



Bassanina ZOOM Deck Oven with TMB Touch-Screen Control

Zoom Steam Pipes Deck Oven. The Zoom Deck Oven has found favor by artisan bakers throughout North America. It offers an excellent balance between capacity, baking performance, and cost. The result: absolutely beautiful & delicious baked goods, happy bakers & loyal customers.

Baking System—At the core of the ZOOM's structure are a series of closed-circuit stainless steel steam tubes, spaced at engineered intervals designed to provide even baking temperature on all four deck hearth stones, from front to back & side to side. All chambers bake at the same temperature, which can be increased or decreased more quickly than the Bassanina TUBIX model deck oven, allowing for baking a variety of breads, pizza & pastries.

Steam Generators—The Zoom has 4 steam generators in the base of the oven, with steam evenly dispersed on demand from the back of each oven chamber. This design also allows for the smallest width oven, saving precious floor space in retail/small wholesale bakeries.

Foundation, Flue and Burner—The oven's steel foundation rests on 4" steel beams that run the width of the oven at even intervals, providing additional insulation from the burner compartment & heat exchanger. A UL and AGA listed US-manufactured natural gas burner fires into a circular, steel flame tube (heat exchanger), heating the vapor tubes, converting water to steam & circulate evenly between all decks. The oven can be moved into bakeries in one piece, reducing installation expense, and future relocation, if required. No bricks or masonry are used in the oven construction. (Assembly in sections is also available when necessary & requested.)



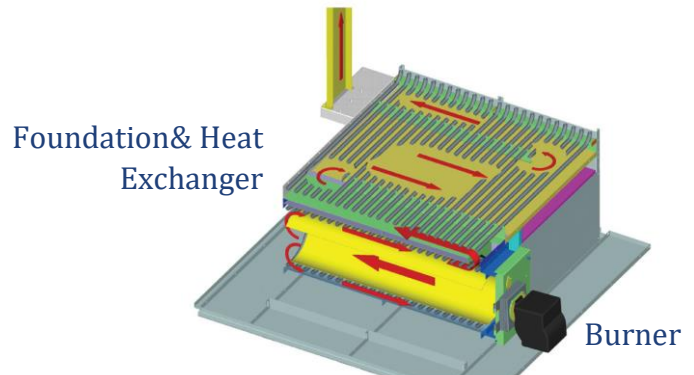
Shown: Zoom 1212 with TMB Touchscreen Control & Integrated Loader (Otto's Bread Company, Salinas, CA)



Steam Pipes Provide Uniform Heat



Robust Steam Generators



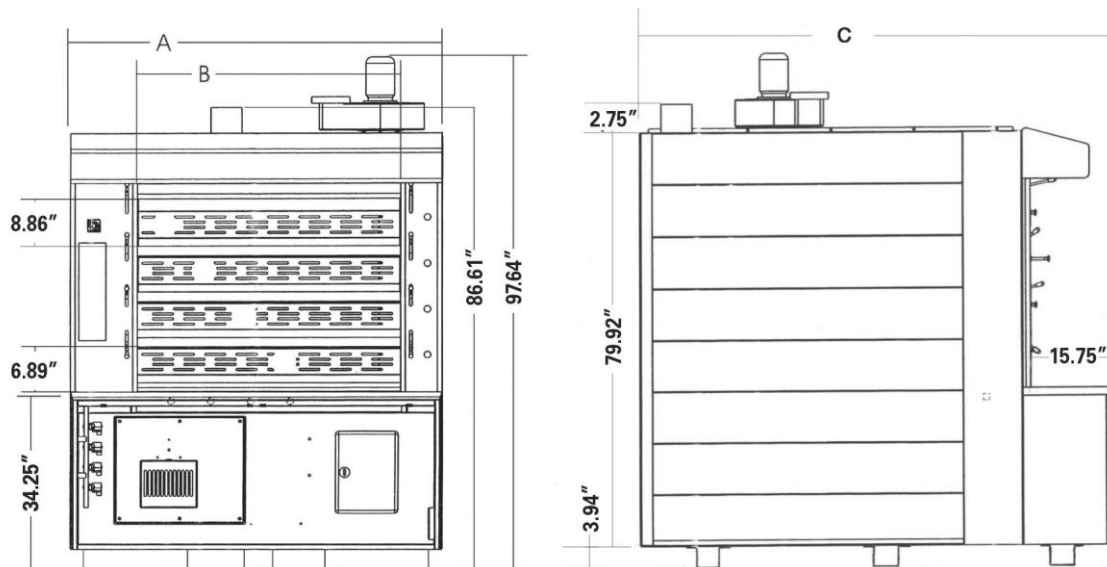
BASSANINA ZOOM DECK OVEN WITH TMB BAKING TOUCH SCREEN CONTROL

Façade and Baking Chambers—The façade and main panels of the Bassanina Zoom oven are made with ANSI 304 Stainless Steel to ensure durability in high-temperature, high-humidity environment. The four or eight windows, open upwards, are made of tempered glass, are self-balance and easy to remove for cleaning. Baking stone decks with inner reinforcement deliver longer-lasting heat, evenly distributed for ideal baking. A variety of loader options are available for this oven, including an integrated loader (see photo, above), rolling tower or scissor model.

ETL Approved Controls—TMB Baking designed an ETL-approved control panel with touch screen and PLC brain to give the baker consistent baking results for every style of bread. Steam can be delivered for the length and interval required, with timers and safety feedback to keep the baker informed at all times. For safety, the control also interlocks with make-up air and exhaust fans to shut down the oven, or not allow it to start, should fans not be operative. The TMB-supplied control also comes with a standard, manual override should the baker need to temporarily use it. This assures that the baker will not lose valuable bakery operation.

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

A summary of technical specs follows:



Bassanina Zoom Deck Oven with TMB Baking Touch Screen Control & US Made Burner

Bassanina Zoom	Dimensions										Deck & Chamber Stats					
	External				Internal						Oven					
	Width mm [A]	Depth mm [C]	Height mm *	Height mm **	Bake Surface M ²	Width mm [B]	Depth mm	Height Deck 1-3 mm	Height Deck 4 mm		Decks	Doors per Chamber	Door Width	# Sheet Pans ***	BTU (000)	Weight KG
Zoom 812	1380	2300	2100	2450	4	820	1230	170	210		4	1	800	13	250	1,850
Zoom 818	1380	2910	2100	2450	6	820	1840	170	210		4	1	800	19	250	2,250
Zoom 1212	1800	2300	2100	2450	6	1230	1230	170	210		4	2	600	19	250	2,250
Zoom 1218	1800	2910	2100	2450	9	1230	1840	170	210		4	2	600	29	350	2,950

* Height to top of oven ** Height to top of exhaust outlets *** 18x26in sheet pans

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