

**THE
ROTATING
RACK OVEN**

bassanina
baking art



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.



BAKING WITHOUT COMPROMISES

Tipology
Rotating rack
ovens

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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-

rature-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**

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STRUCTURE

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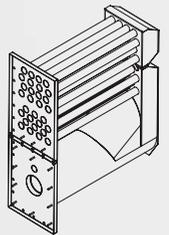


HEAT EXCHANGER

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.

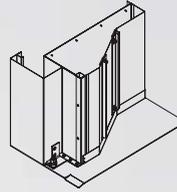
STEAM DEVICE



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**



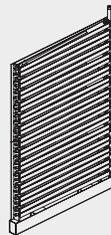
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3 STEAM DEVICE

26,26 meters long
290 kilograms weight
4 inlet levels
4x20 liters in second
26 removable channels
*** ref. 60 x 80**



The steamer is composed of removable U shaped elements that are stacked and inclined in an alternate configuration so that the water, supplied from several different points, can flow downwards. These elements are heated to high temperatures in order to produce water vapour. Water is supplied to the steamer via a timer-controlled solenoid valve, while a specially designed bowl collects and drains off any excess water. The steamer is located behind a protective panel inside the oven chamber, next to the heat exchanger. Before returning to the heat exchanger, hot air from the oven is forced through the steamer compartment. The steamer is extremely heavy: for example

the "68" model is equipped with 26 modules for a total overall weight of 290 kg. This exchanger can convert 4 litres of water to steam in just 20 seconds. The steamer's working temperature recovery time is around 15/18 minutes. The individually removable modules feature uncomplicated design to allow for easy cleaning. 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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High level
of finishing

Protection
of the control panel

Ventilation
of the control panel

New hood.
Improved performance

New design
of the lights



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