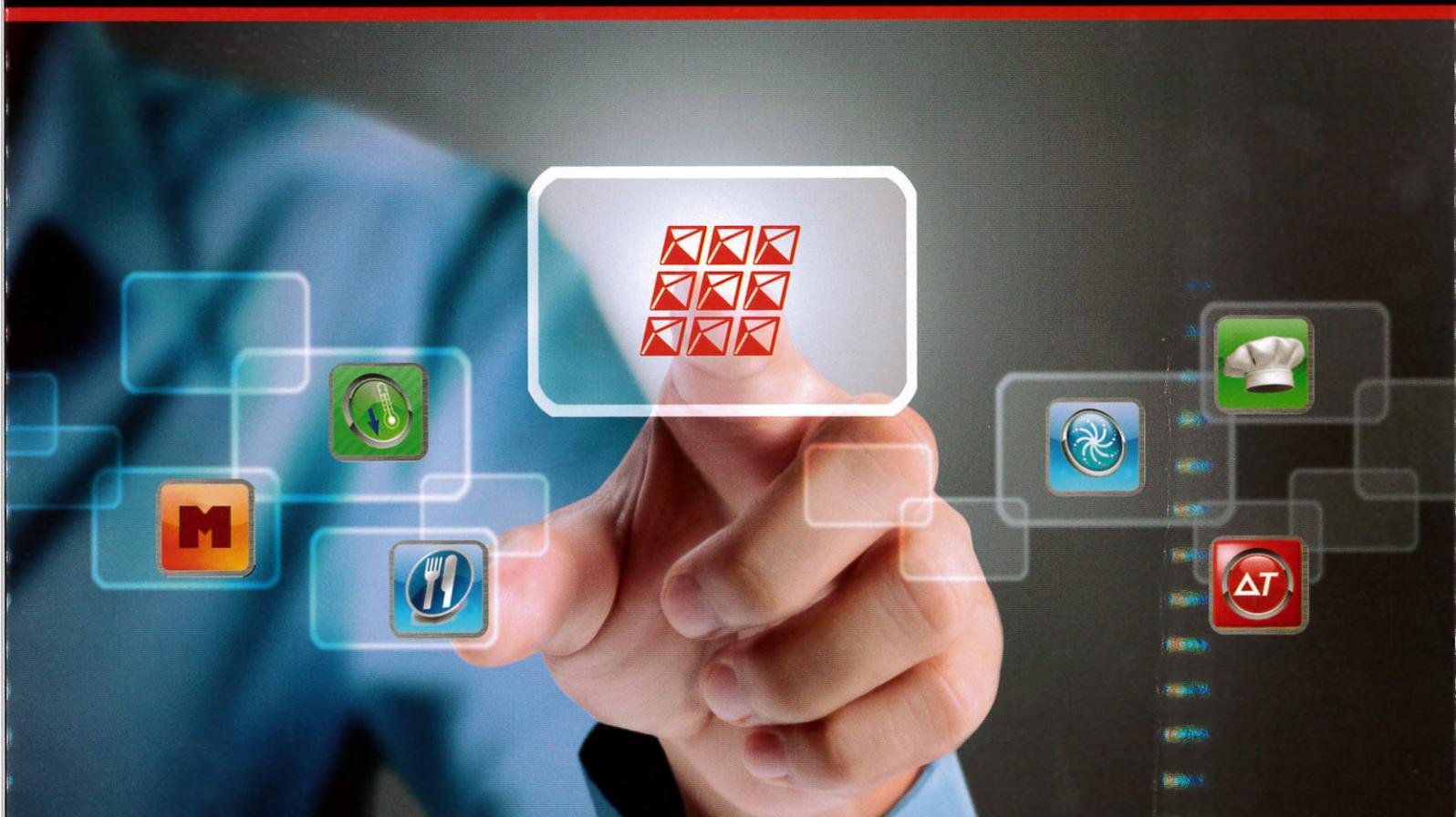




SERIE

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



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

Cook



- > With the traditional Italian cookery recipes or by means of the creative cookery: all gathered in the inside memory

Control



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

Certificate



- > All cooking datas according to HACCP protocol

Comunicate



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

Cooperate



- > 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



a complete selection for every circumstances



Bistrot star **433**



Bistrot star **465**



Bistrot

Bistrot star



ELECTRIC



ELECTRIC



GAS



ELECTRIC



Control panel

CLASSIC

VISION

CLASSIC

VISION

CLASSIC

VISION

CLASSIC

Trays	n.	4	4	4	6
Trays dimensions	mm	460x330	400x600 460x660	400x600 460x660	400x600 460x660
Inter-tray	mm	75	81	81	81
Tension	V~	230 1N	230 1N 400 3N	230 1N	230 1N 400 3N
Frequency	Hz	50-60	50-60	50-60	50-60
Power	kW	3,2	7,5	0,7	10
Turbo power	kW	-	-	12	-
Temperature max	°C	270	270	270	270
Dimensions (LxPxH)	mm	620x750x610	850x925x665	850x925x665	850x925x830
Weight	kg	45	65	80	82



Bistrot gas

High thermal performance which grant low consumptions. Minimal emissions due to pre-mixed turbo catalytic burners with CE certification (A3 category).

Up to 40% Energy saving respect a standard oven.



star **665**

Bistrot star **1065**

Rack



GAS



ELECTRIC



GAS



ELECTRIC



GAS



Rack

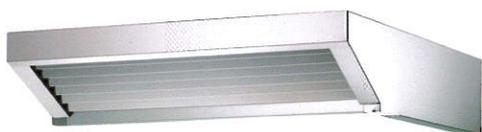
VISION		CLASSIC	
6	10	10	10
400x600 460x660	400x600 460x660	400x600 460x660	400x600 460x660
81	81	81	81
230 1N	230 1N 400 3N	230 1N	230 1N
50-60	50-60	50-60	50-60
0,7	15	1	1
14,5	-	17,5	17,5
270	270	270	270
850x925x830	850x925x1155	850x925x1155	850x925x1155
100	110	130	130

VISION		CLASSIC	
Control panel		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

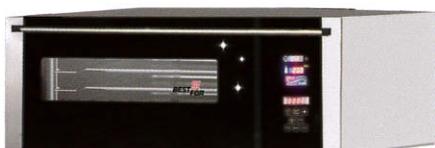
condensing hood

It sucks, condenses and drains all exhaust. 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 (LxP)	mm	-	600x500	-
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.



Alluminium tray perforated in teflon

Dimensions
mm 400x600 and 460x660



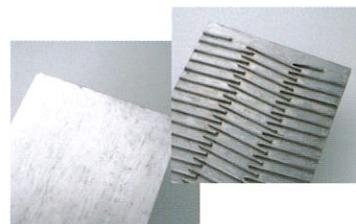
Alluminium tray perforated in silicone

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

washing

Automatic washing system with 4 steps of intensity.



Inox support tray-holder



Inox support for overlapped ovens

equipment and characteristics



Technical details

classic

vision

TOUCH SCREEN CONTROL PANEL «CAPACITIVE ON TEMPERED GLASS»	•	•
STEEL COOKING CHAMBER AISI 304	•	•
COOKING CHAMBER 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%)	•	•
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	x	•
MultiTimer mode – cooking process with different timing, same temperature and clima	•	•
option to save the manual mode as RECIPE	x	•
editing of all parameter during the cooking process	•	•
RECIPES MODE	•	•
80 free slots for user's recipes	•	•
250 free slots for user's recipes	x	•
save recipes with name	•	•
save recipes with name, images and PDF description	x	•
editing of cooking level and load	•	•
MultiTimer mode – work with different products at the same time, different timings, same temperature and same clima	x	•
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)	x	•
recipes search per images	x	•
recipes search per name	x	•
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	x	•
search recipes per images	x	•
search recipes per images and name	x	•
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	x	•
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 °C	-	•
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	x	•
option to export and print HACCP	•	•
«infinito» mode (unlimited)	-	•
USB connection for import / export of datas and recipes	-	•
EDITABLE PARAMETERS	•	•
language	•	•
temperature in °C or °F	•	•
wallpaper color / display / functions	x	•
programmes and USB block (employee control)	x	•
SECURITY	•	•
automatic cooling of the cooking chamber (suggested by the software)	x	•
automatic rinse in case of unfinished washing process	x	•
advise to put/pull out the washing noozle	x	•
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 CATALYTIC PRE-MIXED BURNERS	•	•
compatible for gas G20 ÷ G31 connection	•	•
maximum combustion quality granted – maximum efficiency, 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	•	•



KEYS

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

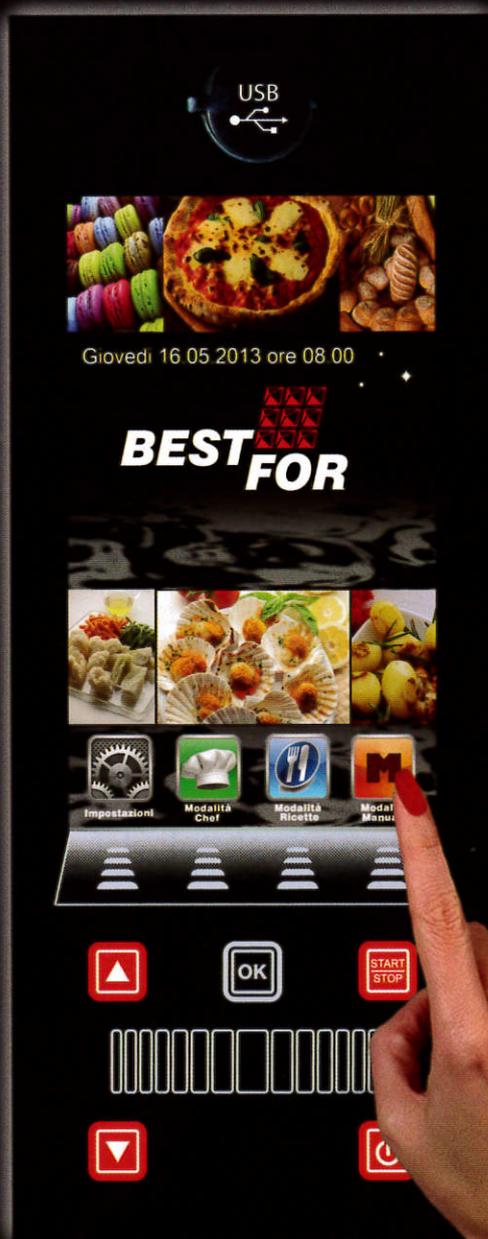
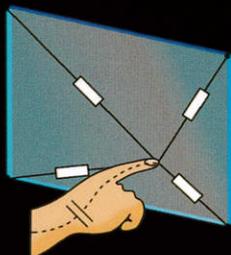


VISION CONTROL PANEL

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.



www.bestfor.it

- ↓ recipes
- ↓ updating
- ↓ info

BestFor in the world



BEST FOR

brand of

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Intertek

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

BAKE OFF I T A L I A N A

advanced technology in bread making



vision · *see the future*

bakeries · patisseries · supermarkets · restaurants · hotels ·
caterings · snack bars



vision: ultimate cooking technology



vision

control
panel

Capacitive digital touch

screen display. Easy and intuitive interface, customizable easy to use. Vision grant an automatic and complete management of the programs and functions of the oven. What can I do... with a 'touch'.



Cook

- With convection, steam and mixed cycle modes.
- Different products at the same time with multi-timer mode.



Bake

- According to the traditional Italian bakery and pastry recipes, already saved in my internal memory.



Communicate

- Information about the preparation and cooking.
- Tips about options and possibilities in the cooking process.
- Report alarms, distractions and malfunctions of the oven.



Cooperate

- 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 programs.



Provided with glass screen

- 7 inches LCD TFT (colors).
- Capacitive of full touch technology.
- Suitable to every kind of environment: waterproof, resistant to dust and fats.



Control

- Every single step of the cooking sequence.
- The correct working of all accessories, steamers and automatic washing system.



Certify

- all cooking data according to the HACCP protocol.

BAKE OFF
ITALIANA



mistral

BAKE OFF
ITALIANA



Mistral

Electrical ovens equipped with steam and ventilation mode, conceived for bakery and pastry.

5 · 10 trays

Reliability and tradition! Electrical ovens with convection and steam mode for bakery and pastry, versatile for every kind of product: fresh, frozen or pre-cooked. These machines are compact and versatile and grant high-tech performances, allowing to control and set the chamber climate and the ventilation speed even during the entire cooking process. Programs are editable up to 10 steps. Mistral "T" ovens can be overlapped and equipped with proovers and extra accessories in order to have the maximum performance.

		5/40x60 46x66	5/40x80 46x76	10/40x60 46x66	10/40x80 46x76
		⚡	⚡	⚡	⚡
Trays	n.	5	5	10	10
Trays dimension	mm	400x600 (16"x24")	400x800 (16"x32")	400x600 (16"x24")	400x800 (16"x32")
		460x660 (18"x26")	460x760 (18"x30")	460x660 (18"x26")	460x760 (18"x30")
Power kW	Ele	9	9	18	21
	Gas	-	-	-	-
External dimension (mm)	L	800	800	800	800
	P	1150	1300	1150	1300
	H	670	670	1120	1120
Weight	Kg	125	135	180	191

Mistral TTR

Electrical/gas ovens equipped with steam mode for bakery and pastry.

6 · 10 trays

The result of 30 years of research and development! Electrical/gas ovens equipped with convection and steam mode for bakery and pastry, versatile for every kind of product: fresh, frozen or pre-cooked. These machines are compact and versatile and grant high-tech performances, allowing to control and set the chamber climate and the ventilation speed even during the entire cooking process. Programs are editable up to 10 steps. Mistral "TTR" ovens can be overlapped and equipped with Stone Ovens and extra accessories in order to have the maximum performance.

		6 TTR Elet.	6 TTR Gas	10 TTR Elet.	10 TTR Gas	stone ovens MF450
		⚡	🔥	⚡	🔥	⚡
trays	n.	6	6	10	10	1
trays dimension	mm	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")
		660x460 (26"x18")	660x460 (26"x18")	660x460 (26"x18")	660x460 (26"x18")	-
power kW	Ele	10	-	20	1	4,5
	Gas	-	10	-	16	-
external dimension (mm)	L	1000	1000	1000	1000	1000
	P	900	990	900	990	950
	H	695	695	1145	1145	350
weight	Kg	140	150	224	234	-





High thermal performance granting low consumptions. Minimal emissions thanks to pre-mixed turbo catalytic burners. With CE certification (A3 category). **Up to 40% Energy saving** comparing to a standard oven.



Equipment and characteristics

+ All Bake Off ovens can be equipped with optional that grant a better functioning.



Optionals	Mistral	Mistral TTR	Rotorbake E2 - T2	Rotorbake E4 - E5 - T5 - E8 - T8 - E11 - T11 - E16 - T16
Condensing Hood	•	•	•	
Proover	•	•	•	
Proover cabinet				•
Stone oven		•		
Inox oven stand rack + tray holder	•	•	•	
Inox oven stand rack for overlapped ovens		•	•	
Rack (20 trays)	•	•	•	
Rack for ovens (15 – 18 trays)				•
Aluminium Tray perforated in teflon	•	•	•	•
Aluminium Tray perforated in silicone	•	•	•	•
Aluminium Tray perforated in Teflon 5 straits	•	•	•	•
Pizza Plate «Vulcan»	•	•	•	•
Washing System		•		
Additional steam generation				•



Classic Vision

Technical details

Technical details	Classic	Vision
TOUCH SCREEN CONTROL PANEL «CAPACITIVE ON TEMPERED GLASS»	•	•
steel cooking chamber AISI 304	•	•
cooking chamber LED LIGHTS	•	•
COOKING MANUAL MODE		
convection mode (temperature from 70° up to 270°)	•	•
steam mode (temperature from 40° up to 130° with BestSteam 100%) *	•	•
convection/steam mode (temperature from 70° up to 270° with BestSteam from 20% up to 60%) *	•	•
convection and dry air mode (temperature from 70° up to 270° with BestDry from 10% up to 100%)	•	•
heart probe mode *	•	•
heart probe and ΔT mode *	•	•
multipoint heart probe *	-	-
MultiStep mode – the cooking process divided in 10 steps with independent temperature, clima and ventilation	x	o
Multitimer mode – cooking process with different timing, same temperature and clima	•	•
option to save the manual mode as recipe	x	o
editing of every single parameter during the cooking process	•	•
RECIPES MODE		
80 free slots for user's recipes	•	•
250 free slots for user's recipes	x	o
save recipes with name	•	•
save recipes with name, images and PDF description	x	o
editing of cooking level and load	•	•
multiTimer mode – work with different products at the same time, different timings, same temperature and same clima	x	o
multiStep mode which allows to divide the coking process in different steps (max. 5)	•	•
multiStep mode which allows the coking process in different steps (max. 10)	x	o
recipes search per images	x	o
recipes search by name	x	o
CHEF MODE		
execution of pre-set recipes and programs made by our Chefs	•	•
editing of cooking level and load	•	•
option to save the cooking level and load for every recipe	•	•
option to visualize all necessary info in order to prepare and activate the recipes	x	o
search recipes by image	x	o
search recipes by name	x	o
VENTILATION MANAGEMENT		
multiple fans settings with inversion option, electronic control of speed and engine brake	•	•
5 speeds editable by the customer either in MANUAL and RECIPES MODE	•	•
2 PULSE speed editable by the customer, with BestPulse for a semi – static cooking process	•	•
CLIMATE SETTING		
steam mode (temperature from 40° up to 130°) *	•	•
steam and convection mode (temperature from 70° up to 270°)	•	•
humidity extraction mode (temperature from 70° up to 270°)	•	•
setting of the cooking load and level	x	o
OTHER FUNCTIONS		
combined chance to overlap proovers, pizza ovens and convection ovens	•	•
reversible door (for left or right opening)	•	•
automatic washing system with 4 levels of intensity(levels + quick washing step) plus a quick washing mode *	•	•
delayed start / automatic start with or without pre-heating	•	•
pre-heating editable by the customer up to 270°	-	o
option to visualize the proceeding of the cooking process and the remaing time	•	•
option to visualize the difference between set and current parameters (timing / chamber temp and probe / fan speed / clima)	•	•
option to visualize HACCP data	x	o
option to export and print HACCP data	•	•
«Infinite» Mode (unlimited time)	-	o
USB connection to import/export data and recipes	-	o
EDITABLE PARAMETERS		
language	•	•
temperature in °C or °F	•	•
color wallpaper / display / functions	x	o
program block and USB function (employee control)	x	o
SECURITY		
automatic cooling system suggested by Vision	x	o
automatic rinse in case of interruption of the washing program *	x	o
washing kit notice for insertion/removal of the rotating nozzle *	x	o
heart probe alarm *	•	•
cooking chamber with curved corners and iron traygrids AISI 304 in order to grant the best level of hygiene and cleanliness	•	•
high capacity water tray	•	•
doors equipped with low-emissions double tempered a-thermic glasses	•	•
GAS OVENS EQUIPPED WITH TURBO – CATHALITIC PRE – MIXED BURNERS		
compatible with G20 ÷ G31 gas *	•	•
optimal combustion granted – high performance , minimum consumption *	•	•
low emissions in the environment – CE homologation A3 category *	•	•
optimized dimensions - minimum space required *	•	•
easy to use and accessible for maintenance *	•	•

LEGENDA KEYS: • standard o standard on VISION - upon request x not available * available only on Mistral Series



advanced technology in bread making

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