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Bistrot
Deckbake
Easy
Gourmet
Mistral
Rotorbake
Snack



Bistrot



10T Classic

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Bistrot 10T Classic

Gas Supply

CODE: 925913150

Trays	10T 40x60 46x66 cm
Outside dimension	850 L x 930 P x 1260 H mm
Tray distance	81 mm
Power	16,5 kW - 14.187 Kcal/h (*)
Weight	134 Kg
Max temperature	270° C
Power supply	400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz

Equipment

Led illumination	BakePOINT Multipoint core probe	BakeAIR 5-speed fan system
Double low emissive glass	High-performance thermal insulation	Premix burner BakeFIRE
Blue LED for chamber cleaning check	Five fan speeds and semi-static cooking	Nine cooking modes
Automatic chimney opening BakeDRY	Program blocking with password	Rounded baking chamber
CE Certificate	Automatic control of dry/steam balance inside the chamber	Steam control in percentage BakeSTEAM
Automatic control of the cooking level and load	Multi-timer function for multiple and mixed cooking	Storage, viewing* and exportation of cooking data (haccp)
Customized programs mode	Manual mode	Preset programs mode
ETL / NSF certification	EAC certification	Automatic preheating
Cooling program	Delayed start programming	Delayed cooking programming
Pre-loaded and online cookbook	Automatic detection and errors report	Adattivo steam pressure and chamber saturation control

Options

Heart probe MultiBakePOINT	BakeCLEAN automatic washing system	Safety rinse
Left door opening		