL ROTATION



+

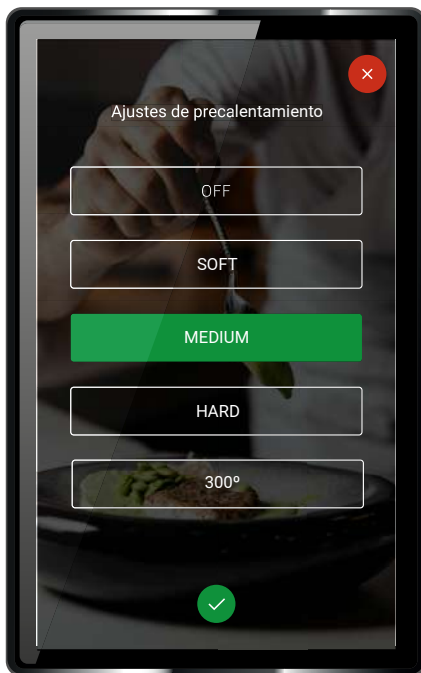


=

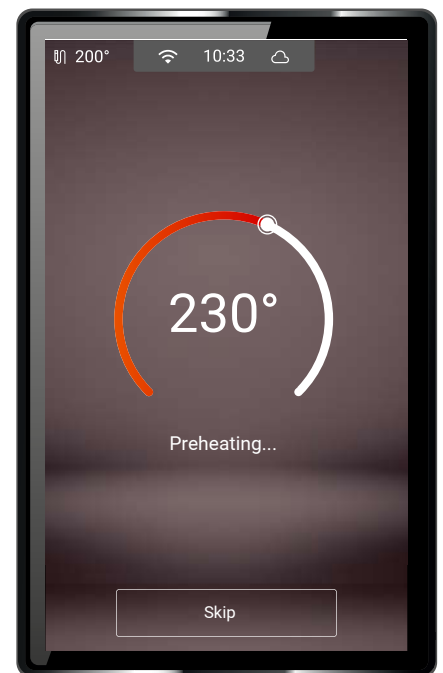
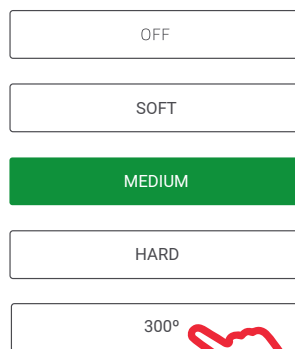


The **Preheating** system of our ovens offers numerous advantages in terms of **operational** and **energy efficiency**.

With this system you only have to select the most suitable preheating, depending on the type of product, amount of load and ambient temperature inside the baking chamber.



Select preheat mode



Wait until it reaches the desired temperature

## BENEFITS OF THE PREHEATING FUNCTION

REDUCE ENERGY



EASY AND INTUITIVE TO USE



PRECISE



SAVE TIME

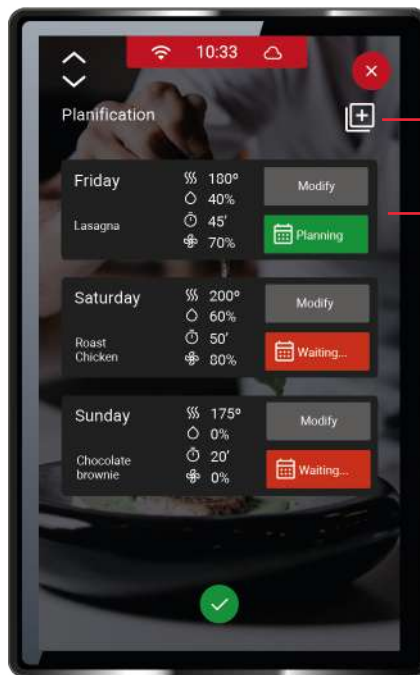
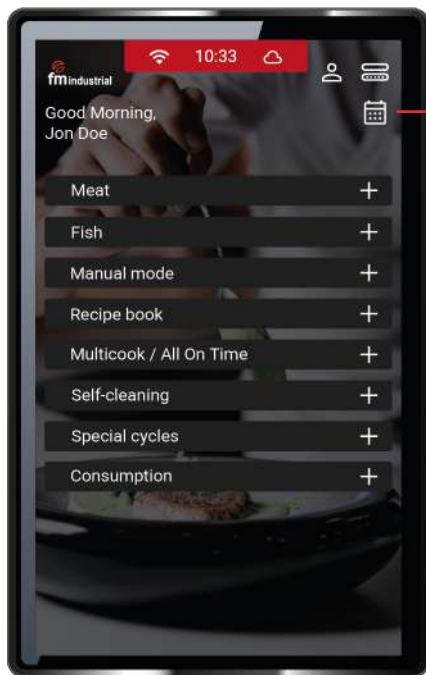




# PLANNING

You can enjoy the experience of **programming** the start-up, cleaning and cooking of your favourite recipes.

Obtain **total control** over the operation of the oven, even when you are not present, achieving an optimisation of time, effort and energy.



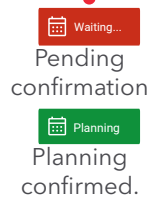
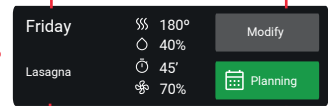
New planification

Day of week

Editing the planning parameters

Recipe

Planning data



## STEPS TO FOLLOW

### STEP 1

Select the calendar on the screen.



### STEP 2

Select the option ( Turn on, wash or recipe cooking).



### STEP 3

Set the date and time of your choice.



### STEP 4

Reduces workload.

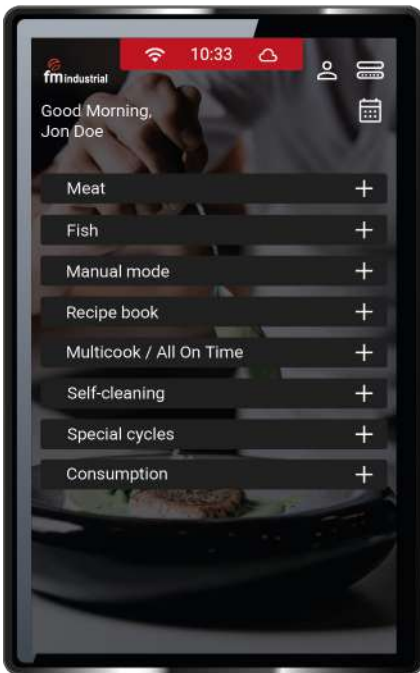




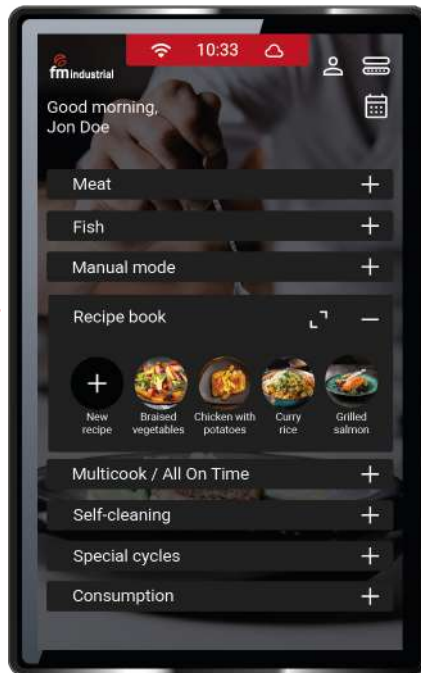
The integrated Recipe Box allows you to **customise** and **design** your own recipes.

You can adjust cooking parameters, descriptions, labels and images.

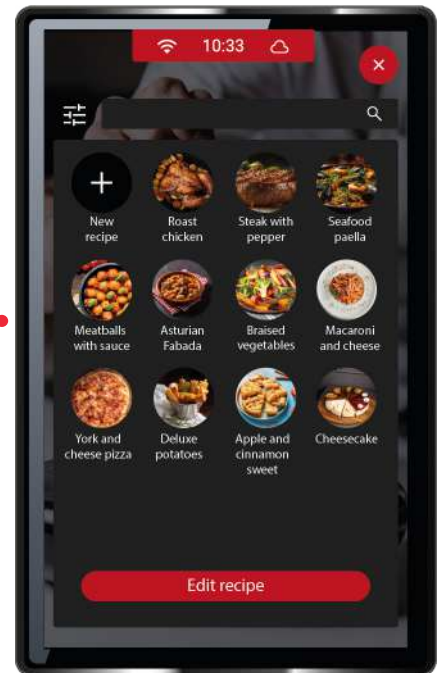
You will simplify processes and increase your production considerably.



Select the menu of the cookbook.



Create or select a recipe.



Filter, edit, create and categorise your recipes.

## BENEFITS OF THE RECIPE BOOK FUNCTION

EASY AND INTUITIVE TO USE



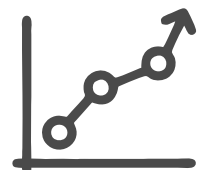
GET OPTIMAL RESULTS



SAVE TIME

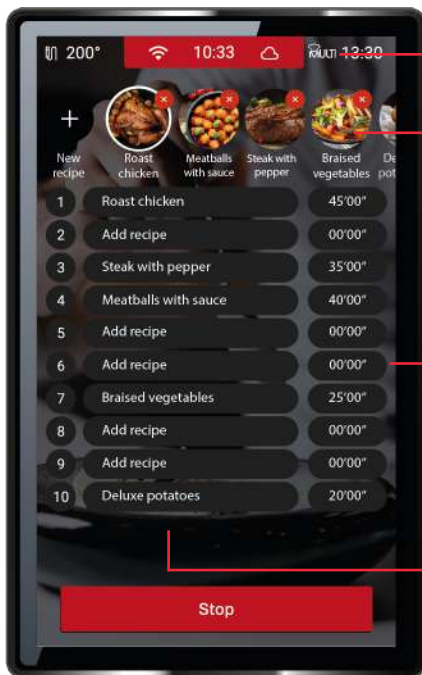


PRODUCTION INCREASES



The **Multicook** system maximises the efficiency of the oven, allowing you to **cook a variety of foods simultaneously with different cooking times.**

You will receive real-time notifications as trays are ready, ensuring that all dishes are served at exactly the right time, with no delays.



Multicook Mode Active

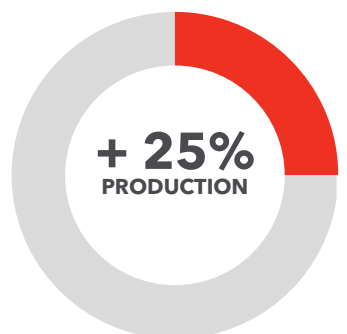
Quick access to recipes

Countdown to tray removal

Active recipes per tray



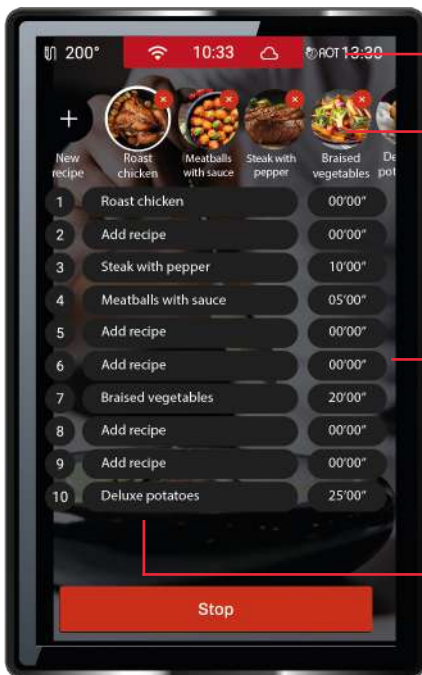
## BENEFITS OF THE MULTICOOK FUNCTION





Our innovative **All On Time** system allows the simultaneous preparation of different foods with different cooking times, but bringing them to perfection at precisely the **same time**.

Delight your customers with recipes prepared at the same time!



All On Time Mode Active

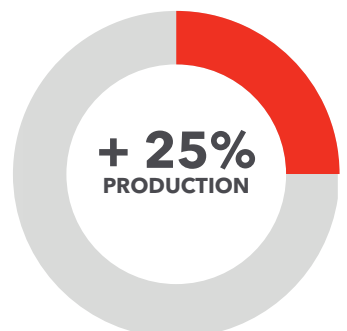
Quick access to recipes

Countdown to insert trays

Active recipes per tray



## BENEFITS OF THE ALL ON TIME FUNCTION

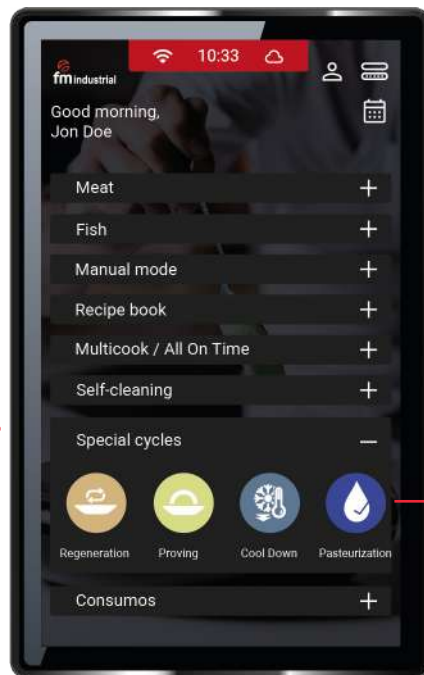
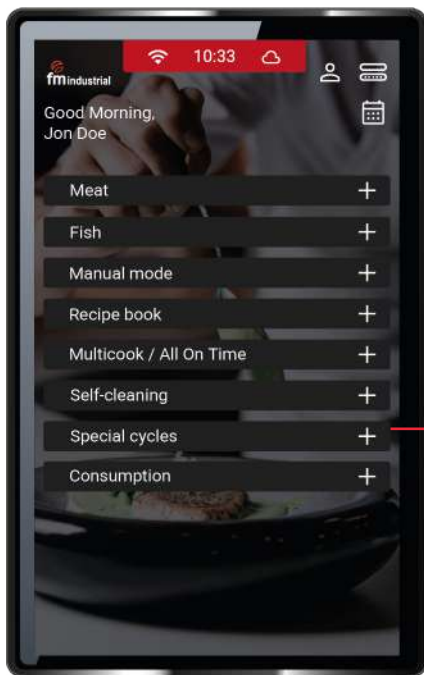




# SPECIAL CYCLES

The special cycles will give you the **flexibility** and **control** you need to prepare a wide range of delicious dishes.

Each of these functions is specifically designed to serve a unique purpose and enhance your culinary results.



- Regeneration cycle
- Proving cycle
- Cool down cycle
- Pasteurization cycle

## BENEFITS OF THE SPECIAL CYCLES

EASY AND INTUITIVE TO USE



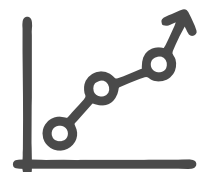
GET OPTIMAL RESULTS



SAVE TIME



PRODUCTION INCREASES





## PROVING

This function provides a **controlled, warm environment** for yeast and other fermenting agents to activate and grow the dough.

You can speed up the fermentation cycle and get quality results in less time.



## REGENERATION

Function designed to **regenerate** and **reheat** previously cooked food.

Thanks to this cycle, you can restore previously prepared dishes, preserving the original texture, flavour and quality.



## COOL DOWN

This cycle will allow you to **reduce the temperature** inside the cooking chamber efficiently and quickly so that you can start preparing recipes that require a **lower temperature**, guaranteeing quality results at all times.



## PASTEURIZATION

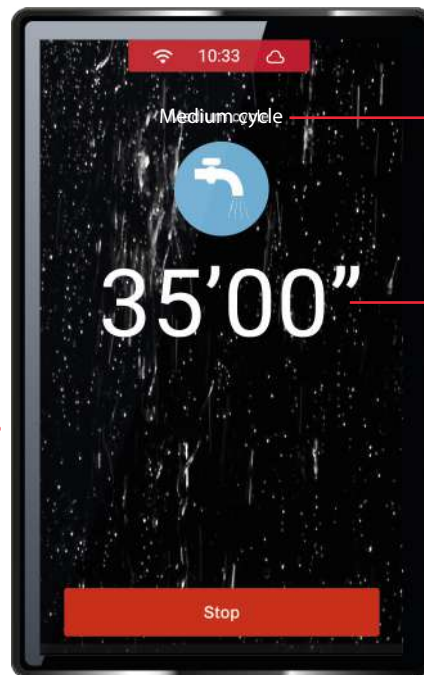
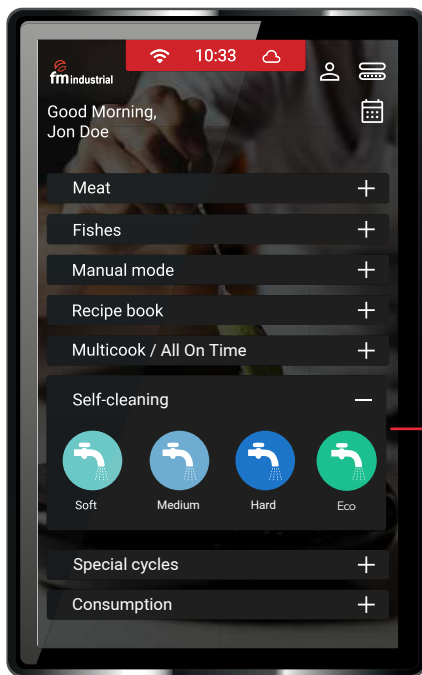
This cycle guarantees that the food is treated properly, complying with established **safety standards**, eliminating bacteria in the food, without altering taste, texture or quality.



# SELF-CLEANING

The **Self-Cleaning** function will speed up and facilitate the oven cleaning process. Its innovative recirculation system will allow for efficient and fully automated cleaning.

You will keep your oven **clean** and in **top condition** without the need to use harsh chemicals and without spending long periods of time scrubbing and scraping.

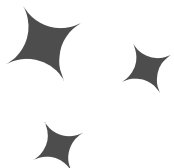


Washing cycle set

Countdown

## BENEFITS OF THE SELF-CLEANING FUNCTION

**ENSURES COMPLETE HYGIENE OF THE EQUIPMENT**



**NO NEED FOR MANUAL WASHING**



**REDUCES WORKLOADS**



**REDUCES OPERATING COSTS**



# CONSUMPTION



In an environment increasingly aware of the care and conservation of our resources, we are pleased to introduce you to the ability to **visualise** and **control** the consumption of your oven.

You will have full control of your expenses and will be able to make informed decisions for a **greener** and more **efficient life**.

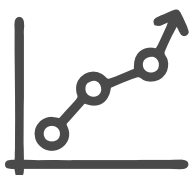


## MONITORS EACH CONSUMPTION



### BENEFITS OF CONTROLLING CONSUMPTION

MAXIMISES EFFICIENCY



TAKES CARE OF THE ENVIRONMENT



MINIMISES WASTE



CONTROLS COSTS

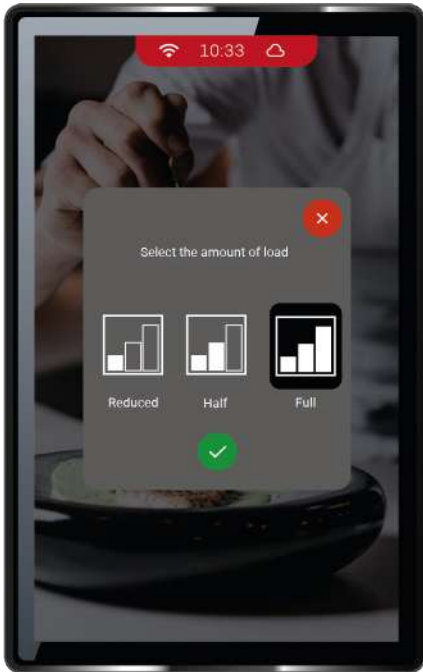




# RESPONSIVE COOK

With **Responsive Cook** technology, all you need to do is select the **type of cooking**, the **load of food** and the **desired product finish** and the oven will automatically adjust itself for perfect results.

Enjoy your dishes with the peace of mind of knowing you'll get **exceptional results** every time!

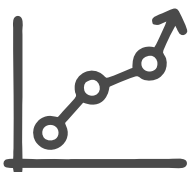


The display will guide you through the steps to get the cooking you need.

Select the type of cooking, the amount of load and the desired finish and the oven will do the rest automatically.

## BENEFITS OF THE RESPONSIVE COOK FUNCTION

MAXIMISES EFFICIENCY



REDUCES WORKLOADS



MINIMISES WASTE



REDUCES OPERATING COSTS





## SELECT THE TYPE OF COOKING



## SELECT THE DESIRE LOAD



Short



Medium



Complete

## SELECT THE DESIRED FINISH



Rare



Medium



Well Done

## RESULTS



Perfect roasting  
Golden brown exterior  
Juicy inside  
Retains nutrients



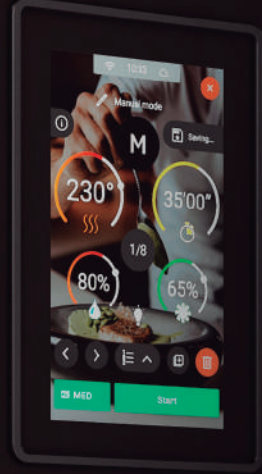
Grill marking  
Smooth interior  
Maximum flavour



Grill marking  
Crispy exterior  
Juicy inside  
Perfect meat point



EXPERIENCE



ST series  
*Gastro*

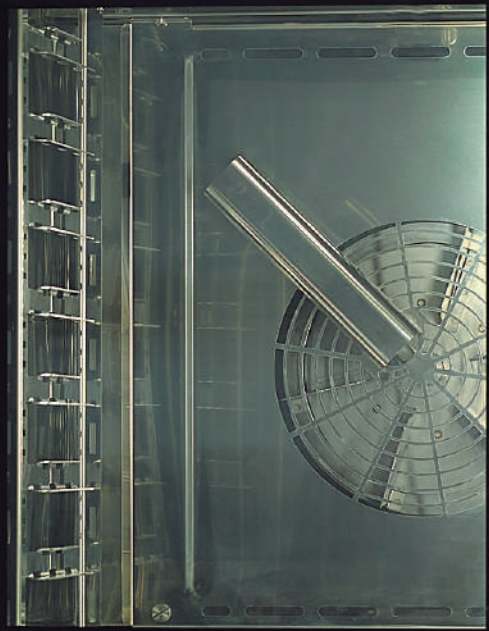


MIN

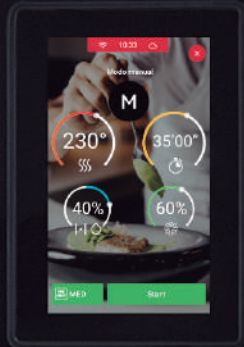


**ST**

**EXPERIENCE**



EXPERIENCE



ST series  
*Gas*



## STG 71 EXPERIENCE NEW

Ref. 710846

<b>Internal dimensions</b>	(W)620 x (D)405x (H)545 mm
<b>External dimensions</b>	(W)790 x (D)810 x (H)830 mm
<b>Electric power</b>	10.250 W
<b>Maximum temperature</b>	Up to 300° C
<b>Weight</b>	109 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	7 GN 1/1 trays
<b>Distance between trays</b>	67 mm
<b>Self-cleaning</b>	Standard
<b>Multipoint probe</b>	Standard
<b>Wifi connection</b>	Standard
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H03</span>



Transverse tray position



## STG 111 EXPERIENCE NEW

Ref. 710847

<b>Internal dimensions</b>	(W)620 x (D)405 (H)810 mm
<b>External dimensions</b>	(W)790 x (D)810 x (H)1100 mm
<b>Electric power</b>	18.500 W
<b>Maximum temperature</b>	Up to 300° C
<b>Weight</b>	139 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	11 GN 1/1 trays
<b>Distance between trays</b>	67 mm
<b>Self-cleaning</b>	Standard
<b>Multipoint probe</b>	Standard
<b>Wifi connection</b>	Standard
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H03</span>



Transverse tray position



# ACCESORIES ST EXPERIENCE

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG EXPERIENCE 300</b> <small>NEW</small> N° Guides- 0	710928	(W)725 x (D)650 x (H)300 mm	71 EXPERIENCE 111 EXPERIENCE



<b>STG EXPERIENCE 650</b> <small>NEW</small> N° Guides- 6	710929	(W)725 x (D)650 x (H)650 mm	71 EXPERIENCE 111 EXPERIENCE
--	--------	-----------------------------	---------------------------------



<b>STG EXPERIENCE 850</b> <small>NEW</small> N° Guides- 8	710930	(W)725 x (D)650 x (H)850 mm	71 EXPERIENCE 111 EXPERIENCE
--	--------	-----------------------------	---------------------------------

Ref. 710286

**WHEELED OPTION**

## CUPBOARD



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG H-650</b> <small>NEW</small>	710848	(W)790 x (D)678 x (H)650 mm	71 EXPERIENCE 111 EXPERIENCE

<b>STG H-850</b> <small>NEW</small>	710849	(W)790 x (D)678 x (H)850 mm	71 EXPERIENCE 111 EXPERIENCE
-------------------------------------	--------	-----------------------------	---------------------------------

## HOODS



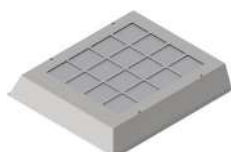
	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG V9"</b> <small>NEW</small>	710850	(W)790 x (D)840 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE

**STG V9" DUO** NEW

710851

(W)790 x (D)840 x (H)230 mm

71 EXPERIENCE  
111 EXPERIENCE



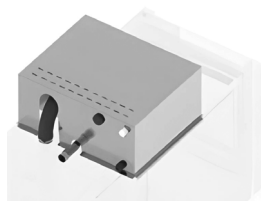
**ACTIVE CARBON KIT** NEW

710907

(W)496 x (D)538 x (H)81 mm

71 EXPERIENCE  
111 EXPERIENCE

## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG V9"</b> <small>NEW</small>	710852	(W)790 x (D)335 x (H)230 mm	71 EXPERIENCE 111 EXPERIENCE

**STG V9" DUO** NEW

710853


(W)790 x (D)335 x (H)230 mm

71 EXPERIENCE  
111 EXPERIENCE

# ACCESORIES ST EXPERIENCE



## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG V9"</b> 	710854	(W)790 x (D)770 x (H)100 mm	71 EXPERIENCE 111 EXPERIENCE

## OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
<b>UNO</b> 	710938	71 EXPERIENCE 111 EXPERIENCE
<b>DUO</b> 	710922	71 EXPERIENCE 111 EXPERIENCE



## REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
<b>VACUUM</b>	710376	71 EXPERIENCE 111 EXPERIENCE
<b>MULTIPOINT</b>	710620	71 EXPERIENCE 111 EXPERIENCE

## CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
<b>ACTIVE DUAL CLEAN</b> <b>5KG.</b> 	710918	71 EXPERIENCE 111 EXPERIENCE
<b>ACTIVE DUAL CLEAN</b> <b>10KG.</b> 	710919	71 EXPERIENCE 111 EXPERIENCE

## TRAYS



GN 1/1	STARTER KIT
Pages 175-177	Page 185

A close-up of the oven's control panel. It features a large digital display with a black background and white icons and text. The display shows the time 13:35, the phase PHASE 1/1, and various cooking parameters: 150°C, 0% humidity, and 35' time. There are also icons for pre-heat, steam, and other functions. Below the display are two physical buttons with icons for home and back.

13:35  
PHASE 1/1

PRE HEAT

150°C

0%

35'

100%

[www.fmindustrial.es](http://www.fmindustrial.es)

# ST series

*Gastro*



**ST** *Gastro*





## STG 51 M

Ref. 710777

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

Transverse tray position



## STG 51 V7

Ref. 710778

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

Transverse tray position



## STG 71 M

Ref. 710557

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

Transverse tray position



## STG 71 V7

Ref. 710558

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

Transverse tray position



## STG 71 M GAS

Ref. 710559

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

 **Premix gas burners**

**Transverse tray position**



## STG 71 V7 GAS

Ref. 710560

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

 **Premix gas burner**

**Transverse tray position**



## STG 111 M

Ref. 710561

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

Transverse tray position



## STG 111 V7

Ref. 710562

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

Transverse tray position



## STG 111 M GAS

Ref. 710563

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

 **Premix gas burner**

**Transverse tray position**



## STG 111 V7 GAS

Ref. 710564

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

 **Premix gas burner**

**Transverse tray position**



## STG 201 ET

Ref. 710565

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

Transverse tray position



## STG 201 V7 T

Ref. 710566

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

Transverse tray position



## STG 201 V7 T PLUS NEW

Ref. 710903

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

Transverse tray position



## STG 201 V7 T GAS

Ref. 710567

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

 Premix gas burner

Transverse tray position



## STG 72 V7

Ref. 710568

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

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



## STG 72 V7 GAS

Ref. 710569

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

 Premix gas burner

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





## STG 112 V7

Ref. 710570

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

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



## STG 112 V7 GAS

Ref. 710571

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

 Premix gas burner

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



## STG 202 V7 T

Ref. 710572

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

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



## STG 202 V7 T PLUS NEW

Ref. 710904

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

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



## STG 202 V7 T GAS

Ref. 710573

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



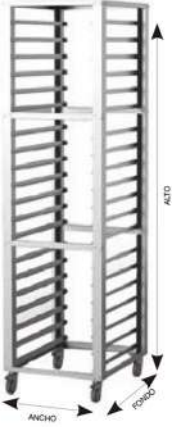

Premix gas burner

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



# ACCESORIES ST *Gastro*

## TROLLEYS




	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	<b>TROLLEY 20 GN 1/1</b> N° Guides- 20	710403 (W)440 x (D)540 x (H)1700 mm	GASTRO
	<b>TROLLEY 20 GN 2/1</b> N° Guides- 20	710408 (W)640 x (D)660 x (H)1700 mm	GASTRO
	<b>TROLLEY ST 20 GN 1/1</b> 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
	<b>TROLLEY ST 20 GN 2/1</b> 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
	<b>STG 300</b> 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
	<b>STG 650</b> 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
	<b>STG 850</b> 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
	<b>STG 300 2/1</b> N° Guides- 0	710577 (W)725 x (D)1050 x (H)300 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	<b>STG 650 2/1</b> N° Guides- 7	710578 (W)725 x (D)1050 x (H)650 mm	72 V7 72 GAS V7 112 V7 112 V7 GAS
	<b>STG 850 2/1</b> 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	<b>WHEELED OPTION</b>	

## CUPBOARD

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
	<b>STG H-650</b> 	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
	<b>STG H-850</b> 	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*

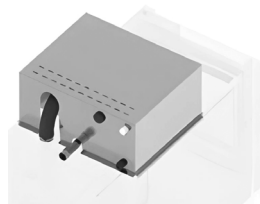
## HOODS



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



## FUMES CONDENSER KIT



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

## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STG</b>	710586	(W)790 x (D)770 x (H)100 mm	51 M/V7 71 M/V7 111 M/V7 72 V7
<b>STG ELECTRIC/ GAS</b>	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
<b>UNO</b>	710832	GASTRO
<b>DUO</b>	710835	GASTRO

## WIFI MODULE



	REFERENCE	COMPATIBLE MODELS
<b>STG</b>	710789	V7 MODELS

## REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
<b>VACUUM</b>	710376	V7 MODELS
<b>MULTIPOINT</b>	710620	V7 MODELS

## FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
<b>STG</b> 	710869	STG V7 EXCEPT TROLLEY OVENS

## CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
<b>DETERGENT 5KG.</b>	870H02	V7 MODELS



<b>DETERGENT 10KG.</b>	870H08	V7 MODELS
<b>RINSE AID 5KG.</b>	870H03	V7 MODELS
<b>RINSE AID 10KG.</b>	870H09	V7 MODELS

## TRAYS



GN 1/1	GN 2/1	STARTER KIT
Pages 175-177	Page 178	Page 185



[www.fmindustrial.es](http://www.fmindustrial.es)

# ST series

*Compact*





**ST** *Compact*



ST series

fm

## STC 623 V2'4 NEW

Ref. 710855

<b>Internal dimensions</b>	(W)385 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)600 x (H)670 mm	
<b>Electric power</b>	5.700 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	63 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 2/3 depth 65 mm trays	
	6 GN 2/3 depth 40 mm trays	
	11 GN 2/3 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913
<b>Single phase change (230V)</b>	Optional	Ref. 000054

Longitudinal tray position



## STC 623 V7 NEW

Ref. 710856

<b>Internal dimensions</b>	(W)385 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)600 x (H)670 mm	
<b>Electric power</b>	5.700 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	69 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 2/3 depth 65 mm trays	
	6 GN 2/3 depth 40 mm trays	
	11 GN 2/3 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03
<b>Single phase change (230V)</b>	Optional	Ref. 000054

Longitudinal tray position



## STC 611 V2'4 NEW

Ref. 710857

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	74 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Longitudinal tray position**  



## STC 611 V7 NEW

Ref. 710858

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	77 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Longitudinal tray position**  



## STC 611 V2'4 W NEW

Ref. 710861

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)720 x (D)600 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	66 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Transverse tray position**



## STC 611 V7 W NEW

Ref. 710862

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)720 x (D)620 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	68 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Transverse tray position**



## STC 1011 V2'4 NEW

Ref. 710859

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)605 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	86 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Longitudinal tray position**



## STC 1011 V7 NEW

Ref. 710860

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)605 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	89 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Longitudinal tray position**



## STC 1011 V2'4 W NEW

Ref. 710863

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)605 mm	
<b>External dimensions</b>	(W)720 x (D)600 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	89 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Transverse tray position**



## STC 1011 V7 W NEW

Ref. 710864

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)605 mm	
<b>External dimensions</b>	(W)720 x (D)620 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	92 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Transverse tray position**



# ACCESORIES ST *Compact*

## TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>TROLLEY 20 GN 1/1</b> N° Guides- 20	710403	(W)440 x (D)540 x (H)1700 mm	COMPACT

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST-C 650 B</b> N° Guides- 7	710475	(W)490 x (D)495 x (H)650 mm	623 V2'4/V7

<b>STC- 850 B</b> N° Guides- 10	710476	(W)490 x (D)495 x (H)850 mm	623 V2'4/V7
------------------------------------	--------	-----------------------------	-------------

<b>ST-C 200</b> N° Guides- 0	710471	(W)490 x (D)670 x (H)200 mm	611 V2'4/V7 1011 V2'4/V7
---------------------------------	--------	-----------------------------	-----------------------------



<b>ST-C 400</b> N° Guides- 0	710472	(W)490 x (D)670 x (H)400 mm	611 V2'4/V7 1011 V2'4/V7
---------------------------------	--------	-----------------------------	-----------------------------

<b>ST-C 650</b> N° Guides- 7	710473	(W)490 x (D)670 x (H)650 mm	611 V2'4/V7 1011 V2'4/V7
---------------------------------	--------	-----------------------------	-----------------------------

<b>ST-C 850</b> N° Guides- 10	710474	(W)490 x (D)670 x (H)850 mm	611 V2'4/V7 1011 V2'4/V7
----------------------------------	--------	-----------------------------	-----------------------------

<b>ST-C 200 W</b> N° Guides- 0	710477	(W)700 x (D)495 x (H)200 mm	611 W V2'4/V7 1011 W V2'4/V7
-----------------------------------	--------	-----------------------------	---------------------------------



<b>ST-C 400 W</b> N° Guides- 0	710478	(W)700 x (D)495 x (H)400 mm	611 W V2'4/V7 1011 W V2'4/V7
-----------------------------------	--------	-----------------------------	---------------------------------

<b>ST-C 650 W</b> N° Guides- 7	710479	(W)700 x (D)495 x (H)650 mm	611 W V2'4/V7 1011 W V2'4/V7
-----------------------------------	--------	-----------------------------	---------------------------------



<b>ST-C 850 W</b> N° Guides- 10	710480	(W)700 x (D)495 x (H)850 mm	611 W V2'4/V7 1011 W V2'4/V7
------------------------------------	--------	-----------------------------	---------------------------------

Ref. 710286

**WHEELED OPTION**



# ACCESORIES ST *Compact*

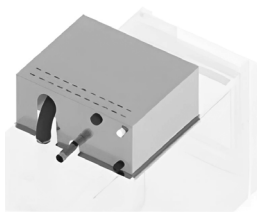
## HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STC-2/3</b>	710482	(W)530 x (D)735 x (H)235 mm	623 V2'4/V7
<b>STC-2/3 DUO</b>	710701	(W)530 x (D)735 x (H)235 mm	623 V2'4/V7
<b>STC-1/1</b>	710481	(W)530 x (D)915 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-1/1 DUO</b>	710702	(W)530 x (D)915 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-W 1/1</b>	710483	(W)720 x (D)750 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>STC-W 1/1 DUO</b>	710703	(W)720 x (D)750 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>ACTIVE CARBON KIT</b> <small>NEW</small>	710907	(W)496 x (D)538 x (H)81 mm	COMPACT



## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STC-2/3</b>	710712	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
<b>STC-2/3 DUO</b>	710713	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
<b>STC</b>	710487	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC DUO</b>	710714	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-W 1/1</b>	710488	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>STC-W 1/1 DUO</b>	710715	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7

# ACCESORIES ST *Compact*

## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST-2/3</b>	710485	(W)530 x (D)625 x (H)100 mm	623 V2'4/V7
<b>ST-1/1</b>	710484	(W)530 x (D)800 x (H)100 mm	611 V2'4/V7 1011 V2'4/V7
<b>ST-W</b>	710486	(W)720 x (D)625 x (H)100 mm	611 W V2'4/V7 1011 W V2'4/V7

## OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
<b>UNO V2'4</b>	710916	V2'4 MODELS
<b>DUO V2'4</b>	710939	V2'4 MODELS
<b>UNO V7</b>	710832	V7 MODELS
<b>DUO V7</b>	710835	V7 MODELS

## WIFI MODULE



REFERENCE	COMPATIBLE MODELS
710789	V7 MODELS

## SELF-CLEANING



REFERENCE	COMPATIBLE MODELS
710914	V2'4 MODELS

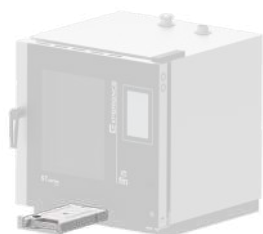
# ACCESORIOS ST *Compact*


## REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
<b>CORE</b>	710913	V2'4 MODELS
<b>VACUUM</b>	710376	V7 MODELS
<b>MULTIPOINT</b>	710620	V7 MODELS



## FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
<b>STC W</b> 	710871	611 W V2'4/V7 1011 W V2'4/V7

## CLEANING PRODUCTS

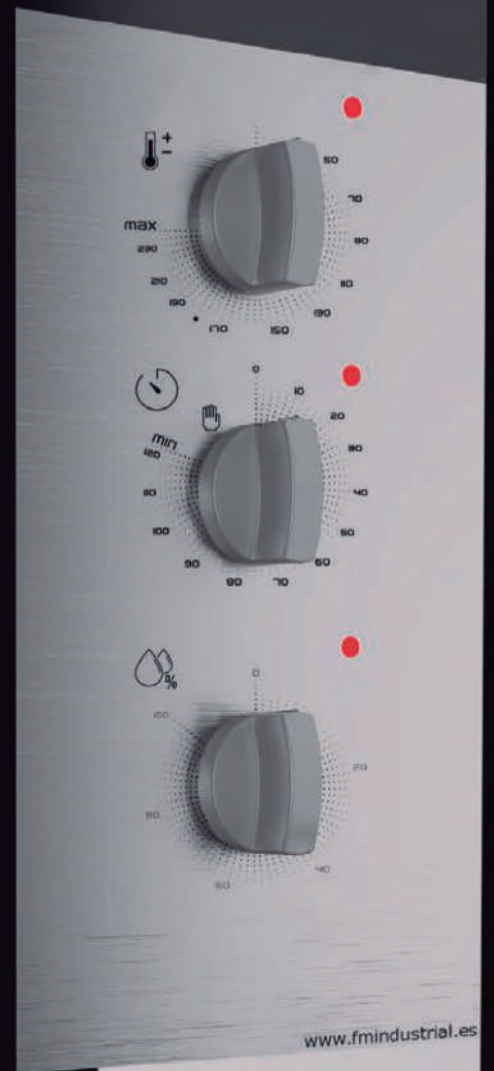


	REFERENCE	COMPATIBLE MODELS
<b>DETERGENT 5KG.</b>	870H02	V7 MODELS
<b>DETERGENT 10KG.</b>	870H08	V7 MODELS
<b>RINSE AID 5KG.</b>	870H03	V7 MODELS
<b>RINSE AID 10KG.</b>	870H09	V7 MODELS
<b>ACTIVE DUAL CLEAN 5 KG.</b> 	710918	V2'4 MODELS
<b>ACTIVE DUAL CLEAN 10 KG.</b> 	710919	V2'4 MODELS

## BANDEJAS



GN 2/3	GN 1/1	STARTER KIT
Pages 174	Pages 175-177	Página 185



# ST series

*Bakery*



**ST** *Bakery*



[www.lmindustrial.es](http://www.lmindustrial.es)

**ST series**  
*Bakery*

## STB 604 M

Ref. 710489

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)390 mm
<b>External dimensions</b>	(W)880 x (D)905 x (H)675 mm
<b>Electric power</b>	7.500 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	93 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	4x 600x400   GN 1/1 trays
<b>Distance between trays</b>	80 mm

Transverse tray position



## STB 604 V7

Ref. 710490

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)390 mm	
<b>External dimensions</b>	(W)880 x (D)905 x (H)675 mm	
<b>Electric power</b>	7.500 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	103 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4x 600x400   GN 1/1 trays	
<b>Distance between trays</b>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Transverse tray position



## STB 606 M

Ref. 710491

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)550 mm
<b>External dimensions</b>	(W)880 x (D)905 x (H)835 mm
<b>Electric power</b>	10.500 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	105 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	6x 600x400   GN 1/1 trays
<b>Distance between trays</b>	80 mm

Transverse tray position



## STB 606 V7

Ref. 710492

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)550 mm	
<b>External dimensions</b>	(W)880 x (D)955 x (H)835 mm	
<b>Electric power</b>	10.650 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	116 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6x 600x400   GN 1/1 trays	
<b>Distance between trays</b>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Transverse tray position





## STB 606 M GAS

Ref. 710493

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)550 mm
<b>External dimensions</b>	(W)880 x (D)985 x (H)850 mm
<b>Electric power</b>	650 W
<b>Gas power</b>	14kW - 12040 kcal/h
<b>Maximum temperature</b>	250° C
<b>Weight</b>	128 Kg
<b>Voltage</b>	230 V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	6x 600x400   GN 1/1 trays
<b>Distance between trays</b>	80 mm

 **Premix gas burner**

**Transverse tray position**



## STB 606 V7 GAS

Ref. 710494

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)550 mm	
<b>External dimensions</b>	(W)880 x (D)985 x (H)850 mm	
<b>Electric power</b>	650 W	
<b>Gas power</b>	14kW - 12040 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	132 Kg	
<b>Voltage</b>	230 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	6x 600x400   GN 1/1 trays	
<b>Distance between trays</b>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

 **Premix gas burner**

**Transverse tray position**



## STB 610 M

Ref. 710495

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)875 mm
<b>External dimensions</b>	(W)880 x (D)905 x (H)1155 mm
<b>Electric power</b>	15.600 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	139 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	10x 600x400   GN 1/1 trays
<b>Distance between trays</b>	80 mm

Transverse tray position



## STB 610 V7

Ref. 710496

<b>Internal dimensions</b>	(W)710 x (D)500 x (H)875 mm	
<b>External dimensions</b>	(W)880 x (D)955 x (H)1155 mm	
<b>Electric power</b>	15.600 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	160 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	10x 600x400   GN 1/1 trays	
<b>Distance between trays</b>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Transverse tray position



## STB 610 M GAS

Ref. 710497

<b>Internal dimensions</b>	(W)710 x (F)500 x (H)875 mm
<b>External dimensions</b>	(W)880 x (F)985 x (H)1175 mm
<b>Electric power</b>	650 W
<b>Gas power</b>	20kW - 17200 kcal/h
<b>Maximum temperature</b>	250° C
<b>Weight</b>	162 Kg
<b>Voltage</b>	230 V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	10x 600x400   GN 1/1 trays
<b>Distance between trays</b>	80 mm

 **Premix gas burner**

Transverse tray position



## STB 610 V7 GAS

Ref. 710498

<b>Internal dimensions</b>	(W)710 x (F)500 x (H)875 mm	
<b>External dimensions</b>	(W)880 x (F)985 x (H)1175 mm	
<b>Electric power</b>	650 W	
<b>Gas power</b>	20kW - 17200 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	168 Kg	
<b>Voltage</b>	230 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	10x 600x400   GN 1/1 trays	
<b>Distance between trays</b>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

 **Premix gas burner**

Transverse tray position



## STB 616 E T

Ref. 710499

<b>Internal dimensions</b>	(W)700 x (D)500x (H)1480 mm
<b>External dimensions</b>	(W)880 x (D)915 x (H)1865 mm
<b>Electric power</b>	26.250 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	252 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	16 x 600x400 trays
<b>Distance between trays</b>	80 mm
<b>Trolley (T)</b>	Standard

Transverse tray position



## STB 616 V7 T

Ref. 710500

<b>Internal dimensions</b>	(W)700 x (D)500 x (H)1480 mm	
<b>External dimensions</b>	(W)880 x (D)915 x (H)1865 mm	
<b>Electric power</b>	26.250 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	260 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	16 x 600x400 trays	
<b>Distance between trays</b>	80 mm	
<b>Trolley (T)</b>	Standard	
<b>Self-cleaning</b>	Optional	Ref. 710356
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Transverse tray position



## STB 616 V7 T GAS

Ref. 710501

<b>Internal dimensions</b>	(W)700 x (D)500 x (H)1480 mm	
<b>External dimensions</b>	(W)880 x (D)1025 x (H)1865 mm	
<b>Electric power</b>	1.300 W	
<b>Gas power</b>	40kW - 34400 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	300 Kg	
<b>Voltage</b>	230 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	16 x 600x400 trays	
<b>Distance between trays</b>	80 mm	
<b>Trolley (T)</b>	Standard	
<b>Self-cleaning</b>	Optional	Ref. 710356
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03



**Premix gas burner**

**Transverse tray position**



## STB 5/86 V7

Ref. 710502

<b>Internal dimensions</b>	(W)710 x (D)900 x (H)555 mm	
<b>External dimensions</b>	(W)880 x (D)1375 x (H)835 mm	
<b>Electric power</b>	18.650 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	157 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	(5) 800x600   (10) 600x400	
<b>Distance between trays</b>	100 mm	
<i>Optional 6 trays</i>	(6) 800x600   (12) 600x400	
<i>Distance between trays (6)</i>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Longitudinal tray position 800 x 600  
Transverse tray position 600 x 400



## STB 5/86 V7 GAS

Ref. 710503

<b>Internal dimensions</b>	(W)710 x (D)900 x (H)555 mm	
<b>External dimensions</b>	(W)880 x (D)1380 x (H)850 mm	
<b>Electric power</b>	650 W	
<b>Gas power</b>	20kW - 17200 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	155 Kg	
<b>Voltage</b>	230 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	(5) 800x600   (10) 600x400	
<b>Distance between trays</b>	100 mm	
<i>Optional 6 trays</i>	(6) 800x600   (12) 600x400	
<i>Distance between trays (6)</i>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

 Premix gas burner

Longitudinal tray position 800 x 600  
Transverse tray position 600 x 400



## STB 8/86 V7

Ref. 710504

<b>Internal dimensions</b>	(W)710 x (D)900 x (H)875 mm	
<b>External dimensions</b>	(W)880 x (D)1375 x (H)1155 mm	
<b>Electric power</b>	29.300 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	180 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	(8) 800x600   (16) 600x400	
<b>Distance between trays</b>	100 mm	
<i>Optional 10 trays</i>	(10) 800x600   (20) 600x400	
<i>Distance between trays (10)</i>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Longitudinal tray position 800 x 600**  
**Transverse tray position 600 x 400**



## STB 8/86 V7 GAS

Ref. 710505

<b>Internal dimensions</b>	(W)710 x (D)900 x (H)875 mm	
<b>External dimensions</b>	(W)880 x (D)1395 x (H)1170 mm	
<b>Electric power</b>	650 W	
<b>Gas power</b>	28kW - 24080 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	195 Kg	
<b>Voltage</b>	230 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	(8) 800x600 / (16) 600x400	
<b>Distance between trays</b>	100 mm	
<i>Optional 10 trays</i>	(10) 800x600 / (20) 600x400	
<i>Distance between trays (10)</i>	80 mm	
<b>Self-cleaning</b>	Optional	Ref. 710141
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

 **Premix gas burner**

**Longitudinal tray position 800 x 600**  
**Transverse tray position 600 x 400**



## STB 18/86 V7 T

Ref. 710506

<b>Internal dimensions</b>	(W)680 x (D)900 x (H)1865 mm	
<b>External dimensions</b>	(W)990 x (D)1450 x (H)2010 mm	
<b>Electric power</b>	50.600W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	320 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	(18) 800x600   (36) 600x400	
<b>Distance between trays</b>	90 mm	
<b>Trolley (T)</b>	Standard	
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

Longitudinal tray position 800 x 600  
Transverse tray position 600 x 400



## STB 18/86 V7 T GAS

Ref. 710507

<b>Internal dimensions</b>	(W)680 x (D)900 x (H)1865 mm	
<b>External dimensions</b>	(W)990 x (D)1430 x (H)2010 mm	
<b>Electric power</b>	1.320 W	
<b>Gas power</b>	56 kW - 48150 kcal/h	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	360 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	(18) 800x600   (36) 600x400	
<b>Distance between trays</b>	90 mm	
<b>Trolley (T)</b>	Standard	
<b>Multipoint probe</b>	Optional	Ref. 710620
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

 Premix gas burner

Longitudinal tray position 800 x 600  
Transverse tray position 600 x 400





## MÓDULO STB

Ref. 710580

<b>Internal dimensions</b>	(W)670 x (D)560 x (H)180 mm
<b>External dimensions</b>	(W)880 x (D)945 x (H)385 mm
<b>Electric power</b>	5.400 W
<b>Maximum temperature</b>	350° C
<b>Weight</b>	145 Kg
<b>Voltaje</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Cooking surface</b>	670 x 525 mm
<b>Humidifier (optional)</b>	Optional Ref. 710602



TOUCHSCREEN 5"



INDEPENDENT UP AND FLOOR



MAXIMUM TEMPERATURE 350°C



STEAM CONTROL



ENERGY SAVING MODE

**6** phases

UP TO 6 COOKING PHASES



RECIPE BOOK



PROGRAMMABLE AUTOMATIC  
TURN ON



HUMIDITY SYSTEM, ALLOWS  
MANUAL AND PROGRAMMABLE  
INJECTION CYCLES

# ACCESORIES ST *Bakery*

## TROLLEYS

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
 <p><b>TROLLEY 10B</b> <b>600/400</b> N° Guides- 10</p>	710097	(W)510 x (D)610 x (H)1015 mm	BAKERY
 <p><b>TROLLEY 20B</b> <b>600/400</b> N° Guides- 20</p>	710095	(W)510 x (D)610 x (H)1860 mm	BAKERY
 <p><b>TROLLEY ST 16</b> <b>600/400</b> N° Guides- 16</p>	710346	(W)760 x (D)595 x (H)1730 mm	616 ET 616 V7 T 616 V7 T GAS
 <p><b>TROLLEY ST 18</b> <b>800/600</b> N° Guides- 18</p>	710625	(W)760 x (D)895 x (H)1730 mm	18/86 V7 T 18/86 V7 T GAS

# ACCESORIES ST *Bakery*

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STB 300</b> N° Guides- 0	710508	(W)810x (D)760 x (H)300 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7



<b>STB 650</b> N° Guides- 6	710509	(W)810x (D)760 x (H)650 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7
<b>STB 850</b> N° Guides- 8	710510	(W)810x (D)760 x (H)850 mm	604 M/V7 606 M/V7 610 M/V7 606 GAS M/V7 610 GAS M/V7



<b>STB 300 (800X600)</b> N° Guides- 0	710511	(W)810 x (D)1175 x (H)300 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
--	--------	------------------------------	--



<b>STB 650 (800X600)</b> N° Guides- 6	710512	(W)810 x (D)1175 x (H)650 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
--	--------	------------------------------	--

<b>STB 850 (800X600)</b> N° Guides- 8	710513	(W)810 x (D)1175 x (H)850 mm	5/86 V7 5/86 V7 GAS 8/86 V7 8/86 V7 GAS
--	--------	------------------------------	--

<b>MODULE STB 650</b> N° Guides- 6	710785	(W)810x (D)760 x (H)650 mm	MODULE STB
---------------------------------------	--------	----------------------------	------------

Ref. 710286 **WHEELED OPTION**

## HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STB M</b>	710514	(W)880 x (D)1060 x (H)315 mm	606 M / 606 M / 610 M

<b>STB M DUO</b>	710756	(W)880 x (D)1060 x (H)315 mm	606 M / 606 M / 610 M
------------------	--------	------------------------------	-----------------------

<b>STB V7</b>	710515	(W)880 x (D)1550 x (H)315 mm	604 V7 / 606 V7
---------------	--------	------------------------------	-----------------

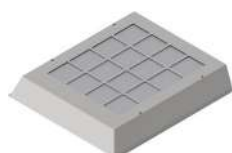
<b>STB V7 DUO</b>	710757	(W)880 x (D)1550x (H)315 mm	610 V7 / 616 V7
-------------------	--------	-----------------------------	-----------------

<b>STB 80X60</b>	710516	(W)880 x (D)1550 x (H)315 mm	5/86 V7 8/86 V7
------------------	--------	------------------------------	--------------------

<b>STB 18/86 V7</b>	710798	(W)880 x (D)1865 x (H)315 mm	18/86 V7
---------------------	--------	------------------------------	----------

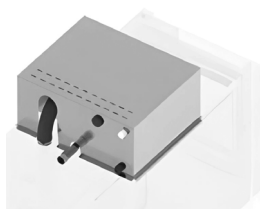
<b>MODULE STB</b>	710705	(W)880 x (D)1550 x (H)315 mm	MODULE STB
-------------------	--------	------------------------------	------------

<b>ACTIVE CARBON KIT</b>	710907	(W)496 x (D)538 x (H)81 mm	BAKERY
--------------------------	--------	----------------------------	--------



# ACCESORIES ST *Bakery*

## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STB</b>	710517	(W)510 x (D)350 x (H)315 mm	MANUAL MODELS
<b>STB V7</b>	710518	(W)510 x (D)350 x (H)315 mm	V7 MODELS
<b>STB V7 DUO</b>	710804	(W)510 x (D)350 x (H)315 mm	V7 MODELS

## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STB M</b>	710689	(W)880 x (D)935 x (H)100 mm	ELECTRIC M
<b>STB V7</b>	710519	(W)880 x (D)935 x (H)100 mm	ELECTRIC V7
<b>STB ELECTRIC/ GAS</b>	710707	(W)880 x (D)935 x (H)100 mm	GAS MODELS
<b>MODULE STB</b>	710632	(W)880 x (D)935 x (H)100 mm	STB MODULE

## GAS INSTALLATION KIT



REFERENCE	COMPATIBLE MODELS
710442	GAS MODELS

## OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
<b>UNO</b>	710832	BAKERY
<b>DUO</b>	710835	BAKERY
<b>MODULE STB</b>	710711	MODULE STB

## WIFI MODULE



REFERENCE	COMPATIBLE MODELS	PRICE
710789	V7 MODELS	

# ACCESORIES ST *Bakery*

## SELF-CLEANING



REFERENCE	COMPATIBLE MODELS
710141	BAKERY
710356	BAKERY (TROLLEY OVENS)


## REMOVABLE PROBE KIT



REFERENCE	COMPATIBLE MODELS
<b>VACUUM</b> 710376	V7 MODELS
<b>MULTIPOINT</b> 710620	V7 MODELS

## FRONT TANK KIT



REFERENCE	COMPATIBLE MODELS
<b>STB</b>  710872	V7 MODELS

## CLEANING PRODUCTS



REFERENCE	COMPATIBLE MODELS
<b>DETERGENT 5KG.</b> 870H02	V7 MODELS
<b>DETERGENT 10KG.</b> 870H08	V7 MODELS
<b>RINSE AID 5KG.</b> 870H03	V7 MODELS
<b>RINSE AID 10KG.</b> 870H09	V7 MODELS

## TRAYS

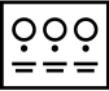












### BAKERY TRAYS

Pages 180-181



# COMPARATIVE COMBI OVENS

Three cooking modes selectable (dry heat, steaming and mixed)	
Direct push-button vaporisation	
Multipoint probe	
Different stages of cooking	
Special cycles	
USB port - HACCP registration possible	
Consultation of consumption	
 <b>Types of control</b>	Manual Control
	Manual Control with Display
	Touch Screen Control
 <b>Timer</b>	Manual 0 to 120 minutes or continuous mode
	Programmable with time and continuous mode
<b>Preheating</b> (3 intensity modes) (*V2,4 with 1 mode and Experience with 4 modes)	
 <b>Fan Control</b>	Double speed (60% and 100%)
	Up to 10 speeds (0% to 100%)
 <b>Clima Control</b>	Humidity adjustable from 0 % to 100%.
	Humidity adjustable by seconds
 <b>Steam control</b>	Manual vapour outlet system chimney
	Programmable vapour outlet system chimney
	Steam Control Pro
 <b>Self-cleaning</b>	Up to 3 cleaning programme
	Up to 5 cleaning programmes
	New recirculation system
 <b>Planification</b>	Possibility to program the cooking of recipes
	Possibility of programming the cooking of recipes, turning on and cleaning of the oven
 <b>Recipe book</b>	Preset without possibility to edit images
	Preset with possibility to edit images
 <b>MULTI Multicook</b> - multi-tray processing with programmed completion	
 <b>AOT All on Time</b> - simultaneous multi-tray completion at the same time	
 <b>Gas models</b>	Atmospheric burner
	Premix Burner
Wifi module	
Cloud connectivity	
Responsive cook - management according to desired product size and finish	

● Standard ● Optional on request ○ Not available









**RX**

## RX 203

Ref. 710520

<b>Internal dimensions</b>	(W)360 x (D)290 x (H)260 mm
<b>External dimensions</b>	(W)500 x (D)545 x (H)455 mm
<b>Electric power</b>	2.250 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	22 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	3x340x240 - 3xGN 1/2
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	3 perforated aluminium trays
<b>RX 203 H</b> Ref. 710521	(humidifier included)

Safety thermostat - 0-60 minute timer - Non-stop mode



## RX 304

Ref. 710522

<b>Internal dimensions</b>	(W)450 x (D)370 x (H)345 mm
<b>External dimensions</b>	(W)590 x (D)660 x (H)540 mm
<b>Electric power</b>	3.100 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	33 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x430x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 perforated aluminium trays
<b>RX 304 H</b> Ref. 710523	(humidifier included)

Safety thermostat - 0-60 minute timer - Non-stop mode



## RX 424

Ref. 710524

<b>Internal dimensions</b>	(W)500 x (D)415 x (H)345 mm
<b>External dimensions</b>	(W)640 x (D)710 x (H)540 mm
<b>Electric power</b>	3.100 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	37 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x480x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>RX 424 H</b> Ref. 710525	(humidifier included)

End of cycle alarm - Safety thermostat - Chamber light -  
0-60 minute timer - Non-stop mode



## RX 424 PLUS NEW

Ref. 710923

<b>Internal dimensions</b>	(W)560 x (D)415 x (H)345 mm
<b>External dimensions</b>	(W)700 x (D)710 x (H)540 mm
<b>Electric power</b>	3.800 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	60 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x480X340 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>RX 424 H</b> Ref. 710925	(humidifier included)

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter -  
Chamber light - 0-60 minute timer - Non-stop mode



## RX 603

Ref. 710527

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)285 mm
<b>External dimensions</b>	(W)820 x (D)800 x (H)475 mm
<b>Electric power</b>	3.900 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	48 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	3x600x400 - 3xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	3 wire rack
<b>RX 603 H</b>	(humidifier included)
Ref. 710528	

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



## RXP 604

Ref. 710546

<b>Internal dimensions</b>	(W)620 x (D)450 x (H)350 mm
<b>External dimensions</b>	(W)760 x (D)745 x (H)545 mm
<b>Electric power</b>	3.800 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	52 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x600x340 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>RXP 604 H</b>	(humidifier included)
Ref. 710636	

End of cycle alarm - Door switch - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode



## RX 604

Ref. 710529

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm	
<b>External dimensions</b>	(W)820 x (D)800 x (H)560 mm	
<b>Electric power</b>	5.700 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	56 Kg	
<b>Voltage</b>	400 V - 50/60Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1	
<b>Distance between trays</b>	80 mm	
<b>Standard equipment</b>	4 wire rack	
<b>RX 604 H</b>	(humidifier included)	
Ref. 710530		
<b>Single phase change (230V)</b>	Optional	Ref. 999H01

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



## RX 604 PLUS

Ref. 710531

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm	
<b>External dimensions</b>	(W)820 x (D)800 x (H)560 mm	
<b>Electric power</b>	6.300 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	60 Kg	
<b>Voltage</b>	400 V - 50/60Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1	
<b>Distance between trays</b>	80 mm	
<b>Standard equipment</b>	4 wire rack	
<b>RX 604 PLUS H</b>	(humidifier included)	
Ref. 710532		
<b>Single phase change (230V)</b>	Optional	Ref. 999H01

End of cycle alarm- Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



## RXL 304

Ref. 710534

<b>Internal dimensions</b>	(W)450 x (D)370 x (H)345 mm
<b>External dimensions</b>	(W)590 x (D)665 x (H)540 mm
<b>Electric power</b>	3.100 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	38 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x430x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 perforated aluminium trays
<b>RXL 304 H</b> Ref. 710535	(humidifier included)
<b>Change door opening</b>	Optional Ref. 999H01

Safety thermostat - 0-60 minute timer - Non-stop mode



## RXL 424

Ref. 710536

<b>Internal dimensions</b>	(W)500 x (D)420 x (H)345 mm
<b>External dimensions</b>	(W)640 x (D)710 x (H)540 mm
<b>Electric power</b>	3.100 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	38 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x480x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>RXL 424 H</b> Ref. 710537	(humidifier included)
<b>Change door opening</b>	Optional Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light -  
0-60 minute timer - Non-stop mode



## RXL 424 PLUS NEW

Ref. 710924

<b>Internal dimensions</b>	(W)560 x (D)415 x (H)345 mm
<b>External dimensions</b>	(W)700 x (D)715 x (H)540 mm
<b>Electric power</b>	3.800 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	40 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x480x340 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>RXL 424 PLUS H</b> Ref. 710926	(humidifier included)
<b>Change door opening</b>	Optional Ref. 999H01

End of cycle alarm - Safety thermostat - Chamber light -  
0-60 minute timer - Non-stop mode



## RXL 603

Ref. 710538

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)285 mm
<b>External dimensions</b>	(W)820 x (D)800 x (H)475 mm
<b>Electric power</b>	3.900 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	50 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	3x600x400 - 3xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	3 wire rack
<b>RXL 603 H</b> Ref. 710539	(humidifier included)
<b>Change door opening</b>	Optional Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter -  
Chamber light - 0-60 minute timer - Non-stop mode



## RXL 604 PLUS

Ref. 710540

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm	
<b>External dimensions</b>	(W)820 x (D)800 x (H)560 mm	
<b>Electric power</b>	6.300 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	60 Kg	
<b>Voltage</b>	400 V - 50/60Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1	
<b>Distance between trays</b>	80 mm	
<b>Standard equipment</b>	4 wire rack	
<b>RXL 604 PLUS H</b>	(humidifier included)	
<b>Change door opening</b>	Optional	Ref. 999H08
<b>Single phase change (230V)</b>	Optional	Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



## RX 424 HG

Ref. 710526

<b>Internal dimensions</b>	(W)500 x (D)420 x (H)345 mm	
<b>External dimensions</b>	(W)640 x (D)710 x (H)540 mm	
<b>Electric power</b>	3.100 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	39 Kg	
<b>Voltage</b>	230 V - 50/60Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	4x480x340 - 4xGN 2/3	
<b>Distance between trays</b>	80 mm	
<b>Standard equipment</b>	4 wire rack	

Humidifier - Grill - End of cycle alarm - Safety thermostat - Chamber light - 0-60 minute timer - Non-stop mode





## RX 604 PLUS HG

Ref. 710533

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm
<b>External dimensions</b>	(W)820 x (D)800 x (H)560 mm
<b>Electric power</b>	6.300 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	61 Kg
<b>Voltage</b>	400 V - 50/60Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>Single phase change (230V)</b>	Optional <span style="float: right;">Ref. 999H01</span>

Humidifier - Grill - End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - 0-60 minute timer - Non-stop mode



## RXD 384 V2'4 NEW

Ref. 710838

<b>Internal dimensions</b>	(W)450 x (D)370 x (H)345 mm
<b>External dimensions</b>	(W)590 x (D)710 x (H)555 mm
<b>Electric power</b>	3.200 W
<b>Maximum temperature</b>	260° C
<b>Weight</b>	38 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x430x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



## RXD 604 PLUS V2'4 NEW

Ref. 710840

<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm
<b>External dimensions</b>	(W)820 x (D)800 x (H)570 mm
<b>Electric power</b>	6.300 W
<b>Maximum temperature</b>	260° C
<b>Weight</b>	60 Kg
<b>Voltage</b>	400 V - 50/60Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack

**Single phase change (230V)** Optional Ref. 999H01

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



## RXDL 384 V2'4 NEW

Ref. 710839

<b>Internal dimensions</b>	(W)450 x (D)370 x (H)345 mm
<b>External dimensions</b>	(W)590 x (D)730 x (H)555 mm
<b>Electric power</b>	3.200 W
<b>Maximum temperature</b>	260° C
<b>Weight</b>	38 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	4x430x340 - 4xGN 2/3
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H08</span>

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



## RXDL 604 PLUS V2'4 NEW

Ref. 710841

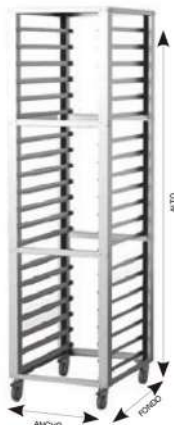
<b>Internal dimensions</b>	(W)680 x (D)470 x (H)365 mm
<b>External dimensions</b>	(W)820 x (D)820 x (H)570 mm
<b>Electric power</b>	6.300 W
<b>Maximum temperature</b>	260° C
<b>Weight</b>	60 Kg
<b>Voltage</b>	400 V - 50/60Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	4x600x400 - 4xGN 1/1
<b>Distance between trays</b>	80 mm
<b>Standard equipment</b>	4 wire rack
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H08</span>
<b>Single phase change (230V)</b>	Optional <span style="float: right;">Ref. 999H01</span>

End of cycle alarm - Door switch - Safety thermostat - Rotation inverter - Chamber light - Cooking phases - Recipe book - Clima control- Steam control - QR Control - Preheating



# ACCESORIES RX


## TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>TROLLEY 10B 480/340</b> N° Guides- 10	710099	(W)455 x (D)500 x (H)1015mm	424 / 424 PLUS
<b>TROLLEY 20B 480/340</b> N° Guides- 20	710098	(W)450 x (D)500 x (H)1860mm	424 / 424 PLUS
<b>TROLLEY 10B 600/400</b> N° Guides- 10	710097	(W)510 x (D)610 x (H)1015mm	603 / 604 / 604 PLUS
<b>TROLLEY 20B 600/400</b> N° Guides- 20	710095	(W)510 x (D)610 x (H)1860mm	603 / 604 / 604 PLUS

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>RX 43/34</b> N° Guides 8	710547	(W)590 x (D)580 x (H)850mm	304 / 384 Compatible with GN 2/3
<b>RX 48/34</b> N° Guides- 8	710548	(W)625 x (D)640 x (H)850mm	424 Compatible with GN 2/3
<b>RX 48/34 PLUS</b>  N° Guides- 8	710959	(W)700 x (D)710 x (H)850mm	424 PLUS Compatible with GN 1/1
<b>RX 60/40 LOW</b> N° Guides- 5	710667	(W)810 x (D)700 x (H)610mm	603 / 604 / 604 PLUS Compatible with GN 1/1
<b>RX 60/40</b> N° Guides- 8	710549	(W)810 x (D)700 x (H)850mm	603 / 604 / 604 PLUS Compatible with GN 1/1



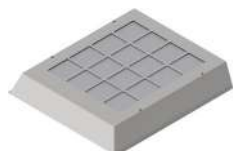
Ref. 710286

**WHEELED OPTION**

## HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>RX 60/40</b>	710631	(W)820 x (D)850 x (H)235 mm	603 / 604 / 604 PLUS
<b>RX 60/40 DUO</b>	710706	(W)820 x (D)850 x (H)235 mm	603 / 604 / 604 PLUS



**ACTIVE  
CARBON  
KIT** 

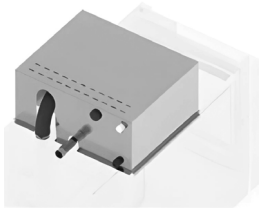
710907

(W)496 x (D)538 x (H)81 mm

RX

# ACCESORIES RX

## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>SERIE RX</b>	710551	(W)170 x (D)60 x (H)400 mm	RX SERIES
<b>SERIE RX H20</b>	710552	(W)500 x (D)90 x (H)285 mm	RX SERIES
<b>SERIE RX DUO</b>	710553	(W)580 x (D)200 x (H)180 mm	RX SERIES

## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>RX 43/34</b>	710554	(W)590 x (D)675 x (H)90 mm	304 / 384
<b>RX 48/34</b>	710555	(W)640 x (D)720 x (H)90 mm	424
<b>RX 48/34 PLUS</b>	710960	(W)700 x (D)710 x (H)850mm	424 PLUS
<b>RX 60/40</b>	710556	(W)820 x (D)800 x (H)90 mm	603 / 604 / 604 PLUS

## PLUMP KIT



	REFERENCE	DESCRIPTION	COMPATIBLE MODELS
<b>SERIE RX H20</b>	710781	Inlet water plump kit	H MODELS

## BANDEJAS



GN 2/3	GN 1/1	60X40
Page 174	Pages 175-177	Pages 180-181

  
fm

ST<sub>EAST</sub>



USB

**ST** *Fast*

## THE POWER OF ULTRA-FAST COOKING.

The **ST-Fast** ultra-fast cooking oven is a combination of cooking technologies, such as **convection**, **microwave** and **impigement**, which guarantees shorter cooking times than conventional ovens.

Its **design** is modern, avant-garde and innovative and will be the center of attention. It also stands out for its **functionality**, being a compact oven on the outside and spacious on the inside. Its cooking technology will allow you to prepare dishes in a matter of **seconds**. Pizzas in 100 seconds, chicken wraps in 90 seconds or nuggets in 170 seconds.

## OVERCOMING LIMITS



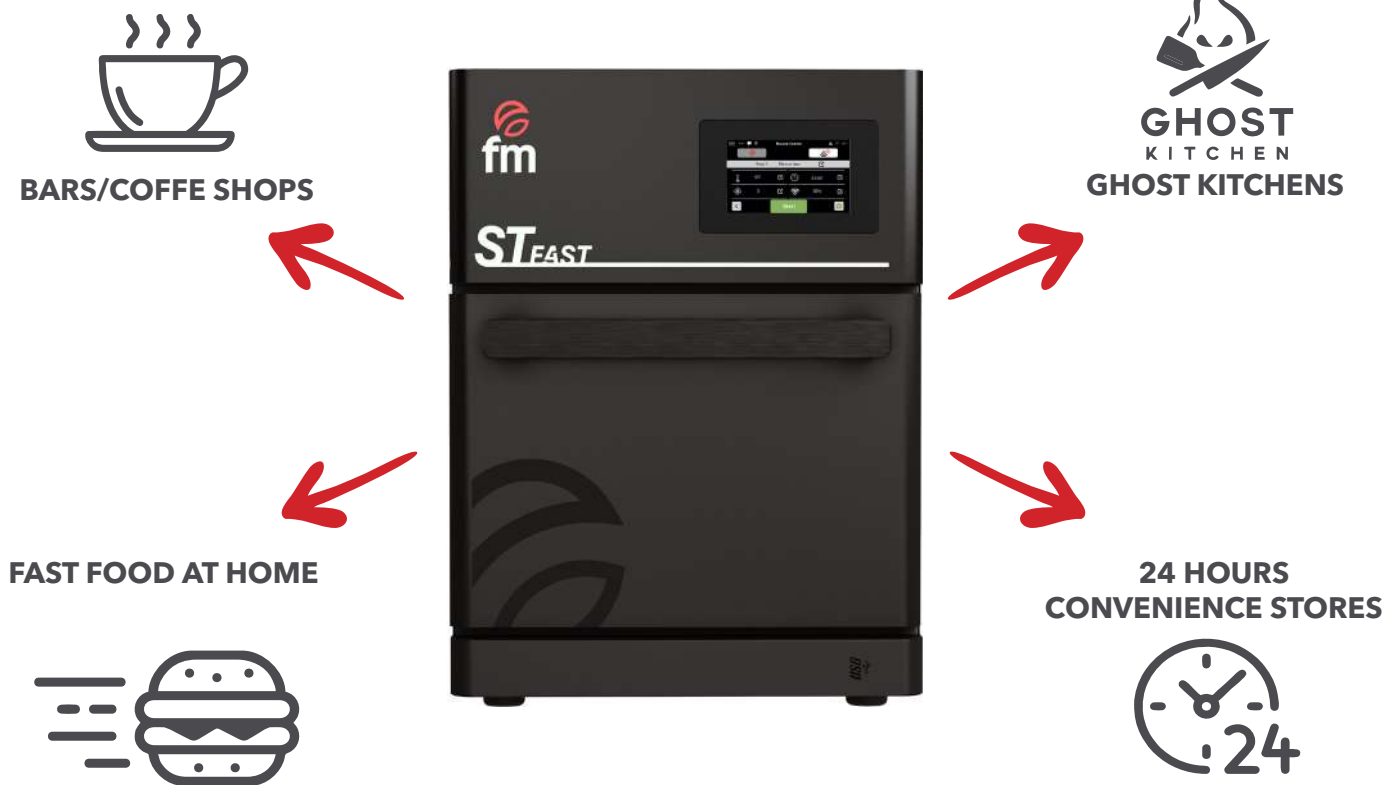


## EXPERIENCE REAL **SPEED**.

Our ST-Fast is the **ideal** partner for **bars, coffe shops, fast food service, take-away business, ghost kitchens** and **24-hour convenience stores**.

This oven represents a **revolution** in terms of **efficiency, speed** and **cooking quality**, considering its performance. Its technology allows a range actions from **roasting** and **baking** to **toasting** and **reheating**.

## DESIGNED TO...



# FEATURES

## MAKES THE MOST OF THE SPACE

Compact external dimensions with no loss of cooking chamber space

## LOW NOISE EMISSION

High sound insulation making it the perfect choice for spaces open to the public

## INTUITIVE, CAPACITIVE DISPLAY

Easy to use, guides all processes and displays every data point

## ATTRACTIVE DESIGN

It will attract the attention of all customers

## EASY TO CLEAN

Stainless steel interior, with smooth surface and rounded corners for easy cleaning

## MORE QUALITY IN LESS TIME

Combined cooking technology means higher quality results

## CATALYTIC CONVERTER

Avoids the need for an external ventilation system

## USB CONNECTION

You can download HACCP data and export/import recipes

## INTEGRATED WIFI CONNECTION

You can manage recipes by the cloud

## HIGH THERMAL INSULATION

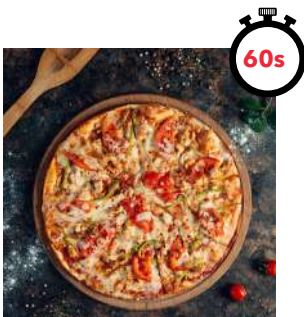
Increased safety in the working environment

## CUSTOMISABLE RECIPES

With a storage capacity of up to 300 recipes



## FEEL THE EXTREME SPEED



**Fresh pizza**  
1 portion



**Frozen chicken nuggets**  
12 - 14 uds.



**Fresh ham and cheese sandwich**  
1 ud.



**Regenerated fresh sandwich**  
1 ud.

\*The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for the cooking processes are maintained.

## THE CENTER OF OPERATIONS: THE TOUCHSCREEN.

It has a **high-resolution** touchscreen that allows you to press, scroll and navigate the interface intuitively, thanks to the large number of icons that simplify the understanding of its operation.

Quick access

Recipe classification

Creations of new recipes

Quick Start

Maintenance

Your oven always ready to prepare any type of recipe.

Start the cooking cycle **as soon as possible.**

## CONTROL OF EVERY PARAMETER.

Control every **parameter** of the oven from its intuitive and powerful interface.

Cooking mode Resistande only

Cooking mode Resistence+ Microwave

Temperature selection up to 275 °C.

Programming of unlimited time and countdown

6 levels of turbine speed.

10 levels of microwave power.

Fast

# CLOUD CONNECTIVITY

General conditions of the machine

Online/Offline

Updates

Statistics

Oven status

Online status of the oven

Active recipe in progress

Send messages (From any device)

The messages will be indicated on the screen of the oven

connecty.cloud

Home > Machine detail - E11234

Machine details: E11234  
Model type: BI FAST  
EDS serial number: 106783  
Installed firmware: VER 620 REV 001.22

STATUS: Offline

ALARMS: No current alarms

STATISTICS: Graph

LAST UPDATE: 26/4/2023, 14:01:00

SEND A MESSAGE TO THE MACHINE

Oven status

CURRENT MODE: Offline

RECIPE IN PROGRESS

SET POINT TEMPERATURE: 64 °C

fm

Send messages (From any device)

Remote message: New recipe available: bacon video

## FULL INTEGRATED CONNECTIVITY



Wifi connection



Control processes from any device



Download software updates, languages, recipes...



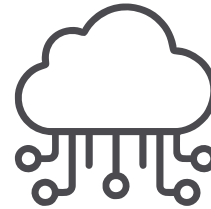
USB input for importing or exporting recipes and downloading data

# CLOUD CONNECTIVITY



## CONNECTY.CLOUD ACCOUNT

You can take advantage of the connecty.cloud subscription completely **free** of charge, without having to pay extra for the service.



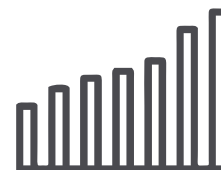
## GEOLOCATION

You will be able to **geolocate** each of the ovens associated with your Connecty.cloud account. You will be able to **access** them through the map and **send messages** and **recipes** or **check the status** of each oven.



## CONTROLLED CONSUMPTION

You will have a **detailed report** of the oven consumption (electricity, water,...).



## CREATE RECIPES

Thanks to the Cloud, you will be able to **create** recipes with the desired configuration, and **unify** them in all the ovens so that the result is always the same in each one of them.



## STF 21 NEW

Ref. 710865

<b>Internal dimensions</b>	(W)320 x (D)310 x (H)190 mm
<b>External dimensions</b>	(W)425 x (D)630 x (H)580 mm
<b>Total power</b>	3.750 W
<b>Convection power</b>	2.200 W
<b>Microwave power</b>	1.000 W
<b>Maximum temperature</b>	275° C
<b>Weight</b>	78 Kg
<b>Voltage</b>	230 V - 50Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	1 x 300x300 (included)
<b>Wifi connection</b>	Standard
<b>Paddle included</b>	Ref. 710746
<b>Teflon tray perforated included</b>	Ref. 710754



## STF 22 NEW

Ref. 710867

<b>Internal dimensions</b>	(W)320 x (D)310 x (H)190 mm	
<b>External dimensions</b>	(W)425 x (D)630 x (H)580 mm	
<b>Total power</b>	6.000 W	
<b>Convection power</b>	2.200 W	
<b>Microwave power</b>	2.000 W	
<b>Maximum temperature</b>	275° C	
<b>Weight</b>	85 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	1 x 300x300 (included)	
<b>Wifi connection</b>	Standard	
<b>Single phase change (230V)</b>	Optional	Ref.999H01
<b>Paddle included</b>	Ref. 710746	
<b>Teflon tray perforated included</b>	Ref. 710754	



**STF 21 BLACK** NEW

Ref. 710866

<b>Internal dimensions</b>	(W)320 x (D)310 x (H)190 mm
<b>External dimensions</b>	(W)425 x (D)630 x (H)580 mm
<b>Total power</b>	3.750 W
<b>Convection power</b>	2.200 W
<b>Microwave power</b>	1.000 W
<b>Maximum temperature</b>	275° C
<b>Weight</b>	78 Kg
<b>Voltage</b>	230 V - 50Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	1 x 300x300 (included)
<b>Wifi connection</b>	Standard
<b>Paddle included</b>	Ref. 710746
<b>Teflon tray perforated included</b>	Ref. 710754

**STF 22 BLACK** NEW

Ref. 710868

<b>Internal dimensions</b>	(W)320 x (D)310 x (H)190 mm	
<b>External dimensions</b>	(W)425 x (D)630 x (H)580 mm	
<b>Total power</b>	6.000 W	
<b>Convection power</b>	2.200 W	
<b>Microwave power</b>	2.000 W	
<b>Maximum temperature</b>	275° C	
<b>Weight</b>	85 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	1 x 300x300 (included)	
<b>Wifi connection</b>	Standard	
<b>Single phase change (230V)</b>	Optional	Ref.999H01
<b>Paddle included</b>	Ref. 710746	
<b>Teflon tray perforated included</b>	Ref. 710754	



## STF 32 NEW

Ref. 710917

<b>Internal dimensions</b>	(W)420 x (D)505 x (H)168 mm
<b>External dimensions</b>	(W)525 x (D)740 x (H)580 mm
<b>Total power</b>	7.000 W
<b>Convection power</b>	3.200 W
<b>Microwave power</b>	2.000 W
<b>Maximum temperature</b>	275° C
<b>Weight</b>	92 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N
<b>Trays capacity</b>	1 x 400x400 (included)
<b>Wifi connection</b>	Standard
<b>Paddle included</b>	Ref. 710944
<b>Teflon tray perforated included</b>	Ref. 710949



## STF 32 BLACK NEW

Ref. 710920

<b>Internal dimensions</b>	(W)420 x (D)505 x (H)168 mm	
<b>External dimensions</b>	(W)525 x (D)740 x (H)580 mm	
<b>Total power</b>	7.000 W	
<b>Convection power</b>	3.200 W	
<b>Microwave power</b>	2.000 W	
<b>Maximum temperature</b>	275° C	
<b>Weight</b>	92 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	1 x 400x400 (included)	
<b>Wifi connection</b>	Standard	
<b>Single phase change (230V)</b>	Optional	Ref.999H01
<b>Paddle included</b>	Ref. 710944	
<b>Teflon tray perforated included</b>	Ref. 710949	





## STF 41

Ref. 710905

<b>Internal dimensions</b>	(W)480 x (D)405 x (H)305 mm
<b>External dimensions</b>	(W)590 x (D)750 x (H)675 mm
<b>Total power</b>	5.600 W
<b>Convection power</b>	3.500 W
<b>Microwave power</b>	1.000 W
<b>Maximum temperature</b>	275° C
<b>Weight</b>	98 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N
<b>Trays capacity</b>	3 x 430x340 (1 included)
<b>Distance between trays</b>	80 mm
<b>Wifi connection</b>	Standard
<b>Single phase change (230V)</b>	Optional <span style="float: right;">Ref.999H01</span>
<b>Paddle included</b>	<i>Ref. 710746</i>













## STF 42

Ref. 710906

<b>Internal dimensions</b>	(W)480 x (D)405 x (H)305 mm
<b>External dimensions</b>	(W)590 x (D)750 x (H)675 mm
<b>Total power</b>	7.200 W
<b>Convection power</b>	3.500 W
<b>Microwave power</b>	2.000 W
<b>Maximum temperature</b>	275° C
<b>Weight</b>	110 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Trays capacity</b>	3 x 430x340 (1 included)
<b>Distance between trays</b>	80 mm
<b>Wifi connection</b>	Standard
<b>Single phase change (230V)</b>	Optional <span style="float: right;">Ref.999H01</span>
<b>Paddle included</b>	<i>Ref. 710746</i>



# FAST RECIPES

		<b>ST F21</b>	<b>ST F22</b>	<b>ST F32</b>	<b>ST F41</b>	<b>ST F42</b>
<b>Frozen french fries</b>		500g 210s	500g 180s	500g 240s	500g 290s	500g 260s
<b>Fresh bacon</b>		10-12 units 145s	10-12 units 100s	16-18 units 125s	20-22 units 225s	20-22 units 180s
<b>Fresh pizza</b>		1 portion 100s	1 portion 60s	1 unit 125s	1 unit. 170s	1 unit 140s
<b>Frozen chicken nuggets</b>		12/14 units 170s	12/14 units 110s	16/18 units. 150s	18/20 units 230s	18/20 units 190s
<b>Fresh ham and cheese sandwich</b>		1 unit. 70s	1 unit 55s	4 units 80s	4 units 80s	4 units 65s
<b>Fresh chicken wrap</b>		1 unit 90s	1 unit 75s	4 units 90s	4 units 190s	4 units 160s
<b>Regenerated fresh sandwich</b>		1 unit 50s	1 unit 40s	3 units 100s	3 units 190s	3 units 160s
<b>Regenerated fresh croissant</b>		1 unit 70 s	1 unit 50s	4 units 60s	4 units 190s	4 units 160s
<b>Regenerated fresh chocolate croissant</b>		1 unit 60s	1 unit 45s	4 units 60s	4 units 180s	4 units 150s
<b>Fresh salmon</b>		1 unit (180g) 110s	1 unit (180g) 75s	4 units (180g) 120s	4 units(180g) 190s	4 units (180g) 160s

\*The indicated times for these recipes making are indicative and have been carried out in laboratories in which ideal conditions for these cooking processes are maintained

\*The indicate times for the ST-F41 / 42 oven models have been estimated taking into account the execution of a cooking cycle in combined mode (heating elements + microwave) and using only one tray.

# ACCESORIES FAST

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBILITY
<b>ST-F 21/22</b>	710747	(W)430 x (D)625 x (H)950 mm	21/ 21 BLACK 22 / 22 BLACK
<b>ST-F 31/32</b> <small>NEW</small>	710927	(W)525 x (D)700 x (H)950 mm	32 / 32 BLACK
<b>ST-F 41/42</b>	710748	(W)595 x (D)715 x (H)950 mm	41 / 42

## TOP ACCESSORY



	REFERENCE	DIMENSIONS	COMPATIBILITY
<b>ST-F 21/22</b> <small>NEW</small>	710931	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
<b>ST-F 21/22 BLACK</b> <small>NEW</small>	710932	(W)430 x (D)520 x (H)55 mm	21/ 21 BLACK 22 / 22 BLACK
<b>ST-F 32</b> <small>NEW</small>	710933	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK
<b>ST-F 32 BLACK</b> <small>NEW</small>	710941	(W)530 x (D)635 x (H)55 mm	32 / 32 BLACK

## VENTILATION DUCT



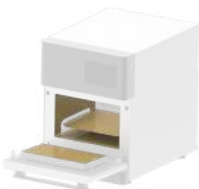
	REFERENCE	DIMENSIONS	COMPATIBILITY
<b>ST-F 21/22</b> <small>NEW</small>	710934	(W)425 x (D)40x (H)150 mm	21/ 21 BLACK 22 / 22 BLACK
<b>ST-F 21/22 BLACK</b> <small>NEW</small>	710935	(W)425 x (D)40x (H)150 mm	21 / 21 BLACK 22 / 22 BLACK
<b>ST-F 32</b> <small>NEW</small>	710936	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK
<b>ST-F 32 BLACK</b> <small>NEW</small>	710937	(W)525 x (D)40x (H)150 mm	32 / 32 BLACK

## PADDLES



	REFERENCE	DIMENSIONS
<b>PADDLE ST-F 21/22</b>	710746	300 x 300 mm
<b>PADDLE ST-F 32</b> <small>NEW</small>	710944	380 X 380 mm

## ADHESIVE TEFLONS



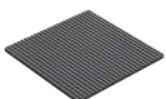
	REFERENCE	DIMENSIONS
<b>ST-F 21/22</b> <small>NEW</small>	710886	21/ 21 BLACK 22 / 22 BLACK
<b>ST-F 32</b>	710942	32 / 32 BLACK

## PINCH



	REFERENCE
<b>PINCH</b> <small>NEW</small>	710878

## TRAYS



FAST TRAYS	STARTER KIT FAST
Pages 182-183	Pages 185



fm

**ST** *Grill*

# ST GRILL

## A BOOMING CULINARY TREND.

Our **ST-Grill** charcoal oven is a sophisticated **fusion** between a grill and oven, specifically designed to **satisfy** the demanding needs of the hotel, restaurant and catering sector.

In this oven, charcoal is the **main element**, acting as a heat source and giving the food a **unique, traditional flavour**. By combining the grill and oven functions, the product is grilled, seared and smoked simultaneously.

## TRADITION WITH FIRE



## THE FIRE THAT CREATES FLAVOUR.

The ST-Grill charcoal oven is characterised by its **high quality** and exceptional performance. Made from durable and resistant materials, this oven **ensures** even heat distribution, allowing for precise and efficient cooking of food.

With the ST-Grill, you will be able to enjoy the delights of grilled food with a high level **professional guarantee.**

## DESIGNED TO...



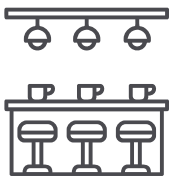
BRASSERIES



ROASTERS



BARS/CANTINES/  
RESTAURANTS



OUTDOOR KITCHENS



## CHIMNEY REGULATION SYSTEM

Its equipped with a practical **chimney regulation system** that will guarantee a **desired** temperature between 250°C-350°C



250 - 350°C

## IDEAL FOR ALL TYPES OF FOOD

You'll give your recipes all the distinctive **flavour** and **aroma** of charcoal.



## HIGH ENERGY EFFICIENCY

It greatly **increases** the usage time of each load of coal thanks to its **high thermal insulation**.



## COMBINED OVEN AND GRILL

It is the **perfect hybrid** between a traditional grill and oven.



## EASY MAINTENANCE

Its ash box, grease tray and removable cast iron racks make it **easy** to clean the oven.



## MADE OF QUALITY MATERIALS

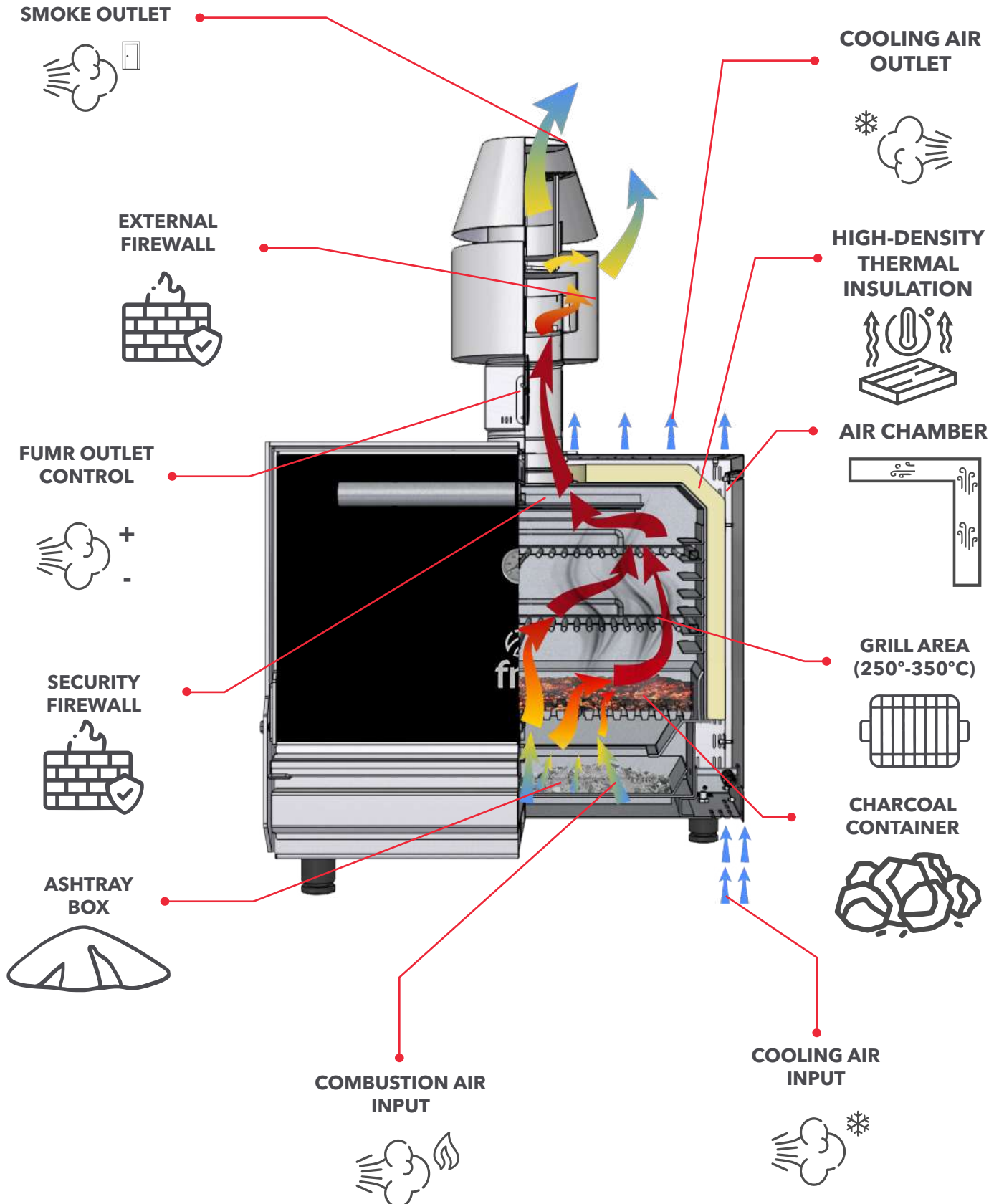
Made of high quality **stainless steel**. It has an **anti-impact system** and **high thermal insulation**.





# HOW DOES IT WORK?

The ST-Grill is an oven that uses exclusively the **heat generated by charcoal**. This diagram shows the **complete anatomy** of the oven, the air flows and how they travel inside the oven from its entrance to its extraction, guaranteeing a **homogeneous** distribution of heat and **ensuring** an impeccable result.



# ADAPTED TO YOUR NEEDS



**ST Grill 300**



GRILL EQUIPMENT  
(570 x 350mm)



DINERS  
(40-50)

**W**

POWER APROX.  
3kW



**ST Grill 400**



GRILL EQUIPMENT  
(570 x 520mm)



DINERS  
(75-90)

**W**

POWER APROX.  
4,5kW



**ST Grill 500**



GRILL EQUIPMENT  
(760 x 520mm)



DINERS  
(100-120)

**W**

POWER APROX.  
5,5kW

## ST G300

Ref. 710719

<b>Grill dimension</b>	1 x (570 x 350 mm)
<b>Compatibility with GN</b>	1 tray GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	3 kW
<b>Diners</b>	40-50
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	200 Kg
<b>External dimensions (no accesories)</b>	(W)740 x (D)575 x (H)670 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: stainless steel.



## ST G300 S

Ref. 710801

<b>Grill dimension</b>	1 x (570 x 350 mm)
<b>Compatibility with GN</b>	1 tray GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	3 kW
<b>Diners</b>	40-50
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	200 Kg
<b>External dimensions (no accesories)</b>	(W)740 x (D)575 x (H)670 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: steel.



## ST G400

Ref. 710720

<b>Grill dimension</b>	1 x (570 x 520 mm)
<b>Compatibility with GN</b>	1 tray GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	4,5 kW
<b>Diners</b>	75-90
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	240 Kg
<b>External dimensions (no accesories)</b>	(W)740 x (D)720 x (H)680 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: stainless steel.



## ST G400 S

Ref. 710802

<b>Grill dimension</b>	1 x (570 x 520 mm)
<b>Compatibility with GN</b>	1 tray GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	4,5 kW
<b>Diners</b>	75-90
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	240 Kg
<b>External dimensions (no accesories)</b>	(W)740 x (D)720 x (H)680 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: steel.



## ST G500

Ref. 710721

<b>Grill dimension</b>	1 x (760 x 520 mm)
<b>Compatibility with GN</b>	2 trays GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	5,5 kW
<b>Diners</b>	100-120
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	285 Kg
<b>External dimensions (no accesories)</b>	(W)930 x (D)720 x (H)680 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: stainless steel.



## ST G500 S

Ref. 710803

<b>Grill dimension</b>	1 x (760 x 520 mm)
<b>Compatibility with GN</b>	2 trays GN1/1
<b>Fire up time</b>	45 min aprox
<b>Power aprox.</b>	5,5 kW
<b>Diners</b>	100-120
<b>Temperature</b>	250° - 350° C
<b>Weight</b>	285 Kg
<b>External dimensions (no accesories)</b>	(W)930 x (D)720 x (H)680 mm
<b>Fumes outlet connection</b>	120 mm

Included: pull disabling system, poker, ash shovel, clamp and brush.  
Material: steel.



# ACCESORIES GRILL

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST - G300</b>	710733	(W)725 x (D)510 x (H)825 mm	G300 / G300S
<b>ST - G400</b>	710734	(W)725 x (D)655 x (H)825 mm	G400 / G400S
<b>ST - G500</b>	710735	(W)915 x (D)655 x (H)825 mm	G500 / G500S




## CUPBOARDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST - G300</b>	710736	(W)720 x (D)505 x (H)800 mm	G300/G300S
<b>ST - G400</b>	710737	(W)720 x (D)650 x (H)800 mm	G400 / G400S
<b>ST - G500</b>	710738	(W)910 x (D)650 x (H)800 mm	G500 / G500S




## TRAY SUPPORT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST - G300</b> 	710739	(W)720 x (D)500 x (H)195 mm	G300 / G300S
<b>ST - G400</b> 	710740	(W)720 x (D)650 x (H)195 mm	G400 / G400S
<b>ST - G500</b> 	710741	(W)910 x (D)650 x (H)195 mm	G500 / G500S








## HIBACHI



	REFERENCE	DIMENSIONS
<b>GN 1/6</b> 	710875	(W)285 x (D)180 x (H)240 mm
<b>GN 1/3</b> 	710876	(W)435 x (D)200 x (H)240 mm
<b>GN 1/2</b> 	710877	(W)413 x (D)280 x (H)220 mm

# ACCESORIES GRILL

## INCLUDED

		REFERENCE
	<b>PULL DISABLING SYSTEM</b>	710722
	<b>ASH SHOVEL</b>	710727
	<b>CLAMP 6MM</b> 	710900
	<b>BRUSH</b>	710729
	<b>POKER L-450</b>	710725
	<b>POKER L-750</b>	710726
	<b>GRILL 570X350</b>	710730
	<b>GRILL 570X520</b>	710731
	<b>GRILL 760X520</b>	710732

## COMPLEMENTS

		REFERENCE
	<b>FIREWALL</b>	710723
	<b>ANTI-SPARK CAP</b>	710724
	<b>MARABOU CHARCOAL BAG</b> <b>15KG.</b> 	710901

## ACCESORIES



ST GRILL ACCESORIES 





**ST** *Pizza*

## STZ 133

Ref. 710589

<b>Internal dimensions</b>	(W)405 x (D)370 x (H)80 mm
<b>External dimensions</b>	(W)535 x (D)535 x (H)261 mm
<b>Electric power</b>	2.000 W
<b>Maximum temperature</b>	320° C
<b>Weight</b>	20Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Capacity</b>	1 pizza x ø 350 mm

High-quality refractory material cooking surface - Cicle end alarm -  
Timer 0-60 min. - Non-stop mode



Tray position



## STZ 233

Ref. 710590

<b>Internal dimensions</b>	2x (W)405 x (F)370 x (H)80 mm
<b>External dimensions</b>	(W)535 x (D)535 x (H)390 mm
<b>Electric power</b>	3.000 W
<b>Maximum temperature</b>	320° C
<b>Weight</b>	28 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Capacity</b>	2 pizzas x ø 350 mm

High-quality refractory material cooking surface - Cicle end alarm -  
Timer 0-60 min. - Non-stop mode



Tray position



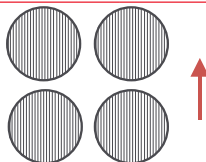
## STZ 433 M

Ref. 710591

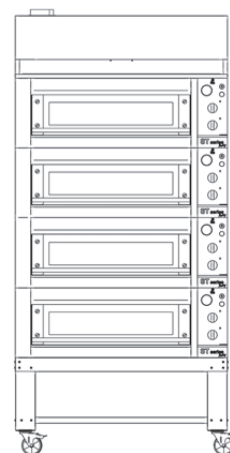
<b>Internal dimensions</b>	(W)820x (D)720 x (H)190 mm	
<b>External dimensions</b>	(W)1090 x (D)990 x (H)390 mm	
<b>Electric power</b>	5.600 W	
<b>Maximum temperature</b>	400° C	
<b>Weight</b>	110 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Single phase change (230V)</b>	Optional	Ref. 999H01
<b>Cooking surface</b>	820 x 700 mm	
<b>Capacity</b>	4 pizzas x ø 330 mm	

Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Tray position



Stackable module up to 4 levels



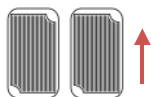
## STZ 433 V5

Ref. 710587

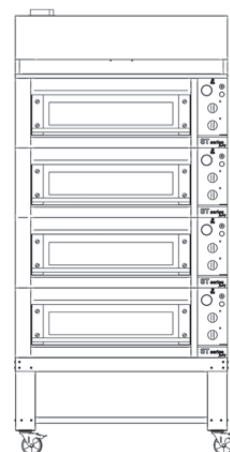
<b>Internal dimensions</b>	(W)820 x (D)700 x (H)190 mm	
<b>External dimensions</b>	(W)1090 x (D)990 x (H)390 mm	
<b>Electric power</b>	5.600 W	
<b>Maximum temperature</b>	350° C	
<b>Weight</b>	110 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Cooking surface</b>	820 x 700 mm	
<b>Capacity</b>	2 trays x 600x400	
<b>Humidifier</b>	Optional	Ref. 710602
<b>Single phase change (230V)</b>	Optional	Ref. 999H01

5" Touch screen - Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Longitudinal tray position



Stackable module up to 4 levels



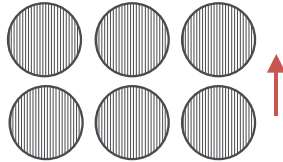
## STZ 633 M

Ref. 710592

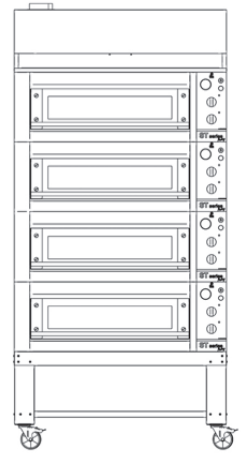
<b>Internal dimensions</b>	(W)1230 x (D)700 x (H)190 mm
<b>External dimensions</b>	(W)1500 x (D)990 x (H)390 mm
<b>Electric power</b>	8.800 W
<b>Maximum temperature</b>	400° C
<b>Weight</b>	140 Kg
<b>Voltage</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Cooking surface</b>	1230 x 700 mm
<b>Capacity</b>	6 pizzas x ø 330 mm

Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Posición de bandeja



Stackable module up to 4 levels



## STZ 633 V5

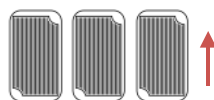
Ref. 710588

<b>Internal dimensions</b>	(W)1230 x (D)700 x (H)190 mm
<b>External dimensions</b>	(W)1500 x (D)990 x (H)390 mm
<b>Electric power</b>	8.800 W
<b>Maximum temperature</b>	350° C
<b>Weight</b>	140 Kg
<b>Voltaje</b>	400 V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Cooking surface</b>	1230 x 700 mm
<b>Capacity</b>	3 trays x 600x400

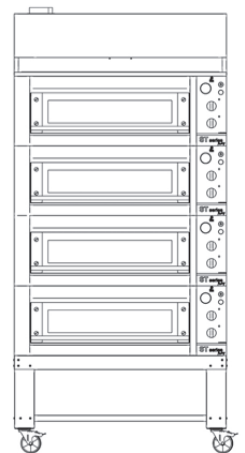
**Humidifier** Optional Ref. 710602

5" Touch screen - Cooking surface high-quality refractory material - Thermometer - Led chamber light - Independent base/top temperature control

Longitudinal tray position



Stackable module up to 4 levels



# ACCESORIES ST PIZZA

## STANDS



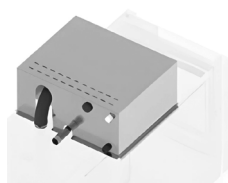
	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STZ - 433</b> <b>H1000</b> (1 o 2 modules)	710593	(W)1090 x (D)940 x (H)1000mm	433M / 433 V5
<b>STZ - 433</b> <b>H650</b> (3 modules)	710594	(W)1090 x (D)940 x (H)650mm	433M / 433 V5
<b>STZ - 433</b> <b>H350</b> (4 modules)	710595	(W)1090 x (D)940 x (H)350mm	433M / 433 V5
<b>STZ - 633</b> <b>H1000</b> (1 o 2 modules)	710596	(W)1500 x (D)940 x (H)1000mm	633M / 633 V5
<b>STZ - 633</b> <b>H650</b> (3 modules)	710597	(W)1500 x (D)940 x (H)650mm	633M / 633 V5
<b>STZ - 633</b> <b>H350</b> (4 modules)	710598	(W)1500 x (D)940 x (H)350mm	633M / 633 V5
<b>Optional racks</b> 5 guides	710683	600x400	ST-PIZZA
8 guides	710682		

## HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS		
<b>STZ - 433</b> <b>UNO</b> <b>DUO</b> <b>TRIPLE</b> <b>QUADRUPLE</b>	<i>Ref. 710599</i> <i>Ref. 710760</i> <i>Ref. 710761</i> <i>Ref. 710762</i>	(W)1090 x (D)1300 x (H)300mm	433M / 433 V5		
<b>STZ - 633</b> <b>UNO</b> <b>DUO</b> <b>TRIPLE</b> <b>QUADRUPLE</b>	<i>Ref. 710600</i> <i>Ref. 710763</i> <i>Ref. 710764</i> <i>Ref. 710765</i>			(W)1500 x (D)1300 x (H)300mm	633M / 633 V5

## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STZ</b> <b>UNO</b> <b>DUO</b> <b>TRIPLE</b> <b>QUADRUPLE</b>	<i>Ref. 710601</i> <i>Ref. 710766</i> <i>Ref. 710767</i> <i>Ref. 710768</i>	(W)1070 x (D)440 x (H)240mm	433M / 433 V5 633M / 633 V5

## SUPERPOSITION KIT

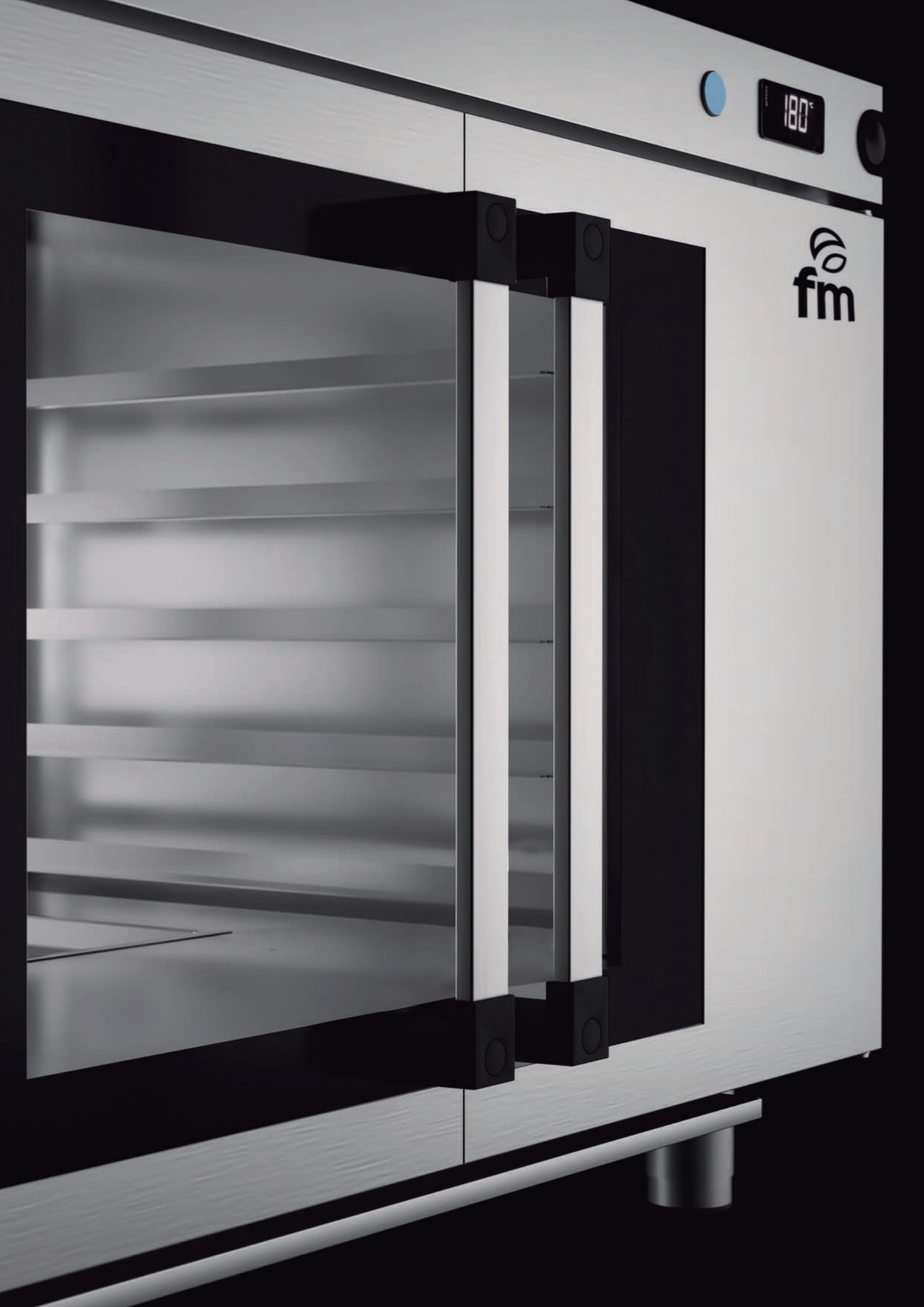


	REFERENCE	COMPATIBLE MODELS
<b>STZ</b>		
<b>DUO</b>	<i>Ref. 710672</i>	433M / 433 V5
<b>TRIPLE</b>	<i>Ref. 710718</i>	633M / 633 V5
<b>QUADRUPLE</b>	<i>Ref. 710780</i>	

## TRAYS



PIZZA TRAYS	60X40
-------------	-------



180°C

fm

# PROVERS

# PROVERS

---

WE HAVE CREATED THE PERFECT **ENVIRONMENT** FOR THE **PROVING** OF THE PRODUCT.

The conditions for a **perfect proving** of the product are demanding. The temperature and humidity level must be just right in order to achieve a **quality product**.

Our provers are designed according to this principle and guarantee a unique and unequalled result. Perfection will be the result.

---





## F 408

Ref. 710603

<b>Internal dimensions</b>	(W)490 x (D)560 x (H)650 mm
<b>External dimensions</b>	(W)640 x (D)640 x (H)975 mm
<b>Electric power</b>	700 W
<b>Maximum temperature</b>	85° C
<b>Weight</b>	35 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	8 x 480x340 trays
<b>Distance between trays</b>	80 mm



## F 608

Ref. 710782

<b>Internal dimensions</b>	(W)610 x (D)645 x (H)650 mm
<b>External dimensions</b>	(W)820 x (D)700 x (H)975 mm
<b>Electric power</b>	1.400 W
<b>Maximum temperature</b>	85° C
<b>Weight</b>	42 Kg
<b>Voltage</b>	230 V - 50/60Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	8 x 600 x 400 trays
<b>Distance between trays</b>	80 mm



## STF 610

Ref. 710626

<b>Internal dimensions</b>	(W)720 x (D)850 x (H)425 mm
<b>External dimensions</b>	(W)880 x (D)950 x (H)690 mm
<b>Electric power</b>	1.400 W
<b>Maximum temperature</b>	85° C
<b>Weight</b>	60 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	5 x 800x600 trays 10 x 600x400 trays
<b>Distance between trays</b>	80 mm

3/4" Water connection - Water tank fill up button - Compatible with ST Bakery dimensions



## STF 620

Ref. 710606

<b>Internal dimensions</b>	(W)720 x (D)850 x (H)825 mm
<b>External dimensions</b>	(W)880 x (D)950 x (H)1090 mm
<b>Electric power</b>	1.400 W
<b>Maximum temperature</b>	85° C
<b>Weight</b>	80 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Trays capacity</b>	10 x 800x600 trays 20 x 600x400 trays
<b>Distance between trays</b>	80 mm

3/4" Water connection - Water tank fill up button - Compatible with ST Bakery dimensions



## STF 433

Ref. 710769

<b>Internal dimensions</b>	(W)720 x (D)890 x (H)430 mm	
<b>External dimensions</b>	(W)1090 x (D)985 x (H)690 mm	
<b>Electric power</b>	1.400 W	
<b>Maximum temperature</b>	85° C	
<b>Weight</b>	80 Kg	
<b>Voltage</b>	230 V - 50/60Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	5 x 800x600 trays 10 x 600x400 trays	
<b>Distance between trays</b>	80 mm	
<b>Superposition kit STF/STZ 433</b>	Optional	Ref. 710796

3/4" Water connection - Water tank fill up button - Compatible with STZ 433



## STF 633

Ref. 710770

<b>Internal dimensions</b>	(W)1335 x (D)885 x (H)425 mm	
<b>External dimensions</b>	(W)1500 x (D)985 x (H)690 mm	
<b>Electric power</b>	2.100 W	
<b>Maximum temperature</b>	85° C	
<b>Weight</b>	105 Kg	
<b>Voltage</b>	230V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	5 x 800x600 trays 10 x 600x400 trays	
<b>Distance between trays</b>	80 mm	
<b>Superposition kit STF/STZ 633</b>	Optional	Ref. 710797

Conexión de agua 3/4" - Llenado depósito de agua mediante pulsador - Compatible medida STZ 633





  
www.fmindustrial.es

100°  
+ °C  
10°



100°  
10°

# REGENERATORS

## RG 311 A

Ref. 710610

<b>Internal dimensions</b>	(W)594 x (D)386 x (H)240 mm	
<b>External dimensions</b>	(W)700 x (D)695 x (H)450 mm	
<b>Electric power</b>	3.900 W	
<b>Maximum temperature</b>	140-160° C	
<b>Weight</b>	41 Kg	
<b>Voltage</b>	230 V - 50/60Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	3 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Change door opening</b>	Optional	Ref. 999H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch



## RG 311

Ref. 710607

<b>Internal dimensions</b>	(W)594 x (D)386 x (H)240 mm	
<b>External dimensions</b>	(W)700 x (D)695 x (H)450 mm	
<b>Electric power</b>	3.900 W	
<b>Maximum temperature</b>	170° C	
<b>Weight</b>	41 Kg	
<b>Voltage</b>	230V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Trays capacity</b>	3 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Humidity</b>	0-100%	
<b>Water connection</b>	Yes	
<b>Pre-heating</b>	Yes	
<b>Cooking programs</b>	99 (with 3 phases each)	
<b>Change door opening</b>	Optional	Ref. 999H08

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch



### RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)

## RG 611 A

Ref. 710611

<b>Dimensiones internas</b>	(W)594 x (D)386 x (H)451 mm	
<b>Dimensiones externas</b>	(W)700 x (D)695 x (H)710 mm	
<b>Potencia eléctrica</b>	5.650 W	
<b>Temperatura máxima</b>	140-160° C	
<b>Peso</b>	54 Kg	
<b>Voltaje</b>	400V - 50/60 Hz	
<b>Conexión</b>	Three phase 3F + N + T	
<b>Single phase change (230V)</b>	Optional	Ref. 999H01
<b>Trays capacity</b>	6 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Change door opening</b>	Optional	Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



## RG 611

Ref. 710608

<b>Dimensiones internas</b>	(W)594 x (D)386 x (H)451 mm	
<b>Dimensiones externas</b>	(W)700 x (D)695 x (H)710 mm	
<b>Potencia eléctrica</b>	5.650 W	
<b>Temperatura máxima</b>	170° C	
<b>Peso</b>	54Kg	
<b>Voltaje</b>	400V - 50/60 Hz	
<b>Conexión</b>	Three phase 3F + N + T	
<b>Single phase change (230V)</b>	Optional	Ref. 999H01
<b>Trays capacity</b>	6 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Humidity</b>	0-100%	
<b>Water connection</b>	Yes	
<b>Pre-heating</b>	Yes	
<b>Cooking programs</b>	99 (with 3 phases each)	
<b>Change door opening</b>	Optional	Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



### RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)

## RG 1011 A

Ref. 710612

<b>Internal dimensions</b>	(W)594 x (D)386 x (H)710 mm	
<b>External dimensions</b>	(W)735 x (D)695 x (H)980 mm	
<b>Electric power</b>	10.300 W	
<b>Maximum temperature</b>	140-160° C	
<b>Weight</b>	85 Kg	
<b>Voltage</b>	400V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	10 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Change door opening</b>	Optional	Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



## RG 1011

Ref. 710609

<b>Internal dimensions</b>	(W)594 x (D)386 x (H)710 mm	
<b>External dimensions</b>	(W)735 x (D)695 x (H)980 mm	
<b>Electric power</b>	10.300 W	
<b>Maximum temperature</b>	170° C	
<b>Weight</b>	85 Kg	
<b>Voltage</b>	400V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	10 x GN 1/1 trays	
<b>Distance between trays</b>	65 mm	
<b>Humidity</b>	0-100%	
<b>Water connection</b>	Yes	
<b>Pre-heating</b>	Yes	
<b>Cooking programs</b>	99 (with 3 phases each)	
<b>Change door opening</b>	Optional	Ref. 999H08

End of cycle alarm - Rotation inverter - Safety thermostat - Door switch



### RG ACCESORIES



Stand RG - 8 Guides (Ref. 710630)

Wheeled option (Ref. 710286)



## RG 1021 A

Ref. 710771

<b>Internal dimensions</b>	(W)594 x (D)710 x (H)710 mm
<b>External dimensions</b>	(W)735 x (D)1020 x (H)985 mm
<b>Electric power</b>	18.400 W
<b>Maximum temperature</b>	140-160° C
<b>Weight</b>	105 Kg
<b>Voltage</b>	400V - 50/60 Hz
<b>Connection</b>	Three phase 3F + N + T
<b>Capacidad de bandejas</b>	10 x GN 2/1 trays
<b>Distancia entre bandejas</b>	65 mm
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H08</span>

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch



## RG 1021

Ref. 710772

<b>Internal dimensions</b>	(W)594 x (D)710 x (H)710 mm
<b>External dimensions</b>	(W)735 x (D)1020 x (H)985 mm
<b>Electric power</b>	18.400 W
<b>Maximum temperature</b>	170° C
<b>Weight</b>	105 Kg
<b>Voltage</b>	400V - 50/60 Hz
<b>Connection</b>	Trifásica 3F + N + T
<b>Trays capacity</b>	10 x GN 2/1 trays
<b>Distance between trays</b>	65 mm
<b>Humidity</b>	0-100%
<b>Water connection</b>	Yes
<b>Pre-heating</b>	Yes
<b>Cooking programs</b>	99 (with 3 phases each)
<b>Change door opening</b>	Optional <span style="float: right;">Ref. 999H08</span>

End od cycle alarm - Rotation inverter - Safety thermostat - Door switch



### RG ACCESORIES



Stand RG 2/1 - 8 Guides (Ref. 710826)

Wheeled option (Ref. 710286)

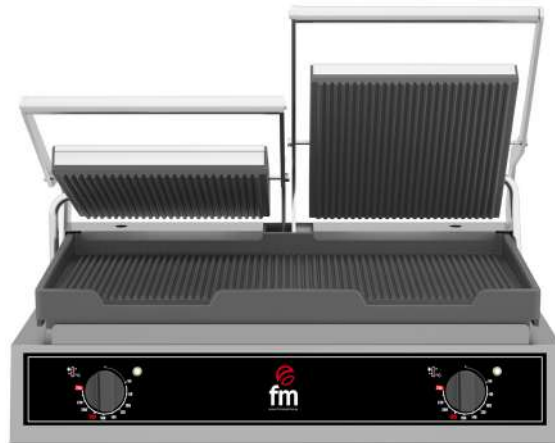


**GRILL**

# GRILL

## FIND THE **PERFECT** PARA CADA OCASIÓN!

With a variety of styles and sizes, these **high-performance** grills ensure even cooking and **exceptional results**, whether you're preparing a simple breakfast or a gourmet dinner for family and friends. Each grill has been chosen with **durability, ease of use** and **cleanliness** in mind, ensuring that your investment is not only a practical addition, but a versatile and rewarding culinary adventure.



## GR 1

Ref. 710613

<b>External dimensions</b>	(W)330 x (D)430 x (H)260 mm
<b>Electric power</b>	2.000 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	21 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Cast iron cooking surface</b>	255 x 245 mm

**GRL - 1 (Smooth base cooking surface)**

Ref. 710621

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake



## GR 2

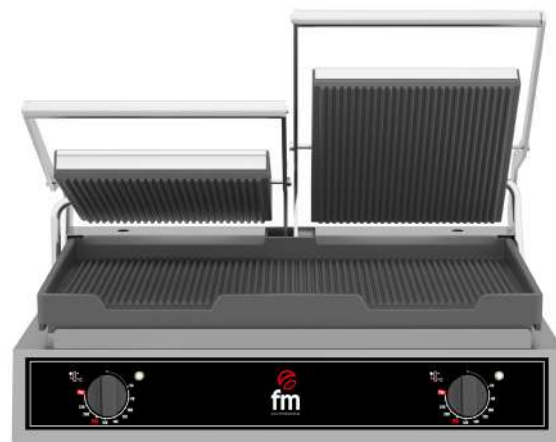
Ref. 710614

<b>External dimensions</b>	(W)650 x (D)430 x (H)260 mm
<b>Electric power</b>	4.000 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	40 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Cast iron cooking surface</b>	550 x 245 mm

### GRL - 2 (Smooth base cooking surface)

Ref. 710622

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake



## GR 3

Ref. 710615

<b>External dimensions</b>	(W)440 x (D)430 x (H)260 mm
<b>Electric power</b>	3.300 W
<b>Maximum temperature</b>	250° C
<b>Weight</b>	28 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko
<b>Cast iron cooking surface</b>	360 x 245 mm

### GRL - 3 (Smooth base cooking surface)

Ref. 710623

Cast iron cooking surface - Front grease collector - Grooved base and top surface - Adjustable height up the needs - Hinged cover brake





**TOASTERS**

# TOASTERS

## TTH 3002

Ref. 710616

<b>Cooking chamber dimensions</b>	(W)220 x (D)500 x (H)70 mm
<b>External dimensions</b>	(W)750 x (D)420 x (H)250 mm
<b>Electric power</b>	3.000 W
<b>Weight</b>	20 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko

Adjustable speed - Independent heating elements regulation -  
Removable bottom tray - Double turning direction



## TTH 4400

Ref. 710617

<b>Cooking chamber dimensions</b>	(W)340 x (D)555 x (H)70 mm	
<b>External dimensions</b>	(W)1258 x (D)590 x (H)320 mm	
<b>Electric power</b>	4.400 W	
<b>Weight</b>	35 Kg	
<b>Voltage</b>	230V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Three phase change</b>	Optional	Ref. 999106

Adjustable speed - Removable bottom tray - Adjustable entry height  
(Min. 30/ Max. 70) - Double turning direction - Upper plate warmer tray





## TTV 2400

Ref. 710618

<b>Cooking chamber dimensions</b>	(W)295 x (D)460 x (H)70 mm
<b>External dimensions</b>	(W)480 x (D)535 x (H)400 mm
<b>Electric power</b>	2.800 W
<b>Weight</b>	20 Kg
<b>Voltage</b>	230V - 50/60 Hz
<b>Connection</b>	Single phase Schuko

Adjustable speed - Independent heating elements regulation -  
Removable bottom tray



## TTV 4000

Ref. 710619

<b>Cooking chamber dimensions</b>	(W)390 x (D)570 x (H)70 mm	
<b>External dimensions</b>	(W)570 x (D)644 x (H)400 mm	
<b>Electric power</b>	4.000 W	
<b>Weight</b>	22 Kg	
<b>Voltage</b>	230V - 50/60 Hz	
<b>Connection</b>	Single phase Schuko	
<b>Three phase change</b>	Optional	Ref. 999106

Adjustable speed - Independent heating elements regulation -  
Removable bottom tray





ST series  
*Bakery*



80°



# COMBINATIONS

**HOOD C01**  
Ref. 710758

**RXDL 604 PLUS V2'4**  
Ref. 710841

**RXD 604 PLUS V2'4**  
Ref. 710838

**STF 610**  
Ref. 710626



**SUPERPOSITION KIT C01**

Ref. 710799

**COMBINATION C01**

Ref. 710773



**HOOD C02**  
Ref. 710705

**STB 606 V7**  
Ref. 710492

**STB MODULE**  
Ref. 710580

**STF 610**  
Ref. 710626



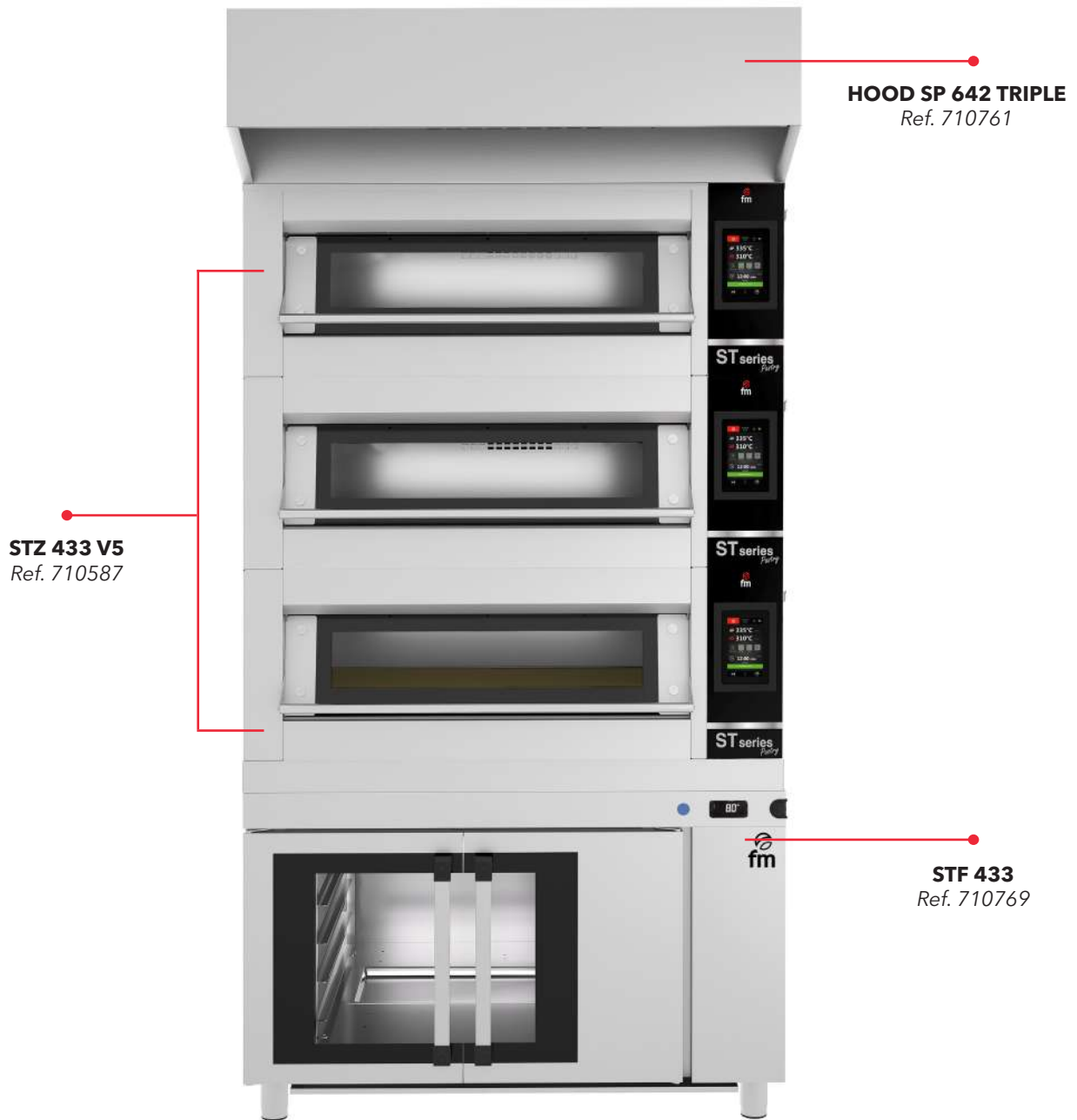
**SUPERPOSITION KIT C02**

Ref. 710632

**COMBINATION C02**

Ref. 710774





**SUPERPOSITION KIT C03**

Ref. 710793

**COMBINATION C03**

Ref. 710775



**HOOD C04**  
Ref. 710759

**TRAYER  
600X400**  
Ref. 710779

**STB 606 V7**  
Ref. 710492

**STZ 633 V5**  
Ref. 710588

**STF 633**  
Ref. 710770

**SUPERPOSITION KIT C04**

Ref. 710795

**COMBINATION C04**

Ref. 710776









A dark, low-key photograph of a person's hand holding a white, curved object, possibly a car accessory, against a black background. The lighting is dramatic, highlighting the contours of the hand and the object. The background is mostly black, with some faint vertical lines and numbers (7, 6, 5) visible on the left side, suggesting a car's interior or a display rack.


# ACCESORIES


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

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

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

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

# GENERAL ACCESORIES

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



A dark, low-key photograph of a server rack. The rack is filled with vertical server units, and a hand is visible at the bottom left corner, possibly interacting with the equipment. The overall scene is dimly lit, with the primary light source highlighting the word 'TRAYS' in the center.

# TRAYS

## STAINLESS STEEL CONTAINER GN 2/3



### 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

840H10 H20

840H11 H40

840H12 H65

## STAINLESS STEEL CONTAINER PERFORATED GN 2/3



### 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

840H19 H20

840H20 H40

840H21 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

### DIMENSIONS

810H17 GN 2/3

## 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

### DIMENSIONS

810H18 GN 2/3

## 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

840H27 GN 2/3

## 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

### DIMENSIONS

840H07

H20

840H08

H40

840H51

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

### DIMENSIONS

840H16

H20

840H17

H40

840H50

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

### DIMENSIONS

810H14

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

### DIMENSIONS

810H15

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

### DIMENSIONS

840H03

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><b>Ideal for</b> 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 <b>durable</b> and <b>resistant</b>.</p> <p><b>Ideal for</b> 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



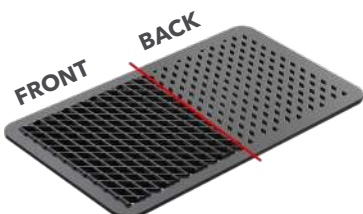
DESCRIPTION	REFERENCE	DIMENSIONS
<p>This non-stick grill will help you to make everything you <b>want to grill</b>, achieving a unique finish.</p> <p>Its grid will mark the product giving it that <b>perfect grilled finish</b>.</p>	840H37	GN 1/1

## NON-STICK MULTIFUNCTION TRAY NEW



DESCRIPTION	REFERENCE	DIMENSIONS
<p>New tray with <b>double non-stick surface</b>. You can use one of its two sides depending on the food you want to bake.</p> <p><b>Ideal for</b> 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 <b>different marking</b> 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.

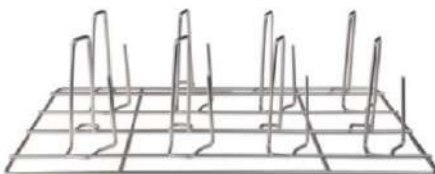
### REFERENCE

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**.

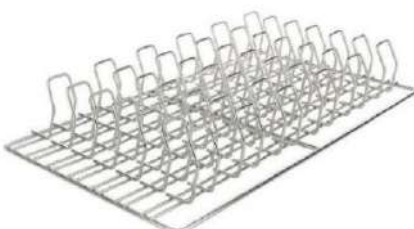
### REFERENCE

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

## ALUMINIUM PIZZA PAN



### DESCRIPTION

Aluminium pizza pan. Available in different size diameters (250mm - 300mm - 350 mm).

This pan is **ideal for** cooking pizzas.

### REFERENCE

### DIMENSIONS

811H01

ø 250 mm

811H02

ø 300 mm

811H03

ø 350 mm

## PIZZA PAN GRID



### DESCRIPTION

Pizza pan grid. Available in different size diameters (250mm - 300mm - 350 mm).

This pan is **ideal for** cooking pizzas.

### REFERENCE

### DIMENSIONS

811H04

ø 250 mm

811H05

ø 300 mm

811H06

ø 350 mm

## BAKING AND ROASTING PAN



### DESCRIPTION

Baking and roasting pan with a diameter of 20 cm. Its material is highly resistant to high temperatures, abrasion and wear.

It is **ideal for** cooking typical frying pan products such as omelettes or pancakes, among others.

### REFERENCE

### DIMENSIONS

840H32

ø 20 cm

## INOX WIRE RACK



### DESCRIPTION

Stainless steel rack available in size 600X400. Its composition material makes it highly **durable** and **resistant**.

**Ideal for** baking, leavening and regenerating products such as bread, buns or biscuits.

### REFERENCE

### DIMENSIONS

840H41

600X400

840H44

800X600

## WIRE RACK



### DESCRIPTION

**Ideal for** baking, leavening and regenerating products such as bread, rolls and other bakery specialities.

### REFERENCE

### DIMENSIONS

820H03

430X340

820H01

480X340

820H02

600X400

## ALUMINIUM FLAT TRAY



### DESCRIPTION

This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

### REFERENCE

### DIMENSIONS

810H10

430X340

810H06

480X340

810H04

600X400

810H21

800X600

## INOX FLAT TRAY



### DESCRIPTION

This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

### REFERENCE

### DIMENSIONS

860H12

340X240

860H07

430X340

860H08

480X340

860H09

600X400

## PERFORATED ALUMINIUM TRAY

### DESCRIPTION

### REFERENCE

### DIMENSIONS



Its **porous surface** allows for a fluffier and more compact finish.

**Ideal for** baking, leavening and regenerating products such as bread, croissants or biscuits.

810H09

340X240

810H01

430X340

810H02

480X340

810H03

600X400

810H22

800X600

## FRENCH BAGUETTE TRAY

### DESCRIPTION

### REFERENCE

### DIMENSIONS



Its shape allows the baking of french baguette in a short time.

**Ideal for** baking bread.

810H05

600X400

810H23

800X600

## NON-STICK ALUMINIUM FLAT TRAY

### DESCRIPTION

### REFERENCE

### DIMENSIONS



Its non-stick surface makes it easy and quick to clean.

This tray is **ideal for** baking products such as rustic bread or biscuits as the heat distribution in the tray generates a dense and consistent crumb.

810H11

600X400

810H19

800X600

## NON-STICK ALUMINIUM PERFORATED TRAY

### DESCRIPTION

### REFERENCE

### DIMENSIONS



Its **porosity** allows for a fluffier and more compact finish.

This tray is **ideal for** baking, leavening and regenerating products such as bread, croissants or biscuits.

810H12

600X400

810H20

800X600

## INOX TRAY



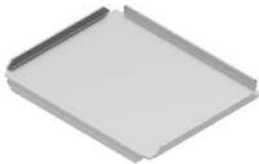
## REFERENCE

## DIMENSIONS

710749

300X300

## INOX PLAIN TRAY



## REFERENCE

## DIMENSIONS

710750

430X340

## TEFLON TRAY PERFORATED BOTTOM



## REFERENCE

## DIMENSIONS

710754

270X270

710949 

380X380

## TEFLON TRAY PLAIN BOTTOM




## REFERENCE

## DIMENSIONS

710755

270X270

710950 

380X380

## TEFLON TRAY REINFORCED PERFORATED



## REFERENCE

## DIMENSIONS

710945

270X270

710947

380X380

## TEFLON TRAY REINFORCED PLAIN



## REFERENCE

## DIMENSIONS

710946

270X270

710948

380X380

## TEFLON PERFORATED LINING



## REFERENCE

## DIMENSIONS

710751

400X300

## TEFLON PLAIN LINING



## REFERENCE

## DIMENSIONS

710752

400X300

## PERFORATED SILICONE LINER



### REFERENCE

710753

### DIMENSIONS

400X300

## NON-STICK ALUMINIUM PADDLE NEW



### REFERENCE

710885

### DIMENSIONS

425x295

## NON-STICK ROASTING AND BAKING PAN

Ø 19CM. NEW



### REFERENCE

710881

### DIMENSIONS

190X190

## NON-STICK ALUMINIUM PAN SQUARE PLAIN

D 3MM. NEW



### REFERENCE

710879

### DIMENSIONS

260X260

## NON-STICK ALUMINIUM PAN SQUARE

GRATED D 3MM. NEW



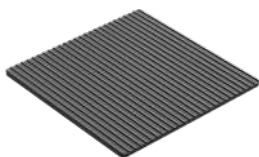
### REFERENCE

710880

### DIMENSIONS

260X260

## NON-STICK ALUMINIUM TRAY NEW



### REFERENCE

710884

### DIMENSIONS

310X295

## 5 EGGS TRAY NEW



### REFERENCE

710882

### DIMENSIONS

280X290

## NON-STICK ALUMINIUM BOWL D 5MM. NEW



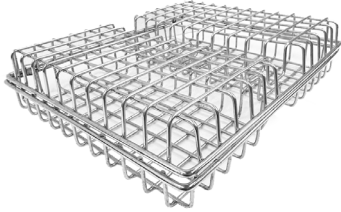
### REFERENCE

710883

### DIMENSIONS

240X150

## FRYING BASKET (WITHOUT HANDLES) NEW



### REFERENCE

### DIMENSIONS

710897

260X260X50

## NON-STICK CAST ALUMINIUM PAN D 55MM. NEW



### REFERENCE

### DIMENSIONS

710890

GN 1/3

710891

GN 1/2

710892

GN 2/3

710893

GN 1/1

## ALUMINIUM CASSEROLE NEW



### REFERENCE

### DIMENSIONS

710894

ø 20 cm

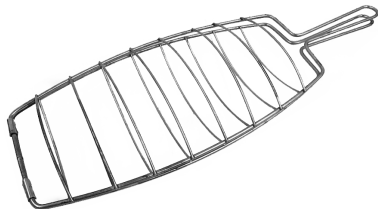
710895

ø 24 cm

710896

ø 28 cm

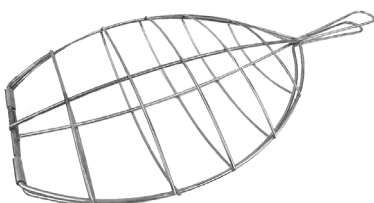
## FISH BASKET (RED SEA BREAM) NEW



### REFERENCE

710898

## FISH BASKET (TURBOT) NEW



### REFERENCE

710899



## STARTER KIT GASTRO-COMPACT <sup>NEW</sup>

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

## STARTER KIT FAST <sup>NEW</sup>

Ref. 710874

**PINCH**  
Ref. 710878

**NON-STICK  
ALUMINIUM TRAY**  
Ref. 710884



**NON-STICK ALUMINIUM  
BOWL D 5 MM**  
Ref. 710883

**TEFLON TRAY PLAIN  
BOTTOM**  
Ref. 710755

### STARTER KIT ITEMS

### REFERENCES

PINCH	710878
TEFLON TRAY PLAIN BOTTOM	710755
NON-STICK ALUMINIUM BOWL D 5 MM	710883
NON-STICK ALUMINIUM TRAY	710884

# NOTES

---








Ctra. de Rute km. 2'700  
14900 LUCENA (Córdoba)  
SPAIN

Tel: (0034) 957 501 101


[www.fmindustrial.es](http://www.fmindustrial.es)

*Follow us*

 @hornosfm.industrial

 @fm\_industrial\_

 FM Industrial

 @fm\_industrial

 @fm\_industrial