



ROTATING
RACK OVENS
electric

CYCLOPE COMPACT E



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ABOUT CYCLOPE ROTOR

COMPACT is a **convection oven**, equipped with **forced air circulation** and **rotating rack**. **Minimal overall dimensions**, 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.

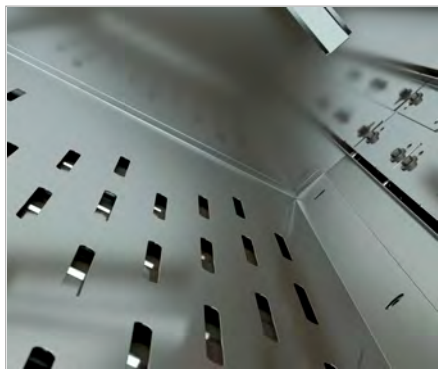
Electric operation with high performance armored heating elements from the top. Removable rack of **cm.40x60**, **cm.45x65** or **18x26 inch trays**.

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 touch screen control panel. Three phases power supply 230v or 400v. 50 or 60 hz. Special voltage upon request 110/208v.60hz.

COMPACT is the synthesis between compact structure and effective result. A satisfied baking.



FEATURES

- Compact size with services on top and front.
- Made of 1.0 to 4.0 mm gauge stainless 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 electric power.

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.630x1865, in inch 24.8x73.40.
- Maximum rotation diagonal in mm.815, in inch 32.
- Electric voltage: 400/50-60/3 -220/50-60/3 -220/1.
- Electric voltage: 208/60/3 -110/1.
- Water connection: inlet 1/2", outlet 3/4".
- Steam exhaust outlet: 180 mm, in inch 7.
- Multiple versions: mechanical, LCD or touch screen programmable panel.
- 2-years guaranteed.

BAKING QUALITY

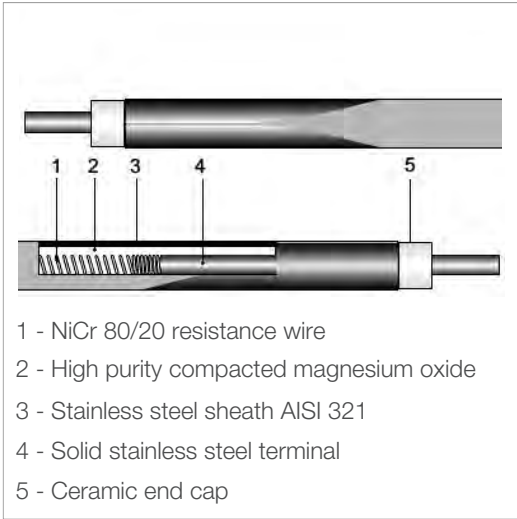
- Stable, uniform and even baked.
- Volume and softness to all types of bread.
- Perfectly colored product.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.



1. STRUCTURE

430	AISI	270	baguettes per hour
0	no welding	300°	max working temperature
100%	nuts and bolts	100%	same color and even crust thickness

Compact in dimensions. 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. GROUP OF HEATING ELEMENTS

321	AISI	2	nr of individual blocks
6	nr. heat elements of 3750w	10	diameter in mm

This is the part of the oven in which combustion occurs and the air is heated before coming into contact with the product to be baked. The group is inserted from the top and positioned at the rear right side of the oven. The group of armored tubular heating elements is made of AISI 321 stainless steel. Safe and efficient, the elements heat the air to uniform temperature while assuring silence and low operating costs. The heating elements maximize heat exchange and transmit 85% of the heat by convection, rapidly and uniformly, moving large volumes of air. Easily accessible, the heating elements are grouped together in areas with individual power feeding lines to allow customized control of the consumption/performance ratio.



3. STEAM DEVICE

147	spheres	6x20	liters and seconds
90	kilograms weight	21	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.

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 10° C/min.
- Rack suspension hook system or turntable system, suitable for a total rack loading, up to 200 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		NR	KW	ELECTRIC KW	MQ	MM - W x L x H	KG
COMPACT	cm.40x60	18	1.0	6 x 3750 W 22.50	4.32	1030 x 1290 x 2220 +255	600
COMPACT	cm.45x65	18	1.0	6 x 3750 W 22.50	5,26	1030 x 1290 x 2220 +255	600
COMPACT	inch 18x26	18	1.0	6 x 3750 W 22.50	ftq 58,5	inch 40.55 x 83.85 x 87.40 +10	lbs 1325

Inverter or double speed are optional for steam extractor and air circulation fan.



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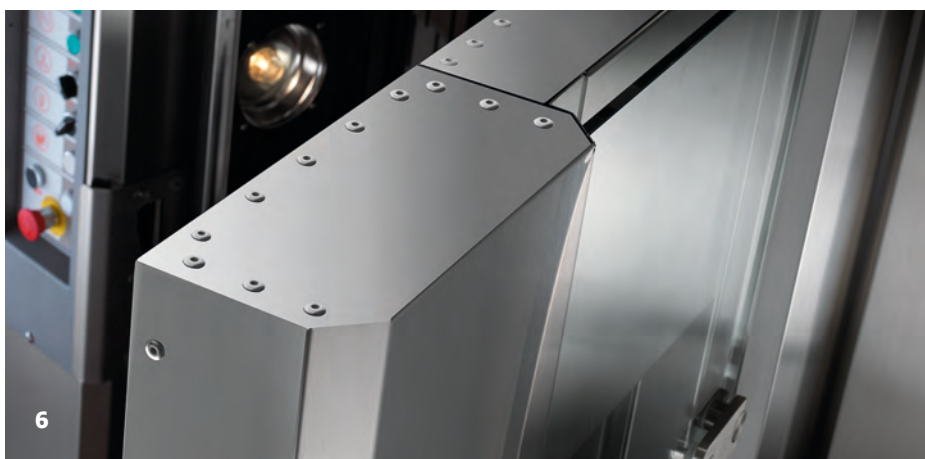
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INFO CYCLOPE

1. New hood. Improved performance
2. New safety handle
3. Protection of the control panel

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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