



T75G

Conveyor multifunctional oven

COMPOSITION WITH 1 BAKING DECK



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600mm complete with pocket for screens

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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
- Peephole for checking the burner status

INTERNAL CONSTRUCTION

- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Low-emission (NOx, CO) stainless steel burner
- Combustion chamber entirely built with special high-temperatures stainless steel
- Adjustment of air volumes
- Rock wool heat insulation, thermal joints and air space COOL AROUND® TECHNOLOGY

FUNCTIONING

- Heating by means of blowing burner with premixing function of air and gas
- Electronically modulated control of burner flame that allows the automatic energy control on the strength of the quantity of the baked product ADAPTIVE-GAS® TECHNOLOGY
- Electronic control of temperature
- Continuous check-up of temperature through thermocouple
- 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

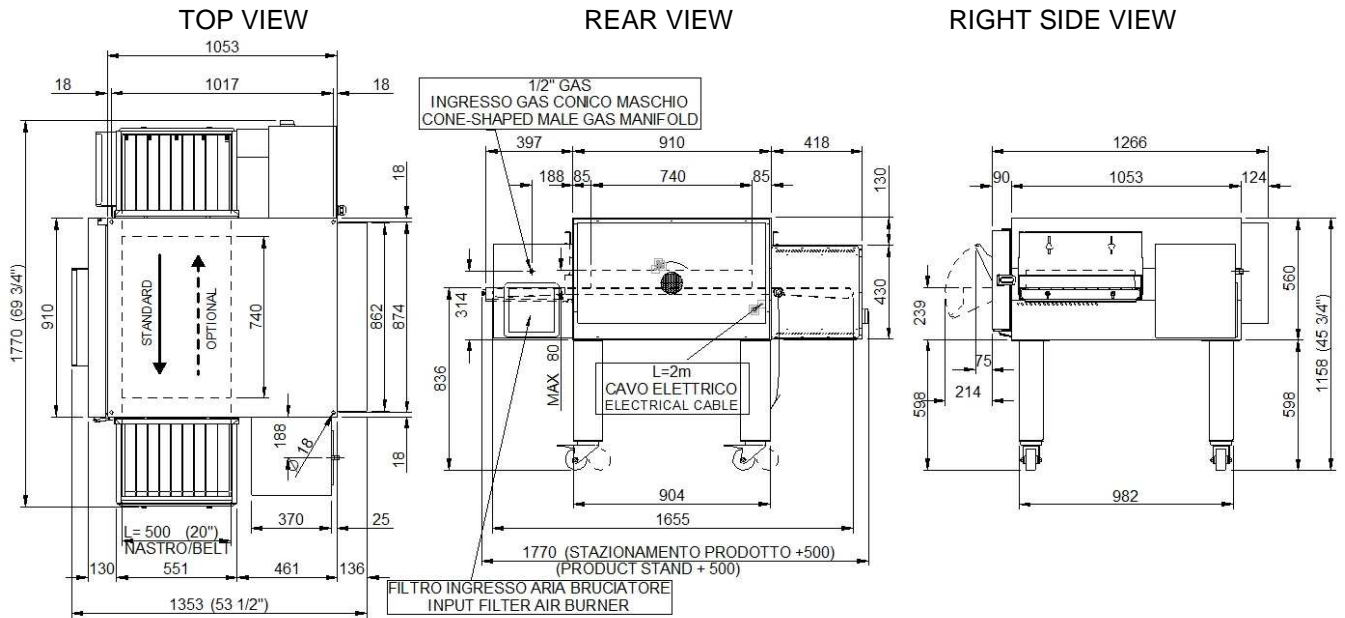
- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY® TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle STEP
- Start-Stop function to move tape to the set point is reached
- LOCK function
- Customized Hotkey with recurring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





T75G 1 DECK

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



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

IT'S OBLIGATORY TO INSTALL THE OVEN UNDER COAT

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 temperature is adjusted electronically, the electronic control of the premixed burner is modulating, 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		SHIPPING INFORMATION		FEEDING AND POWER	
External height	1158mm	Dimensions of packed oven		Type of equipment	A3-B23
External depth	1353mm	Height	730mm	Thermic power max	17kW
External width	1770mm	Depth	1380mm	Therm. power reduced	7kW
Weight (excl.supp)	232kg	Width	1902mm	Gas power: NATURAL GAS or LPG	
Tot. baking surface	0,4m ²	Weight	(232+28kg)	*Hour consumption max	
TOTAL BAKING CAPACITY		PACKAGED DIMENSIONS	SUPPORT	Natural gas G20	1,8m ³ /h
*N° Screens/hour		Height	200mm	Natural gas G25	2,09m ³ /h
Screens diameter 330mm	N°48	Depth	600mm	Natural gas G25.1	2,09m ³ /h
Screens diameter 450mm	N°25	Width	1150mm	LPG G30	1,34kg/h
		Weight	(27+2kg)	LPG G31	1,32kg/h
				Standard electric power	
				A.C. V230 1N	
				Frequency	50Hz
				Electric power	0,7kW
				Connection cable type:	
				H07RN-F	3x1,5mm ²

*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