

THE
ROTATING
RACK OVEN



CYCLOPE





CYCLOPE THE GREATNESS IN BAKING

THE RESULT OF TECHNICAL EXPERTISE, EXPERIENCE AND CAREFUL DESIGN, THIS ROTARY OVEN FEATURES EXCLUSIVE CONTOURS AND PAINSTAKING ATTENTION TO DETAIL IN ALL ASPECTS. THE BURNER AND HEAT EXCHANGER ARE REAR MOUNTED TO SAVE SPACE, OR AT THE FRONT, THUS ALLOWING A SERIES OF SEVERAL UNITS TO BE GANGED TOGETHER. BALANCED DISTRIBUTION OF AIRFLOWS AND CAREFULLY CONTROLLED CIRCULATION FOR UNIFORM AND EVEN BAKING RESULTS IN ALL PARTS OF THE OVEN. THE DUCTS WITH ADJUSTABLE DIRECTION FLOW GUIDES ALLOW PRECISE ADJUSTMENT OF THE QUANTITY AND DIRECTION OF THE AIR JET DURING BAKING. THE LARGE VOLUME OF STEAM EMITTED AVOIDS PROBLEMS OF HYDRATION AND BLISTERING, AIDS THE LEAVENING PROCESS AND ADDS FRAGRANCE TO THE PRODUCT.

THE UNIT CAN BE RAPIDLY INSTALLED, DISMANTLED AND REPOSITIONED. THE STRENGTHS OF THIS UNIT LIE IN THE MODULAR SYSTEM WITH BOLT-TOGETHER COUPLING SYSTEM, WHICH INCREASES PROTECTION AGAINST THE STRUCTURAL EXPANSION THAT OCCURS WHEN THE OVEN IS OPERATING, AND ALSO A NEW AND EXCEPTIONALLY EFFICIENT SYSTEM FOR AIR SUCTION AND REPLACEMENT AT THE END OF THE BAKING CYCLE. MADE ENTIRELY OF STAINLESS STEEL, THE HEAVY GAUGES USED FOR THE STRUCTURAL PARTS HELP IMPROVE THERMAL PERFORMANCE AND INCREASE OVERALL RUGGEDNESS OF THE UNIT. THE ASSEMBLY TECHNIQUE AND SPECIAL COUPLING OF THE COMPONENT PARTS REDUCES TEMPERATURE LOSS AND INCREASES THE WORKING LIFE OF THE OVEN. THE OVEN CAN BE HEATED USING LIQUID FUEL, GAS OR ELECTRICITY.



THE GREATNESS IN BAKING

Tipology
Rotating rack
ovens

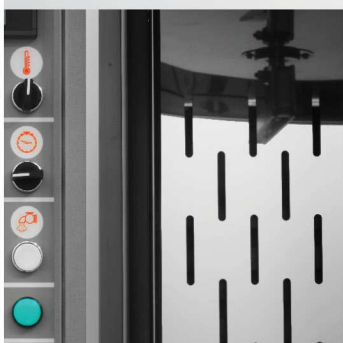
Bassanina
Baking art

Burner and heat exchanger are rear mounted to save space at the front. This solution optimize the production process, reduces the cost of logistics for an offer with the best possible price. The oven is made of 1.0 to 5.0 mm gauge stainless steel. The skillful use of different sheet metal gauges and the special bending system employed, plus the exclusive coupling system for individual components, reduces heat losses and optimizes heat dispersion inside the oven. The front panel is made of 1.5 mm gauge sheet steel, while the heat exchanger is made of 2 mm gauge AISI 310 temperature-resistant steel. The exclusive steamers are made of

iron (Fe) for technical reasons. All the compact and easy to handle parts are joined with nuts and bolts. This system offers superior performance to welds in relation to thermal expansion phenomena and it assures extended durability and working life. The oven is designed, built and tested to perform continuous uninterrupted baking cycles. The response to various baking adjustment requirements is excellent. Temperature rise is constant irrespective of the number of product units to be baked. Stable, uniform and even baking that imparts volume and softness to all types of breads. It is available with mechanical or digital programmable panel.



Burner or heating elements compartment



The hook.

The hood.
Single or double power



Chromed steel handle



CYCLOPE ROTOR

bassanina
baking art



MODEL CYCLOPE	TRAY DIMENSIONS		POWER			ELECTRIC		BAKING SURFACE INCH ²	DIMENSIONS INCH W x L x H + H1	WEIGHT LBS
	INCH	NR	KW	KCAL	Btu/hr	KW				
ROTOR 57 (Single rack)	18"x26"/20"x28"	18	1.7	45,000	186,000	15x2400 W	36.0	8.424/10.080	49"x65"x82" + 13"	2,600
ROTOR 89 (Double rack)	2x(18"x26"/20"x28")	2x18	3.0	70,000	277,600	18x3400 W	61.2	16.848/20.160	64"x84"x87" + 16"	3,840

BAKING WITHOUT COMPROMISES

Typology
Rotating rack
ovens

Bassanina
Baking art

Burner and front heat exchanger support special operating needs and enable a number of units to be aligned. Burner or heating elements are housed in their own compartment locked, more order and security. Its versatility makes it suited for several bread types and pastry products, both small and medium-sized. The oven is made of 1.0 to 5.0 mm gauge stainless steel. The skillful use of different sheet metal gauges and the special bending system employed, plus the exclusive coupling system for individual components, reduces heat losses and optimizes heat dispersion inside the oven. The front panel is made of 1.5 mm gauge sheet steel, while the heat exchanger is made of 2 mm gauge AISI 310 tempe-

perature-resistant steel. The exclusive steamers are made of iron (Fe) for technical reasons. All the compact and easy to handle parts are joined with nuts and bolts. This system offers superior performance to welds in relation to thermal expansion phenomena and it assures extended durability and working life. The oven is designed, built and tested to perform continuous uninterrupted baking cycles. The response to various baking adjustment requirements is excellent. Temperature rise is constant irrespective of the number of product units to be baked. Stable, uniform and even baking that imparts volume and softness to all types of breads. It is available with mechanical or digital programmable panel.



The top view



Protection
of the control
panel

High level
of finishing



Athermic
tempered
glass



CYCLOPE ROLLER

bassanina
baking art

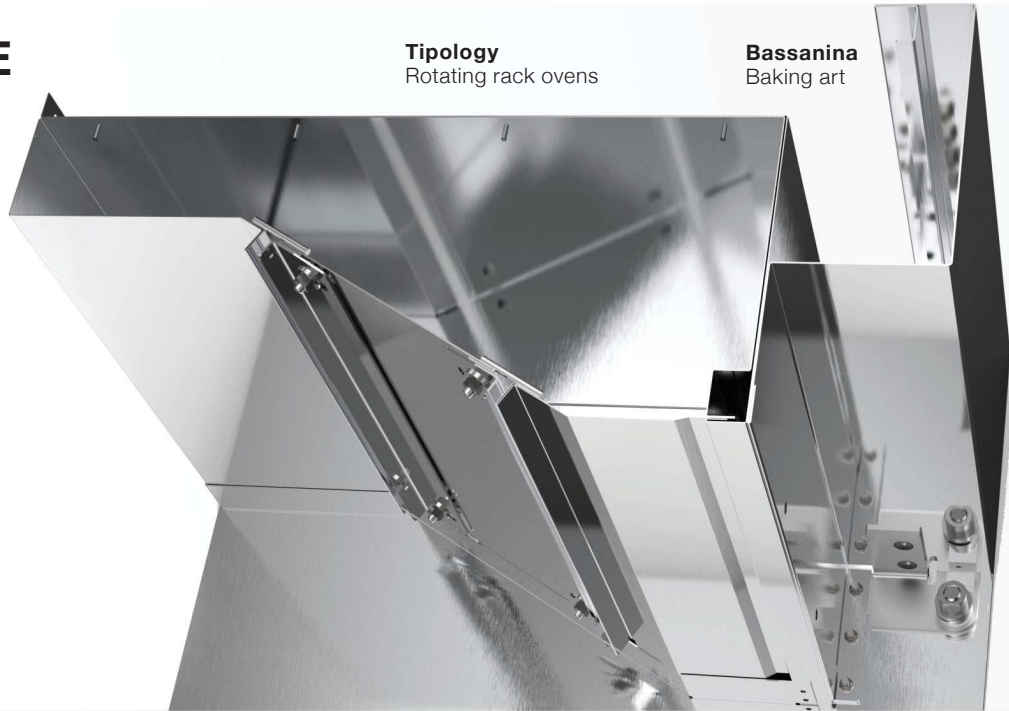


MODEL CYCLOPE	TRAY DIMENSIONS INCH	NR	POWER			ELECTRIC KW	BAKING SURFACE INCH ²	DIMENSIONS INCH W x L x H + H1	WEIGHT LBS	
			KW	KCAL	Btu/hr					
ROLLER 89 (Double rack)	2x(18"x26"/20"x28")	2x18	3.0	70,000	277,600	18x3400 W	61.2	16.848/20.160	64"x84"x87"+16"	4,235
ROLLER 89.3+ (Double rack)	2x(18"x26"/20"x28")	2x18	3.0	70,000	277,600	18x3400 W	61.2	16.848/20.160	83"x69"x92"+16"	4,450

STRUCTURE

Tipology
Rotating rack ovens

Bassanina
Baking art

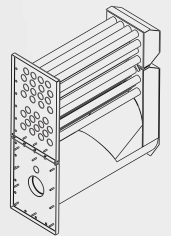


HEAT EXCHANGER

2

HEAT EXCHANGER

310 aisi made of
1100° heat resistance
4 turns heat path
30 pipes, heat exchange
* ref. 60 x 80



This is the part of the oven in which combustion occurs and the air is heated before coming into contact with the product to be baked. The heat exchanger is accommodated on the left side of the oven and can be located at the front or rear of the appliance. The exchanger is made of AISI 310 temperature-resistant steel. The exchanger, which features differentiated thicknesses of construction materials, is composed of at least 30 tubes having the function of increasing the heat exchange surface area. The four fire-tube flue gas expulsion system prolongs heat exchange activity and thus boosts efficiency. The air is forced by a fan from the baking chamber to the steamer before returning to the exchanger. The same level of baking, colour and even the same crust thickness can be obtained every time. The electric model is equipped

with armoured tubular finned heating elements in AISI 304 stainless steel. Safe and efficient, the heating elements heat the air to uniform temperature while assuring silent operation and low operating costs. Considering the same jacket diameter, finned heating elements provide a larger surface area than that of plain jacketed elements. This means the heating elements can maximise heat exchange and transmit 85% of the heat by convection, rapidly and uniformly, moving large volumes of air at low temperature. Easily accessible, the heating elements are grouped together in areas with combined power feeding lines or individual lines to allow customised control of the consumption/performance ratio.

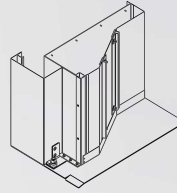
STEAM DEVICE



1 STRUCTURE

1530 kilograms weight
430 aisi, made of
0 no welding
24h/24h working cycle
8/10° temperature rise
gradient

540 baguettes per hour
300° max working
temperature
100% same color and
even crust thickness
*** ref. 60 x 80**



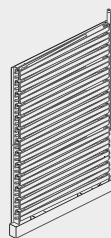
The oven is made of 1.0 to 5.0 mm gauge stainless steel. The skilful use of different sheet metal gauges and the special bending system employed, plus the exclusive coupling system for individual components, reduces heat losses and optimises heat dispersion inside the oven. The front panel is made of 1.5 mm gauge sheet steel, while the heat exchanger is made of 2 mm gauge AISI 310 temperature-resistant steel. The exclusive steamers are made of iron (Fe) for technical reasons. All the compact and easy to handle parts are joined with

nuts and bolts. This system offers superior performance to welds in relation to thermal expansion phenomena and it assures extended durability and working life. The oven is designed, built and tested to perform continuous uninterrupted baking cycles. The response to various baking adjustment requirements is excellent. Temperature rise is constant irrespective of the number of product units to be baked. Stable, uniform and even baking that imparts volume and softness to all types of breads.



3 STEAM DEVICE

437 spheres
225 kilograms weight
2 inlet levels
6x20 liters in second
23 removable channels
*** ref. 60 x 80**



The steamer is composed by easy-cleaning, removable and alternately overlapped elements. Every component is filled up with 280 gr cast iron spheres. Water is provided from two different points and it flows downwards, by wrapping up every single sphere. When entering the steamer, it is organized by an electric valve and supervised by a measurement device; a proper basin has the purpose to collect and remove the exceeding amount of water. The steamer is located behind a protective panel inside the baking chamber, next to the heat exchanger. Before returning to the heat exchanger, the baking hot air is forced through the steamer

compartment. Efficiency in consumption and speed in temperature recovery. The steamer is extremely heavy: for example the "68" model is equipped with 23 modules for a total overall weight of 225 kg. This system can convert 6 litres of water to steam in just 20 seconds. The steamer recovers the working temperature in around 15/18 minutes.

The result is the perfect distribution of steam throughout the oven chamber, also in the case of continuous baking cycles, with instantaneous delivery of saturated steam that flows around the bread to create a smooth and well developed surface.

CYCLOPE TECHNICAL INFO

New safety
handle

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Baking art

High level
of finishing

Protection
of the control panel

Ventilation
of the control panel

New hood.
Improved performance

New design
of the lights

ROLLER 89 DETAILS



DESCRIPTION	U.M.	VALUE	NOTE
Constructive characteristics			
Weight	lbs	4230	
Overall dimensions	in	38.20x87.40	bigger part, minimum necessary space for passage of disassembled oven
Dimensions installed	in	82.48x91.57	H 103.21
Door passage	in	37.56x73.70	
Disassembled packaging	in	60x89x89	wooden crate, ISPM15 FAO standard 360 lb.
Rack max diagonal	in	48.42	foreseen space of 0.75 in between rack and baking chambers walls
Rack max load	lbs	660	
Technical characteristics			
Baking surface	Sq ft	117	Nr.2 trays 18"x26"
Hourly production	lbs	290/400	ex nr. 594 baguette per hour
Max working temperature	°F	572	
Temperature rise gradient	°F/min	53	on empty oven
Temperature rise gradient	°F/min	46/50	on full loaded oven
Working cycle	H	24h/24h	7/7
Ventilator characteristics			
Air flow	cfm	990-1550	ft3/min
Motor power	kw	2.20	AMP 5.30 CL.H C3. See table 3
Steam suction fan characteristics			
Air flow	cfm	1130-1470	ft3/min
Motor power	kw	0.37	CL.H. See table 3
Diameter steam exhaust pipe	in	7	
Rotary tool drive characteristics			
Rotation speed	rpm	3,4/4,0	1350/1600 gr*400:1
Motor power	kw	0.25	See table 3
Steam generator characteristics			
Humidification interval	min	20	oven temperature of 482 °F
Incoming water pressure	bar	1-3	
Diameter water inlet pipe	inch	½	
Diameter water outlet pipe	inch	¾"	
Heat exchanger characteristics			
Material	aisi	310S	furnace and reinforcement parts of high temperature
Pressure	mbar	-0.1 ÷ -5	depression with burner on
Diameter smoke exhaust pipe	in	8	
Installed capacities			
Electrical power	kw	4.0	(15 amp) 3Ph+N+G 208/60 Service: 20 amp
Thermal power	kcal/h	70.000	Corresponding: 81 kw/h, Natural gas 277600 Btu/hr
Consumption			
Average daily consumption	lbs/h	6.4 ÷ 10.4	for DIESEL ovens (indicative value calculated on 8 hours operation)
Average daily consumption	ft3/h	120 ÷ 200	for GAS ovens (indicative value calculated on 8 hours operation)
Burner characteristics			
Typology			DIESEL, GAS o GAS GPL. Single-stage blown air
Electrical power	volt	110	Single phase
Nozzle calibration diesel	gph	1,75 a 60°	Riello 40F10
Burner supply connector	inch	¾"	Riello 40FS8 or Riello 40F10 (see on burner manual)



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