



SERIE
Bistrot star *2x*

COMBI STEAMER OVENS FOR BAKERY AND PASTRY



BEST 
FOR











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	  <ul style="list-style-type: none"> > Convention, steam, mixed cycle modes; heart probe, delta T mode; grill, fry and regrow modes > Different products together with the multi-timer function
Cook	 <ul style="list-style-type: none"> > With the traditional Italian cookery recipes or by means of the creative cookery: all gathered in the inside memory
Control	  <ul style="list-style-type: none"> > Of the cooking process in all its steps > Of the usage of the accessories like the heart probe and the washing system
Certificate	 <ul style="list-style-type: none"> > All cooking datas according to HACCP protocol
Comunicate	  <ul style="list-style-type: none"> > Useful information regarding the pre-heating and effective cooking steps > Suggesting options and possibilities > Advice about errors, distractions and disfunctions
Cooperate	  <ul style="list-style-type: none"> > 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

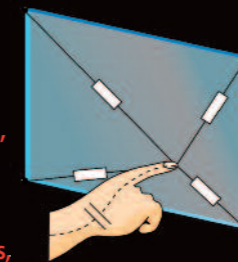





VISION CONTROL PANEL

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 contact and in presence of fats and dust.



-  recipes
-  updating
-  info

BestFor in the world



brand of

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