MODULAR

TAGLIAVINI
1934

I PLUS
MODULAR

1 Number ONE

Unique in the category
of modular electrical ovens thanks to its innovative features. Ideal for pastry, focaccia, pizza and all type of bread from 30g up to 3000g.

Excellent combination
of perfect baking, clean energy, easy installation and energy savings.

Totally modular
to meet individual needs.

The extractable work surface
is handy for setting down trays during loading and unloading operations.

Each chamber acts like a separate oven
which holds all the electronic control, command and power equipments needed for individual operation.

Tray loading (optional)
possibility to work using small tray and/or series of small trays for ultra-light loading.

3EMT24676BS

3EMT34676BSP

4EMT34676BS

Indestructible.

The front and casing are made entirely from thick **stainless steel, as are the baking chamber walls.** The walls are fully insulated from the outer casing by an ample layer of mineral wool which prevents heat dispersion to the outside. Thanks to a geometric mesh support the chamber is not deformed by thermal dilation and has no contact points. The modules are quick and easy to install **without the need for expert fitters,** simply positioning them and connecting them to a suitable power supply. **No downtime!**

Choose your own setup.

The Modular oven, made in various models and sizes, can be fully assembled to meet your personal production needs and fit in the space available Each chamber is a separate module incorporating all **the technology of Tagliavini electric ovens.** The doors open upwards to facilitate oven loading and unloading operations. The armoured **resistance** elements installed in both the ceiling and floor of the baking chambers **are spaced at 5cm intervals** and are specially enhanced at the oven mouth to guarantee a large, uniform heating surface throughout the chamber. Each module can be fitted with a **steam generator** with a large exchange surface which makes it particularly **powerful** or a **single steamer "mini"** designed to supply all the chambers which can easily be fitted even to ovens which have already been installed. The chamber block can be positioned on a **support base with wheels** or on a **proofing cell on wheels.**

Full optional prooving chamber on wheels.

The cell, made entirely from steel, is lit up on the inside by two halogen lamps and is fitted with a heating, ventilation and humidity control system. The forced ventilation inside the cell guarantees better heat and humidity distribution over all the product. The standard serigraphed glass doors with ergonomic safety handles can be opened through 180° to avoid creating any hindrances in front of the oven during cell loading and unloading operations. Upon request the doors can be made from stainless steel. Control system which can save up to 9 controlled proofing programs which the operator can use to set the temperature, humidity and proofing time with an acoustic end of cycle signal.

Extractable stainless steel tray holder with mobile guides so that the distance between the trays can be adjusted depending on the height of the product. V shaped floor with central drain for quick and easy cell cleaning.

Ideal for baking cakes, muffins, pastries & all types of bread.

Increase your production at any time by adding further modules.
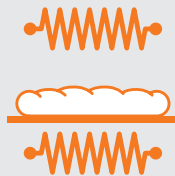For each one you can choose:

STEAM

TEMPERATURE

POWER

POWER DISTRIBUTION

TIME

I Bake.

The I BAKE control panel, available for all models, incorporates the top level of technology in a touch screen. Just a touch to control:

Supersaver: (for electric models) Computer to manage the energy available that can handle the energy requirements of the entire premises with a contract power less than the total number of utilities.

7 **Proset:** weekly programmer
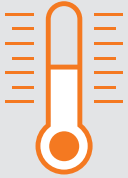
Instructions manual

Up to 100 recipes storage.
Following parameters can be set for each recipes: different stages of baking temperature, steam, percentage and distribution of power.

Smart. The newly conceived intuitive control units.

Temperature: the set temperature is maintained with maximum and constant precision throughout the baking process. The double digital display simultaneously shows the actual temperature reading for the chamber and the temperature set by the user.

Power: An exclusive function of the control units is that they can control the power based on the product being baked. Each product requires a different baking process depending on how it has been made, its weight, the required temperature, etc. With this principle we can set the power at anywhere between 0% and 100% so just the right amount of heat as well as the correct recovery time is guaranteed at all times.


● Ideal recovery time

Power distribution: once the temperature and the adequate power percentage have been established, the latter can be distributed between the oven ceiling and floor as required by the baking needs of the product, thus guaranteeing perfect baking not only of the crust, but also the bottom of the product.

Programming: the **PROSET** weekly programmer is included in each control unit making it possible to turn on the different chambers to the required temperature. In each standard controller can store up to 99 recipe files which can easily be sent from one chamber to another. The baking programs, in the presence of automatic valves (optional) make it possible to automatically control the steam discharge valves.
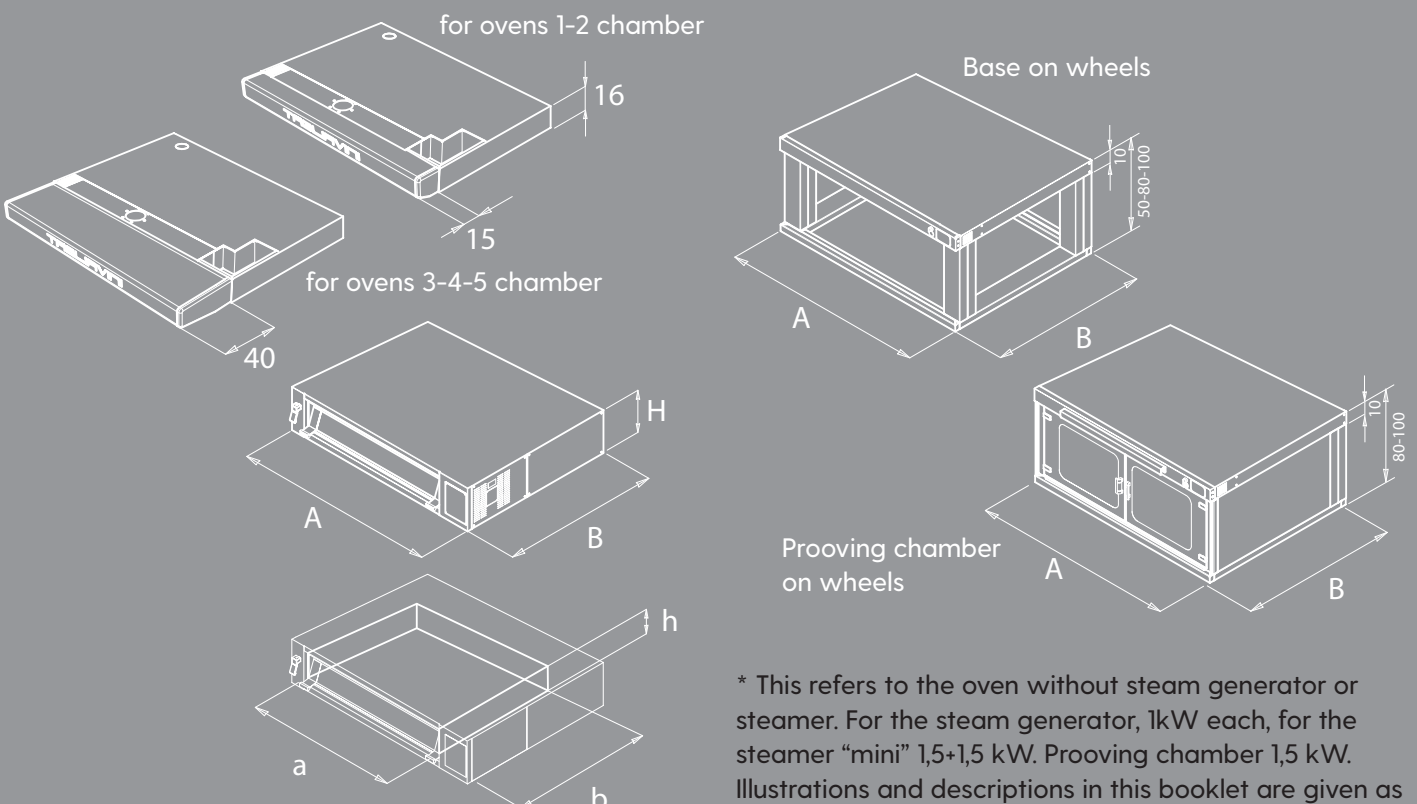
Updates: a USB port port connected to all the control units allows the user to update the control software as well as enter new job files.
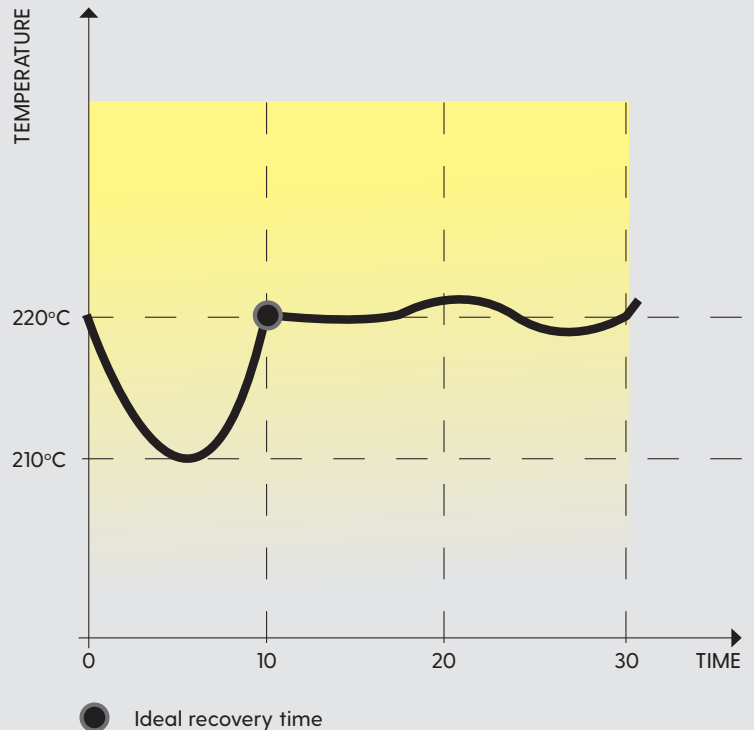
Technical Data.

MODEL	CHAMBER										PROOVING CHAMBER	
	Tray dimensions	Number of trays	Internal dimensions		Useful surface	External dimensions		Maximum power*	Hourly consumption		"80" distance between levels	"100" distance between levels
			A	B	m²	A	B	kW	kWh		n°	n°
EMT 2/6040	60 x 40	2	62	89	0.55	101	127	3.18	1.27		2x8	2x11
EMT 2/4060	40 x 60	2	83	69	0.57	122	107	3.84	1.54		2x8	2x11
EMT 4/4060	40 x 60	4		129	1.07		167	5.36	2.15		4x8	3x11
EMT 3/4060	40 x 60	3	125	69	0.86	164	107	5.76	2.30		3x8	3x11
EMT 4/4060	60 x 40	4		89	1.11		127	6.35	2.54		4x8	4x11
EMT 6/4060	40 x 60	6		129	1.61		167	8.04	3.22		6x8	6x11
EMT 2/4666	46 x 66	2	95	69	0.66	134	107	3.84	1.54		2x8	2x11
EMT 3/4666	46 x 66	3	142	69	0.98	181	107	5.76	2.30		3x8	3x11
EMT 4/6646	66 x 46	4		102	1.45		140	7.20	2.88		4x8	4x11
EMT 2/4676	46 x 76	2	95	89	0.85	134	127	4.23	1.70		2x8	2x11
EMT 4/4676	46 x 76	4		160	1.52		198	7.60	3.04		4x8	4x11
EMT 3/4676	46 x 76	3	142	89	1.26	181	127	6.35	2.54		3x8	3x11
EMT 6/4676	46 x 76	6		160	2.27		198	11.40	4.56		6x8	6x11
chamber internal height						20	24	32				
doorway						17	21	29				
chamber external height						35	39	47				

for ovens 1-2 chamber

16

15

for ovens 3-4-5 chamber

40

Base on wheels

50-80-100

10

A

B

H

A

B

h

a

b

Prooving chamber on wheels

80-100

10

A

B

* This refers to the oven without steam generator or steamer. For the steam generator, 1kW each, for the steamer "mini" 1,5+1,5 kW. Prooving chamber 1,5 kW. Illustrations and descriptions in this booklet are given as indicatives. Dimensions are expressed in cm.

MOFFAT

24:7
Service Support