



T75E

Conveyor multifunctional oven

COMPOSITION WITH 1 BAKING DECK



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600mm complete with pocket for screens
- Online connection **REMOTE-MASTER® TECHNOLOGY**

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EXTERNAL 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

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 **COOL AROUND® TECHNOLOGY**

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 **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

STANDARD EQUIPMENT

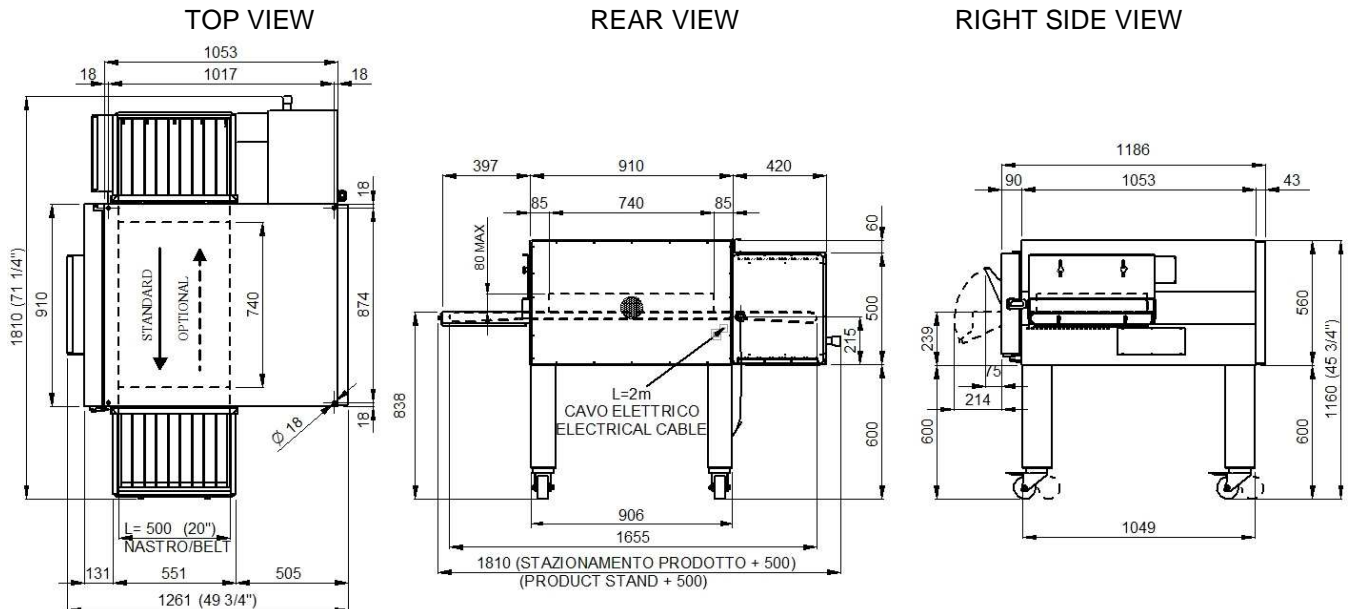
- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY® TECHNOLOGY** Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle **STEP**
- Start-Stop function to move tape to the set point is reached
- LOCK** function
- Weekly Timer with the possibility to program two lightings and two power off every day
- Customized Hotkey with recurring control
- Auto test with display of error message
- USB slot for data reading / programs **DATA-FEED® SYSTEM**
- Independent maximum temperature safety device
- Stainless steel product stand





T75E 1 DECK

(assembled with support height 600mm complete with pocket for screens)



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 many 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 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	1160mm
External depth	1261mm
External width	1810mm
Weight (excl.supp)	214kg
Tot. baking surface	0,4m ²

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

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

PACKAGED DIMENSIONS

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

SUPPORT

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

FEEDING AND POWER

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