

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



Master Pro • *The future is now*

Since 1986



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

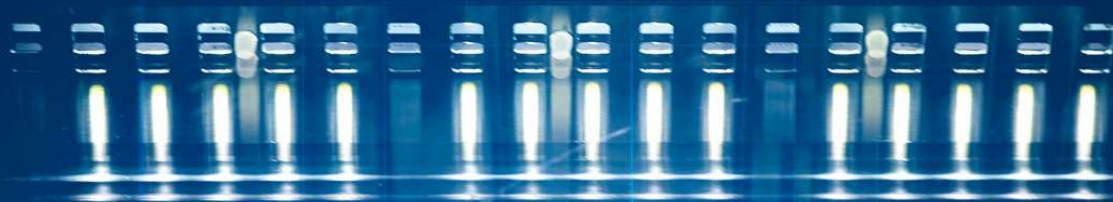


- Information about the preparation and cooking.
- Tips about options and possibilities in the cooking process.
- Report alarms, distractions and malfunctions of the oven.

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.





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

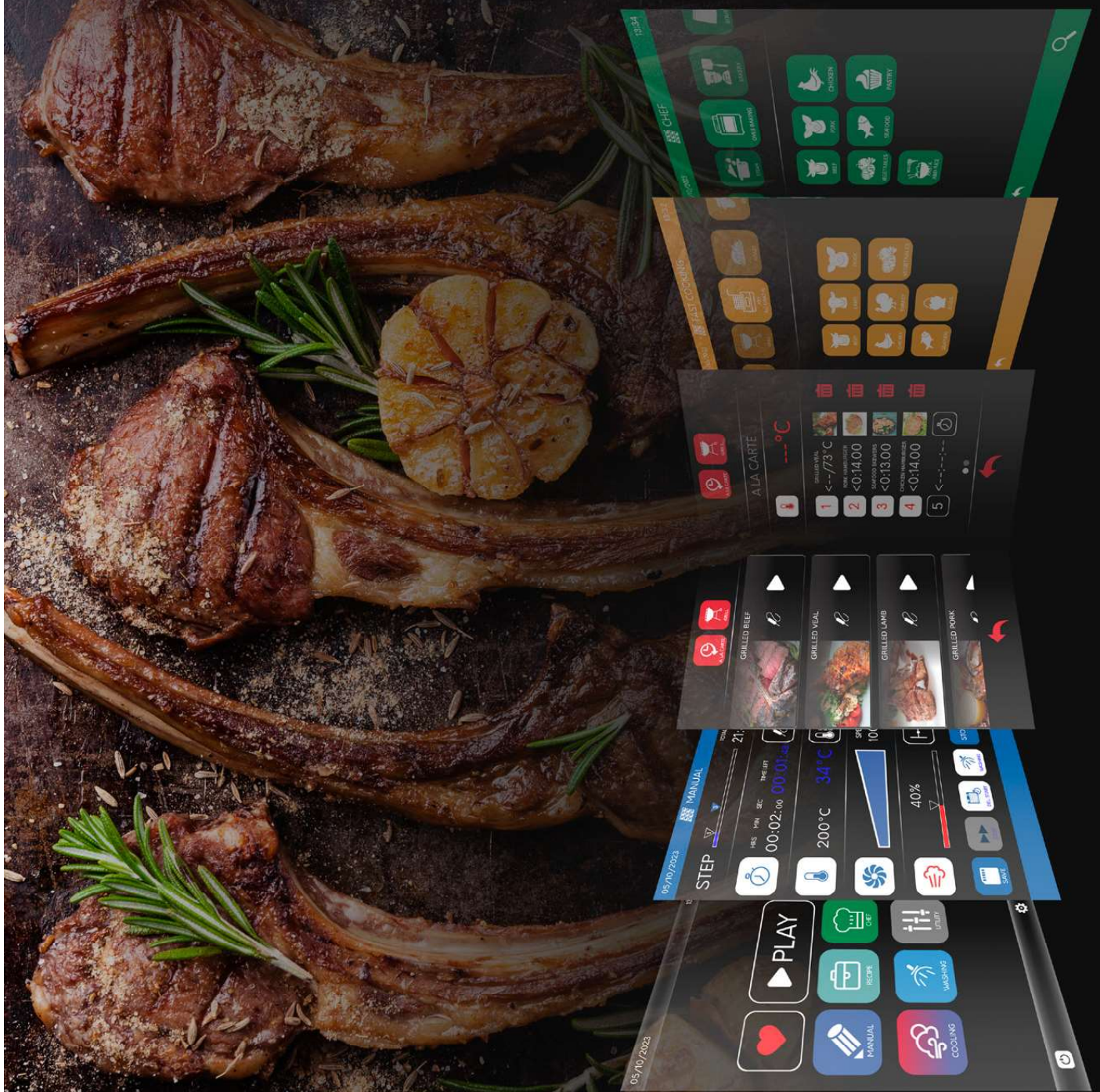
your own personalized recipes and recall them at any time.

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





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.

Trays	n.	E2	T2
	10	⚡	⚡
	10	⚡	⚡
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")
		460x660 (18"x26")	460x660 (18"x26")
		500x700 (20"x28")	500x700 (20"x28")
Power kW	Gas	16	16
External dimension	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 experiences fulfilling the needs of bakers, pastry-cooks and supermarkets. Rotorbake ovens is equipped with 5 speed modes, 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.

Trays	n.	E4-E5	T5	E8	T8	E11	T11	E16	T16
	15	⚡	⚡	⚡	⚡	⚡	⚡	⚡	⚡
	18	⚡	⚡	⚡	⚡	⚡	⚡	⚡	⚡
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")	460x660 (18"x26")	460x660 (18"x26")	600x800 (24"x32")	600x800 (24"x32")	800x1200 (31"x47")	800x1200 (31"x47")
		460x660 (18"x26")	460x660 (18"x26")	600x800 (24"x32")	600x800 (24"x32")	660x920 (26"x36")	660x920 (26"x36")	800x1200 (31"x47")	800x1200 (31"x47")
		500x700 (20"x28")	500x700 (20"x28")	800x1000 (31"x39")	800x1000 (31"x39")	800x1000 (31"x39")	800x1000 (31"x39")	800x1200 (31"x47")	800x1200 (31"x47")
Power kW	Gas	24/30	1	47	1,5	47/76	1,5	80	1,5
External dimension	L	1150	1300	1300	1550	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	1000	1150	1250	1300	1400

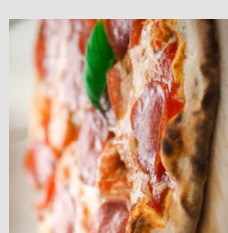
Deckbake

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.

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





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 grant high-tech performances, allowing to control and set the chamber climate and the ventilation speed even during the entire cooking process. Programs are editiable up to 10 steps. Mistral T ovens can be overlapped and equipped with proofers and extra accessories in order to have the maximum performance.

5T/40x60 46x66		5T/40x60 46x66		10T/40x60 46x66		10T/40x80 46x76	
Trays	n.	5	10	5	10	5	10
Trays dimension	mm	400x600 (16"x24")	400x600 (16"x24")	400x600 (16"x24")	400x800 (16"x32")	400x600 (16"x24")	400x800 (16"x32")
	mm	460x660 (18"x26")	460x660 (18"x26")	460x660 (18"x26")	460x760 (18"x30")	460x660 (18"x26")	460x760 (18"x30")
Power kW	Gas	-	-	-	-	-	-
	Ele	9	9	18	18	21	21
External dimension (mm)	L	800	800	800	800	800	800
	P	1150	1300	1150	1300	1150	1300
Weight	H (mm)	670	670	1120	1120	1120	1120
	Kg	125	135	180	191	191	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 editiable up to 10 steps. Mistral TTR ovens can be overlapped and equipped with proofers and extra accessories in order to have the maximum performance.

6 TTR Bet.		6 TTR Gas		10 TTR Elet.		10 TTR Gas		Stoves ovens 11H/550	
trays	n.	6	6	6	10	10	10	1	1
Trays dimension	mm	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")	600x400 (24"x16")
	mm	650x450 (26"x18")	650x450 (26"x18")	650x460 (26"x18")	650x460 (26"x18")	650x460 (26"x18")	650x460 (26"x18")	650x460 (26"x18")	650x460 (26"x18")
Power kW	Gas	-	-	-	-	-	-	-	-
	Ele	10	10	20	20	1	1	4,5	4,5
External dimension (mm)	L	1000	1000	1000	1000	1000	1000	1000	1000
	P	900	990	900	990	900	990	950	950
Weight	H (mm)	695	695	1145	1145	1145	1145	350	350
	Kg	140	140	150	224	224	231	-	-



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		4T		4T		4T		6T		6T		10T		10T		10T		16T	
Trays	n.	4	4	4	4	4	4	4	6	6	6	10	10	10	10	10	10	16	16
Trays dimension	mm	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460	600x400 660x460
	mm	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330	460x330
Power kW	Gas	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Ele	3,7	3,7	8	8	12	12	10	14,5	14,5	15	15	16,5	16,5	32	32	32	32	
External dimension (mm)	L	622	850	850	850	850	850	850	850	850	850	850	850	850	850	850	850	850	850
	P	750	930	750	930	750	930	750	930	930	930	930	930	930	930	930	930	930	930
Weight	H (mm)	614	614	670	670	780	780	830	102	102	112	112	134	134	134	134	134	134	134
	Kg	45	45	68	68	86	86	83	102	102	112	112	134	134	134	134	134	134	134





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.

Trays	n.	5T GN2/3	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	10T GN2/1
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	20T GN 1/1
Power kW	Ele	5	8,5	5,5	8	11	16	15	32	17,5	24	-
External dimension	Gas	-	-	-	-	-	-	13.160 Kcal/h	-	-	-	-
Weight	L	620	517	715	715	715	715	715	850	920	920	920
	P	750	992	800	800	800	800	800	965	920	1010	1010
	H	414	700	670	670	780	1000	1000	1110	1860	830	1150
	Kg	45	50	61	79	90	80	107	177	95	131	-



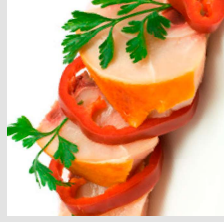
Easy

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.

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



Equipment and characteristics



Classic

Master Pro

Technical details

TOUCH SCREEN CONTROL PANEL – CAPTIVE ON TEMPERED GLASS

S/6 AISI 304 cooking chamber
cooking chamber: E21 (EPR)

COOKING MANUAL MODE

convection mode (temperature from 70° up to 270°)
steam mode (temperature from 40° up to 130° with BakesTEAM: 100%)
convection/steam mode (temperature from 70° up to 270° with BakesTEAM from 20% up to 60%)
convection and dry air mode (temperature from 70° up to 270° with BakesDRY from 10% up to 100%)
heat probe mode
heat probe and AI mode
Multipoint heat probe
Multi-step mode – the cooking process divided in 10 steps with independent temperature, clima and ventilation
Multi timer mode – cooking process with different timing, same temperature and clima
option to save the manual mode as recipe
editing of every single parameter during the cooking process

RECIPES MODE

80 free slots for user's recipes
250 free slots for user's recipes
save recipes with name
save recipes with name, images and PDF description
editing of cooking level and load
Multi timer mode – work with different products at the same time, different timings, same temperature and same clima
Multi step mode which allows to divide the coking process in different steps (max. 5)
Multi step mode which allows the coking process in different steps (max. 10)
recipes search per images
recipes search by name

CHEF MODE

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
search recipes by image
search recipes by name

VENTILATION MANAGEMENT

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 – start c cooking process

CLIMA SETTING

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

OTHER FUNCTIONS

combined chance to overlap proofers, pizza ovens and convection ovens
reversible door (for left or right opening)
automatic washing system with 4 levels of intensity/level – 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°
option to visualize the proceeding of the cooking process and the remaining time
option to visualize HACCP data
option to export and print HACCP data
4-Infinite Mode (unlimited time)
USB connection to import/export data and recipes

EDITABLE PARAMETERS

language
temperature in °C or °F
color wallpaper / display / functions
program block and USB function (employee control)

SECURITY

automatic cooling system suggested by Master Pro
automatic rise in case of interruption of the washing program
washing kit notice for insertion/removal of the rotating nozzle
heat probe alarm
cooling chamber with curved corners and S/6 AISI 304 trays-racks 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

GAS OVENS EQUIPPED WITH TURBO – CATALYTIC PRE – MIXED BURNERS

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 ◦ standard on MASTER PRO – upon request x not available



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 stations. They can also be combined, with leavening units and other accessories that will augment their performance and efficiency.

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



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

OPTIONALS FOR BAKERY AND PASTRY

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

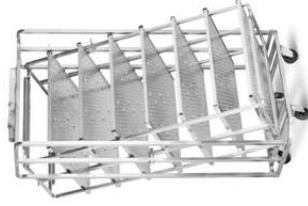
+ All Bake Off ovens can be equipped with optionals that grant a better functioning.



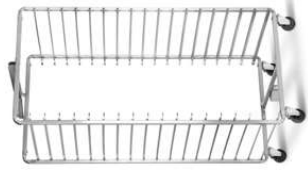
Hood



Stand rack
+ tray support



Reversible rack
6-7-8 trays



Standard rack
15 o 18 trays



Clean&care



Heart probe
multipoint



Left door option



Connection Wi-Fi
BakeNET



Water
filtering and
purification kit



Hood



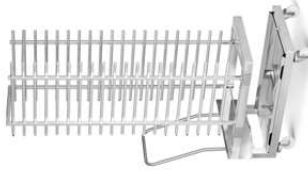
Stand rack
+ tray support



Hot cabinet



Door glass
for cabinet



Rack trolley
20 trays GNI/1



Clean&care



Heart probe
multipoint



Heart probe vacuum



Left door option



Connection Wi-Fi
BakeNET



Water
filtering and
purification kit



Hood



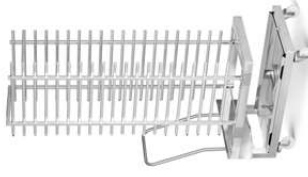
Stand rack
+ tray support



Hot cabinet



Door glass
for cabinet



Rack trolley
20 trays GNI/1



Clean&care



Heart probe
multipoint



Left door option



Connection Wi-Fi
BakeNET



Water
filtering and
purification kit

Trays

Trays

Trays

Trays

Trays

Trays

Trays

Trays

Trays

Trays

Trays

OPTIONALS	Mini Rotorbake	Rotorbake	Deckbake	Mistral T	Mistral TTR	Bistrot	Snack
Condensing Hood							
Proofer cabinet	•					•	•
Stone oven							
Inox oven stand rack + tray holder	•	•	•	•	•		•
Reversible rack (6-7-8 trays)							
Standard rack (15 o 18 trays)							
Aluminium Tray perforated in teflon							
Aluminium Tray perforated in silicone							
Pizza Plate «Vulcano»							
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 Lievimitic
Condensing Hood				
Proofer cabinet		•		
Stone oven		•		
Inox oven stand rack + tray holder	•	•		
Rack trolley (20 trays GNI/1)				
Tray for eggs				
Tray for chicken				
Tray flat perforated H2O				
Tray flat perforated H40				
Tray flat perforated H65				
Tray pizza plat «Vulcano»				
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

BAKE OFF ITALIANA srl

Via Castelbolognesi, 6 · Zona P.M.I.

44124 FERRARA · Italy

tel. +39 0532 732333

www.bakeoff.it

info@bakeoff.it



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



Since 1986