



**BA
KING
ART**

19 **70** > Meccanica marcon established in 22th january as stainless steel furniture manufacturer

19 **89** > > The first rack oven

19 **91** > > > **Bassanina established in 28th february as bakery ovens manufacturer**

19 **96** > > > > The first steam pipe oven : **Tubix**

20 **05** > > > > > The first steam pipe oven : **Zoom**

20 **08** > > > > > > The first proving chamber

20 **13** > > > > > > > The first electric deck oven: **Ecopower**

20 **16** > > > > > > > End of relationship with external shareholders and re-acquisition of full ownership by the founders

20 **19** > > > > > > > > **Cyclope 3+ : "3 pieces rack oven".**

6UggJb]bU`g`cWUHX VYHk YYb`hY`dfej`]bW`gcZJ`]WbrU`UbX`J`YfcbUzk`]h`]b`hY`"VfYUX`UbX`d`Ugfm`"bXi`gr]U`"X`]gr]W`"<YfY`hY`fUUX`]hcb`cZa`Ubi`ZUWh`f]b[`"VU`_YfmYeI`]da`Ybh]`ga`cfY`UbWY`b]bU`"grnb`hY`g]gc`ZhfUX`]hcb`UbX`]bbcj`Uhcb`Zfca`k`\\]M`YI`Wi`gj`Y`dfeXi`Wg`UFY`WYUH`X`"
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E`i`U`]`m`U`b`X`]bbcj`Uhcb`Z`c`f`c`j`Y`f`(`\$`n`Y`U`f`g`c`Y`]X`Y`b]h]Z`mb`Y`k`h`W`b`c`c`[`]W`"gc`i`h`cb`g`k`\\]M`c`Z`Y`f`h`Y`V`Y`g]h`f`Y`g`]g]U`h`U`Z`c`f`U`U`V`Y`d`f`]W`g`"H`]g]g`k`\\`mk`Y`]b]j`Y`g]h`]b`ci`f`d`f`c`Xi`W`g]U`b`X`d`f`c`Xi`W]h`cb`d`f`c`W`g]f`U`h`Y`f`h`U`b`]b`a`U`f`_`Y`h]b[`"K`Y`U`]a`Z`c`f`h`Y`\\]`\\Y`g]h`g]U`b`X`U`F`X`g`k`\\]g]h`a`U`]a`]h]b[`"h`Y`W`c`g`#`e`i`U`]m`f`U`h`c`]b`j`U`f`ci`g`[`Y`c`[`f`U`d`\\]W`"W`c`b]h`i`h`g`"9`Z`]M`Y`b`W`h`U`b`X`Y`Z`Y`W]j`Y`b`Y`g]g`\\`U`j`Y`V`Y`W`c`a`Y`ci`f`k`U`h`W`k`cf`X`g`h`U`h`g]k`\\`U`h`W`ci`b]h`g`Z`c`fi`f`d`f`c`Xi`W`g]h`]g]h`Y`c`b`mk`U`m]c`a`U`]b]U`]b`W`c`b`g]h`Y`b`W`h`U`b`X`ei`U`]m`"h`Y`f`c`U`X`h`c`Y`I`W`"Y`b`W`"



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WELCOME BAKING ART

Intro
About us

Bassanina
Baking art

FOR OVER FORTY YEARS, TECHNIQUE, EXPERIENCE AND DESIGN ARE THE REAL GOALS OF OUR COMPANY: THE CREATION OF PRODUCTS OF EXCLUSIVE FORMS, STUDIED IN TECHNICAL, TECHNOLOGICAL AND INNOVATIVE DETAIL. FROM RACK OVENS TO STEAM PIPES, FROM ELECTRIC TO GAS OR DIESEL BURNER OVENS. ALL CONCEIVED UNDER THE SAME PRINCIPLE OF INSPIRATION: THE ART OF BAKING. IN THIS DIRECTION GOES OUR CONSTANT COMMITMENT. DAY AFTER DAY, IMPROVING WHAT WE BELIEVE SHOULD BE THE ESSENTIAL PURPOSE OF BASSANINA OVENS: THE PLEASURE OF A GOOD FRESHLY BAKED BREAD. YOUR SATISFACTION BECOMES OUR PRIDE.

RESEARCH

INNOVATION

EXPERIENCE

PASSION

KNOW HOW

BE INSPIRED

**FORTY
YEARS OF
EXPERIENCE**

All
our experience

Bassanina
Baking art

8000

Square meters
of production area
and 20000
square meters
of outdoor area

3600

Parts of 3D
cad modelling

210

metal sheets
bending in a day



310

Aisi
made of



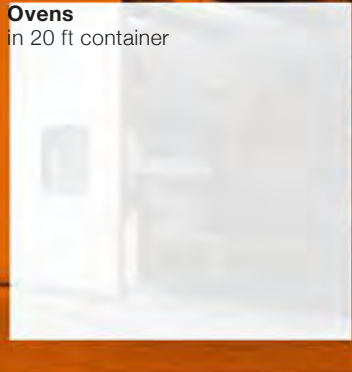
12

Ovens assembled
in a week



4

Ovens
in 20 ft container



**BASSANINA
BAKING
ART**

Our
proud

Bassanina
Baking art





BAK ING RANGE

THE ROTATING RACK SERIES

Tipology
Rotating rack
ovens

Bassanina
Baking art

CYCLOPE ROTOR
CYCLOPE ROLLER
ROTOR
ROLLER



ROTA TING RACK OVENS

THE GREATNESS IN BAKING

Tipology
Rotating rack
ovens

Bassanina
Baking art



THE GREATNESS IN BAKING



The result of technical expertise, experience and careful design, this ro-tary oven features exclusive contours and painstaking attention to detail in all aspects. The burner and heat exchanger are rear mounted to save space at the front. This solution optimize the production process, redu-ces the cost of logistics for an offer with the best possible price. Balanced distribution of airflows and carefully controlled circulation for uniform and even baking results in all parts of the oven. The ducts with adjustable di-rection flow guides allow precise adjustment of the quantity and direction of the air jet during baking. The large volume of steam emitted avoids pro-blems of hydration and blistering, aids the leavening process and adds fragrance to the product.

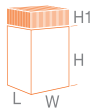
The unit can be rapidly installed, dismantled and repositioned. The strengths of this unit lie in the modular system with bolt-together coupling system, which increases protection against the structural expansion that occurs when the oven is operating, and also a new and exceptionally efficient system 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.



Protection of the control panel

New safety handle

New hood. Improved performance



MODEL CYCLOPE	TRAY DIMENSIONS		POWER		BAKING SURFACE		DIMENSIONS MM - W x L x H + H1	WEIGHT KG
	CM	NR	KW	KCAL	ELECTRIC KW	MQ		
ROTOR 68	60 x 80	18	2.5	58000	18 x 3000 W 54.0	8.6	1440 x 1930 x 2220 + 330	1450
ROTOR 610	60 x 100	18	3.0	70000	18 x 3400 W 61.2	10.8	1630 x 2140 x 2220 + 350	1740
ROTOR 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	1630 x 2140 x 2220 + 350	1740
ROTOR 810	80 x 100	18	3.0	75000	18 x 3400 W 61.2	14.4	1725 x 2225 x 2220 + 350	1820

BAKING WITHOUT COMPROMISES

Tipology
Rotating rack
ovens

Bassanina
Baking art



The result of technical expertise, experience and careful design, this rotary oven features exclusive contours and painstaking attention to detail in all aspects. 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

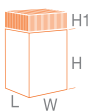
sheet steel, while the heat exchanger is made of 2 mm gauge AISI 310 temperature-resistant steel. The exclusive steamers are made of iron (Fe) for technical reasons. All the compact and easy to handle parts are joined with nuts and bolts. This system offers superior performance to welds in relation to 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.



New design of the lights

Athermic tempered glass

High level of finishing



MODEL	TRAY DIMENSIONS		POWER		ELECTRIC KW	BAKING SURFACE	DIMENSIONS	WEIGHT
CYCLOPE	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	1640
ROLLER 610	60 x 100	18	3.0	70000	18 x 3400 W 61.2	10.8	2110 x 1750 x 2220 + 330	1920
ROLLER 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	2110 x 1750 x 2220 + 330	1920

**GET
THE FLAVOUR
ROLLING**

Tipology
Rotating rack
ovens

Bassanina
Baking art



ROTOR



The rotating rack oven is a convection oven with forced air circulation. Rotor is a rear oven with back burner and heat exchanger, to reduce overall dimensions. Its versatility makes it suited for several bread types and pastry products, both of small and medium-sized. The balanced flow of hot air, combined with the rotation of the rack and a controlled steam input, grants constant, even baking, enhancing the rising and fragrance of the product. Perfectly stable baking grants to obtain voluminous and soft bread, of any shape and kind. The air is channeled into the baking chamber through special ducts and a series of inlets with adjustable shutters, realizing the heat absorbed from the heat exchanger. The air is heated in a proper heat exchanger provided with a heat resistant surface that allows a big thermal exchange. Low air circulation speed and a special heat exchanger system guarantee baking stability and reduced consumption. Advanced technology, quality materials and high thermic efficiency ensure even baking and low consumption.

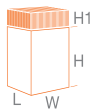
Made of stainless steel with a modular construction system that reduces installation time and offers increased protection and longevity against the structural thermic expansion that occurs during the operation. The special structure and the combination of the components minimize heat loss and optimize energy consumption. The result: maximum fuel savings for a more economic plant. The oven has a perfect thermic isolation, no toxic materials are employed. The powerful steam device, inside the baking chamber, operates through a programmable timer system, provides 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 by electric energy. It is available in two versions: with mechanical or digital programmable panel. Power three-phase + neutral 230v 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

Openable glass window



MODEL	TRAY DIMENSIONS		POWER		BAKING SURFACE		DIMENSIONS MM - W x L x H + H1	WEIGHT KG
	CM	NR	KW	KCAL	ELECTRIC KW	MQ		
ROTOR 57	50 x 70	18	1.7	45000	15 x 2400 W 36.0	6.3	1239 x 1619 x 2068 + 330	1180
ROTOR 68	60 x 80	18	2.5	58000	18 x 3000 W 54.0	8.6	1440 x 1930 x 2220 + 330	1360
ROTOR 610	60 x 100	18	3.0	70000	18 x 3400 W 61.2	10.8	1630 x 2140 x 2220 + 350	1630
ROTOR 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	1630 x 2140 x 2220 + 350	1630
ROTOR 810	80 x 100	18	3.0	75000	18 x 3400 W 61.2	14.4	1725 x 2225 x 2220 + 350	1820
ROTOR 812	80 x 120	18	3.8	100000	24 x 4200 W 100.8	17.2	2000 x 3000 x 2600 + 370	2100

**MANY
REQUESTS
ONLY ONE
ANSWER**

Tipology
Rotating rack
ovens

Bassanina
Baking art



The rotating rack oven is a convection oven with forced air circulation. Roller has a frontal burner and heat exchanger, to satisfy specific operating and positioning requirements. This permits to set into line more units, side by side. Its versatility makes it suited for several bread types and pastry products, both of small and medium-sized. The balanced inflow of hot air, combined with the rotation of the rack and a controlled steam input, grants constant, even baking, enhancing the rising and fragrance of the product. Perfectly stable baking grants to obtain voluminous and soft bread, of any shape and kind. The air is channeled into the baking chamber through special ducts and a series of inlets with adjustable shutters, realizing the heat absorbed from the heat exchanger. The air is heated in a proper heat exchanger provided with a heat resistant surface that allows a big thermal exchange. Low air circulation speed and a special heat exchanger system guarantee baking stability and reduced consumption. Advanced technology, quality materials and high thermic efficiency ensure even baking and low consumption.

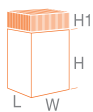
Made of stainless steel with a modular construction system that reduces installation time and offers increased protection and longevity against the structural thermic expansion that occurs during the operation. The special structure and the combination of the components minimize heat loss and optimize energy consumption. The result: maximum fuel savings for a more economic plant. The oven has a perfect thermic isolation, no toxic materials are employed. The powerful steam device, inside the baking chamber, operates through a programmable timer system, provides 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 by electric energy. It is available in two versions: with mechanical or digital programmable panel. Power three-phase + neutral 230v 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 + H1	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

THE ROTATING COMPACT SERIES

FR MINI 40 X 60
FR MINI 50 X 70
FR MINI COMB
FR BABY 40 X 60
FR BABY 50 X 70
FR BABY 60 X 80
FR COMPACT 40 X 60
FR COMPACT 50 X 70

Tipology
Rotating compact
rack ovens

Bassanina
Baking art

MINI AND COMPACT

FR MINI 40 x 60

Tipology
Rotating compact
rack ovens

Bassanina
Baking art

Fr Fr mini is a rotary convection oven for reduced loads. Recommended for bread making and confectionery laboratories. Available with 8 or 10 baking trays (40x60 cm or 50x70 cm), in the electrical version or with burner (gas or diesel). Stainless steel structure, facade, baking chamber and steam suction system. Double glazed door. Manual or motorised steam exhaust valve. Powerful, removable, and easy-to-clean steamer. Crossed rockwool panel insulation. High-performance armoured heating elements inserted from the top or front burner. Hot air circulates evenly in every point of the baking chamber.



FR mini
electric
with proofer



FR mini
electric
with stand



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KCAL	
FR MINI E46.8	40 x 60	8	83	1.9	920 x 1040 x 1110 + 200	1.5	12.0	285
FR MINI E46.10	40 x 60	10	83	2.4	920 x 1040 x 1280 + 200	1.5	12.0	305
FR MINI E46.PR	40 x 60	16	93		920 x 1040 x 860	0.5		70
FR MINI E46.ST	40 x 60	12	82		920 x 1040 x 675			30
MODEL GAS/DIESEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KCAL	
FR MINI 46.8	40 x 60	8	83	1.9	920 x 1040 x 1110 + 200	1.5	18.000	400
FR MINI 46.10	40 x 60	10	83	2.4	920 x 1040 x 1280 + 200	1.5	18.000	420
PROOFER	40 x 60	10	80		920 x 1040 x 930	0.5		160

FR MINI 50 x 70



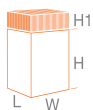
Fr mini is a rotary convection oven for reduced loads. Recommended for bread-making and confectionery Laboratories. Available with 8 or 10 baking trays (40x60 cm or 50x70 cm), in the electrical or with burner (Gas or diesel) version. Façade and baking chamber made of stainless steel. Double glass door. Manual or motorised steam exhaust valve. Powerful, removable, and easy to clean steamer. Crossed rockwool panel insulation. High performance armoured heating elements inserted from the top or front burner. Hot air circulates evenly in every point of the baking chamber.

A suitable amount of highquality steam allows the baking of any type of product, even the most hydrated. Extremely versatile. Its multiple configuration options and reduced dimensions make it suitable for many requirements. Ideal as a baking point for shopping centres, hotels and restaurants.

The oven is provided with proofer of 16 trays for the electrical version, 10 trays for burner type. It is available with electromechanical or digital control panel. Three phase power supply 230v or 400v. 50 or 60 hz. Special voltage upon request.



FR mini
gas or diesel



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KW	
FR MINI E57.8	50 x 70	8	83	2.8	1070 x 1200 x 1110 + 200	1.5	12.0	335
FR MINI E57.10	50 x 70	10	83	3.5	1070 x 1200 x 1280 + 200	1.5	12.0	350
FR MINI E57.PR	50 x 70	16	93		1070 x 1200 x 855	0.5		80
FR MINI E57.ST	50 x 70	12	82		1070 x 1200 x 673			35
MODEL GAS/DIESEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		WEIGHT KG
		NR	MM			KW	KW	
FR MINI 57.8	50 x 70	8	83	2.8	1070 x 1200 x 1110 + 200	1.5		20.000
FR MINI 57.10	50 x 70	10	83	3.5	1070 x 1200 x 1280 + 200	1.5		20.000
PROOFER	50 x 70	10	80		1070 x 1200 x 930	0.5		180

LOADING THE QUALITY

Tipology
Rotating compact
rack ovens

Bassanina
Baking art



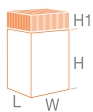
FR MINI COMBI



Fr mini combi is a rotary convection oven for reduced loads. Its multiple configuration options and reduced dimensions make it Recommended for bread making and confectionery laboratories. suitable for many requirements. Ideal as a baking point for shopping Available in the electrical version with 8 or 10 baking trays (40x60 cm or centres, hotels and restaurants. 50x70 cm). Stainless steel structure, front, baking chamber, and steam This oven is configured with an electric static 2 trays chamber and 12 suction system. Double glass door. Manual or motorised steam trays stainless steel proofer. Stainless steel front, drop-up door, exhaust valve. Powerful, removable, and easy to clean steamer. rfractory surface, high performance armoured heating elements, steam Crossed rockwool panel insulation. High performance armoured exhaust valve, digital control panel. heating elements inserted from the top. Hot air circulates evenly in The oven is available with an electromechanical or digital control panel. every point of the baking chamber. A suitable amount of high The deck is equipped with an economizer. quality steam Allows baking any type of product. Even the most Three phase power supply 230v or 400v. 50 or 60 hz. Special voltage hydrated ones. Extremely versatile. Its multiple configuration options upon request.



FR mini combi



MODEL	TRAY CM	DISTANCE NR	MM	BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER KW	KW	KCAL	WEIGHT KG
FR MINI COMBI E46.8	40 x 60	8	83	1.9	990 x 1170 x 1110 + 200	1.5	12.0		285
FR MINI COMBI E46.10	40 x 60	10	83	2.4	990 x 1170 x 1280 + 200	1.5	12.0		305
DECK	40 x 60	2	B 180	0.5	990 x 1165 x 370		3.6		120
DECK	40 x 60	2	B 230	0.5	990 x 1165 x 420		3.6		130
PROOFER	40 x 60	12	90		988 x 1165 x 660	0.5			65

MODEL	TRAY CM	DISTANCE NR	MM	BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER KW	KW	KCAL	WEIGHT KG
FR MINI COMBI E57.8	40 x 60	8	83	2.8	1088 x 1365 x 111 + 200	1.5	12.0		335
FR MINI COMBI E57.10	40 x 60	10	83	3.5	1088 x 1365 x 1280 + 200	1.5	12.0		350
DECK	40 x 60	2	B 180	0.7	1088 x 1365 x 370		4.6		150
DECK	40 x 60	2	B 230	0.7	1088 x 1365 x 420		4.6		160
PROOFER	40 x 60	12	90		1088 x 1365 x 660	0.5			100

**VERSATILITY
WITHOUT
VOLUMINOSITY**

Tipology
Rotating compact
rack ovens

Bassanina
Baking art



FR BABY 40 X 60

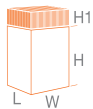


Rotating rack convection oven. It meets reduced space requirements in height. Its versatility makes it perfect for many needs. Suitable for a large variety of bread and confectionery products. Small and medium size. Electric operation with highperformance armoured heating elements, or gas or diesel powered combustion chamber. Removable 12 trays rack for trays of 40x60, 50x70 or 60x80 cm. Can be provided with 2 trays electrical deck or additional 12 trays proofer, located on the upper part of the oven. Stainless steel facade, baking chamber and steam suction system. Double glass door. The removable steamer located inside the baking chamber is activated by a timer. Manual steam exhaust valve. Perfect heat and steam distribution, even with continuous work cycles. It can be equipped with a mechanical or digital control panel. Three-phase power supply 230v or 400v. 50 or 60 hz. Special voltage upon request.



Door protection

FR baby



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		KCAL	WEIGHT KG
		NR	MM			KW	KW		
FR BABY E46	40 x 60	12	80	2.8	980 x 1500 x 1470 + 90	1	17		450
FR BABY 46	40 x 60	12	80	2.8	980 x 1500 x 1470 + 90	1		20.000	450
FR BABY COMB 46	40 x 60	12	80	2.8	980 x 1500 x 1470	1	17	20.000	450
DECK	40 x 60	2	B 180	0.5	980 x 1240 x 520 + 90		4.5		150
DECK	40 x 60	2	B 230	0.5	980 x 1240 x 570 + 90		4.5		160
PROOFER	40 x 60	12	66		980 x 1010 x 650		0.5		60

FR BABY 50 X 70

Tipology
Rotating compact
rack ovens

Bassanina
Baking art

Rotating rack convection oven. It meets reduced space requirements in height. Its versatility makes it perfect for many needs. Suitable for a large variety of bread and confectionery products. Small and medium size. Electric operation with highperformance armoured heating elements, or gas or diesel powered combustion chamber. Removable 12 trays rack for trays of 40x60, 50x70 or 60x80 cm.

Can be provided with 2 trays electrical deck or 12 trays proofer,

located on the upper part of the oven. Stainless steel facade, baking chamber and steam suction system. Double glass door. The removable steamer located inside the baking chamber is activated by a timer. Manual steam exhaust valve. Perfect heat and steam distribution, even with continuous work cycles. It can be equipped with a mechanical or digital control panel. Three-phase power supply 230v or 400v. 50 or 60 hz. Special voltage upon request.



Door handle



2 trays Static electric
baking chamber



FR baby comb



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER			WEIGHT KG
		NR	MM			KW	KW	KCAL	
FR BABY E57	50 x 70	12	80	4.2	1120 x 1640 x 1470 + 90	1	17		500
FR BABY 57	50 x 70	12	80	4.2	1120 x 1640 x 1470 + 90	1		23.000	500
FR BABY COMB 57	50 x 70	12	80	4.2	1120 x 1640 x 1470	1	17	23.000	500
DECK	50 x 70	2	B 180	0.7	1120 x 1380 x 520 + 90			5.5	180
DECK	50 x 70	2	B 230	0.7	1120 x 1380 x 570 + 90			5.5	190
PROOFER	50 x 70	12	66		1120 x 1150 x 650			0.5	70

FR BABY 60 X 80



Rotating rack convection oven. It meets reduced space requirements in height. Its versatility makes it perfect for many needs. Suitable for a large variety of bread and confectionery products. Small and medium size. Electric operation with highperformance armoured heating elements, or gas or diesel powered combustion chamber. Removable 12 trays rack for trays of 40x60, 50x70 or 60x80 cm.

Can be provided with 2 trays electrical deck or 12 trays proofer, located

on the upper part of the oven. Stainless steel facade, baking chamber and steam suction system. Double glass door. The removable steamer located inside the baking chamber is activated by a timer. Manual steam exhaust valve. Perfect heat and steam distribution, even with continuous work cycles. It can be equipped with a mechanical or digital control panel. Three-phase power supply 230v or 400v. 50 or 60 hz. Special voltage upon request.

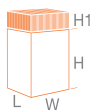


Glass window



12 trays proofer

FR baby proving chamber



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		KCAL	WEIGHT KG
		NR	MM			KW	KW		
FR BABY E68	60 x 80	12	80	5.8	1260 x 1870 x 1590 + 90	1	23.5		700
FR BABY 68	60 x 80	12	80	5.8	1260 x 1870 x 1590 + 90	1		35.000	700
FR BABY COMB 68	60 x 80	12	80	5.8	1260 x 1870 x 1590	1	23.5	35.000	700
DECK	60 x 80	2	B 180	0.96	1260 x 1565 x 520 + 90		7.5		230
DECK	60 x 80	2	B 230	0.96	1260 x 1565 x 570 + 90		7.5		240
PROOFER	60 x 80	12	66		1260 x 1300 x 650		0.5		80

FR COMPACT 40 X 60

Tipology
Rotating compact
rack ovens

Bassanina
Baking art

Compact is a convection and rotating rack oven. Minimal overall dimensions, but excellent capacity and performance. Its versatility makes it suitable for a large variety of bread and confectionery products. The rotating rack and balanced air flow distribution allow even and regular baking, that provides volume and softness. Electric operation with high performance armoured heating elements from the top, gas or diesel powered with rear combustion chamber. Removable

rack with 40x60, 45x65 or 50x70 cm trays. Baking chamber and facade in stainless steel with double glass door. Removable steamer located inside the baking chamber is activated by a timer. Perfect steam distribution, even with continuous work cycles. It can be equipped with a mechanical or digital control panel. Three phases power supply 230v or 400v. 50 Or 60 hz. Special voltage upon request.



FR compact 46



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		KCAL	WEIGHT KG
		NR	MM			KW	KW		
FR COMPACT E46	40 x 60	15	97	3.6	980 x 1190 x 2020 + 330	1	23.5		550
FR COMPACT G46	40 x 60	15	97	3.6	980 x 1500 x 2020 + 330	1		29.000	650

FR COMPACT 50 X 70



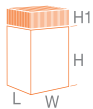
Compact is a convection and rotating rack oven. Minimal overall dimensions, but excellent capacity and performance. Its versatility makes it suitable for a large variety of bread and confectionery products. The rotating rack and balanced air flow distribution allow even and regular baking, that provides volume and softness. Electric operation with high performance armoured heating elements from the top, gas or diesel powered with rear

combustion chamber. Removable rack with 40x60, 45x65 or 50x70 cm trays. Baking chamber and facade in stainless steel with double glass door. Removable steamer located inside the baking chamber is activated by a timer. Perfect steam distribution, even with continuous work cycles. It can be equipped with a mechanical or digital control panel. Three phases power supply 230v or 400v. 50 Or 60 hz. Special voltage upon request.



Door protection

FR compact 57



MODEL	TRAY CM	DISTANCE		BAKING MQ	DIMENSIONS MM - W x L x H + H1	POWER		KCAL	WEIGHT KG
		NR	MM			KW	KW		
FR COMPACT E57	50 x 70	15	97	5.2	1120 x 1430 x 2020 + 330	1	28.0		600
FR COMPACT G57	50 x 70	15	97	5.2	1120 x 1680 x 2020 + 330	1		35.000	800

THE STEAM PIPES SERIES

Tipology
Steam pipes
ovens

Bassanina
Baking art

TUBIX
ZOOM





STEAM PIPES OVENS

STABLE BAKING

Tipology
Steam pipes
ovens

Bassanina
Baking art





The steam pipes deck oven Tubix is a static oven, with baking chambers arranged vertically. Its chief characteristic is the heating system: a dense network of closed circuit pipes in which steam circulates. The baking chambers are wrapped by these annular tubes that radiate heat. The floor and ceiling of each chamber are in direct contact with the band of pipes and receive heat by conduction. An internal smoke channel, entirely in refractory material, transmits the energy from the combustion to the pipes. This provides a high energy supply ensuring even cooking on all levels. The perfectly sized smoke ducts made of refractory bricks, automatic device for the draft adjustment and the lateral padded concretes guarantee low consumption, quick temperature recovery and perfect uniform baking. This oven provides a constant and excellent evenness of the temperature and its extraordinary stability after loading. The baking products rest on slabs made from a special concrete mix suitable for alimentary use. These furnish a perfect heat distribution over the entire surface. Each chamber is made in stainless steel and supplied from powerful steam generators that make available repeated inlets of large quantities of steam. The powerful steam system is independent for each baking chamber, and its technical conformation and high efficiency materials, provides immediate steam

expansion, penetrating into the baking chamber in large quantities. The oven loading and unloading operations are facilitated. The stainless steel input mouths are arranged for the use of the proper conveyor belts, and are equipped with balanced doors of tempered crystal glass and steel. These doors can be easily removed from their seats, in order to allow an easy cleaning of the doors themselves and of the baking chamber. A carefully designed combination of substantial mass and efficient insulation, provides the oven with thermic inertia, even heat distribution and its characteristic economic efficiency. The configuration available are 3 or 4 chambers with 2, 3 or 4 doors. The depth of the chambers is 1600, 2000 o 2400 mm. With surface areas of 8 to 24 m². The height of the baking chamber is 180 mm, on request the top can be 210 mm. It is further available in two versions: with mechanical or digital and programmable panel in 24 volt. The oven works with a gas or diesel burner and, on request with a solid fuel furnace. All of this means homogeneity on the color and uniformity on the baking. The bread rises better during the loading, uniform and progressive coloring, nice shining, during the baking a generous crust which keeps aromas and helps for a longer conservation. High production oven, always ready for a load.



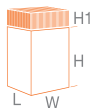
The wood furnace



The pipes



The decks



MODEL	DECKS		BAKING SURFACE			OUTSIDE DIMENSIONS					CHAMBER DISTANCE FROM THE FLOOR		POWER		WEIGHT INSTALLED
	NR	DOORS NR	MQ	MM	MM	MM - W x L x H + H1	MM	MM	MM	MM	KW	KCAL/H	KG		
420 4C/2D	4	2	7.90	1600	1240	1840 x 2810 x 2200 + 330	850	1100	1350	1600	1.4	65.000	6500		
421 4C/2D	4	2	9.90	2000	1240	1840 x 3210 x 2200 + 330	850	1100	1350	1600	1.4	80.000	6900		
422 4C/2D	4	2	11.90	2400	1240	1840 x 3610 x 2200 + 330	850	1100	1350	1600	1.4	90.000	7300		
330 3C/3D	3	3	8.90	1600	1860	2460 x 2810 x 2200 + 330	1000	1250	1500		1.4	70.000	8500		
331 3C/3D	3	3	11.20	2000	1860	2460 x 3210 x 2200 + 330	1000	1250	1500		1.4	85.000	8900		
332 3C/3D	3	3	13.40	2400	1860	2460 x 3610 x 2200 + 330	1000	1250	1500		1.4	95.000	9300		
430 4C/3D	4	3	11.90	1600	1860	2460 x 2810 x 2200 + 330	850	1100	1350	1600	1.4	90.000	9700		
431 4C/3D	4	3	14.90	2000	1860	2460 x 3210 x 2200 + 330	850	1100	1350	1600	1.4	120.000	10100		
432 4C/3D	4	3	17.90	2400	1860	2460 x 3610 x 2200 + 330	850	1100	1350	1600	1.4	135.000	10500		
242 2C/4D	2	4	11.90	2400	2480	3080 x 3610 x 1700 + 330	1000	1250			1.4	90.000	9700		
440 4C/4D	4	4	15.90	1600	2480	3080 x 2810 x 2200 + 330	850	1100	1350	1600	1.4	125.000	10500		
441 4C/4D	4	4	19.80	2000	2480	3080 x 3210 x 2200 + 330	850	1100	1350	1600	1.4	140.000	10900		
442 4C/4D	4	4	23.80	2400	2480	3080 x 3610 x 2200 + 330	850	1100	1350	1600	1.4	160.000	11300		
443 4C/4D	4	4	27.80	2800	2480	3080 x 4010 x 2200 + 330	850	1100	1350	1600	1.4	170.000	11700		

BAKING VERSATILITY

Tipology
Steam pipes
ovens

Bassanina
Baking art



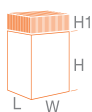


Zoom is a steam pipe oven with four overlapping baking chambers. It is designed to satisfy the best ratio between capacity, power and costs. The chief characteristic is the heating system: a dense network of closed circuit pipes in which steam circulates. The baking chambers are wrapped by these annular tubes that radiate heat. The floor and ceiling of each chamber are in direct contact with the band of pipes and receive heat by conduction. The oven guarantees constant, optimal heat distribution and extraordinary stability during the baking. This ensures homogenous baking, which helps to maintain the product's aroma and prolongs its shelf-life. Due to its versatility, zoom is suitable for the many needs of bakers and confectioners. Its heat flexibility, enabling rapid temperature adjustment, allows you to bake different types of products (bread, cakes, pizza...). The result is a floor based baking, which results in well formed, soft and fragrant products. Its special heat exchange with channels for the recycling of hot combustion smoke, the efficient

insulation give the oven its distinctive uniform heat distribution and its low running costs. The heat exchange system, guaranteeing homogenous baking with limited fuel consumption. Its particular design and construction permits to move and an easy repositioning, any time without disassembling. Each chamber is made from stainless steel and served by separate steam generators. Because of their technical conformation and high-performance materials, these generators allow instant expansion of the steam which is forced inside the baking chamber. The loading doors, made from stainless steel and tempered glass, are designed for the use of special baking belts. The floor made from a special high thermal performance compound with high mechanical resistance, suitable for food use. The decks are available in dimensions of 80x120 cm, 120x120 cm or 120x180 cm with a height of 23 cm for the top chamber and 17.50 cm for the others. The total baking surface area is 4, 6 or 9 sqm. Zoom operates with liquid or gaseous fuels.



The façade



MODEL	DECKS	DOORS	NUMBER OF TRAYS	BAKING SURFACE		DIMENSIONS	POWER		WEIGHT		
	NR	NR		NR	CM		MQ	MM		KW	KCAL
ZOOM 812	4	1	NR. 16	40 x 60	4.0	820 x 1230	1380 x 2280 x 2000 + 350		1.0	22.000	1850
ZOOM 1212	4	2	NR. 24	40 x 60	6.0	1230 x 1230	1800 x 2280 x 2000 + 350		1.0	30.000	2250
ZOOM 1218	4	2	NR. 36	40 x 60	9.0	1230 x 1840	1800 x 2900 x 2000 + 350		1.0	45.000	2950

THE ELECTRIC SERIES

Tipology
Electric
ovens

Bassanina
Baking art

FEP DECK
FM MODULAR 2T 4T
FM MODULAR 3T 6T

20.0 200

50 50 50

10 00
01 01

ELEEC TRIC OV ENS

FEP 3-4 DECKS 1-2 DOORS

Tipology
Electric
ovens

Bassanina
Baking art

Electric decks oven at 1 doors of 800 mm or 2 doors of 600 mm. 3 Or 4 decks. Top deck of 230 mm high and the others of 180 mm. It is designed to satisfy the most demanding production needs and the best ratio between baking surface, power and costs. Its features are the constant temperature level, the ready response in baking regulation and the uniformity distribution of the heat. Temperature regulation is separate for each chamber with control of power percentage shared between top and bottom. Electronic controller economiser reduces

the installed power by 50% approximately. Baking floors in refractory materials conforming to food use. Front and steam aspiration system in stainless steel. Armoured high yield resistances. Powerful and independent steam generators. Loader inlets, in stainless steel and tempered crystal, prepared for use of specific loaders. Mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Special voltage on demand.



MODEL FEP	DECKS NR	DOORS NR	BAKING MQ	MM	DIMENSIONS MM - W x L x H + H1	POWER KW	WEIGHT KG
31.8.12	3	1	2.90	820 x 1200	147 x 221 x 215 + 33	26	1280
31.8.16	3	1	3.80	820 x 1600	147 x 258 x 215 + 33	35	1500
31.8.20	3	1	4.80	820 x 2000	147 x 298 x 215 + 33	41	1610
32.12	3	2	4.40	1200 x 1200	185 x 221 x 215 + 33	35	1730
32.16	3	2	5.80	1200 x 1600	185 x 258 x 215 + 33	45	1850
32.20	3	2	7.20	1200 x 2000	185 x 298 x 215 + 33	54	1970
32.25	3	2	9.00	1200 x 2500	185 x 348 x 215 + 33	63	2150
41.8.12	4	1	3.80	820 x 1200	147 x 221 x 215 + 33	34	1350
41.8.16	4	1	5.20	820 x 1600	147 x 258 x 215 + 33	46	1570
41.8.20	4	1	6.40	820 x 2000	147 x 298 x 215 + 33	54	1830
42.12	4	2	5.80	1200 x 1200	185 x 221 x 215 + 33	46	1950
42.16	4	2	7.70	1200 x 1600	185 x 258 x 215 + 33	60	2100
42.20	4	2	10.00	1200 x 2000	185 x 298 x 215 + 33	72	2250
42.25	4	2	12.00	1200 x 2500	185 x 348 x 215 + 33	84	2370

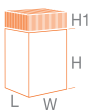
FEP 3/4 DECKS 3 DOORS



Electric decks oven with independent temperature regulation for each chamber and control of shared percentage between top and floor. Electronic controller with economizer to reduce installed power by 50% proximally. Baking floors in refractory materials conforming to food use. Front and steam aspiration system in stainless steel. Ar-moured high yield resistances. Chambers served by powerful independent steam generators. The oven-feed openings, in stainless steel and tempered glass,

are designed for use of the appropriate loaders.

Useful chamber height is mm. 180, 230 Or 280. The oven is designed and created to satisfy large scale production requirements, while provides a constant and excellent evenness of the temperature and its extraordinary stability after loading. It can be supplied with mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Special voltage on demand.



MODEL FEP	DECKS NR	DOORS NR	BAKING MQ	MM	DIMENSIONS MM - W x L x H + H1	POWER KW	WEIGHT KG
33.16	3	3	8.60	1800 x 1600	2460 x 2580 x 2150 + 370	63	2170
33.20	3	3	10.80	1800 x 2000	2460 x 2980 x 2150 + 370	76	2370
33.25	3	3	13.50	1800 x 2500	2460 x 3480 x 2150 + 370	89	2500
43.16	4	3	11.50	1800 x 1600	2460 x 2580 x 2150 + 370	84	2460
43.20	4	3	14.40	1800 x 2000	2460 x 2980 x 2150 + 370	101	2660
43.25	4	3	18.00	1800 x 2500	2460 x 3480 x 2150 + 370	119	3300

FM MODULAR 2T - 4T

Tipology
Electric
ovens

Bassanina
Baking art

Modular electric deck oven, with overlying and independent chambers, useful height 180, 230 or 280 mm. Its versatility makes it suitable for the needs of most bakers and pastry-shops, as it enables them to bake different products (bread, pastry, pizza, ...). Due to its construction system, the oven can be repositioned any moment and the Baking capacity increased. Independent temperature control of top and floor, steam aspiration system and stainless steel structure.

Electronic controller equipped with economiser means power can be reduced by 50% approximately. Baking floors are in refractory material for food use. Independent steam generators and leavening chamber optional. Total capacity 2 or 4 trays measuring cm. 40x60 or 46x66. It can be supplied with mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Mono-phase or special voltage on demand.



MODEL	TRAYS		POWER	BAKING		DIMENSIONS	WEIGHT
FEP	CM	NR	KW	MQ	MM	MM - W x L x H + H1	KG
FM 2T	40 x 60	2	4.5	0.5	610 x 820	990 x 1290 x 320 l370 l420	115
PROOFER	40 x 60	12	0.5			990 x 1290 x 660 + 10	65
HOOD			0.1			990 x 1490 x 170 + 90	25
STEAM GENERATOR			1		2/3/4		50/70/90
FM 2T	60 x 40	2	4.5	0.5	820 x 620	1200 x 1070 x 320 l370 l420	115
PROOFER	60 x 40	14	0.5			1200 x 1070 x 750 + 10	95
HOOD			0.1			1200 x 1220 x 170 + 90	25
STEAM GENERATOR			1		2/3/4		62/80/98
FM 4T	40 x 60	4	8.40	1.0	820 x 1220	1200 x 1670 x 320 l370 l420	170
PROOFER	40 x 60	21	0.5			1200 x 1670 x 750 + 10	130
HOOD			0.1			1200 x 1820 x 170 + 90	30
STEAM GENERATOR			1.4		2/3/4		120/165/210

FM MODULAR 3T - 6T



Modular electric rack oven, with overlying and independent chambers, useful height 180, 230 or 280 mm. Its versatility makes it suitable for the needs of most bakers and pastry-makers, as it enables them to bake different products (bread, pastry, pizza, ...). Due to its construction system, the oven can be repositioned any moment and the baking capacity increased. Independent temperature control of top and floor, steam aspiration system and stainless steel structure. Electronic controller equipped with economiser means installed power can be reduced by 50% approximately. Baking floors are in refractory material for food use. Independent steam generators and leavening chamber optional. Total capacity 3 or 6 trays measuring cm. 40x60 or 46x66. It can be supplied with mechanical or programmable digital control panel. Three-phase power + neutral at 230v or 400v, with 50 or 60 hz frequency. Mono-phase or special voltage on demand.



MODEL	TRAYS		POWER	BAKING	DIMENSIONS	WEIGHT	
FEP	CM	NR	KW	MQ			
FM 3T	40 x 60	3	6.2	0.8	1220 x 620	1600 x 1070 x 320 I370 I420	115
PROOFER	40 x 60	14	0.5			1600 x 1070 x 750 + 10	120
HOOD			0.1			1600 x 1220 x 170 + 90	30
STEAM GENERATOR			1		2/3/4		62/80/98
FM 6T	40 x 60	6	11.8	1.5	1220 x 1220	1600 x 1670 x 320 I370 I420	230
PROOFER	40 x 60	28	1.0			1600 x 1670 x 750 + 10	180
HOOD			0.1			1600 x 1820 x 170 + 90	35
STEAM GENERATOR			1.4		2/3/4		120/165210/98

