

THE OVENS  
MODULAR SERIES

baking  
good



**bassanina**  
baking art



## BAKING

Baking consists of a series of physical, chemical and biological transformations that complete the bread-making process. It is by conduction for the dough's part lying on the baking floor or tray, by air convection or irradiation for the rest of the dough. A correct baking is important for the product's size, water content, colour, preservation in time, consistency, taste and aroma. Temperature and time. They are based on bread's size and on dough's type. Indicatively if the temperature is between 200° and 270° C the time requested varies from 40-50 minutes for 1 Kg breads, 30-40 minutes for 500 gr and 20-30 minutes for smaller sizes. Regulating the baking is fundamental, since it influences various elements, such as :

**dough consistency** : tender dough needs higher temperatures than a harder dough, which would break if dried too fast;

**shape** : the ratio between the surface and inner mass. If that ratio is high, like for breadsticks, the temperature must not be too high for a long time;

**weight** : the larger the loaf, the lower the temperature and longer the time requested. During the baking, the water inside the dough evaporates and many of the substances risen during fermentation ( alcohols and aromatic elements ) volatilize.

The bread's aroma and taste depend on the substance's concentration inside the dough and the glutenic mesh's capacity to retain them. Stable and homogeneous temperature on all product's volume is very important. During the baking process the water evaporation reduces the temperature increasing and this fosters the product's development. The fermentation stage is completed; the volume is connected to the concentration of anhydrides and other gases and the dough's capacity to restrain them. Some small cuts on the dough surface help the gases to get out and to favour alveolation. At around 100°C, with an intense evaporation, the crust starts to form and gluten gelatinisation stops, the structure goes from plastic to rigid. As evaporation decreases the crust forms and its thickness increases. The Maillard reactions start involving sugars and proteins and determines bread colour and aroma. In fact, the inner bread temperature does not exceed 100°C, while outer crust temperature is around 120°/140°C. Good bread must be uniform baked, light and fragrant; its upper crust must be uniformly thin, thicker and sounder at the base. The surface must be bright and golden-coloured; the inner crumb parts must be soft and elastic.



## THE STEAM

Another fundamental element is the steam, which determines the crust's thickness, colour and crunchiness. During the baking, the steam condenses on the surface due to the temperature difference between dough (25°/30°C) and oven chamber ( 200°/270°C ) and creates a thin film that keeps the dough soft and works as a barrier in order to prevent the carbon dioxide from escaping. This permits the dough to develop better by granting to the bread greater volume. This water film re-evaporates slowly by absorbing the heat and this slows down the superficial chemical processes by forming a softer, thinner crust.

As Maillard reactions are influenced by humidity, crust colour and aroma are based on steam quantity. The steam's action on the crust affects how thick, crispy, crumbly and coloured it is. A considerable amount of instant steam is needed to bake perfectly, since it accelerates the baking, slows down crust formation and exalts some features such as thinness, glossiness and golden colour. The amount of steam and the speed at which it is produced, prevent any dehydration problem ( bubbles forming and cracking ).

## FM\_MODULAR

Modular electric deck oven with overlapping and independent baking chambers. Its versatile nature ( sizes and dimensions ) makes it suitable for various baking needs ( bread, pastry, pizza ) and its structure allows the oven to be easy repositioned. The baking capacity could be anytime increased or reduced.

Any deck has an independent temperature control system and an independent steam generator.

The electronic controller reduces the power by 50%, in order to limit maximum energy request.

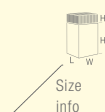
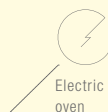
The ovens are equipped with open or close stand or proofing chamber.

## TECHNICAL FEATURES

- Total trays capacity per deck: 2 or 4, 3 or 6, cm 40x60 or cm 46x66.
- Overlapping independent chambers from 1 to 5.
- Useful chamber height m 180, 230 or 280.
- Stand or proving chamber as optional.
- Stainless steel structure.
- Armoured tubular heating elements in AISI 304 stainless steel.
- Baking floors made of refractory materials, suitable for food use.
- On castors easy to reposition.
- Independent steam generators for any chamber.
- Independent top and floor temperature control.
- Economic controller equipped with economizer that grants 50% power reduction.
- Resistances heating element inserted from left or right side.
- Maximum baking temperature: 300°C.
- Electric voltage: 400/50-60/3 - 220/50-60/3 - 208/60/3 - 110/1 - 220/1.
- Multiple versions: mechanical or digital programmable panel.

## BAKING QUALITY

- Absolutely uniform heat and steam distribution.
- Even bake and perfect coloured baked goods.
- Fragrance and softness to all types of bread and pastries.
- Volume. Excellent developed from de soil.

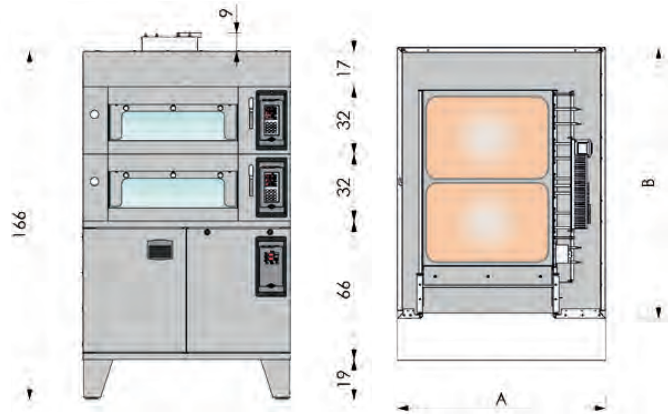


2T - 4T  
3T - 6T

### TECHNICAL DATA

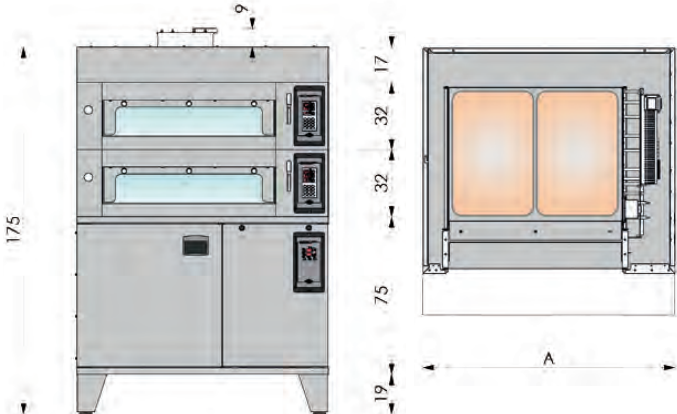
Oven model	Trays cm	Trays numbers	Baking surface Mg	mm	Power Kw	Dimensions mm ( W x L x H )	Weight Kg
Fm 2T	40 x 60	2	0.5	610 x 820	4.5	990 x 1290 x 320   370   420	115
Proofer	40 x 60	12			0.5	990 x 1290 x 660 + 10	65
Hood					0.1	990 x 1490 x 170 + 90	25
Steam generator				2 / 3 / 4	1		50 / 70 / 90
Fm 2T	60 x 40	2	0.5	820 x 620	4.4	1200 x 1070 x 320   370   420	110
Proofer	60 x 40	14			0.5	1200 x 1070 x 750 + 10	95
Hood					0.1	1200 x 1220 x 170 + 90	25
Steam generator				2 / 3 / 4	1		62 / 80 / 98
Fm 4T	40 x 60	4	1.0	820 x 1220	8.40	1200 x 1670 x 320   370   420	170
Proofer	40 x 60	21			0.5	1200 x 1670 x 750 + 10	130
Hood					0.1	1200 x 1820 x 170 + 90	30
Steam generator				2 / 3 / 4	1.4		120 / 165 / 210
Fm 3T	40 x 60	3	0.8	1220 x 620	6.2	1600 x 1070 x 320   370   420	115
Proofer	40 x 60	14			0.5	1600 x 1070 x 750 + 10	120
Hood					0.1	1600 x 1220 x 170 + 90	30
Steam generator				2 / 3 / 4	1		62 / 80 / 98
Fm 6T	40 x 60	6	1.5	1220 x 1220	11.8	1600 x 1670 x 320   370   420	230
Proofer	40 x 60	28			1.0	1600 x 1670 x 750 + 10	180
Hood					0.1	1600 x 1820 x 170 + 90	35
Steam generator				2 / 3 / 4	1.4		120 / 165 / 210

**MODULAR 2T 60x40**



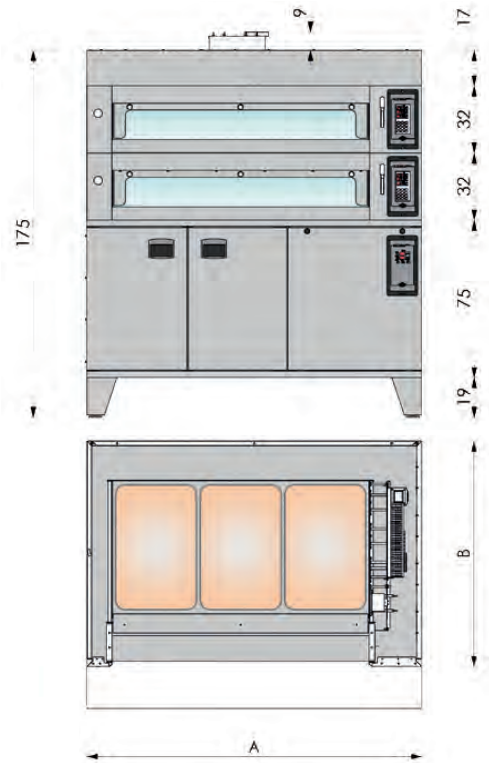
	40x60	46x66
A	99	105
B	129	141

**MODULAR 2T 40x60**



	2T 40x60	2T 46x66	2T 46x76
A	120	132	132
B	107	113	123

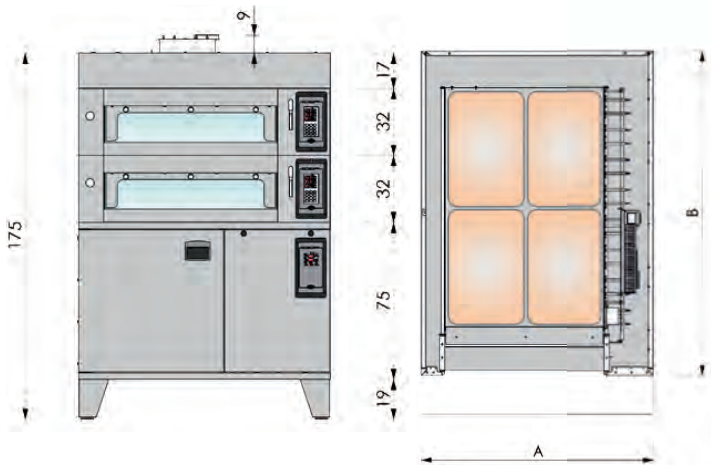
**MODULAR 3T 40x60**



**3T 40x60 3T 46x66 3T 46x76**

<b>A</b>	160	180	180
<b>B</b>	107	113	123

**MODULAR 4T 40x60**



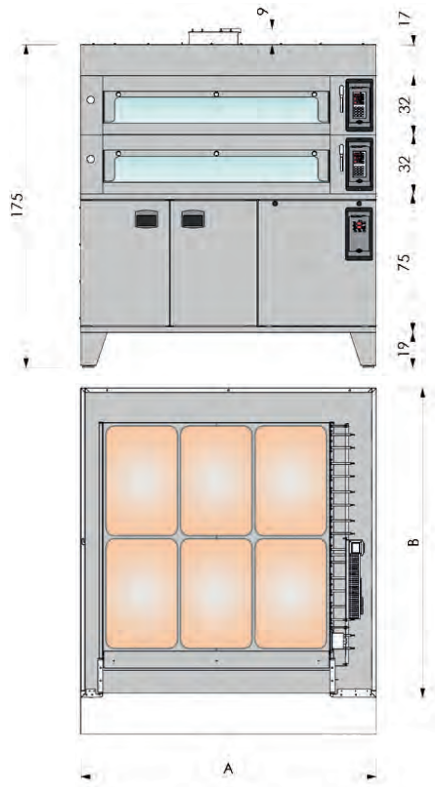
**4T 40x60 4T 46x66 4T 46x76**

<b>A</b>	120	132	132
<b>B</b>	167	179	199





MODULAR 6T 40x60



	6T 40x60	6T 46x66	6T 46x76
A	160	180	180
B	167	179	199

POTENZA INSTALLATA - INSTALLED POWER - POTENCIA INSTALADA - PUISSANCE ÉLECTRIQUE INSTALLÉE

	Camera * Chamber * Piso * Chambre *		Vaporiera * Steam generator * vaporizador * Appareil à buée *	Cella di lievitazione Proofer Camara de fermentación Étude de fermentation
	senza economizzatore without economizer sin economizador sans économiseur	con economizzatore with economizer con economizador avec économiseur		
	KW	KW	KW	KW
MODULAR 2T 60x40	4,5	2,9	1	0,5
MODULAR 2T 66x46	4,8	3,1	1	0,5
MODULAR 2T 40x60	4,4	2,9	1	0,5
MODULAR 2T 46x66-46x76	5,9	3,9	1	0,5
MODULAR 3T 40x60	6,2	4,0	1	0,5
MODULAR 3T 46x66-46x76	7,9	5,1	1	0,5
MODULAR 4T 40x60	8,4	5,4	1,4	1
MODULAR 4T 46x66-46x76	12,4	8,0	1,4	1
MODULAR 6T 40x60	11,8	7,6	1,4	1
MODULAR 6T 46x66-46x76	17,0	11,0	1,4	1



Forno elettrico modulare da 1 a 4 piani di cottura, con camere indipendenti e computerizzate per il controllo di tutte le funzioni del forno. Piani cottura refrattari in fibra di vetro. Temperatura massima di esercizio 350° C.



Electric modular oven available with 1, 2, 3 or 4 baking decks, independent baking chambers with computerized controls for all the functions of the oven. Refractory baking plates in fiberglass. Maximum working temperature 350° C.



Horno eléctrico modular de 1 a 4 pisos de cocción, con cámaras independientes y dotadas de aparatos computerizados para el control de todas las funciones del horno. Soleras de cocción refractarias de fibra de vidrio. Temperatura máxima de trabajo 350 °C.



Four électrique formé de 1 au 4 étages de cuisson, avec chambres de cuisson entièrement indépendantes équipées de commandes computerisées pour le contrôle de toutes les fonctions du four. Dalles cuisson réfractaires en fibre de verre. Température maximale d'exercice 350° C.

#### STRUMENTO CONTROLLO

Controllore elettronico di nuova concezione dotato di: economizzatore, programmi memorizzabili, gestione indipendente resistenza vaporiera, orologio per accensione differita nel tempo, suoneria per timer fine cottura, controllo temperatura cielo-platea con doppio termostato e doppia sonda.

#### CONTROL INSTRUMENT FOR BAKING CHAMBERS

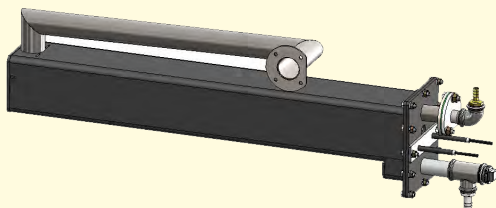
New conception electronic controller of equipped with: economizer, storable baking programs, independent control for steam heating element, postponable start timer, buzzer and timer for baking time ending, temperature control for ceiling and bed plate with double thermostat and double probe.

#### APARATO DE CONTROL DE LAS CÁMARAS

Control electrónico de nueva concepción dotado de : economizador, posibilidad de memorizar programas, manejo independiente de la resistencia de la vaporera, reloj para encendido aplazado, timbre para timer final de cocción, control temperaturas de cielo y suelo con doble termóstato y doble sonda.

#### CONTRÔLEUR-RÉGULATEUR

Contrôleur électronique de nouvelle conception doté de: économiseur, mémorisation programmes, commande indépendante résistance de l'appareil à buée, horloge pour mise en route différée, alarm sonore pour le temporisateur fin de cuisson, contrôle température voûte-sole avec double thermostat et double sonde.



### OPTIONALS

- Cella di lievitazione/o basamento
- Vaporiera
- Aspiratore vapori
- Kit ruote per cella o basamento
- Camera con altezza cm 23/28

- Proofer or base
- Steam generator
- Steam suction fan
- Kit of wheels for proofer or base
- Chamber height 23/28 cm

- Cámara fermentación o soporte
- Vaporizador
- Aspirador de vapores
- Juego de ruedas para cámara de fermentación / soporte
- Cámaras con altura 23/28 cm

- Étuve de fermentation ou support
- Appareil à buée
- Extracteur de buée
- Jeu roues pour étuve ou support
- Chambre avec hauteur 23/28 cm

#### ALTEZZA CAMERA

La camera STANDARD ha un'altezza utile di 18 cm e un'altezza totale di 32 cm. Come OPTIONALS si possono installare camere con altezza utile 23 cm (altezza totale 37 cm) o con altezza utile 28 cm (altezza totale 42 cm).

#### CHAMBER'S HEIGHT

The standard chamber has a working height of 18 cm and a total height of 32 cm. As optional it is possible to install chambers with a working height of 23 cm (total height 37 cm) or with a working height of 28 cm (total height 42 cm)

#### ALTURA PISO

El piso estándar tiene una altura útil de 18 cm, por una altura total de 32 cm. Como OPTIONAL se pueden instalar pisos con altura útil 23 cm (altura total 37 cm) o bien pisos con altura útil 28 cm (altura total 42 cm)

#### HAUTEUR ÉTAGE

L'étage de cuisson a une hauteur utile STANDARD de 18 cm . En OPTION il est possible de demander les chambres avec une hauteur utile de 23 cm (hauteur totale 37 cm) ou bien hauteur utile de 28 cm (hauteur totale 42 cm)

#### VAPORIERA

Vaporiera rinforzata per alta produzione di vapore per panificazione

#### STEAM GENERATOR

Reinforced steam generator with high performance, also suitable for bread baking.

#### VAPORIZADOR

Vaporizador reforzado a elevada producción de vapor, apto también para la panificación.

#### APPAREIL À BUÉE

Appareil à buée pour une grande production de vapeur, adapté aussi pour la panification.



[www.bakesgood.com](http://www.bakesgood.com)



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