

Bassanina baking art



Quality
bread

Bassanina
baking art

Reliable quality daily



Hello
Bakers !

'As good as bread' because there is no such thing as bad bread; all bread provides sustenance for those who eat it. The smell of just baked bread awakens our senses. Its golden colour, unmistakable aroma and crunchy crust. It has a unique flavour. Today bread takes on infinite forms, but bread is still an ancient food. Grains of cereal were ground between two stones, the flour then mixed with water and cooked on hot stone. It is an essential and fundamental food. Bread is the result of its own excellent organoleptic and nutritional properties and baking it provides a series of physical, chemical and biological transformations. This is the momentum which factors like temperature, humidity in the cooking, volume and weight of the product become important.

Bassanina is particularly proud of our ovens. They ensure a constant and perfect distribution of heat with extraordinary stability during baking. We are famous for a stable and uniform bake which gives volume, softness, beauty and aroma to the bread. Production and distribution of the aroma and vapour is excellent even through continuous baking cycles. The result is a dough which rises better and takes on colour progressively and uniformly during baking. A bread with an invitingly uniform appearance and shiny crust. Develop a generous crust to hold aroma and ensure a more long lasting bread.



Your
satisfaction
Our
gratification



Baking details

Company
profile

Bassanina
baking art



1

Quality and innovation: for over 40 years we continue to identify new technological solutions which offer the best results at affordable prices. This is why we invest in our products and production process rather than in inflated marketing. We aim for the highest standards whilst maximizing the cost / quality ratio in various geographical conditions. Efficiency and baking effectiveness have become our watch words. This is the only way to maintain consistency and quality. We earn the respect and commitment of our customers through long term proven results. This we believe; 'is the road to excellence.'

8000 square meters of production area
20000 square meters of outdoor area

2

210 metal sheets bending in a day
310 Aisi made of

3

12 ovens assembled in a week
4 ovens in 20 fit container



2



3



**Bassanina
40 years
of experience
in baking art**

Cyclope Roller

Convection
rotating rack ovens

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Roller is a convection oven, equipped with the forced air circulation and rotating rack. Its versatile nature makes it suitable for a variety of breads and pastry products, both small and large in size. It is offered with a front burner and heat exchanger in order to allow the alignment of continuous working units side by side with no gap. The high amount of steam during the baking process, grants even bake, homogenous crust and excellent texture. All its components are joined with high strength fasteners

to offer superior performance in relation with thermal expansion. Heavily constructed, service friendly and designed with field technicians and factory maintenance teams in mind, Roller ensures extended durability and long working life in factory and supermarket environments. Roller is the answer to the big market users in terms of strength, longevity and simplicity for baking without compromise. Available in pre-assembled for larger install operations or modular sections for standard door requirements.

**Baking
without
compromise**



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 chamber are removable and easy cleaning.
- Structure system: joint with nuts and bolts.
- Perfect controlled air flow.
- Available in liquid fuel, gas or electricity.

Specs

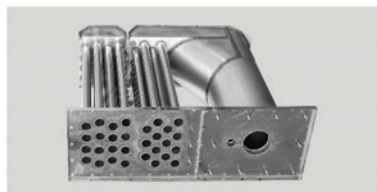
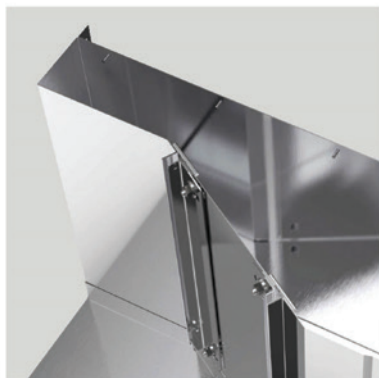
- Door passage:
68: 29,9"x 73,7";
89: 37,6"x 73,7".
- Maximum rotation diagonal:
68: 41,3";
89: 48,4" (+ 0,8" + 0,8").
- Electric voltage: 400/50
- 60/3 - 220/50 - 60/3
- 208/60/3 - 110/1 - 220/1
- Water connection:
inlet 1/2", outlet 3/4".
- Steam exhaust outlet: 7,1".
- Smoke exhaust outlet: 7,8".
- 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.

Baking performances

- Maximum working temperature of 572°F.
- 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 68°F.
- Average gradient of temperature rise, around 46,4° - 50° F.
- Rack suspension hook system or turntable system, suitable for a total rack loading, up to 661,4 lbs.
- The temperature of external panels' surface is not exceeding 77°F the ambient temperature.
- Insulation with compressed panels and rock wool flocks.
- No toxic materials are employed.



310 AISI
2012°F heat resistance
4 turns heat path
30 pipes, heat exchanger



1

430 AISI
0 no welding
100 % nuts and bolts
594* baguettes per hour
572°F max working temperature
100 % same color and even crust thickness

* model Roller 89

2

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 front left side of the oven (rear left side for the Rotor) 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.

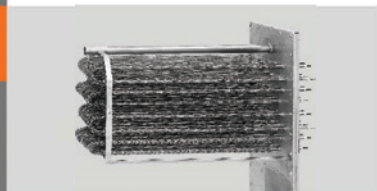
4

552* spheres
584,2 lbs weight
6 x 20 water inlet levels
23 liters and seconds
15/18 removable channels minutes of temperature recovery

* model Roller 89

Front 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 diffusion. 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.

3



321 AISI
18* nr. heat elements + 2 spare parts
4 nr. of individual blocks
1,18" diameter

The group of armored tubular finned heating elements is made of AISI 321 stainless steel. Safe and efficient, the elements heat the air to uniform temperature while assuring silent operation and low costs. The heating elements maximize heat exchange and transmit 85% of the heat by convection, rapidly and uniformly, moving large volumes of air. The heating elements are grouped together in areas with individual power feeding lines to allow customized control of the consumption/performance ratio.

The steamer is composed by easy-cleaning, removable and alternately overlapped elements. Every component is filled up with 0,62 lbs 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 Roller 89



MODEL	TRAY DIMENSIONS		POWER			BAKING SURFACE	DIMENSIONS	WEIGHT
CYCLOPE	INCH	NR	KW	KCAL	ELECTRIC KW	INCH2	INCH W x L x H + H1	LBS
ROLLER 89 (Double rack)	2x(18"x26"/20"x28")	2x18	3,0	70.000	18x3400 W 61.2	16.848/20.160	83"x69"x87"+16"	4.235
ROLLER 89.3+ (Double rack)	2x(18"x26"/20"x28")	2x18	3,0	70.000	18x3400 W 61.2	16.848/20.160	83"x69"x92"+16"	4.450
MODEL	TRAY DIMENSIONS		POWER			BAKING SURFACE	DIMENSIONS	WEIGHT
CYCLOPE	INCH	NR	KW	KCAL	ELECTRIC KW	INCH2	INCH W x L x H + H1	LBS
ROTOR 57 (Single rack)	18"x26"/20"x28"	18	1,7	45.000	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	18x3400 W 61.2	16.848/20.160	64"x84"x87"+ 16"	3.840

Inverter or double speed are optional for steam extractor and air circulation fan. All the models are available with baking chamber 4,72" higher.

Tubix

Tubix is a static steam pipes deck oven made of bricks and concrete. The chief characteristic is the thermal heating system: the dense network of closed circuit pipes wrapping and heating the baking chambers. The basement is made of refractory materials, where perfectly sized smoke ducts transmit the energy from combustion to the band of pipes. The powerful steam system, independent for each deck, provides the immediate expansion of the steam in large

Steam pipes
deck oven

Bassanina
baking art

quantity. The baking is exceptionally stable, homogeneous and spreads gently. The product irises with optimal fragrance and softness. Crust formation with damper and steam work is strong and dense if desired. This oven offers high stability and heat efficiency, low consumption and extraordinary baking performance. Firm floor-base baking suited for great quantity production and or large sized bread. Tubix is: 'deck oven baking at the top'.

Close up
baking



Features

- Heat by conduction: a network of closed circuit pipes in which steam circulates.
- Smoke ducts of refractory bricks.
- Independent generous steam generators for any chamber.
- Made of 1.0 to 3.0 mm gauge stainless steel AISI 430.
- 1.5 mm for the façade AISI 304.
- Baking floors made of 20 mm reproof concrete plates, suitable for food use.
- Water manifold made of stainless steel.
- Balanced loading doors of thick temperate glass; removable for easy cleaning.
- Available in liquid, gaseous or solid (wood) fuels.
- Furnished completely disassembled.

Specs

- 2,3 or 4 decks of 7,1" high (8,3", on request) with 2,3 or 4 doors.
- Deck depth: 62,9", 78,7", 94,5", 110,2".
- Total baking surface area (inch²): 12.400 to 43.400.
- 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: 42 : 7,1"; 33/43 : 10,2"; 44 : 10,2".
- Smoke exhaust outlet: 42 : 7,9"; 33/43 : 8,7"; 44 : 10,2".
- Multiple versions: mechanical or digital panel.
- 2-years guaranteed, 5-years on the steam pipes.

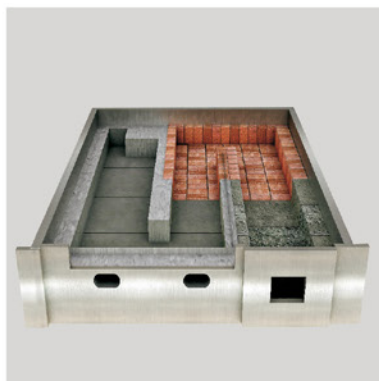
Baking quality

- Absolutely uniform heat distribution.
- Even bake and perfect coloured baked goods.
- Fragrance, volume and softness to all types of bread.
- Excellent developed from de soil.
- The generous crust keeps aromas and helps for a longer conservation.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.

Baking performances

- Thermal efficiency combined with high energy saving.
- High performance steam device: high amount of steam and short recovering time.
- Silent and stable machine, no moving part.
- Maximum working temperature of 572°F.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality.
- Average gradient of temperature rise, around 35,6°-37,4°F/min.
- The temperature of external panels' surface is not exceeding 77°F the ambient temperature.

- All technical parts are located on the front side. Easy access and maintenance.
- Free space around the machine is not requested.
- Insulation with compressed panels and rock wool flocks.
- No toxic materials are employed.



- 1** **430/304** AISI
1.0-3.0 mm gauge stainless steel
30 % refractory components's weight
20 mm baking floors's thickness

The oven is made of stainless steel with thickness of 1; 1,5, 2 or 3 mm. The façade of AISI 304 has a 1,5 mm thickness and inside every baking chamber is panelled with 1 mm stainless steel. The baking floors are made of 20 mm extremely dense (1.900 kg/m³) fireproof concrete plates. Capable of high heat storage, high mechanical resistance and an exclusive coating that allows easy maintenance. The applied materials are exclusively mineral, the sheets are hygienic and include no health-damaging substances. The loading doors are designed for the use of the proper conveyor belts. The opening is up-bottom. They are made in thick temperate glass, perfectly balanced by counter-weights, for fast opening and easy cleaning. The basement is a modular system made of thermic cement and refractory bricks that create the channels where hot smokes circulate. These ducts transmit the energy from the combustion to the band of pipes. The outside covering is made of stainless steel.



- 2** **1,06"** diameter of each pipe
4 mm thickness of each pipe
0 welding
0 ring type

The pipe bands are the real heart of the oven: the thermal "engine" that carries the heat to the baked products. The pipes diffuse an absolutely uniform heat in every part of the baking chamber. Their high storage capacity and the slow speed of heat release give its recognized gentle baking. Every tube constitutes a completely independent circuit, which contains demineralized water for about half of its volume that becomes steam during the heating process. A dense network of rings wraps the baking chambers and transmit heat by conduction to every single point. The pipes are made of high endurance steel, cold-drawn, without welding. They are tested one by one according to the rules UNI 663/68. The diameter is 1,06", the thickness 4 mm. The distance among each other, their position and the real volume of water inside, are the result of our experience and know-how.



- 3** **440,9 lbs** weight of a single steamer
1,2" x 1,6" section of the bars
100 % steam perfectly distributed
100 % colour and aroma, even crust thickness

Each baking chamber is supplied from independent powerful steam generators, single or double if inside the baking chamber. This system guarantees repeated inlets of large quantities of steam. The water is sprayed inside from several points and is kept under strict control through a temporized solenoid valve adjustable with timer. Each chamber is supplied with an exhaust valve. Every steamer is made up an iron (Fe) box 1 cm thick, filled with section bars 1,2"x 1,6". The weight is around 440,9 lbs each one. This steam system, wrapped by the pipes, is always ready to produce great amount of steam. The steam keeps the dough's skin elastic by allowing the bread to rise without tears. It causes the starch's coagulation at the surface of the bread, by resulting in a more shiny look and a better conservation. The bread is more developed and keeps its look and aroma for longer.



*weight installed included:
 + 3306,9 lbs of sand;
 + 881,8 lbs of cement.

MODEL	DECKS NR	DOORS NR	BAKING SURFACE INCH ²	INCH (W)	INCH (L)	OUTSIDE DIMENSIONS INCH	CHAMBER DISTANCE FROM THE FLOOR INCH	INCH	INCH	INCH	POWER KW	KCAL/H	WEIGHT INSTALLED LBS
420 4C/2D	4	2	12.245	48,8"	62,9"	72"x113"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	65.000	14.330
421 4C/2D	4	2	15.345	48,8"	78,7"	72"x129"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	80.000	15.212
422 4C/2D	4	4	18.445	48,8"	94,5"	72"x144"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	90.000	16.094
330 3C/3D	3	3	13.795	73,2"	62,9"	97"x113"x87"+13"	39,4"	49,2"	59,1"		1,4	70.000	18.739
331 3C/3D	3	3	17.360	73,2"	78,7"	97"x129"x87"+13"	39,4"	49,2"	59,1"		1,4	85.000	19.621
332 3C/3D	3	3	20.770	73,2"	94,5"	97"x144"x87"+13"	39,4"	49,2"	59,1"		1,4	95.000	20.503
430 4C/3D	4	3	18.445	73,2"	62,9"	97"x113"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	90.000	21.385
431 4C/3D	4	3	23.095	73,2"	78,7"	97"x129"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	120.000	22.267
432 4C/3D	4	3	27.745	73,2"	94,5"	97"x144"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	135.000	23.149
242 2C/4D	2	4	18.445	97,6"	94,5"	121"x144"x67"+13"	39,4"	49,2"			1,4	90.000	21.385
440 4C/4D	4	4	24.645	97,6"	62,9"	121"x113"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	125.000	23.148
441 4C/4D	4	4	30.690	97,6"	78,7"	121"x129"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	140.000	24.030
442 4C/4D	4	4	36.890	97,6"	94,5"	121"x144"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	160.000	24.912
443 4C/4D	4	4	43.090	97,6"	110,2"	121"x160"x87"+13"	33,5"	43,3"	53,1"	62,9"	1,4	170.000	25.794

Zoom

Steam pipes
deck oven

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Zoom is a steam pipes deck oven, made of stainless steel without bricks and concrete. Its particular design and construction permits heavy duty baking close to Tubix but offering ability to move or reposition anytime without disassembly. Its versatile nature guarantees rapid temperature adjustment. It is suitable for any bakers and confectioner needs since it allows to bake different types of pasty, and baked goods (including bread and sourdough bread, pastries and cakes, biscuits and baklava, focaccia and soft pizza). Its efficient heat exchanger system is optimized by the channeling and recovery of combustion fumes. Independent steam generators also allow powerful steam delivery for strong product development and crust formation. Economy, product development, fragrance and softness of bake. A baking that helps maintain the aroma of the product and prolongs its development and preservation.



**Versatility
and
elasticity**



Features

- Heat by conduction: a network of closed circuit pipes in which steam circulates.
- 4 overlapping baking chambers.
- Independent steam generators for any chamber.
- Made of 1.0 to 3.0 mm gauge stainless steel. 1.5 mm for the façade.
- Heat exchanger made of 2 mm gauge AISI 310.
- Baking doors made of 20 mm reproof concrete plates, suitable for food use.
- Water manifold made of stainless steel.
- Loading doors of thick temperate glass; removable for easy cleaning.
- Available in liquid or gaseous fuels.

Specs

- 4 baking chambers: 3, 7,09" high; the last one, on the top, 9,05" high.
- Total baking surface (inch1): 6.200 (3,15"x 4,72"); 9.300 (4,72"x 4,72"); 13.950 (4,72"x 7,09").
- 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: 7,09".
- Smoke exhaust outlet: 5,91".
- Multiple versions: mechanical or digital programmable panel.
- 2-years guaranteed, 5-years on the steam pipes.

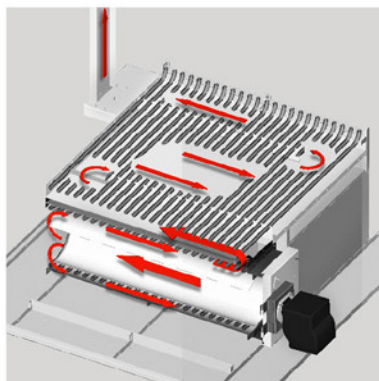
Baking quality

- Absolutely uniform heat distribution. 3 different levels of baking adjustment.
- Even bake and perfect coloured baked goods.
- Fragrance, volume and softness to all types of bread.
- Excellent developed from de soil. The generous crust keeps aromas and helps for a longer conservation.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.

Baking performances

- Thermal efficiency combined with high energy saving.
- High performance steam device: high amount of steam and short recovering time.
- Silent and stable machine, no moving part.
- Maximum working temperature of 572°F.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality.
- Average gradient of temperature rise, around 39,2°- 41°F/min.
- All technical parts are located on the front side. Easy access and maintenance.

- Free space around the machine is not requested.
- Insulation with compressed panels and rock wool flocks.
- No toxic materials are employed.



- 1**
- 430/304** AISI
 - 1.0-3.0** mm gauge stainless steel
 - 30 %** refractory components's weight
 - 20** mm baking floors's thickness

The oven is made of AISI 430 stainless steel, with a thickness ranging from 1 mm to 3 mm. Its façade has a thickness of 1,5 mm. There are no bricks and no concrete, the oven can be delivered fully assembled and it can be moved for an easy repositioning. The heat exchanger is made of 2 mm gauge AISI 310 stainless steel.

On the basement special channels convert the combustion energy into heat and transmit it to the tube bands.

By recycling hot combustion fumes, the difference between baking temperature and exhaust smoke temperature lowers.

The baking floors are made of 20 mm extremely dense (1.900 kg/ m3) fireproof concrete plates.

Capable of high heat storage, high mechanical resistance and an exclusive coating that allows easy maintenance.

The applied materials are exclusively mineral, the sheets are hygienic and include no health-damaging substances.

The loading doors are designed for the use of the proper conveyor belts.

The opening is bottom-up, with a leverage and hooking system.



- 2**
- 0,84"** diameter of each pipe
 - 3,25** mm thickness of each pipe
 - 0** welding
 - 0** ring type

The pipe bands are the real heart of the oven: the thermal "engine" that carries the heat to the baked products. Every tube constitutes a completely independent circuit, which contains demineralized water for about half of its volume that becomes steam during the heating process.

A dense network of rings wraps the baking chambers and transmit heat by conduction to every single point.

The pipes are made of high endurance steel, cold-drawn, without welding.

They are tested one by one according to the rules UNI 663/68.

The diameter is 0,84", the thickness 3.25 mm.

The distance among each other, their position and the real volume of water inside, are the result of our experience and know-how.



- 3**
- 440,9** lbs, weight of a single steamer
 - 1,2" x 1,6"** section of the bars
 - 100 %** steam perfectly distributed
 - 100 %** colour and aroma, even crust thickness

Each baking chamber is supplied from independent powerful steam generators that guarantee repeated inlets of large quantities of steam.

The water is sprayed inside from several points and is kept under strict control through a temporized solenoid valve adjustable with timer.

Each chamber is supplied with an exhaust valve. Every steamer is made up of a 4 mm iron (Fe) box with a 6 mm plate, inside nr.11 bars with a 16 mm section.

The steam system, wrapped by the pipes, is always ready to produce great amount of steam.

Thanks to the effectiveness and the dimension of this heating system, not only the quantity of steam increases, but also the transformation of the water happens instantly.

The results are: even bake, shiny crust and homogenous color.



*weight installed included:
+ 3306,9 lbs of sand;
+ 881,8 lbs of cement.

MODEL	DECKS NR	DOORS NR	BAKING SURFACE		POWER		DIMENSIONS	WEIGHT
			INCH2	INCH	KW	KCAL	INCH W x L x H	LBS
ZOOM 812	4	1	6.200	32"x48"	1,0	22.000	54"x90"x79"+14"	4078
ZOOM 1212	4	2	9.300	48"x48"	1,0	30.000	71"x90"x79"+14"	4960
ZOOM 1218	4	2	13.950	48"x72"	1,0	45.000	71"x114"x79"+14"	6504

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