

# STG 71 M GAS

*Gastronomy oven*




**MAGNIBÉRIA**  
EQUIPAMENTO E SERVIÇOS PARA HOTELARIA



Ref. 710559

## FEATURES



- Manual control panel system
- End of cycle alarm
- Door switch
- Safety thermostat
- Interior LED light
- 3/4" water connection
- Easy to clean folding glass
- Available with gastronorm GN trays
- Premix burner system 

## FUNCTIONS

- User friendly
- 0 to 100% humidity regulation
- 0-120 minute timer
- Non-stop mode
- Chimney manual control

## TECHNICAL CHARACTERISTICS

**Electric power** 650 W

**Gas power** 14 kW-12040 kcal/h

**Maximum temperature** 250 °C

**Weight** 125 kg

**Voltage** 230 V- 50/60 Hz

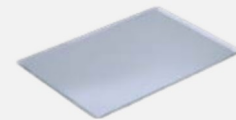
**Connection** single phase

**Internal dimensions** (W)620x(D)405x(H)545 mm

**External dimensions** (W)790x(D)900x(H)825 mm

## CAPACITY

**7 trays GN1/1**



**Transverse tray position**



**Distance between trays**



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*Specific accessories*



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## Stands

### STG 300

Ref. 710574



(W)715x(D)600x(H)300 mm

Nº guides - 0

### STG 650

Ref. 710575



(W)715x(D)600x(H)650 mm

Nº guides - 6

### STG 850

Ref. 710576



(W)715x(D)600x(H)850 mm

Nº guides - 8

## First installation kit

Ref. 710434



### The kit contains:

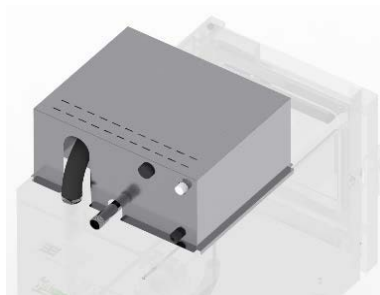
Pipes, connections, adapters and required accessories for the oven installation

1 kg of detergent

1 kg of rinse

## Fumes condenser kit

Ref. 710584



(W)417x(D)207x(H)300 mm

## Superposition kit

Ref. 710586



(W)788x(D)758x(H)78 mm

## Wheels

Ref. 710286



Wheeled option