bassanina
baking art

ROTOR E

ROTATING
RACK OVENS
electric

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 r**ear heating elements group,** 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.
- Group of armored tubular finned heating elements is made of AISI 321 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 liquid fuel, gas or electricity.

SAFETY DEVICE

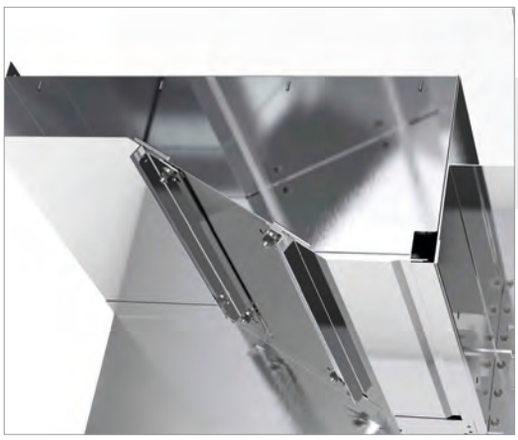
- Micro switch door opening control.
- Security thermostat.
- Safety handle.
- Clutch rack rotation.
- Overpressure breather.
- Loading/unloading suction hood.
- CE. Machine is guaranteed under the applied EU directives.

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).
- Multiple versions: mechanical, digital or LCD programmable panel.
- 2-years guaranteed.

BAKING QUALITY

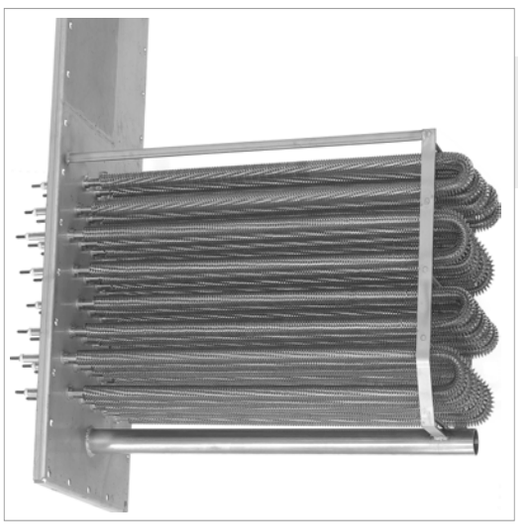
- Stable, uniform and even baked.
- Volume and softness to all types of bread.
- Perfectly colored product.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.



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 heating elements group. 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
18*	nr. heat elements +2 spare parts	**30**	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 accommodated on the left side of the oven and can be located at the front or rear of the appliance. 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 operating costs. Considering the same jacket diameter, finned heating elements provide a larger surface area than that of plain jacketed elements. 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

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

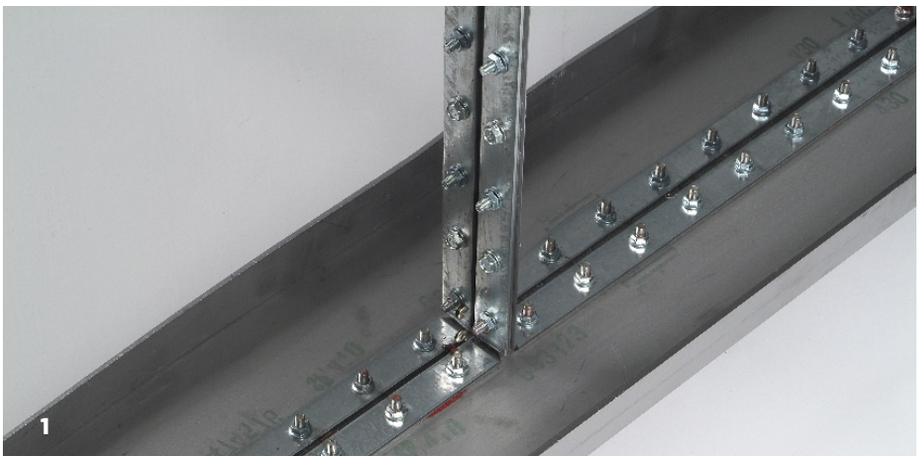
It consists of “U” iron elements, over posed and canted alternatively. The water, introduced in several points by means of pipes, flows downward. These elements are heated at high temperature, producing therefore the water vaporization.
These elements are removable for easy clean.
The steam generator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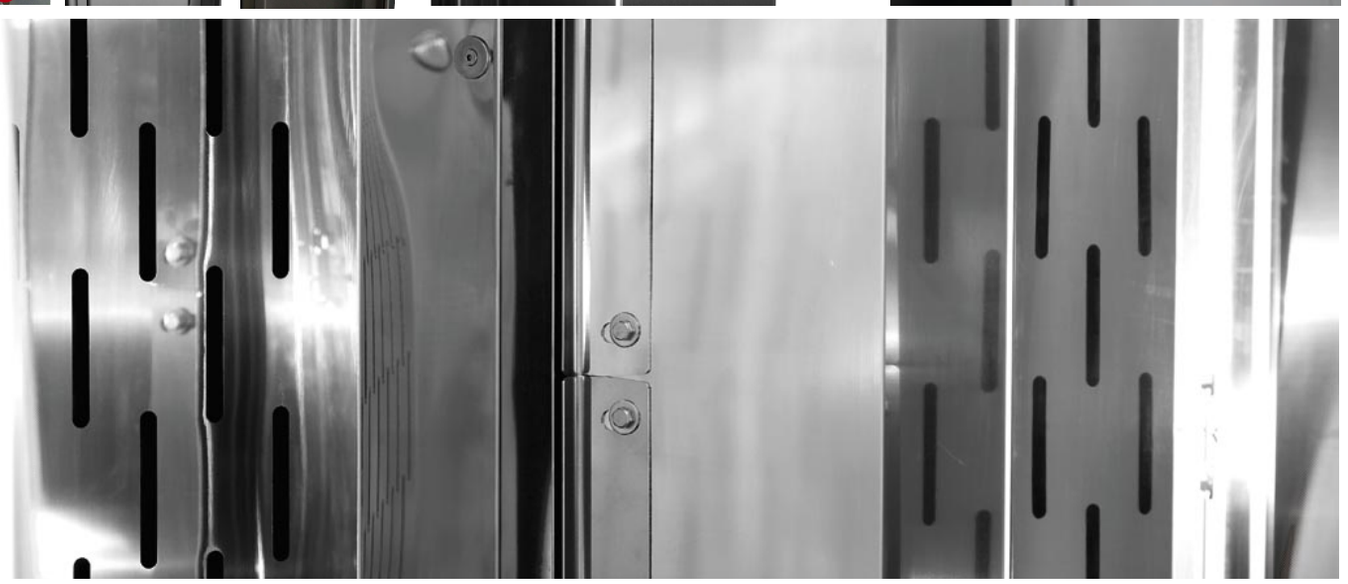
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INFO

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

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