

T75E

Conveyor multifunctional oven
COMPOSITION WITH 1 BAKING DECK



Date _____

Project _____

Location _____

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

Support with castors, height 600mm
Online connection REMOTE-MASTER®
TECHNOLOGY
Infeed-outfeed balancing doors SWING-IN/OUT®
SYSTEM

EXTERNAL CONSTRUCTION

Structure in folded stainless steel sheets
Stainless steel door hinged on left hand side
with tempered silk-screen processed glass logo BlackBar
Design
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
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

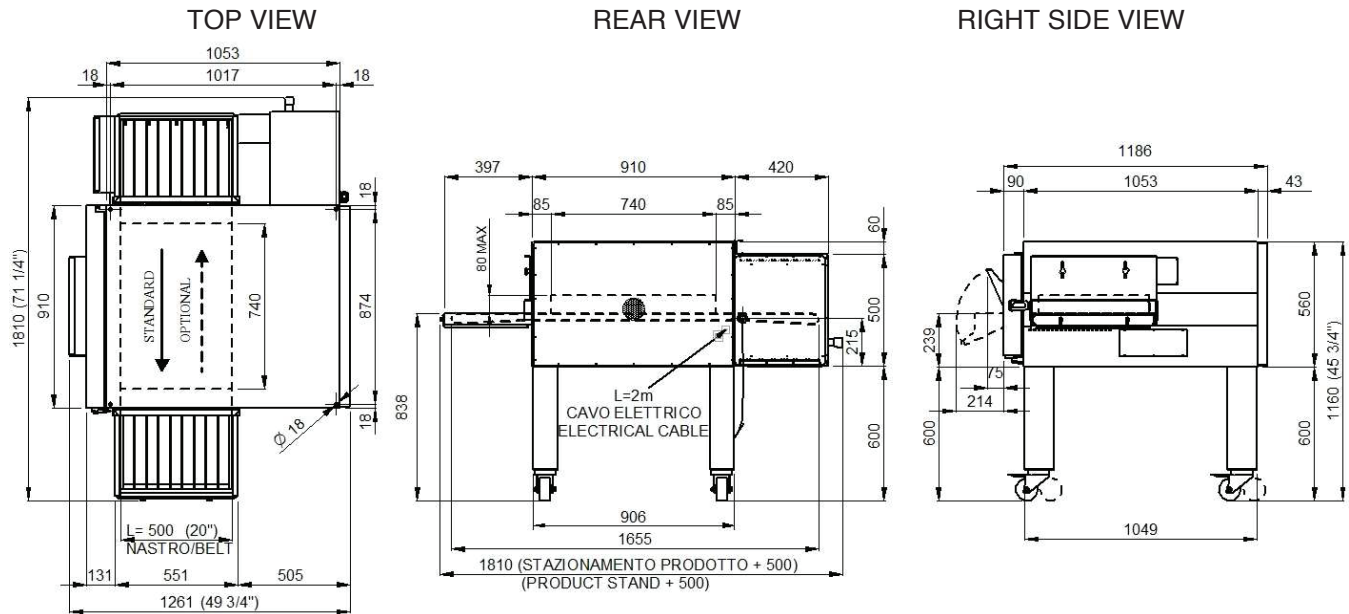
Color multilanguage display TFT 5"
100 customisable programs
ECO-STAND BY® TECHNOLOGY Saving device with the
possibility to stop the belt for break
Discontinuous cooking cycle STEP
Start-Stop function to move tape to the set point is reached
LOCK function
Weekly Timer with the possibility to program 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



Technical Data

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 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 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

1160mm
 1261mm
 1810mm
 214kg
 0,4m²

SHIPPING INFORMATION

Dimensions of packed oven
 Height
 Depth
 Width
 Weight

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

FEEDING AND POWER

Feeding on request
 A.C. V230 3, A.C. V230 1N
 Frequency
 Max power
 Medium cons/hour
 Connecting cable

60Hz
 16,55kW
 8,3kWh
 type H07RN-F
 4x10mm² (V230 3)
 3x16mm² (V230 1N)

TOTAL BAKING CAPACITY

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

N°48
 N°25

PACKAGED DIMENSIONS

Height
 Depth
 Width
 Weight

250mm
 600mm
 700mm
 (24+2)kg

SUPPORT

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

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