

 **BAKE OFF**
ITALIANA

Pistrot

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.



An oven for all your needs



Bistrot Rack 16T



Bistrot 10T



Bistrot 6T



Bistrot 4T



Bistrot 4T 46x33



Bistrot MF250 Deck

Bistrot line

The Bistrot line of ovens by Bake Off is designed to adapt to the furnishings and the available space in any room setting. An innovative design distinguishes the exterior layout and the basic, yet elegant character of the ovens, beginning with a compact frame that reduces external dimensions. The body of the ovens have exacting geometric look, bold lines and modern shapes: the appearance is made more dynamic and brilliant. Stainless steel provides the entire line with uniformity and balance, and extra strong materials ensure safety, sturdiness, hygiene, significantly lower energy consumption, and greater durability for the electrical components.



Freshness, fragrance, flavour.

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 an enveloping aroma that reflects what is being eaten. That's what we expect from our morning croissant, our personal pizza during a break, 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 Bistrot ovens, which Bake Off has developed for leavened products and baked goods.

BISTROT 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



Tradition

Making bread, a wisdom handed down from generation to generation. Tradition is renewed today thanks to our technology that allows you to bake traditional bread as in a deck oven, to prepare different products in the same batch with a perfect uniformity of baking and to quickly brown frozen and pre-baked products. Thus, you can keep the typical production that distinguishes yourself, improve your range, increase profits while saving time and energy.

Precision

Always get the desired result thanks to the control systems that expertly manage the ventilation and the climate in the baking chamber. Even the most delicate products will be baked perfectly with the semi-static function and, thanks to speed rising and cooling, you can switch from one baking to another without long waits and dead times. Save time, save money and optimize processes will help you to improve your work and the quality of your professional life.





Convection baking

Bake Off technological research has always included the study and optimization of air flows, because successful baking of products in the baking chamber depends on it. The Bake Off system employs special high-speed fans (with reversible motors) that distribute air in the chamber perfectly and ensure uniform heat distribution within individual trays and over all the trays in the oven.

A lot of solutions, just one tool.

BAKING SYSTEMS:

Convection baking

At temperatures ranging from **40 °C** to **270 °C**

Steam baking

At temperatures ranging from **70 °C** to **130 °C**

The Bake Steam system injects **80%** to **100%** steam

Mixed baking cycle [convection + steam]

At temperatures ranging from **70 °C** to **270 °C**

The Bake Steam system injects **30%** to **60%** steam

Convection baking + Moisturizing [integrated system]

At temperatures ranging from **70 °C** to **270 °C**

The Bake Steam system injects **10%** to **20%** steam

Convection baking + Dry air

At temperatures ranging from **70 °C** to **270 °C**

The Bake Dry system injects dry air and extracts 10% to 100% steam

Core probe and Delta T

At temperatures ranging from **0 °C** to **200 °C**



Steam baking

Thanks to a system that instantly atomizes the water injected into the baking chamber, steam is produced in a very short time (as soon as the oven reaches a temperature of 50°C) and baking begins right away. Also, the fans stay clean, which minimizes maintenance requirements.



Convection baking + Dry air

The controlled injection of dry air with simultaneous withdrawal of moist air from the baking chamber consistently give the baked product a crunchy exterior combined with a uniformly expanding interior. What's more, since moist air is removed, no steam is released when the door is opened.





Baking with core probe and ΔT

This method is perfect for controlled, automatic, gradual baking of leavened dough, thanks to a special probe inserted into the thickest, central part of the baked product. The probe automatically detects increases in temperature during the baking process and makes the baker's job easier because he no longer needs to worry about baking time. The oven's control system constantly monitors the temperature, varies baking time to suit the amount of product loaded into the oven, and independently starts subsequent baking steps until the process ends (and the oven shuts off automatically).



Vacuum cooking (sous-vide)

The vacuum cooking method is a low-temperature process which permits to cook various kind of food (from 70° to 100°) with controlled steam. In this way, it is possible to extend the shelf life of the products up to 3 times thanks to the absence of oxygen avoiding the bacterial proliferation and the oxidation of the food. BAKE OFF, thanks to the "VACUUM PROBE", can perfectly control the temperatures during the cooking and, with the "Steam control", can keep the nutrients and the natural humidity of the product intact.



Equipment and advantages



DOUBLE LOW-EMISSIVE
GLASS

REVERSE GEAR MOTOR
WITH FIVE FAN SPEEDS

CARBON-FIBRE HANDLE

SELF-LUBRIFICATING
HINGES to limit the
wearing

ROUNDED COOKING
CHAMBER for the best air
circulation

DIRECT STEAM INJECTION



Touch screen display

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease. Equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, night cooking programs, all with more than 30 languages. Vision manages the oven's programs and functions in a complete and autonomous way.



Led illumination

The LED lights positioned on the door allow greater lighting of the product in cooking and enhance the design of our models; the led bars, compared to traditional lighting, ensure high efficiency, longer life, lower maintenance costs.

Thanks to their high efficiency, they ensure very low consumption and high performances, being ideal and versatile for creative and innovative solutions thanks to the use of blue LED lights installed in each model.



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.



BAKEOFFAIR multi-fan system

Our ovens are equipped with 5 speeds, guaranteeing the correct air speed for cooking each product. The precise fan speed setting allows you to control the suitable flow of warm air for each type of cooking, moving from the most intense to the most moderate with a simple touch.

The fan inversion system allows a perfect distribution of warm air in the baking chamber and, thanks to the 5 speeds, the air is always regulated according to the food to be cooked, this also allows cooking of more delicate products.



BAKEFIRE Premixed burners

The BAKE OFF series gas ovens combine an innovative design and concept that allow to obtain a high thermal yield, like an electric oven, and a considerable reduction in consumption.

The new highly efficient and eco-friendly burners guarantee CO2 emissions eight times lower than the limit imposed by Gastec, the most restrictive authority in Europe.

The exclusive BAKEFIRE burners, combined with the heat exchanger completely designed with resistant Aisi 316 materials, optimize the transfer of heat to the baking chamber and the product to be cooked, thus reducing the gas consumption up to 20% compared to traditional air blown burners of the combined ovens and even managing to save energy by 40% compared to traditional ovens with atmospheric burners.

They also do not need to be connected to the flue as Co2 emissions are particularly low.



USB port

Using a simple USB flash drive, over 300 recipes can be downloaded from the Internet.

The oven provides space for 1000 personal recipe programs, which can be saved and transferred to other Bake off devices, using a simple USB flash drive.

The quality and safety of your cooking will always be guaranteed, the programmed mode Recipes Mode allows users to save their favourite recipes and repeat them in all the kitchens of the world equipped with one of our Bake off models.



Ethernet and Wi-Fi connection

The ethernet connection, wired or wireless, allows the connection of the oven to the internal LAN network so it is possible to manage, analyse and process the data of every action performed by the oven, both locally and remotely thanks to our BAKECONTROL application. It also allows to save settings and recipes, so it is possible to reproduce them on any compatible oven, saving on the set-up time. The unique performance of our hardware allows to create a direct, secure and encrypted connection, without using remote servers, so that your data remains truly and only yours.



Rounded baking chamber

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



High thermal insulation

The BAKE OFF ovens are designed for professionals who seek for immediate reduction of the costs they have with other ovens or cooking systems, with up to 70% less energy consumption compared to static ovens and 40% speed increase compared to convection ovens. All our insulators are produced and specifically designed for the ovens' industry; we use safe, stable, high-temperature resistant and non-polluting products, totally free of organic binders, with very limited emissions of Formaldehyde.



Blue LED light for sanitation check

The special blue LED light positioned in the door compartment allows the identification of the most persistent dirt and, thanks to the quick rinse system, guarantees perfect cleaning of the work tool.

Your Perfect Cooking

Classic



www.bakeoff.it

Vision



www.bakeoff.it

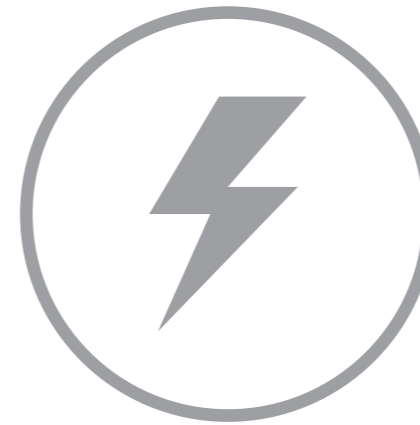
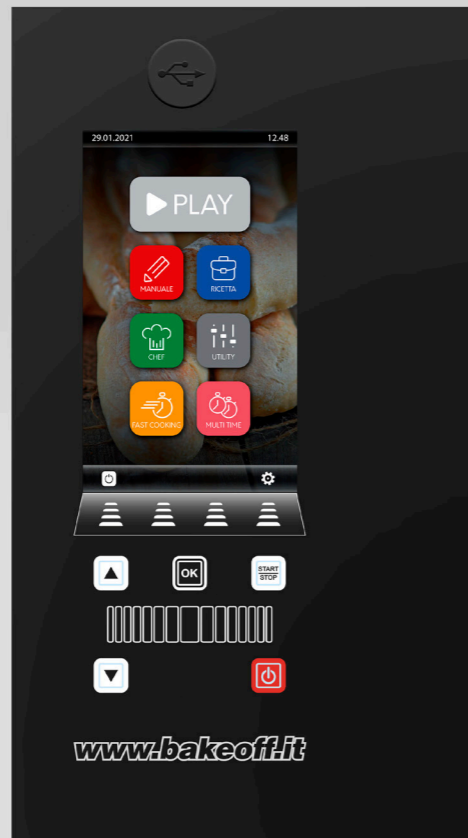
Simplicity at your service

Any oven function can be activated with a simple touch on the glass panel. Using our Touch Screen display, it's easy to control your Bistrot oven and its corresponding equipment. A few clear, easy-to-understand keys can be used in a multitude of combinations to allow you to set any parameter, start or customize previously stored programs, and monitor cooking temperature, time and type.

Technology that cooks

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease. Equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, night cooking programs, all with more than 30 languages. Vision manages the oven's programs and functions in a complete and autonomous way.

Bistrot



Electric

The electric ovens of the Bistrot 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 Bistrot 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.

Every oven available in two versions



Bistrot MF 250 Deck



TECHNICAL FEATURES

Outside dimension	850(L)x925(P)x390(H)	Power	4,5 kW
Trays	1T 40x60 cm	Weight	62 Kg
Inside dimension	600(L)x600(P)x140(H)	Max temperature	350 °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		

 electric

EQUIPMENT

Touch screen	Delayed cooking programming	Error reporting
HACCP register		

ACCESSORIES



- Kit vaporiera e camino automatico

Bistrot 4T Vision



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x670(H)	Power	8 kW	12 kW - 10.320 kcal/h
	 850(L)x930(P)x780(H)			
Trays	4T 40x60 cm	Weight	65 Kg	80 Kg
Space between trays	81 mm	Max temperature	270 °C	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			

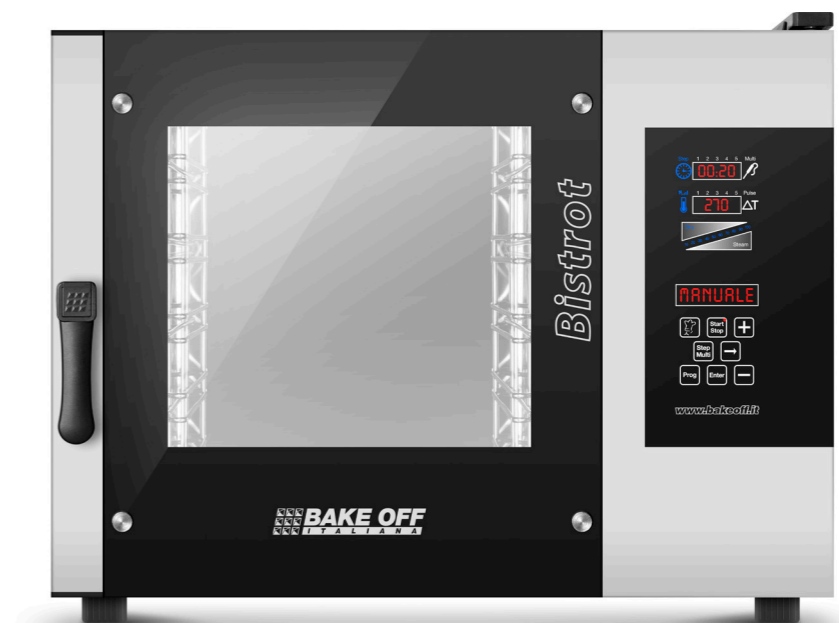
EQUIPMENT

7 inches colour touch screen capacitive	6 cooking modes	HACCP register
LED lighting	Core probe	USB Port
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
10 phases for cooking	Error reporting	Glass opening for cleaning
Delayed cooking programming	5 fan speeds	Wiring compartment cooling

ACCESSORIES



- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- Multipoint probe
- Shower kit

Bistrot 4T Classic



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x670(H)	Power	8 kW	12 kW - 10.320 kcal/h
	 850(L)x930(P)x780(H)			
Trays	4T 40x60 cm	Weight	65 Kg	80 Kg
Space between trays	81 mm	Max temperature	270 °C	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

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
Cooling system	Fan inversion system	Glass opening for cleaning
5 phases for cooking	Error reporting	Wiring compartment cooling
Delayed cooking programming	5 fan speeds	

ACCESSORIES



- Automatic washing
- Decalcification system
- Multipoint probe
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- USB Port
- Shower kit

Bistrot 6T Vision



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x830(H)  850(L)x930(P)x940(H)	Power	10 kW	14,5 kW - 12.470 kcal/h
Trays	6T 40X60 cm	Weight	82 Kg	100 Kg
Space between trays	81 mm	Max temperature	270 °C	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

7 inches colour touch screen capacitive	6 cooking modes	HACCP register
LED lighting	Core probe	USB Port
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
10 phases for cooking	Error reporting	Glass opening for cleaning
Delayed cooking programming	5 fan speeds	Wiring compartment cooling

ACCESSORIES



- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- Multipoint probe
- Shower kit

Bistrot 6T Classic



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x830(H)  850(L)x930(P)x940(H)	Power	10 kW	14,5 kW - 12.470 kcal/h
Trays	6T 40X60 cm	Weight	82 Kg	100 Kg
Space between trays	81 mm	Max temperature	270 °C	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

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
Cooling system	Fan inversion system	Glass opening for cleaning
5 phases for cooking	Error reporting	Wiring compartment cooling
Delayed cooking programming	5 fan speeds	

ACCESSORIES



- Automatic washing
- Decalcification system
- Multipoint probe
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- USB Port
- Shower kit

Bistrot 10T Vision



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x1150(H)	Power	15 kW	16,5 kW - 14.197 kcal/h
	 850(L)x930(P)x1260(H)			
Trays	10T 40X60 cm	Weight	110 Kg	130 Kg
Space between trays	81 mm	Max temperature	270 °C	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

7 inches colour touch screen capacitive	6 cooking modes	HACCP register
LED lighting	Core probe	USB Port
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
10 phases for cooking	Error reporting	Glass opening for cleaning
Delayed cooking programming	5 fan speeds	Wiring compartment cooling

ACCESSORIES



- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- Multipoint probe
- Shower kit

Bistrot 10T Classic



TECHNICAL FEATURES


 electric
  gas

Outside dimension	 850(L)x930(P)x1150(H)	Power	15 kW	16,5 kW - 14.197 kcal/h
	 850(L)x930(P)x1260(H)			
Trays	10T 40X60 cm	Weight	110 Kg	130 Kg
Space between trays	81 mm	Max temperature	270 °C	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

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
Cooling system	Fan inversion system	Glass opening for cleaning
5 phases for cooking	Error reporting	Wiring compartment cooling
Delayed cooking programming	5 fan speeds	

ACCESSORIES


- Automatic washing
- Decalcification system
- Multipoint probe
- Vacuum-cooking core probe
- Proofer cabinet
- Specific detergent
- Self-condensing hood 
- USB Port
- Shower kit

Bistrot Rack 16T Vision



TECHNICAL FEATURES


 electric power

Outside dimension	 850(L)x963(P)x1860(H)	Power	32 kW
Trays	16T 40x60 cm	Weight	182 Kg
Space between trays	80 mm	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

7 inches colour touch screen capacitive	6 cooking modes	HACCP register
LED lighting	Core probe	USB Port
Pre-heating option	Controlled steam injection (%)	Inner and online recipes
Cooling system	Fan inversion system	Multi-timer tray cooking end
10 phases for cooking	Error reporting	Glass opening for cleaning
Delayed cooking programming	5 fan speeds	Wiring compartment cooling

ACCESSORIES


- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Extractable racks
- Specific detergent
- Self-condensing hood 
- Multipoint probe
- Shower kit

Bistrot Rack 16T Classic



TECHNICAL FEATURES


 electric power

Outside dimension	 850(L)x963(P)x1860(H)	Power	32 kW
Trays	16T 40x60 cm	Weight	182 Kg
Space between trays	80 mm	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

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
Cooling system	Fan inversion system	Glass opening for cleaning
5 phases for cooking	Error reporting	Wiring compartment cooling
Delayed cooking programming	5 fan speeds	

ACCESSORIES

- Automatic washing
- Decalcification system
- Multipoint probe
- Vacuum-cooking core probe
- Extractable racks
- Specific detergent
- Self-condensing hood 
- USB Port
- Shower kit



TECHNICAL FEATURES

⚡ electric

Outside dimension	622(L)x750(P)x614(H)	Power	3,7 kW
Trays	4T 46x33 cm	Weight	45 Kg
Space between trays	75 mm	Max temperature	270 °C

Power supply 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

EQUIPMENT

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
Cooling system	Fan inversion system	Glass opening for cleaning
5 phases for cooking	Error reporting	
Delayed cooking programming	5 fan speeds	

ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- USB Port
- Multipoint probe
- Specific detergent
- Shower kit
- Self-condensing hood
- Extractable racks



TECHNICAL FEATURES

⚡ electric

Outside dimension	622(L)x750(P)x614(H)	Power	3,7 kW
Trays	4T 46x33 cm	Weight	45 Kg
Space between trays	75 mm	Max temperature	270 °C

Power supply 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

EQUIPMENT

Touch screen	6 cooking modes	HACCP register
LED lighting	Core probe	Inner and online recipes
Pre-heating option	Controlled steam injection (%)	Multi-timer tray cooking end
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ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- USB Port
- Multipoint probe
- Specific detergent
- Shower kit

The best accessories for every solution



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.



Proofer cabinets

The 16-tray proofer cabinet in the Bistrot 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.



Hygiene and cleaning

Bake Off has developed a baking chamber sanitizing system to have the best cleanliness of the oven. This works with the combined action of a pressurized water diffuser that spreads our specific Clean&Care detergent, which rinse and make the chamber shiny. The washing and drying cycle can be programmed in 5 levels of intensity.



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.



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.

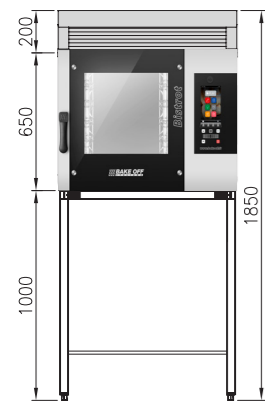


Core probe

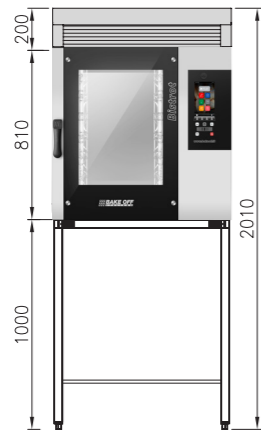
The core probe automatically detects the temperature rise during the whole cooking process and helps the operator, who will not have to set the time parameter anymore. The control system constantly monitors the temperature, modifies the times according to the product size and automatically activates the following cooking steps until the end of the process.

Modularity

Reducing the space taken up by the oven and optimizing production are the advantages provided by the modular design of Bistrot 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.



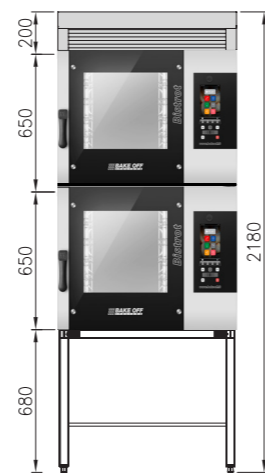
Exhaust hood
Bistrot 4T
Tray holder stand



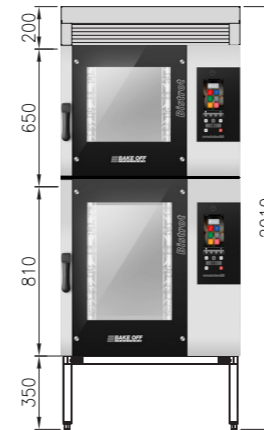
Exhaust hood
Bistrot 6T
Tray holder stand



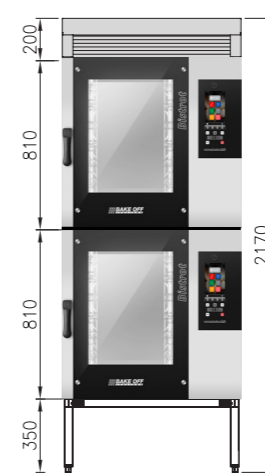
Exhaust hood
Bistrot 10T
Tray holder stand



Exhaust hood
2 x Bistrot 4T
Tray holder stand



Exhaust hood
Bistrot 4T
Bistrot 6T
Stand



Exhaust hood
2 x Bistrot 6T
Stand



Exhaust hood
Bistrot 4T
Bistrot 10T



Exhaust hood
Bistrot 6T
Bistrot 10T

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