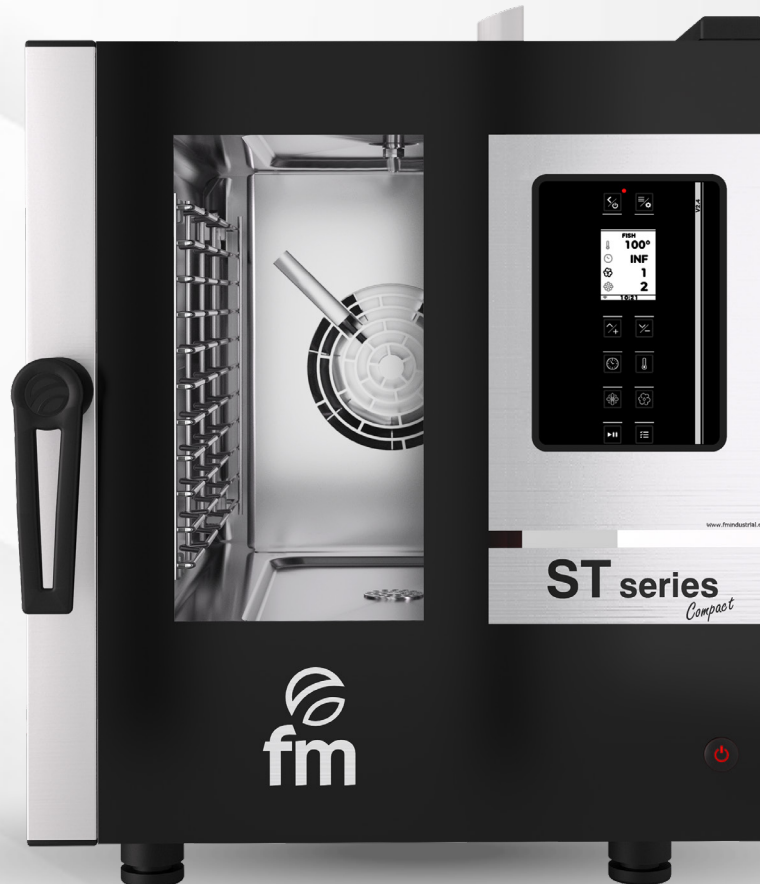




# ST *Compact*

**ALL THE TECHNOLOGY IN THE SMALLEST SPACE**



# ST COMPACT

**EVERYTHING YOU NEED IN THE SMALLEST POSSIBLE SPACE.**

If you **need** to cook, roast, fry, steam, vacuum cook or dehydrate and you don't have much space in your kitchen, the ST-Compact is what you are looking for. This oven offers you all the possibilities while taking up as **little space** as possible, which translates into an optimisation of up to **40%** of the work space, while maintaining the same production capacities.

You can cook different foods at the same time in the same cooking chamber and, thanks to its reduced dimensions, cooking times are reduced by up to **20%**.

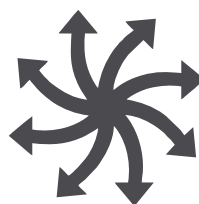
## CHARACTERISTICS



### COMPACT



### VERSATILE



### MULTIFUNCTIONAL



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

- You have limited space and every centimetre is important.
- You need to take advantage of all the functions of a combi oven.
  - You need to meet a high demand of orders per day.
  - You want to save costs (production, time and energy).
    - You need to cook a wide variety of foods.
- Save on machinery (it fulfils several functions in a single space).

## DESIGNED TO...



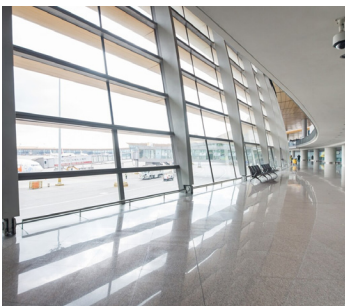
**SMALL SHOPS**



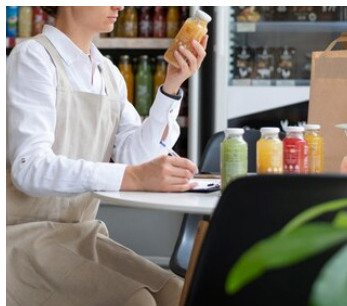
**FAST-FOOD RESTAURANTS**



**GHOST KITCHENS**



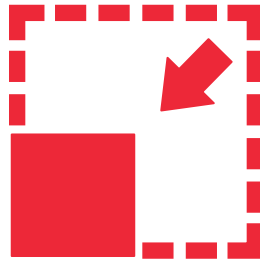
**AIRPORTS**



**GAS STATIONS**



**CONVENIENCE STORES**



This is where the ST-Compact comes in, providing you with a **low-cost** solution that makes **intelligent** use of available space to maximise **capacity** and **performance** in your business.

With its compact size, you can maximise your work area without compromising the quality of your preparations.



**Takes up 40% less\* space**

ST-Compact y ST-Gastro comparison\*



**+ POWER**

High power in a small cooking chamber.



**- COOKING TIMES**

Cooking times are optimised by reaching the desired temperature earlier.



**+ SAVING**

More optimised energy consumption thanks to its power/compactness ratio.



**+ ORDER**

Its compact dimensions will favour a greater order in your business.



**- OCCUPIED SPACE**

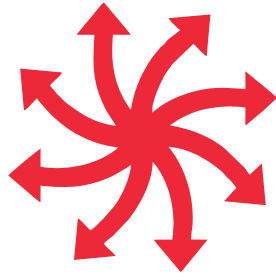
Optimisation of the working space thanks to its reduced dimensions.



**+ CLEANING**

Its compact cavity favours greater and better cleaning.

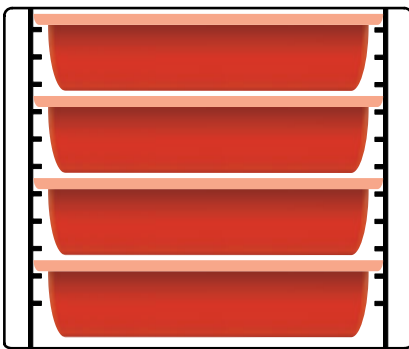
\*Modelos STC 611 V7 y STG 71 V7.



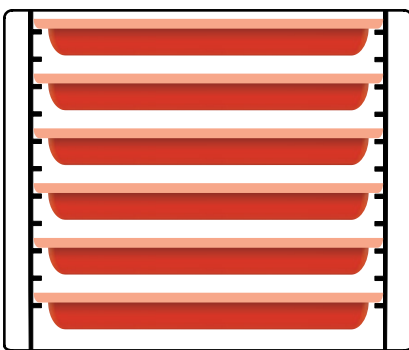
The ST-Compact has an **innovative** guides system that allows you to customise its use. You can decide how many trays to put in the oven depending on the type of food to bake.

It **adapts** to any reduced space with a variety of models offering different capacities and tray positions.

## Different **possibilities** thanks to its guide **system**\*



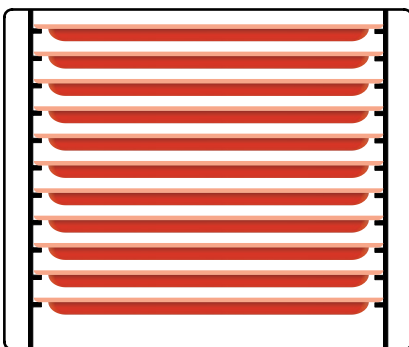
**4 GN 1/1 trays 65 mm depth**



**6 GN 1/1 Trays 40 mm depth**



It multiplies production according to the type of product.



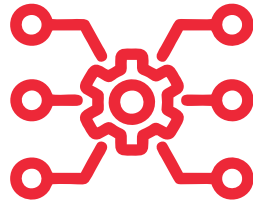
**11 GN 1/1 Trays 20 mm depth**



It multiplies production according to the type of product.

\* The reference configurations are based on the STC 611 model.

# MULTIFUNCTIONAL



The functionality and capacity of the ST-Compact will surprise you. It offers a **wide range of functions** to meet your cooking needs, however specific and special they may be.

It is **compact on the outside** and **smart on the inside**, as it is equipped with state-of-the-art technology that provides a wide variety of options such as mixed cooking, multi-cooking, multi-point probe, integrated recipe book or self-cleaning, among many other options.

## All available functions

**HACCP**

HACCP data recording



Cooking phases



Fan Control



Clima Control



Multicook



All On Time



Recipe book



Self-cleaning



Planning



Steam Control



Multipoint, Core, Vacuum Probe

## Comprehensive and user-friendly interface

**INTERFACE SIMPLIFIED**



**FACILITATES THE COOKING PROCESS**

**EASE OF USE**



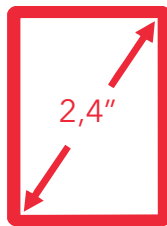
**SHORTER LEARNING TIME**

**MULTITUDE OF FUNCTIONS**



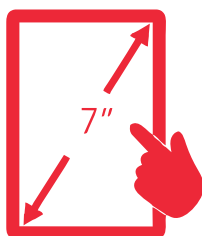
**EXPLOITS ITS FULL POTENTIAL**

# MULTIFUNCTIONAL



## V2'4 MODELS

A simple, intuitive and very complete control panel with different functions, highlighting its QR connection with other smart devices.



## V7 MODELS

The most complete Compact model. It has a wide range of functionalities and connectivity.





EXPERIENCE

200° 10:50 14:05

Manual mode

223°

03h 15'

50%

50%

Stop



ST series  
Gastro



# TIPOS DE CONTROL



# DIGITAL PAD V2,4



www.franindustria.es

## ST series

Compact

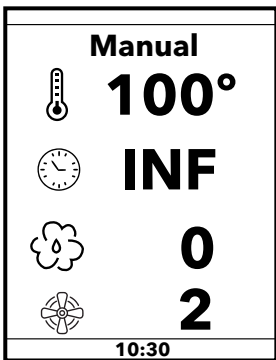
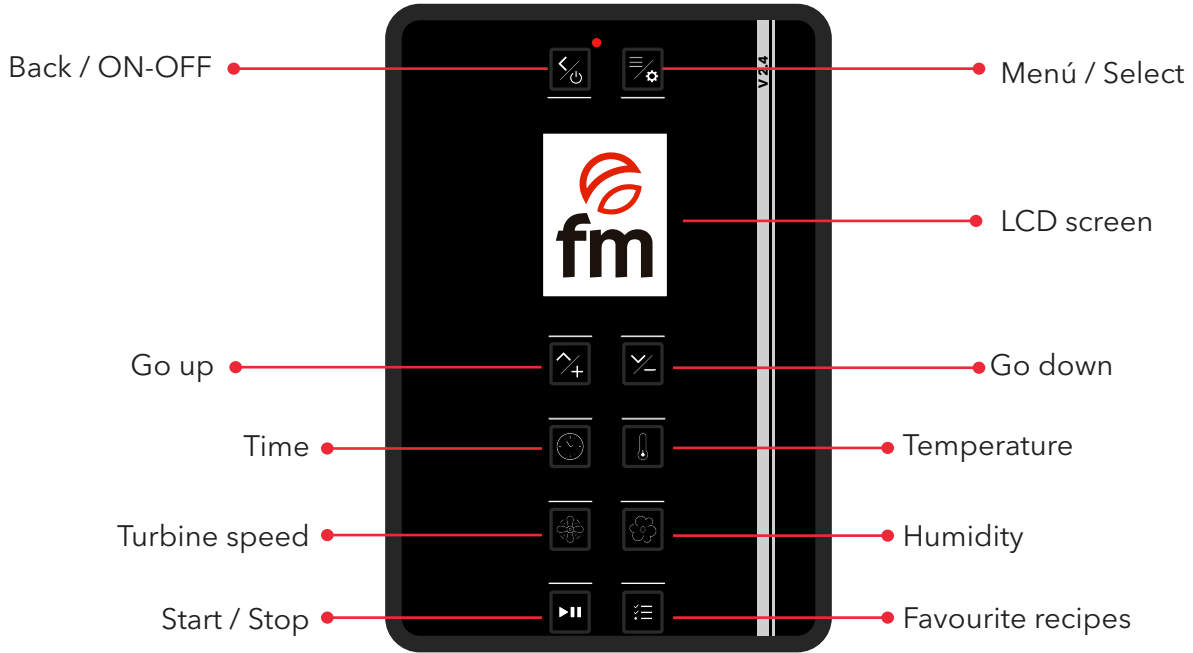
### TECHNICAL CHARACTERISTICS

- Digital control system
- Easy to use
- Rotation inverter
- End of cycle alarm
- Doow switch
- Interior LED light
- Safety thermostat
- USB port
- 3/4" water connection
- Hinged Glass
- Electric
- GN 1/1 | GN 2/3

### FEATURES

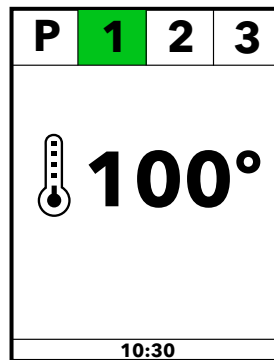
- Clima control
- Self-cleaning (optional)
- Fan control (2 speeds)
- Core probe (optional)
- Preheating
- Cool-down
- Editable recipe book
- QR connection with smart devices





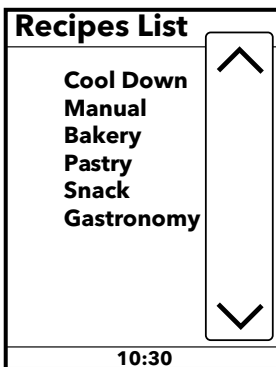
## COOKING MODES

It has the cooking modes of a combi oven. You can modify time, temperature, humidity and turbine speed.



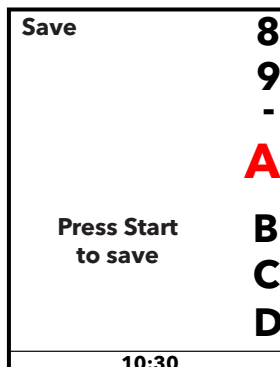
## DIFFERENT PHASES

Up to 4 cooking phases with different parameters (3 phases + preheating) can be configured.



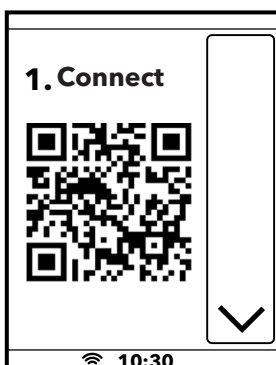
## RECIPE BOOK

Con este horno podrás almacenar en memoria hasta 100 recetas diferentes con las fases ya mencionadas.



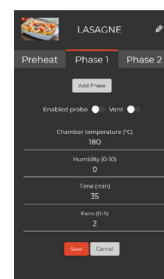
## EDIT RECIPES

You can create, delete or modify recipes, with your own name. In this way, you will have your own recipes stored in the internal memory.



## QR CONTROL

With the Wifi connection, you can connect the oven to another device via QR\* and modify the oven's recipes quickly and easily.





# TOUCHSCREEN V7

## CARACTERÍSTICAS TÉCNICAS



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



GN 1/1 | GN 2/3



www.fmindustrial.es

# ST series

Compact

## PRESTACIONES



Clima control



Steam control



Fan control (10 speeds)



Self-cleaning



Preheating



Multipoint probe



Cool down



Delta T



Regeneration



Proving



Multicook/All On Time



Planning



Editable Recipe book



Hold mode





Manual mode



Multicook / All On Time



Recipe Book

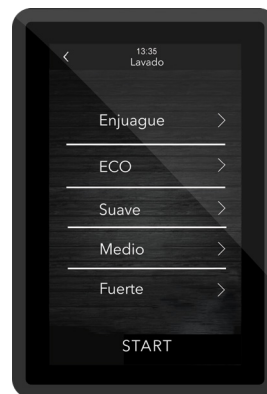


Special cycles



## 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.



## SELF-CLEANING

Up to 5 washing cycles, adapted to the cleaning needs of the equipment.



## MULTICOOK

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



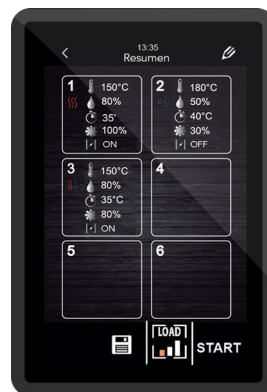
## ALL ON TIME

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.



## MODO HOLD

It will allow you to keep the product at the desired temperature inside the cooking chamber after planning a recipe.





## STC 623 V2'4 NEW

Ref. 710855

<b>Internal dimensions</b>	(W)385 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)600 x (H)670 mm	
<b>Electric power</b>	5.700 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	63 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 2/3 depth 65 mm trays	
	6 GN 2/3 depth 40 mm trays	
	11 GN 2/3 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913
<b>Single phase change (230V)</b>	Optional	Ref. 000054

**Longitudinal tray position**



## STC 623 V7 NEW

Ref. 710856

<b>Internal dimensions</b>	(W)385 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)600 x (H)670 mm	
<b>Electric power</b>	5.700 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	69 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 2/3 depth 65 mm trays	
	6 GN 2/3 depth 40 mm trays	
	11 GN 2/3 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03
<b>Single phase change (230V)</b>	Optional	Ref. 000054

**Longitudinal tray position**



## STC 611 V2'4 NEW

Ref. 710857

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	74 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Longitudinal tray position**



## STC 611 V7 NEW

Ref. 710858

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)385 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	77 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Longitudinal tray position**





## STC 611 V2'4 W NEW

Ref. 710861

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)720 x (D)600 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	66 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Transverse tray position**



## STC 611 V7 W NEW

Ref. 710862

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)385 mm	
<b>External dimensions</b>	(W)720 x (D)620 x (H)670 mm	
<b>Electric power</b>	7.200 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	68 Kg	
<b>Voltage</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	4 GN 1/1 depth 65 mm trays	
	6 GN 1/1 depth 40 mm trays	
	11 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Transverse tray position**



## STC 1011 V2'4 NEW

Ref. 710859

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)605 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	86 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Longitudinal tray position**



## STC 1011 V7 NEW

Ref. 710860

<b>Internal dimensions</b>	(W)385 x (D)560 x (H)605 mm	
<b>External dimensions</b>	(W)530 x (D)775 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	89 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Longitudinal tray position**



## STC 1011 V2'4 W NEW

Ref. 710863

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)605 mm	
<b>External dimensions</b>	(W)720 x (D)600 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	250° C	
<b>Weight</b>	89 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Optional	Ref. 710914
<b>Core probe</b>	Optional	Ref. 710913

**Transverse tray position**



## STC 1011 V7 W NEW

Ref. 710864

<b>Internal dimensions</b>	(W)560 x (D)385 x (H)605 mm	
<b>External dimensions</b>	(W)720 x (D)620 x (H)890 mm	
<b>Electric power</b>	11.400 W	
<b>Maximum temperature</b>	Up to 300° C	
<b>Weight</b>	92 Kg	
<b>Voltaje</b>	400 V - 50/60 Hz	
<b>Connection</b>	Three phase 3F + N + T	
<b>Trays capacity</b>	6 GN 1/1 depth 65 mm trays	
	10 GN 1/1 depth 40 mm trays	
	19 GN 1/1 depth 20 mm trays	
<b>Self-cleaning</b>	Standard	
<b>Multipoint probe</b>	Standard	
<b>Wifi connection</b>	Optional	Ref. 710789
<b>Change door opening</b>	Optional	Ref. 999H03

**Transverse tray position**





A hand is shown holding a white, cylindrical object, possibly a container or a component, against a dark background. The background features a faint grid pattern with numbers 4, 5, 6, and 7 visible on the left side. The word "ACCESORIOS" is prominently displayed in the center in a large, white, bold, sans-serif font.

# ACCESORIOS

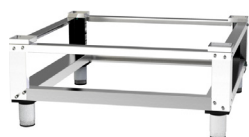
# ACCESORIES ST *Compact*

## TROLLEYS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>TROLLEY 20 GN 1/1</b> N° Guides- 20	710403	(W)440 x (D)540 x (H)1700 mm	COMPACT

## STANDS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST-C 650 B</b> N° Guides- 7	710475	(W)490 x (D)495 x (H)650 mm	623 V2'4/V7

<b>STC- 850 B</b> N° Guides- 10	710476	(W)490 x (D)495 x (H)850 mm	623 V2'4/V7
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<b>ST-C 200</b> N° Guides- 0	710471	(W)490 x (D)670 x (H)200 mm	611 V2'4/V7 1011 V2'4/V7
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<b>ST-C 400</b> N° Guides- 0	710472	(W)490 x (D)670 x (H)400 mm	611 V2'4/V7 1011 V2'4/V7
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<b>ST-C 650</b> N° Guides- 7	710473	(W)490 x (D)670 x (H)650 mm	611 V2'4/V7 1011 V2'4/V7
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<b>ST-C 850</b> N° Guides- 10	710474	(W)490 x (D)670 x (H)850 mm	611 V2'4/V7 1011 V2'4/V7
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<b>ST-C 200 W</b> N° Guides- 0	710477	(W)700 x (D)495 x (H)200 mm	611 W V2'4/V7 1011 W V2'4/V7
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<b>ST-C 400 W</b> N° Guides- 0	710478	(W)700 x (D)495 x (H)400 mm	611 W V2'4/V7 1011 W V2'4/V7
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<b>ST-C 650 W</b> N° Guides- 7	710479	(W)700 x (D)495 x (H)650 mm	611 W V2'4/V7 1011 W V2'4/V7
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<b>ST-C 850 W</b> N° Guides- 10	710480	(W)700 x (D)495 x (H)850 mm	611 W V2'4/V7 1011 W V2'4/V77
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Ref. 710286

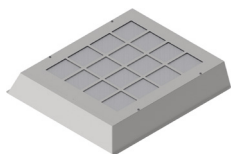
**WHEELED OPTION**

# ACCESORIES ST *Compact*

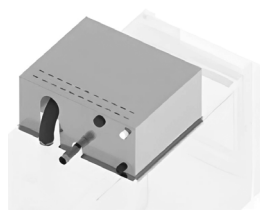
## HOODS



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STC-2/3</b>	710482	(W)530 x (D)735 x (H)235 mm	623 V2'4/V7
<b>STC-2/3 DUO</b>	710701	(W)530 x (D)735 x (H)235 mm	623 V2'4/V7
<b>STC-1/1</b>	710481	(W)530 x (D)915 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-1/1 DUO</b>	710702	(W)530 x (D)915 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-W 1/1</b>	710483	(W)720 x (D)750 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>STC-W 1/1 DUO</b>	710703	(W)720 x (D)750 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>ACTIVE CARBON KIT</b> <small>NEW</small>	710907	(W)496 x (D)538 x (H)81 mm	COMPACT



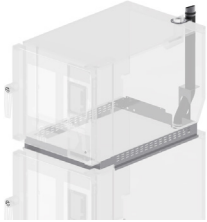
## FUMES CONDENSER KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>STC-2/3</b>	710712	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
<b>STC-2/3 DUO</b>	710713	(W)530 x (D)330 x (H)235 mm	623 V2'4/V7
<b>STC</b>	710487	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC DUO</b>	710714	(W)530 x (D)475 x (H)235 mm	611 V2'4/V7 1011 V2'4/V7
<b>STC-W 1/1</b>	710488	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7
<b>STC-W 1/1 DUO</b>	710715	(W)720 x (D)330 x (H)235 mm	611 W V2'4/V7 1011 W V2'4/V7

# ACCESORIES ST *Compact*

## SUPERPOSITION KIT



	REFERENCE	DIMENSIONS	COMPATIBLE MODELS
<b>ST-2/3</b>	710485	(W)530 x (D)625 x (H)100 mm	623 V2'4/V7
<b>ST-1/1</b>	710484	(W)530 x (D)800 x (H)100 mm	611 V2'4/V7 1011 V2'4/V7
<b>ST-W</b>	710486	(W)720 x (D)625 x (H)100 mm	611 W V2'4/V7 1011 W V2'4/V7

## OVENS INSTALLATION KIT



	REFERENCE	COMPATIBLE MODELS
<b>UNO V2'4</b>	710916	V2'4 MODELS
<b>DUO V2'4</b>	710939	V2'4 MODELS
<b>UNO V7</b>	710832	V7 MODELS
<b>DUO V7</b>	710835	V7 MODELS

## WIFI MODULE



REFERENCE	COMPATIBLE MODELS
710789	V7 MODELS

## SELF-CLEANING



REFERENCE	COMPATIBLE MODELS
710914	V2'4 MODELS



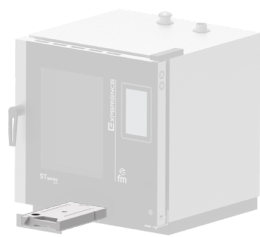
# ACCESORIOS ST *Compact*


## REMOVABLE PROBE KIT



	REFERENCE	COMPATIBLE MODELS
<b>CORE</b>	710913	V2'4 MODELS
<b>VACUUM</b>	710376	V7 MODELS
<b>MULTIPOINT</b>	710620	V7 MODELS



## FRONT TANK KIT



	REFERENCE	COMPATIBLE MODELS
<b>STC W</b> 	710871	611 W V2'4/V7 1011 W V2'4/V7

## CLEANING PRODUCTS



	REFERENCE	COMPATIBLE MODELS
<b>DETERGENT 5KG.</b>	870H02	V7 MODELS
<b>DETERGENT 10KG.</b>	870H08	V7 MODELS
<b>RINSE AID 5KG.</b>	870H03	V7 MODELS
<b>RINSE AID 10KG.</b>	870H09	V7 MODELS
<b>ACTIVE DUAL CLEAN 5 KG.</b> 	710918	V2'4 MODELS
<b>ACTIVE DUAL CLEAN 10 KG.</b> 	710919	V2'4 MODELS


## BANDEJAS





GN 2/3	GN 1/1	STARTER KIT
Page 28	Pages 29-31	Page 32


# 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.

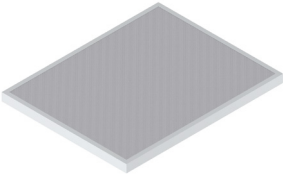




	REFERENCE	DESCRIPTION
	<b>EXTERNAL SHOWER STC-STG-STB</b>  710310	<b>External</b> shower for oven washing. This is a <b>universal</b> shower with support and 1m hose with the capacity to expel litres of water with great power.

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

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

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

# GENERAL ACCESORIES

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

## STAINLESS STEEL CONTAINER GN 2/3



### DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

**Ideal for** cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.

### REFERENCE

### DIMENSIONS

840H10

H20

840H11

H40

840H12

H65

## STAINLESS STEEL CONTAINER PERFORATED GN 2/3



### DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Thanks to its perforated surface, it is **ideal for** steaming food such as vegetables, fish, fried food or rice.

### REFERENCE

### DIMENSIONS

840H19

H20

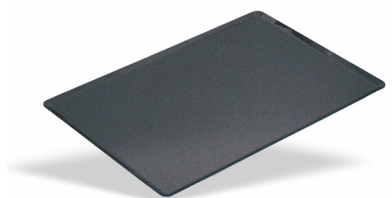
840H20

H40

840H21

H65

## NON-STICK ALUMINIUM FLAT TRAY



### DESCRIPTION

This tray is **ideal for** baking products such as meat or fish.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

### REFERENCE

### DIMENSIONS

810H17

GN 2/3

## NON-STICK ALUMINIUM PERFORATED TRAY



### DESCRIPTION

This tray is **ideal for** baking products that require steaming.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

### REFERENCE

### DIMENSIONS

810H18

GN 2/3

## REJILLA INOX



### DESCRIPTION

Its composition material makes it highly **durable** and **resistant**.

**Ideal for** cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.

### REFERENCE

### DIMENSIONS

840H27

GN 2/3

## SATINLESS STEEL CONTAINER GN 1/1



### DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

**Ideal for** cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing stews.

### REFERENCE

840H07

840H08

840H51

### DIMENSIONS

H20

H40

H65

## STAINLESS STEEL CONTAINER PERFORATED GN 1/1



### DESCRIPTION

Its **rounded edges** make it easy to handle and its surface makes it quick and easy to clean.

Thanks to its perforated surface, it is **ideal for** steaming food such as vegetables, fish, fried food or rice.

### REFERENCE

840H16

840H17

840H50

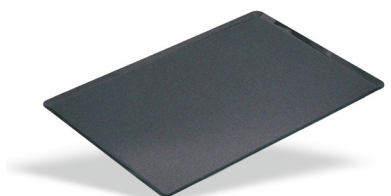
### DIMENSIONS

H20

H40

H65

## NON-STICK ALUMINIUM FLAT TRAY



### DESCRIPTION

This tray is **ideal for** baking products such as meat or fish.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

### REFERENCE

810H14

### DIMENSIONS

GN 1/1

## NON-STICK ALUMINIUM PERFORATED TRAY



### DESCRIPTION

This tray is **ideal for** baking products that require steaming.

Its **non-stick surface** makes it easy to clean after baking and prevents baking residues from becoming encrusted.

### REFERENCE

810H15

### DIMENSIONS

GN 1/1

## NON-STICK GRILL FLAT TRAY GN 1/1



### DESCRIPTION

**Ideal for** cooking grilled food leaving the traditional grill mark on the finished product.

### REFERENCE

840H03

### DIMENSIONS

GN 1/1

## NON-STICK ALUMINIUM TRAY GN D 65 MM.



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Non-stick aluminium tray with a depth of 65 mm.</p> <p><b>Ideal for</b> cooking pasta and rice dishes, for grilling meat, vegetables and fish and for preparing casseroles.</p>	840H29	GN 1/1

## INOX WIRE RACK



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Its composition material makes it highly <b>durable</b> and <b>resistant</b>.</p> <p><b>Ideal for</b> cooking food that needs to be heated on all sides, such as meat, fish or vegetables, accompanied by a lower source that collects the food's juices.</p>	840H26	GN 1/1

## NON-STICK GRILL GN 1/1



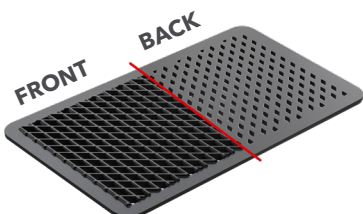
DESCRIPTION	REFERENCE	DIMENSIONS
<p>This non-stick grill will help you to make everything you <b>want to grill</b>, achieving a unique finish.</p> <p>Its grid will mark the product giving it that <b>perfect grilled finish</b>.</p>	840H37	GN 1/1

## NON-STICK MULTIFUNCTION TRAY NEW



DESCRIPTION	REFERENCE	DIMENSIONS
<p>New tray with <b>double non-stick surface</b>. You can use one of its two sides depending on the food you want to bake.</p> <p><b>Ideal for</b> cooking food such as meat, vegetables, fish...</p>	710887	GN 1/1

## DOUBLE-SIDED PERFORATED ALUMINIUM TRAY NEW



DESCRIPTION	REFERENCE	DIMENSIONS
<p>Perforated aluminium tray that will expand your capabilities in the kitchen.</p> <p>This new double-sided tray will allow you to give a <b>different marking</b> to the product, choosing between grill or griddle type marking.</p>	710889	GN 1/1

## GRANITE CONTAINER GN D 40MM.



### DESCRIPTION

**Granite-coated tray** in GN 1/1 size with a depth of 40 cm.

Its low porosity and easy-to-clean surface make it **ideal for** cooking high-fat foods.

### REFERENCE

840H36

### DIMENSIONS

GN 1/1

## EGG TRAY GN NEW



### DESCRIPTION

This new egg tray will allow you to cook from **6 to 11** eggs at the same time with a perfect result.

### REFERENCE

840H28

### DIMENSIONS

GN 1/1  
6 eggs

710888

GN 1/1  
11 eggs

## FRYING TRAY



### DESCRIPTION

GN 1/1 size basket designed for cooking any type of **fried food** such as potatoes, tempura, etc.

### REFERENCE

840H34

### DIMENSIONS

GN 1/1

## CHICKEN ROASTING TRAY

### DESCRIPTION

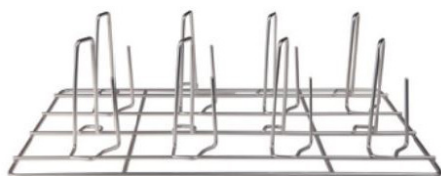
Stainless steel tray size GN 1/1 designed for cooking **chickens**, with a capacity of **8 chickens**.

### REFERENCE

840H39

### DIMENSIONS

GN 1/1



## RIBS TRAY

### DESCRIPTION

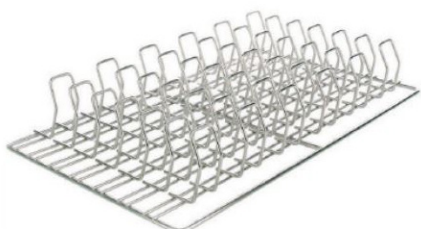
Stainless steel 1/1 GN size tray designed for cooking **ribs**.

### REFERENCE

840H40

### DIMENSIONS

GN 1/1



## STARTER KIT GASTRO-COMPACT NEW

Ref. 710873

**STAINLESS STEEL  
CONTAINER  
PERFORATED**  
*Ref. 840H17*

**FRYING TRAY**  
*Ref. 840H34*



**EGGS TRAY**  
*Ref. 840H28*

**DOUBLE-SIDED  
PERFORATED  
ALUMINIUM TRAY**  
*Ref. 710889*

**STAINLESS STEEL  
CONTAINER**  
*Ref. 840H08*

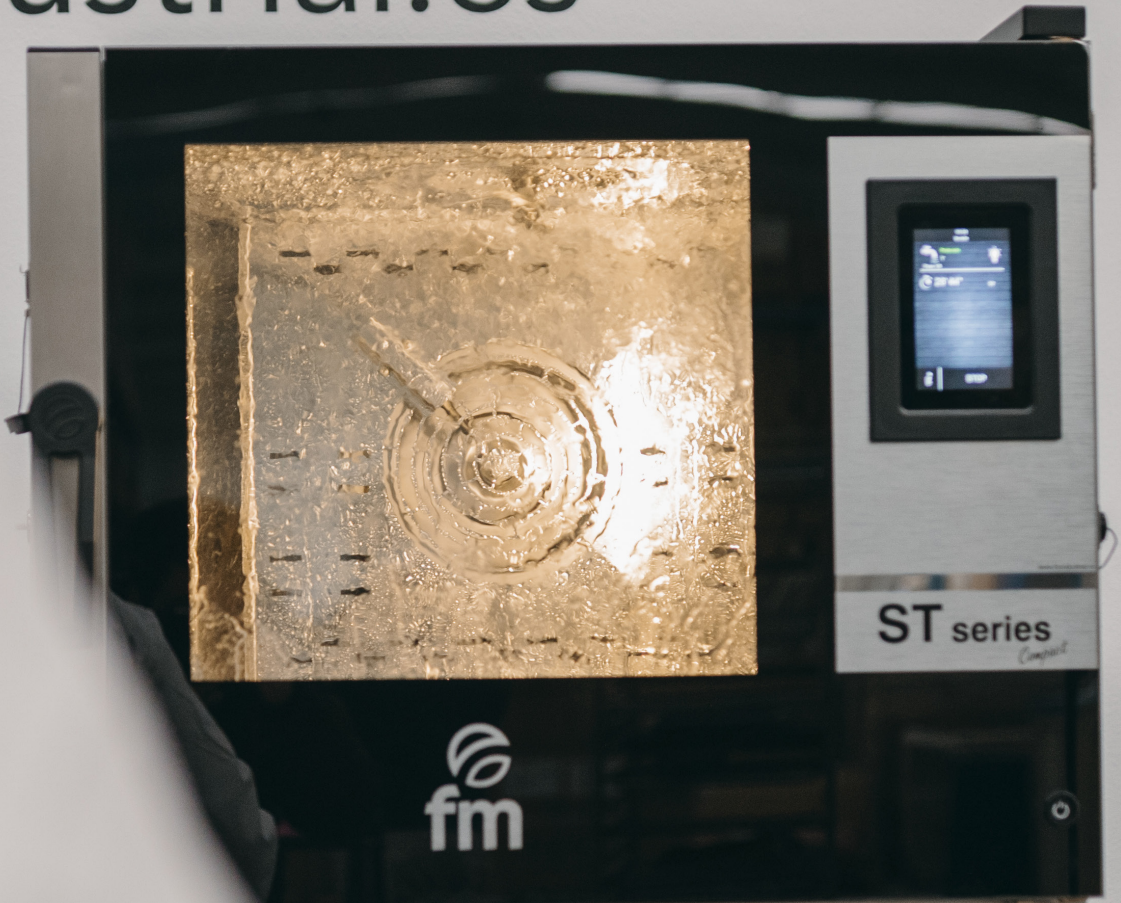
STARTER KIT ITEMS	REFERENCES
EGGS TRAY GN	840H28
DOUBLE-SIDED PERFORATED ALUMINIUM TRAY	710889
STAINLESS STEEL CONTAINER PERFORATED GN 1/1 H40	840H17
STAINLESS STEEL CONTAINER GN 1/1 H40	840H08
FRYING TRAY	840H34





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# NOTES

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