



ROTOR

**ROTATING
RACK OVENS**



 **MADE
IN
ITALY**

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ABOUT 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

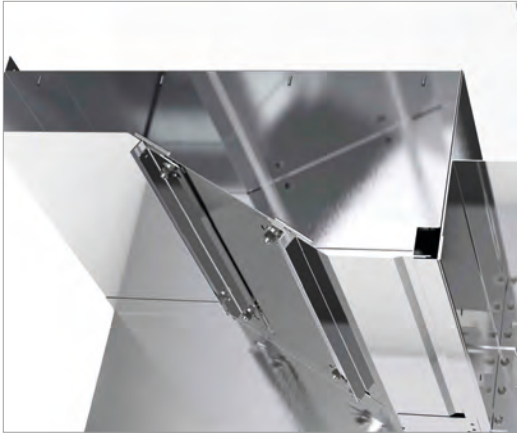
- Micro switch door opening control.
- Security thermostat.
- Safety handle.
- Clutch rack rotation.
- Overpressure breather.
- Loading/unloading suction hood.
- CE. Machine is guaranteed under the applied EU directives.

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

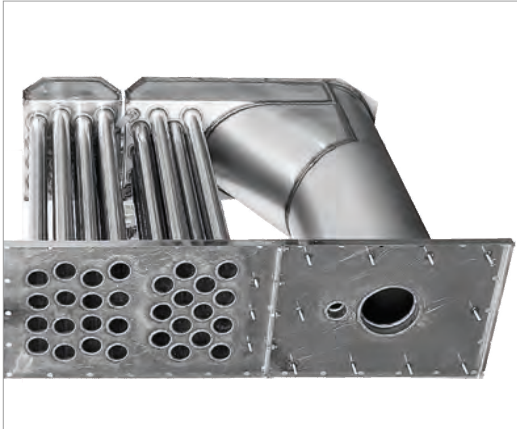
- Stable, uniform and even baked.
- Volume and softness to all types of bread.
- Perfectly colored product.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.



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

26*	elements	6x20	liters per seconds
198*	kg, weight	26,25	length of the course
4	entry levels	15/18	minutes for recovery

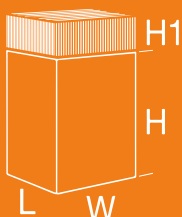
It consists of "U" iron elements, over posed and canted alternatively. The water, introduced in several points by means of pipes, flows downward. These elements are heated at high temperature, producing therefore the water vaporization. These elements are removable for easy clean.

The steam generator has a very important mass, for example in the model 68 (60x80) there are 4 modules with a total weight of 198 kg. The results are: a perfect distribution of steam throughout the baking chamber, instant and plenty of saturated steam which coats the bread, shiny and well developed bread final product, no stop baking even with short cycles and high stream injections without any problem.

PERFORMANCE

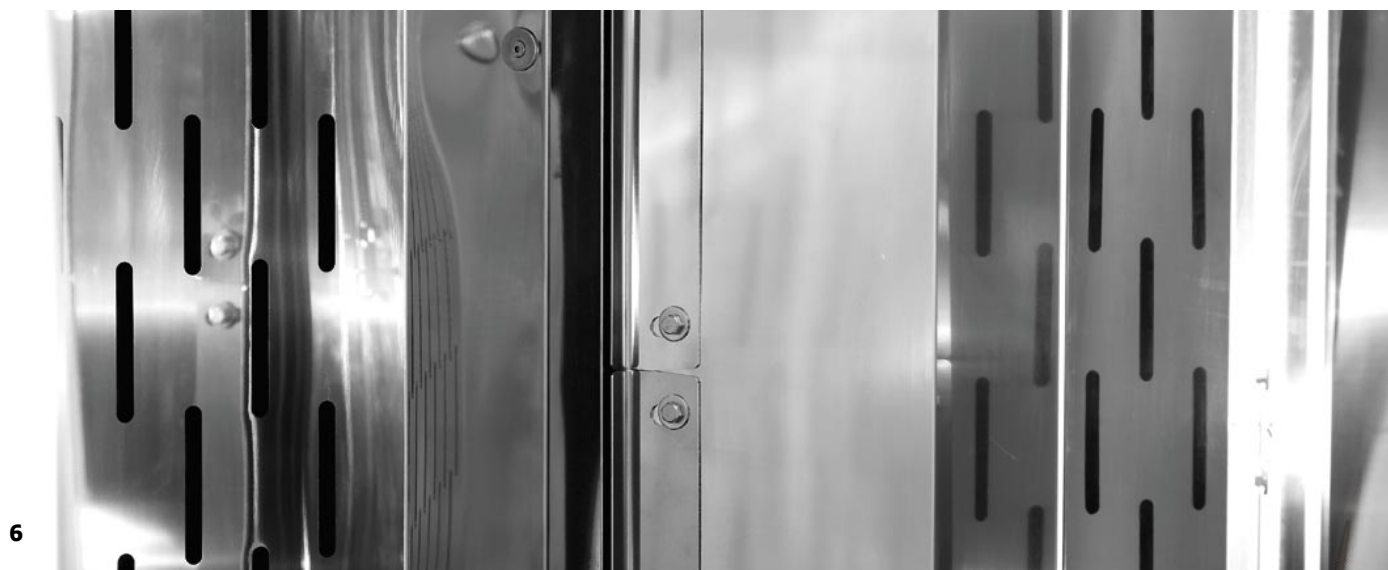
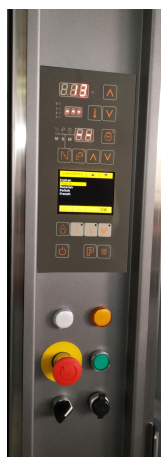
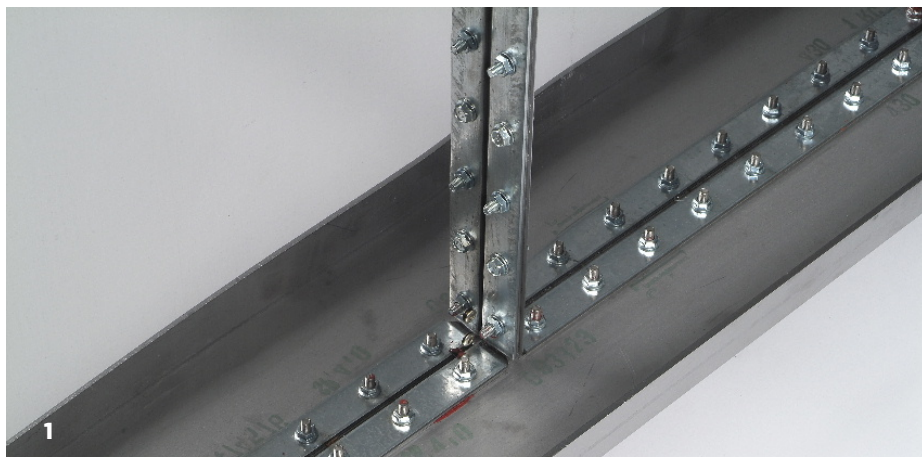
- Maximum working temperature of 300° C.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality and temperature rising.
- Excellent response to various baking adjustments.
- Temperature decreasing when opening the door around 20° C.

- 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
	CM	NR	KW	KCAL	ELECTRIC KW	MQ	MM - W x L x H	
ROTOR 57	50 x 70	18	1.7	45000	18 x 2400 W 36.0	6.3	1240 x 1620 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+402	1450
ROTOR 610	60 x 100	18	3.0	70000	18 x 3000 W 54.0	10.8	1630 x 2130 x 2220+402	1740
ROTOR 89	80 x 90	18	3.0	70000	18 x 3400 W 61.2	13.0	1630 x 2130 x 2220+402	1740
ROTOR 810+	80 x 100	18	3.0	75000	18 x 3400 W 61.2	14.4	1725 x 2230 x 2340+402	1980
ROTOR 812	80 x 120	18	3.8	95000	24 x 3400 W 81.6	17.2	2000 x 3000 x 2600+370	2100

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



INFO

1. Anti-expansion coupling
2. Door's windows
3. Control panel types
4. Safety handle
5. The lights
6. Slots for baking adjustment



BASSANINA Baking Art
Forma S.r.l.
 Via Righetto, 22/24 36055 NOVE (VI) Italy

Tel. +39 0424 411325
info@bassanina.com
www.bassanina.com