



THE WISDOM OF THE RAUCH
BASTRASmart500

THE IDEA

As a family-run company in the third generation
with 70 years of experience in cooking and
smoking system technology, the development of a product
in line with the spirit of the time of innovative customers
was a matter close to our heart. Processing of your products
“behind the counter” – visible for your customers.

INNOVATION · CUSTOMER CONFIDENCE · TRANSPARENCY

BASTRA*smart*500

THE PRINCIPLE

The BASTRA*Smart*500 is a completely equipped
universal system which allows you to use countless options
for processing your products.

Your creativity knows no bounds.

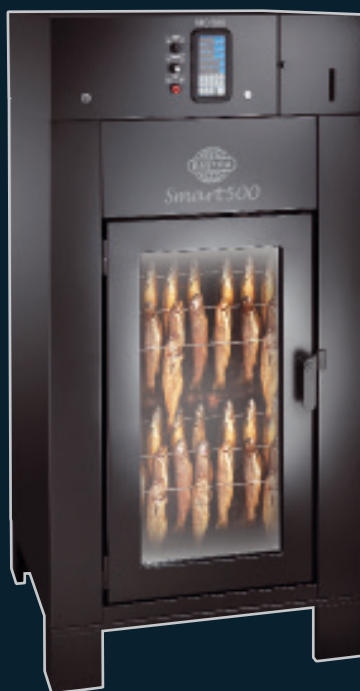
Customers can watch as you smoke Vienna sausages,
mature smoked sausage, roast knuckles, process fish or cheese.

Inspire your customers with a new concept.

FRESHNESS · VARIETY · MULTIFUNCTIONALITY

BASTRA*Smart*500

THE PRODUCT



COOL TOOL FROM WESTPHALIA
BE INSPIRED ...

Our mission: to develop a versatile, attractively priced
system that looks as good as it works.

The BASTRA*smart*500 is the successful result of this mission.

Outside a timelessly modern design – inside high-precision,
sophisticated technology, all based on 70 years of experience.

CRAFTSMANSHIP meets HIGH-TECH

There are no limits to its application –
cold smoking, hot smoking, heating, drying, boiling, roasting.

Unique patented BASTRA smoke condensate technology
for healthy and low-emission smoking.

Meat, sausage, fish, cheese, tofu, convenience foods
and much more besides – spoil your customers
with an unforgettable purchasing experience.

Choose the equipment to suit your needs.

Included as standard:

BASTRA smoke condensate system

Temperature range up to 180 degrees

Fully automatic compressed air foam cleaning

Integrated receiving frame for GN 2/1 and GN 1/1 containers

Inspection window, interior lighting, built-in cooling shower

Optional:

Glass door (safety glass)

Cooling evaporator for connection to local cooling machine

Temperature range up to 230 degrees with special glass door

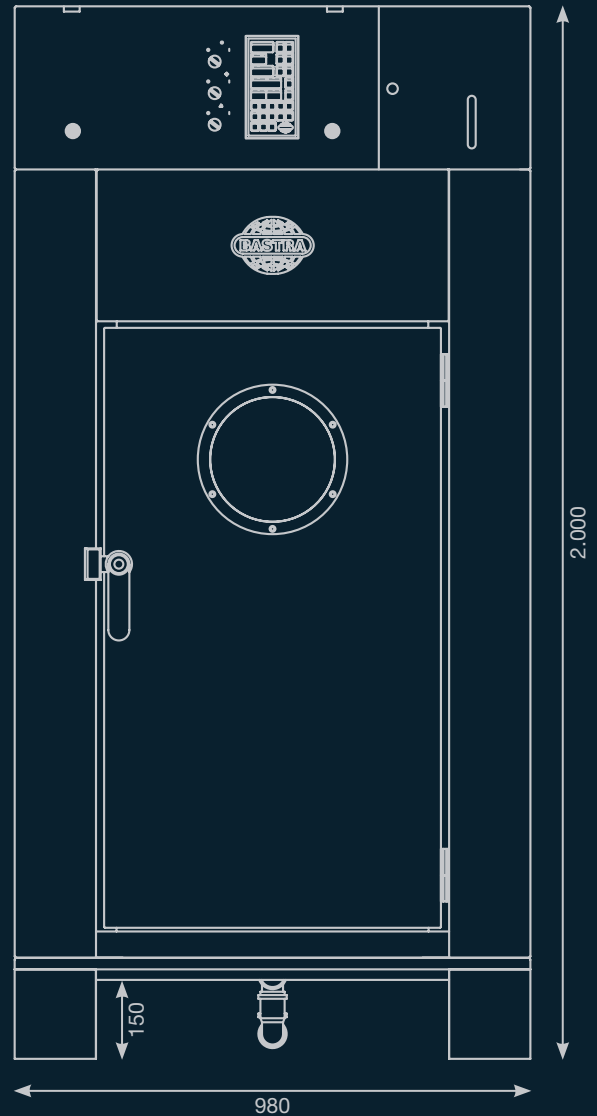
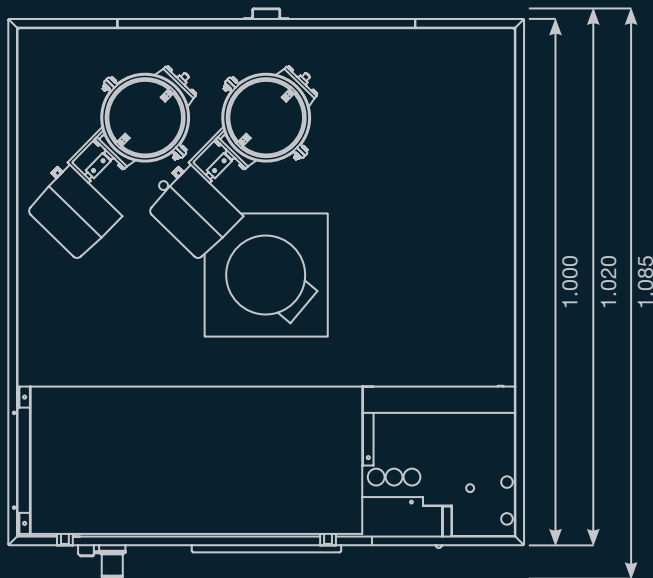
Special paint finish, customer logo

BASTRA*Smart*500

THE TECHNOLOGY

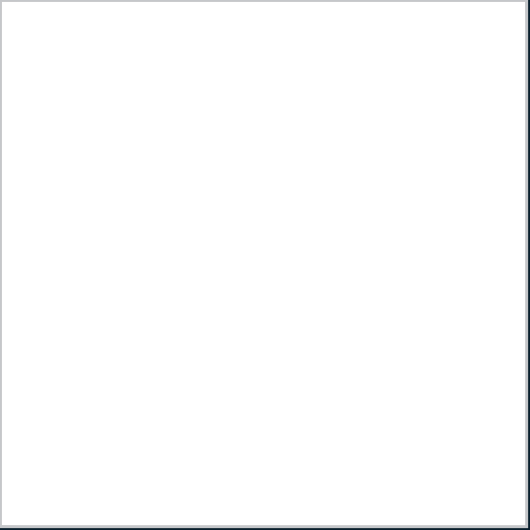
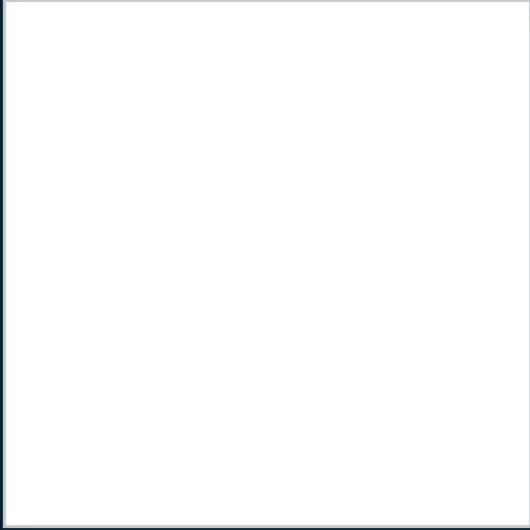
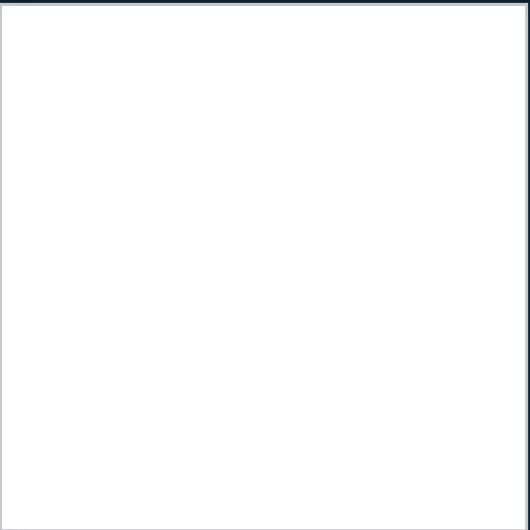
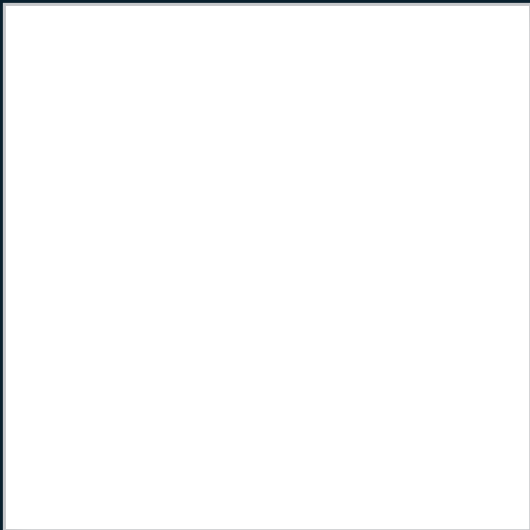
DATA & FACTS

- Usable volume of the chamber: 430 l
- Temperature: up to 180/230°C
- Dimensions:
W 980 x D 1.020 x H 2.000 mm
- Heating: 15 kW
- Motor power: 0,55 kW
- Speed of rotation:
max. 1.400 rpm · 2-stage



BASTRAS*mart*500

REFERENCES





Our satisfied customers include both major
German and European food retailing
chains as well as innovative and modern
local butcher's shops and chain stores.

The BASTRAS*mart*500 was featured
as a trend product at the IFFA 2013.

THE COMPANY

With more than 75.000 production systems
for meat and sausages, fish, cheese and vegan products
installed in more than 80 countries worldwide, we are among
the top addresses both nationally and internationally.
Our company founders started the business in 1946
with the aim of developing, producing and selling enduring
and high-quality goods according to specific requirements.
To be able to control all processes directly and
thus guarantee our high quality standards,
we are committed to Germany as our production location.

Best wishes from the families

A handwritten signature in white ink, appearing to be 'G. Bayha', with a stylized, cursive script.

Günter Bayha

A handwritten signature in white ink, appearing to be 'C. Buse', with a stylized, cursive script.

Claudia Buse

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FAMILY BUSINESS

SINCE 1946