

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 | | | |

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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 465 Vision



electric



gas



4T
40x60 cm



TECHNICAL FEATURES



electric



gas

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| 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 |
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- 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 | | | |

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- Lievitatore
- Specific detergent
- Self-condensing hood
- USB Port
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Bistrot 665 Vision



electric



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6T
40x60 cm



TECHNICAL FEATURES



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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 | | | |

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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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- 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) | Power | 32 kW | 32 kW - 27.515 kcal/h |
| | 850(L)x1010(P)x1970(H) | | | |

| | | | | |
|-------|--------------|--------|--------|--------|
| Trays | 16T 40x60 cm | Weight | 182 Kg | 202 Kg |
|-------|--------------|--------|--------|--------|

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|---------------------|-------|-----------------|--------|--------|
| 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

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| 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
- 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 | P 850(L)x963(P)x1860(H) | Power | 32 kW | 32 kW - 27.515 kcal/h |
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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