

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

*advanced technology in bread making*



**Mistral**



## *Mistral Line*

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



MODEL: *Classic / Vision* TRAY: 40x60cm (16"x24") - 46x66cm (18"x26")  
40x80cm (16"x32") - 46x76cm (18"x30")

## MISTRAL 10 TRAYS

 **Electrical Power Supply**  ~~Gas Power Supply~~ (Not available)



Italian Made  
& Designed



Construction  
Full Stainless Steel



Touch Screen  
Panel



Online Cooking  
Recipes



Integrated  
Washing System

## DESCRIPTION

The biggest in the Mistral line, with a modern design, ideal for small/medium workshops with greater daily production.

Thanks to our 30-years experience, these electrical convection ovens allow to easily bake all fresh, frozen or pre-baked food.

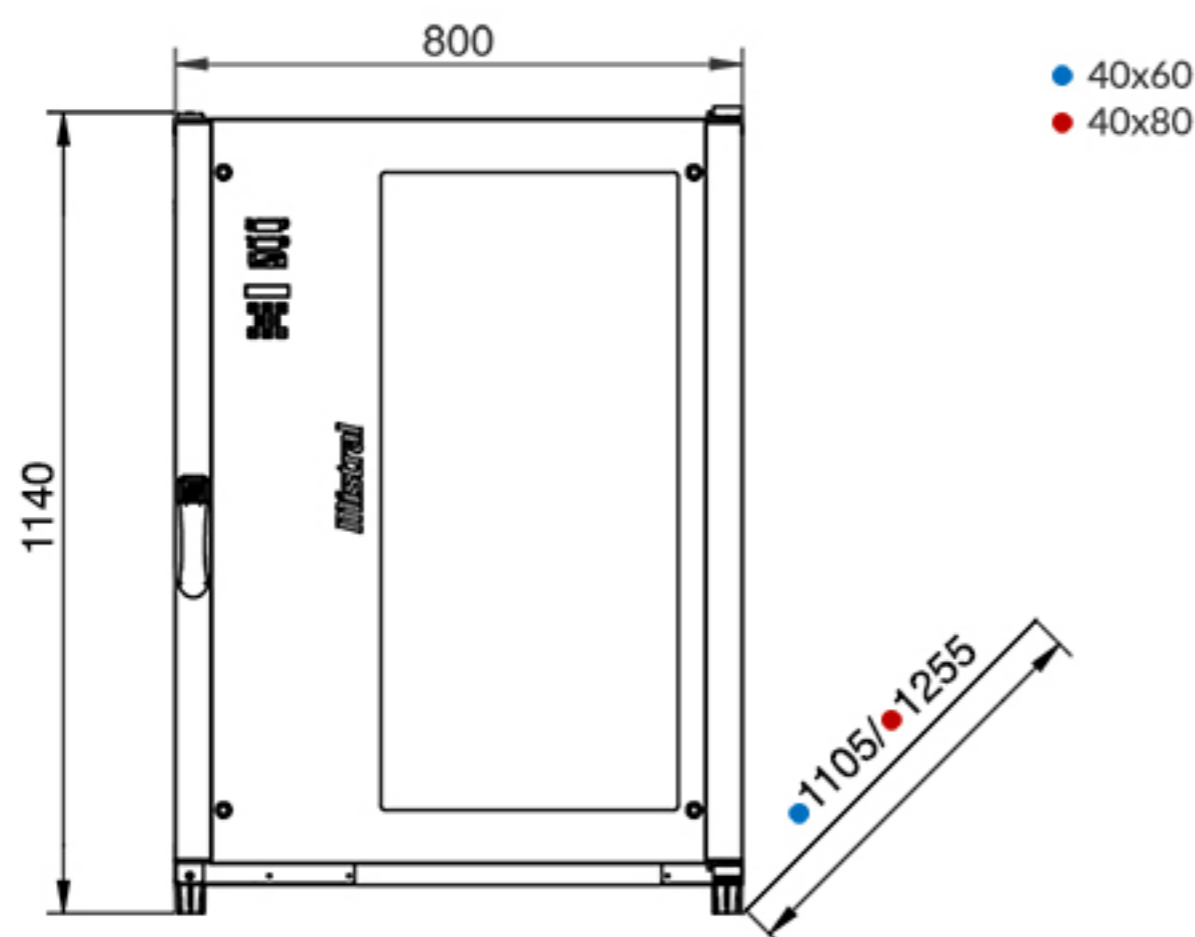
The Mistral 10T oven is equipped with a modern electronic control, which allows an easy management of baking temperatures, cooking cycles setting up to 10 stages and fan speed setup.

The ovens from this Mistral line can be overlapped and combined with proover and other accessories to increase their performance.

## TECHNICAL DETAILS

Trays	n.	10	
Tray Size	mm	400x600	460x660
	inch	(16"x24")	(18"x26")
		400x800	460x760
		(16"x32")	(18"x30")
Power	Kw	19 (21)	
External Size	L x P x H	800 x 1105 (1255) x 1140	
Weight	Kg	180 (191)	
Power supply		230-1N / 400-3N - 50-60H	

## DIMENSIONS



## FEATURES

Innovative technology of baking:

### Touch screen control panel «capacitive on tempered glass»

- Steel cooking chamber aisi 304
- Cooking chamber led lights

### Cooking manual mode

- Convection mode (temperature from 70° up to 270°)
- Convection/steam mode
- Convection and dry air mode
- Multistep mode – the cooking process divided in 10 steps with independent temperature, clima and ventilation
- Multitimer mode – cooking process with different timing, same temperature and clima
- Editing of every single parameter during the cooking process

### Recipes mode

- 500 free slots for user's recipes
- Save recipes with name, images and pdf description

### Chef mode

- Execution of pre-set recipes and programs made by our chefs
- Option to visualize info in order to prepare and activate recipes

### Ventilation management

- Electronic control of speed
- 5 speeds editable by the customer
- 2 pulse speed editable by the customer – static cooking process
- Steam and convection mode (temperature from 70° up to 270°)
- Humidity extraction mode (temperature from 70° up to 270°)

### Other functions

- Automatic washing system with 4 levels of intensity
- Delayed start/pre-heating editable by the customer up to 270°
- Option to export and print haccp data
- Usb connection to import/export data and recipes

### Editable parameters

- Language
- Temperature in °C or °F

## ACCESSORIES IN OPTION:

All Bake Off ovens can be equipped with optional that grant a better functioning.

Condensing Hood, Proover, Inox oven stand rack + tray holder, Inox oven stand rack for overlapped ovens Bake Off, Clean and Care.



40x60cm (16"x24") - 46x66cm (18"x26")

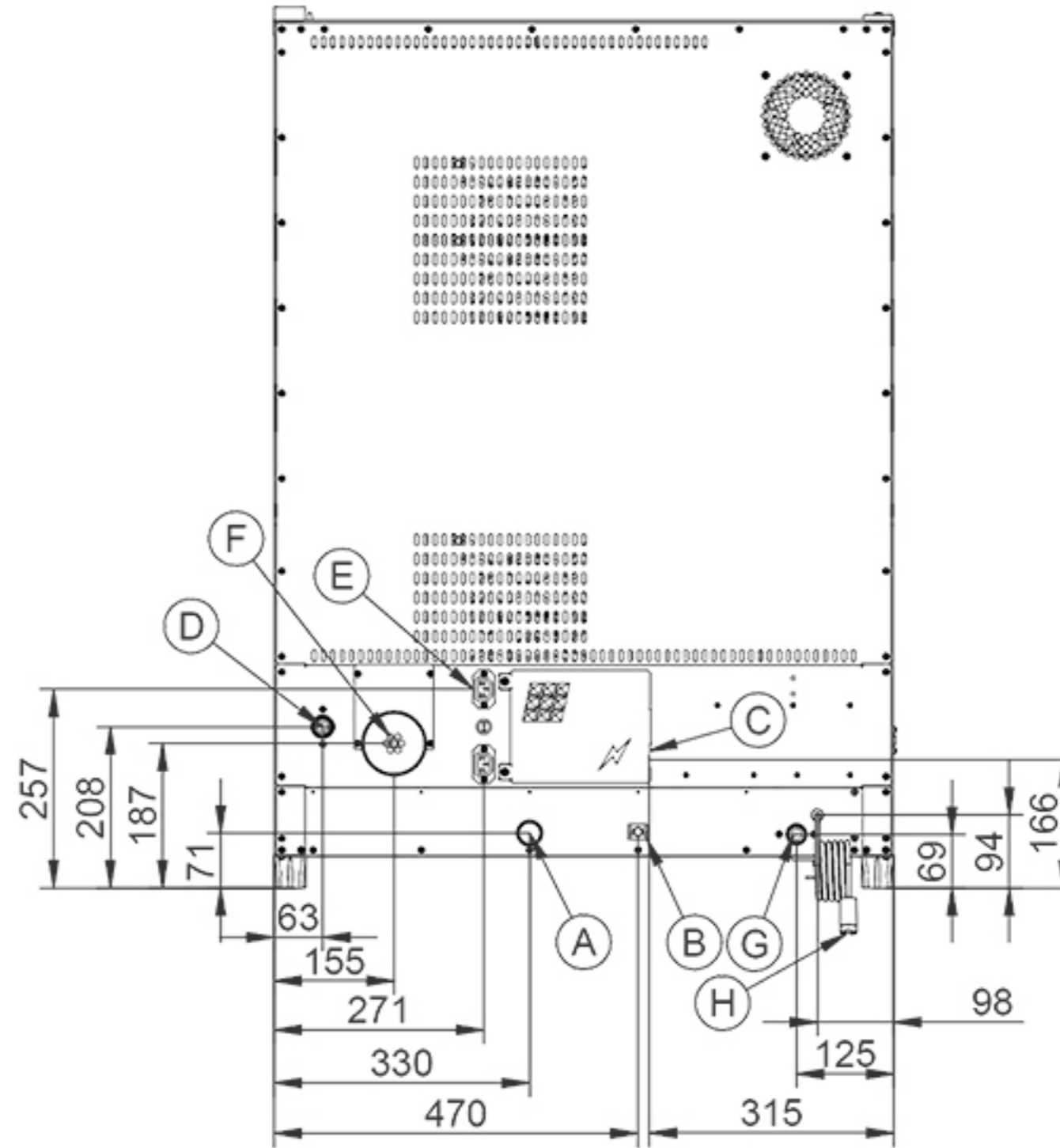
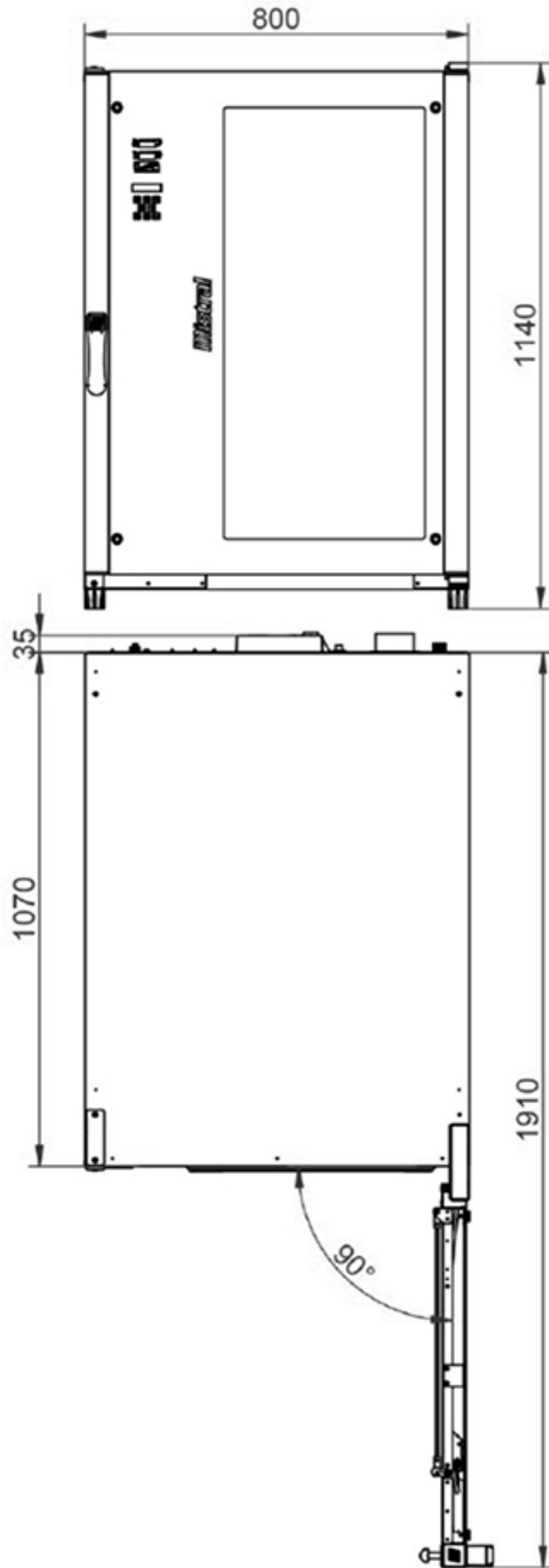
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CODE: 926010115 MODEL: Vision

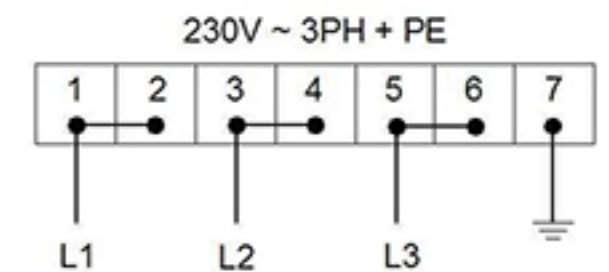
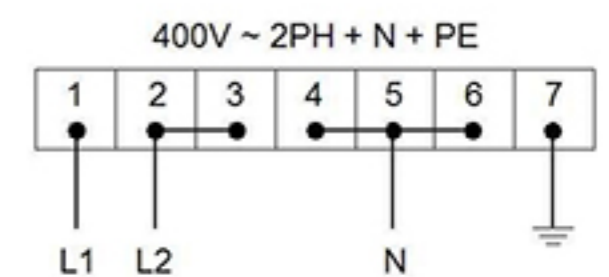
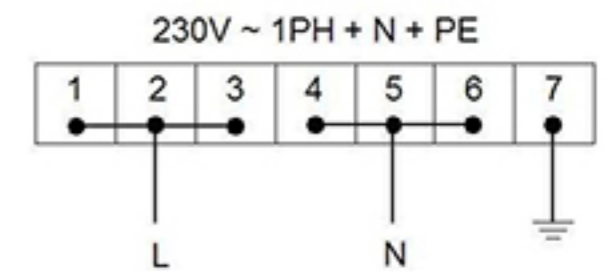
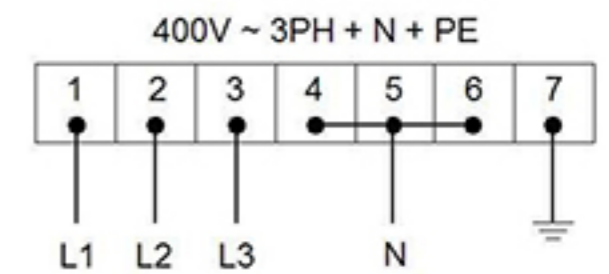
**MISTRAL 10 TRAYS**

**Electrical Power Supply**

**CONNECTIONS**



- A - Drain liquid Ø 30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F - Ø 80 Steam exhaust



**TECNICAL DETAILS**

Trays number	n.	10
Tray Size	mm inch	400x600 460x660 (16"x24") (18"x26")
Power	Kw	19
External Size	L x P x H	800 x 1105 x 1140 mm
Weight	Kg	180
Power supply		230-1N / 400-3N - 50-60Hz

**NOTES**

- Automatic washing system included



40x80cm (16"x32") - 46x76cm (18"x30")

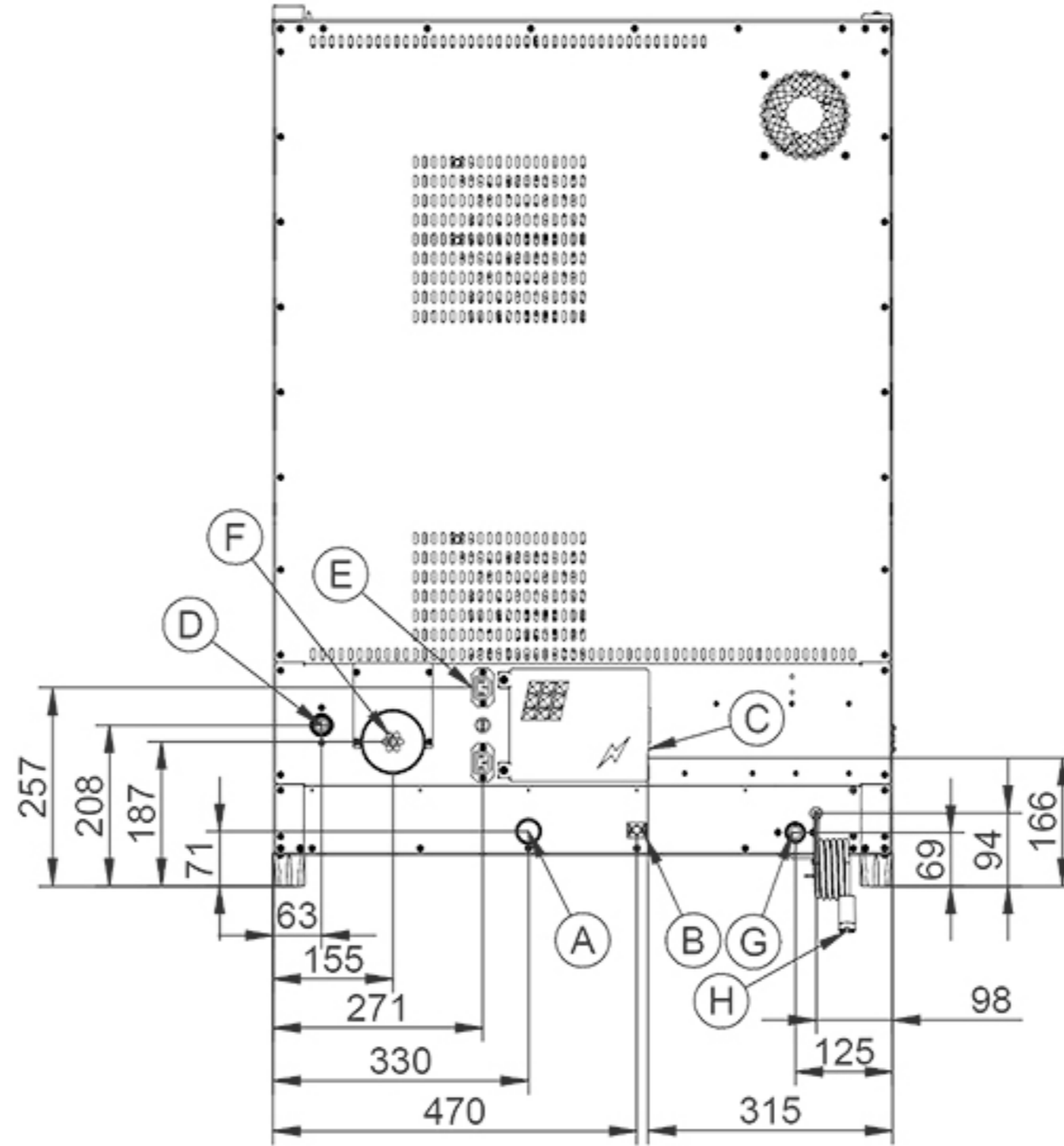
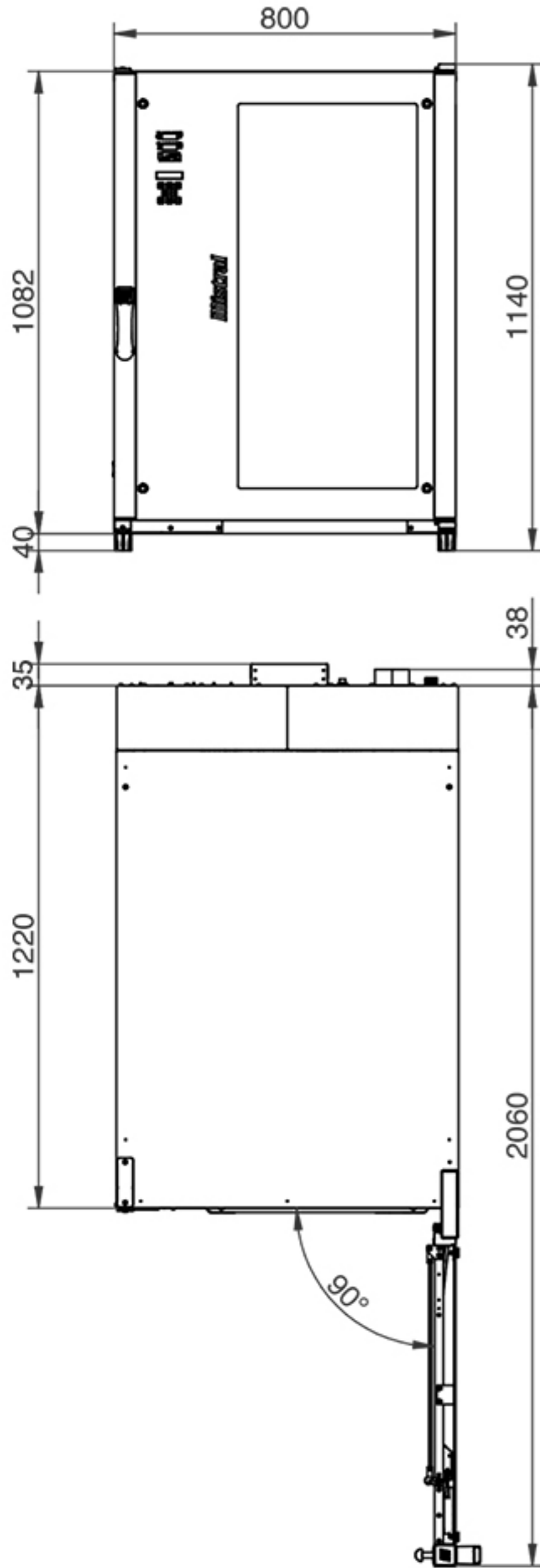
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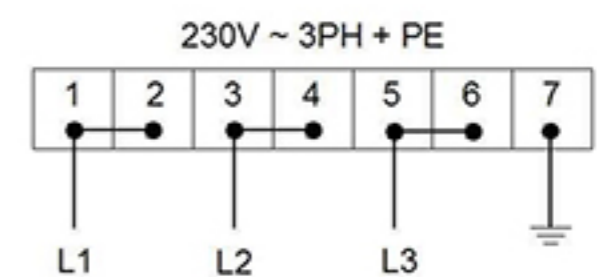
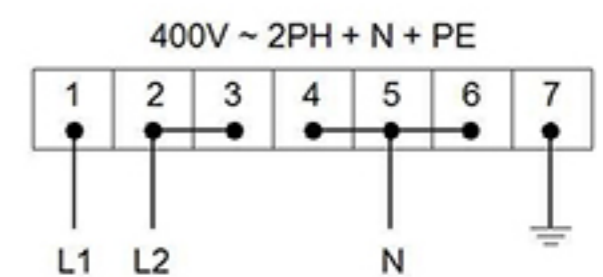
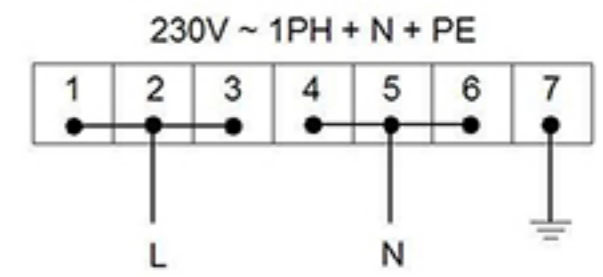
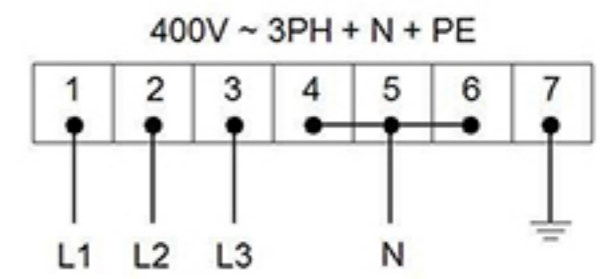
**MISTRAL 10 TRAYS**

**Electrical Power Supply**

**CONNECTIONS**



- A - Drain liquid  $\varnothing$  30mm
- B - Equipotential terminal comb
- C - Electric supply
- D - Water inlet 3/4"
- E - Extracting hood supply
- F -  $\varnothing$  80 Steam exhaust



**TECNICAL DETAILS**

Trays number	n.	10
Tray Size	mm inch	400x800 460x760 (16"x32") (18"x30")
Power	Kw	21
External Size	L x P x H	800 x 1255 x 1140 mm
Weight	Kg	191
Power supply		230-1N / 400-3N - 50-60Hz

**NOTES**

- Automatic washing system included