

**MANY
REQUESTS
ONLY ONE
ANSWER**

Tipology
Rotating rack
ovens

Bassanina
Baking art

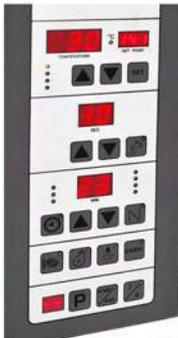
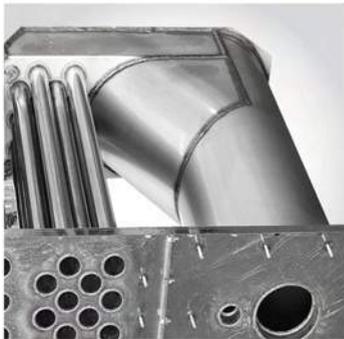


ROLLER



The rotating rack oven is a convection oven utilizing forced air circulation. Roller models have a frontal burner and heat exchanger position, which allows units to be installed tightly side by side. The oven's versatility makes it suited for rapid baking of many bread types and pastry products. The balanced inflow of hot air, combined with the rotation of the rack and a controlled steam input, grants constant, even baking, enhancing the development of the product. The air - realizing the heat absorbed from the heat exchanger, is channeled into the baking chamber through special ducts and a series of inlets with adjustable shutters. Our high strength heat exchangers are designed and built with a special heat resistant alloy surface that allows a very large thermal exchange. Lower air circulation speed and the special heat exchanger system guarantees baking stability and reduced fuel consumption for powerful baking. Advanced technology, quality materials and precision manufacturing ensures reliability and very low maintenance year after year. The oven is made entirely in stainless steel

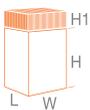
with a modular construction system that reduces installation time and offers increased protection and longevity against the structural thermic expansion that occurs during operation. The powerful steam exchanger, inside the baking chamber, operates through a programmable timer system, providing the adequate quantity of steam for even the most demanding applications even during continuous operations. The oven can work with gas or diesel burners, as well as all electric energy. It is available in two versions: with a mechanical or digital programmable panel, platform rotation or hook lift rotation. Power three-phase + neutral 220v or of 400v, with a frequency of 50 or 60 hz. Special power on request. The machine complies with the European directives applicable and the guarantee is 2 years for all the parties, excluding those subject to normal wear and tear.



Digital control panel

Electromechanical control panel

Hood



MODEL	TRAY DIMENSIONS		POWER		ELECTRIC KW	BAKING SURFACE MQ	DIMENSIONS MM - W x L x H	WEIGHT KG
	CM	NR	KW	KCAL				
ROLLER 68	60 x 80	18	2.5	58000	18 x 3000 W 54.0	8.6	1910 x 1550 x 2220 + 330	1530
ROLLER 610	60 x 100	18	3.0	70000	18 x 3400 W 61.2	10.8	2110 x 1750 x 2220 + 350	1730
ROLLER 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	2110 x 1750 x 2220 + 350	1730