

STC 1011 V5 W

Hostelery oven



Ref. 710470



- Change door opening:

EQUIPMENT

- Digital display in control panel system
- End of cycle alarm
- Door switch
- Interior LED light
- 3/4 water connection
- Easy to clean folding glass
- Rotation inverter
- USB port
- Multilevel

FUNCTIONS

- Clima control-humidity regulation
- % step speed control
- Steam control-programmable chimney
- 99 cooking programs
- 3 cooking modes: dry heat, vapour and mixed
- Regeneration/maintain food temperature
- User configurable cooking book with pictures
- Multicook/All on time

TECHNICAL CHARACTERISTICS

Electric power 11400 W

Maximum temperature 270 °C

Weight 95 kg

Voltage 400 V-50/60 Hz

Connection three phase 3F+N+T

Internal dimensions (W)560x(D)385x(H)605 mm

External dimensions (W)720x(D)620x(H)885 mm

Automatic washing standard

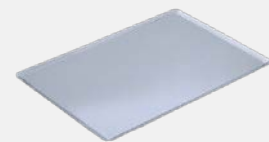
Removable core probe standard

CAPACITY

19 trays GN1/1 (20mm depth)

10 trays GN1/1 (40mm depth)

6 trays GN1/1 (65mm depth)



Transversal tray position



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Specific accessories



Stands

STC 200 W

Ref. 710477



(W)700x(D)495x(H)200 mm

Nº guides - 0

STC 400 W

Ref. 710478



(W)700x(D)495x(H)400 mm

Nº guides - 4

STC 650 W

Ref. 710479



(W)700x(D)495x(H)650 mm

Nº guides - 8

STC 850 W

Ref. 710480



(W)700x(D)495x(H)850 mm

Nº guides - 8

STC W 1/1 Hood

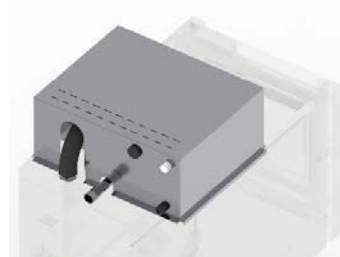
Ref. 710483



(An)720x(F)620x(AI)235 mm

ST W COMPACT Fumes condenser kit

Ref. 710488



(An)720x(F)330x(AI)235 mm

Superposition kit

Ref. 710486



(W)720x(D)620x(H)80 mm

First instalation kit

Ref. 710434



The kit contains

Pipes, connections, adapters and required accesories for the oven installation

1kg of detergent

1kg of rinse

Wheels

Ref. 710286

