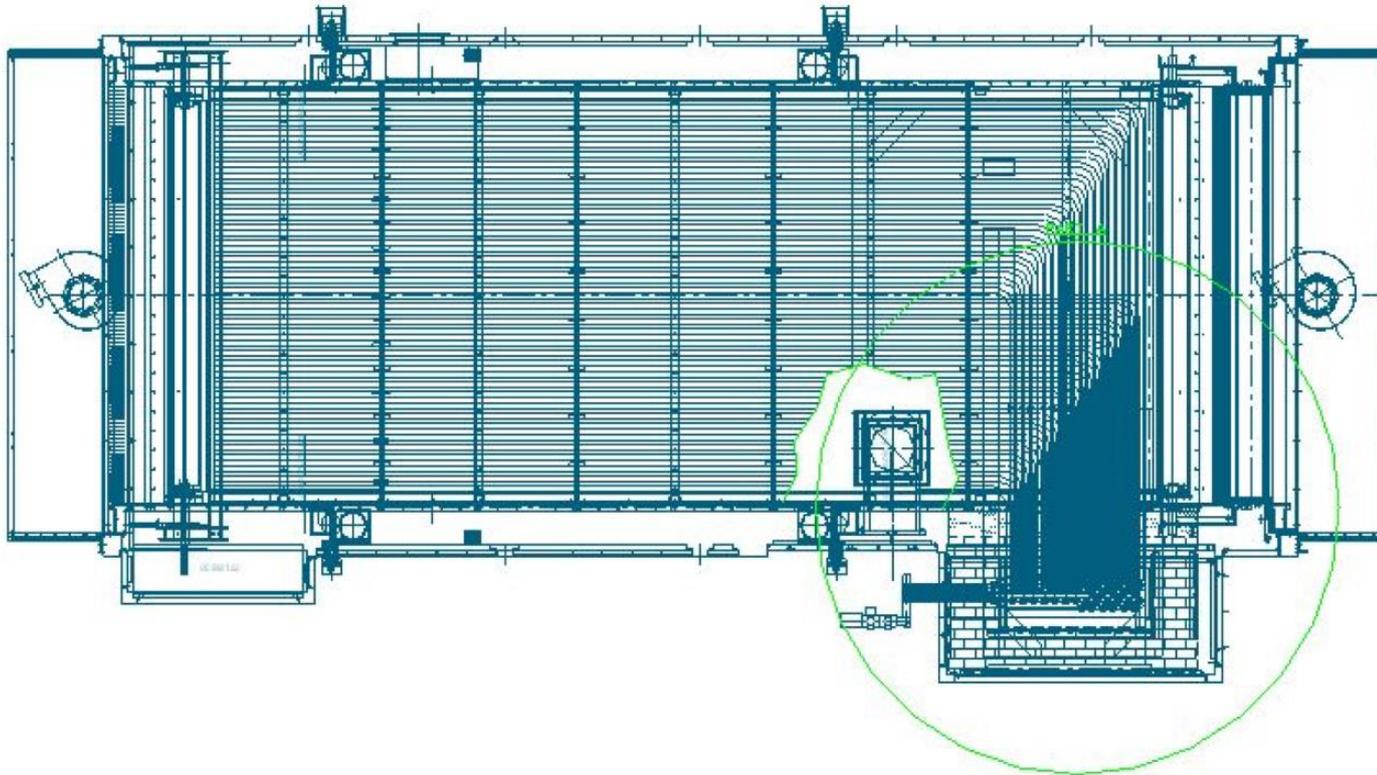




**STEAM TUBES MULTI DECK – AUTOMATIC TUNNEL OVEN**

## «L» SHAPED STEAM TUBES SYSTEM DIAGRAM



A complete row of pipes covers the top & the bottom of each deck in order to grant the best and most precise heat distribution.

Each end of every single pipe is brought into the combustion chamber where the heat is transferred to the baking chamber.

## VIEW OF THE PIPES DISTRIBUTION INTO THE BAKING CHAMBER

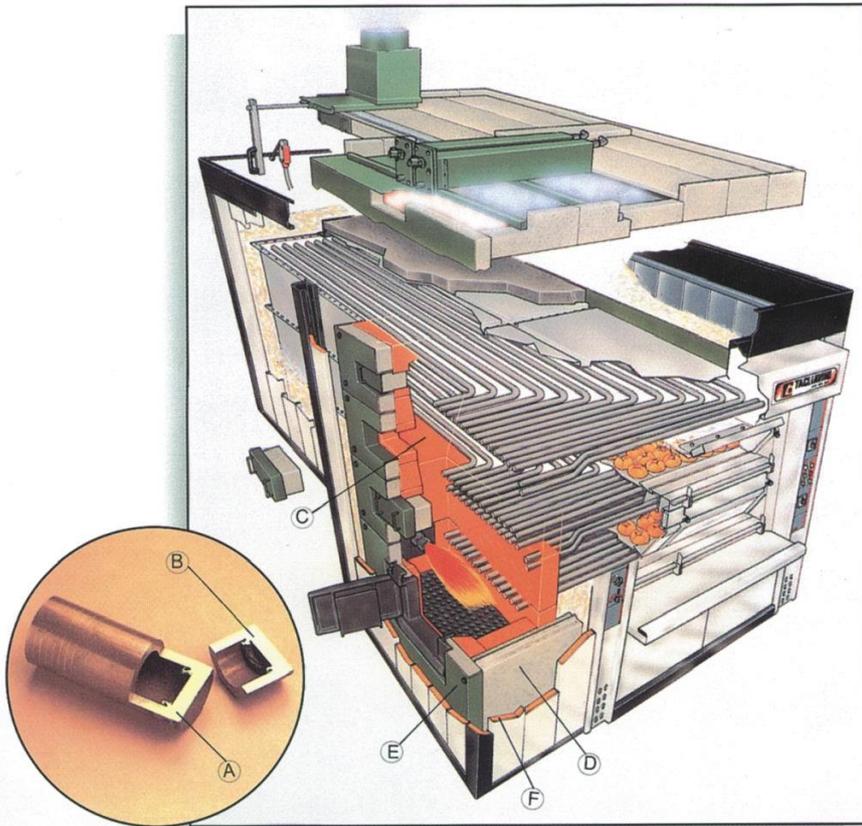


**Each pipe is sealed at both ends and contains a precise amount of distilled water according to the length of the pipe.**

**Every end of each pipe goes into the combustion chamber and thanks to the heat, the water contained inside becomes steam.**

**The steam increases the water volume pushing by the pressure the steam all long the pipe and heating each of it smoothly and gently but with a very strong consistency**

## MANNESMAN PIPES SEALED BY FRICTION WELDING



**Every pipe is filled with water and closed individually, with a special technique called «friction welding». Because of this, the pipe sealing becomes unbreakable.**

## EXTERNAL SIDE VIEW OF THE COMBUSTION CHAMBER



This is the heart of the system. The combustion chamber is made of refractory bricks, carefully laid from our specialized technicians with specific volumes and angles in order to drive the heat precisely to each group of pipes for perfect heat distribution in the baking chamber. It is designed for Very long life expectancy.

The steam generators are located on top of the combustion chamber, for artisan applications.

## FOR EVERY PRODUCT THE RIGHT BELT

wire mesh belt is typically preferred for trays or tins baking

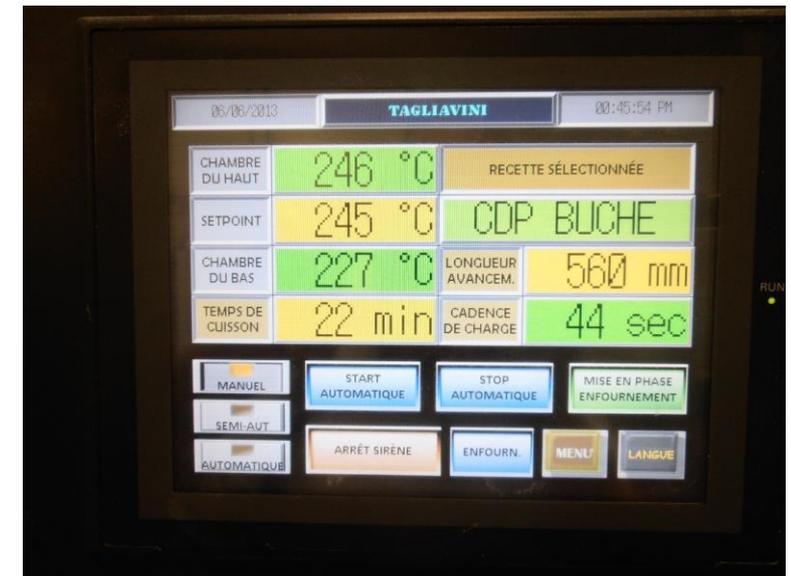


Stone belt is ideal for crusty/ rustic bread that requires baking directly onto the stone hearth



## TOUCH SCREEN PLC CONTROL

Control system with 12" Touch screen panel, with the possibility to control all parameters of baking such as temperature, steam injection, damper release and programming storage for each unique recipe



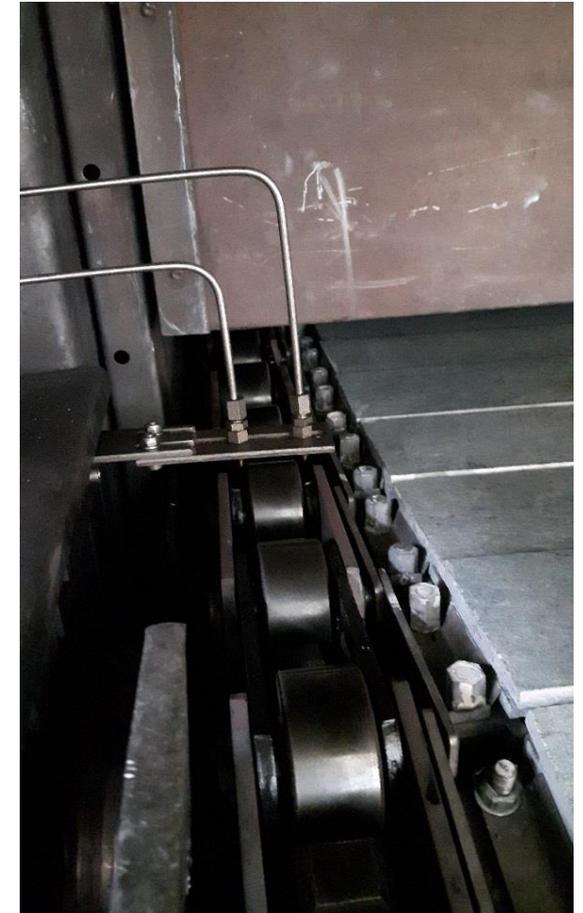
## EXTERNAL INDUSTRIAL STEAM GENERATOR



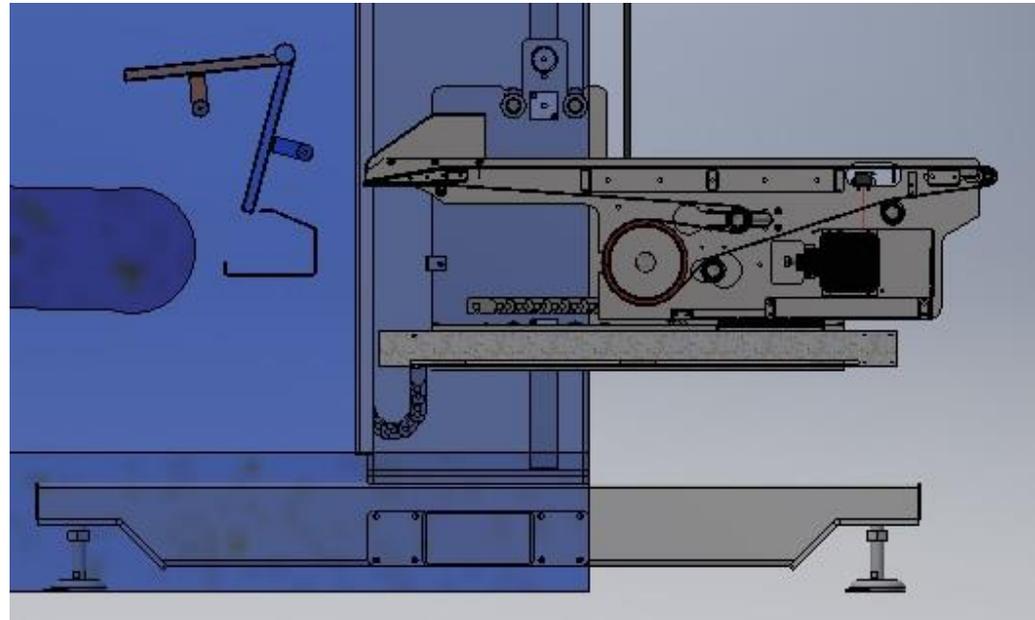
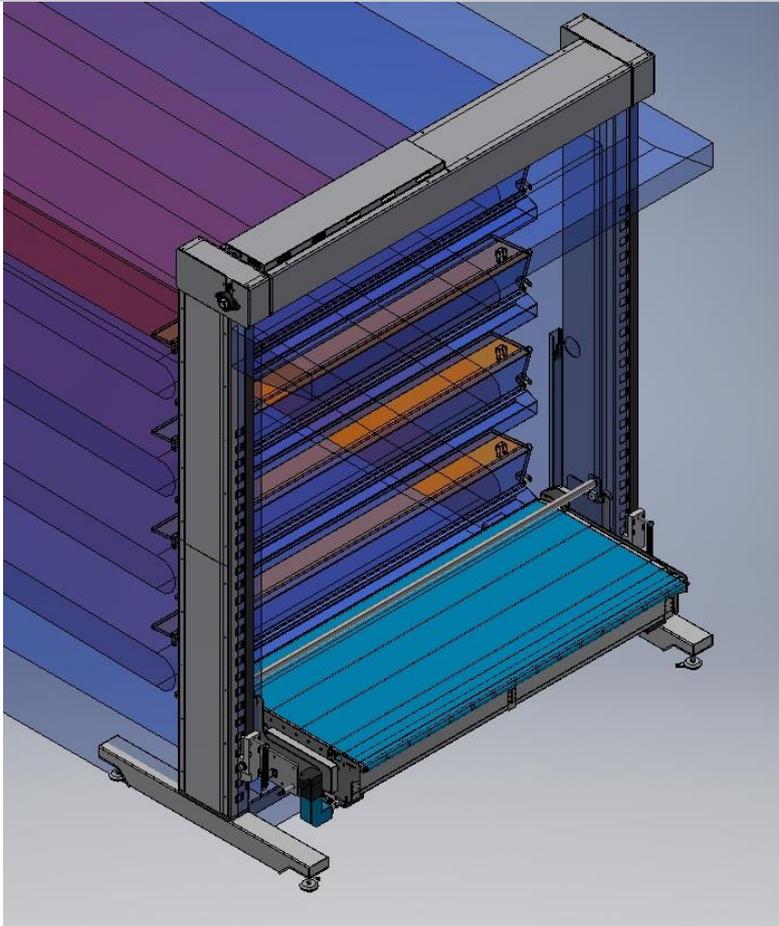
This application is required for industrial installations where the amount of steam required is particularly intense. There are different capacity requirements so the unit can be supplied according to the customer's needs and can be Gas or Electric heated

## AUTOMATIC LUBRICATION SYSTEM

Automatic lubrication system for the main belt. The system works with pneumatic valves and a tank, lubricating the chain with food grade oil at precisely timed intervals.



## LOADING SYSTEMS FOR ATLAS



Loading systems for ATLAS are designed for a variety of needs. Loading can be semi automatic or automatic They can accept pans or the product can be manually loaded



TAGLIAVINI

## AUTOMATIC LOADING SYSTEM FROM BOARDS

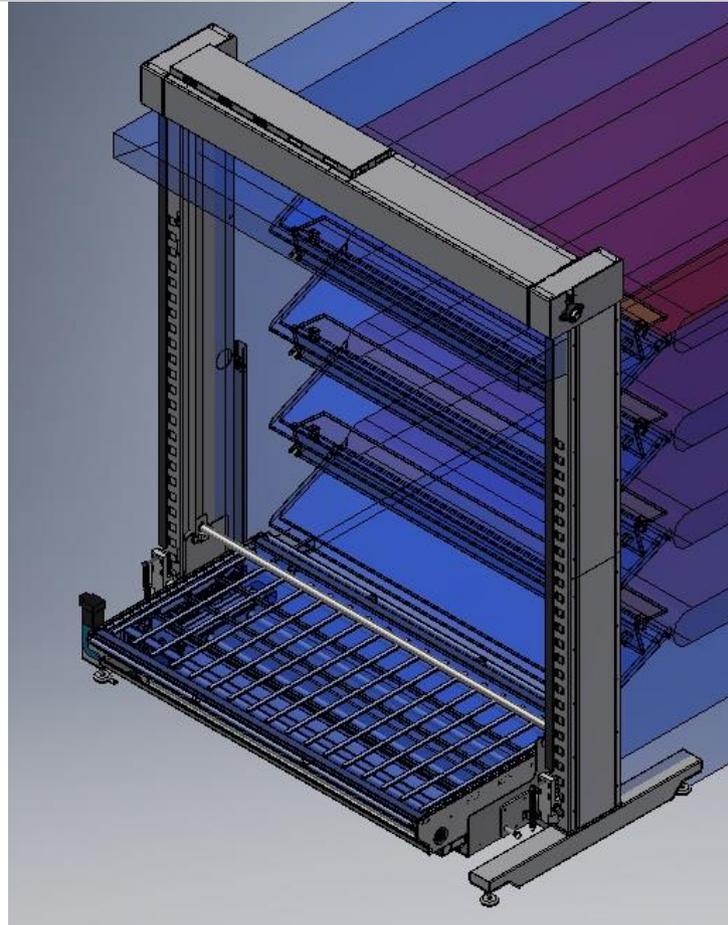
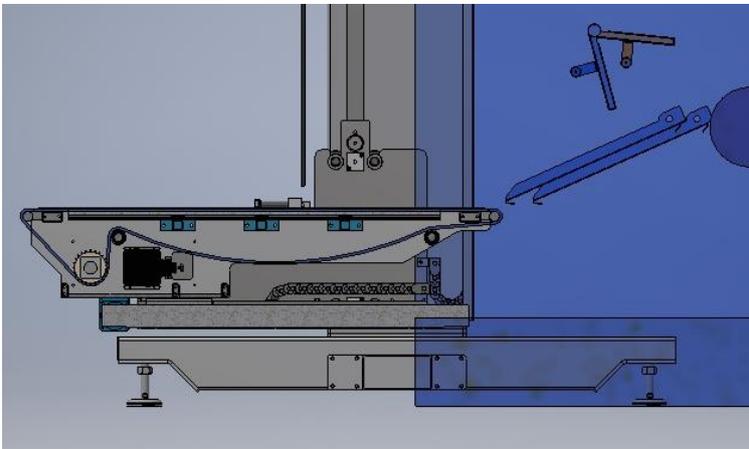


The system is designed to reduce labor and increase efficiency in the bakery.

The loader takes the boards from the rack and separates the bread from the board with a specific picking system. The boards are transferred beside the machine while the bread is placed onto the main loader belt before loading into the desired deck.

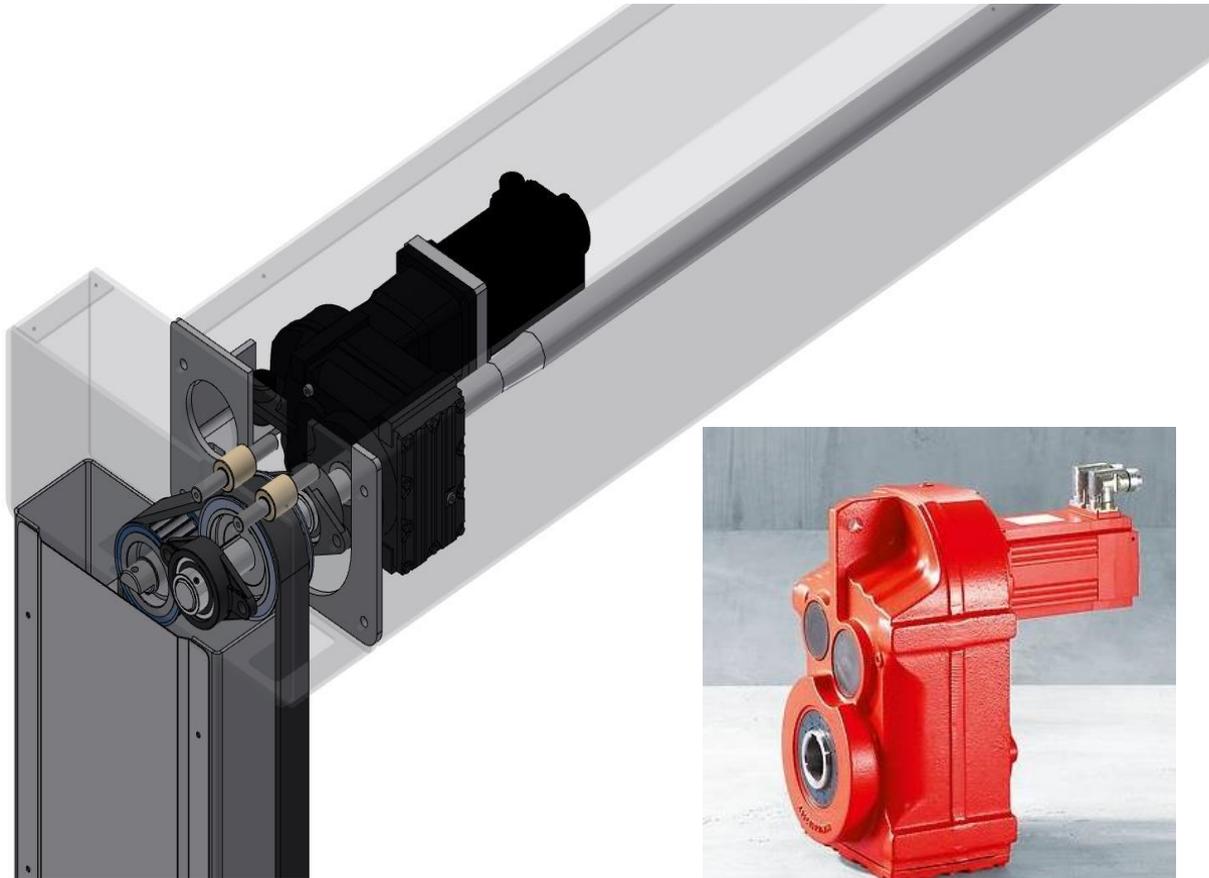
This way the bread can be baked directly on stone for the best crust and artisan appeal.

## UNLOADING SYSTEMS FOR ATLAS



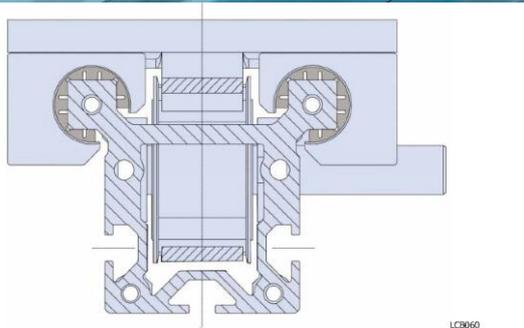
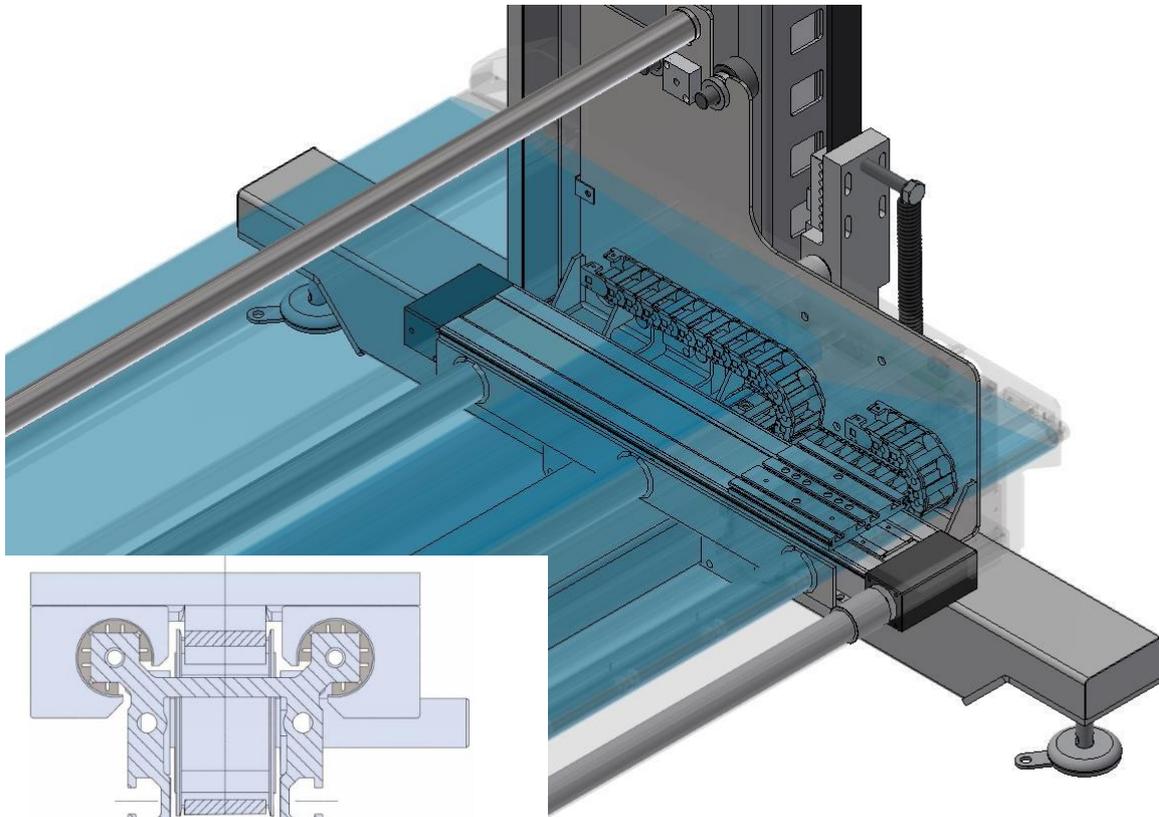
For unloading, we can offer a variety of solutions; like automatic picking of the trays or we can connect the unloading belt to a separate belt for cooling and distribution

## LOADERS/UNLOADERS EQUIPPED WITH BRUSHLESS MOTORS



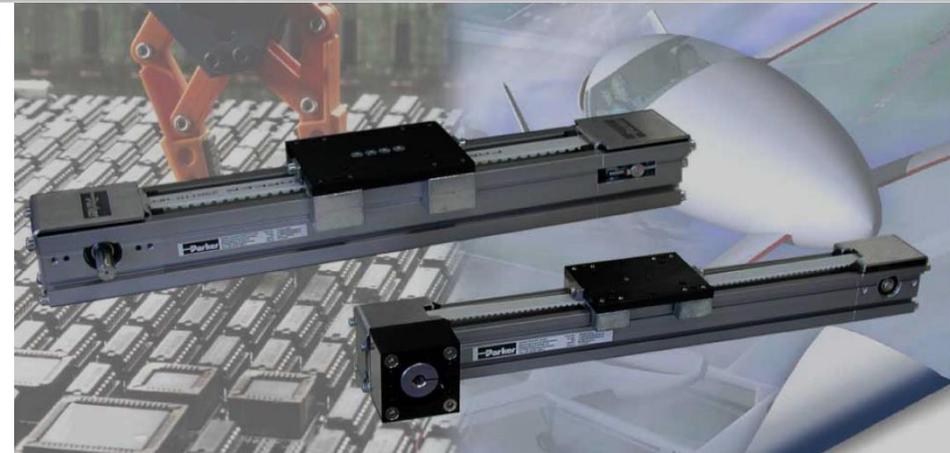
Lifting gearbox of automatic loaders equipped with Brushless motors for maximum efficiency, precision and traditional reliability

## TRASLATION SYSTEM OF LOADERS / UNLOADERS



ML1  
(Gebrauchsanweisung: 20.2004.014.871.4)

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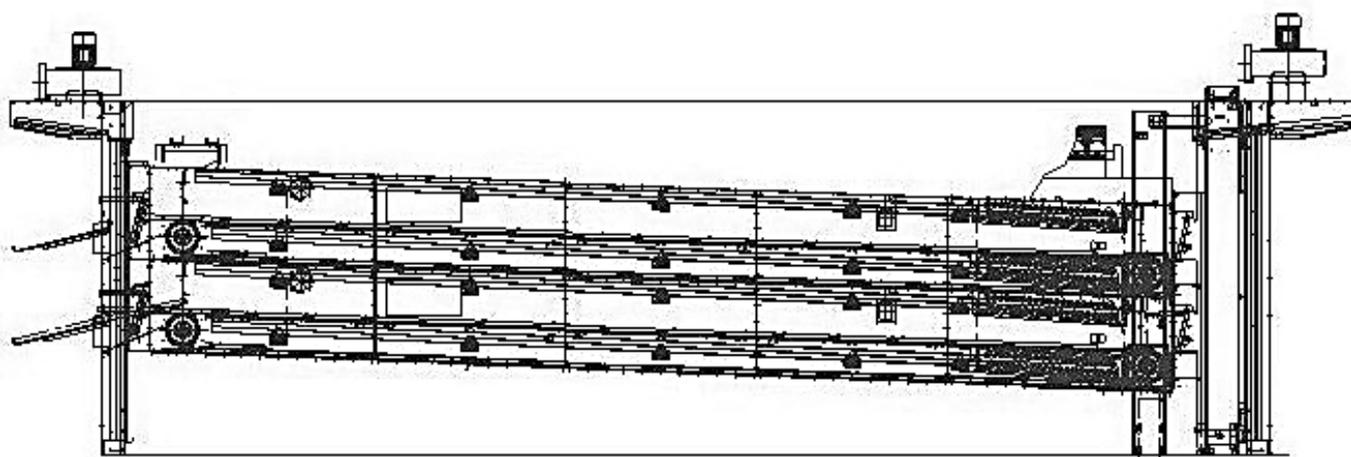
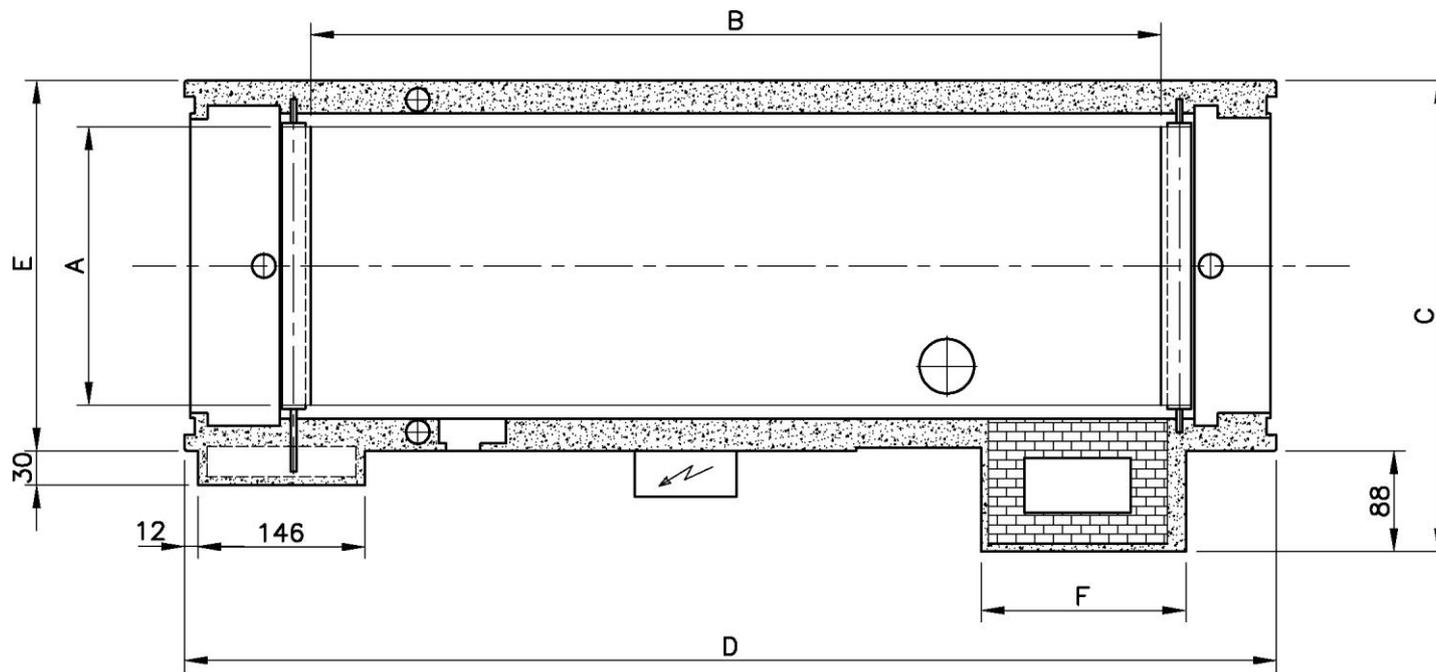
The in/out movement of the loaders is performed with linear guides in aluminum with toothed belts. These guides are completely closed for protection from dust, flour etc. This grants a longer life expectancy and superior reliability

## 2 DECKS ATLAS OVEN

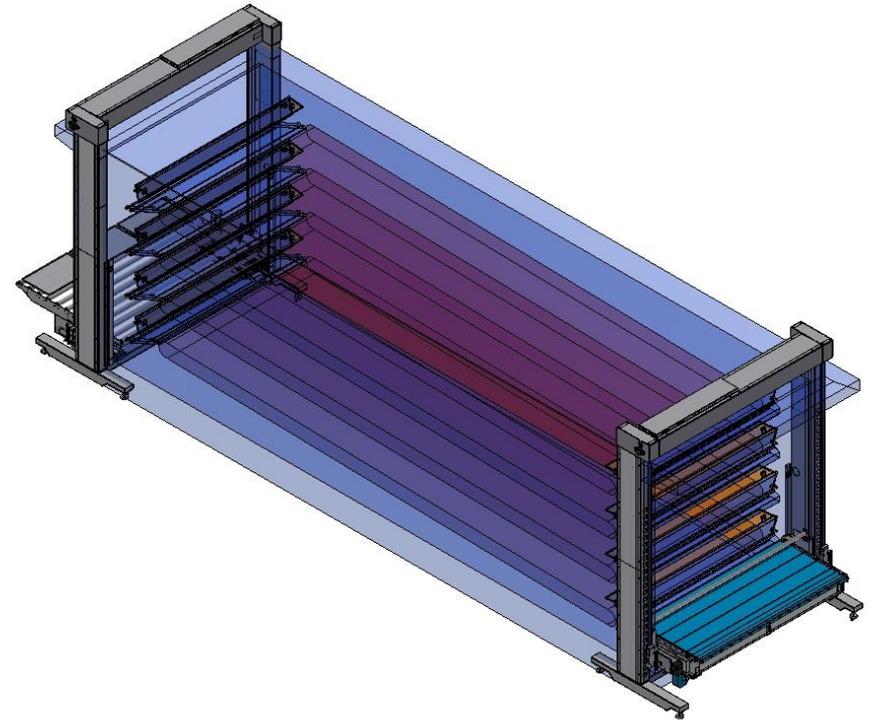


## TECHNICAL DATA 2 DECKS ATLAS OVEN

Modello	A	B	C	D	E	F	H	H 1 (+ asp.)	Sup. utile	Dim. interne camere	Potenzialità focolare		Potenza elettrica
	cm	cm	cm	cm	cm	cm	cm	cm	M <sup>2</sup>	cm	kW	Kcal/h	kW
<b>AT 242/6</b>	240	372	412	688	324	180	230	270	17,86	240 x 372	155,8	134.000	10,5
<b>AT 242/8</b>		496		812					23,81	240 x 496	175,6	151.000	
<b>AT 242/10</b>		620		936					29,76	240 x 620	200	172.000	
<b>AT 242/12</b>		744		1060					35,71	240 x 744	224	193.000	
<b>AT 242/14</b>		868		1184					41,66	240 X 868	260	224.000	

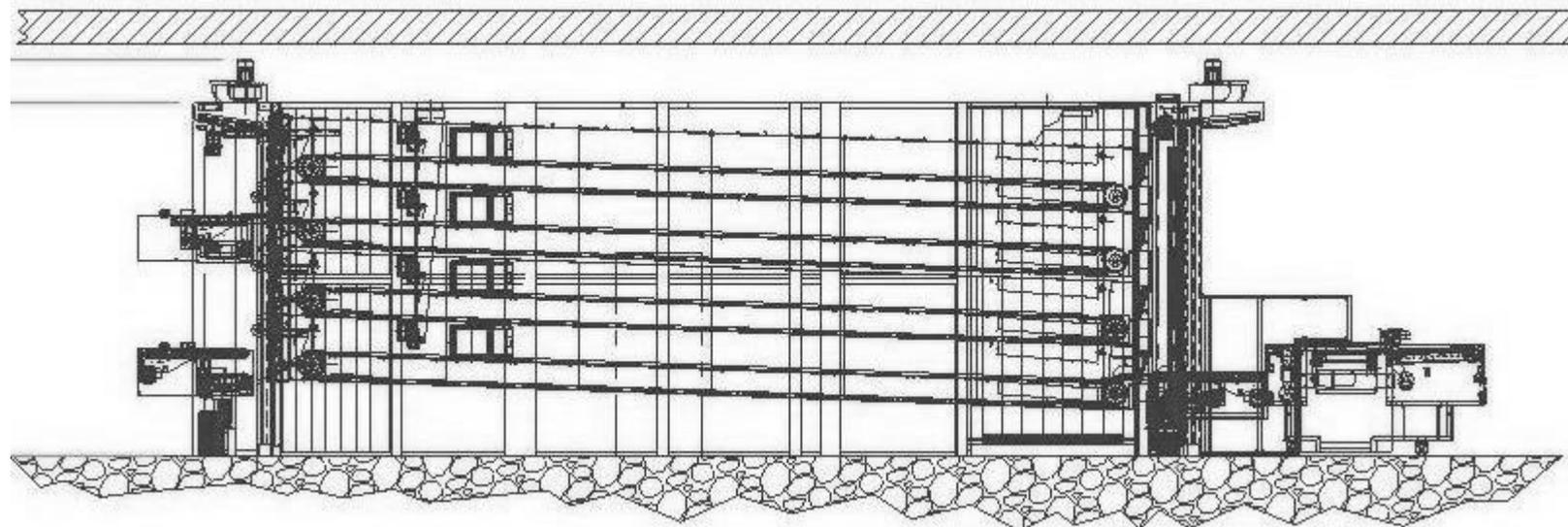
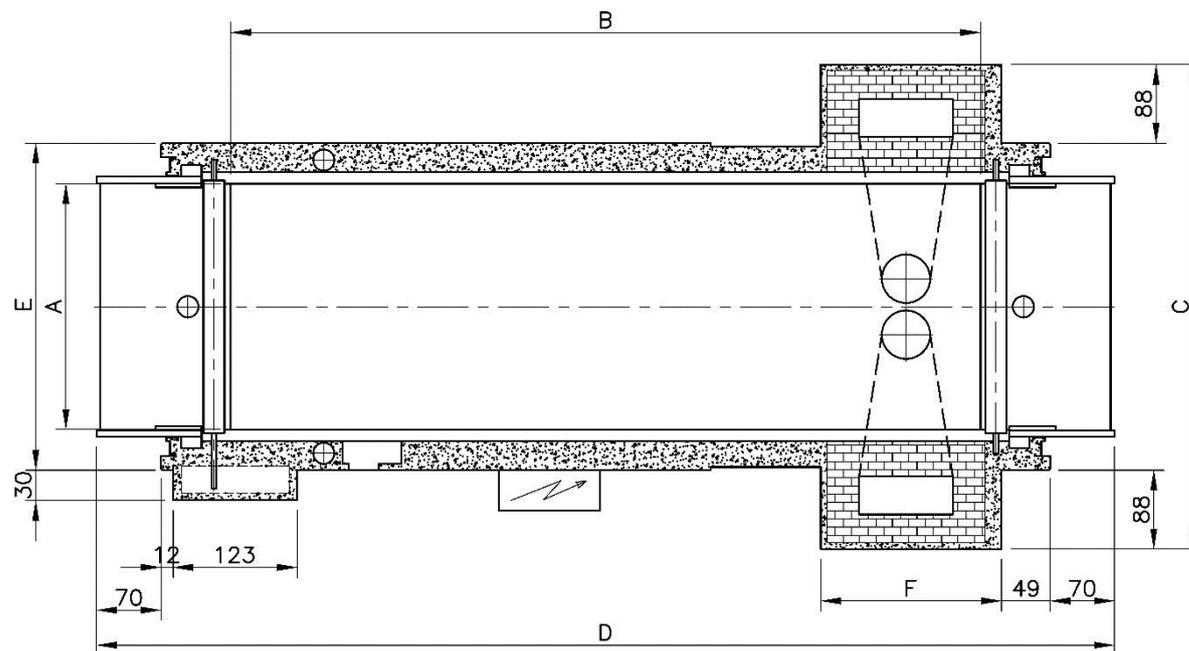


## 4 DECKS ATLAS OVEN



## TECHNICAL DATA 4 DECKS ATLAS OVEN

Modello	A	B	C	D	E	F	H	H 1 (+ asp.)	Sup. utile	Dim. interne camere	Potenzialità focolare		Potenza elettrica
	cm	cm	cm	cm	cm	cm	cm	cm	M <sup>2</sup>	cm	kW	Kcal/h	kW
<b>AT 244/6</b>	240	372	412	688	324	180	330	370	35,72	240 x 372	155,8 x 2	134.000 x 2	14,5
<b>AT 244/8</b>		496		812					47,62	240 x 496	175,6 x 2	151.000 x 2	
<b>AT 244/10</b>		620		936					59,52	240 x 620	200 x 2	172.000 x 2	
<b>AT 244/12</b>		744		1060					71,42	240 x 744	224,5 x 2	193.000 x 2	



## INSTALLATIONS



















