



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

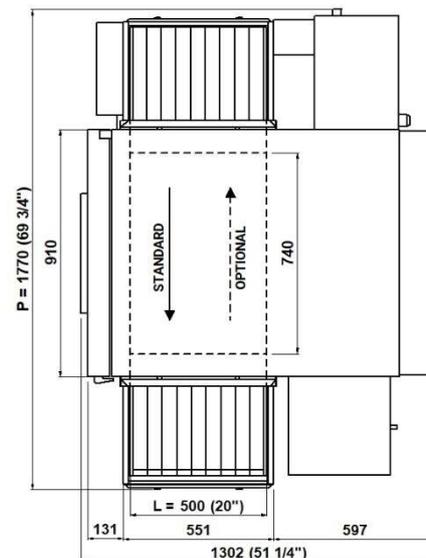
BAKING DIMENSIONS

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

STANDARD EQUIPMENT

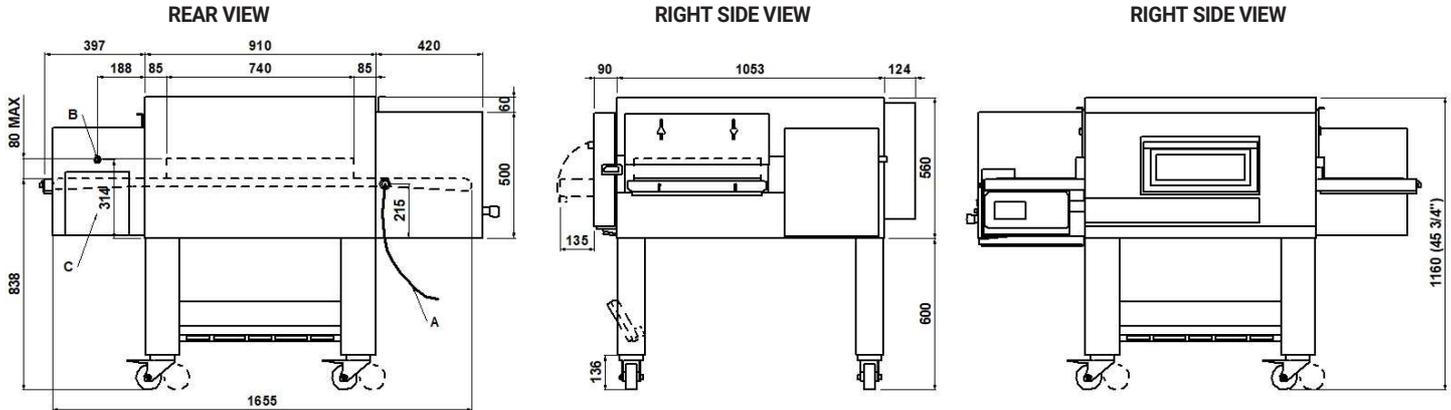
- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle STEP
- Start-Stop function to move tape to the set point is reached
- LOCK function
- Customized Hotkey with recurring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

| | | | |
|-------------------------------------------------|-------------------------------------------------------|-------------------------------------|--|
| A Electrical cable length 2 meters | B Cone-shaped male gas manifold 1/2" GAS | C 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

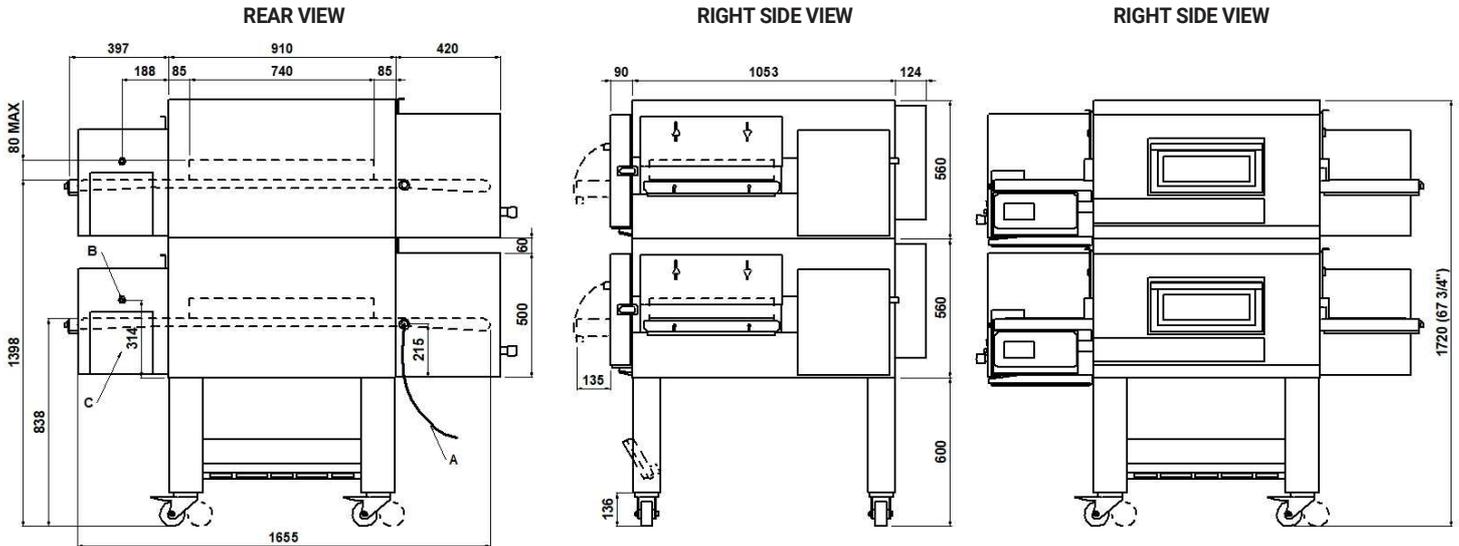
| | |
|-----------------------------------------|------------------------|
| Type of equipment | A3-B23 |
| Thermic power max | 17kW |
| Therm. power reduced | 7kW |
| Gas power: NATURAL GAS or LPG | |
| *Hour consumption max | |
| Natural gas G20 | 1,8m ³ /h |
| Natural gas G25 | 2,09m ³ /h |
| Natural gas G25.1 | 2,09m ³ /h |
| Natural gas G25.3 | 2,046m ³ /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 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

2 baking chambers

(assembled with stand height 600mm)



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

| | | | |
|-------------------------------------------------|-------------------------------------------------------|-------------------------------------|--|
| A Electrical cable length 2 meters | B Cone-shaped male gas manifold 1/2" GAS | C 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 |

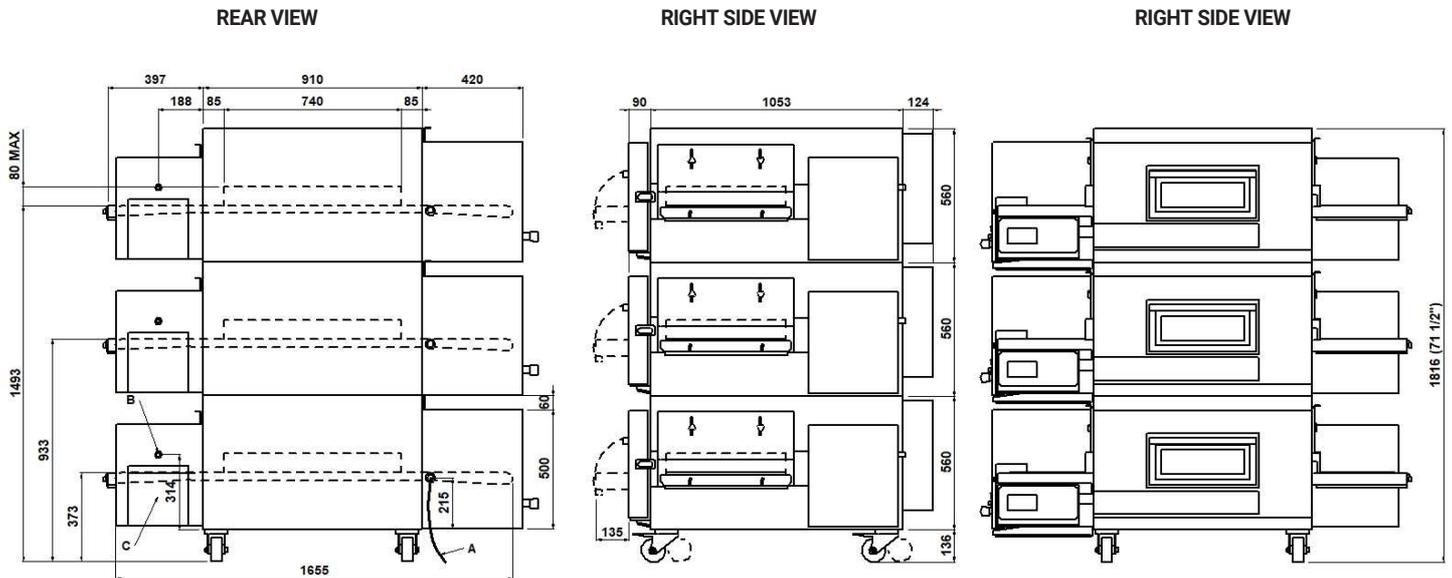
FEEDING AND POWER

| | |
|-----------------------------------------|------------------------|
| 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 ³ /h |
| Natural gas G25 | 4,18m ³ /h |
| Natural gas G25.1 | 4,18m ³ /h |
| Natural gas G25.3 | 4,092m ³ /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 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

3 baking chambers
(assembled with stand height 136mm)



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

| | | | |
|-------------------------------------------------|-------------------------------------------------------|-------------------------------------|--|
| A Electrical cable length 2 meters | B Cone-shaped male gas manifold 1/2" GAS | C 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 ³ /h |
| Natural gas G25 | 6,27m ³ /h |
| Natural gas G25.1 | 6,27m ³ /h |
| Natural gas G25.3 | 6,138m ³ /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 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