



Modular conveyor oven

T64E, the electric 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**. Management of needed power is automatic according to the load. The power control of ceiling and floor is independent and managed by two probes. The conveyor speed is adjustable. Efficiently insulated and isolated, the external surfaces are cool even during use. Installable as countertop or on an optional stand closed by stainless steel doors on swivel castors. The baking chamber maximum temperature is 320°C (608°F).



OPERATION

- Heated by armoured heating elements.
- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product ADAPTIVE-POWER® TECHNOLOGY.
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 high sensitive thermocouples DUAL-TEMP® TECHNOLOGY.
- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 30" to 20 minutes and feed-back control at the option of belt standstill.
- Programmable electronic function management ECO-SMARTBAKING®
- Maximum temperature reached 608°F.
- Independent system for additional forced air cooling of the components with low noise.

CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side with logo BlackBar® Design
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side
- Adjustable feet
- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Rock wool heat insulation, thermal minijoints and air space COOL AROUND® Technology

ACCESSORIES

- Stand with castors, height 5 3/8", 23 1/2"
- Loading or unloading roller
- Harvest bread basket
- Hood for vapour extraction
- Ventless Option (EPA Test Method 202): (8hr) Product Pepperoni Pizza, Ventless Requirement: not exceed 5.00mg/m3 Internal catalytic filtration to limit emissions

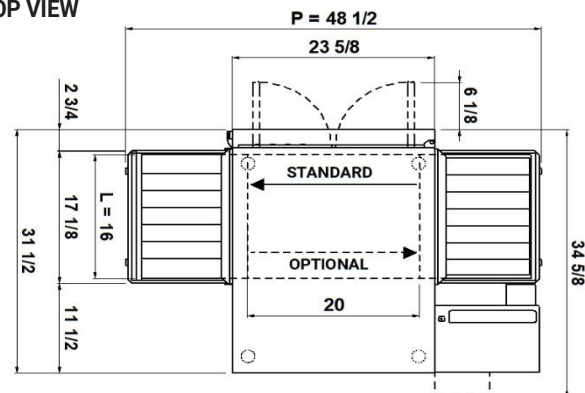
BAKING DIMENSIONS

Belt width L	16"
Internal length	20"
Total length P	48 1/2"
Total length P with pizza rest	58 1/2"
Total baking surface	2,2ft ²

STANDARD EQUIPMENT

- 4 displays
- 20 customisable programs
- ECO-STAND-BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break.
- Discontinuous baking cycle STEP
- Double pass baking cycle RETURN
- LOCK function
- Auto test with display of error message
- Independent maximum temperature safety device
- Stainless steel resting support

TOP VIEW



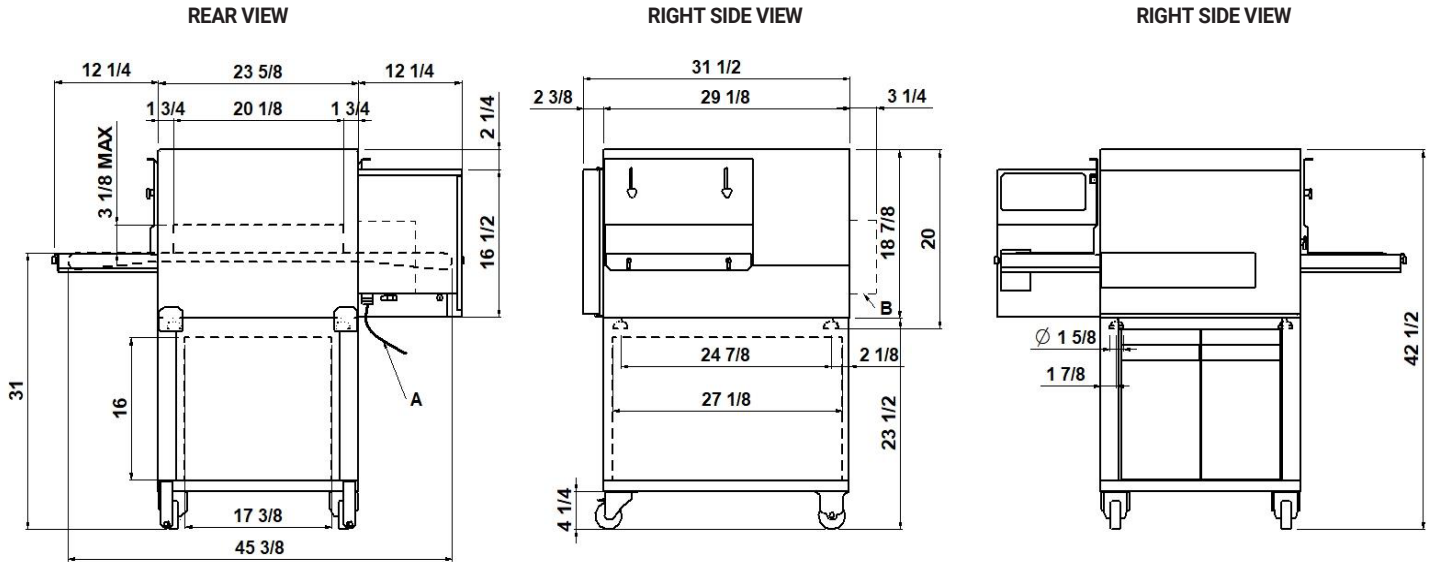
* This value is subject to variation according to the way in which the equipment is used.

NOTE: EURO-MILAN reserves the right to modify the characteristics of the products illustrated in this publication without prior notice.



1 baking chamber

(assembled with stand height 23 1/2")



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

A	B		
Electrical cable length 13 ft	fairlead		

DIMENSIONS

External height	42 1/2" (1080mm)
External depth.	34 5/8" (880mm)
External width.	48 1/2" (1234mm)
Weight (excl. stand)	205lb (93kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 13"	N°25

SHIPPING INFORMATION

Dimensions of packed oven

Height	25 3/4" (655mm)
Depth	41" (1040mm)
Width	54 1/4" (1380mm)
Weight	238lb (108kg)

Packaged stand dimensions

Height	23 1/2" (600mm)
Depth	25 3/4" (650mm)
Width	31 1/4" (790mm)
Weight	51lb (23kg)

FEEDING AND POWER

Standard feeding	V208 3ph
Feeding on request	V240 1ph
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK

No cord set supplied

Connecting cable for each chamber
12AWG/DECK (V240 1ph)(V208 3ph)
8AWG/DECK (V240 1ph) (V208 3ph)

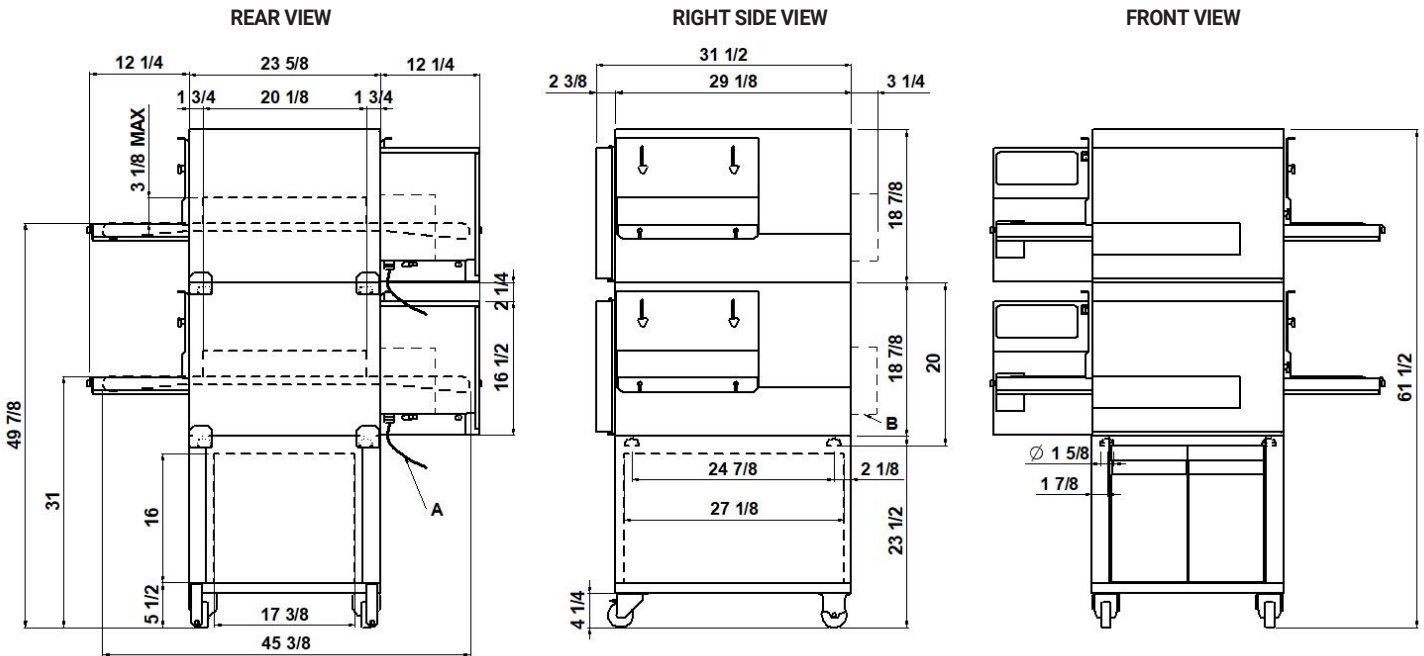
(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

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2 baking chambers
(assembled with stand height 23 1/2")



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

A	B		
Electrical cable length 13 ft	fairleads		

DIMENSIONS

External height	61 1/2" (1560mm)
External depth	34 5/8" (880mm)
External width	48 1/2" (1234mm)
Weight (excl. stand)	410lb (186kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 13"	N°50

SHIPPING INFORMATION

Packed oven (each packed deck)

Height	2x25 3/4" (2x655mm)
Depth	41" (1040mm)
Width	54 1/4" (1380mm)
Weight	476lb (216 kg)

Packaged stand dimensions:

Height	23 1/2" (600mm)
Depth	25 3/4" (650mm)
Width	31 1/4" (790mm)
Weight	51lb (23kg)

FEEDING AND POWER

Standard feeding	V208 3ph
Feeding on request	V240 1ph
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK

No cord set supplied

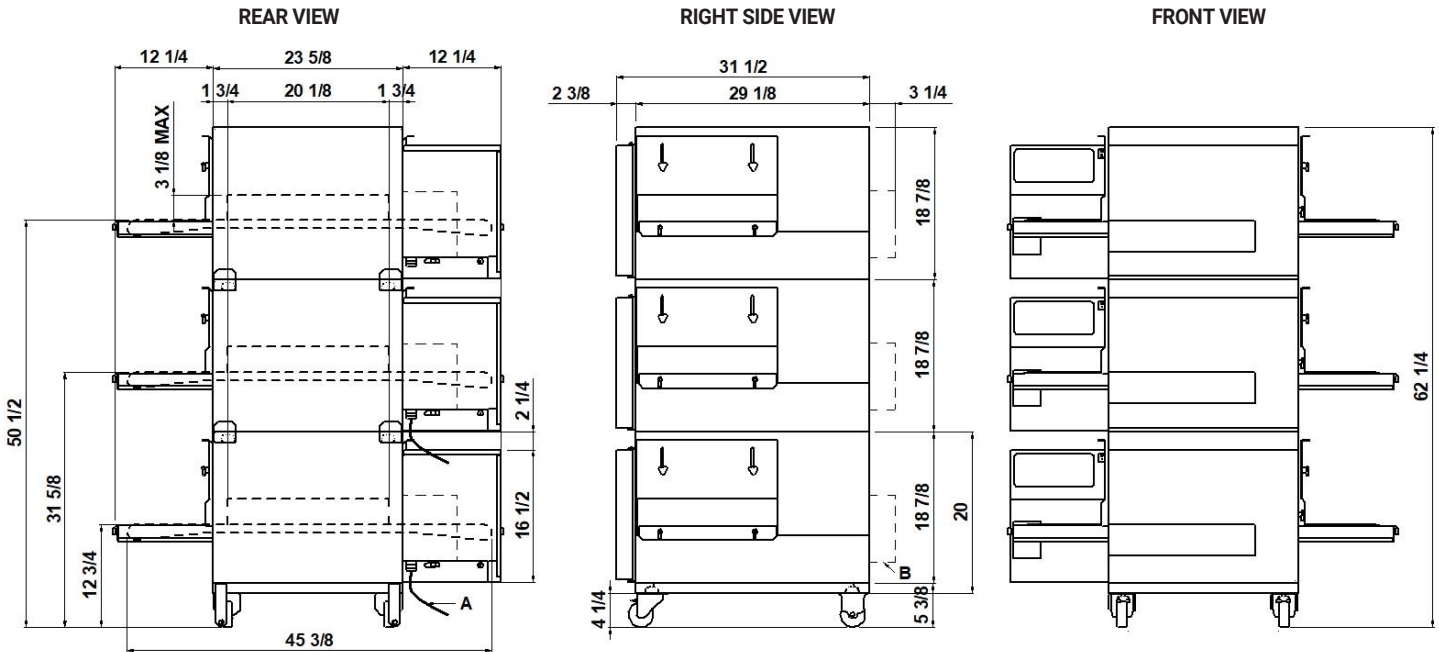
Connecting cable for each chamber
12AWG/DECK (V240 1ph)(V208 3ph)
8AWG/DECK (V240 1ph) (V208 3ph)
(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

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3 baking chambers
(assembled with stand height 5 3/8")



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

A	B		
Electrical cable length 13 ft	fairleads		

DIMENSIONS

External height	62 1/4" (1577mm)
External depth	34 5/8" (880mm)
External width	48 1/2" (1234mm)
Weight (excl. stand)	615lb (279kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 13"	N°75

SHIPPING INFORMATION

Packed oven (each packed deck)

Height	3x25 3/4" (3x655mm)
Depth	41" (1040mm)
Width	54 1/4" (1380mm)
Weight	714lb (324kg)

Packaged stand dimensions:

Height	8" (200mm)
Depth	25" (630mm)
Width	31 1/2" (800mm)
Weight	40lb (18kg)

FEEDING AND POWER

Standard feeding	V208 3ph
Feeding on request	V240 1ph
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK

No cord set supplied

Connecting cable for each chamber
12AWG/DECK (V240 1ph)(V208 3ph)
8AWG/DECK (V240 1ph) (V208 3ph)

(EACH DECK NEEDS TO BE CONNECTED
INDEPENDENTLY AND THE LOAD SHOWN
BELOW ARE PER DECK)

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