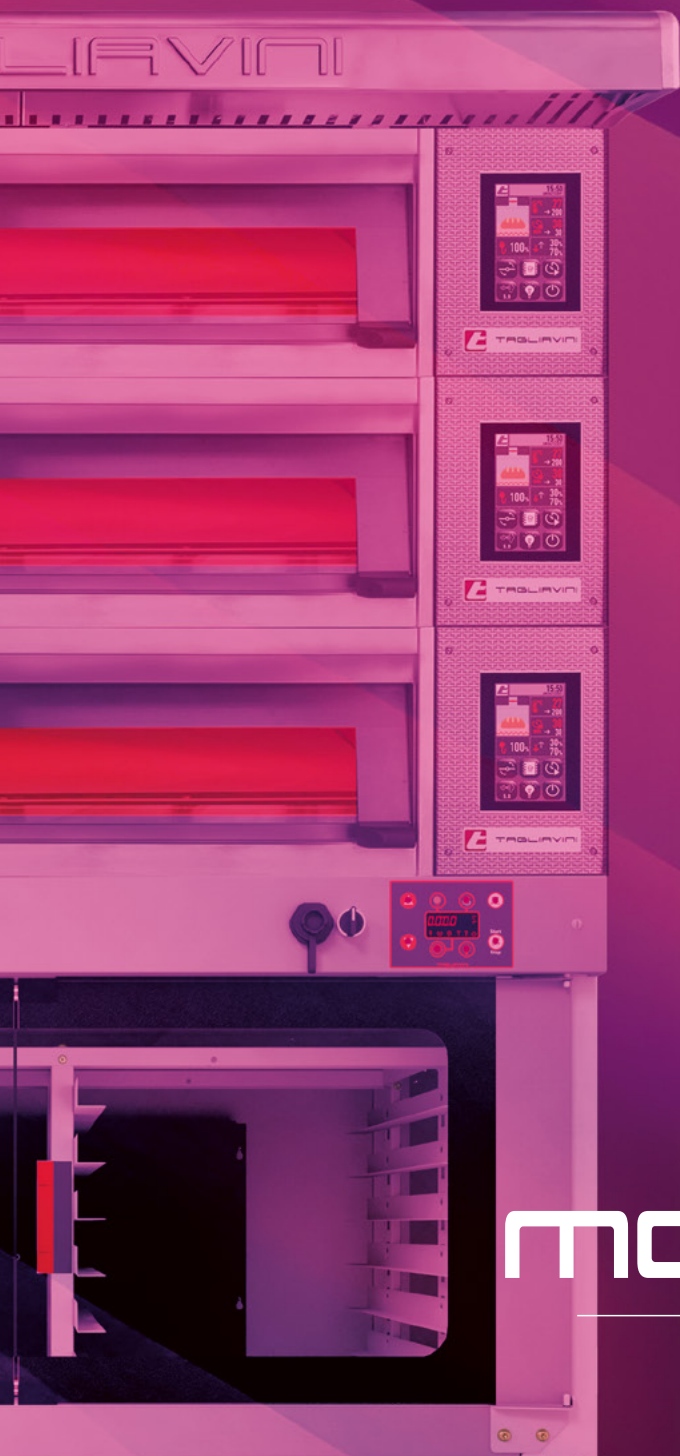




TAGLIAVINI

MODULAR

Modular oven

MODULAR



Maximum flexibility

Modular, unique in the modular electric oven category for its innovative system and all the benefits linked to having an electrical power supply controlled by an electronic microprocessor. This type of oven combines perfect baking with the convenience of flexibility of use, clean energy, easy installation and above all energy consumption efficiency.

Totally modular based on production needs, each chamber acts like a separate module and holds all the electronic control, command and power equipment needed for individual operation.

Designed for all types of pâtisserie and focaccia products, the steam generator makes it also suitable for all types of bread rolls and loaves.

Perfect baking

The Modular electric oven has been designed to guarantee the best baking results.

The set temperature is kept with maximum precision and consistency throughout the baking process. The parameters are monitored by the Smart Touch control unit which detects the actual temperature in the chamber and the set temperature.

Another exclusive function is its ability to control the power based on the product being baked. Each product, in fact, requires a different baking process depending on how it has been made, its weight and the required temperature. With this principle, the power can be set between 0% and 100% so just the right amount of heat as well as the correct recovery time is guaranteed at all times.

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.

Energy consumption optimization

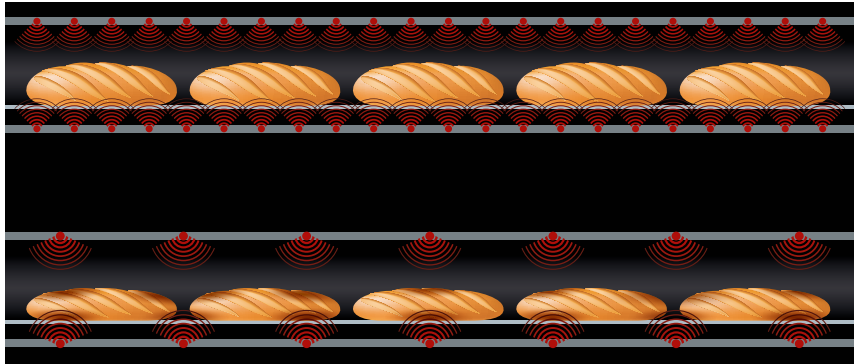
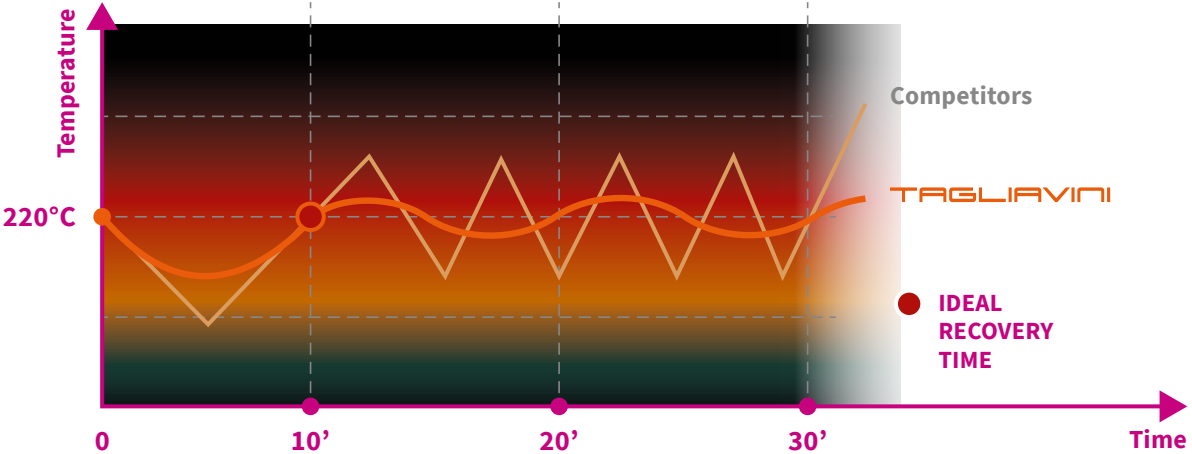
No heat dispersion. Energy consumption is reduced to a minimum thanks to the baking chamber being fully insulated.

The interior holds two series of exclusively-designed, high-performance armoured resistance elements, one on the oven ceiling and one on the floor.

Electronic power management

The Modular oven is equipped with an exclusive electronic power management system capable of ensuring the lowest levels of absorption on the market.

Indeed, thanks to the Triac processors, the electric flow is managed with extreme precision and accuracy ensuring the minimum effort required to bake the desired products.



Always the right amount of steam

The steamers, one for each chamber, are thermostatically controlled to produce always an exuberant quantity of saturated steam.

Each steamer is independent of the others and serves a single baking chamber. The steaming time and temperature can be set in advance on the Smart Touch electronic control unit for the respective chamber. Positioned on the side, they are easily accessible from the front for routine maintenance operations.

Furthermore, being mounted on guides means that they are easily extracted for extraordinary maintenance.

Automatic steam outlet valve for each chamber on request.



Details which make the difference

Tagliavini's equipment is strictly "Made in Italy".

Our philosophy has always been to use high-quality materials, thus ensuring the perfect blend of craftsmanship and technology, producing machines that have been carefully designed down to the finest details and built to last.



Innovative functionalities

Technology at a touch

The latest generation Smart Touch control units make it possible to optimise oven functionality and simplify organisation of the production facility.

Thanks to the Smart Touch control unit technology, operators can control and manage the ovens remotely, receive operation notifications and get information on production.

The Smart Touch control unit allows operators to:

- Control of baking temperature, percentage

of power and power distribution between chamber top & bottom, chamber lighting, setting of the time or litres of water delivered for steam production;

- Weekly or annual start-up scheduler;
- Upload, download, share recipes and multimedia content, store over 250 baking recipes with end products photos;
- Interconnection and remote-control system (internal diagnostics with alarms), overview of all the connected ovens in real time.

Each baking chamber is an oven within the oven

The independent control units allow each chamber to be managed separately, making it possible to produce very different bread, pastry and focaccia products in terms of type and size.

The individual items can be placed in the various baking chambers of the same oven (if required, maintenance work and updates can be performed by partially shutting down operations).



TEMPERATURE	210°C
POWER	70%
POWER DISTRIBUTION	60% ceiling 40% floor
TIME	60'



Artisanal bread (long baking time) requires power to be set to approximately 70% to allow breads to rise as much as possible.



TEMPERATURE	230°C
POWER	85%
POWER DISTRIBUTION	65% ceiling 35% floor
TIME	25'



Bread rolls (short baking time) requires power to be set to approximately 85%, due to the short baking time and quicker recovery time.



TEMPERATURE	180°C
POWER	60%
POWER DISTRIBUTION	75% ceiling 25% floor
TIME	35'

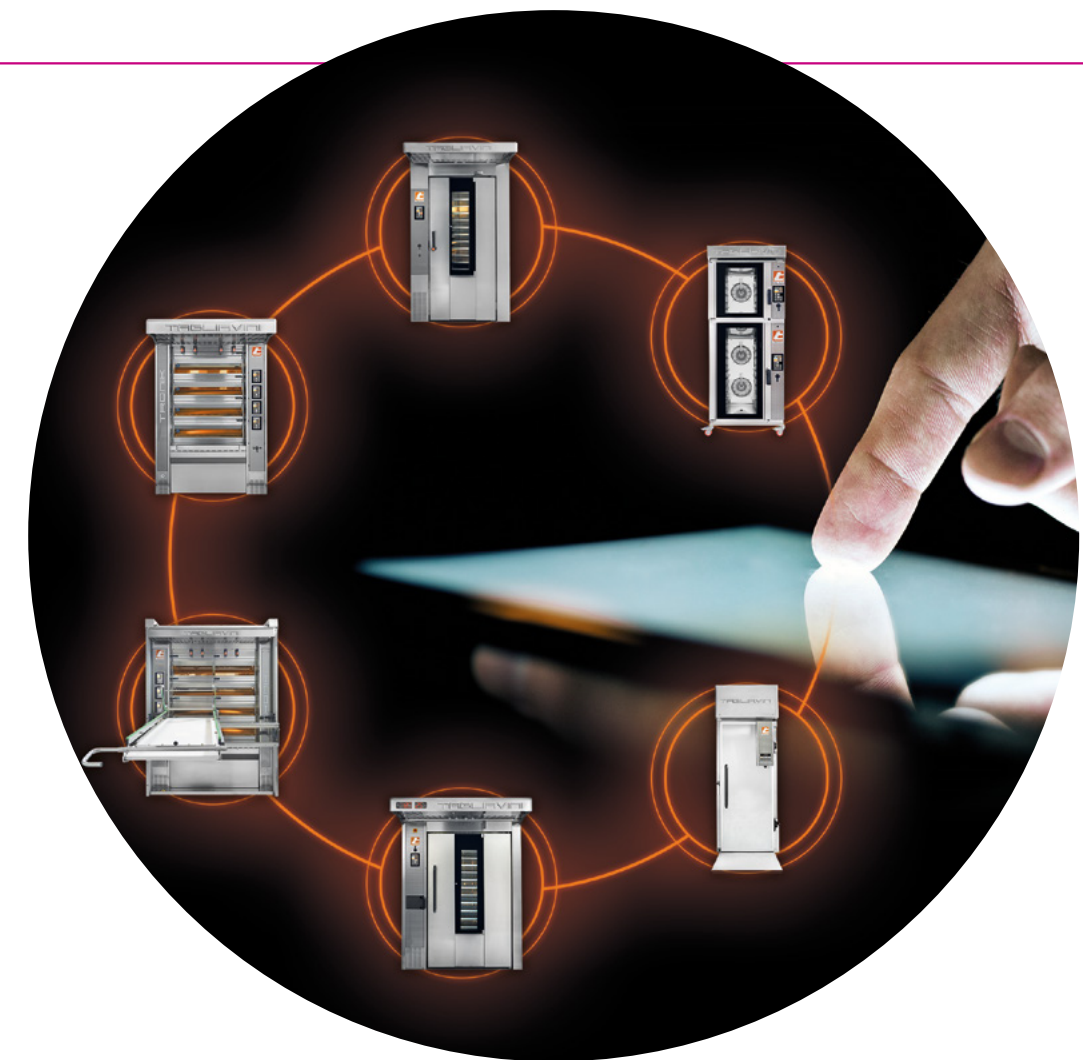


Pastry products (such as sweet baked goods) require less power, approximately 60%, to achieve the most delicate possible bake.

MODULAR



Thanks to installation of the Smart Touch Manager management programme, the operating conditions of ovens and chambers can be monitored at all times, both locally and remotely if connected to the internet.



Interconnectivity

The Smart Touch control units are designed to be interconnected and connected to the other production's facility equipment.

This functionality (network interconnectivity via a PC) allows ovens, chambers and machines to be included in a single management circuit, for optimal work process programming.

The Tagliavini range meets the
INDUSTRY 4.0
requirements

Unique features

MODULAR

Indestructible

The front and casing are made entirely from thick stainless steel, as are the baking chambers. These are fully insulated from the outer casing by a thick 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 points of contact with the outside.

The hood module is made from stainless steel and the large size ensures maximum extractor efficiency. Upon request it can be fitted with an extractor for significantly better performance or a vapour condenser.

The modules are quick and easy to install without the need for expert fitters - simply position them and connect them to a suitable power supply. No downtime!

Oven loading doors

They are made of stainless steel with tempered glass panels (or entirely in stainless steel upon request) and dual position opening system, and are easily removable for maintenance and cleaning operations.

- 1 Optimum lighting of the chamber thanks to the easy to reach halogen lamp lighting system.

For baking products with a high development it is possible to require an increased height of the chamber.



Equipped deck

- 2 The extractable tray holder facilitates the loading and unloading of trays or setters. It can be fully retracted when not in use, to avoid taking up space. Made entirely of stainless steel, it is impact- and pressure-resistant.
- 3 Upon request, the tray holder can be fitted with a shelf, turning it into a large, fixed deck.



Large extractor hood

- 4 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.

The extractor can be installed to the side or rear of the oven in the presence of low ceilings



Optional systems

Integrated oven loader

Integrated system for positioning the loading setter in front of the chamber to be loaded.

This is made up of two counterweighted lifting columns integrated into the oven structure which provide vertical movement of the setter without any effort required from the operator and of a translating setter rack for the horizontal movement needed to ensure precise positioning of the setter in the selected work position. The whole device can be lifted out of the way to free the front of the oven so that manual operations are not hindered.

Use with modular pizza chambers is not envisaged.
In the event of installing an integrated oven loader, hood projection must be 80 mm.



Prover chamber

The chamber is 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 chamber 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.

The chamber is equipped with a control system which can save up to 9 controlled proving programs which the operator can use to set the temperature, humidity and proving time with an acoustic end-of-cycle signal.

The extractable stainless steel tray holder for 4- and 6-tray models has moveable guides so that the distance between the trays can be adjusted depending on the height of the product.

The V-shaped floor with central drain ensures for quick and easy cleaning of the cell.



MODULAR PIZZA

It includes 6 models which maintain the characteristics of the standard Modular ovens but with the following additional features:

- Refractory quartz cement for high temperatures
- Stainless steel honeycomb doors with downward opening
- Internal chamber height: 220 mm
- Software for reaching the maximum baking temperature of 400°C.



MODEL	TRAY SIZES	TRAYS	PIZZAS	SIZE OF THE CHAMBER		BAKING SURFACE	EXTERNAL SIZE		INSTALLED POWER
				a	b		A	B	
	mm	n°	n°	mm		m²	mm		kW
EMTP 2/6040	600 x 400	2	4	640	890	0,55	1030	1270	5,52
EMTP 4/6040	600 x 400	4	9	1250	890	1,11	1640	1270	11,04
EMTP 2/4060	400 x 600	2	4	830	690	0,57	1220	1070	6,56
EMTP 3/4060	400 x 600	3	7	1250	690	0,86	1640	1070	9,84
EMTP 4/4060	400 x 600	4	8	830	1290	1,07	1220	1670	9,65
EMTP 6/4060	400 x 600	6	14	1250	1290	1,61	1640	1670	14,46

The standard model is made in stainless steel, the color variant is considered as optional.

EMT 2/4060
EMT 4/4060



EMT 3/4060
EMT 4/6040
EMT 6/4060



EMT 4/6040
EMT 6/4060
EMT 3/4060

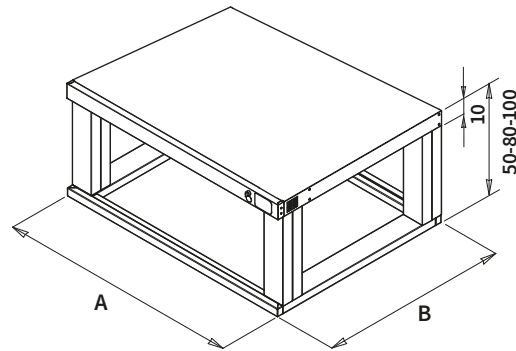


EMT System firing

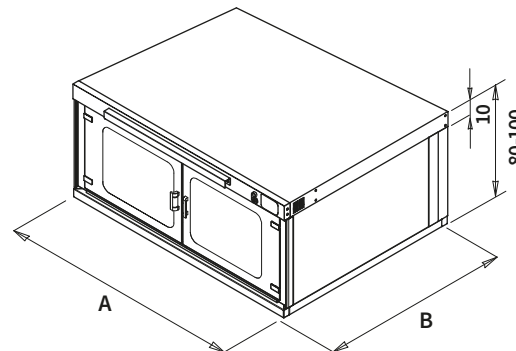


BASE MODULE

BASE ON WHEELS

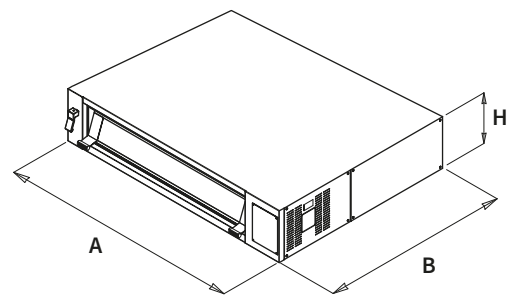


VENTILATE PROVER CHAMBER ON WHEELS

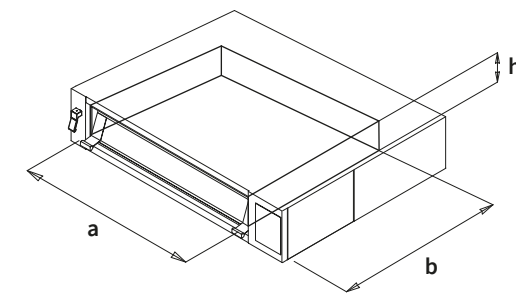


BAKING CHAMBER MODULE

CHAMBER EXTERNAL MEASURES

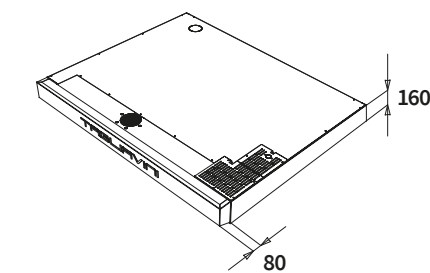


CHAMBER INTERNAL MEASURES

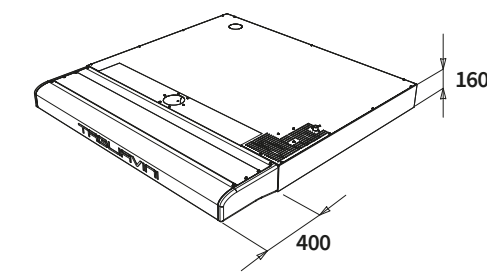


HOOD MODULE

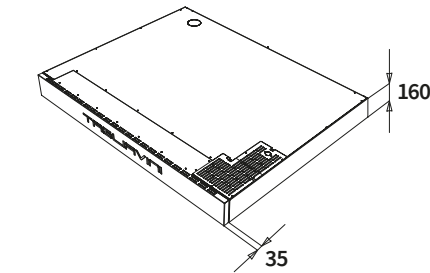
HOOD FOR OVEN 1/2 CHAMBERS



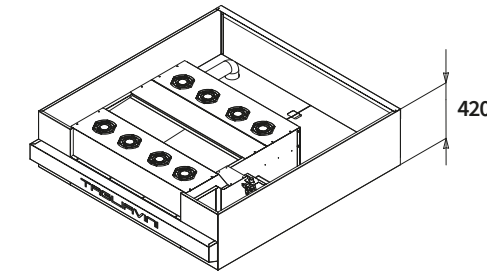
HOOD FOR OVEN 3/4/5 CHAMBERS



TOP CLOSURE MODULE



EAT RECOVERY SELF-CONDENSING HOOD MODULE



MODEL	CHAMBER MODULE								PROVER CHAMBER MODULE		
	TRAY SIZES	TRAYS	SIZE OF THE CHAMBER		BAKING SURFACE	EXTERNAL SIZE		INSTALLED POWER *	HOURLY CONSUMPTION	H78	H98
			a	b		A	B				
	mm	n°	mm		m²	mm		kW	kWh	n°	n°
EMT2/6040	600 x 400	2	640	890	0,55	1030	1270	3,18	1,27	2 x 8	2 x 11
EMT2/4060	400 x 600	2	830	690	0,57	1220	1070	3,84	1,54	2 x 8	2 x 11
EMT4/4060	400 x 600	4		1290	1,07		1670	5,36	2,15	4 x 8	4 x 11
EMT3/4060	400 x 600	3	1250	690	0,86	1640	1070	5,76	2,30	3 x 8	3 x 11
EMT4/6040	600 x 400	4		890	1,11		1270	6,35	2,54	4 x 8	4 x 11
EMT6/4060	400 x 600	6		1290	1,61		1670	8,04	3,22	6 x 8	6 x 11
EMT2/4666	460 x 660	2	950	690	0,66	1340	1070	3,84	1,54	2 x 8	2 x 11
EMT3/4666	460 x 660	3	1420	690	0,98	1810	1070	5,76	2,30	3 x 8	3 x 11
EMT4/6646	660 x 460	4		1020	1,45		1400	7,20	2,88	4 x 8	4 x 11
EMT2/4676	460 x 760	2	950	890	0,85	1340	1270	4,23	1,70	2 x 8	2 x 11
EMT4/4676	460 x 760	4		1600	1,52		1980	7,60	3,04	4 x 8	4 x 11
EMT3/4676	460 x 760	3	1420	890	1,26	1810	1270	6,35	2,54	3 x 8	3 x 11
EMT6/4676	460 x 760	6		1600	2,27		1980	11,40	4,56	6 x 8	6 x 11

Internal chamber module height “h”	200	240	320
Useful entrance passage	170	210	290
External chamber module height “H”	350	390	470

* This refers to the oven without a steam generator or steamer.



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