BISTROT LINE





Bistrot MF 250



TECHNICAL FEATURES

Outside dimension	850(L)x925(P)x390(H)	Power	4,5 kW
Trays	1T 40x60 cm	Weight	62 Kg
Inside dimension	600(L)x600(P)x140(H)	Max temperature	350° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH + N	l + PE 230 V ~ 3PH + PE 230 V ~	1PH + N + PE 50-60 Hz

🔗 electric

EQUIPMENT

Touch screen	Delayed cooking programming	Error reporting
HACCP register		

ACCESSORIES

• Kit vaporiera e camino automatico







TECHNICAL FEATURES

622(L)x750(P)x614(H)	Power	3,7 kW
4T 46x33 cm	Weight	45 Kg
75 mm	Max temperature	270° C
230 V ~ 3PH + PE 230 V ~ 1P	H + N + PE 50-60 Hz	
6 cooking mode	6 cooking modes	
Core probe		Inner and online recipes
Controlled steam	Controlled steam injection (%)	
oling system Fan inversion system		Glass opening for cleaning
Error reporting		
ing 5 fan speeds		
	4T 46x33 cm 75 mm 230 V ~ 3PH + PE 230 V ~ 1P 6 cooking mode Core probe Controlled steam Fan inversion sys Error reporting	4T 46x33 cm Weight 75 mm Max temperature 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz 6 cooking modes Core probe Core probe Controlled steam injection (%) Fan inversion system Error reporting

Automatic washing
Decalcification system
Pasteurization kit

USB Port Multipoint probe

Specific detergent

• Shower kit

🔗 electric







TECHNICAL FEATURES

Outside dimension	 850(L)x930(P)x670(H) 850(L)x930(P)x780(H) 	Power	8 kW	12 kW - 10.320 kcal/h	
Trays	4T 40x60 cm	Weight	65 Kg	80 Kg	
Space between trays	81 mm	Max temperature	270° C	270° C	
Power supply	400 V ~ 3PH + N + PE 400 V	~ 2PH + N + PE 230 V ~ 3PH	H + PE 230 V ~	1PH + N + PE 50-60 Hz	
EQUIPMENT					
Touch screen	6 cook	6 cooking modes		HACCP register	
LED lighting	Core p	Core probe		Inner and online recipes	
Pre-heating option	Contro	Controlled steam injection (%)		Multi-timer tray cooking end	
Cooling system	Fan inv	Fan inversion system		Glass opening for cleaning	
5 phases for cooking	Error re	Error reporting		ng compartment cooling	
Delayed cooking programming 5 fan spe		peeds			

🔗 electric

🙆 gas

Automatic washing	Vacuum-cooking core probe	• Self-condensing hood 🤣
Decalcification system	Lievitatore	USB Port
Multipoint probe	Specific detergent	 Shower kit







TECHNICAL FEATURES	;
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		Power	8 kW	12 kW - 10.320 kcal/h	
4T 40x60 cm	า	Weight	65 Kg	80 Kg	
81 mm		Max temperature	270° C	270° C	
400 V ~ 3PH + N + PE	400 V ~ 2PH +	N + PE 230 V ~ 3PH -	+ PE 230 V ~	1PH + N + PE 50-60 Hz	
vo 7″ a colori	6 cooking mod	es	HAC	CP register	
LED lighting C			USB	Port	
Pre-heating option		m injection (%)	Inne	er and online recipes	
Cooling system		Fan inversion system		Multi-timer tray cooking end	
10 phases for cooking Error rep			Glas	s opening for cleaning	
Delayed cooking programming				ng compartment cooling	
	 850(L)x930(P)x7 4T 40x60 cm 81 mm 400 V ~ 3PH + N + PE vo 7" a colori 	400 V ~ 3PH + N + PE 400 V ~ 2PH + vo 7" a colori 6 cooking mod Core probe Controlled stea Fan inversion sy Far inversion sy	• 850(L)x930(P)x780(H) Power • 4T 40x60 cm Weight • 81 mm Max temperature • 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH - • vo 7" a colori • 6 cooking modes • Core probe Controlled steam injection (%) • Fan inversion system Error reporting	Image: Power 8 kW 4T 40x60 cm Weight 65 Kg 81 mm Max temperature 270° C 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 200 V ~ vo 7" a colori 6 cooking modes HAC Core probe USB Controlled steam injection (%) Inne Fan inversion system Multiple g Error reporting Glass	

🔗 electric

🙆 gas

Automatic washing	Vacuum-cooking core probe	• Self-condensing hood 📀
Decalcification system	Lievitatore	 Multipoint probe
Pasteurization kit	 Specific detergent 	Shower kit





Bistrot 665 Classic



TECHNICAL FEATURES

Outside dimension	850(L)x930(P)x830(850(L)x930(P)x940(Power	10 kW	14,5 kW - 12.470 kcal/h	
Trays	6T 40X60 cm	Weight	82 Kg	100 Kg	
Space between trays	81 mm	Max temperature	270° C	270° C	
Power supply	400 V ~ 3PH + N + PE 40	00 V ~ 2PH + N + PE 230 V ~ 3PH	H + PE 230 V -	~ 1PH + N + PE 50-60 Hz	
EQUIPMENT					
Touch screen	6 c	6 cooking modes		HACCP register	
LED lighting	Со	Core probe		Inner and online recipes	
Pre-heating option	Со	Controlled steam injection (%)		Multi-timer tray cooking end	
Cooling system	Far	Fan inversion system		Glass opening for cleaning	
5 phases for cooking	Err	Error reporting		Wiring compartment cooling	
Delayed cooking programming 5 fan spee		an speeds			

6 electric

🙆 gas

• Automatic washing• Vacuum-cooking core probe• Self-condensing hood • Decalcification system• Lievitatore• USB Port• Multipoint probe• Specific detergent• Shower kit



Bistrot 665 Vision





TECHNICAL FEATURES

Outside dimension	6 850(L)x930(P)x86 850(L)x930(P)x9	. ,	Power	10 kW	14,5 kW - 12.470 kcal/h	
Trays	6T 40X60 cm	l	Weight	82 Kg	100 Kg	
Space between trays	81 mm		Max temperature	270° C	270° C	
Power supply	400 V ~ 3PH + N + PE	400 V ~ 2PH	+ N + PE 230 V ~ 3PH +	- PE 230 V ~	1PH + N + PE 50-60 Hz	
EQUIPMENT						
Touch screen capaciti	vo 7″ a colori	6 cooking mo	odes	HAG	CCP register	
LED lighting		Core probe		USE	3 Port	
Pre-heating option		Controlled ste	eam injection (%)	Inn	er and online recipes	
Cooling system		Fan inversion system		Mu	Multi-timer tray cooking end	
10 phases for cooking		Error reporting		Glas	Glass opening for cleaning	
Delayed cooking programming		5 fan speeds		Wir	Wiring compartment cooling	

🔗 electric

🙆 gas

Automatic washing	Vacuum-cooking core probe	Self-condensing hood
Decalcification system	Lievitatore	Multipoint probe
Pasteurization kit	Specific detergent	 Shower kit





Bistrot 1065 Classic



TECHNICAL FEATURES

Outside dimension	850(L)x930(P)x1150(H)850(L)x930(P)x1260(H)	Power	15 kW	16,5 kW - 14.197 kcal/h	
Trays	10T 40X60 cm	Weight	110 Kg	130 Kg	
Space between trays	81 mm	Max temperature	270° C	270° C	
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2	2PH + N + PE 230 V ~ 3PH -	+ PE 230 V ~	1PH + N + PE 50-60 Hz	
EQUIPMENT					
Touch screen	6 cooking	6 cooking modes		HACCP register	
LED lighting	Core prob	Core probe		er and online recipes	
Pre-heating option	Controlled	Controlled steam injection (%)		Multi-timer tray cooking end	
Cooling system	Fan invers	Fan inversion system		Glass opening for cleaning	
5 phases for cooking	Error repo	Error reporting		ng compartment cooling	
Delayed cooking proc	gramming 5 fan spee	eds			
ACCESSORIES					

6 electric

🙆 gas

• Automatic washing• Vacuum-cooking core probe• Self-condensing hood • Decalcification system• Lievitatore• USB Port• Multipoint probe• Specific detergent• Shower kit



Bistrot 1065 Vision





TECHNICAL FEATURES

Outside dimension	_	D(P)x1150(H) D(P)x1260(H)	Power	15 kW	16,5 kW - 14.197 kcal/h
Trays	10T 40X	60 cm	Weight	110 Kg	130 Kg
Space between trays	81 n	ım	Max temperature	270° C	270° C
Power supply	400 V ~ 3PH + N +	- PE 400 V ~ 2PH	H + N + PE 230 V ~ 3PH +	- PE 230 V ~	· 1PH + N + PE 50-60 Hz
EQUIPMENT					
Touch screen capaciti	vo 7″ a colori	6 cooking m	odes	HA	CCP register
LED lighting		Core probe		USE	3 Port
Pre-heating option		Controlled st	team injection (%)	Inn	er and online recipes
Cooling system		Fan inversior	n system	Mu	lti-timer tray cooking end
10 phases for cooking		Error reporti	ng	Gla	ss opening for cleaning
Delayed cooking proc	gramming	5 fan speeds		Wir	ing compartment cooling

6 electric

🙆 gas

Automatic washing	Vacuum-cooking core probe	Self-condensing hood
Decalcification system	Lievitatore	 Multipoint probe
Pasteurization kit	 Specific detergent 	 Shower kit





Bistrot Rack Classic



TECHNICAL FEATURES

Outside dimension	 850(L)x963(P)x1860(H) 850(L)x1010(P)x1970(H) 	Power	32 kW	32 kW - 27.515 kcal/h
Trays	16T 40x60 cm	Weight	182 Kg	202 Kg
Space between trays	80 mm	Max temperature	270° C	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH	+ N + PE 230 V ~ 3PH -	+ PE 230 V ~	1PH + N + PE 50-60 Hz
EQUIPMENT				
Touch screen	6 cooking modes		HAC	CCP register
LED lighting	Core probe		Inne	er and online recipes
Pre-heating option	Controlled steam injection (%)		Mul	ti-timer tray cooking end
Cooling system	Fan inversion system		Glas	ss opening for cleaning
5 phases for cooking	Error reporting		Wiri	ng compartment cooling

🙆 gas

ACCESSORIES

Delayed cooking programming

Automatic washing	Vacuum-cooking core probe	Self-condensing hood
 Decalcification system 	Extractable racks	USB Port
Multipoint probe	Specific detergent	 Shower kit

5 fan speeds



Bistrot Rack Vision





TECHNICAL FEATURES

TECHNICAL FEAT	TURES		P electric power	🚷 gas
Outside dimension	 850(L)x963(P)x1860(H) 850(L)x1010(P)x1970(H) 	Power	32 kW	32 kW - 27.515 kcal/h
Trays	16T 40x60 cm	Weight	182 Kg	202 Kg
Space between trays	80 mm	Max temperature	270° C	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH	+ N + PE 230 V ~ 3PH	+ PE 230 V ~	1PH + N + PE 50-60 Hz
EQUIPMENT				

Touch screen capacitivo 7" a colori	6 cooking modes	HACCP register
LED lighting	Core probe	USB Port
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
10 phases for cooking	Error reporting	Glass opening for cleaning
Delayed cooking programming	5 fan speeds	Wiring compartment cooling

Automatic washing	Vacuum-cooking core probe	Self-condensing hood
Decalcification system	 Extractable racks 	Multipoint probe
Pasteurization kit	 Specific detergent 	 Shower kit

