



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.)



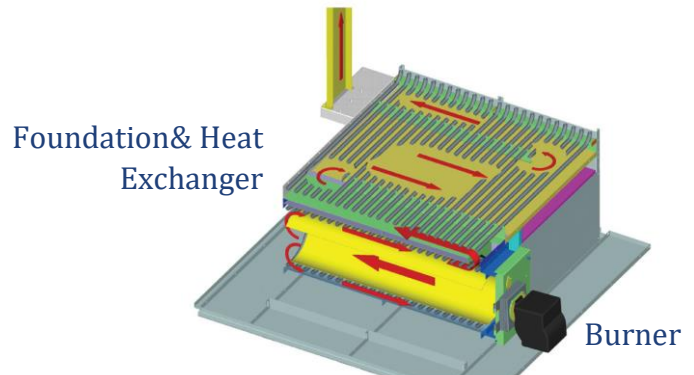
Shown: Zoom 1212 with TMB Touchscreen Control & Integrated Loader (Otto's Bread Company, Salinas, CA)



Steam Pipes Provide Uniform Heat



Robust Steam Generators



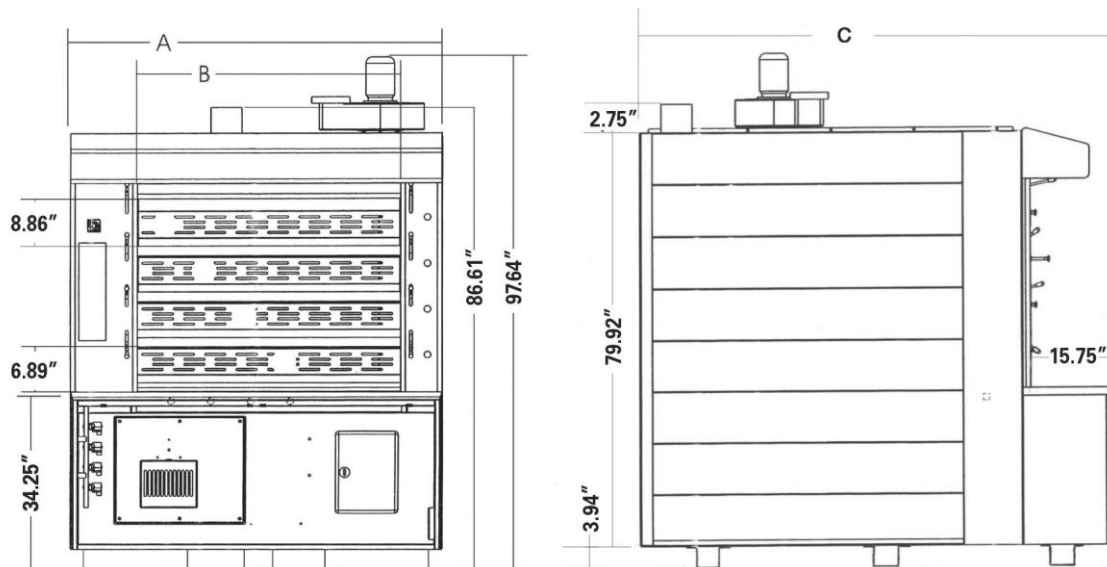
BASSANINA ZOOM DECK OVEN WITH TMB BAKING TOUCH SCREEN CONTROL

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 Model	Dimensions								Deck & Door Stats						
	External				Internal				Oven						
	Width In. [A]	Depth In. [C]	Height In. *	Height In. **	Bake Surface Ft ²	Width In. [B]	Depth In.	Height Deck 1-3	Height Deck 4	Decks	Doors Per Chamber	Door Width In.	# Sheet Pans ***	BTU (000)	Weight Lbs.
Zoom 812	54	91	79	96	43.0	32	48	6.7	8.25	4	1	32	13	250	4,100
Zoom 818	54	115	79	96	64.0	32	72	6.7	8.25	4	1	32	19	250	5,000
Zoom 1212	71	91	79	96	64.0	48	48	6.7	8.25	4	2	24	19	250	5,000
Zoom 1218	71	115	79	96	96.0	48	72	6.7	8.25	4	2	24	29	350	6,500

* 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.