



## Modular conveyor oven

T75G, the gas 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**. Efficiently insulated and isolated, the external surfaces are cool even during use. The baking chamber maximum temperature is 400°C (752°F).



### OPERATION

- 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

### 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
- 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

### ACCESSORIES

- Stand with castors, height 136, 600mm complete with pocket for screens
- Hood for vapour extraction

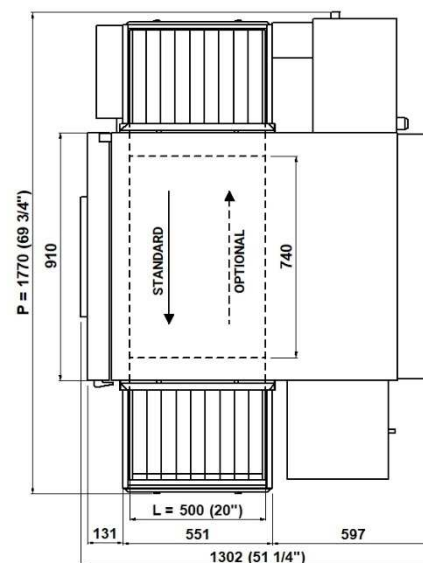
### BAKING DIMENSIONS

Belt width L	500mm
Internal length	740mm
Total length P	1770mm
Total length P with pizza rest	2270mm
Tot. baking surface	0,4m <sup>2</sup>

### STANDARD EQUIPMENT

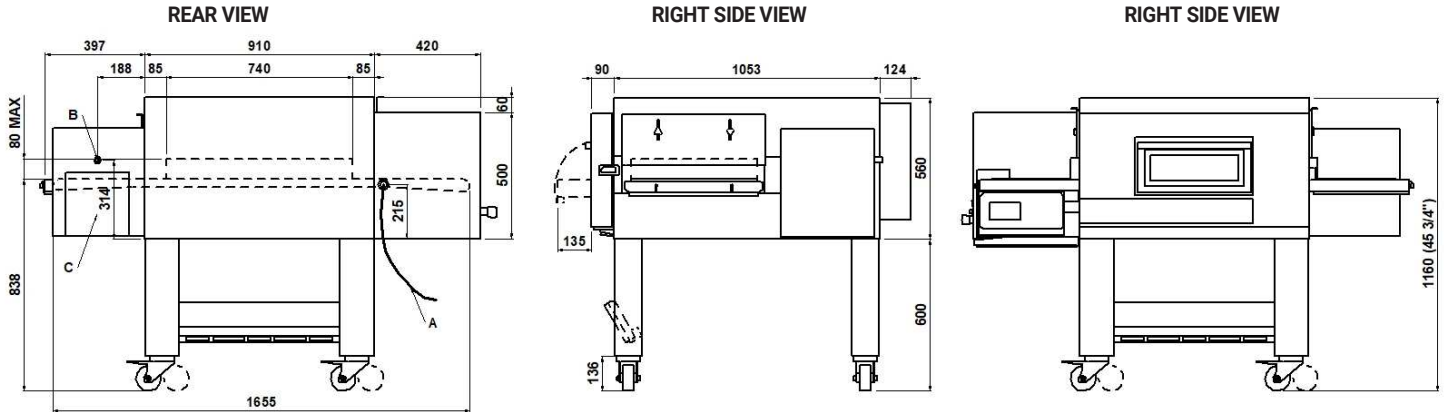
- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle STEP
- Start-Stop function to move tape to the set point is reached
- LOCK function
- Customized Hotkey with recurring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

<b>A</b>	<b>B</b>	<b>C</b>	
Electrical cable length 2 meters	Cone-shaped male gas manifold 1/2" GAS	Input filter air burner	

**DIMENSIONS**

External height	1158mm
External depth.	1302mm
External width.	1770mm
Weight (excl. stand)	232kg

**TOTAL BAKING CAPACITY**

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

**SHIPPING INFORMATION**

Dimensions of packed oven	
Width	730mm
Weight	1380mm
Width	1902mm
Weight	(232+28)kg

**Packaged stand dimensions:**

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

**FEEDING AND POWER**

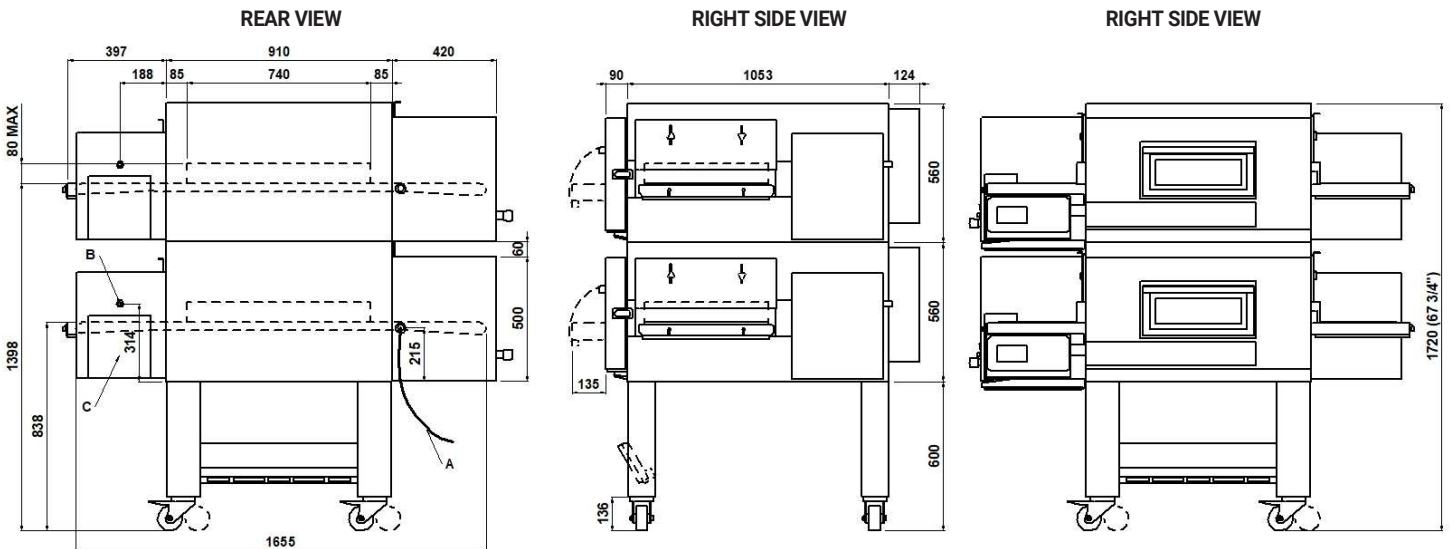
Type of equipment	A3-B23
Thermic power max	17kW
Therm. power reduced	7kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	1,8m <sup>3</sup> /h
Natural gas G25	2,09m <sup>3</sup> /h
Natural gas G25.1	2,09m <sup>3</sup> /h
Natural gas G25.3	2,046m <sup>3</sup> /h
LPG G30	1,34kg/h
LPG G31	1,32kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50Hz
Electric power	0,7kW
Connecting cable for each chamber type:	
H07RN-F	3x1,5mm <sup>2</sup>

\* 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

**2 baking chambers**

(assembled with stand height 600mm)



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

<b>A</b> Electrical cable length 2 meters	<b>B</b> Cone-shaped male gas manifold 1/2" GAS	<b>C</b> Input filter air burner
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**DIMENSIONS**

External height	1718mm
External depth.	1302mm
External width.	1770mm
Weight (excl. stand)	464kg

**TOTAL BAKING CAPACITY**

*N° Pizzas /hour	
Pizzas diameter 330mm	N°96
Pizzas diameter 450mm	N°50

**SHIPPING INFORMATION**

Packed oven (each packed deck)	
Height	2x730mm
Depth	1380mm
Width	1902mm
Weight	(464+56)kg

**Packaged stand dimensions:**

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

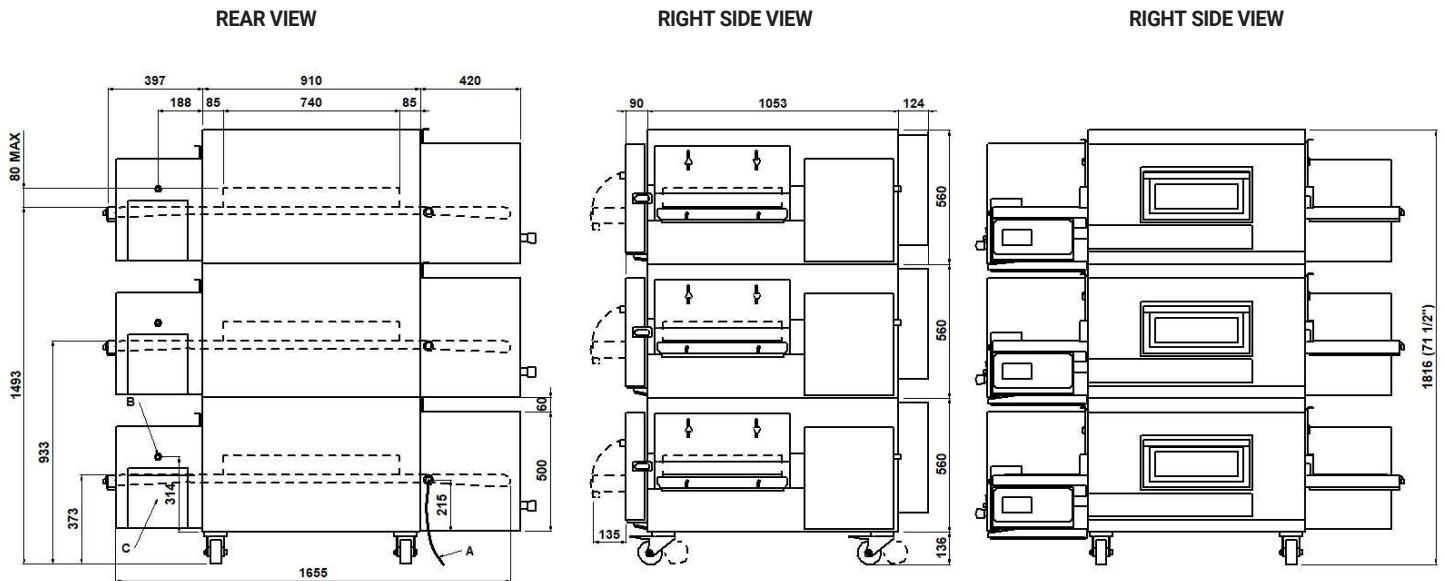
**FEEDING AND POWER**

Type of equipment	A3-B23
Thermic power max	34kW
Therm. power reduced	14kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	3,6m <sup>3</sup> /h
Natural gas G25	4,18m <sup>3</sup> /h
Natural gas G25.1	4,18m <sup>3</sup> /h
Natural gas G25.3	4,092m <sup>3</sup> /h
LPG G30	2,68kg/h
LPG G31	2,64kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50Hz
Electric power	1,4kW
Connecting cable for each chamber type:	
H07RN-F	3x1,5mm <sup>2</sup>

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**3 baking chambers**  
(assembled with stand height 136mm)



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

<b>A</b>	<b>B</b>	<b>C</b>	
Electrical cable length 2 meters	Cone-shaped male gas manifold 1/2" GAS	Input filter air burner	

**DIMENSIONS**

External height	1823mm
External depth.	1302mm
External width.	1770mm
Weight (excl.stand)	696kg

**TOTAL BAKING CAPACITY**

*N° Pizzas /hour	
Pizzas diameter 330mm	N°144
Pizzas diameter 450mm	N°75

**SHIPPING INFORMATION**

Packed oven (each packed deck)	3x730mm
Height	1380mm
Depth	1902mm
Weight	(696+84)kg

**Packaged stand dimensions:**

Height	280mm
Depth	420mm
Width	270mm
Weight	(14+1)kg

**FEEDING AND POWER**

Type of equipment	A3-B23
Thermic power max	51kW
Therm. power reduced	21kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	5,4m <sup>3</sup> /h
Natural gas G25	6,27m <sup>3</sup> /h
Natural gas G25.1	6,27m <sup>3</sup> /h
Natural gas G25.3	6,138m <sup>3</sup> /h
LPG G30	4,02kg/h
LPG G31	3,96kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50Hz
Electric power	2,1kW
Connecting cable for each chamber type:	
H07RN-F	3x1,5mm <sup>2</sup>

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