

STG 71 V9 EXPERIENCE

Gastronomy oven



Ref. 710846



- Change door opening

FEATURES

- TOUCHSCREEN V9 Display
- New interface
- Cloud connectivity
- Triple glass
- Integrated cleaning tank
- New self-cleaning system
- Double chimney
- USB port
- New numbered guide system

FUNCTIONS

- Steam control pro
- Clima control
- Fan control
- Customisable recipe book with photos
- Connection core/vacuum/multipoint probe
- 3 cooking modes: dry heat, vapour and mixed
- Regeneration/maintain food temperature
- Special cycles
- Multicook/All on time
- Consumption check

TECHNICAL CHARACTERISTICS

Electric power 10.250 W

Maximum temperature Up to 300 °C

Weight 109 kg

Voltage 400 V-50/60 Hz

Connection Three phase 3F+N+T

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

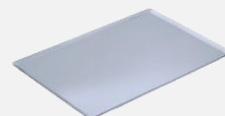
External dimensions (W)790x(D)810x(H)830 mm

Automatic washing standard

Removable core probe standard

CAPACITY

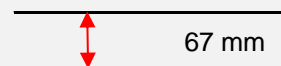
7 trays GN1/1



Transverse tray position



Distance between trays



STG 71 V9 EXPERIENCE

Specific accessories



Stands

STG EXPERIENCE 300

Ref. 710928



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

Nº guides - 0

STG EXPERIENCE 650

Ref. 710929



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

Nº guides- 6

STG EXPERIENCE 850

Ref. 710930



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

Nº guides - 8

STG V9

Ref. 710850

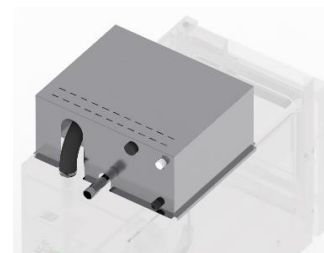


(W)790x(D)1010x(H)300 mm

Smoke output connection Ø120 mm

STG V9 Fumes condenser kit

Ref. 710852



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

Superposition kit

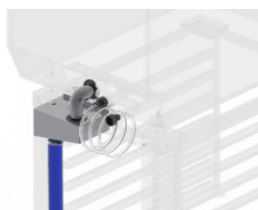
Ref. 71084



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

First installation kit

Ref. 710938



The kit contains

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

1 kg of detergent

1 kg of rinse

Wheels

Ref. 710286



Wheeled option

DECLARACIÓN UE DE CONFORMIDAD EU DECLARATION OF CONFORMITY

Directiva(s) del Consejo con la(s) que se declara conformidad:

Council Directive(s) to which conformity is declared:

DC 2014/35/EU + DC 2014/30/EU + DC 2011/65/EU

Aplicación de las Normas:

Application of the Standards:

UNE-EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017 + A14:2014 + A2:2020 + A1:2020; UNE-EN 60335-2-42:2004 + Corr:2007 + A1:2008 + A11:2012; UNE-EN 55014-1:2017 + A11:2021; UNE-EN 55014-2:2015; UNE-EN 61000-3-2:2014; UNE-EN 61000-3-3:2013 + A1:2020

Fabricante / *Manufacturer's name:*

**FM CALEFACCIÓN S.L.
CIF: B-14343594**

Dirección / *Manufacturer's address:*

**CTRA. de Rute km.2.700, C.P.:14900, Lucena
Cordoba, España**

Tipo de aparato / *Type of device:*

HORNO / OVEN

Marca / *Trade.:*

FM CALEFACCIÓN

Modelo / *Model no.:*

**STG 71 V9
Experience**

N/S: 24XXXXXXXXXX

Nosotros, los abajo firmantes, declaramos bajo nuestra exclusiva responsabilidad que el equipo especificado cumple con la(s) Directiva(s) y Norma(s) mencionadas

We, the undersigned, hereby declare under our sole responsibility that the specified equipment is in conformity with the above Directive(s) and Standard(s)

Lugar / *Place:* **Lucena**

Firma / *Signature:* **B-14343594**

Fecha / *Date:* **01/01/2024**



STG 71 V9 EXPERIENCE



TECHNICAL CHARACTERISTICS		CONNECTIONS	
Empty unit weight		1	Hood connection
Unit+packaging weight		2	Fumes condenser connection
Supply voltage	400 Vac - three phase	3	Water connection 3/4"
Frequency	50/60 Hz	4	Drain Ø40 mm
Power cable	Hose 3F+N+T 4 mm ²	5	Safety gap ≥120 mm
Sound pressure level	Lower than 70 dB	6	Fumes exit Ø 50 mm
Total power	10.200W	7	Venturi system
Thermal power	10.000W	8	Core probe connection
		9	On/Off button
		10	USB/HACCP connection
		11	Nameplate

*Dimensions in mm

