



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 STAR 665 & 1065 BAKE OF ITALIANA

Convection oven Bistrot star 665 (6 trays) & 1065 (10 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.

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:

Model	Width mm	Depth mm	Height mm
Star 665	850	925	830
Star 1065	850	925	1155

SPECIFICATIONS :

Models	Gross weight kg	Net weight kg	Voltage (volts)	Power (KW)
Star 665	98	82	415	10
Star 1065	115	110	415	15



BISTROT STAR 665 - BOA



BISTROT STAR 1065 - BOA