

# STRATOS XP



**EACH DECK IS EQUIPPED WITH:**

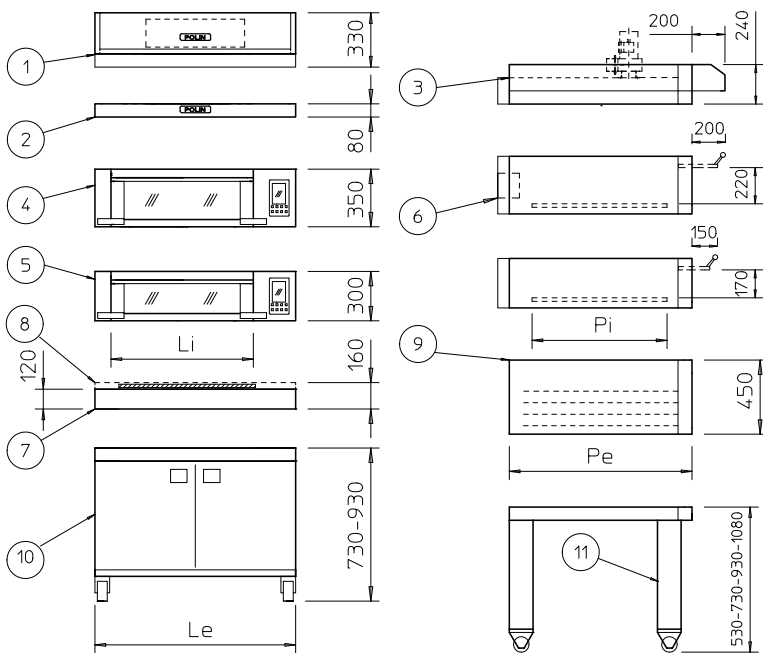
- Stainless steel front and sides
- Darkened stainless steel armoured heating elements
- Hooks in the mouth for manual loader
- Hybrid Control 5" Computer, 100 baking programs. with special control and energy-saving functions
- Exclusive and patented advanced functions:
  - Dynamic Energy Partializer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

- New steamer integrated in the DECK footprint (optional)
- Color customizable stainless steel sheet facade (optional)

**THE PROOF-BOX IS BUILT IN STAINLESS STEEL**

- AND IS EQUIPPED WITH:
- Heating control and regulation
- Humidity control and regulation with probe
- Internal ventilation for better moisture distribution
- Proof-box is controlled by oven's Touch Screen
- Anti-flooding solenoid valve
- Wheel

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



1	Hood with air steam condensing unit h 33
2	Upper section h 8
3	Hood with/without fan h 24
4	Deck h 22
5	Deck h 17
6	Steam generator
7	Lower section
8	Lower section with sliding try support
9	Intermediate box with trays holder h 45
10	Proof-box/ base with side panels on wheels h 73 - h 93
11	Aluminum stand on wheels (various heights)