



bassanina
baking art

TUBIX

STEAM PIPES
OVENS



MADE
IN
ITALY

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ABOUT TUBIX

The baking at the top. Tubix is a static **steam pipes deck oven** made of **bricks and concrete**. The chief characteristic is the heating system: a **dense network** of closed **circuit pipes** wraps and heats the baking chambers. The basement is made of refractory materials, where perfectly sized smoke ducts transmit the energy from combustions to the band of pipes. The powerful **steam system**, independent for each deck, provides the **immediate expansion** of the steam in **large quantity**.

The **baking is exceptionally stable, homogeneous** and spreads **gently**. The product rises with optimal fragrance and softness. This oven offers high stability and heat efficiency, **low consumption** and extraordinary baking thrust. Firm floor-base baking suited for **great quantity and large-size bread**.



FEATURES

- Heat by conduction: a network of closed circuit pipes in which steam circulates.
- Smoke ducts of refractory bricks.
- Independent generous steam generators for any chamber.
- Made of 1.0 to 3.0 mm gauge stainless steel AISI 430. 1.5 mm for the façade AISI 304.
- Baking floors made of 20 mm fireproof concrete plates, suitable for food use.
- Water manifold made of stainless steel.
- Balanced loading doors of thick temperate glass; removable for easy cleaning.
- Available in liquid or gaseous fuels.
- Furnished completely disassembled.

SAFETY DEVICE

- Automatic safety thermostat.
- Emergency push button.
- Steam exhaust fan.
- Overpressure ducts damper.
- Overpressure doors damper.
- Microswitch on the chimney lock.
- Machine is guaranteed under the applied EU directives.

SPECIFICATIONS

- 3/4 decks of 180 mm high with 2/3/4 doors.
- Deck depth (mm): 1600, 2000, 2400.
- Total baking surface area (sq m): from 8 to 24.
- 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: 42: 180 mm. 33/43: 260 mm. 44: 260 mm.
- Smoke exhaust outlet: 42: 200 mm. 33/43: 220 mm. 44: 260 mm.
- Multiple versions: mechanical or digital programmable panel.
- 2-years guaranteed, 5-years on the steam pipes.

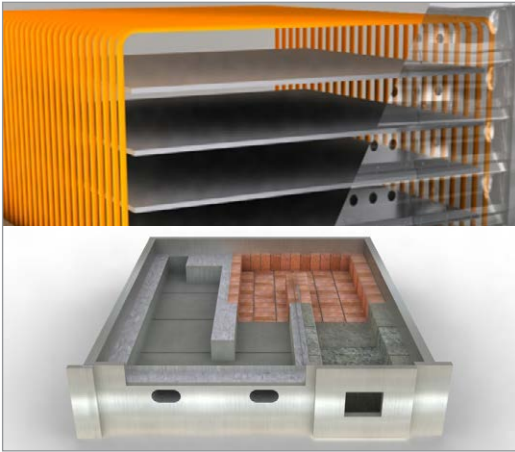


★ BAKING QUALITY

- Absolutely uniform heat distribution.
- Even bake and perfect coloured baked goods.
- Fragrance, volume and softness to all types of bread.
- Excellent developed from de soil. The generous crust keeps aromas and helps for a longer conservation.
- Excellent crust. Shiny and homogenous thickness.
- Excellent texture. Bread well developed.

🔧 PERFORMANCE

- Thermal efficiency combined with high energy saving.
- High performance steam device: high amount of steam and short recovering time.
- Silent and stable machine, no moving part.
- Maximum working temperature of 300°C.
- Time of continuous running is 24/24h.
- Uninterrupted baking cycles without affecting bread's quality.
- Average gradient of temperature rise, around 2/3 C/min.
- The temperature of external panels' surface is not exceeding 25°C the ambient temperature.
- All technical parts are located on the front side. Easy access and maintenance.
- Free space around the machine is not requested.
- Insulation with compressed panels and rock wool flocks.
- No toxic materials are employed.



1. STRUCTURE

430/304	AISI	30%	refractory components' weight
1.0-3.0	mm gauge stainless steel	20	mm, baking floors' thickness

The oven is made of stainless steel with thickness of 1, 1,5, 2 or 3 mm. The façade of AISI 304 has a 1,5 mm thickness and inside every baking chamber is panelled with 1 mm stainless steel. The baking floors are made of 20 mm extremely dense (1.900 kg/m³) fireproof concrete plates. Capable of high heat storage, high mechanical resistance and an exclusive coating that allows easy maintenance. The applied materials are exclusively mineral, the sheets are hygienic and include no health-damaging substances. The loading doors are designed for the use of the proper conveyor belts. The opening is up-bottom. They are made in thick temperate glass, perfectly balanced by counter-weights, for fast opening and easy cleaning. The basement is a modular system made of thermic cement and refractory bricks that create the channels where hot smokes circulate. These ducts transmit the energy from the combustion to the band of pipes. The outside covering is made of stainless steel.



2. THE PIPES

27	mm diameter of each pipe	0	welding
4	mm thickness of each pipe	0	ring type

The pipe bands are the real heart of the oven: the thermal "engine" that carries the heat to the baked products. The pipes diffuse an absolutely uniform heat in every part of the baking chamber. Their high storage capacity and the slow speed of heat release give its recognized gentle baking. Every tube constitutes a completely independent circuit, which contains demineralized water for about half of its volume that becomes steam during the heating process. A dense network of rings wraps the baking chambers and transmit heat by conduction to every single point. The pipes are made of high endurance steel, cold-drawn, without welding. They are tested one by one according to the rules UNI 663/68. The diameter is 27 mm, the thickness 4 mm. The distance among each other, their position and the real volume of water inside, are the result of our experience and know-how.



3. STEAM DEVICE

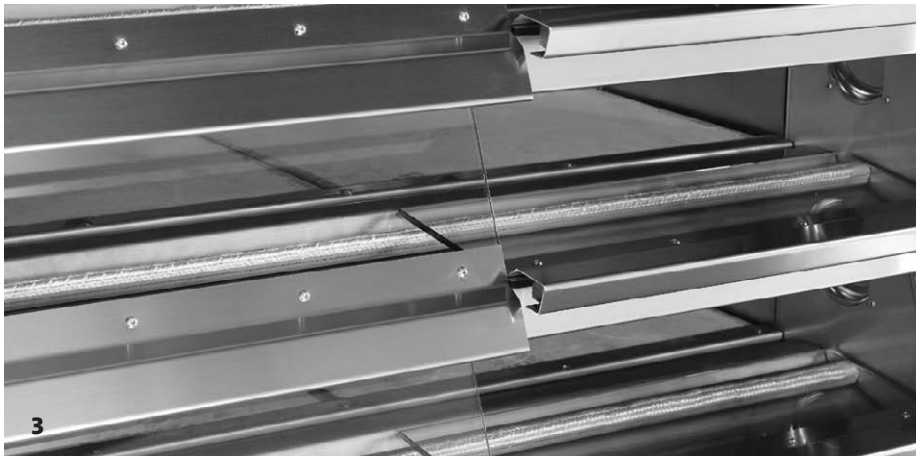
200	kg, weight of a single steamer	100%	steam perfectly distributed
30x40	mm section of the bars	100%	colour and aroma, even crust thickness

Each baking chamber is supplied from independent powerful steam generators that guarantee repeated inlets of large quantities of steam. The water is sprayed inside from several points and is kept under strict control through a temporized solenoid valve adjustable with timer. Each chamber is supplied with an exhaust valve. Every steamer is made up an iron (Fe) box 1 cm. thick, filled with section bars 30x40. The weight is around 200 kg each one. This steam system, wrapped by the pipes, is always ready to produce great amount of steam. The steam keeps the dough's skin elastic by allowing the bread to rise without tears. It causes the starch's coagulation at the surface of the bread, by resulting in a more shiny look and a better conservation. The bread is more developed and keeps its look and aroma for longer.



MODEL	DECKS DOORS		BAKING SURFACE			OUTSIDE DIMENSIONS	CHAMBER DISTANCE FROM THE FLOOR				POWER		WEIGHT
	NR	NR	MQ	MM	MM	MM - W x L x H	MM	MM	MM	MM	KW	KCAL	KG
420 4C/2D	4	2	7,9	1600	1240	1840 x 2870 x 2200 + 330	850	1100	1350	1600	1,4	65.000	6500
421 4C/2D	4	2	9,90	2000	1240	1840 x 3270 x 2200 + 330	850	1100	1350	1600	1,4	80.000	6900
422 4C/2D	4	2	11,90	2400	1240	1800 x 3760 x 2000 + 330	850	1100	1350	1600	1,4	90.000	7300
330 3C/3D	3	3	8,90	1600	1860	2460 x 2870 x 2200 + 330	1000	1250	1500		1,4	70.000	8500
331 3C/3D	3	3	11,20	2000	1860	2460 x 3270 x 2200 + 330	1000	1250	1500		1,4	85.000	8900
332 3C/3D	3	3	13,40	2400	1860	2460 x 3670 x 2200 + 330	1000	1250	1500		1,4	95.000	9300
430 4C/3D	4	3	11,90	1600	1860	2460 x 2870 x 2200 + 330	850	1100	1350	1600	1,4	90.000	9700
431 4C/3D	4	3	14,90	2000	1860	2460 x 3270 x 2200 + 330	850	1100	1350	1600	1,4	120.000	10100
432 4C/3D	4	3	17,90	2400	1860	2460 x 3670 x 2200 + 330	850	1100	1350	1600	1,4	135.000	10500
242 2C/4D	2	4	11,90	2400	2480	3080 x 3670 x 1700 + 330	1000	1250			1,4	90.000	9700
440 4C/4D	4	4	15,90	1600	2480	3080 x 2870 x 2200 + 330	850	1100	1350	1600	1,4	125.000	10500
441 4C/4D	4	4	19,80	2000	2480	3080 x 3270 x 2200 + 330	850	1100	1350	1600	1,4	140.000	10900
442 4C/4D	4	4	23,80	2400	2480	3080 x 3670 x 2200 + 330	850	1100	1350	1600	1,4	150.000	11300
443 4C/4D	4	4	27,80	2800	2480	3080 x 4070 x 2200 + 330	850	1100	1350	1600	1,4	160.000	11700

*weight installed: included +1500 kg of sand +400 of cement



INFO TUBIX

1. Special basement made of thermic cement and bricks
2. Steam circuit pipes that wrap the baking chamber
3. Tempered glass input mouths removable for easy cleaning
4. Baking floors made of 20 mm fireproof material
5. Digital control panel
6. Mechanical control panel



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