



## 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

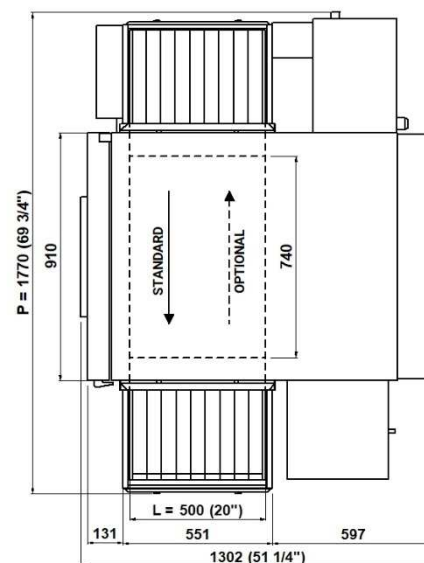
### BAKING DIMENSIONS

|                                |                   |
|--------------------------------|-------------------|
| 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

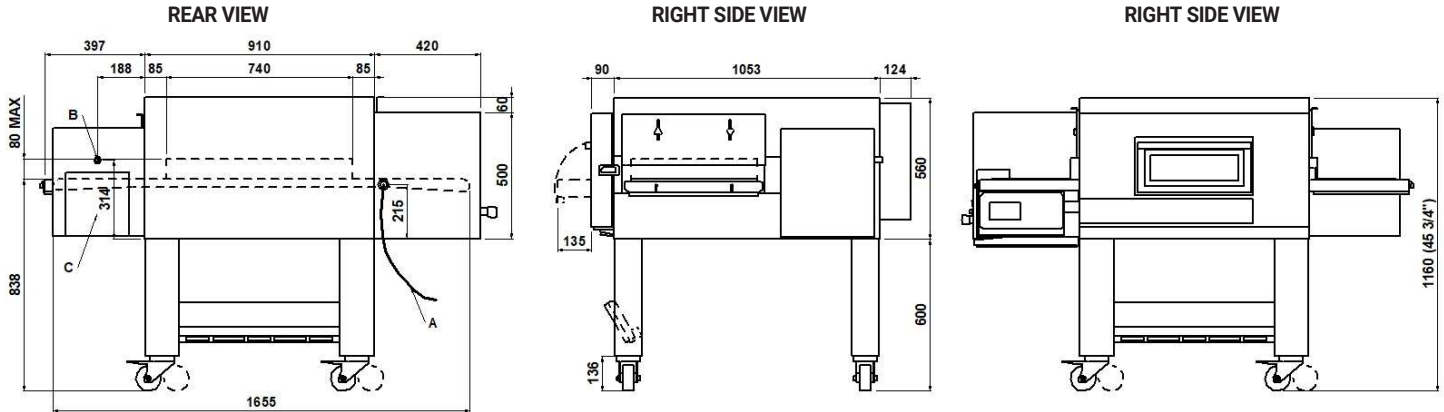
- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle STEP
- Start-Stop function to move tape to the set point is reached
- LOCK function
- Customized Hotkey with recurring 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 (+500mm)

### TOP VIEW



## 1 baking chamber

(assembled with stand height 600mm)



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

|                                                 |                                                       |                                     |  |
|-------------------------------------------------|-------------------------------------------------------|-------------------------------------|--|
| <b>A</b><br>Electrical cable<br>length 2 meters | <b>B</b><br>Cone-shaped male gas manifold<br>1/2" GAS | <b>C</b><br>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 |            |
| Height                    | 730mm      |
| Depth                     | 1380mm     |
| Width                     | 1902mm     |
| Weight                    | (232+28)kg |

### Packaged stand dimensions:

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

### FEEDING AND POWER

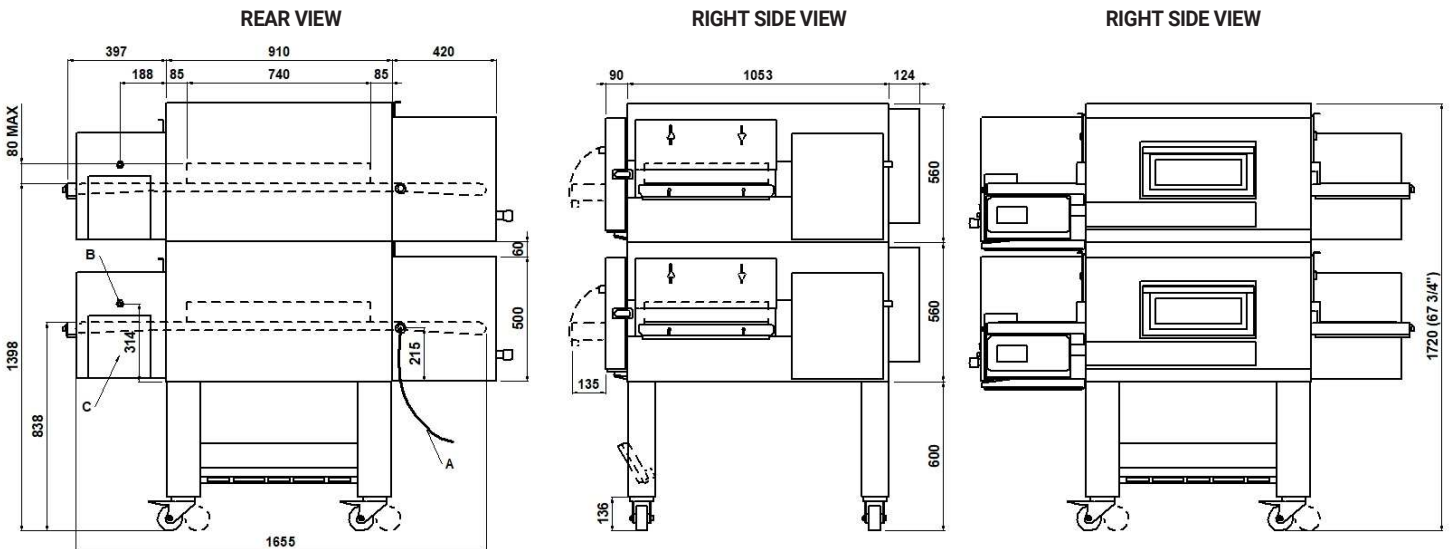
|                                         |                        |
|-----------------------------------------|------------------------|
| Type of equipment                       | A3-B23                 |
| Thermic power max                       | 17kW                   |
| Therm. power reduced                    | 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><br>Electrical cable<br>length 2 meters | <b>B</b><br>Cone-shaped male gas manifold<br>1/2" GAS | <b>C</b><br>Input filter air burner |
|-------------------------------------------------|-------------------------------------------------------|-------------------------------------|

**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 |

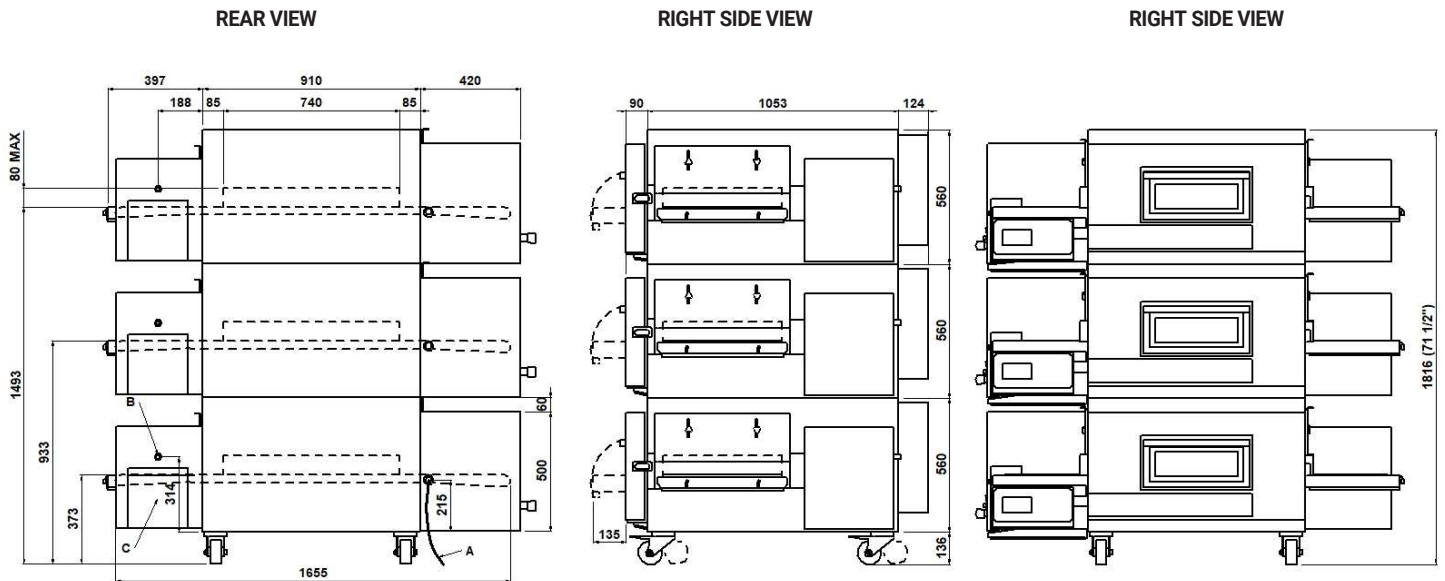
**FEEDING AND POWER**

|                                         |                        |
|-----------------------------------------|------------------------|
| 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>   |

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

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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><br>Electrical cable<br>length 2 meters | <b>B</b><br>Cone-shaped male gas manifold<br>1/2" GAS | <b>C</b><br>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) |            |
| Height                         | 3x730mm    |
| Depth                          | 1380mm     |
| Width                          | 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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