



T75E

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



EXTERNAL CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side
- Stainless steel access flap hinged at bottom
- Tempered glass window
- Stainless steel handle equipped
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side

INTERNAL CONSTRUCTION

- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Adjustment of air volumes
- Rock wool heat insulation, thermal joints and air space

FUNCTIONING

- Heating by means of finned, armoured heating elements
- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 thermocouples
- Labyrinth ducting pipe
- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 2 to 20 minutes and feed-back control
- Programmable electronic function management
- Maximum temperature reached 400°C (752°F)
- System for additional forced air cooling of the surround

STANDARD EQUIPMENT

- Back lighted liquid crystal graphic display
- 20 customisable programs
- Weekly Timer with the possibility to program two lightings and two power off every day
- Energy savings device
- Auto test with display of error message
- Set up to allow on line connection via GSM card
- Independent maximum temperature safety device
- Pizza rest

OPTIONS AND ACCESSORIES (WITH SURCHAGE)

- Support with castors, height 600mm
- GSM card for on line connection
- Infeed-outfeed balancing doors



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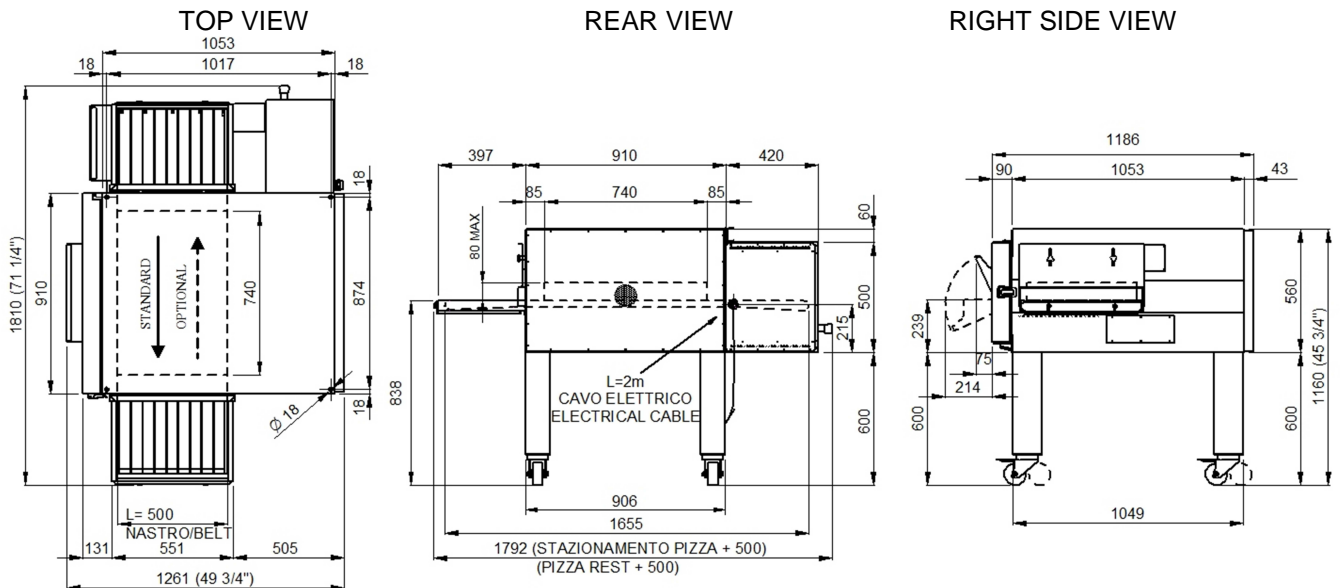
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T75E 1 DECK

(assembled with support height 600mm)



Note: The dimensions indicated in the views are in millimeters.

SPECIFICATIONS

The appliance comprises one baking element and an optional support. Baking takes place by passing the product between two adjustable flows of hot air, which allow perfect distribution of heat throughout the chamber, making this oven particularly suitable to bake pizza and other alimentary products. The regulation of power is automatic in basis of the load, the ceiling and floor resistors are controlled independently, and the belt speed is reverse controlled and adjustable. Stainless steel access flap hinged at bottom with tempered glass window. Efficiently insulated and isolated, the outer surfaces are further cooled by a forced flow of air. The support comprises stainless steel legs on swivel castors. The maximum temperature in the baking chamber is 400°C (752°F).

All the data give below refers to the configuration with 1 baking deck

DIMENSIONS

External height
External depth
External width
Weight (excl.supp)
Tot. baking surface

1158mm
1261mm
1792mm
214kg
0,4m²

SHIPPING INFORMATION

Dimensions of packed oven
Height
Depth
Width
Weight

730mm
1380mm
1902mm
(214+25)kg

FEEDING AND POWER

Standard feeding
A.C. V400 3N
Feeding on request
A.C. V230 3, A.C. V230 1N
Frequency
Optional
Max power
*Medium cons/hour
Connecting cable
type H07RN-F
5x6mm² (V400 3N)
4x10mm² (V230 3)
3x16mm² (V230 1N)

50Hz
16,55kW
8,3kWh

TOTAL BAKING CAPACITY

*N° pizzas/hour
Pizza diameter 330mm N°48
Pizza diameter 450mm N°25

*This value is subject to variation according to the way in which the equipment is used

- NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice