

 **BAKE OFF**  
**I T A L I A N A**

Easy

## Why **BAKE OFF** ITALIANA

There is a thing that time cannot change: our aspiration to improve ourselves.

For over 30 years we've been working to raise the quality of the cooking, taking care of both technical and functional aspects, fully respecting our values.

The values that our work is built on are: innovation, quality, efficiency, meticulousness, accuracy, ecology, reliability and responsibility.

Our main target is the maximum satisfaction of our customers, meant as to obey every of their needs and give every service we can to fully satisfy all their expectations. All of this still preserving the respect of the environment and the safety on workplaces.

Our company philosophy must contribute to the achievement of the following objectives: design and produce reliable, perfectly functional cooking tools that fully satisfy the most diverse needs of our customers, ensure compliance with the quality standards of products and services, prevent pollution and, in particular, control and reduce emissions of gas into the environment.

We like challenges and things that last over time, just like our ovens.



Simply revolutionary:  
only one oven,  
for savoury and sweet food.



## Easy 10

Outside dimension	⚡ 850(L)x915(P)x1150(H) ⚠ 850(L)x915(P)x1260(H)
Trays	10T GN1/1 - 10T 40x60 cm
Space between trays	80 mm
Power	⚡ 16 kW ⚠ 16,5Kw - 14.197Kcal/h
Weight	⚡ 110 Kg ⚠ 130 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

## Easy 6

Outside dimension	⚡ 850(L)x915(P)x830(H) ⚠ 850(L)x915(P)x940(H)
Trays	6T GN1/1 - 6T 40x60 cm
Space between trays	80 mm
Power	⚡ 10,7 kW ⚠ 14,5 kW - 12.450 kcal/h
Weight	⚡ 82 Kg ⚠ 100 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

## Easy 4

Outside dimension	830(L)x830(P)x570(H)
Trays	4T GN1/1 - 4T 40x60 cm
Space between trays	75 mm
Power	⚡ 8,5 kW
Weight	65 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

In both kitchens and pastry laboratories, for us it is important to have performant equipment to get excellent cooking results, with a particular attention to times, spaces and management costs. It is necessary to count on an easy-to-use and intuitive oven, always reliable even in the most intense working times. An oven that optimizes and makes the everyday tasks in the kitchen more efficient.

## Easy line

From gastronomy to baking, everything is easier with BAKE OFF EASY line, equipped with a tray holder suitable both for gastronomy trays **GN1/1** and for bread/baking trays **40x60**.

The most intuitive and compact of its category.

We developed a combined solution which is the perfect match between technology and our desire to put man at the centre of his world: the kitchen. An oven created to give you extraordinary performances and change your working method, equipped with a really intuitive and easy-to-use instrumentation.

Its management and maintenance costs are the lowest in the market.



# Your ideal partner in the kitchen.



DOUBLE  
LOW-EMISSIVE GLASS

DOUBLE-SPEED  
REVERSE GEAR  
MOTORS

CARBON-FIBRE  
HANDLE



SELF-LUBRICATING  
HINGES  
to limit the wearing

ROUNDED COOKING  
CHAMBER  
for the best  
air circulation

DIRECT STEAM  
INJECTION

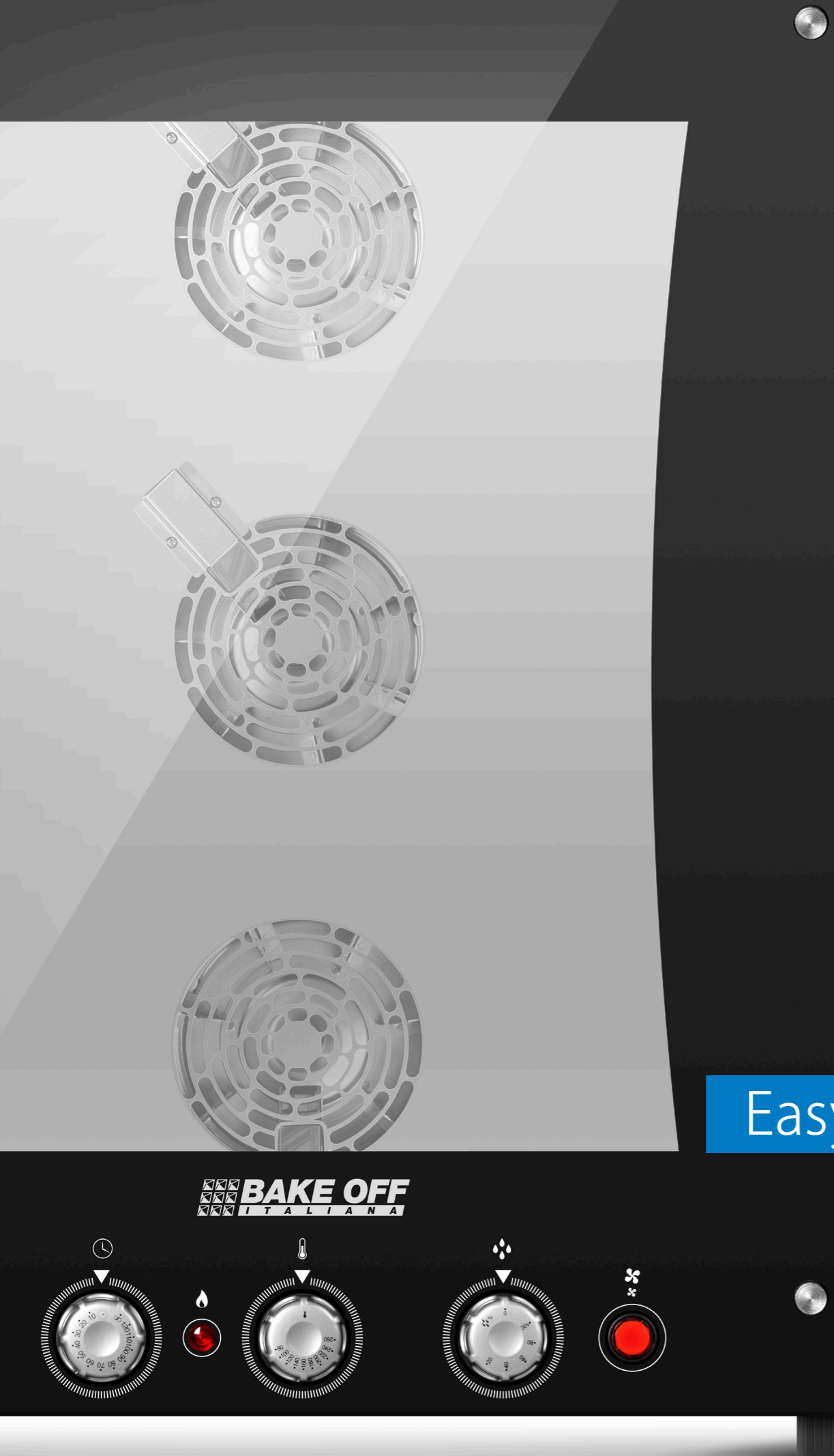


## Excellence In every moment.

People who enjoy little treats during the day expect great taste from their bakery products. Whether frozen, pre-baked or made of fresh dough, the baked product must have a crunchy surface, a soft interior, and the enveloping aroma of a quality product. That's what we expect from our morning croissant, our bread at lunch, our hors d'oeuvres before dinner and our dessert after a meal or on a special occasion. Freshness, fragrance, flavour. These important characteristics are guaranteed by Easy ovens, which Bake Off has developed for delicatessen products, leavened products and baked goods.

### EASY LINE FIELDS OF ACTIVITY

Bake shops and bread bakeries	Service stations
Pastry shops	Delicatessens and shops specialized in roasted foods
Supermarkets	Catering services
Restaurants	Self service restaurants
Pizzerias	Sandwich shops
Hotels and Bed & Breakfasts	Bars and stands



Easy 10 and Easy 6 available in two versions



## Electric

The electric ovens of the EASY line ensure an outstanding temperature rise time. Specific armoured heating elements are designed for a greater reliability over time and excellent results in every type of cooking, from classic convection to the more insidious steam cooking. Their shape guarantees perfect air circulation and cooking evenness.



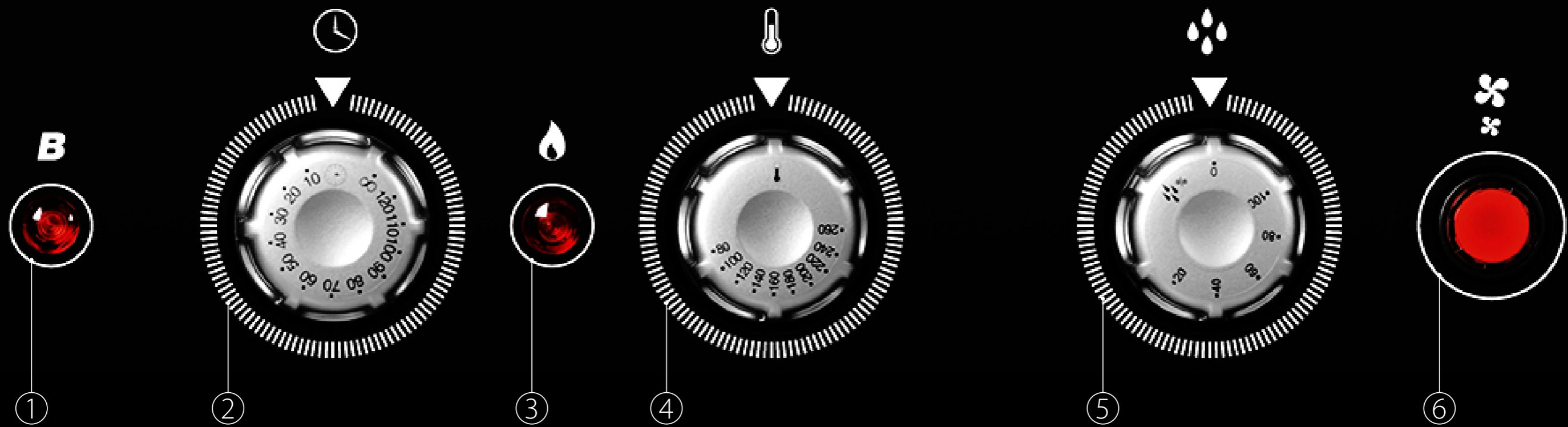
## Gas

Each oven in the EASY line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption. Thanks to a turbocharged catalytic burner, the oven uses 40% less energy than traditional ovens with atmospheric burners. Besides, no connection to a chimney flue is required, because CO2 emissions are particularly low.

# Take control

## Perfect for skilled chefs.

Simplify your life with Easy line, express your creativity by customising your cooking at any time thanks to the three cooking knobs, satisfy your desires and keep every single detail under control.



1. Thermostat operation Led
2. Cooking time setting knob
3. Thermostat light
4. Cooking temperature setting knob
5. Steam percentage injection knob
6. Limited fan speed activation button

# Equipment advantages and the best accessories for every solution



## Double low emissive glass

The attention of our engineers is focused on energy efficiency and increasingly restrictive European standards demand more and more for low-emissivity glass. The low-emissivity glass is equipped with a coating that effectively counteracts the heat loss, K Glass™ offers significantly higher performances in terms of thermal insulation, as well as good energy saving results thus reducing costs. The internal glass can be opened and easily cleaned.



## Rounded baking chamber

An accurate corners curvature manufacturing is made on the stainless-steel baking chamber for greater cleanliness and air circulation.



## Proofer cabinets

The 16-tray proofer cabinet in the Bake Off line is indispensable for bakers who do not use pre-leavened or pre-baked products, but instead employ traditional methods of dough making and bread baking. Proofing is carried out at a controlled temperature. The unit is equipped with tempered glass doors and a system that fills the humidifier with water.



## Blast chillers

The Bake Off blast freezer is the revolutionary appliance that reduces the food core temperature fast and inhibits micro-organisms while keeping the freshness and flavour of every food intact. Outstanding hygiene, enhanced flavours, sure quality and the exclusive possibility of planning production, regenerating the most suitable quantities of product as needed without waste.



## Exhaust hoods

If a Bake Off hood is added, the oven can automatically remove steam produced in the baking chamber. And by installing a steam condenser in the hood, air can be separated from the water, which is then discharged into a drain and no longer released into the atmosphere.



## Grill tray

Bake Off has developed a series of trays which are specific for every need of the professional: trays in perforated, silicone-coated aluminium; trays in perforated, Teflon-coated aluminium; 5-channel trays specific for baguette baking.



## Double tray holder

Our Easy line has been designed to optimize the available spaces. Our tray holder is suitable both for the bulky bread/baking trays 40x60 and for the traditional and tight gastronomy trays GN1/1 and for.



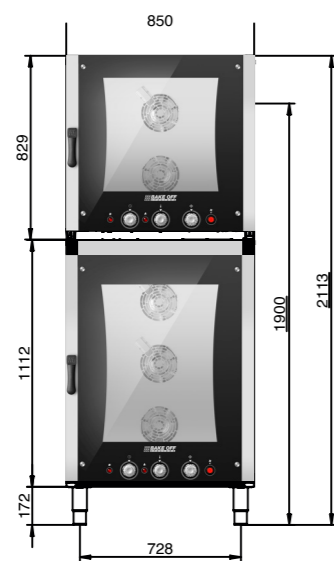
## Tray holder stands

Bake Off has developed a series of tray holder stands made with best quality materials to ensure the products a high resistance, a low wear over time, a constant hygiene and an easy maintenance.

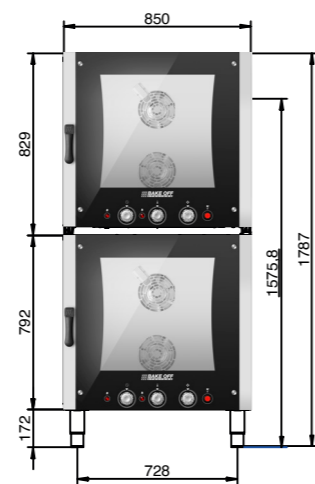


# Modularity

Reducing the space taken up by the oven and optimizing production are the advantages provided by the modular design of Easy ovens, which can be included and arranged in the kitchen in a balanced manner, together with equipment and supplementary accessories, to suit operational and installation requirements perfectly. The modular system enables you to use multiple ovens and bake multiple products with different characteristics and baking requirements simultaneously.



Easy 6T  
Easy 10T  
Tray holder stand



Easy 6T  
Tray holder stand



# Certifications

Our production process and our products comply with the strictest directives of this field.

**The certifications we obtained allow us to export all over the world.**

Our strict compliance with the rules is a signal of high and constant quality.



MADE IN ITALY

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