



fm

ST *Gastro*

HIGH GASTRONOMY, PERFECT COOKING



FOR THE MOST **INVENTIVE** AND **CREATIVE** CHEFS.

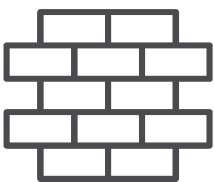
This oven includes all our work and knowledge from years of **development**. Designed for the most **demanding** kitchens and for chefs who are willing to let their **imagination run wild**.

A combi oven with features conceived and designed to prepare large quantities of food in reduced times. Designed to meet **high cooking demands**. Designed to get the most out of every recipe. Made to stand the test of time with all the wear and tear of continuous use in a large kitchen.

CHARACTERISTICS



ROBUST



EFFICIENT



INTELLIGENT



POWERFUL



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

- You want a complete, innovative and professional oven.
- You need to meet a demanding day-to-day demand.
- You want to maximise operational, productive and economic efficiency.
 - You value durability and consistency.
- You want to cook with imagination, creativity and inventiveness.
 - You need to ensure strict quality control.

DESIGNED TO...



**CATERINGS AND
BUFFETS**



HOTELS AND HOSTELS



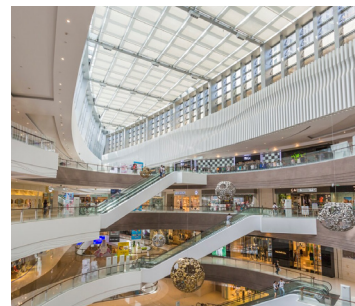
**RESTAURANTS AND
BARS**



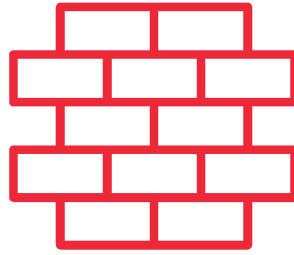
CANTINES



**SUPERMARKETS,
HYPERMARKETS...**



LARGE SURFACES



The ST-Gastro is an **exceptionally robust** oven designed to withstand heavy food loads at high temperatures under extreme conditions.

It is manufactured with high quality components that give it a unique **durability** and **resistance**.



INTERIOR IN AISI 304

Constructed from the highest quality stainless steel, strong and durable.



ADJUSTABLE LEGS

You can adjust the height of the oven to raise it a few extra centimetres for easy maintenance.



ERGONOMIC HANDLE WITH DOUBLE SAFETY LOCKING SYSTEM

It withstands daily handling and its double safety lock will provide you with extra safety in the kitchen.



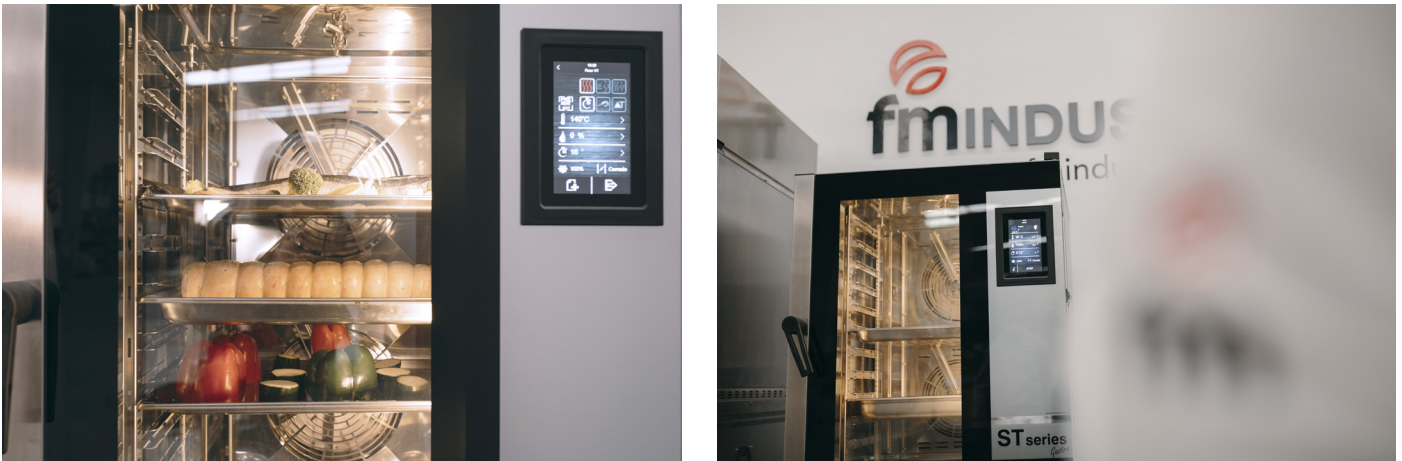
QUALITY COMPONENTS

Manufactured with high quality components, designed to give the ST-Gastro superior durability.



The ST-Gastro will help you improve **efficiency** in your business thanks to the multitude of options and features it offers.

Its high thermal insulation will prevent heat loss and its triple glazing will help to keep all the heat inside the cooking chamber, speeding up cooking times and reducing oven consumption by up to **12%**.



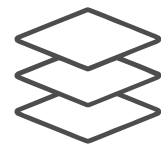
THERMAL INSULATION EFFICIENT

It will allow to keep the heat inside the cooking chamber in an efficient way.



THERMOPAR TEMPERATURE SENSOR

Its sensor will allow you a more precise and faster control of the temperature.



DOUBLE GLASS

Enables greater thermal insulation and guarantees greater safety in the kitchen.



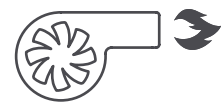
MULTI-TRAY COOKING

These functions will optimise the way you cook.



UP TO 5 SELF-CLEANING MODES

Each of its modes is adjusted to the cleaning needs of the oven.



PREMIX SYSTEM (MOD. GAS)

This system improves the efficiency of the gas models with respect to the atmospheric.



It will assist you in configuring every parameter of the oven and is equipped with functions such as **Steam Control**, **Clima Control**, **Fan Control**, **Self-Cleaning** or integrated **Recipe Book**, among many other functions.

An **intuitive**, **interactive** and **multifunctional** interface that will help you with every process of your business.

TOUCHSCREEN USERFRIENDLY

The touch panel is **easy** and **simple** to operate, making it a suitable choice for any member of the kitchen staff.



A MULTITUDE OF POSSIBILITIES

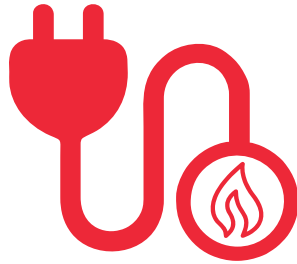
It has features that will allow you to perform a multitude of functions that will greatly **facilitate** the work in your business.



CONTROL EVERY PARAMETER

It controls every parameter, visualises all the information and monitors every process, configuration and consumption of the oven.





The ST-Gastro is a powerful solution for the gastronomy sector that will take your culinary abilities to another level.

Its interior cooking chamber is **10% smaller** than other models on the market and reaches preheating temperatures of up to 300°C, and is capable of handling high food loads in reduced times. It is **18% more powerful ***, without increasing energy consumption.



MORE COMPACT CHAMBER

Its compact cooking chamber allows for superior heat accumulation inside.



UP TO 18% MORE POWERFUL.

It is 18% more powerful than our previous models.



PRE-HEATING UP TO 300°C

It will reach high temperatures inside.



REDUCTION OF COOKING TIMES

Thanks to its great power, the cooking times of the food will be reduced, resulting in great savings.



EXPERIENCE

fm

ST series
Gastro

200° 10:50 14:05

Manual mode

223°

03h 15'

50%

OH

50%

Stop

TIPOS DE CONTROL



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



GN 1/1 | 600X400



Electric or Gas (PREMIX)



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ST series

Gastro

FEATURES



Humidity adjustable from 0 to 100%.



Chimney manual control

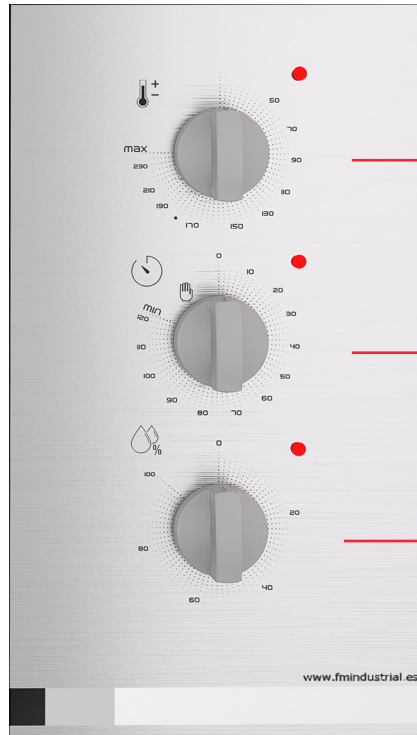


0-120 Minute timer and non-stop mode



Temperature controller from 0 to 250

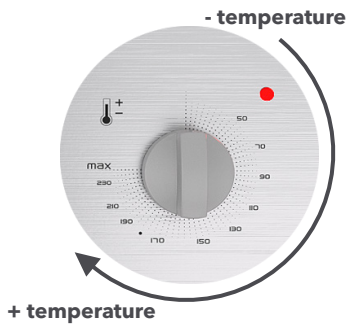
MANUAL CONTROL



Temperature regulator (0 to 250°C)

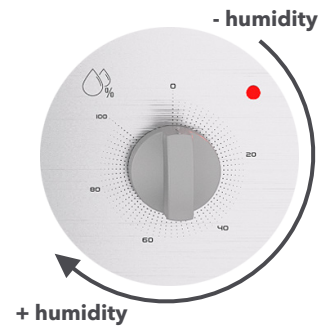
0-120' timer / Non-stop mode

Humidity adjustable (0 to 100 %)



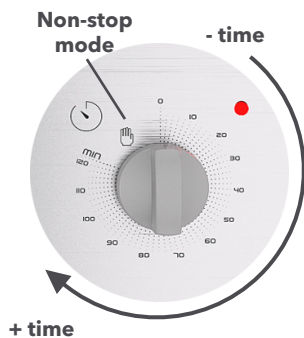
TEMPERATURE CONTROLLER

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



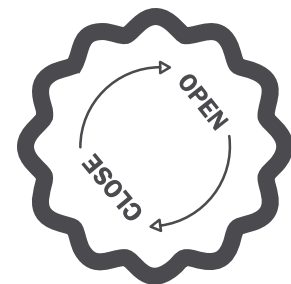
HUMIDITY CONTROLLER

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)

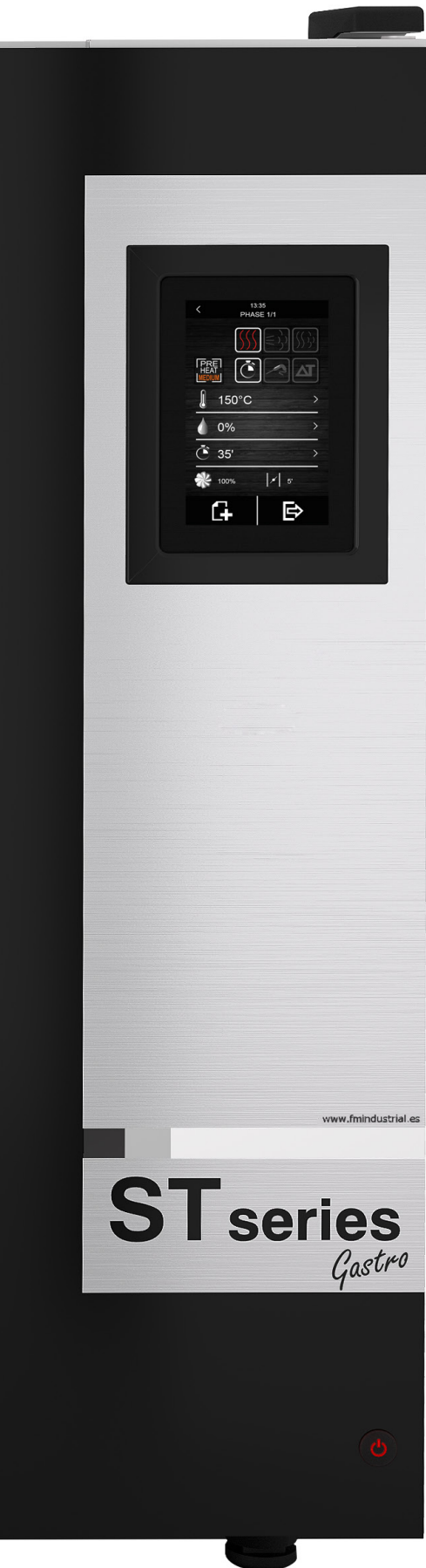


CHIMNEY MANUAL CONTROL

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



TOUCHSCREEN V7



TECHNICAL CHARACTERISTICS



Touchscreen control



Easy to use



Rotation inverter



End of cycle alarm



Door switch



Interior LED light



Safety thermostat



Hinged Glass



3/4" water connection



USB port



Electric or Gas(PREMIX)



GN 1/1 | GN 2/3

FEATURES



Clima control (with %)



Steam control



Fan control (10 speeds)



Self-cleaning



Preheating



Multipoint probe



Cool down



Delta T



Regeneration



Proving



Multicook/All On Time



Planning



Customizable recipe book



Hold mode



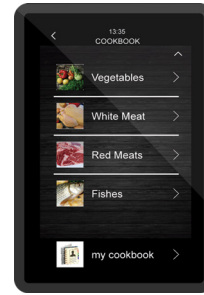
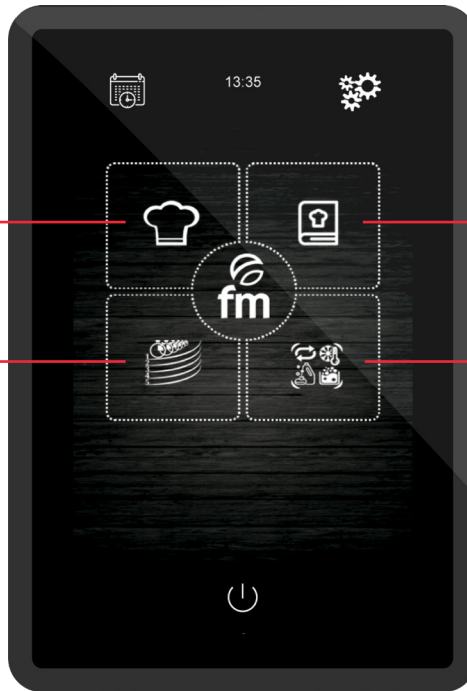
TOUCHSCREEN V7



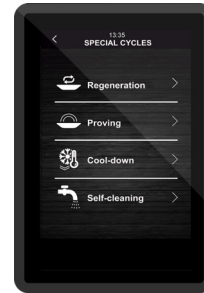
Manual mode



Multicook / All On Time



Recipe Book

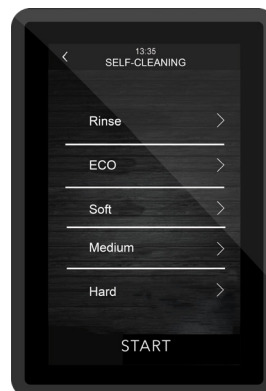


Special cycles



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.



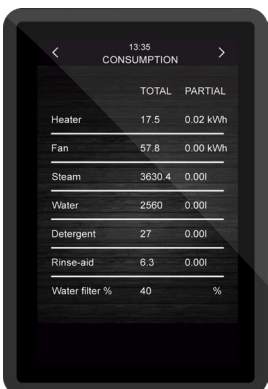
MULTICOOK

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



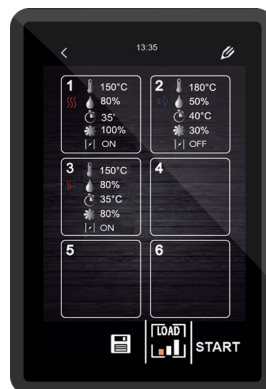
ALL ON TIME

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.



HOLD MODE

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

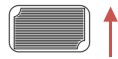


STG 51 M

Ref. 710777

| | |
|-------------------------------|-----------------------------|
| Internal dimensions | (W)620 x (D)405 x (H)410 mm |
| External dimensions | (W)790 x (D)795 x (H)690 mm |
| Electric power | 7.750 W |
| Maximum temperature | 250° C |
| Weight | 77 Kg |
| Voltage | 400 V - 50/60 Hz |
| Connection | Three phase 3F + N + T |
| Trays capacity | 5 GN 1/1 trays |
| Distance between trays | 67 mm |

Transverse tray position

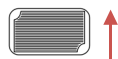


STG 51 V7

Ref. 710778

| | | |
|-------------------------------|-----------------------------|-------------|
| Internal dimensions | (W)620 x (D)405 x (H)410 mm | |
| External dimensions | (W)790 x (D)795 x (H)690 mm | |
| Electric power | 7.750 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 86 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 5 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Transverse tray position

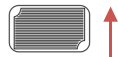


STG 71 M

Ref. 710557

| | |
|-------------------------------|-----------------------------|
| Internal dimensions | (W)620 x (D)405 x (H)545 mm |
| External dimensions | (W)790 x (D)795 x (H)825 mm |
| Electric power | 10.200 W |
| Maximum temperature | 250° C |
| Weight | 89 Kg |
| Voltage | 400 V - 50/60 Hz |
| Connection | Three phase 3F + N + T |
| Trays capacity | 7 GN 1/1 trays |
| Distance between trays | 67 mm |

Transverse tray position

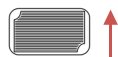


STG 71 V7

Ref. 710558

| | | |
|-------------------------------|-----------------------------|-------------|
| Internal dimensions | (W)620 x (D)405 x (H)545 mm | |
| External dimensions | (W)790 x (D)795 x (H)825mm | |
| Electric power | 10.200 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 94 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 7 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Transverse tray position



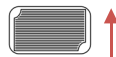
STG 71 M GAS

Ref. 710559

| | |
|-------------------------------|-----------------------------|
| Internal dimensions | (W)620 x (D)405x (H)545 mm |
| External dimensions | (W)790 x (D)900 x (H)840 mm |
| Electric power | 650 W |
| Gas power | 14kW - 12040 kcal/h |
| Maximum temperature | 250° C |
| Weight | 112 Kg |
| Voltage | 230 V - 50/60 Hz |
| Connection | Single phase Schuko |
| Trays capacity | 7 GN 1/1 trays |
| Distance between trays | 67 mm |

 **Premix gas burners**

Transverse tray position



STG 71 V7 GAS

Ref. 710560

| | | |
|-------------------------------|-----------------------------|-------------|
| Internal dimensions | (W)620 x (D)405 x (H)545 mm | |
| External dimensions | (W)790 x (D)900 x (H)840mm | |
| Electric power | 650 W | |
| Gas power | 14kW - 12040 kcal/h | |
| Maximum temperature | Up to 300° C | |
| Weight | 119 Kg | |
| Voltage | 230 V - 50/60 Hz | |
| Connection | Single phase Schuko | |
| Trays capacity | 7 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

 **Premix gas burner**

Transverse tray position

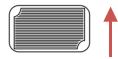


STG 111 M

Ref. 710561

| | |
|-------------------------------|------------------------------|
| Internal dimensions | (W)620 x (D)405 x (H)810 mm |
| External dimensions | (W)790 x (D)790 x (H)1090 mm |
| Electric power | 18.500 W |
| Maximum temperature | 250° C |
| Weight | 114 Kg |
| Voltage | 400 V - 50/60 Hz |
| Connection | Three phase 3F + N + T |
| Trays capacity | 11 GN 1/1 trays |
| Distance between trays | 67 mm |

Transverse tray position

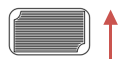


STG 111 V7

Ref. 710562

| | | |
|-------------------------------|------------------------------|-------------|
| Internal dimensions | (W)620 x (D)405 x (H)810 mm | |
| External dimensions | (W)790 x (D)790 x (H)1090 mm | |
| Electric power | 18.500 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 127 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 11 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Transverse tray position



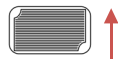
STG 111 M GAS

Ref. 710563

| | |
|-------------------------------|------------------------------|
| Internal dimensions | (W)620 x (D)405 x (H)810 mm |
| External dimensions | (W)790 x (D)900 x (H)1110 mm |
| Electric power | 650 W |
| Potencia gas | 20kW - 17200 kcal/h |
| Maximum temperature | 250° C |
| Weight | 140 Kg |
| Voltage | 230 V - 50/60 Hz |
| Connection | Single phase Schuko |
| Trays capacity | 11 GN 1/1 trays |
| Distance between trays | 67 mm |

 **Premix gas burner**

Transverse tray position



STG 111 V7 GAS

Ref. 710564

| | | |
|-------------------------------|------------------------------|-------------|
| Internal dimensions | (W)620 x (D)405 x (H)810 mm | |
| External dimensions | (W)790 x (D)900 x (H)1110 mm | |
| Electric power | 650 W | |
| Potencia gas | 20kW - 17200 kcal/h | |
| Maximum temperature | Up to 300° C | |
| Weight | 149 Kg | |
| Voltage | 230 V - 50/60 Hz | |
| Connection | Single phase Schuko | |
| Trays capacity | 11 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

 **Premix gas burner**

Transverse tray position

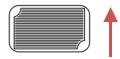


STG 201 ET

Ref. 710565

| | |
|-------------------------------|------------------------------|
| 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 | 250° C |
| Weight | 252 Kg |
| Voltage | 400 V - 50/60 Hz |
| Connection | Three phase 3F + N + T |
| Trays capacity | 20 GN 1/1 trays |
| Distance between trays | 67 mm |
| Trolley (T) | Standard |

Transverse tray position

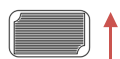


STG 201 V7 T

Ref. 710566

| | | |
|-------------------------------|------------------------------|-------------|
| 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 | 20 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Transverse tray position

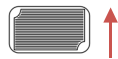


STG 201 V7 T PLUS NEW

Ref. 710903

| | | |
|-------------------------------|------------------------------|-------------|
| Internal dimensions | (W)700 x (D)500 x (H)1480 mm | |
| External dimensions | (W)880 x (D)915 x (H)1865 mm | |
| Electric power | 36.250 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 260 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 20 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Transverse tray position



STG 201 V7 T GAS

Ref. 710567

| | | |
|-------------------------------|-------------------------------|-------------|
| 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 | 20 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

 Premix gas burner

Transverse tray position



STG 72 V7

Ref. 710568

| | | |
|-------------------------------|-----------------------------------|-------------|
| Internal dimensions | (W)620 x (D)725 x (H)545 mm | |
| External dimensions | (W)790 x (D)1220 x (H)825 mm | |
| Electric power | 14.200 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 136 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 7 GN 2/1 trays 14 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 72 V7 GAS

Ref. 710569

| | | |
|-------------------------------|-----------------------------------|-------------|
| Internal dimensions | (W)620 x (D)725 x (H)545 mm | |
| External dimensions | (W)790 x (D)1220 x (H)840 mm | |
| Electric power | 200 W | |
| Gas power | 20kW - 17200 kcal/h | |
| Maximum temperature | Up to 300° C | |
| Weight | 145 Kg | |
| Voltage | 230 V - 50/60 Hz | |
| Connection | Single phase Schuko | |
| Trays capacity | 7 GN 2/1 trays 14 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

 Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1

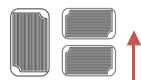


STG 112 V7

Ref. 710570

| | | |
|-------------------------------|------------------------------------|-------------|
| Internal dimensions | (W)620 x (D)725 x (H)810 mm | |
| External dimensions | (W)790 x (D)1220 x (H)1090 mm | |
| Electric power | 28.500 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 178 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 11 GN 2/1 trays 22 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



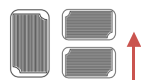
STG 112 V7 GAS

Ref. 710571

| | | |
|-------------------------------|------------------------------------|-------------|
| Internal dimensions | (W)620 x (D)725 x (H)810 mm | |
| External dimensions | (W)790 x (D)1220 x (H)1110 mm | |
| Electric power | 650 W | |
| Gas power | 28kW - 24080 kcal/h | |
| Maximum temperature | Up to 300° C | |
| Weight | 182 Kg | |
| Voltage | 230 V - 50/60 Hz | |
| Connection | Single phase Schuko | |
| Trays capacity | 11 GN 2/1 trays 22 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

 Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1

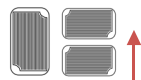


STG 202 V7 T

Ref. 710572

| | | |
|-------------------------------|------------------------------------|-------------|
| Internal dimensions | (W)700 x (D)740 x (H)1480 mm | |
| External dimensions | (W)880 x (D)1180 x (H)1865 mm | |
| Electric power | 46.250 W | |
| Maximum temperature | Up to 300° C | |
| Weight | 270 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 20 GN 2/1 trays 40 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T PLUS NEW

Ref. 710904

| | | |
|-------------------------------|------------------------------------|-------------|
| Internal dimensions | (W)700 x (D)740 x (H)1480 mm | |
| External dimensions | (W)880 x (D)1180 x (H)1865 mm | |
| Electric power | 61.250W | |
| Maximum temperature | Up to 300° C | |
| Weight | 270 Kg | |
| Voltage | 400 V - 50/60 Hz | |
| Connection | Three phase 3F + N + T | |
| Trays capacity | 20 GN 2/1 trays 40 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1



STG 202 V7 T GAS

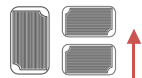
Ref. 710573

| | | |
|-------------------------------|------------------------------------|-------------|
| Internal dimensions | (W)700 x (D)740 x (H)1480 mm | |
| External dimensions | (W)880 x (D)1260 x (H)1865 mm | |
| Electric power | 1.300 W | |
| Gas power | 56 kW - 48150 kcal/h | |
| Maximum temperature | Up to 300° C | |
| Weight | 358 Kg | |
| Voltage | 230 V - 50/60 Hz | |
| Connection | Single phase Schuko | |
| Trays capacity | 20 GN 2/1 trays 40 GN 1/1 trays | |
| Distance between trays | 67 mm | |
| Self-cleaning | Standard | |
| Multipoint probe | Standard | |
| Trolley (T) | Standard | |
| Wifi connection | Optional | Ref. 710789 |
| Change door opening | Optional | Ref. 999H03 |



Premix gas burner

Longitudinal tray position GN 2/1
Transverse tray position GN 1/1







ACCESORIES

ACCESORIES ST *Gastro*

TROLLEYS

| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|---|--|-------------------------------------|---|
|  | TROLLEY 20 GN 1/1 N° Guides- 20 | 710403 (W)440 x (D)540 x (H)1700 mm | GASTRO |
| | TROLLEY 20 GN 2/1 N° Guides- 20 | 710408 (W)640 x (D)660 x (H)1700 mm | GASTRO |
|  | TROLLEY ST 20 GN 1/1 N° Guides- 20 | 710347 (W)760 x (D)595 x (H)1765 mm | 201 ET 201 V7 T 201 V7 T PLUS 201 V7 T GAS |
| | TROLLEY ST 20 GN 2/1 N° Guides- 20 | 710348 (W)760 x (D)765 x (H)1765 mm | 202 V7 T 202 V7 T PLUS 202 V7 T GAS |

ACCESORIES ST *Gastro*

STANDS



| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|--------------------------------|-----------|-----------------------------|---|
| STG 300 N° Guides- 0 | 710574 | (W)725 x (D)650 x (H)300 mm | 51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7 |



| | | | |
|--------------------------------|--------|-----------------------------|---|
| STG 650 N° Guides- 6 | 710575 | (W)725 x (D)650 x (H)650 mm | 51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7 |
|--------------------------------|--------|-----------------------------|---|



| | | | |
|--------------------------------|--------|-----------------------------|---|
| STG 850 N° Guides- 8 | 710576 | (W)725 x (D)650 x (H)850 mm | 51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7 |
|--------------------------------|--------|-----------------------------|---|



| | | | |
|------------------------------------|--------|------------------------------|--|
| STG 300 2/1 N° Guides- 0 | 710577 | (W)725 x (D)1050 x (H)300 mm | 72 V7 72 GAS V7 112 V7 112 V7 GAS |
|------------------------------------|--------|------------------------------|--|



| | | | |
|------------------------------------|--------|------------------------------|--|
| STG 650 2/1 N° Guides- 7 | 710578 | (W)725 x (D)1050 x (H)650 mm | 72 V7 72 GAS V7 112 V7 112 V7 GAS |
|------------------------------------|--------|------------------------------|--|




| | | | |
|------------------------------------|--------|------------------------------|--|
| STG 850 2/1 N° Guides- 9 | 710579 | (W)725 x (D)1050 x (H)850 mm | 72 V7 72 GAS V7 112 V7 112 V7 GAS |
|------------------------------------|--------|------------------------------|--|


Ref. 710286

WHEELED OPTION

CUPBOARD



| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|--|-----------|-----------------------------|---|
| STG H-650  | 710848 | (W)790 x (D)678 x (H)650 mm | 51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7 |

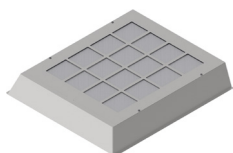
| | | | |
|--|--------|-----------------------------|---|
| STG H-850  | 710849 | (W)790 x (D)678 x (H)850 mm | 51 M/V7 71 M/V7 71 GAS M/V7 111 M/V7 111 GAS M/V7 |
|--|--------|-----------------------------|---|

ACCESORIES ST *Gastro*

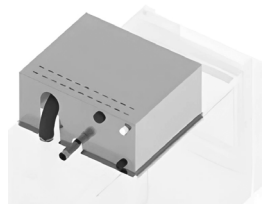
HOODS



| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|---|-----------|------------------------------|-----------------------------------|
| STG | 710581 | (W)790 x (D)840 x (H)230 mm | 51 M/V7 71 M/V7 111 M/V7 |
| STG DUO | 710704 | (W)790 x (D)840 x (H)230 mm | 51 M/V7 71 M/V7 111 M/V7 |
| STG 201 | 710582 | (W)880 x (D)1020 x (H)300 mm | 201 ET 201 V7T 201 V7T PLUS |
| STG 2/1 | 710583 | (W)790 x (D)1270 x (H)300 mm | 72 V7 112 V7 |
| STG 202 | 710627 | (W)880 x (D)1285 x (H)300 mm | 202 V7 T 202 V7 T PLUS |
| ACTIVE CARBON KIT <small>NEW</small> | 710907 | (W)496 x (D)538 x (H)81 mm | GASTRO |

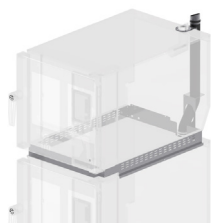


FUMES CONDENSER KIT



| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|----------------|-----------|-----------------------------|--|
| STG | 710584 | (W)790 x (D)335 x (H)230 mm | 51 M/V7 71 M/V7 111 M/V7 201 ET/V7T |
| STG DUO | 710716 | (W)790 x (D)335 x (H)230 mm | 51 M/V7 71 M/V7 111 M/V7 |
| STG 2/1 | 710585 | (W)790 x (D)490 x (H)230 mm | 72 V7 112 V7 202 V7T/V7TPLUS |

SUPERPOSITION KIT



| | REFERENCE | DIMENSIONS | COMPATIBLE MODELS |
|--------------------------|-----------|-----------------------------|--|
| STG | 710586 | (W)790 x (D)770 x (H)100 mm | 51 M/V7 71 M/V7 111 M/V7 72 V7 |
| STG ELECTRIC/ GAS | 710699 | (W)790 x (D)875 x (H)100 mm | 71 GAS M/V7 111 GAS M/V7 72 GAS V7 |

GAS INSTALLATION KIT



| REFERENCE | COMPATIBLE MODELS |
|-----------|-------------------|
| 710442 | GAS MODELS |

ACCESORIES ST *Gastro*

OVENS INSTALLATION KIT



| | REFERENCE | COMPATIBLE MODELS |
|------------|-----------|-------------------|
| UNO | 710832 | GASTRO |
| DUO | 710835 | GASTRO |

WIFI MODULE



| | REFERENCE | COMPATIBLE MODELS |
|------------|-----------|-------------------|
| STG | 710789 | V7 MODELS |

REMOVABLE PROBE KIT



| | REFERENCE | COMPATIBLE MODELS |
|-------------------|-----------|-------------------|
| VACUUM | 710376 | V7 MODELS |
| MULTIPOINT | 710620 | V7 MODELS |

FRONT TANK KIT



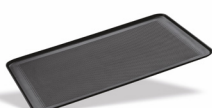
| | REFERENCE | COMPATIBLE MODELS |
|--|-----------|-----------------------------|
| STG  | 710869 | STG V7 EXCEPT TROLLEY OVENS |

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





| GN 1/1 | GN 2/1 | STARTER KIT |
|-------------|---------|-------------|
| Pages 30-32 | Page 33 | Page 34 |


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.

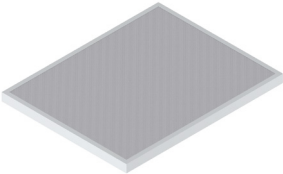




| | REFERENCE | DESCRIPTION |
|---|------------------------------------|--|
|  | EXTERNAL SHOWER STC-STG-STB | 710310 |
| | | External shower for oven washing. This is a universal shower with support and 1m hose with the capacity to expel litres of water with great power. |

| | 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. |

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

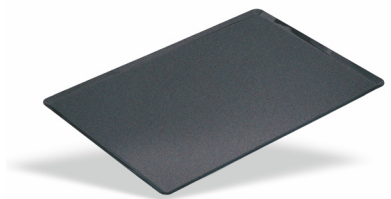
DIMENSIONS

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

Non-stick aluminium tray with a depth of 65 mm.

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

REFERENCE

840H29

DIMENSIONS

GN 1/1

INOX WIRE RACK



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

840H26

DIMENSIONS

GN 1/1

NON-STICK GRILL GN 1/1



DESCRIPTION

This non-stick grill will help you to make everything you **want to grill**, achieving a unique finish.

Its grid will mark the product giving it that **perfect grilled finish**.

REFERENCE

840H37

DIMENSIONS

GN 1/1

NON-STICK MULTIFUNCTION TRAY NEW



DESCRIPTION

New tray with **double non-stick surface**. You can use one of its two sides depending on the food you want to bake.

Ideal for cooking food such as meat, vegetables, fish...

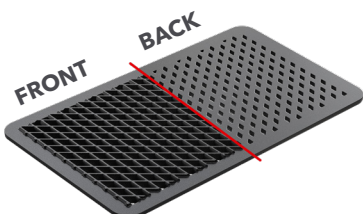
REFERENCE

710887

DIMENSIONS

GN 1/1

DOUBLE-SIDED PERFORATED ALUMINIUM TRAY NEW



DESCRIPTION

Perforated aluminium tray that will expand your capabilities in the kitchen.

This new double-sided tray will allow you to give a **different marking** to the product, choosing between grill or griddle type marking.

REFERENCE

710889

DIMENSIONS

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

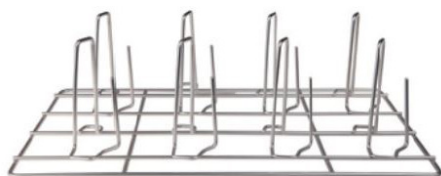
Stainless steel tray size GN 1/1 designed for cooking **chickens**, with a capacity of **8 chickens**.

REFERENCE

840H39

DIMENSIONS

GN 1/1



RIBS TRAY

DESCRIPTION

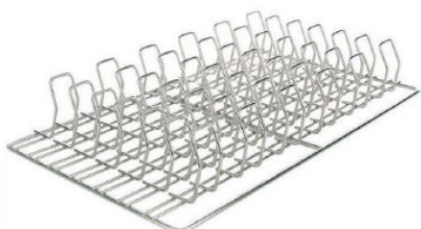
Stainless steel 1/1 GN size tray designed for cooking **ribs**.

REFERENCE

840H40

DIMENSIONS

GN 1/1



STAINLESS STEEL CONTAINER GN 2/1



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

DIMENSIONS

840H04 H20

840H05 H40

840H06 H65

CUBETA INOX PERFORADA GN 2/1



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

DIMENSIONS

840H13 H20

840H14 H40

840H15 H65

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

840H25 GN 2/1

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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