bassanina
baking art

Cyclope 3 / Baking Smart

CYCLOPE 3

Tipology
Rotating rack ovens

Bassanina
Baking art

MADE IN ITALY

The greatness of baking all in one

The result of technical expertise, 50 years of experience and careful design, this rotary oven features exclusive contours and painstaking attention to detail in all aspects. Balanced distribution of airflows and carefully controlled circulation, for uniform and even baking results in all parts of the oven. The ducts with adjustable direction flow guides allow precise adjustment of the quantity and direction of the air jet during baking. The large volume of steam emitted avoids problems 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 oven are its modular assembly system and its control of the baking air.
The oven arrives in 3 large pieces, pre-assembled at the factory. Their bolt-together coupling system is designed to minimize assembly times and guarantee against structural thermal expansion.
A new and exceptionally efficient system for air suction and replacement during the baking cycle. It allows personalized baking cycles according to recipe, with control of fragrance and humidity of the product. A first inverter manages the quantity and speed of the baking air, a second controls time and speed of its exchange.
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, pellets or electric power.

BAKING SMART CONCEPT

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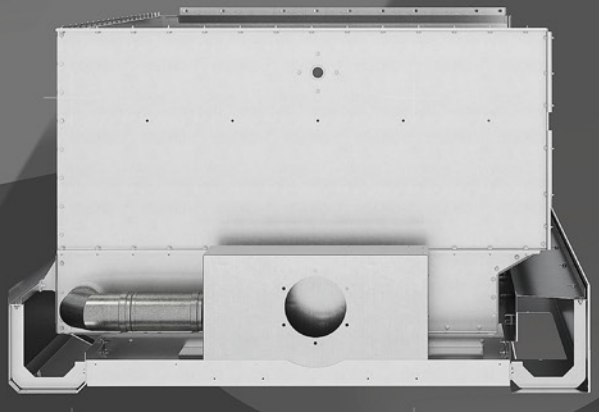

**1 ** Cyclope 3
passes easily through reduced measures

**2 ** Cyclope 3
quickness and dexterity of assembly

**3 ** Cyclope 3
More agile transport

CYCLOPE 3

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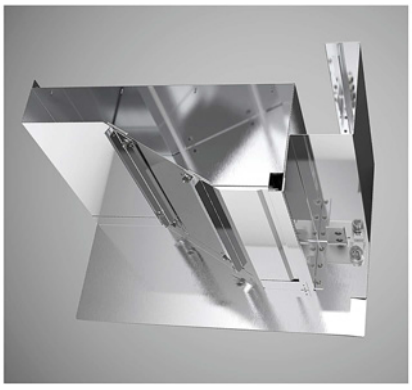
Steam Device

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.

437* spheres
225* kilograms weight 2 inlet levels
6x20 liters and seconds
23 removable channels
15/18 minutes of temperature recovery

BAKING SMART TECHNOLOGY

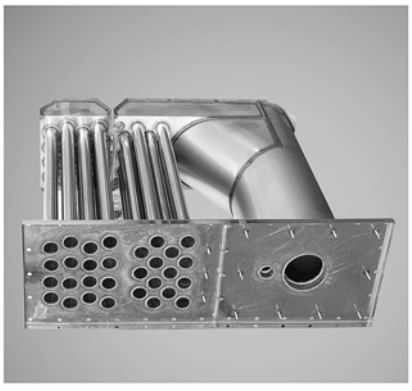
Structure



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.

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

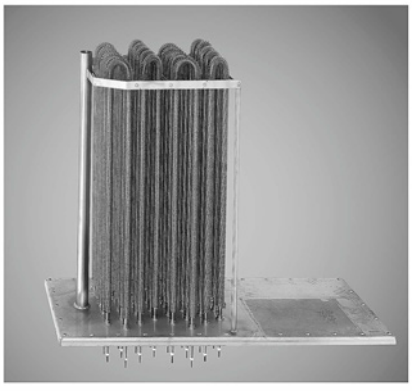
Heat exchanger



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) untill the chimney exit. The design grants long-lasting working life, by representing the results of experience and know-how.

310 AISI
4 turns heat path
1100° heat resistance
30 pipes, heat exchange

Heating elements



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 individuai power feeding lines to allow customized contrai of the consumption/ performance ratio.

321 AISI
18* nr. heat elements + 2 spare parts
2 nr. of individual blocks
30 diameter in mm

Versatility

Cyclope is available in 13 different sizes. From the single trolley for 40 x 60 cm trays to the double trolley for 80 x 90 cm trays. In the inch version, for 1,2 or 4 trays (18"x26" / 20"x28"), single, double and double/double racks. 3 heights per hook trolley, mm.1690/1800/1920, 3 heights per platform trolley mm.1645/ 1765/1895. It can be shipped assembled, in 3 large pieces or completely disassembled. It can work with liquid or gas fuel burner, pellet burner or with electricity. Any voltage on request. Control panel: mechanical, digital, touch screen display.

13 sizes
3 heights
3 shipment choices
3 control types

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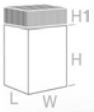
CYCLOPE is a convection oven, equipped with forced air circulation and rotating rack. Its versatile nature makes it suitable for several types of **bread and pastry products**, both small and big-sized.
The high amount of steam during the baking process, grants even bake, homogenous crust and excellent 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.**
The strengths of this oven are its **modular assembly system** and its **control of the baking air**. The oven arrives in **3 large pieces**, pre-assembled at the factory. Their bolt-together coupling system is designed **to minimize assembly time** and **guarantee against** structural thermal **expansion**.
A new and exceptionally efficient system for air suction and replacement during the baking cycle. It **allows personalized baking cycles** according to recipe, with control of fragrance and humidity of the product. A first inverter **manages** the quantity and speed of the baking **air**, a second **controls** time and speed of **its exchange.**

Cyclope \ Rotor 3



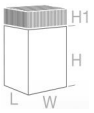
ROTOR offers a perfect connection between functional structure and effective results. It is provided with **rear burner or heating elements**, in order to save space at the front and reduce the costs of logistic.

TECHNICAL DATA

Oven model	Tray cm	Rack height mm	Power Kw	Power Kcal	Electric w	Kw	Baking surface Mq	Dimensions mm(WxL+H+H1)	Weight Kg
ROTOR 46 cmpt	40x60	1810	1.5		6X3750W	22.50	4.32	1030x1285+2210+255	600
ROTOR SINGLE	18"x26"	1810	1.5		6X3750W	22.50	58.80 SqFt	1030x1285+2210+255	600
ROTOR 57	50x70	1690-1810	1.7	45000	15x2400W	36.00	6.30	1240x1620+2070(2220)+330	1180
ROTOR SINGLE	20"x28"	1690-1810	1.7	45000	15x2400W	36.00	67.80 SqFt	1240x1620+2070(2220)+330	1180
ROTOR 68	60X80	1810	2.5	58000	18x3000W	54.00	8.60	1440x1930+2220+420	1450
ROTOR 68.3+	60x80	1920	2.5	58000	18x3000W	54.00	8.60	1440x1930+2340+420	1650
ROTOR 610	60x100	1810-1920	3.0	70000	18x3000W	54.00	10.80	1630x2140+2220(2340)+420	1740
ROTOR 88	80x80	1810-1920	3.0	70000	18x3000W	54.00	11.52	1630x2140+2220(2340)+420	1740
ROTOR 89	80x90	1810	3.0	70000	18x3400W	61.20	13.00	1630x2140+2220+420	1740
ROTOR 89.3+	80x90	1920	3.0	70000	18x3400W	61.20	13.00	1630x2140+2340+420	1940
ROTOR DOUBLE	2x18"x26"	1810-1920	3.0	70000	18x2800W	50.40	117,50 SqFt	1630x2140+2220(2340)+420	1740
ROTOR 810+	80x100	1920	3.0	75000	18x3400W	61.20	14.40	1725x2225+2340+420	2020
ROTOR 812+	2x60x80	1920	3.8	90000	24X3400W	81.60	17.20	2000x2550+2380+420	2300

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

Cyclope \ Roller 3



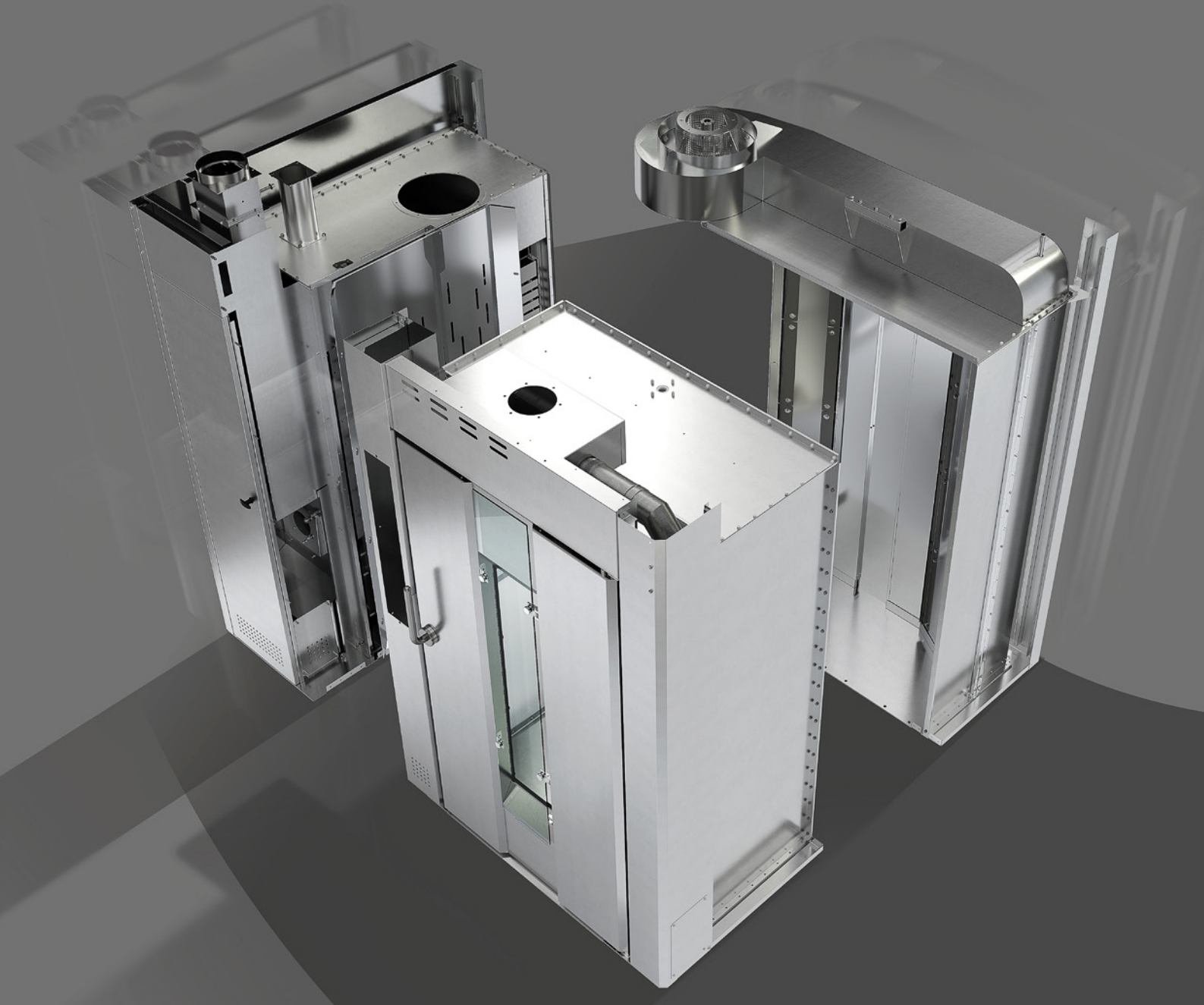
ROLLER is the answer to the big market users in terms of strength, longevity and simplicity. Baking without compromise. It is provided with **front burner and service**, in order to allow the alignment of various working units, by supporting common baking needs.

TECHNICAL DATA

Oven model	Tray cm	Rack height mm	Power Kw	Power Kcal	Electric w	Kw	Baking surface Mq	Dimensions mm(WxL+H+H1) 1	Weight Kg
ROLLER 68	60X80	1810	2.5	58000	18x3000W	54.00	8.60	1910x1550+2220+420	1450
ROLLER 68.3+	60x80	1920	2.5	58000	18x3000W	54.00	8.60	1910x1550+2340+420	1650
ROLLER 89	80x90	1810	3.0	70000	18x3400W	61.20	13.00	2110x1750+2220+420	1740
ROLLER 89.3+	80x90	1920	3.0	70000	18x3400W	61.20	13.00	2110x1750+2340+420	1940
ROLLER DOUBLE	2x18"x26"	1810-1920	3.0	70000	18x2800W	50.40	117,50 SqFt	2110x1750+2220(2340)+420	1740
ROLLER 810+	80x100	1920	3.0	75000	18x3400W	61.20	14.40	2200x1800+2340+420	2200
ROLLER 1015+	1x100x150	1920	3.8	115000	27X3400W	91.80	27.00	2810x2250+2420+420	2400

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

BAKING SMART SERIES



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.

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