



## BAKING & COOKING SOLUTIONS

Efficient heating and cooking capabilities with advanced technical controls covering the range of your culinary needs. Our equipment brings optimal performance with reliability.

### BESTFOR

#### BISTROT RACK BAKE OF ITALIANA

Convection oven Bistrot Rack (16 trays) fits for baking a variety of pastries, and moreover for preparing one-piece semi-finished products, dishes of fish, meat and vegetables. By using of this represented equipment baking process is substantially accelerated, that allows to optimize the performance of a professional kitchen

#### FEATURES :

Auto clean washing system, Various cooking ( convection, steam, mixed), Vision touch control, Recipe, chef and manual mode USB connection- import and export programs , import new recipes from the Web, Programmable, Automatic washing system with sanitizing system ( 3 programs ), Trays 400 x 600, Led light, Rounded baking Chamber, Double glass, Pipe steam system, auto reverse fans, Condensation collection basins, Stackable.



**BISTROT RACK - BOA**

#### ACCESSORIES :

DESCRIPTION	PART NUMBER
Integrated exhaust for Bistrot ovens with Steam Condenser	910701120
Stand 350 mm	482004020
Stand 680 mm	482004021
Stand 1000 mm	482004022

#### DIMENSIONS & WEIGHT:

Width mm	Depth mm	Height mm
850	925	1860

#### SPECIFICATIONS :

Gross weight kg	Net weight kg	Voltage (volts)	Power (KW)
190	182	415	30.5