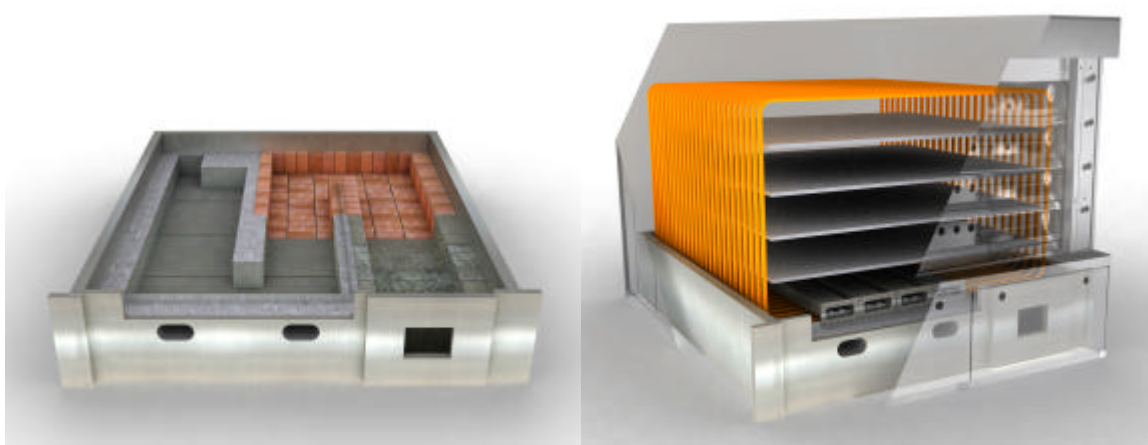


# Steam Pipes Deck Oven TUBIX



# Steam Pipes Deck Oven

## Description

The steam pipes deck oven Tubix is a static oven, with baking chambers arranged vertically. Its chief characteristic is the heating system: a dense network of closed circuit pipes in which steam circulates. The baking chambers are wrapped by these annular tubes that radiate heat. The floor and ceiling of each chamber are in direct contact with the band of pipes and receive heat by conduction.

An internal smoke channel, entirely in refractory material, transmits the energy from the combustion to the pipes. This provides a high energy supply ensuring even cooking on all levels. The perfectly sized smoke ducts made of refractory bricks, automatic device for the draft adjustment and the lateral paddled concretes guarantee low consumption, quick temperature recovery and perfect uniform baking.

This oven provides a constant and excellent evenness of the temperature and its extraordinary stability after loading.

The baking products rest on slabs made from a special cement mix suitable for alimentary use. These furnish a perfect heat distribution over the entire surface.

Each chamber is made in stainless steel and supplied from powerful steam generators that make available repeated inlets of large quantities of steam. The powerful steam system is independent for each baking chamber, and its technical conformation and high efficiency materials, provides immediate steam expansion, penetrating into the baking chamber in large quantities.

The oven loading and unloading operations are facilitated. The stainless steel input mouths are arranged for the use of the proper conveyor belts, and are equipped with balanced doors of tempered crystal glass and steel. These doors can be easily removed from their seats, in order to allow an easy cleaning of the doors themselves and of the baking chamber.

The control panel is electromechanical or electronic in 24 volt.

A carefully designed combination of substantial mass and efficient insulation, provides the oven with thermic inertia, even heat distribution and its characteristic economic efficiency. The configurations available are 3 or 4 chambers with 2, 3, or 4 doors, with surface areas of 8 to 24 m<sup>2</sup>. It is further available in two versions: with mechanical or digital and programmable panel.

The oven works with a gas or diesel burner, and on request with a solid fuel furnace.

The machine complies with the latest CE regulations.



# Steam Pipes Deck Oven Composition

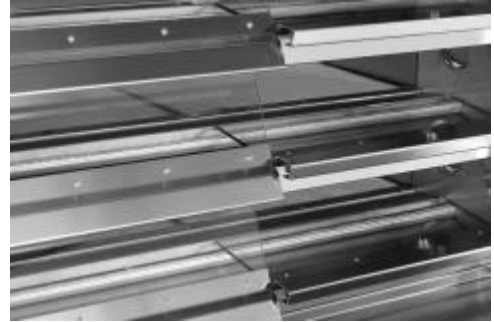
## 1 - Structure

The oven is made of **stainless steel** AISI 430, with thickness of mm 1; 1,5, 2 or 3, depending on the parts. The façade has a thickness of mm 1,5 and inside any baking chamber are panelled with stainless steel of 1 mm. The baking floors are made up of cement plates of a special mix, high performance materials suitable to get in touch with foods. The loading doors are made in thick temperate glass, perfectly balanced by counter-weights, for a fast opening and easily removable for their cleaning.

The heat channel is modular and made in thermic cement and brick.

The powerful and heavy steam generators and their metal bars are made of iron (Fe).

The standard outside covering is made of painted galvanized sheet iron.



## 2 - Pipes

The tubes are cold-drawn, without welding. They are made of high endurance steel and tested one by one according to the rules UNI 663/68. The tubes have a diameter of 27 mm and a thickness of 4 mm, they are certified and tested individually.

Any tube constitutes a completely independent circuit, it contains demineralised water for about half of its volume, that became steam during the heating process.

The tubes diffuse an absolutely uniform heat in every part of the baking chamber. Their dimension, the distance each other, the volume of water inside and the position, are the result of competence and know-how.



## 3 - Basement

Modular system made in thermic cement and brick that creates the channels where the hot smokes circulate. These channels, entirely in refractory material, transmits the energy from the combustion to the band of pipes. This provides a high energy supply ensuring even cooking on all levels.

The oven is furnished completely disassembled. Thanks to this modular and prefabricated base, the building is easy and the time is very restrictedly.



## 4 - Steam device

Each baking chamber has its own steamer, which are positioned lengthwise along the tubes in contact with the base of the oven. Since this is the hottest place in the oven, the steamers are always ready for producing great quantity of steam.

Any device is made up of a iron box 1 cm. thick, filled with section bars 30x40. The weight is around 200 kg each one. The water sprayed inside, in several points, produces steam by spreading over the inner hot bars.

The steam maintaining the dough's skin elasticity, and this allowing the bread rising without tears.

The steam causing the coagulation of the starch at the surface of the bread, resulting in a more shiny look for a better conservation.



# Steam Pipes Deck Oven

## Technical features

### 14 - Technical features

Model	Baking surface	Thermal power	Weight	Inside dimensions		Outside dimensions		Chambers height (from the floor)				Chamber height
	mq	kcal/h	kg	mm	mm	mm	mm	mm	mm	mm	mm	mm
<b>420</b> 4C/2D	7,90	65000	8900	1600	1240	2870	1840	850	1100	1350	1600	200
<b>421</b> 4C/2D	9,90	80000	9300	2000	1240	3270	1840	850	1100	1350	1600	200
<b>422</b> 4C/2D	11,90	90000	9700	2400	1240	3670	1840	850	1100	1350	1600	200
<b>330</b> 3C/3D	8,90	70000	8500	1600	1860	2870	2460	1000	1250	1500		200
<b>331</b> 3C/3D	11,20	85000	8900	2000	1860	3270	2460	1000	1250	1500		200
<b>332</b> 3C/3D	13,40	95000	9300	2400	1860	3670	2460	1000	1250	1500		200
<b>430</b> 4C/3D	11,90	90000	9700	1600	1860	2870	2460	850	1100	1350	1600	200
<b>431</b> 4C/3D	14,90	120000	10100	2000	1860	3270	2460	850	1100	1350	1600	200
<b>432</b> 4C/3D	17,90	135000	10500	2400	1860	3670	2460	850	1100	1350	1600	200
<b>440</b> 4C/4D	15,90	125000	10500	1600	2480	2870	3080	850	1100	1350	1600	200
<b>441</b> 4C/4D	19,80	140000	10900	2000	2480	3270	3080	850	1100	1350	1600	200
<b>442</b> 4C/4D	23,80	160000	11300	2400	2480	3670	3080	850	1100	1350	1600	200