bassanina
baking art

CYCLOPE ROTOR

ROTATING
RACK OVENS

MADE IN ITALY

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ABOUT CYCLOPE ROTOR

ROTOR is a **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.
It is provided with **rear burner** and **heat exchanger**, in order to save space at the front and reduce the costs of logistic.

The **high amount of steam** during the baking process, grants even bake, homogenous 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.**

Rotor offers a perfect connection between **functional structure** and **effective results.**

FEATURES

- Made of 1.0 to 4.0 mm gauge stainless steel.
- Heat exchanger is made of 2 mm gauge AISI 310 temperature resistance steel.
- Multi chambers steam generator system. The single chambers are removable and easy cleaning.
- Structure system: joint with nuts and bolts.
- Perfect controlled air flow.
- Available in liquid fuel, gas or electricity.

SAFETY DEVICE

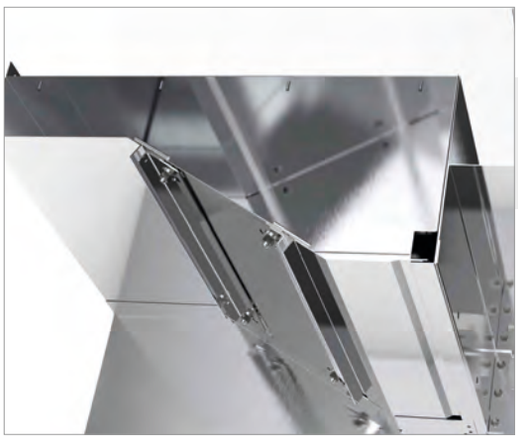
- Micro switch door opening control.
- Security thermostat.
- Safety handle.
- Clutch rack rotation.
- Overpressure breather.
- Loading/unloading suction hood.
- CE. Machine is guaranteed under the applied EU directives.

SPECIFICATIONS

- Door passage in mm. 57: 653x1724, 68: 752x1872, 89: 944x1872, 810+: 945x1992, 812: 945x1845.
- Maximum rotation diagonal in mm. 57: 860, 68: 1050, 89: 1240, 810+: 1330, 812: 1600 (mm+20+20).
- Electric voltage: 400/50-60/3 -220/50-60/3 -208/60/3 -110/1 -220/1.
- Water connection: inlet 1/2'', outlet 3/4''.
- Steam exhaust outlet: 180 mm (260 mm model 812).
- Smoke exhaust outlet: 200 mm (230 mm model 812).
- Multiple versions: mechanical, digital or LCD programmable panel.
- 2-years guaranteed.

BAKING QUALITY

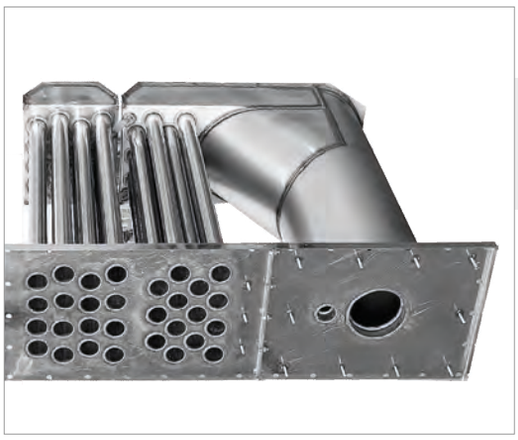
- Stable, uniform and even baked.
- Volume and softness to all types of bread.
- Perfectly colored product.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.



1. STRUCTURE

430	AISI	**540***	baguettes per hour
0	no welding	**300°**	max working temperature
100%	nuts and bolts	**100%**	same color and even crust thickness

Back side heat exchanger. The oven is made of 1.0 to 4.0 mm gauge stainless steel, while its façade of 1.5 mm gauge sheet steel. The skillful use of different sheet metal gauges and the special bending system employed, plus the exclusive coupling system for individual components, reduce heat losses and optimize heat dispersion. Moreover, since all its parts are fixed with screws, by the constant thermic dilatation, this system is more reliable and guarantees more durability and longevity.



2. HEAT EXCHANGER

310	AISI	**4**	turns heat path
1100°	heat resistance	**30**	pipes, heat exchange

Made of 2 mm gauge AISI 310 temperature-resistant steel. The heat exchanger is where combustion occurs and where the air is heated before coming into contact with the product. The heat exchanger is located on the rear left side of the oven (front left side for the Roller) and it is composed of tubes with the function of increasing the heat exchanger surface area. The combustion gases go through the exchanger – 4 turns – until the chimney exit. Its design grants long-lasting working life, by representing the results of experience and know-how.

3. STEAM DEVICE

437*	spheres	**6x20**	liters and seconds
225*	kilograms weight	**23**	removable channels
2	inlet levels	**15/18**	minutes of temperature recovery

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 inside the baking chamber, close to the heat exchanger and behind its protective panel.

*model ROTOR 68

PERFORMANCE

- Maximum working temperature of 300° C.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality and temperature rising.
- Excellent response to various baking adjustments.
- Temperature decreasing when opening the door around 20° C.
- Average gradient of temperature rise, around 8-10° C/min.
- Rack suspension hook system or turntable system, suitable for a total rack loading, up to 300 kg.
- The temperature of external panels' surface is not exceeding 25°C the ambient temperature.
- Insulation with compressed panels and rock wool flocks.
- No toxic materials are employed.

MODEL	TRAY DIMENSIONS		POWER			BAKING SURFACE	DIMENSIONS	WEIGHT
CYCLOPE	CM	NR	KW	KCAL	ELECTRIC KW	MQ	MM - W x L x H	KG
ROTOR 68	60 x 80	18	2.5	58000	18 x 3000 W 54.0	8.6	1440 x 1930 x 2220 +420	1450
ROTOR 610	60 x 100	18	3.0	70000	18 x 3400 W 61.2	10.8	1630 x 2130 x 2220 +420	1740
ROTOR 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	1630 x 2130 x 2220 +420	1740
ROTOR 810+	80 x 100	18	3.0	75000	18 x 3400 W 61.2	14.4	1725 x 2230 x 2340 +420	1980
ROTOR 812+	80 x 120	18	3.0	95000	24 x 3400 W 81.6	17.2	2000 x 3000 x 2340 +420	2180

Inverter or **double speed** are optional for steam extractor and air circulation fan. All the models are available with baking chamber 120 mm higher.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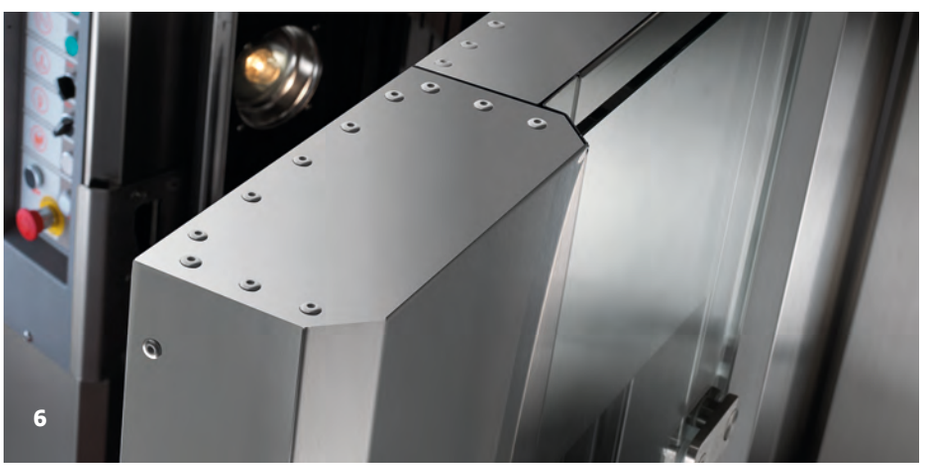
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INFO CYCLOPE

1. New hood. Improved performance
2. New safety handle
3. Control panel types
4. Ventilation of the control panel
5. New design of the lights
6. High level of finishing. A-thermal window glass

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