

# **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.



**Control**

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



**Provided with glass screen**

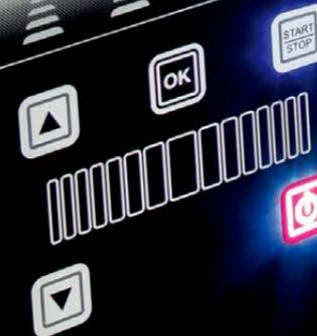
- 7 inches LCD TFT (colors).
- Capacitive of full touch technology.
- Suitable to every kind of environment: waterproof, resistant to dust and fats.



**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")
	mm	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")
	mm	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	-

## Rotorbake

Electrical / gas ovens equipped with rotary rack for bakery and pastry.

10 trays

Fruit of 30 years of experience, Rotor E2 (electric version) and T2 (gas) are the smallest representatives of the ROTORBAKE family, maintaining anyway the same quality and features: the rotating cart which grant a homogeneity in the cooking process is perfect for delicate pastry products. Gas version is equipped with a catalytic energy-saving burner. The combustion chamber made of steel grants very high thermal performances on a par with the electrical version.

		E2	T2
		⚡	🔥
Trays	n.	10	10
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")
	mm	460x660 (18"x26")	460x660 (18"x26")
Power kW	Ele	16	1
	Gas	-	16
External dimension (mm)	L	1150	1150
	P	1200	1200
	H	1310	1310
Weight	Kg	260	270

## Rotorbake

Electrical / gas ovens equipped with rotary rack for bakery and pastry.

15 · 18 trays

Rotorbake ovens are conceived for assuring optimal performances along with a low energy consumption. These ovens, compact and solid, offer high-tech experience fulfilling the needs of bakers, pastry-cooks and supermarkets. Rotorbake ovens is equipped with a 5 speed mode, and are conceived in 5 different sizes in order to suit all kind of spaces and laboratories. It is moreover possible to associate two or more machines in order to make them work together. In the gas version the chamber, solid and resistant, is granted for 10 years.

		E4 - E5	T5	E8	T8	E11	T11	E16	T16
		⚡	🔥	⚡	🔥	⚡	🔥	⚡	🔥
Trays	n.	15	15	18	18	18	18	18	18
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")	400x800 (16"x32")	400x800 (16"x32")	800x800 (32"x32")	800x800 (32"x32")	800x1200 (24"x32")	800x1200 (24"x32")
	mm	460x660 (18"x26")	460x660 (18"x26")	600x800 (24"x32")	600x800 (24"x32")	660x920 (26"x36")	660x920 (26"x36")	800x1000 (18"x26")	800x1000 (18"x26")
Power kW	Ele	24/30	1	47	1,5	47/76	1,5	80	1,5
	Gas	-	35	-	64	-	93	-	93
External dimension (mm)	L	1150	1150	1300	1300	1550	1550	1730	1730
	P	1390	1390	1680	1680	1990	1990	2090	2090
	H	2320	2320	2500	2500	2500	2500	2500	2500
Weight	Kg	700	800	900	1.000	1.150	1.250	1.300	1.400





**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

TOUCH SCREEN CONTROL PANEL «CAPACITIVE ON TEMPERED GLASS»	Classic	Vision
steel cooking chamber AISI 304	•	•
cooking chamber LED LIGHTS	•	•
<b>COOKING MANUAL MODE</b>		
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	•	•
<b>RECIPES MODE</b>		
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
<b>CHEF MODE</b>		
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
<b>VENTILATION MANAGEMENT</b>		
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	•	•
<b>CLIMATE SETTING</b>		
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
<b>OTHER FUNCTIONS</b>		
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
<b>EDITABLE PARAMETERS</b>		
language	•	•
temperature in °C or °F	•	•
color wallpaper / display / functions	x	o
program block and USB function (employee control)	x	o
<b>SECURITY</b>		
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	•	•
<b>GAS OVENS EQUIPPED WITH TURBO – CATHALITIC PRE – MIXED BURNERS</b>		
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

**BAKE OFF ITALIANA srl**

Via Castelbolognesi, 6 · Zona P.M.I.

44124 FERRARA · Italy

tel. +39 0532 732333

fax +39 0532 730589

[www.bakeoff.it](http://www.bakeoff.it)

[commerciale@bakeoff.it](mailto:commerciale@bakeoff.it)



Measures and technical data are not binding.  
The Company reserve the right to apply  
modifications without any notice.

