starx

starx

Orientation 1 STAR6TSX	MODEL	Orientation 2 STAR10TSX
6 trays 600x400 mm	CAPACITY	10 trays 600x400 mm
80 mm	DISTANCE BETWEEN RACKS	80 mm
850x890x890 mm	DIMENSION (LxDxH)	850x890x1170 mm
915x1000x1045 mm	PACKAGE DIMENSION (LxDxH)	915x1000x1330 mm
113 kg	PACKAGE WEIGHT	152 kg
11 kW***	POWER (without steamer)	17 kW***
18 kW***	POWER (with steamer)	24 kW***
380-415V 3N 50/60Hz	ELECTRICAL SUPPLY	380-415V 3N 50/60Hz

MAIN TECHNICAL FEATURES *(**PRO** version - complete options)*

- Convection, combi and steam cooking with fixed time or core probe function (core probe optional / on demand)
- Temperature: 0°C - 300° C
- ACT technology (Advanced Clima Technology) saves energy thanks to automatic climate regulation through constant and precise control of climate conditions during each cooking phase**
- Smart technology recognizes and optimizes cooking conditions, maximizes cooking performance and significantly reduces operating costs
- Manual, programmed or automatic cooking mode
- Pre uploaded RECIPES divided into categories
- COOK BOOK for saving recipes into customizable folders
- Manual or automatic preheating mode settable up to 320°C
- Possibility to save more then 20 cooking steps/phases per program
- HOLD function at the end of the cooking
- 10" Touchscreen colour display
- 17 languages, including Serbian language
- CLICK&SHARE function to save recipes with its own cover images
- USB interface for HACCP data downloading
- Integrated WIFI and Cloud connection configuration
- Alarms display with autodiagnosis system
- Special cycles: Delta T, "Time's up" for synchronized cooking, "Cook&Go" for simultaneous cooking, rapid cooking chamber cool-down, regeneration with core probe or fixed time mode, proofing cycle, delayed cooking, vacuum
- Manual humidity supply function
- Technology for immediate steam generation - direct steam
- Technology for steam generation with high efficiency steamer*
- Programmable or automatic technology for forced extraction of humidity
- Possibility of saving over 1000 program
- Settable ventilation speeds + pulse speed with automatic inversion of fans rotation
- Stainless steel AISI 304 moulded cooking chamber, fully welded with rounded edges for easier cleaning - Stainless steel AISI 316 chamber* (optional / on demand)
- Ergonomic and lightweight handle in compliant with HACCP standards
- Stainless steel AISI 304 body and control panel structure
- Frontal structure with screwless system
- Simply removable control panel
- Simply approachable right side
- Simply approachable motor compartment
- Condensate collector with drain integrated in the door
- Multi-point core probe (optional / on demand) and USB core probe (optional / on demand) with external link to the cooking chamber
- Integrated syphon
- Integrated system for grease separation* (optional / on demand)
- Adjustable feet
- Stackable kit configuration
- Simply removable tray holder (600x400 mm tray holder can be replaced with GN1/1 tray holder)
- Left door opening* (optional / on demand)
- Double-glazed door with high thermic insulation and easy inspection with safety fan stop system when the door is open - Triple-glazed door* (optional / on demand)
- Energy-saving, long-lasting LED lighting
- Integrated retractable hand shower**
- Automatic washing system, with multiple cycles depending on the level of dirt, with eco detergent Clean in liquid or in tabs
- Automatic special cycle for limescale removal from the steamer with limescale product Cal in liquid or in tabs*
- Integrated liquid detergent box (Clean** and Cal*)
- IP protection level IPX4 (standard) - IPX5* (optional / on demand)
- Complies with international standards for safe operation in case of use without direct operator supervision

*Optional only at the order placement ** Optional only at the order placement / Included in PRO version

Optional only at the order placement

STAR

Advanced Clima Technology (ACT)	Code **ACT**
Steamer	Code **H**
Integrated hand shower	Code **S**
Liquid detergent box - Clean[1]	Code **B**
Liquid detergent box - Clean/Cal[2]	Code **BB**
Left door opening	Code **Z**
Integrated system for grease separation	Code **GS**
Triple-glazed door	Code **TD**
IPX5 protection level	Code **IP5**
S/S AISI 316 cooking chamber (Ego and Star ovens 6/7 trays)	Code **C**
S/S AISI 316 cooking chamber (Ego and Star ovens 10/11 trays)	Code **CC**
230V 3P (without steamer)	Code **E**
230V 3P (with steamer)	Code **ES**
Other electrical supply/power***	On demand

[1]Single box: for liquid detergent only (ovens without steamer)
[2]Double box: for liquid detergent and liquid limescale removal product (ovens with steamer)

ACCESSORIES

STAR

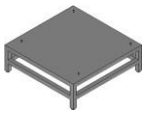
Water softener - Cartridge filter model XL with connection head
Code **260900001**

Replaceable cartridge filter model XL
Code **260900001-1**

Connection head for cartridge filter model XL
Code **260900001-3-V**

Open stand
with 6 racks for 600x400 mm trays
(LxDxH) 850x890x720 mm
Code **BSTDP-1**

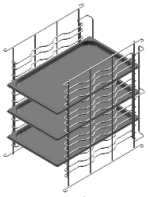
Stand wheels kit
Code **BSTW**



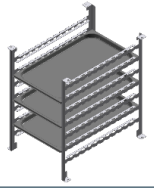
Stand for stackable column
(LxDxH) 850x890x282 mm
Code **BSTSTK**

Stackable kit
(oven+oven connection)
Code **BSTKIT-00000**

Stackable kit with hood connection tubes kit
(oven+oven+hood connection)
Code **BSTKIT-06000**



7 trays GN 1/1 rackholder
(Rod frame)
Code **390100006**



7 trays GN 1/1 trayholder
("L" plate)
Code **390200002**

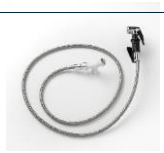
Clean detergent in tabs
(pack 100 pcs of tabs)
Cod. **410100014**

Cal limescale removal product for steamer in tabs (pack 50 pcs of tabs)
Code **410100023**

Condensation hood
Code **HOOD/C**

Extraction hood (without condensing kit)
Code **HOOD**

Hood connection tubes kit (only hood)
Code **BSTKITC-0000**

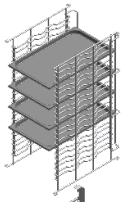


External hand shower kit
Code **260700004-V**

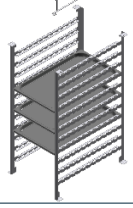
Multi-point core probe
for Ego, Star, Ego Rack and Slim ovens
Code **061200013-V**

USB core probe
for Ego, Star and Ego Rack ovens
Code **061200014-V**

Electric proofer with digital control
12 trays600x400 mm
(LxDxH) 849x924x736 mm
Code **LIEV12D**



11 trays GN 1/1 rackholder
(Rod frame)
Code **390100007**



11 trays GN 1/1 trayholder
("L" plate)
Code **390200004**

Clean liquid detergent
(box with 12 pcs 1Kg each)
Code **400100013**

Cal liquid limescale removal product for steamer (box with 12 pcs 1Kg each)
Code **400100022**

TRAYS - VIEW PAGE 35

BELIMOVENS

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CE

BELIM complies with ISO standards

G-CERT SYSTEM SERVICE ISO 9001:2015 Cert No: GKSR-0502-QC
G-CERT SYSTEM SERVICE ISO 14001:2015 Cert No: GKSR-0502-EC
G-CERT SYSTEM SERVICE ISO 45001:2018 Cert No: GKSR-0502-OHC
G-CERT SYSTEM SERVICE ISO 22301:2019 Cert No: GKSR-0502-BC
G-CERT SYSTEM SERVICE ISO/IEC 27001:2022 Cert No: GKSR-0502-IC
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