



THE HEART OF ARTISAN BAKERIES™

Bassanina TUBIX Deck Oven with TMB Touch-Screen Control

TUBIX Steam Pipes Deck Oven. The TUBIX Deck Oven has found favor by wholesale & higher- volume retail bakeries throughout North America. Its solid construction and stable baking temperature deliver proven performance and operational longevity. The result: beautiful bread, happy bakers & satisfied, repeat customers.

Baking System—At the core of the TUBIX structure are a series of closed-circuit stainless steel steam tubes or pipes, spaced at engineered intervals designed to radiate even baking temperature from front to back, side to side, below and above hearth stones on all four decks. These pipes are embedded in heat-retaining concrete and masonry in the base and side walls of the oven, providing very stable temperature and fast recovery between bakes.

Single or Double Steam Generators—The TUBIX is offered with a single steam generator per chamber (located in the oven base) or with two per chamber, (located on left & right sides of each deck), doubling the steam output for greater oven spring, crust formation, flavor development and moister, open crumb within.

Foundation, Flue and Burner—The foundation of the TUBIX is made of steel, followed by a layer of rock wool insulation, steel panels and finally high temperature refractory brick and concrete, which compose the heat exchanger for the oven. The later provides significant thermal mass for heat retention and consistent heat distribution for perfect baking system for any style of bread. TMB Baking employs a US manufactured, UL and AGA listed, natural gas burner generating up to 600,000 BTU's, depending on the width and depth of the model.

* Previously known as TMB Stoneheart Deck Oven



TUBIX with TMB Touchscreen Control* & Scissor Loader (Ad Astra Bread Co, Monterey, CA)



Steam Pipes Provide Uniform Heat



Robust Steam Generators

Heat Exchanger of Masonry & Concrete for Stable Baking and Quick Recovery Between Bakes



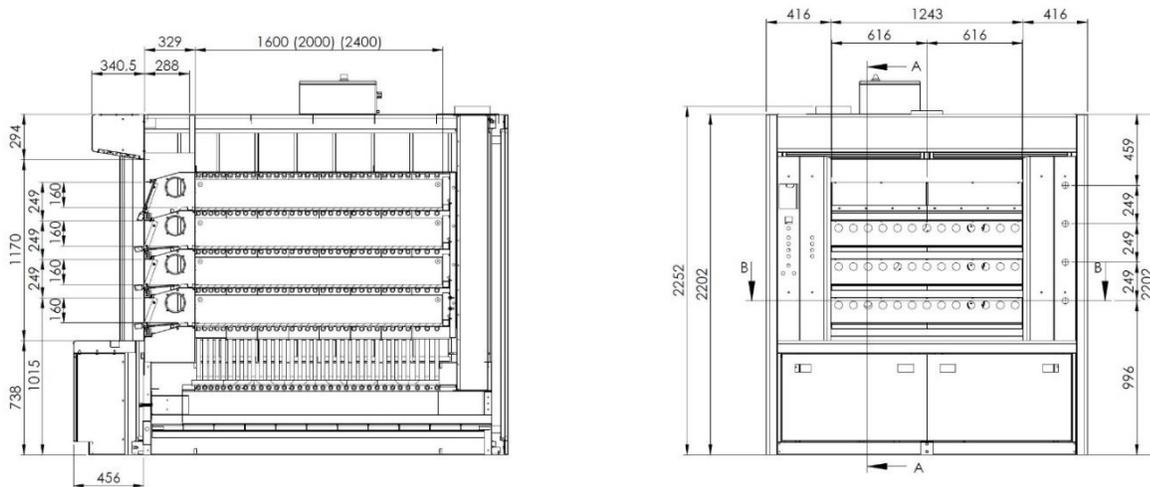
BASSANINA TUBIX DECK OVEN WITH TMB BAKING TOUCH SCREEN CONTROLS

Façade and Baking Chambers—The façade and main panels of the TUBIX oven are made with ANSI 304 Stainless Steel to ensure durability in high-temperature, high-humidity environment. The 4,8 or 12 oven doors (600, 750 or 800mm wide), open downward, are made of stainless steel & tempered glass and are self-balanced and easy to remove for cleaning. Baking stone decks are 20mm thick with inner reinforcement deliver longer-lasting heat, evenly distributed for ideal baking. A variety of loader options are available, including: integrated, manual & semi-auto scissor and rolling tower models.

ETL Listed Controls—TMB Baking offers an ETL-approved control panel with touch screen and PLC brain to give bakers consistent baking results for every style of bread. Ample steam is delivered for the length and interval required, with timers and safety feedback to keep the baker informed at all times. The control also interlocks with make-up air and exhaust fans. (Per local code) The TMB-supplied control also comes with a standard, manual override for temporarily use if required. This assures that the baker will not lose valuable oven operation.

For good reason, the Bassanina TUBIX Deck Oven with TMB Baking Touch Screen Control (also known as TMB Stoneheart) is the choice of artisan bakers throughout North America and beyond.

Illustration, below, features 420S, 421S & 422S mm dimensions with 2 steam generators per deck (-S)



Bassanina TUBIX Deck Oven with TMB Baking Touch Screen Control* & US Mfg. Burner

Bassanina TUBIX	Dimensions										Deck & Chamber Stats				
	External					Internal					Oven				
	Width mm	Width Model S mm	Depth mm	Height mm *	Height mm **	Bake Surface MQ	Width mm	Depth mm	Height Deck 1-3 mm	Height Deck 4 mm***	# Decks	Doors per Deck	# Sheet Pans	BTU (000)	Weight KG
420.600 4C/2D	1840	2075	2870	2200	2530	7.9	1240	1600	170	210	4	2	26	300	6,470
421.600 4C/2D	1840	2075	3270	2200	2530	9.9	1240	2000	170	210	4	2	32	350	6,900
422.600 4C/2D	1840	2075	3670	2200	2530	11.9	1240	2400	170	210	4	2	39	350	7,300
420.800 4C/2D		2460	2870	2200	2530	10.3	1616	1600	170	210	4	2	34	320	9,700
421.800 4C/2D		2460	3270	2200	2530	12.9	1616	2000	170	210	4	2	42	340	10,100
422.800 4C/2D		2460	3670	2200	2530	15.5	1616	2400	170	210	4	2	51	450	10,500
431.600 4C/3D	2460	2695	3270	2200	2530	14.9	1860	2000	170	210	4	3	49	540	10,100
432.600 4C/3D	2460	2695	3670	2200	2530	17.9	1860	2400	170	210	4	3	59	600	10,500
432.750 4C/3D		3080	3670	2200	2530	17.9	2245	2400	170	210	4	3	59	535	11,300
433.750 4C/3D		3080	4070	2200	2530	20.9	2245	2800	170	210	4	3	69	600	11,700

* Height to top of oven ** Height allowing for exhaust outlets & connections *** Optional height for deck #4 - Special Request

Two steam generators on each chamber: add "S" to model number eg 420S

Electrical on all ovens with Touch Screen Control supplied by TMB Baking: 110V/60hz/20 Amps

Electrical on all Bassanina TUBIX Ovens with TMB Touch Screen Controls: 120V/60hz/20 Amps. See Contractors' Manual for complete specifications. Bassanina TUBIX manufactured by Forma Srl, Italy. Touchscreen-driven control system by TMB Baking, USA. ETL listed with AGA-UL Burner.

*Also known as TMB Stoneheart Deck Oven