

UK



BEST FOR

Gourmet



BEST FOR

Gourmet



Why BEST FOR

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

For over 30 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.



An oven for all your needs



Gourmet Rack



Gourmet 1021



Gourmet 621



Gourmet 1011



Gourmet 511



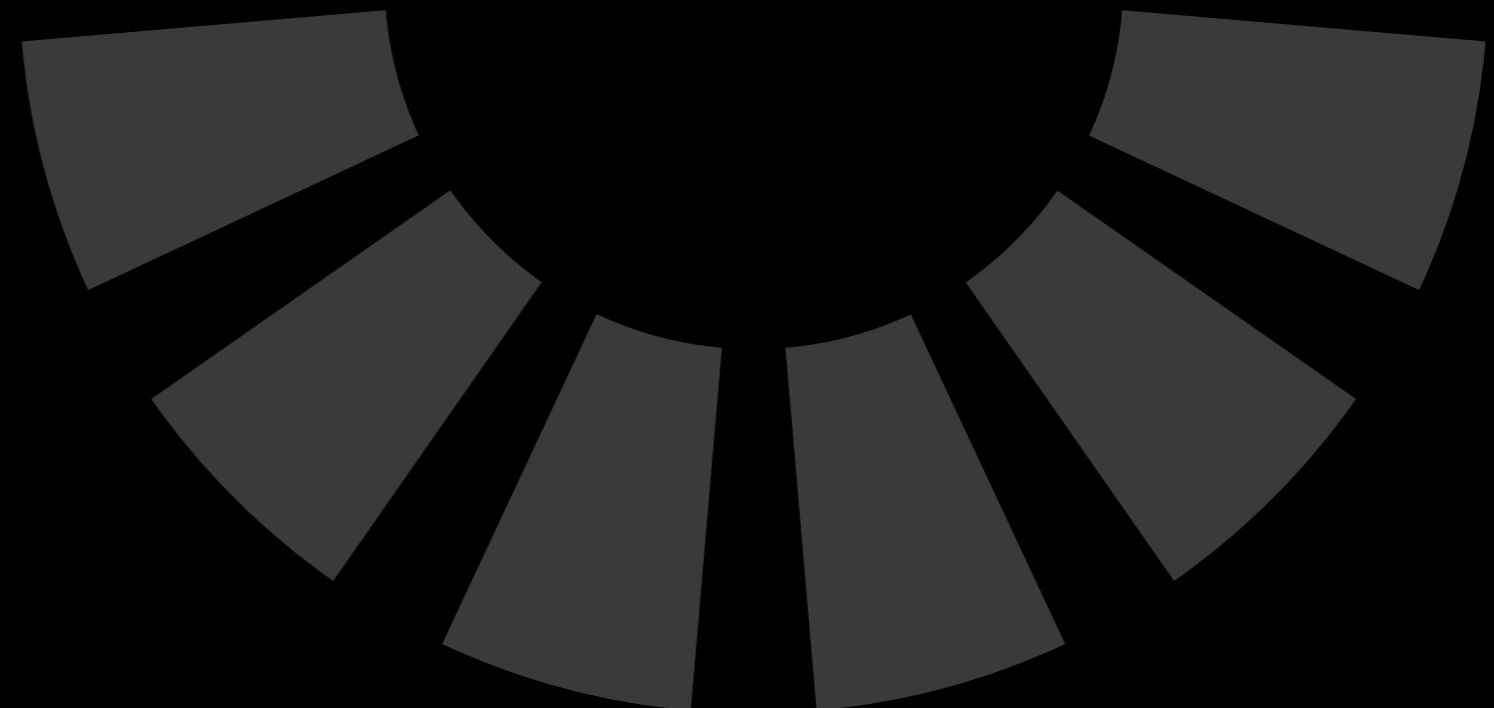
Gourmet Slim



Gourmet 523

Gourmet line

Making different products at the same time using a single working tool allows you to prepare a perfectly arranged bench in a very short time. Grilling, roasting, frying, stewing, gratinating, steaming and vacuum cooking, cooking at night and at low temperature with no need of your presence, all with your GOURMET and all with the simplicity of the clear and intuitive VISION control panel. A single tool, reliable and precise, so versatile as to replace almost all old appliances such as pots and pans, fryers and grills, steamers and microwave ovens. And with an automatic washing system that guarantees absolute cleanliness and hygiene, without effort. Space, energy and time saving, result security and process traceability with the HACCP data viewing, exporting and printing system.





A pleasure that demands respect

Eating well is a pleasure that demands respect. Rapid or slow cooking, strong or delicate flavours, firm or soft consistencies, 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 its diverse types of cooking. That's why Best For 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.

GOURMET LINE FIELDS OF ACTIVITY

| | |
|------------------------------------|---------------------------------|
| Shops specialized in roasted foods | Restaurants at service stations |
| Delicatessen | Pizzerias |
| Restaurants | Fast-food restaurants |
| Hotels | Snack Bars |
| Catering services | Butcher shops |
| Cafeterias | Fishmongers |

The most suitable cooking system for you

Traditional cooking methods

Always the most used, now available all together in one tool that will take them into the future

Roasting
Steaming
Gratin
Sealing

Advanced cooking methods

With our cooking parameters control and management systems you can get results unattainable until yesterday

Core probe & ΔT
Vacuum
Low temperature
In-vase cooking

Innovative cooking methods

A single cooking tool can replace or complement special equipment such as fryers, grills and rotisserie

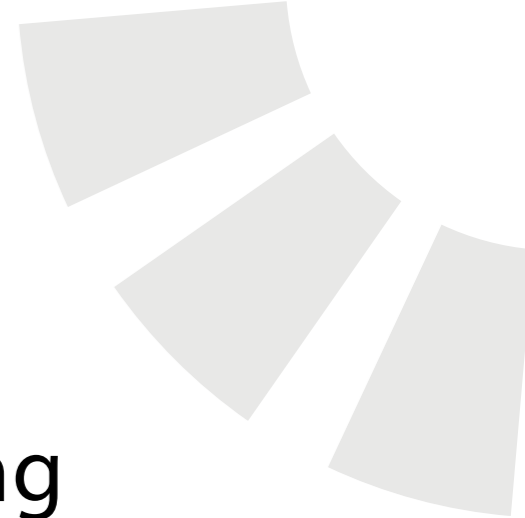
Grilling
Frying
Regenerating
Grill (Spits cooking)

Special functions

Much more than an oven. A tool to transform quality raw materials into products of excellence

Pasteurize
Convection





Traditional cooking techniques

Roasting

Roasting refers to the technique of cooking various kinds and cuts of meat. Very often, this technique causes from 45% to 50% weight loss and, with the risk of not reaching the correct temperature at the core. BEST FOR uses the MULTIPOINT PROBE, along with ΔT and COMBI STEAM, to ensure the correct core temperature and the perfect crunchiness of the outer crust of the roasts, with 25% maximum weight loss.

Steam

Cooking with the steam is considered by everyone the healthiest way to cook nowadays. In the traditional boiling method, we were losing almost all the hydro soluble substances in the water. BEST FOR has created the "Steam control", the innovative system which has the direct injection of the steam which will permit you to completely saturate your baking chamber in the shortest time, conserving in this way all of ingredients' features avoiding crossed contamination.

Gratin

Gratin is a very difficult and widespread technique, normally vegetables and fish are used with grated bread, Panko or corn flour etc. Usually the salamander is used only to golden the panure. BEST FOR, for a perfect gratin, uses the CONTROLLED CONVECTION with uniformity of ventilation and temperature, so to give you the gratins always crunchy and well goldened.

Sealing

This technique allows us to golden and finish the cooking of bakery products and frozen pastry in a uniform way. BEST FOR, with the experience gained over 30 years in the white art sector, has developed a controlled ventilation system that guarantees a constant flow of air and heat to give your products uniformity and fragrance.



Advanced cooking techniques

Multipoint probe & ΔT cooking

The MULTIPOINT PROBE is an indispensable tool to reach with high precision the temperature set at the core. Thanks to the BEST FOR technology we have given the MULTIPONT PROBE four sensors able to recognize animal and vegetable fibres but, above all, intelligent alarms that will guide you to always perfect gourmet cooking.

Vacuum cooking (sous-vide)

The vacuum cooking method is a low-temperature process which permits to cook various kind of food (from 70° to 100°) with the controlled steam. In this way it is possible to improve the shelf life of 3 times because of the oxygen absence which avoids the bacterial proliferation and the oxidation of the food. BEST FOR, thanks to the "VACUUM PROBE", is capable to perfectly control the temperatures during the cooking and with the "Steam control" will keep nutrients and the natural humidity of the product intact.

Low temperature

The low-temperature cooking method is a technique used to preserve fish and meat's weight and features intact. This method was born at the beginning of the 8th century AD when chefs had to cook huge cuts of meat or fish. To make them succulent and tender they needed long cooking times and recurring checks. BEST FOR, using the CONTROLLED CONVECTION tied to the MULTIPOINT PROBE, will allow you to realize perfect low-temperature cooking being sure of a great result.

In-vase cooking

In the worldwide Gourmet kitchens, the in-vase cooking is a very innovative method to conserve all ingredients' aromas and flavours kept sealed in vase during the cooking. BEST FOR, thanks to the "Steam control" working together with the "Multipoint probe", will permit you to realize perfect in-vase preparations, all certified in the H.A.C.C.P log. Once you will open the vases, you will smell the explosion of the ingredients' aromas.



Innovative cooking techniques

Grilling

Grilling is usually done using gas or fry-top grills. These instruments require long pre-heating times and, consequently, a high consumption. BEST FOR, with the CONTROLLED CONVECTION system and the grill for meat and vegetables, will allow you to grill succulent steaks, vegetables and fish in controlled mode thanks to the MULTIPOINT PROBE system that will perfectly follow your cooking until the desired temperature is reached.

Frying

For frying is intended to dip battered, floured or breaded in hot oil. While cooking, foods absorb high amounts of oil that make dishes fatter and not very digestible. BEST FOR uses the CONTROLLED CONVECTION function to fry which, together with the GRID CONTAINER FOR FRIED, will allow you to cook, without dipping in large quantities of oil crisps, battered vegetable cutlets and all the fried products in a perfect and healthy way.

Regeneration

By regeneration we mean the technique that allows you to bring the food back to service temperature without altering the previous cooking process. The BEST FOR COMBI STEAM system makes regeneration a simple operation: this to give all dishes the right temperature and, at the same time, maintain quality.

Grill cooking

By grill cooking we mean cooking with spits. This historical cooking technique has very long times and the meat suffers a weight loss of about 45/50%. BEST FOR, through the system COMBI STEAM and CONTROLLED CONVECTION, will maintain the right humidity inside the meat giving a perfect crispy and golden outer part, losing at most 20/25%.



Special functions

Pasteurization

During the 1860s, Luis Pasteur discovered, thanks to the wine's reheating to 60° in the absence of oxygen, that he was preventing it from acidification. Through this thermal treatment, all the pathogenic, the major part of the vegetative organisms and the enzymes were destroyed or deactivated.

Thanks to BEST FOR technology, tied with the Pasteurization kit, all your jams or pasteurized preparations will be every time certified onto the H.A.C.C.P. internal log.

Convection

Air fluxes circulation must be controllable in the most precise and effective way but respecting at the same time the most delicate preparations. BEST FOR has mastered the "CONTROLLED CONVECTION" with five different speeds, three with direct flux and two "pulsed" for the semi-static modality.

Meat and fish will be better and faster well cooked and they will conserve their natural features and nutrients, ensuring a weight loss of just the 20% instead of the 50% and vegetables will keep all their vitamins and proteins.

Equipment and advantages



Touch screen display

7 inches LCD TFT colour screen CAPACITIVE 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, 500 programmable recipes, night cooking programs, all with more than 30 languages. Vision manages the oven's programs and functions in a complete and autonomous way.



Led illumination

The LED lights positioned on the door allow greater lighting of the product in cooking and enhance the design of our models; the led bars, compared to traditional lighting, ensure high efficiency, longer life, lower maintenance costs. Thanks to their high efficiency, they ensure very low consumption and high performances, being ideal and versatile for creative and innovative solutions thanks to the use of blue LED lights installed in each model.



Double low emissive glass

The attention of our engineers is focused on energy efficiency and increasingly restrictive European standards demand more and more for low-emissivity glass. The low-emissivity glass is equipped with a coating that effectively counteracts the heat loss, K Glass™ offers significantly higher performances in terms of thermal insulation, as well as good energy saving results thus reducing costs. The internal glass can be opened and easily cleaned.



BESTFORAIR multi-fan system

Our ovens are equipped with 5 speeds, guaranteeing the correct air speed for cooking each product. The precise fan speed setting allows you to control the suitable flow of warm air for each type of cooking, moving from the most intense to the most moderate with a simple touch. The fan inversion system allows a perfect distribution of warm air in the baking chamber and, thanks to the 5 speeds, the air is always regulated according to the food to be cooked, this also allows cooking of more delicate products.



BESTFIRE Premixed burners

The BEST FOR series gas ovens combine an innovative design and concept that allow to obtain a high thermal yield, like an electric oven, and a considerable reduction in consumption. The new highly efficient and eco-friendly burners guarantee CO2 emissions eight times lower than the limit imposed by Gastec, the most restrictive authority in Europe. The exclusive BESTFIRE burners, combined with the heat exchanger completely designed with resistant Aisi 316 materials, optimize the transfer of heat to the baking chamber and the product to be cooked, thus reducing the gas consumption up to 20% compared to traditional air blown burners of the combined ovens and even managing to save energy by 40% compared to traditional ovens with atmospheric burners. They also do not need to be connected to the flue as Co2 emissions are particularly low.



USB port

Using a simple USB flash drive, over 300 recipes can be downloaded from the Internet. The oven provides space for 1000 personal recipe programs, which can be saved and transferred to other Best For devices, using a simple USB flash drive. The quality and safety of your cooking will always be guaranteed, the programmed mode Recipes Mode allows users to save their favourite recipes and repeat them in all the kitchens of the world equipped with one of our Best For models.



Ethernet and Wi-Fi connection

The ethernet connection, wired or wireless, allows the connection of the oven to the internal LAN network so it is possible to manage, analyse and process the data of every action performed by the oven, both locally and remotely thanks to our BESTCONTROL application. It also allows to save settings and recipes, so it is possible to reproduce them on any compatible oven, saving on the set-up time. The unique performance of our hardware allows to create a direct, secure and encrypted connection, without using remote servers, so that your data remains truly and only yours.



Rounded baking chamber

An accurate corners curvature manufacturing is made on the stainless-steel baking chamber for greater cleanliness and air circulation.



High thermal insulation

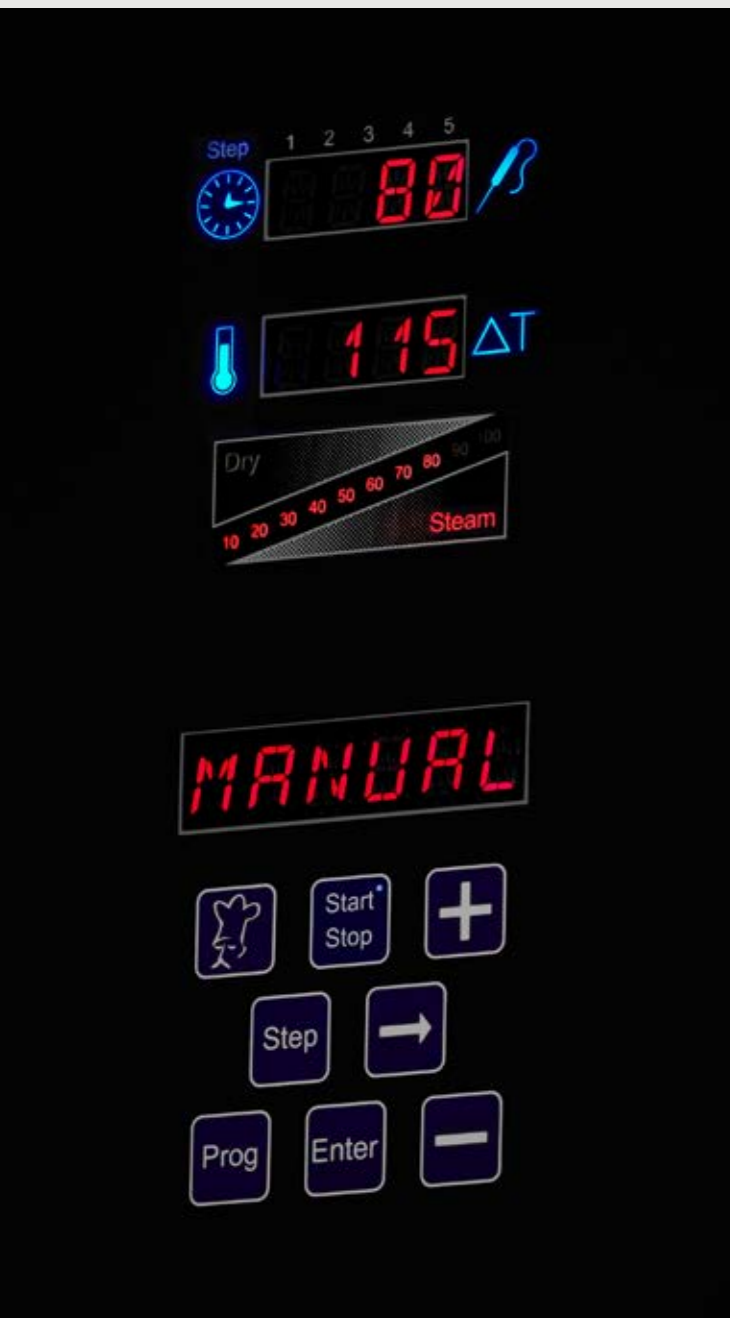
The BEST FOR ovens are designed for professionals who seek for immediate reduction of the costs they have with other ovens or cooking systems, with up to 70% less energy consumption compared to static ovens and 40% speed increase compared to convection ovens. All our insulators are produced and specifically designed for the ovens' industry; we use safe, stable, high-temperature resistant and non-polluting products, totally free of organic binders, with very limited emissions of Formaldehyde.



Blue LED light for sanitation check

The special blue LED light positioned in the door compartment allows the identification of the most persistent dirt and, thanks to the quick rinse system, guarantees perfect cleaning of the work tool.

Classic



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 Gourmet 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 colour screen CAPACITIVE 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, 500 programmable recipes, night cooking programs, all with more than 30 languages. Vision manages the oven's programs and functions in a complete and autonomous way.

Vision



www.bestfor.it

Gourmet



Electric

The electric ovens of the Gourmet line, available in standard or Power version, ensure an outstanding temperature rise time. Specific armoured heating elements are designed for a greater reliability over time and excellent results in every type of cooking, from classic convection to the more insidious steam cooking. Their shape guarantees perfect air circulation and cooking evenness.



Gas

Each oven in the Gourmet line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption. Thanks to a turbocharged catalytic burner, the oven uses 40% less energy than traditional ovens with atmospheric burners. Besides, no connection to a chimney flue is required, because CO2 emissions are particularly low.

Every oven available in two versions



Gourmet line



Hygiene and cleaning: essential features to get the best from our Gourmet ovens.

The sanitizing system includes an initial fat dissolving phase using steam, and subsequent activation of a pressurized water spray that distributes detergent throughout the oven, which is then rinsed and made shiny. The washing and drying cycle (which is programmable and can be started during breaks in production or at night) lasts 45 to 120 minutes, depending on the wash power chosen from the four available programs (delicate, normal, intensive, super-intensive).



TECHNICAL FEATURES

| | | | |
|---------------------|--|-----------------|--------|
| Outside dimension | 620(L)x750(P)x614(H) | Power | 5 kW |
| Trays | 5T GN2/3 | Weight | 45 Kg |
| Space between trays | 61 mm | Max temperature | 270° C |
| Power supply | 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | |

EQUIPMENT

| | | |
|-----------------------------|--------------------------------|------------------------------|
| Touch screen | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | Inner and online recipes |
| Cooling system | Fan inversion system | Multi-timer tray cooking end |
| 5 phases for cooking | Multipoint probe | Glass opening for cleaning |
| Delayed cooking programming | Error reporting | |

ACCESSORIES

| | | |
|--------------------------|-------------------------|--------------|
| • Automatic washing | • USB Port | • Shower kit |
| • Decalcification system | • Core probe multipoint | |
| • Pasteurization kit | • Specific detergent | |

Gourmet Slim Classic

The most compact oven of Gourmet line



TECHNICAL FEATURES

 electric power

| | | | |
|---------------------|----------------------|-----------------|--------|
| Outside dimension | 517(L)x992(P)x700(H) | Power | 8,5 kW |
| Trays | 5T GN1/1 | Weight | 50 Kg |
| Space between trays | 65 mm | Max temperature | 270° C |

Power supply 400 V ~ 3PH + N + PE | 400 V ~ 2PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

EQUIPMENT

| | | |
|-----------------------------|--------------------------------|------------------------------|
| Touch screen | 6 cooking modes | HACCP register |
| LED lighting | Multipoint probe | Inner and online recipes |
| Pre-heating option | Controlled steam injection (%) | Multi-timer tray cooking end |
| Cooling system | Fan inversion system | Glass opening for cleaning |
| 5 phases for cooking | Error reporting | Wiring compartment cooling |
| Delayed cooking programming | 5 fan speeds | |

ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- USB Port
- Vacuum-cooking core probe
- Specific detergent
- Shower kit
- Special trays

Gourmet Slim Vision

The most compact oven of Gourmet line



TECHNICAL FEATURES

 electric power

| | | | |
|---------------------|----------------------|-----------------|--------|
| Outside dimension | 517(L)x992(P)x700(H) | Power | 8,5 kW |
| Trays | 5T GN1/1 | Weight | 50 Kg |
| Space between trays | 65 mm | Max temperature | 270° C |

Power supply 400 V ~ 3PH + N + PE | 400 V ~ 2PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

EQUIPMENT

| | | |
|-------------------------------------|--------------------------------|------------------------------|
| Touch screen capacitivo 7" a colori | 6 cooking modes | HACCP register |
| LED lighting | Multipoint probe | Inner and online recipes |
| Pre-heating option | Controlled steam injection (%) | Multi-timer tray cooking end |
| Cooling system | Fan inversion system | Glass opening for cleaning |
| 10 phases for cooking | 5 fan speeds | Wiring compartment cooling |
| Delayed cooking programming | Error reporting | USB Port |






ACCESSORIES

- Automatic washing
- Decalcification system
- Pasteurization kit
- Vacuum-cooking core probe
- Specific detergent
- Shower kit
- Special trays


Gourmet 511 Classic




TECHNICAL FEATURES

| |  electric |  electric power |  gas |
|--|--|---|---|
| Outside dimension |  715(L)x800(P)x670(H) | Power | 5,5 kW |
| |  715(L)x800(P)x780(H) | | |
| Trays | 5T GN1/1 | Weight | 50 Kg |
| Space between trays | 65 mm | Max temperature | 270° C |
| Power supply | | | |
| 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | |

EQUIPMENT

| | | |
|-----------------------------|--|------------------------------|
| Touch screen | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | Inner and online recipes |
| Cooling system | Fan inversion system | Multi-timer tray cooking end |
| 5 phases for cooking | Multipoint probe  | Glass opening for cleaning |
| Delayed cooking programming | Error reporting | Wiring compartment cooling |






ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • USB Port |
| • Pasteurization kit | • Specific detergent | • Shower kit |


Gourmet 511 Vision




TECHNICAL FEATURES

| |  electric |  electric power |  gas |
|--|--|--|---|
| Outside dimension |  715(L)x800(P)x670(H) | Power | 5,5 kW |
| |  715(L)x800(P)x780(H) | | |
| Trays | 5T GN1/1 | Weight | 50 Kg |
| Space between trays | 65 mm | Max temperature | 270° C |
| Power supply | | | |
| 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | |

EQUIPMENT

| | | |
|-------------------------------------|--|------------------------------|
| Touch screen capacitivo 7" a colori | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | USB Port |
| Cooling system | Fan inversion system | Inner and online recipes |
| 10 phases for cooking | Multipoint probe  | Multi-timer tray cooking end |
| Delayed cooking programming | Error reporting | Wiring compartment cooling |






ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • Special trays |
| • Pasteurization kit | • Specific detergent | • Shower kit |


Gourmet 1011 Classic




TECHNICAL FEATURES

| |  electric |  electric power |  gas |
|---------------------|--|---|---|
| Outside dimension |  715(L)x800(P)x1000(H)  715(L)x800(P)x1110(H) | Power | 11 kW 16 kW 15 kW - 13.160 kcal/h |
| Trays | 10T GN1/1 | Weight | 80 Kg 80 Kg 100 Kg |
| Space between trays | 65 mm | Max temperature | 270° C 270° C 270° C |
| Power supply | 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | |

EQUIPMENT

| | | |
|-----------------------------|--|------------------------------|
| Touch screen | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | Inner and online recipes |
| Cooling system | Fan inversion system | Multi-timer tray cooking end |
| 5 phases for cooking | Multipoint probe  | Glass opening for cleaning |
| Delayed cooking programming | Error reporting | Wiring compartment cooling |






ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • USB Port |
| • Pasteurization kit | • Specific detergent | • Shower kit |


Gourmet 1011 Vision




TECHNICAL FEATURES

| |  electric |  electric power |  gas |
|---------------------|--|--|---|
| Outside dimension |  715(L)x800(P)x1000(H)  715(L)x800(P)x1110(H) | Power | 11 kW 16 kW 15 kW - 13.160 kcal/h |
| Trays | 10T GN1/1 | Weight | 80 Kg 80 Kg 100 Kg |
| Space between trays | 65 mm | Max temperature | 270° C 270° C 270° C |
| Power supply | 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | |

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| 10 phases for cooking | Multipoint probe  | Multi-timer tray cooking end |
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ACCESSORIES

| | | |
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| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • Special trays |
| • Pasteurization kit | • Specific detergent | • Shower kit |

Gourmet 621 Classic




TECHNICAL FEATURES

| | | | | |
|---|--|---|---------|---|
| | |  electric | |  gas |
| Outside dimension |  920(L)x920(P)x830(H) | Power | 17,5 kW | 23,5 kW - 20.206 kcal/h |
| |  920(L)x920(P)x940(H) | | | |
| Trays | 12T GN1/1 - 6T GN2/1 | Weight | 95 Kg | 105 Kg |
| Space between trays | 80 mm | Max temperature | 270° C | 270° C |
| Power supply 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

EQUIPMENT

| | | |
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| | | |
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| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • USB Port |
| • Pasteurization kit | • Specific detergent | • Multipoint probe |

Gourmet 621 Vision




TECHNICAL FEATURES

| | | | | |
|---|--|--|---------|---|
| | |  electric | |  gas |
| Outside dimension |  920(L)x920(P)x830(H) | Power | 17,5 kW | 23,5 kW - 20.206 kcal/h |
| |  920(L)x920(P)x940(H) | | | |
| Trays | 12T GN1/1 - 6T GN2/1 | Weight | 95 Kg | 105 Kg |
| Space between trays | 80 mm | Max temperature | 270° C | 270° C |
| Power supply 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

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| • Decalcification system | • Fat-collection cabinet | • Multipoint probe |
| • Pasteurization kit | • Specific detergent | • Shower kit |



Gourmet 1021 Classic



TECHNICAL FEATURES

 electric


 gas

| | | | | |
|---|--|-----------------|--------|-----------------------|
| Outside dimension |  920(L)x1010(P)x1150(H) | Power | 24 kW | 32 kW - 27.515 kcal/h |
| |  920(L)x965(P)x1260(H) | | | |
| Trays | 20T GN1/1 - 10T GN2/1 | Weight | 120 Kg | 145 Kg |
| Space between trays | 80 mm | Max temperature | 270° C | 270° C |
| Power supply 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

EQUIPMENT

| | | |
|-----------------------------|--------------------------------|------------------------------|
| Touch screen | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | Inner and online recipes |
| Cooling system | Fan inversion system | Multi-timer tray cooking end |
| 5 phases for cooking | Wiring compartment cooling | Glass opening for cleaning |
| Delayed cooking programming | Error reporting | |

ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • USB Port |
| • Pasteurization kit | • Specific detergent | • Multipoint probe |



Gourmet 1021 Vision



TECHNICAL FEATURES

 electric


 gas

| | | | | |
|---|--|-----------------|--------|-----------------------|
| Outside dimension |  920(L)x1010(P)x1150(H) | Power | 24 kW | 32 kW - 27.515 kcal/h |
| |  920(L)x965(P)x1260(H) | | | |
| Trays | 20T GN1/1 - 10T GN2/1 | Weight | 120 Kg | 145 Kg |
| Space between trays | 80 mm | Max temperature | 270° C | 270° C |
| Power supply 400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

EQUIPMENT

| | | |
|-------------------------------------|--------------------------------|------------------------------|
| Touch screen capacitivo 7" a colori | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | USB Port |
| Cooling system | Fan inversion system | Inner and online recipes |
| 10 phases for cooking | Wiring compartment cooling | Multi-timer tray cooking end |
| Delayed cooking programming | Error reporting | Glass opening for cleaning |





ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Fat-collection cabinet | • Special trays |
| • Pasteurization kit | • Specific detergent | • Multipoint probe |

Gourmet Rack Classic




TECHNICAL FEATURES

| | | | | |
|--|--|-----------------|--------|-----------------------|
| <div><div> electric power</div><div> gas</div></div> | | | | |
| Outside dimension |  850(L)x963(P)x1860(H) | Power | 32 kW | 32 kW - 27.515 kcal/h |
| |  850(L)x1010(P)x1970(H) | | | |
| Trays | 20T GN1/1 | Weight | 182 Kg | 202 Kg |
| Space between trays | 65 mm | Max temperature | 270° C | 270° C |
| Power supply400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

EQUIPMENT

| | | |
|-----------------------------|--------------------------------|------------------------------|
| Touch screen | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | Inner and online recipes |
| Cooling system | Fan inversion system | Multi-timer tray cooking end |
| 5 phases for cooking | Wiring compartment cooling | Glass opening for cleaning |
| Delayed cooking programming | Error reporting | |





ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Carrelli estraibili | • USB Port |
| • Pasteurization kit | • Specific detergent | • Multipoint probe |

Gourmet Rack Vision




TECHNICAL FEATURES

| | | | | |
|--|--|-----------------|--------|-----------------------|
| <div><div> electric power</div><div> gas</div></div> | | | | |
| Outside dimension |  850(L)x963(P)x1860(H) | Power | 32 kW | 32 kW - 27.515 kcal/h |
| |  850(L)x1010(P)x1970(H) | | | |
| Trays | 20T GN1/1 | Weight | 182 Kg | 202 Kg |
| Space between trays | 65 mm | Max temperature | 270° C | 270° C |
| Power supply400 V ~ 3PH + N + PE 400 V ~ 2PH + N + PE 230 V ~ 3PH + PE 230 V ~ 1PH + N + PE 50-60 Hz | | | | |

EQUIPMENT

| | | |
|-------------------------------------|--------------------------------|------------------------------|
| Touch screen capacitivo 7" a colori | 6 cooking modes | 5 fan speeds |
| LED lighting | Core probe | HACCP register |
| Pre-heating option | Controlled steam injection (%) | USB Port |
| Cooling system | Fan inversion system | Inner and online recipes |
| 10 phases for cooking | Wiring compartment cooling | Multi-timer tray cooking end |
| Delayed cooking programming | Error reporting | Glass opening for cleaning |

ACCESSORIES

| | | |
|--------------------------|-----------------------------|--|
| • Automatic washing | • Vacuum-cooking core probe | • Self-condensing hood  |
| • Decalcification system | • Extractable racks | • Special trays |
| • Pasteurization kit | • Specific detergent | • Multipoint probe |

The best accessories for every solution



Exhaust hoods

If a Best For hood is added, the oven can automatically remove steam produced in the baking chamber. And by installing a steam condenser in the hood, air can be separated from the water, which is then discharged into a drain and no longer released into the atmosphere.



Hot cabinets

This accessory is indispensable for keeping cooked foods warm until served. It can also store different types of food for simultaneous serving. Its operating parameters can be controlled directly on the control panel, and since the temperature is kept higher than 70 °C, bacterial growth is effectively prevented. The temperature in the chamber can be set to up to 90 °C and is displayed on the outside of the unit.



Blast freezers

The Best Frost blast freezer 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.



Hygiene and cleaning

Best For has developed a baking chamber sanitizing system to have the best cleanliness of the oven. This works with the combined action of a pressurized water spray that spreads our specific Clean&Care detergent, which rinse and make the chamber shiny. The washing and drying cycle can be programmed in 5 levels of intensity.



Core probe

Food temperature must be measured at the core, namely the deepest point. The probe cooking thermometer is an indispensable tool for low-temperature and Delta T cooking, especially with automatic CHEF MODE programs stored in your Gourmet. The core probe is perfect for low-temperature cooking, Delta T cooking, in-vase cooking and pasteurizing.



Vacuum probe

All the Gourmet line's ovens are suitable for the connection of the vacuum core probe code 179607550. With only 1,7 mm diameter, this special probe's needle can be easily inserted inside the bags, so to ensure a precise measurement of the product's core temperature and avoid any bacterial contamination.



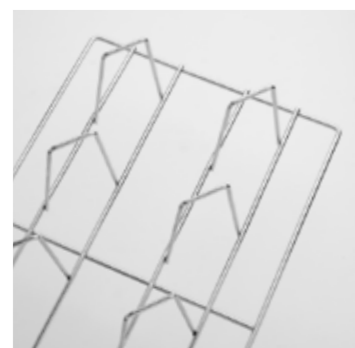
Tray holder stands

Best For has developed a series of tray holder stands made with best quality materials to ensure the products a high resistance, a low wear over time, a constant hygiene and an easy maintenance.



Non-stick tray

Excellent for every type of cooking, it is easy to clean with no need of aggressive cleaning products. Its surface is remarkably resistant over time.



Trays for fowl and skewers

Specific trays for fowl and meat skewers cooking, so to make your work fast and flawless.



Inox trays

Excellent for every type of cooking, they are available both perforated for steam cooking and not perforated, with different heights to make every type of cooking performable.



Grid container for fried

A special grid container with a thick reticulated mesh of the best quality stainless steel for an innovative fried cooking directly in the oven.

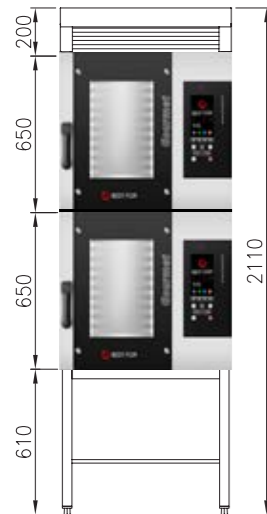


Grill tray

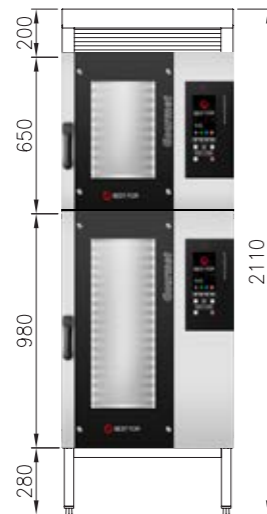
Best For has developed a series of trays which are specific for every need of the professional: from now on, with the grill tray you can grill vegetables, meat and seafood directly in the oven.

Modularity

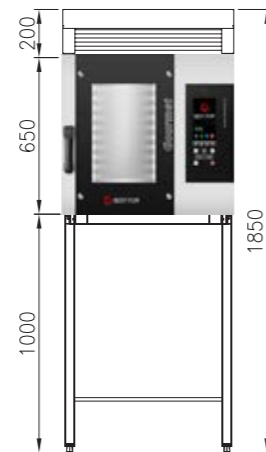
Reducing the space taken up by the oven and optimizing production are the advantages provided by the modular design of Gourmet ovens, which can be included and arranged in the kitchen in a balanced manner, together with equipment and supplementary accessories, to suit operational and installation requirements perfectly. The modular system enables you to use multiple ovens and bake multiple products with different characteristics and baking requirements simultaneously.



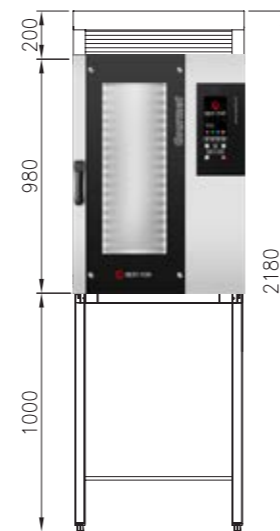
Exhaust hood
2 x Gourmet 511
Stand



Exhaust hood
Gourmet 511
Gourmet 1011
Stand



Exhaust hood
Gourmet 511
Stand



Exhaust hood
Gourmet 1011
Stand



Certifications

Our production process and our products comply with the strictest directives of this field.

The certifications we obtained allow us to export all over the world.

Our strict compliance with the rules is a signal of high and constant quality.





brand of:

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