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Bistrot
Deckbake
Easy
Gourmet
Mistral
Rotorbake
Snack



Bistrot



6T Vision

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Bistrot 6T Vision

Gas Supply

CODE: 925907160

| | |
|-------------------|--|
| Trays | 6T 40x60 46x66 cm |
| Outside dimension | 850 L x 930 P x 940 H mm |
| Tray distance | 81 mm |
| Power | 14,5 kW - 12.470 Kcal/h (*) |
| Weight | 102 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

| | | |
|---|---|--|
| Display touch screen | Led illumination | BakePOINT Multipoint core probe |
| BakeAIR 5-speed fan system | Double low emissive glass | High-performance thermal insulation |
| USB connection | Premix burner BakeFIRE | Blue LED for chamber cleaning check |
| Set-up for BakeHIN vacuum core probe | 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 | Time-programmable steam injection |
| Manual steam injection | 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 | Cooking chamber automatic cooling |
| Pre-loaded and online cookbook | Automatic detection and errors report | Adattivo steam pressure and chamber saturation control |

Options

| | | |
|------------------------------------|--|----------------------------|
| BakeHIN vacuum core probe | Ethernet connection and wi-fi set-up BakeNET | Heart probe MultiBakePOINT |
| BakeCLEAN automatic washing system | Safety rinse | Left door opening |