TAGLIAVINI

ATLAS

1934
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Tagliavini was founded in Parma in 1934, in an area that was to become the world's most important agri-food hub. Right from the outset, it embraced the concept of environmental sustainability, an aspect which it keeps top of mind when building equipment, ovens, chambers, machinery, furnishings and fittings for the baking of bread and pâtisseries.

From this perspective, we have succeeded in satisfying the specific technological needs of all kinds of production facilities. The product of dedication and continuous research culminated in practically perfect ovens in terms of robustness, compact size, and maximum attention to each individual detail, with one fundamental goal, i.e. to maximise energy savings.

Knowing that we have built thousands of ovens with very low environmental impact over the years makes us conscious and proud of having contributed to a cause that we should all hold dear: respect for the environment.

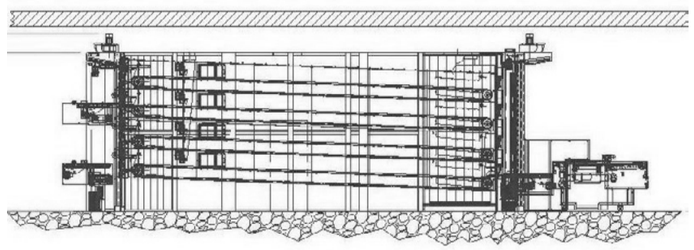
Over the years, Tagliavini has become a supplier-consultant, able to appraise each project as an opportunity to create value. We have focused on customer response in each and every channel with scrupulous attention, so as to grow together.

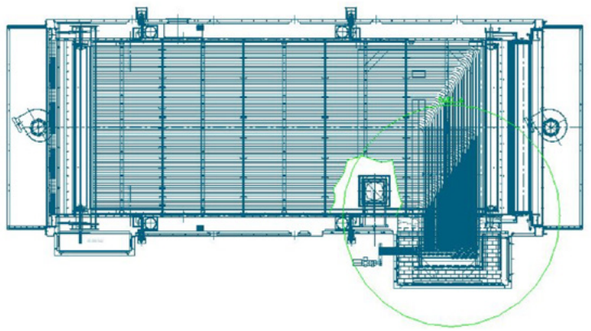
Without losing sight of its sharp focus on product quality and sustainability, this move towards technological development has led Tagliavini to develop various solutions in the field of plant engineering, dedicated to a wide and varied range of production requirements.

Our Industry Division has the experience, expertise and technological know-how to design and construct systems for the food industry, custom-tailored to each specific requirement.

Tagliavini understands the needs of the customer and takes a broad-reaching approach, taking account of the flow of the bread and pâtisserie production facility as a whole, and applying the highest performance, most advanced solutions.
We are specialised in pro
viding custom-tailored solutions, analysing full, integrated system designs, and guaranteeing interaction between all the machines connected in the process supply chain.

We build systems that can also be integrated into existing lines, guaranteeing efficiency, product recovery, automatic control and optimised management.
With this in mind, our Division is constantly working on innovative solutions, which must then offer a genuine competitive advantage to the customer.





WE PROVIDE CONSULTING SERVICES FOR IN-DEPTH PROJECT EVALUATION TO OPTIMISE PROCESSES ACCORDING TO NEEDS

Atlas pipe oven

The Atlas oven has an indirect heating system suitable for baking all kinds of oven products. The heat required to bake the product enters the baking chamber thanks to the progressive condensation of the steam contained in L-shaped pipes arranged partly in the combustion chamber and partly running lengthwise through the baking chamber itself. In this way, the mixed water/steam circulation inside the tubes continuously releases heat to the baking chamber as the steam produced in the combustion chamber condenses in the pipes running towards the baking chamber.

It has an entirely non-combustible, metal construction and is designed so that rock wool can be packed between the metal walls as insulation against the external environment. Inside the baking chambers, which are stacked one on top of the other, runs a wire mesh conveyor belt pulled by roller chains. This belt, driven by a self-braking gearmotor equipped with an encoder, loads and unloads the product being baked according to the time set. Different baking modes can also be set.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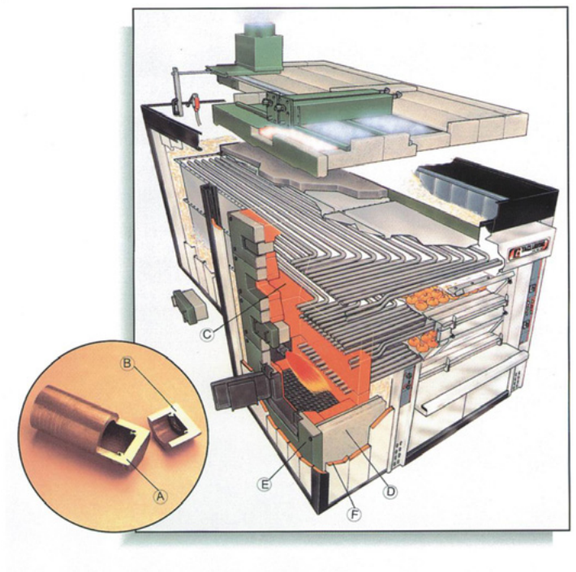
Perkins type “L” Pipe System

Each pipe is individually filled and closed using a special friction welding system that makes the pipe closure indestructible. The pipes are distributed very densely and evenly cover all the floors and ceilings of the chambers, to ensure the best possible baking process.
The combustion chamber containing the burner which produces the heat energy transferred to the water contained in the pipes, is vertical, thereby ensuring an optimal flow of the combustion fumes.

Once the pipes are heated, the fumes travel along a horizontal duct before reaching the chimney. The chimney is equipped with a motorised fume discharge conduit damper which, in addition to maintaining a constant draw when atmospheric conditions vary, closing partially when the burner is switched off and totally a given time after it has been switched off, allows latent heat to be retained inside the combustion chamber for as long as possible. There is a safety thermostat on the combustion fume outlet that triggers if the fumes overheat.



Control unit

The oven is controlled by a PLC which interfaces with the user via two touch-screen panels, one at oven loading and one at oven unloading, so that the production cycle can be managed and its parameters set. Recipes can be set from these panels, including:

- Required baking times
- Baking temperature
- Feed speed of the baking conveyor belt
- Steam input frequency in the baking chamber
- Other minor settings, such as steam input time, chimney discharge conduit damper closing delay, etc.

In the case of manual operation, each command can be given directly and independently of the others. A gradual pre-heating programme is implemented in the PLC, to be activated the first time the oven is heated or during start-up after prolonged disuse.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Fire chamber

The combustion chambers are vertical and the lower ends of the pipes protrude into them, thereby constituting the exchange element responsible for conveying heat energy into the baking chamber.

The fire chamber is made of stonework and consists of three parts: the inner part, in contact with the flames and combustion fumes, made of refractory bricks, the outer part of ordinary bricks and a concrete casting made of insulating aggregates between the combustion chamber and the oven chambers.

There are horizontally running fume ducts above the combustion chamber which flow into the chimney. They house the emergency thermostat probe, which switches off the burner if the temperature of the fumes becomes too high. This thermostat has a manual reset, and is located next to the servomotor of the chimney's fume discharge conduit damper .

STEAM PRODUCTION MODES

01

Standard steamers positioned above the oven to deliver steam to the individual baking chambers

02

Separate steam generator for high output industrial processing

Refractory material for direct loading of product onto belt

01
ATLAS 2 DECK

Model	A	B	C	D	E	F	H	H 1 (+ asp.)	Useful Surf.	Internal Dim.	Power Installed		Electric Power
	cm	cm	cm	cm	cm	cm	cm	cm	M^2	cm	kW	Kcal/h	kW
AT 242/6	240*	372	422	556	324	180	230	270	17,86	240 x 372	160	138.000	10,5
AT 242/8		496		680					23,81	240 x 496	180	155.500	
AT 242/10		620		804					29,76	240 x 620	206	177.160	
AT 242/12		744		928					35,71	240 x 744	232	198.800	
AT 242/14		868		1052					41,66	240 X 868	273	235.000	

*The value in the table refers to the product load on refractory shutters - for load of the chamber with useful trays 250 cm

Wire mesh for loading trays

02
ATLAS 4 DECK

Model	A	B	C	D	E	F	H	H 1 (+ asp.)	Useful Surf.	Internal Dim.	Power Installed		Electric Power
	cm	cm	cm	cm	cm	cm	cm	cm	M^2	cm	kW	Kcal/h	kW
AT 244/6	240*	372	520	556	324	180	344	390	35,72	240 x 372	160 x 2	138.000 x 2	14,5
AT 244/8		496		680					47,62	240 x 496	180 x 2	154.800 x 2	
AT 244/10		620		804					59,52	240 x 620	206 x 2	177.100 x 2	
AT 244/12		744		928					71,42	240 x 744	231 x 2	198.700 x 2	

*The value in the table refers to the product load on refractory shutters - for load of the chamber with useful trays 250 cm


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