

## T75E

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



### EXTERNAL CONSTRUCTION

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

### INTERNAL CONSTRUCTION

- Baking chamber in welded stainless steel plate
- 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

### OPERATIONS

- 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
- 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
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 thermocouples
- 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
- Electronic timer
- 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

### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

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

**MORETTI FORNI S.P.A.**

www.morettiforni.com

marketing@morettiforni.com

via Meucci, 4 - 61037 Mondolfo (PU) ITALY

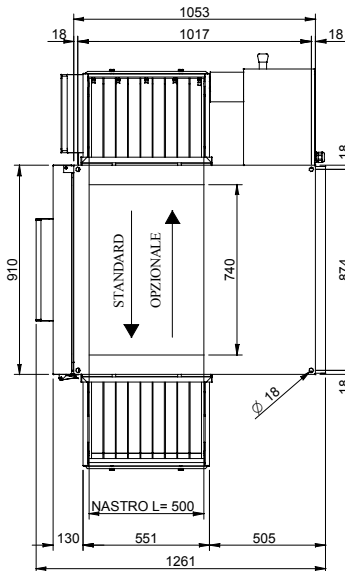
Tel. +39.0721.96161 - Fax +39.0721.9616299



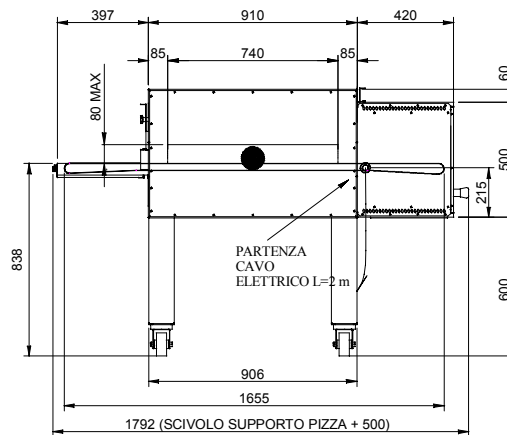
## T75E 1 DECK

(assembled with stand height 600 mm)

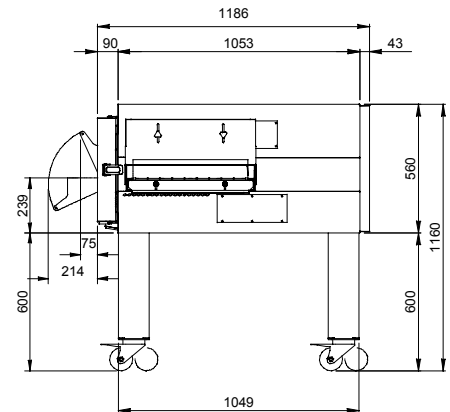
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



**Note:** The dimensions indicated in the views are in millimetres.

### SPECIFICATIONS

The appliance comprises one baking element and an optional stand. 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 stand comprises stainless steel legs on castors. The maximum temperature in the baking chamber is 400 °C.

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

#### DIMENSIONS

External height	1158 mm
External depth	1261 mm
External width	1792 mm
Weight (excluding stand)	214 Kg
Total baking surface	0.4 m <sup>2</sup>

#### SHIPPING INFORMATION

Dimensions of packed oven	
Height	730 mm
Depth	1380 mm
Width	1860 mm
Weight	(214+25) Kg

#### POWER SUPPLY AND POWER

<i>Standard power supply</i>	
A.C. V	400 3N
<i>Optional power supply</i>	
A.C. V	230 3
Frequency	50 Hz
Max Power	16,55 Kw
*Average power consumption 8,3 Kw/h	
Connection cable	
type H07RN-F	
5x6 mm <sup>2</sup> (V400)	
4x10 mm <sup>2</sup> (V230 3)	

#### TOTAL BAKING CAPACITY

\* N° pizzas/hour

Pizza diameter 330 mm	N° 48
Pizza diameter 450 mm	N° 25

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

- 2 -NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice