

# TRONIK



# I PLUS TRONIK

**30**  
years

**Over 30 years of experience** in electric ovens has made Tronik the most economical and reliable oven of its kind: Tronik uses a unique power control system for reducing the installed power and energy consumption like no other.

**40%**  
energy  
savings

**Over 40% energy savings** thanks to innovative technology which guarantees maximum use of all the heat produced, avoiding waste and dispersion while giving excellent baking results with continual oven loading and unloading.

**1,8**  
kWh/m<sup>2</sup>

**Reduced consumption 1,8 kWh/m<sup>2</sup>** and a wide range from which to choose, from 4,7 m<sup>2</sup> to 25m<sup>2</sup>.



**Intuitive & easy to use control unit** which allows the user not only to adjust the temperature, but also control the power and its distribution between the oven ceiling and floor.



**Reduced overall dimensions** and the possibility of installing the oven between three walls as all maintenance operations can be carried out from the front.



**Easy installation** thanks to its fully modular structure, a 60cm opening is more than enough for getting the oven into the bakery workshop. The oven requires only one steam evacuation duct fitted with a stainless steel dual-speed extractor fan for forced extraction. It is designed to take two ducts, if required, one for the extractor hood and one for the baking chambers.



**Double lighting** with 24 V halogen lamps with cooling ducts for longer lamp life. Double decompression valve in oven mouth for optimum steam distribution in the baking chamber.

**Economy &  
Innovation**



# Perfect Baking.

The exclusively designed armoured resistance elements installed directly inside the baking chamber, both at the top and bottom, are positioned 5 cm apart creating a greater heating surface area to guarantee uniform baking. The heat is released uniformly throughout the baking chamber and bakes the product delicately without being over aggressive. Furthermore, the special enhanced resistance elements, sized accordingly, make it possible to compensate for the natural dispersion of heat which is created in this area without the need for additional resistance elements which cause temperature instability and lead to higher consumption.

# Maximum steam output.

Depending on requirements, it is possible to choose between standard separate steam generators or a steamer. The steam generators, one for each chamber, are thermostatically controlled to produce an exuberant quantity of saturated steam. Located at the front of the oven, below the chambers, on the left or right hand side as required by installation conditions, they are easily accessible from the front of the oven for routine maintenance operations. Furthermore, being mounted on guides means that they are easily extracted for extraordinary maintenance. The patented steamer instantly produces large amounts of steam at minimum costs. The boiler can be adjusted to the required pressure.

TAGLIAVINI

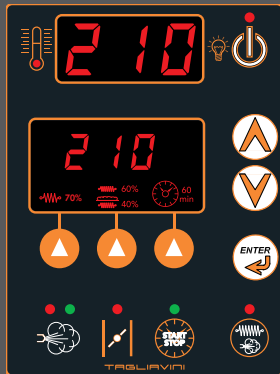
# Every detail has been studied to provide maximum convenience during use.

- Stainless steel loading doors with tempered glass panels (or entirely in stainless steel upon request), dual position opening system and easily removable for maintenance and cleaning operations. With automatic loading systems, the doors are opened and closed by means of gravity at the simple touch of the door opener on the frame.
- Glass-reinforced nylon ergonomic door handles with reduced heat conveyance.
- Optimum lighting inside the chamber thanks to the easy to reach double halogen lamp lighting system (for model ET 120-150-180-240).
- As a standard feature, the last chamber has a greater ceiling height for baking products which expand significantly.
- Openable control unit door column for easy access to the control unit for maintenance purposes.
- The new bench is equipped with an extractable tray holder for easy tray loading and unloading operations which can be pushed away completely when not in use so that it doesn't take up space. Made entirely from stainless steel it is designed to be impact and pressure-resistant. On request it is possible to give the tray holder a fixed structure to create a larger bench.
- The ergonomic front handle provides quick and easy access to the electrical cabinet, steam generators/ steamer.
- Large extractor hood for removing significant quantities of steam with stainless steel dual speed extractor fan for uniform and effective removal of steam over the whole oven front and fitted with a condensate collector. The horizontal outlet can be adjusted through 360° for direct evacuation of steam.



# Independant.

Thanks to the independent control units, each chamber is an individual oven in itself.



TEMPERATURE 210°



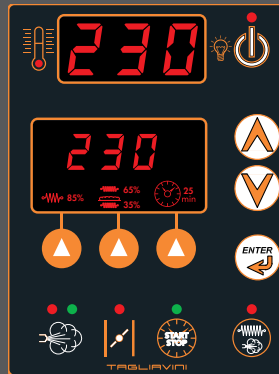
POWER 70%



POWER DISTRIBUTION 60%  40% 



TIME 60'



TEMPERATURE 230°



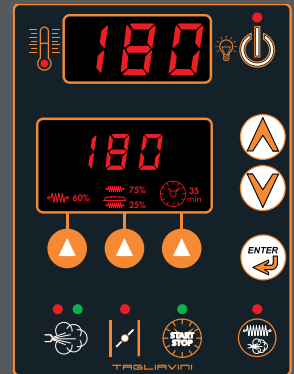
POWER 85%



POWER DISTRIBUTION 65%  35% 



TIME 25'



TEMPERATURE 180°



POWER 60%



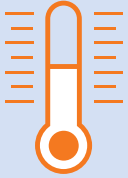
POWER DISTRIBUTION 75%  25% 



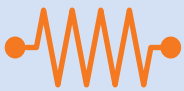
TIME 35'

# 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.



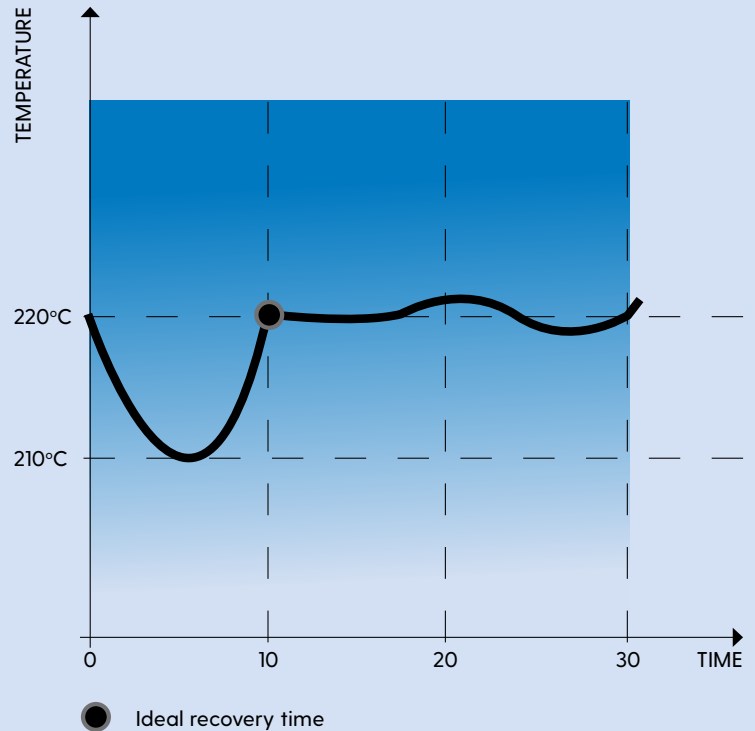
**Power distribution:** once the temperature and the adequate power percentage have been established, the latter can be distributed between the oven ceiling and floor as required by the baking needs of the product, thus guaranteeing perfect baking not only of the crust, but also the bottom of the product.



**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 control unit it is possible to save up to 10 job files which can easily be sent from one chamber to another. On request this number of job files can be increased to 30. The baking programs, in the presence of automatic valves (optional) make it possible to automatically control the steam discharge valves.



**Updates:** a USB port on each individual control unit allows the user to update the control software as well as enter new job files.



# Energy optimizer.

The SUPERSAVER consumption optimizer can manage the energy requirements of the whole bakery workshop with just the power installed in the oven and using only the extremely limited oven consumption of 1.8 kW/h. In this way the user can avoid purchasing unnecessary kW thus reducing the cost of the product!



## 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.



**Instructions manual**



**Proset:** weekly programmer



**Up to 100 recipes storage.**

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



**ET** 95/SC m<sup>2</sup> 6.0  
 95/C m<sup>2</sup> 7.9  
 95/M m<sup>2</sup> 9.7  
 95/L m<sup>2</sup> 11.5



**ET** 183/C m<sup>2</sup> 9.4  
 183/M m<sup>2</sup> 11.7  
 183/L m<sup>2</sup> 13.9





**INTEGRATED LOADER**



**INTEGRATED LOADER  
NOT IN USE**

**ET**

- 124/SC m<sup>2</sup> 6.4
- 124/C m<sup>2</sup> 8.4
- 124/M m<sup>2</sup> 10.3
- 124/L m<sup>2</sup> 12.3

# Technical Data.

MODEL	No. of chambers	Internal dimensions		External dimensions		Useful surface	Charging clearance	Maximum power*	Hourly consumption
		A	B	C	D		E		
		mm	mm	mm	mm	m <sup>2</sup>	mm	kW	kWh
ET73/C	3	760	1700	1275	2410	3.9	2260	10.71	6.43
ET73/M			2100		2810	4.8	2660	13.23	7.94
ET73/L			2500		3210	5.7	3060	15.75	9.45
ET74/C	4	760	1700	1275	2410	5.2	2260	14.28	8.57
ET74/M			2100		2810	6.3	2660	17.64	10.58
ET74/L			2500		3210	7.6	3060	21.00	12.60
ET93/SC	3	920	1300	1435	2010	3.6	1860	10.53	6.32
ET93/C			1700		2410	4.7	2260	13.77	8.26
ET93/M			2100		2810	5.8	2660	17.01	10.21
ET93/L			2500		3210	6.9	3060	20.25	12.15
ET94/SC	4	920	1300	1435	2010	4.8	1860	14.04	8.42
ET94/C			1700		2410	6.3	2260	18.36	11.02
ET94/M			2100		2810	7.7	2660	22.68	13.61
ET94/L			2500		3210	9.2	3060	27.00	16.20
ET95/SC	5	920	1300	1435	2010	6.0	1860	17.55	10.53
ET95/C			1700		2410	7.9	2260	22.95	13.77
ET95/M			2100		2810	9.7	2660	28.35	17.01
ET95/L			2500		3210	11.5	3060	33.75	20.25
ET123/SC	3	1230	1300	1745	2010	4.8	1860	14.04	8.42
ET123/C			1700		2410	6.3	2260	18.36	11.02
ET123/M			2100		2810	7.7	2660	22.68	13.61
ET123/L			2500		3210	9.2	3060	27.00	16.20
ET124/SC	4	1230	1300	1745	2010	6.4	1860	18.72	11.23
ET124/C			1700		2410	8.4	2260	24.48	14.69
ET124/M			2100		2810	10.3	2660	30.24	18.14
ET124/L			2500		3210	12.3	3060	36.00	21.60
ET125/SC	5	1230	1300	1745	2010	8.0	1860	23.40	14.04
ET125/C			1700		2410	10.4	2620	30.60	18.36
ET125/M			2100		2810	12.9	2660	37.80	22.68
ET125/L			2500		3210	15.4	3060	45.00	27.00
ET153/C	3	1530	1700	2045	2410	7.8	2260	22.95	13.77
ET153/M			2100		2810	9.6	2660	28.35	17.01
ET153/L			2500		3210	11.5	3060	33.75	20.25
ET154/C	4	1530	1700	2045	2410	10.4	2410	30.60	18.36
ET154/M			2100		2810	12.8	2810	37.80	22.68
ET154/L			2500		3210	15.3	3210	45.00	27.00

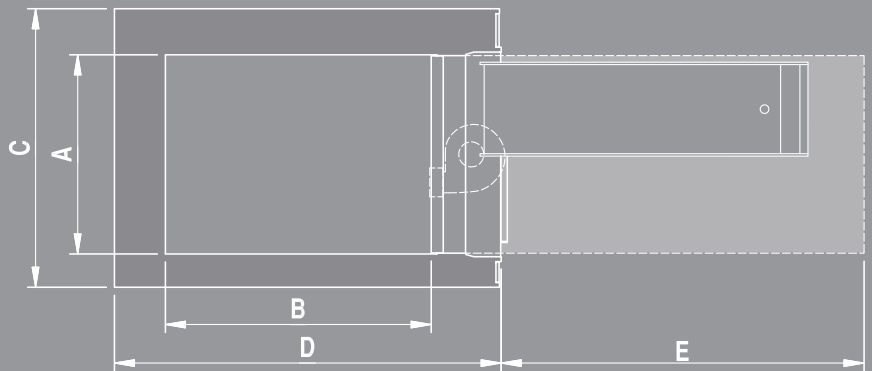
MODEL	No. of chambers	Internal dimensions		External dimensions		Useful surface	Charging clearance	Maximum power*	Hourly consumption
		A	B	C	D		E		
		mm	mm	mm	mm	m <sup>2</sup>	mm	kW	kWh
ET155C	5	1530	1700	2045	2410	13.0	2260	38.25	22.95
ET155M			2100		2810	16.1	2660	47.25	28.35
ET155L			2500		3210	19.1	3060	56.25	33.75
ET183/C	3	1850	1700	2365	2410	9.4	2260	27.54	28.35
ET183/M			2100		2810	11.7	2660	34.02	33.75
ET183/L			2500		3210	13.9	3060	40.50	16.52
ET184/C	4	1850	1700	2365	2410	12.6	2260	36.72	20.41
ET184/M			2100		2810	15.5	2660	45.36	24.30
ET184/L			2500		3210	18.5	3060	54.00	22.03
ET185/C	5	1850	1700	2365	2410	15.7	2260	45.90	27.22
ET185/M			2100		2810	19.4	2660	56.70	34.02
ET185/L			2500		3210	23.1	3060	67.50	40.50
ET243/M	3	2470	2100	2985	2810	15.6	2660	45.36	37.22
ET243/L			2500		3210	18.5	3060	54.00	32.40
ET244/M	4	2470	2100	2985	2810	20.7	2660	60.48	36.29
ET244/L			2500		3210	24.7	3060	72.00	43.20

Standard baking chambers: 20 cm, doorway h 17 cm, top chamber h 24 cm, doorway h 21 cm.

Plan

\* with integrated loader + 100 mm width.

\*\* with integrated loader + 190 depth.

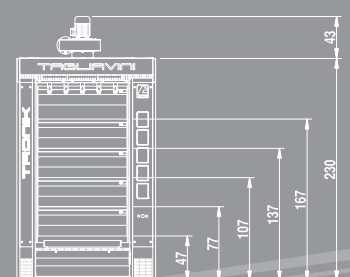
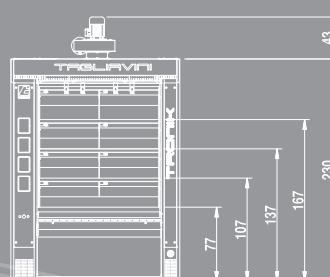
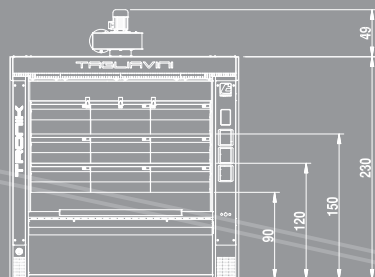


3 CHAMBER

4 CHAMBER

5 CHAMBER

Height (CM)



\*This refers to the oven without a steam generator or steamer. For the steam generators 1.5 / 2 kW each; for standard steamer 4 kW. Illustrations and descriptions in this booklet are given as indicative. Dimensions are expressed in cm. All power ratings are at 400V.



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