

STG 71 V7

Gastronomy oven



MAGNIBÉRIA
EQUIPAMENTO E SERVIÇOS PARA HOTELARIA



Ref. 710558

FEATURES



- Change door opening:

- 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
- Connection core/vacuum/multipoint probe
- 3 cooking modes: dry heat, vapour and mixed
- Regeneration/maintain food temperature
- User configurable cooking book with pictures
- Multicook/All on time
- Preheating/cooling

TECHNICAL CHARACTERISTICS

Electric power 10.200 W

Maximum temperature 270 °C

Weight 78 kg

Voltage 400 V-50/60 Hz

Connection three phase

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

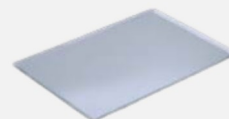
External dimensions (W)790x(D)790x(H)825 mm

Automatic washing standard

Removable core probe standard

CAPACITY

7 trays GN1/1



Transverse tray position



Distance between trays

65 mm

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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

STG Hood

Ref. 710581

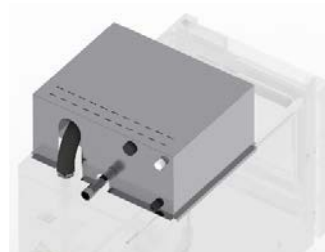


(W)790x(D)1010x(H)300 mm

Smoke output connection Ø120 mm

STG Fumes condenser kit

Ref. 710584



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

Superposition kit

Ref. 710586



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

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

Wheels

Ref. 710286



Wheeled option