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Bassanina
baking art

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**BAKING SMART
TECHNOLOGY**

Rotating Rack Oven
MINIMUM INSTALLATION REQUIREMENTS

Forni Rotativi a Carrello
REQUISITI MINIMI DI INSTALLAZIONE



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Minimum installation requirements

- Water supply

Inlet, filtered water, 1/2" NPT female on oven top. 3/4" NPT male drain, 50 mm from the ground, under the exchanger.
Inlet pressure 30PSI (2 atm).

Note on water: Water hardness must not exceed 25° French.

Requirement for chemical analysis: Magnesium, Mg <30 mg/ml; Calcium, Ca 20 - 100 mg/l; Hardness 4.0 - 7.0 dH;

- pH at 20°C 7.5 - 8.5 pH; Alkalinity >60 m/l; Chlorides <10 mg/l; Conductivity 200-800 mS/cm.

- Power supply

380/400V 3ph 50/60Hz. Kw.2.5. 32 amp service, 5 wires including neutral and earth. (6.0 amp) 3F+N+T (5, 32 amp, 2.5 mm).

- Gas supply

1/2" or 3/4" NPT hose. min12- max 40 mm bar.

See the burner manual.

- Electric operation

Rotor 57 Thermal power Kw/h 36 15x2400w, 56 amp.

Rotor 89 Thermal power Kw/h 61.20 18x3400w, 89 amp.

Rotor 68 Thermal power Kw/h 54 18x3000w, 78 amp.

Rotor 810 Thermal power Kw/h 61.20 18x3400w, 89 amp.

- Smoke chimney

Chimney connection with 20 cm (23 cm for the 812 model). Type B natural draft generator, therefore type A vent on the roof

At the base of the chimney there must be a depression within 0.3 ÷ 0.7 mbar.

It is advisable to avoid installing bends in the pipes. the chimney must have a height above the roof of 1.5 m.

Normally the flue has a double insulated chamber.

- Steam exhaust

Connection for fireplace with exhausted steam measuring 18 cm (26 cm for the 812 model). In the connection area with the external pipe must have a minimum section of 0.035 m2. It is advisable to make the steam outlet pipe slightly inclined downwards to avoid condensation returning to the oven. The required depression is 0.2-0.4 mbar.

Aspirator with air flow m3/min 32÷42. Type A vent.

The steam chimney is single chamber. In case of the possibility of condensation, this will also have an insulated double chamber.

- Technical information and site information

Installation Requirements: the oven must be installed on level non-combustible floor, with no wiring or floor heating in floor slab. The oven can be installed against the back and/or side wall, the services are located in the front or upper part. Leave the service space for the Rotor model on the exchanger side, 60-100 cm. Minimum height of the room 265 cm.

You must consult a technician in your area, because there are specific regulations and characteristics.

Chimneys must have an external condensate drain.



Requisiti minimi d'installazione

- Fornitura d'acqua

Ingresso, acqua filtrata, 1/2" NPT femmina sul cielo del forno. Scarico 3/4" NPT maschio, 50 mm da terra, sotto lo scambiatore.

Pressione ingresso 30PSI (2 atm).

Nota sull'acqua: La durezza dell'acqua non deve superare i 25° francesi. Requisito per l'analisi chimica: Magnesio, Mg <30 mg/ml; Calcio, Ca 20 - 100 mg/l; Durezza 4,0 - 7,0 dH; - pH a 20°C 7,5 - 8,5 pH; Alcalinità >60 m/l; Cloruri <10 mg/l; Conducibilità 200-800 mS/cm.

- Alimentazione elettrica

380/400V 3ph 50/60Hz. Kw.2.5. Servizio 32 ampere, 5 fili compreso neutro e terra. (6.0 amp) 3F+N+T (5, 32 amp, 2,5 mm).

- Fornitura di gas

Tubo da 1/2" o da 3/4" NPT. min12- max 40 mm bar.

Vedere il manuale del bruciatore.

- Funzionamento elettrico

Rotor 57 Potenza termica Kw/h 36 15x2400 w, 56 amp.

Rotor 89 Potenza termica Kw/h 61,20 18x3400w, 89 amp.

Rotor 68 Potenza termica Kw/h 54 18x3000w, 78 amp.

Rotor 810 Potenza termica Kw/h 61,20 18x3400w, 89 amp.

- Camino fumi

Attacco camino fumi di combustione da cm.20. (23 per il modello 812). Generatore tipo B a tiraggio naturale. quindi sfiato di tipo A sul tetto

Alla base del camino deve esserci una depressione entro 0,3 ÷ 0,7 mbar.

E' consigliabile evitare l'installazione di curve nelle tubazioni. il camino deve avere un'altezza sopra il tetto di 1,5 mt.

Normalmente la canna fumaria è a doppia camera coibentata.

- Scarico vapori

Attacco per camino con vapori esausti da cm.18 (26 cm per il modello 812). Nella zona d'innesto con la tubazione esterna, che deve avere come minimo una sezione di 0.035 m2. E' opportuno realizzare la tubazione di uscita vapore leggermente inclinata verso il basso per evitare il ritorno di condensa nel forno. La depressione richiesta è di 0.2-0.4 mbar.

Portata aria aspiratore m3/min 32÷42. Sfiato di tipo A.

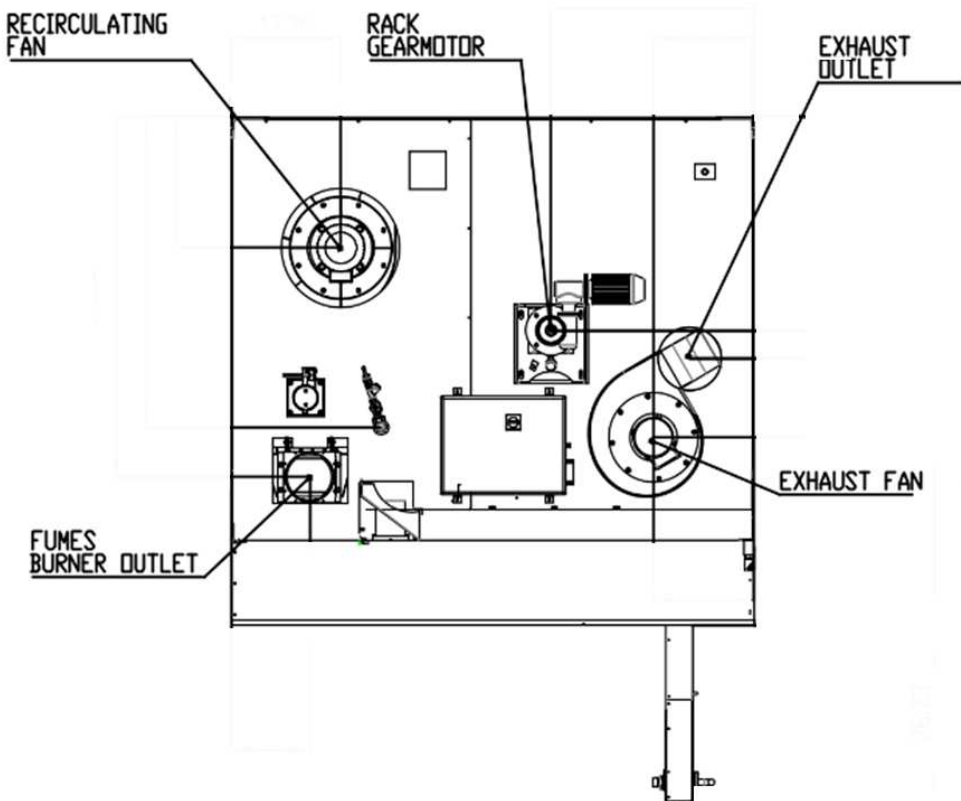
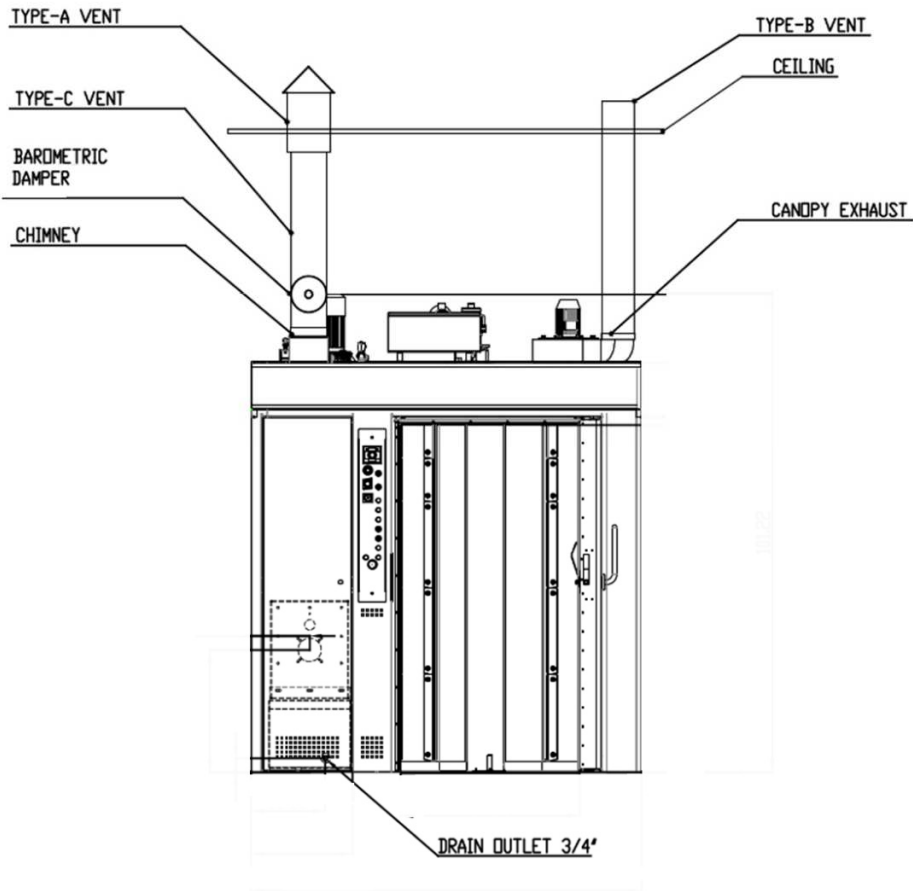
Il camino del vapore è a camera singola. In caso di possibilità di condensa, questo avrà anche una doppia camera isolata.

- Informazioni tecniche e informazioni sul sito

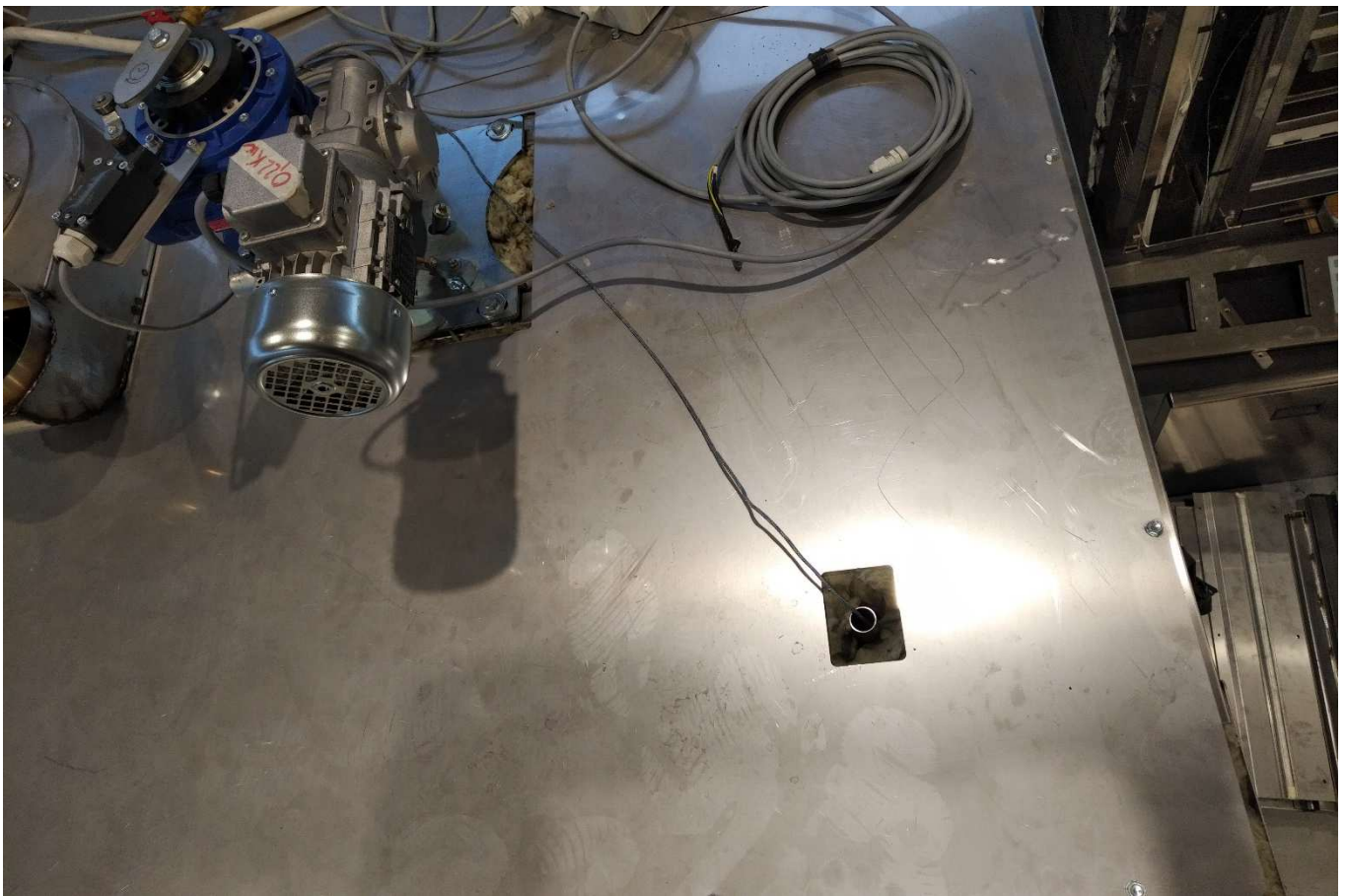
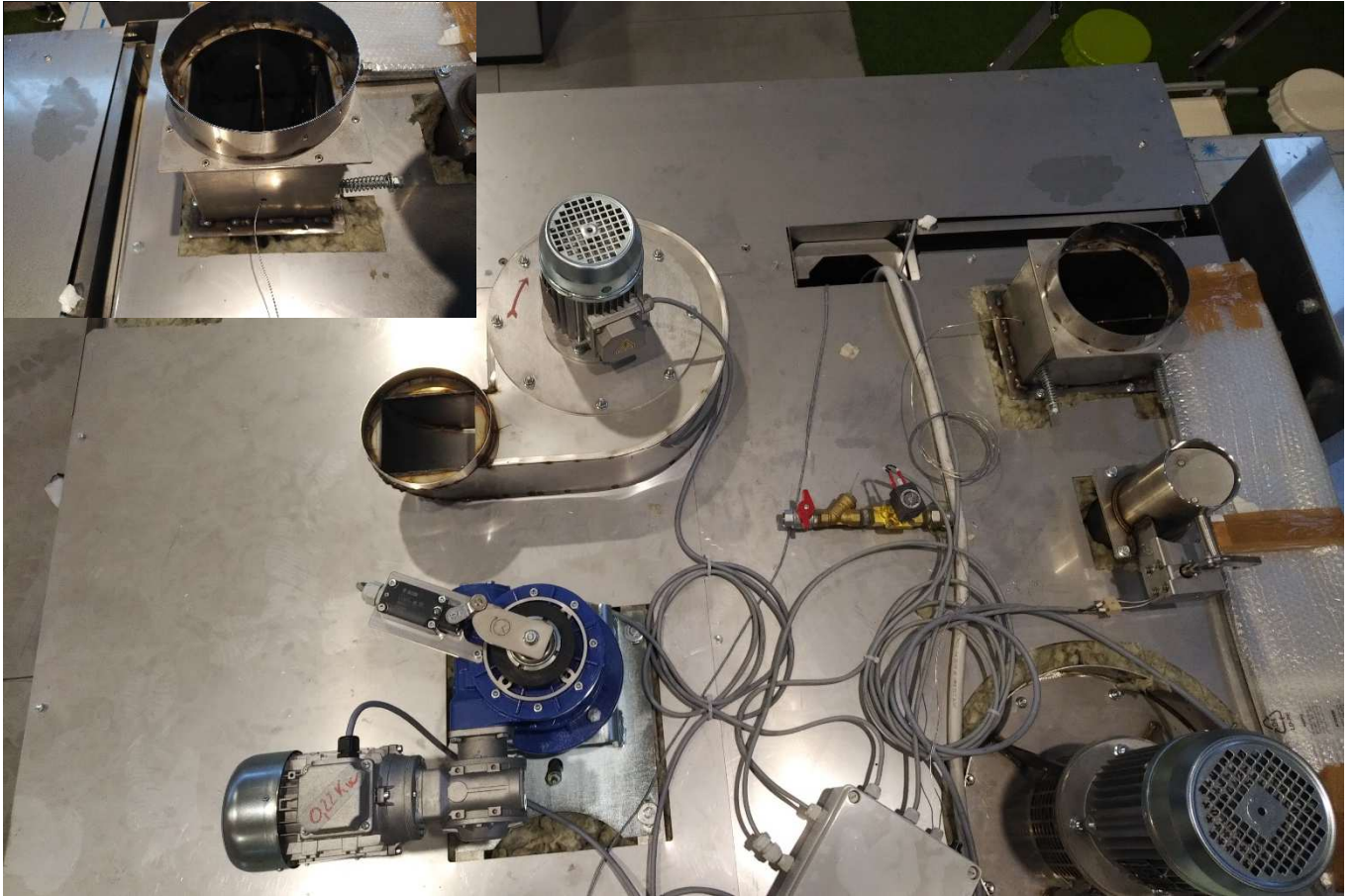
Requisiti di installazione: il forno deve essere installato su un pavimento non combustibile in piano, senza cablaggio o riscaldamento a pavimento nel solaio. Il forno può essere installato contro la parete di fondo e/o laterali, i servizi si trovano nella parte frontale o superiore, Lasciare lo spazio di servizio per il modello Rotor sul lato dello scambiatore, cm.60-100. Altezza minima del locale cm.265.

Devi consultare un tecnico della tua zona, perché esiste una normativa e delle caratteristiche specifiche legate al tipo di temperature esterne.

I camini devono avere uno scarico condensa esterno.







BAKING SMART TECHNOLOGY

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Convection oven, equipped with forced air circulation and rotating rack. Its versatile nature makes it suitable for several types of **bread and pastry products**, both small and big-sized.

The high amount of steam during the baking process, grants even bake, homogeneous crust and excellent texture.

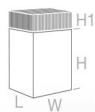
All its **parts** are **joined with nuts and bolts**, to offer superior performance in relation with thermal expansion phenomena, by assuring extended **durability and working life**.

The strengths of this oven are its **modular assembly system** and its **control of the baking air**. The oven arrives in **3 large pieces**, pre-assembled at the factory. Their bolt-together coupling system is designed to **minimize assembly time** and **guarantee against structural thermal expansion**.

A new and exceptionally efficient system for air suction and replacement during the baking cycle. It **allows personalized baking cycles** according to recipe, with control of fragrance and humidity of the product. A first inverter **manages** the quantity and speed of the baking air, a second **controls** time and speed of **its exchange**.



Rotor



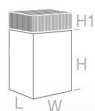
ROTOR offers a perfect connection between functional structure and effective results. It is provided with **rear burner or heating elements**, in order to save space at the front and reduce the costs of logistic.

TECHNICAL DATA

Oven model	Tray cm	Rack height mm	Power Kw	Power Kcal	Electric w	Kw	Baking surface Mq	Dimensions mm(WxL+H+H1)	Weight Kg
ROTOR 46 cmpt	40x60	1810	1.5		6X3750W	22.50	4.32	1030x1285+2210+255	600
ROTOR SINGLE	18"x26"	1810	1.5		6X3750W	22.50	58.80 SqFt	1030x1285+2210+255	600
ROTOR 57	50x70	1690-1810	1.7	45000	15x2400W	36.00	6.30	1240x1620+2070(2220)+330	1180
ROTOR SINGLE	20"x28"	1690-1810	1.7	45000	15x2400W	36.00	67.80 SqFt	1240x1620+2070(2220)+330	1180
ROTOR 68	60X80	1810	2.5	58000	18x3000W	54.00	8.60	1440x1930+2220+420	1450
ROTOR 68.3+	60x80	1920	2.5	58000	18x3000W	54.00	8.60	1440x1930+2340+420	1650
ROTOR 610	60x100	1810-1920	3.0	70000	18x3000W	54.00	10.80	1630x2140+2220(2340)+420	1740
ROTOR 88	80x80	1810-1920	3.0	70000	18x3000W	54.00	11.52	1630x2140+2220(2340)+420	1740
ROTOR 89	80x90	1810	3.0	70000	18x3400W	61.20	13.00	1630x2140+2220+420	1740
ROTOR 89.3+	80x90	1920	3.0	70000	18x3400W	61.20	13.00	1630x2140+2340+420	1940
ROTOR DOUBLE	2x18"x26"	1810-1920	3.0	70000	18x2800W	50.40	117,50 SqFt	1630x2140+2220(2340)+420	1740
ROTOR 810+	80x100	1920	3.0	75000	18x3400W	61.20	14.40	1725x2225+2340+420	2020
ROTOR 812+	2x60x80	1920	3.8	90000	24X3400W	81.60	17.20	2000x2550+2380+420	2300

Inverter or **double speed** are optional for steam extractor and air circulation fan.

Roller



ROLLER is the answer to the big market users in terms of strength, longevity and simplicity. Baking without compromise. It is provided with **front burner and service**, in order to allow the alignment of various working units, by supporting common baking needs.



TECHNICAL DATA

Oven model	Tray cm	Rack height mm	Power Kw	Power Kcal	Electric w	Kw	Baking surface Mq	Dimensions mm(WxL+H+H1) 1	Weight Kg
ROLLER 68	60X80	1810	2.5	58000	18x3000W	54.00	8.60	1910x1550+2220+420	1450
ROLLER 68.3+	60x80	1920	2.5	58000	18x3000W	54.00	8.60	1910x1550+2340+420	1650
ROLLER 89	80x90	1810	3.0	70000	18x3400W	61.20	13.00	2110x1750+2220+420	1740
ROLLER 89.3+	80x90	1920	3.0	70000	18x3400W	61.20	13.00	2110x1750+2340+420	1940
ROLLER DOUBLE	2x18"x26"	1810-1920	3.0	70000	18x2800W	50.40	117,50 SqFt	2110x1750+2220(2340)+420	1740
ROLLER 810+	80x100	1920	3.0	75000	18x3400W	61.20	14.40	2200x1800+2340+420	2200
ROLLER 1015+	1x100x150	1920	3.8	115000	27X3400W	91.80	27.00	2810x2250+2420+420	2400

Inverter or **double speed** are optional for steam extractor and air circulation fan.