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# baking art, technology and know-how

BAKERIES > PASTRIES > SUPERMARKETS > RESTAURANTS > HOTELS > CATERING > SNACK BARS

**Bistrot star** ovens, compacts and essentials in their dimensions, are able to marry excellence, functionality, design, high technology quality.

## WHAT I CAN DO... WITH A 'TOUCH'



Cook



 Convention, steam, mixed cycle modes; heart probe, delta T mode; grill, fry and regrow modes
Different products together with the multi-timer function











> Of the cooking process in all its steps
> Of the usage of the accessories like the heart probe and the washing system





> All cooking datas according to HACCP protocol





> Useful information regarding the pre-heating and effective cooking steps
> Suggesting options and possibilities
> Advice about errors, distractions and disfunctions





 > Automatic activation of security functions in order to grant the health of the client (rinsing and sterilizing)
> Automatic correction of mistakes in setting and execution of cooking programmes



CONTROL PANEL

Capacitive display touch screen provided with simple, editable and intuitive interface. VISION let a very easy interaction with the unit and supervise at 360° all programs and functions of the oven.

GLASS SCREEN 7 inches full color screen LCD TFT. Tactile, multi touch, with a very good endurance in most of locations, including water conta





**Bistrot gas** High thermal performance which grant low consuptions. Minimal emissions due to pre-mixed turbo catalytic burners with CE certification (A3 category). Up to 40% Energy saving respect a standard oven.

# a complete selection for every circumstances

			BEST	• Starting and the second seco					
Bistro		ot star <mark>433</mark>	Bistrot	star <b>465</b>	Bistrot	star <b>665</b>	Bistrot	star <b>1065</b>	
		ELECTRIC		GAS		GAS		GAS	
Bistrot star									
Control panel		CLASSIC	VISION	VISION	VISION	VISION CLASSIC	VISION	VISION CLASSIC	
ſrays	n.	4	4	4	6	6	10	10	
rays dimensions	mm	460x330	400x600 460x660	400x600 460x660	400×600 460×660	400x600 460x660	400x600 460x660	400x600 460x660	
nter-tray	mm	75	81	81	81	81	81	81	
ension	$\vee \sim$	230 1N	230 1N 400 3N	230 1N	230 1N 400 3N	230 1N	230 1N 400 3N	230 1N	
requence	Hz	50-60	50-60	50-60	50-60	50-60	50-60	50-60	
ower	kW	3,2	7,5	0,7	10	0,7	15	1	
urbo power	kW	-	-	12	-	14,5	-	17,5	
emperature max	°C	270	270	270	270	270	270	270	
Dimensions (LxPxH)	mm	620x750x610	850x925x665	850x925x665	850x925x830	850x925x830	850x925x1155	850x925x1155	
/eight	kg	45	65	80	82	100	110	130	







Rack			
Control panel		VISION CLASSIC	VISION CLASSIC
Trays	n.	16	16
Trays dimensions	mm	400x600 460x660	400x600 460x660
Inter-tray	mm	80	80
Tension	V~	400 3N	230 1N
Frequence	Hz	50-60	50-60
Power	kW	30,5	1,5
Turbo power	kW	-	35
Temperature max	°C	270	270
Dimensions (LxPxH)	mm	850x925x1860	850x925x1860
Weight	kg	182	202

## accessories

#### condensing hood

It suckes, condenses and drains all exaust. With a specific air cooling system all the steam coming from door and chimney.



#### **Bistrot deck MF250**

Deck oven for bread, pizza and focaccia.



		condensing hood	Bistrot deck MF250	proover
Control panel		-	CLASSIC	-
Trays	n.	-	1	16
Trays dimensions	mm	-	400×600	400x600 460x660
Inter-tray	mm	-	-	75
Real internal dimensions (LxPxH)	mm	-	600x500x140	-
Tension	V~	230 1N	230 1N 400 3N	230 1N
Frequence	Hz	50-60	50-60	50-60
Power	kW	0,04	4,5	1,6
Temperature max	°C	-	350	60
Dimensions (LxPxH)	mm	852x965x202	850x925x390	850x870x880
Weight	kg	38	62	56



Compact and compatible with the ovens, with temperature and humidity control. Perfect for traditional and controlled proving of fresh products.



#### washing

Automatic washing system with 4 steps of intensity.





perforated in teflon Dimensions mm 400x600 and 460x660



Alluminium tray perforated in teflon 5 straits Dimensions

mm 400x600 and 460x660



Inox support tray-holder



perforated

in silicone

Pizza Plate

«Vulcan»

Dimensions

mm 400x600 and 460x660

Dimensions

Inox support for overlapped ovens

# characteristics

#### **Technical details**

T	echnical details
	OUCH SCREEN CONTROL PANEL «CAPACITIVE ON TEMPERED GLASS» TEEL COOKING CHAMBER AISI 304
-	OOKING CHAMBER LED LIGHTS
	OOKING CHANDER EED EIGHTS
	convection mode (temperature from 70 up to 270 °C)
	steam mode (temperature from 40 up to 130 °C with BestSteam 100%)
	convention/steam mode (temperature from 70 up to 270 °C with BestSteam from 20% up to 60%)
	convention and dry air mode (temperature from 70 up to 270 °C with BestDry from 10% up to 100%)
	heart probe mode
	heart probe and ΔT mode
	multipoint heart probe
	vacuum probe
	MultiStep mode – the cooking process divided in 10 steps with independent temperature, clima and ve
	MultiTimer mode – cooking process with different timing, same temperature and clima
	option to save the manual mode as RECIPE
	editing of all parameter during the cooking process
R	ECIPES MODE
	80 free slots for user's recipes
	250 free slots for user's recipes
	save recipes with name
	save recipes with name, images and PDF description
	editing of cooking level and load
	MultiTimer mode – work with different products at the same time, different timings, same temperature
	MultiStep mode which allows to divide the cooking process in different steps (max. 5)
	MultiStep mode which allows the cooking process in different steps (max. 10)
	recipes search per images
	recipes search per name
c	HEF MODE
	execution of pre-set recipes and programs made by our Chefs
	editing of cooking levels and loads
	option to save the cooking level and load for every recipe
	option to visualize all necessary options in order to prepare and activate the recipes
	search recipes per images
	search recipes per images search recipes per images and name
v	ENTILATION SETTINGS
-	multiple fans with invert-rotating system, electronic control of speed and engine brake
	the user is able to set 5 different speed steps in both MANUAL and RECIPES mode
	the user is able to set 2 pulse speed steps with BestPulse system for an optimal semi-static cooking pro
c	LIMA SETTINGS
	steam mode (temperature from 40 up to 130 °C)
	steam and convection mode (temperature from 70 up to 270 °C)
	dry mode (temperature from 70 up to 270 °C)
	editing of both loading and cooking levels
0	THERS
	combined chance to overlap proovers, pizza ovens and convection ovens
	reversible door (left / right opening)
	automatic washing system with 4 intensity levels + quick washing step
	settable retarded starting / automatic starting with or without pre-heating
	settable pre-heating up to 270 °C
	option to visualize the cooking stage
	option to visualize all effective and pre-set parameters (time / chamber and probe temperature / fan sp
	option to visualize the CCP datas
	option to export and print HACCP
	«infinito» mode (unlimited)
	USB connection for import / export of datas and recipes
F	DITABLE PARAMETERS
	lenguage
	temperature in °C or °F
	wallpaper color / display / functions
	programmes and USB block (employee control)
S	ECURITY
	automatic cooling of the cooking chamber (suggested by the software)
	automatic rinse in case of unfinished washing process
	advise to put/pull out the washing noozle
	the chamber present rounded angles and steel AISI 304 tray holders in order to grant the maximum cle
	drops holder with a high capacity
	doors with thermal tempered double glasses
6	AS SUPPLY WITH TURBO CATHALYTIC PRE-MIXED BURNERS
5	
	compatible for gas G20 ÷ G31 connection maximum combustion quality granted – maximum efficienty, minimum waste of energy
	minimum emission for the environment – CE certification (cat. A3)
	optimal dimensions and mobility
	easy to use and good access for controls and maintenance
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easy to use and good access for controls and maintenance

KEYS





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### BestFor in the world





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Measures and technical datas are not binding. The Company riserve the right to approve modifications to improve the performances without notification.