



fm

ST *Bakery*

THE ART OF BAKERY AND PASTRY



THE **ART** OF **BAKERY** AND **PASTRY** AT YOUR FINGERTIPS.

The **essence** of any bakery and patisserie lies in the quality of the products baked there. The work that the bakers carry out in these businesses is considered an art and is passed down from generation to generation.

The ST-Bakery is designed based on the specific needs of this sector, guaranteeing **high performance** and **quality** thanks to its qualities.

CHARACTERISTICS



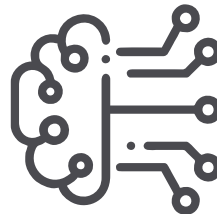
OPTIMUM



PRECISE



INNOVATIVE



FLEXIBLE



IS THE OVEN YOU ARE **LOOKING FOR** IF...

- You want to offer an on-site baking experience.
- You need to bake bakery-specific foods to the highest quality.
- You need a complete, professional and easy-to-use bakery-specific oven.
- A conventional convection oven is not enough for you.
- Your priority is the reliability and warranty of the oven.

DESIGNED TO...



BAKERIES



**PÂTISSERIES AND
PASTRY SHOPS**



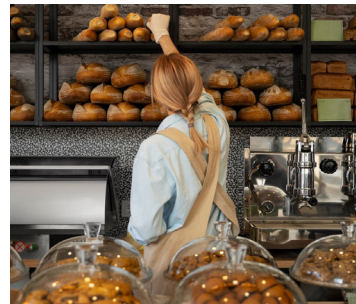
SUPERMARKETS



**COFFEE
SHOPS**



**CONVENIENCE
STORES**



SALES POINTS



The ST-Bakery is designed to meet the demands of the **bakery, pastry** and **cake making** sector, mainly. That is why it has the ideal features for this sector. These **specific** functions will allow you to achieve the **best** baking in your products. These features make it the best **option** for bakeries.



STEAM INJECTION

Sprays the vapour without leaving a mark on the product.



SPACE

Distance between trays 80 mm.



CLIMA

Humidity control by time, ideal for bakery.



TURBINE

It will allow a greater air flow inside the cooking chamber.



DESIGN

Modern and sophisticated design.



CLEANING

Easy to clean and with optional autoclean function.



RECIPE BOOK

Exclusive baking recipe book.



ILUMINATION

LED lighting for a clear view of the interior.



The ST-Bakery perfectly meets the highest demands of the sector as it allows you to achieve **perfects** and **uniform** results in the product. It has the ability to spray the **desired amount of steam** without leaving any mark on the final product.

Its inverter will guarantee a **uniform** distribution of the steam, and its turbines with adjustable speed up to **10 speeds**, will guarantee a fluffy and tender finish to the product.



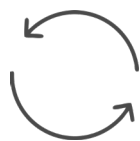
HUMIDITY CONTROL BY TIME

You can control the steam generated inside the cooking chamber by setting the injection time.



OPTIMISED STEAM INJECTOR

Designed specifically for this series. Guarantees a perfect finish on the product.



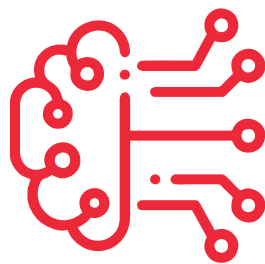
ROTATION INVERTER

With the bi-directional rotation, the heat will be distributed evenly, giving the product a uniform finish.



UP TO 10 TURBINE SPEEDS

You can perfectly control the speed at which the air moves inside the chamber.



The V7 display has been adapted for the ST-Bakery to give it a **personality of its own**. It includes features that have been **specifically designed** to meet the needs of this sector.

TOTAL PROCESS CONTROL

Its technology will allow you total control of the oven, from the temperature at which we are working, time, humidity, consumption or the process that is being executed at any given moment.



OWN BAKERY RECIPE BOOK

The Bakery-V7 series includes an integrated bakery recipe book to help you prepare the most demanding recipes. It can store up to 99 recipes.



OPTIMISE YOUR BUSINESS

Its features are designed to make your work easier. Automate processes, cook several foods at the same time, automatic oven cleaning,...





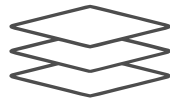
The ST-Bakery is characterised by its **flexibility**. This oven has a **system of guides adaptable** to the need for trays that is required at the time, with the possibility of varying between GN 1/1 and 600x400 trays.

Its **distance between trays** is ideal for baking foods that acquire volume during the baking process.



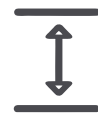
TRAY SIZE

Models for GN 1/1 trays, 600x400 and 800x600.



VARIABLE TRAY CAPACITY

You can choose the model with the capacity that best suits your business model.



DISTANCE BETWEEN TRAYS

Distance between trays suitable for bakery ovens (80-100mm).



TYPES OF CONTROL

Choice of manual or V7 touch control models.



ELECTRIC AND GAS MODELS

Available in electric and gas versions.



ADAPTABLE

You can customise them to your needs with a self-cleaning system, probe or change of door opening*.



EXPERIENCE

200° 10:50 14:05

Manual mode

223°

03h 15'

50%

OH

50%

Stop

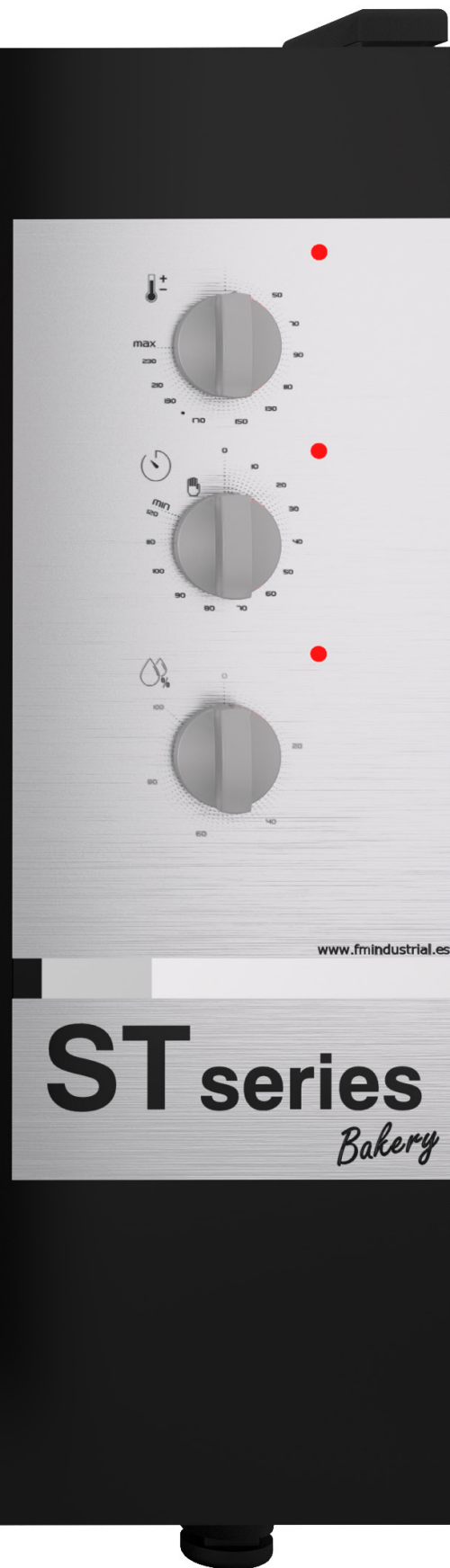


ST series
Gastro












CONTROLS






MANUAL CONTROL



TECHNICAL CHARACTERISTICS

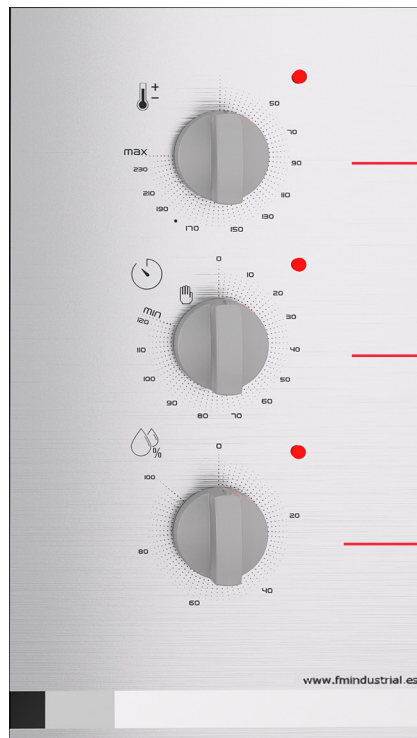
-  Manual control system
-  Easy to use
-  Rotation inverter
-  End of cycle alarm
-  Door switch
-  Interior LED light
-  Safety thermostat
-  Hinged Glass
-  3/4" water connection
-  600x400 | GN 1/1
-  Electric or Gas (PREMIX)

FEATURES

-  Humidity adjustable (0 a 100%)
-  Chimney manual control
-  0-120 minute timer and non-stop mode



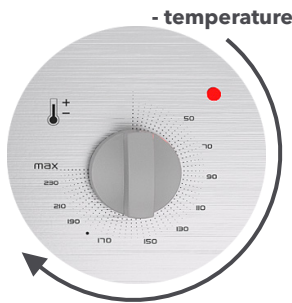
MANUAL CONTROL



Temperature regulator (0 to 250°C)

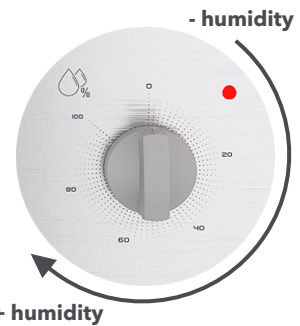
0-120' timer / Non-stop mode

Humidity adjustable (0 to 100 %)



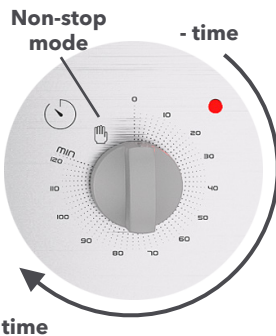
TEMPERATURE CONTROLLER

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



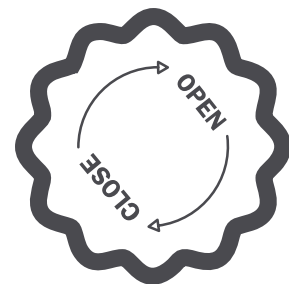
HUMIDITY CONTROLLER

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



TIMER

You can adjust the time up to a maximum of 120 minutes or set it to continuous mode (no time limit)

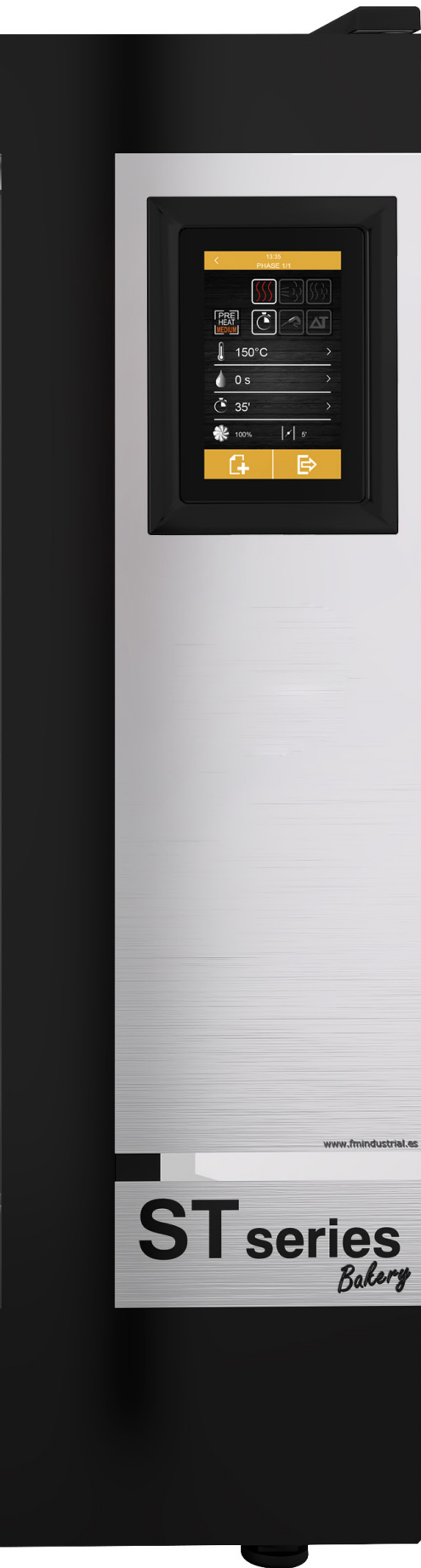


CHIMNEY MANUAL CONTROL

You can extract the humidity inside by manually opening the steam extraction system.



TOUCHSCREEN V7 - BAKERY



TECHNICAL CHARACTERISTICS



Digital control system



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



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



Editable Recipe book



Hold mode



TOUCHSCREEN V7- BAKERY



Manual mode



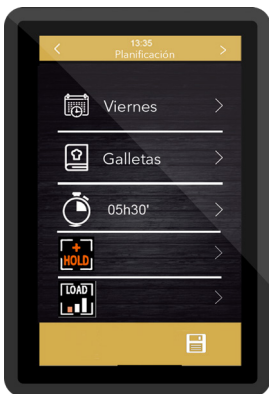
Multicook / All On Time



Recipe Book

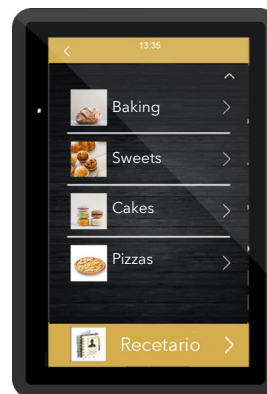


Special cycles



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.



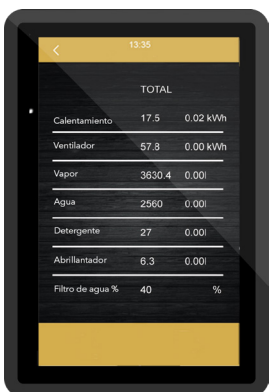
MULTICOOK

Cook different foods with different cooking times and the system will notify you when it is time to remove each of the trays.



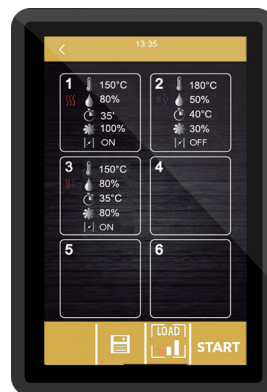
ALL ON TIME

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.



www.fmindustrial.es

ST series
Bakery

STB 604 M

Ref. 710489

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

Transverse tray position



STB 604 V7

Ref. 710490

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

Transverse tray position

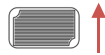


STB 606 M

Ref. 710491

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

Transverse tray position



STB 606 V7

Ref. 710492

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

Transverse tray position



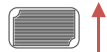
STB 606 M GAS

Ref. 710493

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

 **Premix gas burner**

Transverse tray position



STB 606 V7 GAS

Ref. 710494

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

 **Premix gas burner**

Transverse tray position

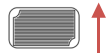


STB 610 M

Ref. 710495

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

Transverse tray position



STB 610 V7

Ref. 710496

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

Transverse tray position



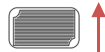
STB 610 M GAS

Ref. 710497

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

 **Premix gas burner**

Transverse tray position



STB 610 V7 GAS

Ref. 710498

Internal dimensions	(W)710 x (F)500 x (H)875 mm
External dimensions	(W)880 x (F)985 x (H)1175 mm
Electric power	650 W
Gas power	20kW - 17200 kcal/h
Maximum temperature	Up to 300° C
Weight	168 Kg
Voltage	230 V - 50/60 Hz
Connection	Single phase Schuko
Trays capacity	10x 600x400 GN 1/1 trays
Distance between trays	80 mm

Self-cleaning Optional Ref. 710141

Multipoint probe Optional Ref. 710620

Wifi connection Optional Ref. 710789

Change door opening Optional Ref. 999H03

 **Premix gas burner**

Transverse tray position



STB 616 E T

Ref. 710499

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

Transverse tray position



STB 616 V7 T

Ref. 710500

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

Transverse tray position



STB 616 V7 T GAS

Ref. 710501

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



Premix gas burner

Transverse tray position



STB 5/86 V7

Ref. 710502

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

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



STB 5/86 V7 GAS

Ref. 710503

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

 **Premix gas burner**

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

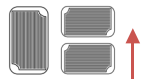


STB 8/86 V7

Ref. 710504

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

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



STB 8/86 V7 GAS

Ref. 710505

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

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

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



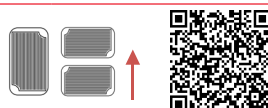
STB 18/86 V7 T GAS

Ref. 710507

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

 Premix gas burner

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



MÓDULO STB

Ref. 710580

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





ACCESSORIES

ACCESORIES ST *Bakery*

TROLLEYS

	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
 <p>TROLLEY 10B 600/400 N° Guides- 10</p>	710097	(W)510 x (D)610 x (H)1015 mm	BAKERY
 <p>TROLLEY 20B 600/400 N° Guides- 20</p>	710095	(W)510 x (D)610 x (H)1860 mm	BAKERY
 <p>TROLLEY ST 16 600/400 N° Guides- 16</p>	710346	(W)760 x (D)595 x (H)1730 mm	616 ET 616 V7 T 616 V7 T GAS
 <p>TROLLEY ST 18 800/600 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
STB 300 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



STB 650 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
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STB 850 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
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STB 300 (800X600) 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
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STB 650 (800X600) 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
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STB 850 (800X600) 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
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MODULE STB 650 N° Guides- 6	710785	(W)810x (D)760 x (H)650 mm	MODULE STB
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Ref. 710286 **WHEELED OPTION**

HOODS



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

STB M DUO	710756	(W)880 x (D)1060 x (H)315 mm	606 M / 606 M / 610 M
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STB V7	710515	(W)880 x (D)1550 x (H)315 mm	604 V7 / 606 V7
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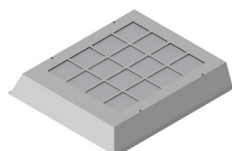
STB V7 DUO	710757	(W)880 x (D)1550x (H)315 mm	610 V7 / 616 V7
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STB 80X60	710516	(W)880 x (D)1550 x (H)315 mm	5/86 V7 8/86 V7
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STB 18/86 V7	710798	(W)880 x (D)1865 x (H)315 mm	18/86 V7
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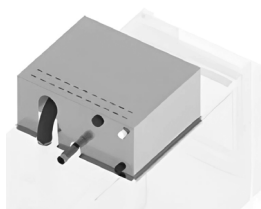
MODULE STB	710705	(W)880 x (D)1550 x (H)315 mm	MODULE STB
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ACTIVE CARBON KIT	710907	(W)496 x (D)538 x (H)81 mm	BAKERY
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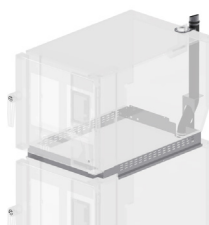
ACCESORIES ST *Bakery*

FUMES CONDENSER KIT



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

SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
STB M	710689	(W)880 x (D)935 x (H)100 mm	ELECTRIC M
STB V7	710519	(W)880 x (D)935 x (H)100 mm	ELECTRIC V7
STB ELECTRIC/ GAS	710707	(W)880 x (D)935 x (H)100 mm	GAS MODELS
MODULE STB	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
UNO	710832	BAKERY
DUO	710835	BAKERY

WIFI MODULE



REFERENCE	COMPATIBLE MODELS	PRICE
710789	V7 MODELS	

ACCESORIES ST *Bakery*

SELF-CLEANING



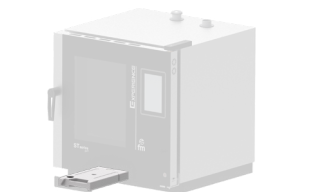
REFERENCE	COMPATIBLE MODELS
710141	BAKERY
710356	BAKERY (TROLLEY OVENS)


REMOVABLE PROBE KIT



REFERENCE	COMPATIBLE MODELS
VACUUM 710376	V7 MODELS
MULTIPOINT 710620	V7 MODELS

FRONT TANK KIT



REFERENCE	COMPATIBLE MODELS
STB  710872	V7 MODELS

CLEANING PRODUCTS



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

TRAYS





BAKERY TRAYS


Pages 34-35


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.

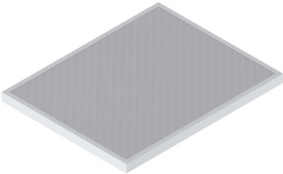




	REFERENCE	DESCRIPTION
	EXTERNAL SHOWER STC-STG-STB	710310
		External shower for oven washing. This is a universal shower with support and 1m hose with the capacity to expel litres of water with great power.

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

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

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

GENERAL ACCESORIES

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

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

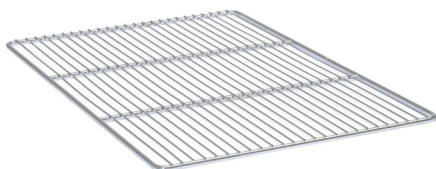
840H41

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

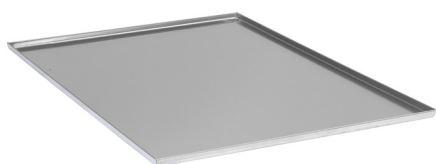
810H04

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

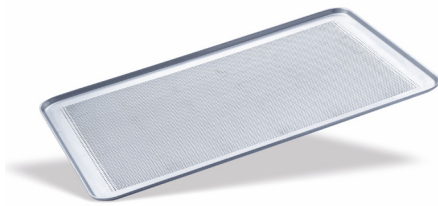
600X400

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

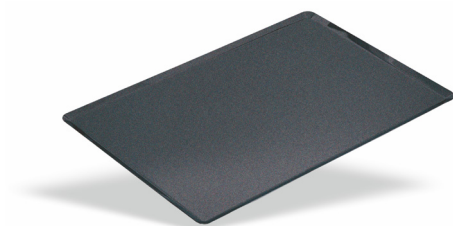
800X600

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



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