

# BISTROT LINE





electric



1T 40x60 cm

# Bistrot MF 250



## TECHNICAL FEATURES

electric

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 + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

Touch screen	Delayed cooking programming	Error reporting
HACCP register		

## ACCESSORIES

- Kit vaporiera e camino automatico

# Bistrot 433 Classic



electric



4T 46x33 cm



## TECHNICAL FEATURES

electric

Outside dimension	622(L)x750(P)x614(H)	Power	3,7 kW
Trays	4T 46x33 cm	Weight	45 Kg
Space between trays	75 mm	Max temperature	270° C
Power supply	230 V ~ 3PH + PE   230 V ~ 1PH + N + PE   50-60 Hz		

## EQUIPMENT

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

## ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- USB Port
- Multipoint probe
- Specific detergent
- Shower kit



electric



gas



4T  
40x60 cm

# Bistrot 465 Classic



## TECHNICAL FEATURES



electric



gas

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 + PE   230 V ~ 1PH + N + PE   50-60 Hz			

## EQUIPMENT

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

## ACCESSORIES

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

# Bistrot 465 Vision



electric



gas



4T  
40x60 cm



## TECHNICAL FEATURES



electric



gas

Outside dimension	850(L)x930(P)x670(H) 850(L)x930(P)x780(H)	Power	8 kW	12 kW - 10.320 kcal/h
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## 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

## ACCESSORIES

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



electric



gas



6T  
40x60 cm

# Bistrot 665 Classic



## TECHNICAL FEATURES



electric



gas

Outside dimension	850(L)x930(P)x830(H) 850(L)x930(P)x940(H)	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   400 V ~ 2PH + N + PE   230 V ~ 3PH + PE   230 V ~ 1PH + N + PE   50-60 Hz			

## EQUIPMENT

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
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## ACCESSORIES

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

# Bistrot 665 Vision



electric



gas



6T  
40x60 cm



## TECHNICAL FEATURES



electric



gas

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



electric



gas



10T  
40x60 cm

# Bistrot 1065 Classic



## TECHNICAL FEATURES



electric



gas

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 ~ 2PH + N + PE   230 V ~ 3PH + PE   230 V ~ 1PH + N + PE   50-60 Hz			

## EQUIPMENT

Touch screen	6 cooking modes	HACCP register
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## ACCESSORIES

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



# Bistrot 1065 Vision



electric



gas



10T  
40x60 cm



## TECHNICAL FEATURES



electric



gas

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## ACCESSORIES

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



electric



gas



16T  
40x60 cm

# Bistrot Rack Classic



## TECHNICAL FEATURES

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

## ACCESSORIES

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

# Bistrot Rack Vision



electric



gas



16T  
40x60 cm



## TECHNICAL FEATURES

**P** electric power

**G** gas

Outside dimension	<b>P</b> 850(L)x963(P)x1860(H) <b>G</b> 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
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## ACCESSORIES

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