

B-B4T-V
**ROBUST DESIGN
HIGH QUALITY STAINLESS STEEL**

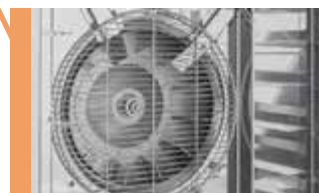
ELECTRIC COMBI OVEN BISTROT 4T VISION



Ask about the **left** hinge door option!



- 11 pre-set languages
- Up to 10 steps cooking
- Pre-loaded & online cookbook + USB port for custom preset programs mode
- 7" display touch screen
- Automatic cooking control (preheating & delayed start programming)
- Manual mode option + manual steam injection
- Multi-timer function for multiple & mixed cooking
- Fan inversion, speed control and motor break
- 5 Fan speeds and semi-static cooking
- Blue LED light for chamber cleaning check
- **BakePOINT** Core probe
- **BakeSTEAM** Steam control in percentages
- **BakeDRY** Automatic chimney opening
- **BakeCLEAN** automatic washing system



Accommodates bunnans **18" x 26"** & smaller:
15" x 21" 13" x 18" gastronorm 2/3

9 Cooking modes

- Convection
- Steam
- Mixed Convection + Steam
- Mixed Convection + dry air
- Core probe cooking
- Delta cooking
- Multi-level cooking
- Vacuum (optional)
- Pasteurization (optional)

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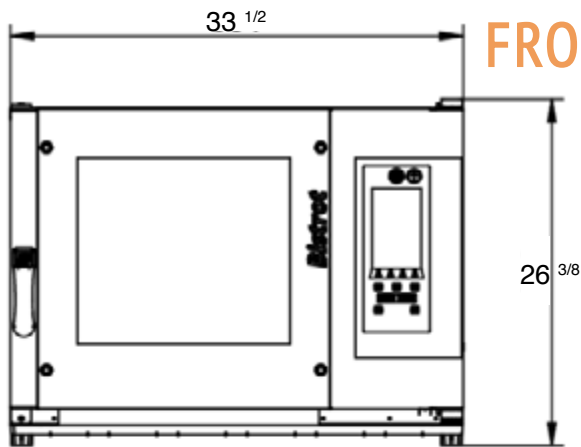
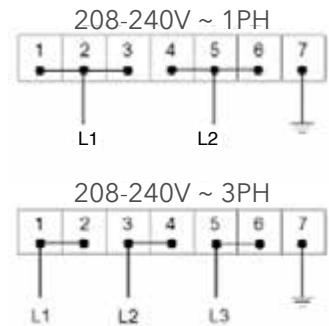
Dimensions [wxdxh]	33 ^{1/2} " x 36 ^{5/8} " x 26 ^{3/8} "
Oven interior [wxdxh]	20 ^{7/8} " x 28" x 15 ^{7/8} "
Rack Guides	4
Max Temp	270°C / 520°F
Weight	NET: 150lbs BOX: 187lbs
Package [wxdxh]	36 ^{1/4} " x 39 ^{3/8} " x 25 ^{5/8} "

POWER SUPPLY

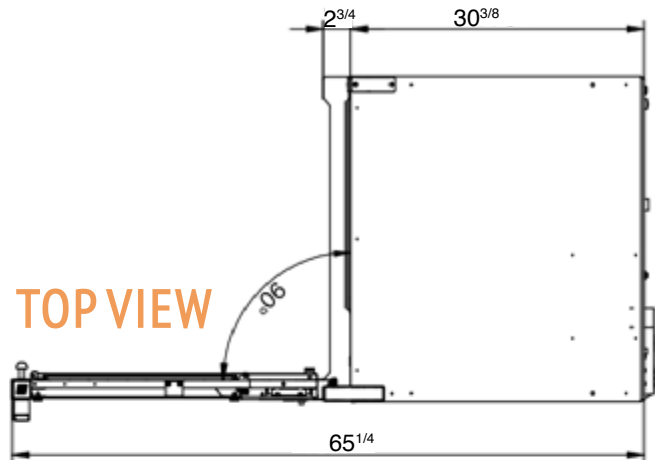
Power 8 KW

Voltage

208V / 1PH - 32.6 AMP
 208V / 3PH - 18.8 AMP
 240V / 1PH - 34.2 AMP
 240V / 3PH - 19.7 AMP



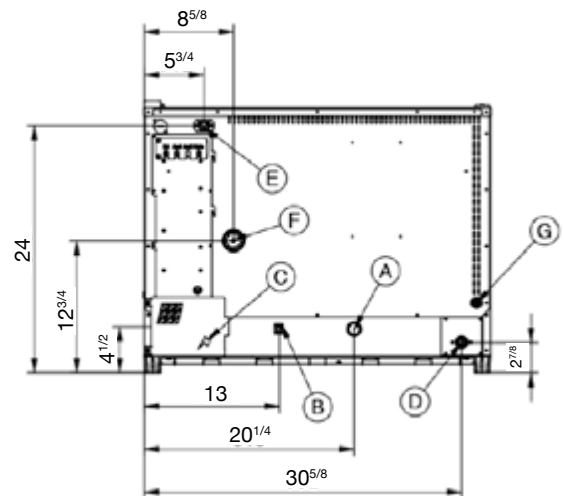
FRONT VIEW



TOP VIEW

ELECTRICAL SUPPLY

- A Drain Liquid 1^{1/8}"
- B Equipotential terminal
- C Electric supply
- D Water Inlet 3/4"
- E Extracting hood supply
- F Steam exhaust 2"
- G Inlet for washing kit 1/4"



SOF12B  **DSTEX**
 WATER FILTRATION SYSTEMS

WATER SOFTENING CARTRIDGE SYSTEM INCLUDED.

ASSEMBLY/SUPPORT



MORE PRODUCTS



SAFETY

Keep combustibles a minimum of 12" away from the equipment. Keep a clearance of 4" at the rear.

 **We're on social media!** 

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