



## Modular conveyor oven

T75E, the electric modular conveyor oven, is composed of one or more **stackable baking chambers** and an optional stand. During baking, the product is placed on the conveyor belt and passes through two flows of hot air: **impingement technology**, the best system for heat distribution in the whole baking chamber for **perfect baking of pizza, pastry, bakery, and gastronomy**. Management of needed power is automatic according to the load. The power control of ceiling and floor is independent and managed by two probes. The conveyor speed is adjustable. Efficiently insulated and isolated, the external surfaces are cool even during use. The maximum temperature of the baking chamber is 400°C (752°F).



### OPERATION

- 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 **ADAPTIVE-POWER® TECHNOLOGY**
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 thermocouples **DUAL-TEMP® TECHNOLOGY**
- Labyrinth ducting pipe **BEST-FLOW® SYSTEM**
- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 2 to 20 minutes and feed-back control at the option of belt standstill
- Programmable electronic function management **ECO-SMARTBAKING®**
- Maximum temperature reached 400°C (752°F)
- System for additional forced air cooling of the surround

### CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side with logo **BlackBar® Design**
- Stainless steel access flap hinged at bottom
- Tempered glass window
- Low-cluttered handle
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side
- 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 **COOL AROUND® Technology**

### ACCESSORIES

- Stand with castors, height 136, 600mm complete with pocket for screens
- Hood for vapour extraction
- Online connection **Remote-Master® Technology**

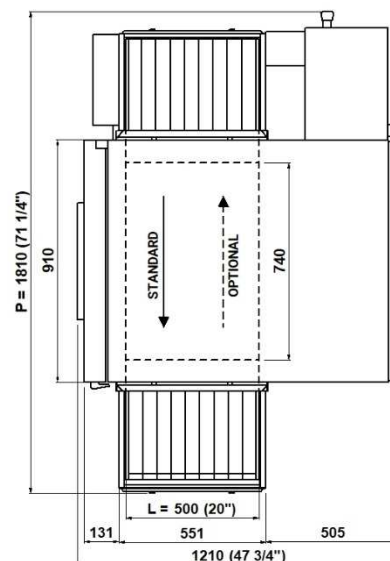
### BAKING DIMENSIONS

Belt width L	500mm
Internal length	740mm
Total length P	1810mm
Total length P with pizza rest	2310mm
Tot. baking surface	0,4m <sup>2</sup>

### STANDARD EQUIPMENT

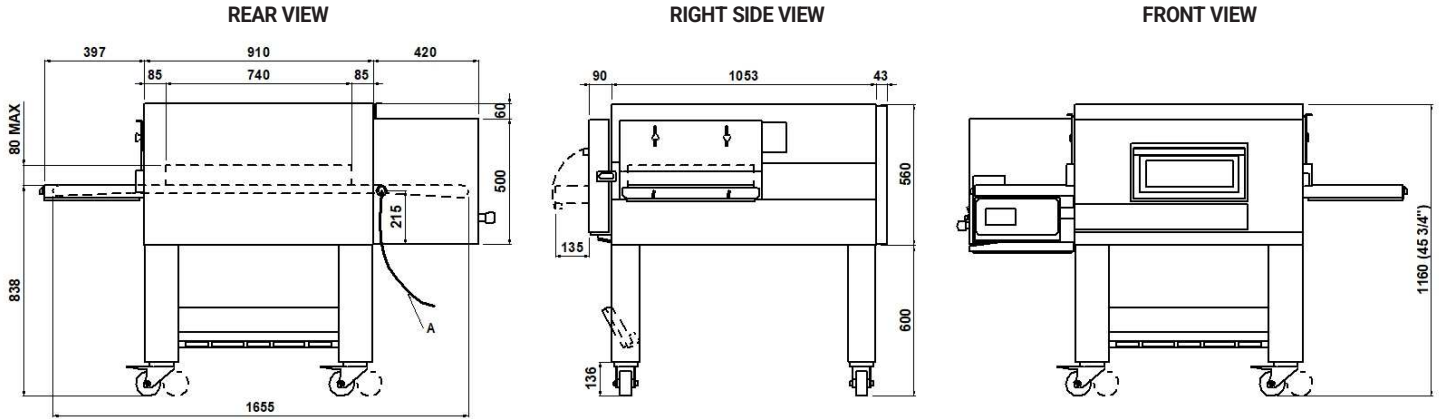
- Color multilanguage display TFT 5"
- 100 customisable programs
- **ECO-STAND BY™ TECHNOLOGY** Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle **STEP**
- Start-Stop function to move tape to the set point is reached
- **LOCK** function
- Weekly Timer with the possibility to program two lightings and two power off every day
- Customized Hotkey with recurring control
- Auto test with display of error message
- USB input and wifi module for sw update
- Independent maximum temperature safety device
- Stainless steel resting support

### TOP VIEW



**1 baking chamber**

(assembled with stand height 600mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

**A**  
Electrical cable  
length 2 meters

**DIMENSIONS**

External height	1160mm
External depth.	1210mm
External width.	1810mm
Weight(excl.stand)	214kg

**TOTAL BAKING CAPACITY**

*N° Pizzas /hour	
Pizzas diameter 330mm	N°48
Pizzas diameter 450mm	N°25

**SHIPPING INFORMATION**

Dimensions of packed oven	
Height	730mm
Depth	1380mm
Width	1902mm
Weight	(214+25)kg

**Packaged stand dimensions:**

Height	200mm
Depth	600mm
Width	1150mm
Weight	(27+2)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3 V230 1N	
Frequency	50/60Hz
Max power	16,55kW
*Medium cons/hour	8,3kWh
Connecting cable for each chamber	
type H07RN-F	
5x6mm <sup>2</sup> (V400 3N)	
4x10mm <sup>2</sup> (V230 3)	
3x16mm <sup>2</sup> (V230 1N)	

\* 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