



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



Master Pro · *The future is now*

Since 1986

## Why **BAKE OFF** ITALIANA

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

For over 38 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.

*Your Perfect Cooking*



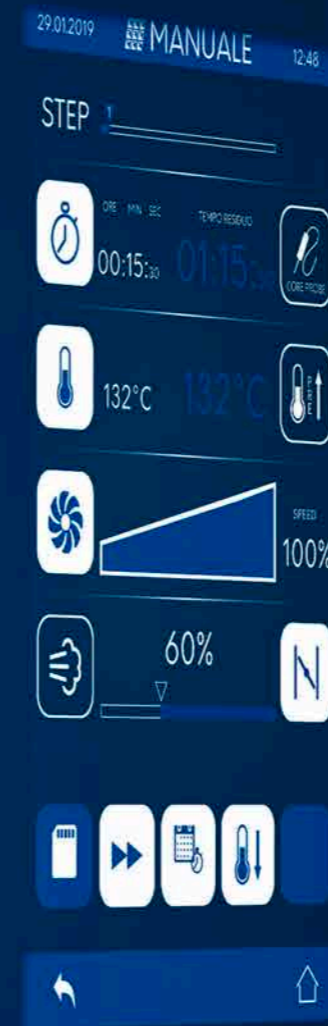
# The future is now

**BAKE OFF** delivers the **evolution** at your fingertips!

## Green evolution

Through the use of the new full-touch-screen "**MasterPro**" control unit, you can make your business more and more **productive** while **preserving our Planet**.

The multiple intelligent controls integrated in our ovens help in **minimizing consumption**, and their accurate construction makes their **energy efficiency excellent**. All this turns into a significant **economic advantage, optimizing the resources** at our disposal by minimizing waste.



### Cook

- With convection, steam and mixed cycle modes.
- Different products at the same time with multi-timer mode.



### Bake

- According to the Italian traditional bakery, pastry and food recipes, already saved in the internal memory, and possibility to add your personalized recipes..



### Control

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



### Certify

- all cooking data according to the HACCP protocol.



### 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.

**BAKE OFF**  
ITALIANA



## Your personal Kitchen assistant

**MasterPro** is your new kitchen personal assistant, and it's just the way you want it!

### Competent

able to learn BakeNET (MasterPro's cloud service) recipes, ingredients, techniques and cooking tools, and suggest the best way to prepare your favorite dishes.

### Creative

able to invent new recipes with you, combining the ingredients you have on hand, and surprise you with original and tasty dishes.

### Communicative

able to communicate with you clearly and effectively thanks to the highly intuitive icon-based interface, satisfying your requests, tastes and needs in the kitchen.

### Collaborative

able to create together with you, performing the task of sous-chef in a precise and timely manner.

### Curious

able to learn from you and your Team and, thanks to the BakeNET cloud service, keep up to date with the latest news and trends in the culinary world.





# Your perfect cooking

**Master Pro** is the ideal tool for your kitchen creations.

## Discover

a new user-friendly, practical and essential interface.

## Master

your cooking tool! We have integrated two simple functions for you that will make your kitchen experience fast and productive with just a few simple taps on the screen.

## Explore

the recipes created for you by our Chefs, and modify them to your liking to achieve the perfection you've been looking for!

## Create

your own personalized recipes and recall them at any time.

## Benefit

by the advantages in terms of size containment, versatility of use, and cooking performance.

## Let

the oven automatically do all those routine tasks (heating, cooling, washing) and give yourself time to focus on what is really important to you.





## You & BakeNet

Share your passion!

### BakeNet

BAKE OFF's cloud service turns your professional ovens into Smart devices capable of **communicating with each other and with other connected devices**, creating your own smart baking/cooking network. **By integrating control and monitoring of your BAKE OFF professional ovens remotely** (via mobile or web application), it ensures **maximum security and convenience**.

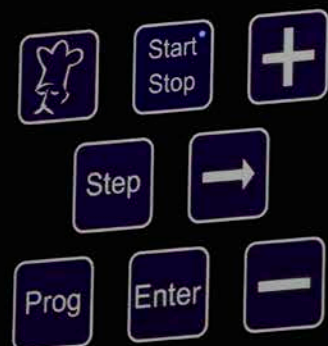
### Connected

- Built-in Wi-Fi connection
- Remote real-time monitoring of operations and consumptions
- Download, upload and share recipes among your network of connected devices

## Classic



MANUAL



## 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.

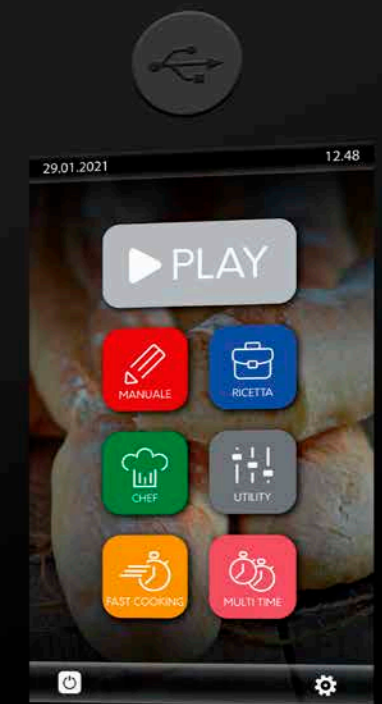
## Technology that cooks

7 inches LCD TFT CAPACITIVE colour screen 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, over 500 programmable recipes, overnight cooking programs, all with more than 30 languages.

Master Pro manages the oven's programs and functions in a complete and autonomous way.

## Master Pro



Master Pro

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



## Mini 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 rack 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") 460x660 (18"x26") 500x700 (20"x28")	mm 400x600 (16"x24") 460x660 (18"x26") 500x700 (20"x28")
Power kW	Ele 16 Gas -	1 16
External dimension (mm)	L 1150 P 1200 H 1310	L 1150 P 1200 H 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 ovens 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") 400x800 (16"x32") 460x660 (18"x26") 500x700 (20"x28") 600x650 (24"x26")	mm 400x600 (16"x24") 400x800 (16"x32") 460x660 (18"x26") 500x700 (20"x28") 600x650 (24"x26")	mm 600x800 (24"x32")	mm 600x800 (24"x32")	mm 660x920 (26"x36")	mm 660x920 (26"x36")	mm 800x1200 (24"x32")	mm 800x1200 (24"x32")
Power kW	Ele 24/30 Gas -	1 35	47 -	1,5 64	47/76 -	1,5 93	80 -	1,5 93
External dimension (mm)	L 1150 P 1390 H 2320	L 1150 P 1390 H 2320	L 1300 P 1680 H 2500	L 1300 P 1680 H 2500	L 1550 P 1990 H 2500	L 1550 P 1990 H 2500	L 1730 P 2090 H 2500	L 1730 P 2090 H 2500
Weight	Kg 700	800	900	1.000	1.150	1.250	1.300	1.400



## Deckbake

Electric modular deck ovens with refractory stone for bread, pizza and pastry.

1 · 2 · 3 · 4 trays

Perfectly flexible and completely independent cooking rooms which allow cooking different foods perfectly and simultaneously, handling room temperature, steam production and heat distribution between base and top. And still not forget about energy saving.

	450 1T H14	850 2T H18	850 2T H24	950 3T H18	950 3T H24	1050 4T H18	1050 4T H24
Trays	n. 1	2	2	3	3	4	4
Trays dimension	mm 600x400 (24"x16")	mm 600x400 (24"x16")	mm 600x400 (24"x16")	mm 600x400 (24"x16")	mm 600x400 (24"x16")	mm 600x400 (24"x16")	mm 600x400 (24"x16")
Power kW	Ele 4,5 Gas -	7,3 -	7,3 -	10,9 -	10,9 -	10,9 -	10,9 -
External dimension (mm)	L 1000 P 942 H 386	L 1150 P 1026 H 397	L 1150 P 1026 H 457	L 1600 P 1026 H 397	L 1600 P 1026 H 457	L 1600 P 1226 H 397	L 1600 P 1226 H 457
Weight	Kg 76	114	122	195	205	210	225





## Mistral T - TL

Electrical ovens equipped with steam and ventilation mode 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.

		5T/40x60 46x66	5TL/40x80 46x76	10T/40x60 46x66	10TL/40x80 46x76
Trays	n.	5	5	10	10
Trays dimension	mm	400x600 (16"x24")	400x800 (16"x32")	400x600 (16"x24")	400x800 (16"x32")
		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 and ventilation 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")
		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	-

## Bistrot

Convection oven with check heart probe for bread and pastry.

4 · 6 · 10 · 16 trays

The Bistrot line 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 by glass decorations (created with new techniques offering greater strength and radiance), and reliability is enhanced by digital pushbutton technology. 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.

		4T 46x33	4T	4T Gas	6T	6T Gas	10T	10T Gas	Rack 16T
Trays	n.	4	4	4	6	6	10	10	16
Trays dimension	mm	460x330	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460
Power kW	Ele	3,7	8	12	10	14,5	15	16,5	32
	Gas	-	-	10.320 Kcal/h	-	12.470 Kcal/h	-	14.187 Kcal/h	-
External dimension (mm)	L	622	850	850	850	850	850	850	850
	P	750	930	930	930	930	930	930	963
	H	614	670	780	830	940	1150	1260	1860
Weight	Kg	45	68	86	83	102	112	134	177





## Gourmet

Combi steamers with check heart probe for gastronomy.

5 · 10 · 20 · 6/12 · 10/20 trays

Eating well is a pleasure that demands respect.

Fast or slow cooking, strong or delicate flavours, firm or soft textures, persistent flavour, and maintaining nutritional value define the personality of foods and describe the quality of a delicatessen.

We expect an oven to be highly versatile, so it can incorporate – in a single unit – the excellence of the various culinary approaches represented by the most diverse types of cooking.

That's why Bake Off designed Gourmet – a complete, independent line of ovens for delicatessens that offers specific cooking treatments for red and white meats, fish, shellfish, oven-baked first courses and vegetables, baked goods, pastries and fried foods.

These attractive ovens can also make a modern, balanced, and innovative contribution to the furnishing arrangement in a variety of work settings.

		5T GN2/3	Slim 5T Power	5T GN1/1	5T GN1/1 Power	5T GN1/1 Gas	10T GN1/1	10T GN1/1 Power	10T GN1/1 Gas	20T GN1/1	6T GN2/1	10T GN2/1
		⚡	⚡P	⚡	⚡P	🔥	⚡	⚡P	🔥	⚡	⚡	⚡
Trays	n.	5	5	5	5	5	10	10	10	20	6/12	10/20
Trays dimension	mm	GN 2/3	GN 1/1	GN 1/1	GN 1/1	GN 1/1	GN 1/1	GN 1/1	GN 1/1	GN 1/1	12T GN 1/1 6T GN 2/1	20T GN 1/1 10T GN 2/1
Power kW	Ele	5	8,5	5,5	8,5	8	11	16	15	32	17,5	24
	Gas	-	-	-	-	6.880 Kcal/h	-	-	13.160 Kcal/h	-	-	-
External dimension (mm)	L	620	517	715	715	715	715	715	715	850	920	920
	P	750	992	800	800	800	800	800	800	965	920	1010
	H	414	700	670	670	670	780	1000	1000	1110	830	1150
Weight	Kg	45	50	61	50	79	90	80	107	177	95	131

## Easy

Combi steamers with mechanical controls.

4 · 6 · 10 trays

The Bake Off philosophy is concretely applied through the concept of innovation. Innovation in product lines, technology and design. Innovation in control systems, in the functionality of the ovens, and in the combinations offered.

But also, innovation in image, promotion and communication.

In every sector – from design to mechanics, from engineering to electronics – we know how to be ahead of our time.

Our ongoing evolution not only depends on the independent development of new solutions, but also on the customer's opportunity to design the systems that are most suited to its needs and to personalize its own operating methods.

		4T Manual	6T Manual	6T Manual Gas	10T Manual	10T Manual Gas
		⚡	⚡	🔥	⚡	🔥
Trays	n.	4	6	6	10	10
Trays dimension	mm	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")
Power kW	Ele	8,5	10,7	14,5	16	16,5
	Gas	-	-	12.450 Kcal/h	-	14.187 Kcal/h
External dimension (mm)	L	830	850	850	850	850
	P	830	915	915	915	915
	H	570	830	940	1150	1260
Weight	Kg	56	81	88	110	117





## Easy Essential

Digital cooking within everyone's reach.

4 · 6 · 10 trays

The new Essential from the EASY series by Bake Off Italiana is the ideal ally for those looking for ease of use and precision in a professional oven.

Thanks to its digital control unit, it allows you to store up to 100 customized programs, each with 4 adjustable cooking steps, to manage even the most complex recipes with simplicity.

Designed to ensure versatility and consistent results, Essential is perfect for baking, pastry and gastronomy, as it's compatible either with the main pastry trays (40x60) and deli trays (GN1/1).

With everything you need for flawless cooking, Essential combines the convenience of digital automation with the quality and reliability of the EASY series.

**EASY ESSENTIAL: everything you need for perfect cooking.**

		4T Digital	6T Digital	6T Digital Gas	10T Digital	10T Digital Gas
Trays	n.	4	6	6	10	10
Trays dimension	mm	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")
Power kW	Ele	8,5	10,7	14,5	16	16,5
	Gas	-	-	12.450 Kcal/h	-	14.187 Kcal/h
External dimension (mm)	L	830	850	850	850	850
	P	830	915	915	915	915
	H	570	830	940	1150	1260
Weight	Kg	56	81	88	110	117



## Snack

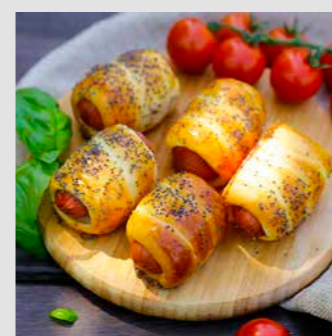
Small convection ovens: high quality in limited space.

3 · 4 trays

The new range of electric convection ovens which are compact in size but extremely powerful.

They are simple to operate and can be fitted with digital controls as well as a bottom-hinged or side-hinged door. These ovens adapt with ease to any working environment, whether bars or supermarkets, pizza parlours or self-service snack bars, petrol station. They can also be combined with leavening units and other accessories that will augment their performance and efficiency.

		3T Digital	3T W Digital	4T Digital	4T W Digital
Trays	n.	3	3	4	4
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")	400x600 (16"x24")	400x600 (16"x24")
Power kW	Ele	3,6	3,6	7,2	7,2
	Gas	-	-	-	-
External dimension (mm)	L	830	830	830	830
	P	830	830	830	830
	H	487	487	570	570
Weight	Kg	45	45	54	54





## Compatible with the Gourmet line



## Compatible with the Mistral / Bistrot line



## Chillmatic

Blast Chiller.

3 · 5 · 10 · 12 · 15 trays

The Chillmatic blast chiller 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.

		3T GN 2/3	3T GN1/1	Slim 5T GN1/1	5T GN1/1 – 40x60	10T GN1/1 – 40x60	15T GN1/1 – 40x60	5T GN1/1 – 40x60 – Top	10T GN1/1 – 40x60 – Top	15T GN1/1 – 40x60 – Top	12T GN2/1 – 60x80 – Top
Trays	n.	3	3	5	5	10	15	5	10	15	12
Trays dimension	mm	GN 2/3	GN 1/1	GN 1/1	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 1/1 600x400 (24"x16")	GN 2/1 800x600
Power kW	Ele	0,73	0,6	1	1	1,5	3	1	1,5	3	4,3
	Gas	-	-	-	-	-	-	-	-	-	-
External dimension (mm)	L	600	650	520	800	800	800	800	800	800	800
	P	600	670	850	700	780	780	700	780	780	1180
	H	390	670	880	900	1700	2000	900	1700	2000	2000
Weight	Kg	65	65	92	92	145	175	92	145	175	203

## Proving cabinets and proovers

Proving cabinets and proovers.

8 · 8/16 · 12 · 14 · 16 · 18 · 28 · 36 trays

Bakeoff Lievomatic proving cabinets, along with the proovers specific for every single range, are long-lasting and reliable products, with a minimalist design and simple, clean lines, perfect to suit kitchens and open-plan workshops. Highly-efficient and well-performing, their quality is guaranteed by a cutting-edge technology and advanced functions; besides, the maximum load capacity is allowed by the absence of the evaporator inside the chamber, so to use production's spaces at best.

		Cabinet Lievomatic 18T	Cabinet Lievomatic 36T
Trays	n.	18	36
Trays dimension	mm	600x400 (24"x16")	600x400 (24"x16")
Power kW	Ele	1,3	1,3
	Gas	-	-
External dimension (mm)	L	790	790
	P	700	1000
	H	2070	2070
Max temperature	°C	-10/+40	-10/+40

		Proover Mistral T	Proover Mistral TTR	Proover Deck 2T-E2-T2	Proover Deck 3T-4T	Proover Snack 8T	Proover Bistrot/Easy 7T	Proover Bistrot/Easy 16T
Trays	n.	8/16	12	14	28	8	7	16
Trays dimension	mm	8T 400x800 8T 460x760 16T 400x600 16T 460x660	400x600 460x660	400x600 460x660 500x700	400x600	400x600	400x600 460x660	400x600 460x660
Power kW	Ele	1,2	1,5	2,6	2,6	1,6	1,5	1,6
	Gas	-	-	-	-	-	-	-
External dimension (mm)	L	800	1000	1150	1600	830	850	850
	P	1200	940	1130	1130	750	880	995
	H	960	830	850	850	900	820	900
Weight	Kg	69	76	90	130	42	50	56



# OPTIONALS FOR BAKERY AND PASTRY

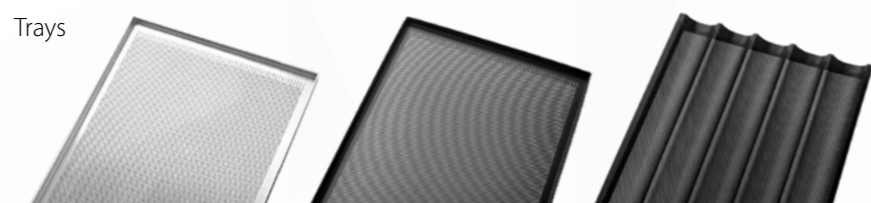
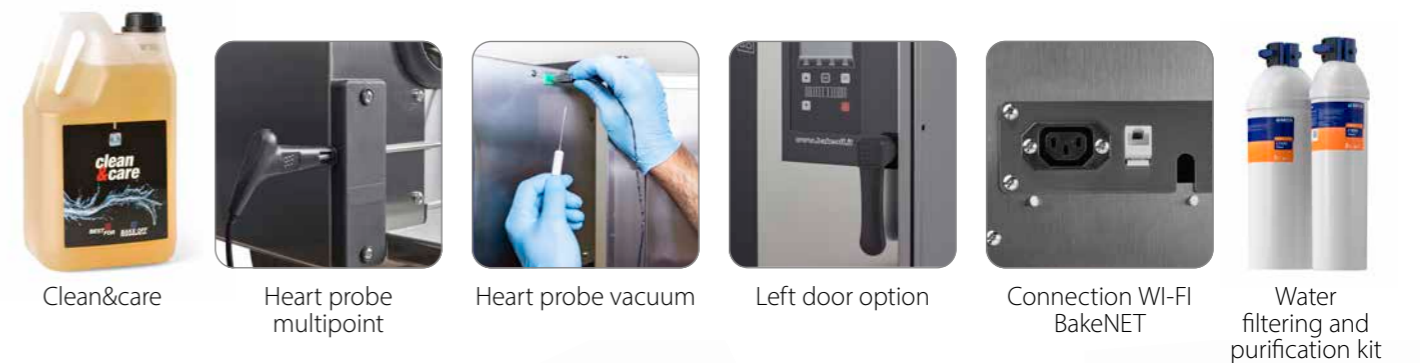
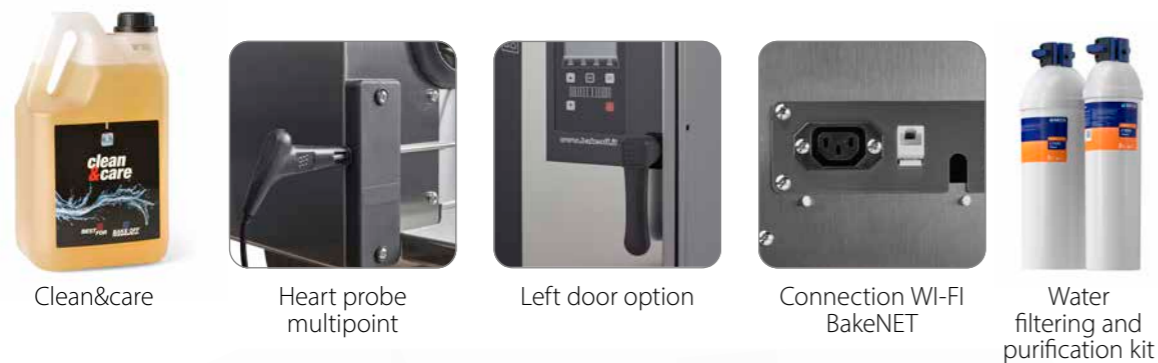
Compatible with the RotorBake / DeckBake / Mistral / Bistrot / Snack line

# OPTIONALS FOR GASTRONOMY

Compatible with the Gourmet / Easy / Rack line

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

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



OPTIONALS	Mini Rotorbake	Rotorbake	Deckbake	Mistral T	Mistral TTR	Bistrot	Snack
Condensing Hood	•		•	•	•	•	
Proover	•		•	•	•	•	•
Proover cabinet		•					
Stone oven	•		•		•	•	
Inox oven stand rack + tray holder	•		•	•	•	•	•
Inox oven stand rack for overlapped ovens			•	•	•	•	
Reversible rack (6 - 7 - 8 trays)				•	•		
Standard rack (15 o 18 trays)		•					
Aluminium Tray perforated in teflon	•	•	•	•	•	•	•
Aluminium Tray perforated in silicone	•	•	•	•	•	•	•
Aluminium Tray perforated in Teflon 5 straits	•	•	•	•	•	•	•
Pizza Plate «Vulcan»	•	•		•	•	•	
Washing System				•	•	•	
Clean&care, detergent for automatic washing				•	•	•	
Additional steam generation			•				
Heart probe multipoint				•	•	•	
Heart probe vacuum						•	
Left door option	•	•		•	•	•	•
Connection WI-FI BakeNET	•	•	•	•	•	•	

OPTIONALS	Gourmet	Easy	Rack	Cabinet Lievimatic
Condensing Hood	•	•	•	
Proover		•		
Proover cabinet		•	•	
Stone oven		•		
Inox oven stand rack + tray holder	•	•		
Inox oven stand rack for overlapped ovens	•	•		
Rack trolley (20 trays GN1/1)			•	
Tray grill grid chicken	•	•	•	
Tray for geggis	•	•	•	
Tray flat perforated H20	•	•	•	
Tray flat perforated H40	•	•	•	
Tray flat perforated H65	•	•	•	
Tray pizza plat "Vulcan"	•	•	•	
Washing System	•	•	•	
Clean&care, detergent for automatic washing	•	•	•	
Water filtering and purification kit	•	•	•	
Additional steam generation				
Heart probe multipoint	•		•	
Heart probe vacuum	•		•	
Left door option	•	•	•	
Connection WI-FI BakeNET	•		•	
Door glass for cabinet				•



*Your Perfect Cooking*

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Intertek



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



Since 1986