







## **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











Bistrot star 433

Bistrot star 465

Bistrot star 665

Bistrot star 1065

Rack

**Dimensions** (LxPxH)

Weight

		ELECTRIC	ELECTRIC	GAS	ELECTRIC	GAS	ELECTRIC	GAS
Bistrot star								
Control panel		CLASSIC	VISION	VISION	VISION	VISION	VISION	VISION
Trays	n.	4	4	4	6	6	10	10
Trays dimensions	mm	460x330	400x600 460x660	400x600 460x660	400x600 460x660	400x600 460x660	400x600 460x660	400x600 460x660
Inter-tray	mm	75	81	81	81	81	81	81
Tension	V~	230 1N	230 1N 400 3N	230 1N	230 1N 400 3N	230 1N	230 1N 400 3N	230 1N
Frequence	Hz	50-60	50-60	50-60	50-60	50-60	50-60	50-60
Power	kW	3,2	7,5	0,7	10	0,7	15	1
Turbo power	kW	-	-	12	-	14,5	-	17,5
Temperature max	°C	270	270	270	270	270	270	270
Dimensions (LxPxH)	mm	620x750x610	850x925x665	850x925x665	850x925x830	850x925x830	850x925x1155	850x925x1155
Weight	kg	45	65	80	82	100	110	130



850x925x1860

850x925x1860

# 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	-	400x600	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

#### proover

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.





Alluminium tray perforated in teflon

mm 400x600 and 460x660



Alluminium tray perforated

Dimensions mm 400x600 and 460x660



Alluminium tray perforated in teflon 5 straits

Dimensions mm 400x600 and 460x660



Pizza Plate «Vulcan»

Dimensions mm 400x600 and 460x660



Inox support tray-holder



Inox support for overlapped

## characteristics





Technical details	classic	vision
TOUCH SCREEN CONTROL PANEL «CAPACITIVE ON TEMPERED GLASS»	•	•
STEEL COOKING CHAMBER AISI 304 COOKING CHAMBER LED LIGHTS	•	•
COOKING CHAMDER LED LIGHTS  COOKING MANUAL MODE	•	•
convection mode (temperature from 70 up to 270 °C)		•
steam mode (temperature from 40 up to 130 °C with BestSteam 100%)	•	<u>`</u>
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 ventilation	×	•
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	•	•
RECIPES 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 and same clima	×	•
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	×	•
CHEF 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 and name	×	•
VENTILATION 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 process	•	•
CLIMA 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	×	•
OTHERS		
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 ℃	-	•
option to visualize the cooking stage	•	•
option to visualize all effective and pre-set parameters (time / chamber and probe temperature / fan speed / clima)	•	•
option to visualize HACCP datas	×	•
option to export and print HACCP	•	•
«infinito» mode (unlimited)	•	•
USB connection for import / export of datas and recipes	-	•
EDITABLE PARAMETERS		
lenguage	•	•
temperature in °C or °F	•	•
wallpaper color / display / functions	×	•
programmes and USB block (employee control)	×	•
SECURITY		
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 cleanness and hygiene	•	•
drops holder with a high capacity	•	•
doors with thermal tempered double glasses	•	•
GAS SUPPLY WITH TURBO CATHALYTIC PRE-MIXED BURNERS	•	•
compatible for gas G20 ÷ G31 connection	•	•
maximum combustion quality granted – maximum efficienty, minimum waste of energy	•	•
minimum emission for the environment – CE certification (cat. A <sub>3</sub> )	•	•
optimal dimensions and mobility	•	•
easy to use and good access for controls and maintenance	•	•

• serie's • on VISION - on request X unavailable