TAGLIAVINI

TRONIK

Electric deck oven

TRONIK

The benchmark

The Tronik electric oven: unique in its category in terms of technological innovation, operational benefits and energy saving for over 40 years. The product of dedication and ongoing research culminating in a practically perfect oven in terms of robustness, compact size and maximum attention to each individual detail.

Guaranteeing perfect baking, flexibility of use across all baking applications, easy installation and, above all, low operating costs.

Tronik is the icon of the modern oven, synonymous with saving and quality.

TRONIK

Sustainable energy

Tagliavini has always been a company focused on the Sustainability, committing itself to the development and innovation of his products that ensure the highest level of efficiency and respect for the environment. With Tronik, we have succeeded in satisfying the specific technological needs of bakeries, pastry and production facilities of all sizes.

Tronik is the leader in the electrical deck ovens category and sustainably designed and built. Thanks to his unique power management system, guarantees energy savings of more than 30% compared to other qualified competitors in the market.

Knowing that we have built thousands of ovens with very low environmental impact over the years makes us conscious, and proud, of having contributed to a cause that we should all hold dear: respect for the planet.

Perfect baking

Thanks to its patented operating system, the Tronik oven makes it possible to reduce installed power and consumption unlike any other on the electric oven market. Making the most efficient use of the heat produced and avoiding waste and dispersion, excellent baking is achieved even with continuous oven loading and unloading.

The armoured resistance elements, located directly in the baking chamber, are the product of exclusive design by Tagliavini. Positioned at very close distance apart, they create a diffuse and uniform radiating surface, guaranteeing perfect baking. The heat is released uniformly and bakes the product delicately without being over aggressive.

Furthermore, the special design of the heating elements in the front, sized accordingly, make it possible to compensate for the natural dispersion of heat which is created at the oven infeed without the need for additional resistance elements which would cause temperature instability and lead to higher consumption.

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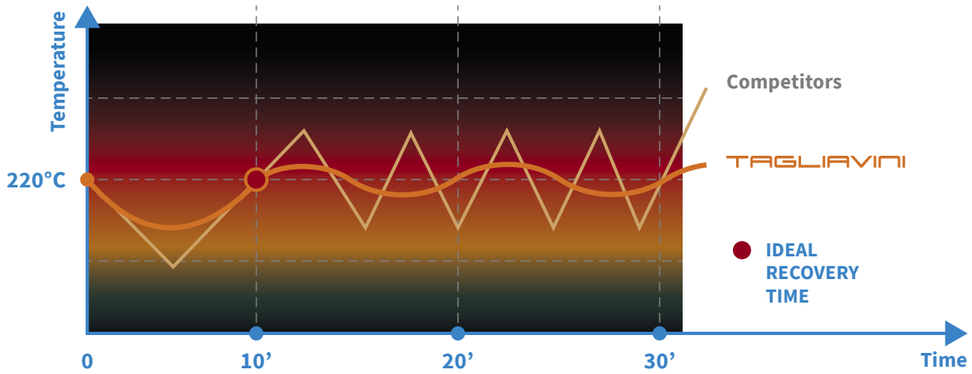
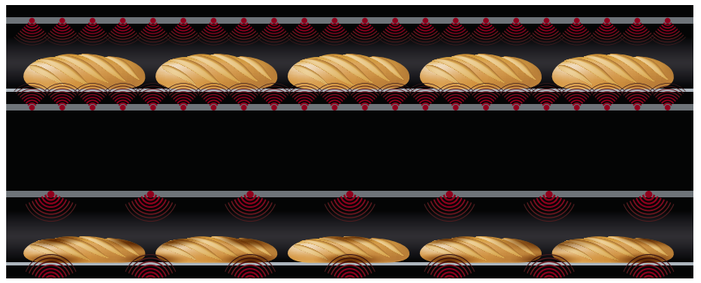
Electronic power management

The Tronik 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 Triack processors, the electric flow is managed with extreme precision and accuracy ensuring the minimum effort required to bake the desired products.





TAGLIAVINI TRONIK

Competitors

Super Saver

Device designed to ensure optimum management of the facility’s power supply.

The Super Saver can manage the energy requirements of all equipment with just the power installed in the oven, by taking energy from the oven, just in the moments where the other machines are asking for power peaks.

This is possible thanks to the extremely limited power required from the oven while working (approx. 1.8 kWh/h/m^2) avoiding the additional production costs.

Overabundant steam

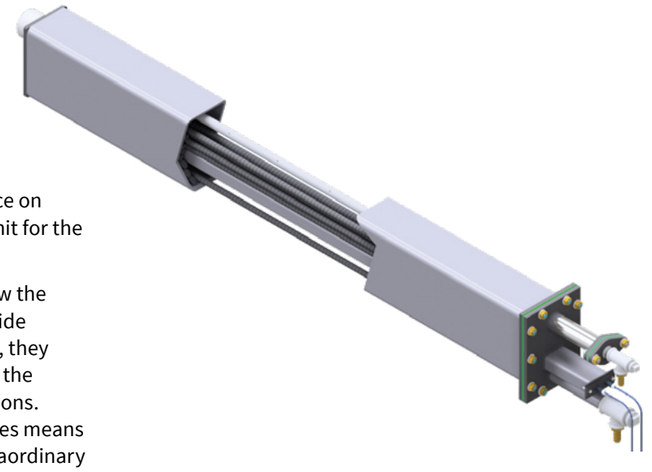
The best performance in terms of overabundance of steam, for successful products.

A key preparation element for the final baking step, steam provides the ideal environment for any dough.

There are two technical solutions available to satisfy the full range of requirements.

TRONIK

Traditional steamer

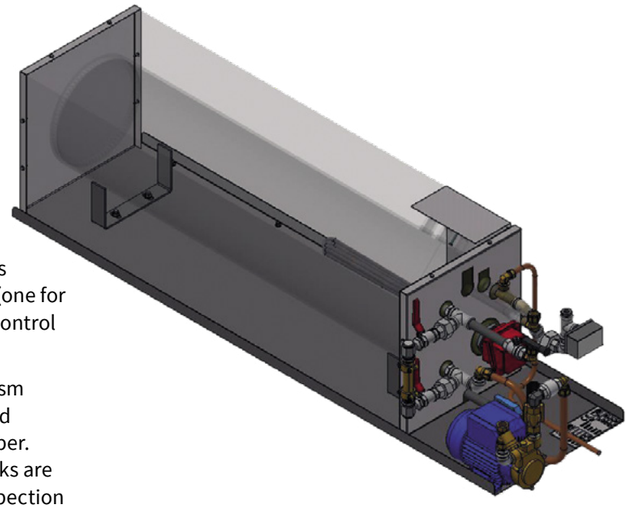


The steamers, one for each chamber, are thermostatically controlled to produce always an exuberant quantity of steam.

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.

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.

Maxi steam generator



Exclusive to the Tagliavini range, the steam generator instantly produces a huge quantity of saturated steam with minimal energy consumption, based on the principle of high-pressure boiling which enables an abundance to be produced at an affordable cost.

The delivery of steam to the chambers is managed by a series of solenoid valves (one for each chamber), programmable via the control unit.

The system is equipped with a mechanism that allows the condensate to be drained and prevents it from entering the chamber. Operation and routine maintenance tasks are extremely easy, thanks to the visual inspection instruments located at the front, below the chambers.

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.

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.

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

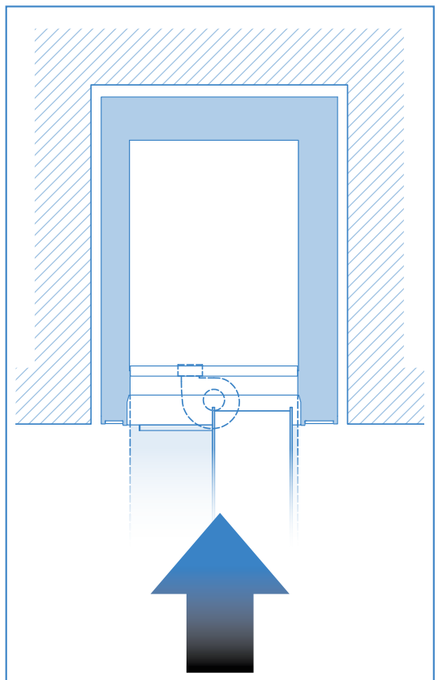
Unique features

TRONIK

Access functionalities for all cleaning and maintenance requirements

Installing a TRONIK is simple and practical for all routine maintenance and cleaning tasks. Easy to install in any environment thanks to its fully modular structure.

Control units, steamers, steam generators, resistance elements and lights are accessible from the front, without the need to plan for additional space.



All operations are performed from the front, from the Smart Touch control units, resistance elements, and steam conduction system, meaning that less space is required for the oven

Stainless steel loading doors

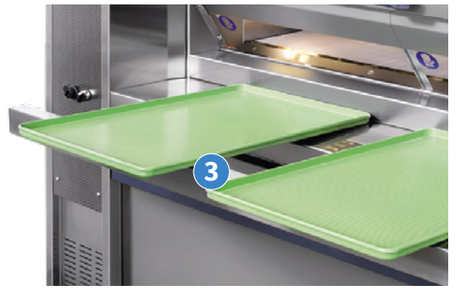
They are made of stainless steel with tempered glass panels (or entirely in stainless steel upon request) and dual position opening system, and are easily removable for maintenance and cleaning operations. With automatic loading systems, the doors are opened and closed by means of gravity at the simple touch of the door opener on the frame.

1. Double decompression valve in each baking chamber placed at the front of the oven for the evacuation of the exceeding steam.
2. Optimum lighting of the chamber thanks to the easy to reach double halogen lamp lighting system.

   As a standard feature, the last chamber has a higher crown for baking high products.

Extractable tray holder

3. 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 resistant.
4. On request, it is possible to give the tray holder a fixed structure to create a larger bench.



Large extractor hood

5. 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 exhaustion of steam.

Optional systems

Integrated oven loader

It is made up of two counterweighted and balanced columns which position the loading setter at the required without any effort, it makes possible translating loading setter holder directly in front of the selected door.

The whole device can be lifted out of the way to free the front of the oven so that manual operations are not hindered. Integrated oven loading system, designed to enable the operator to load the oven effortlessly.

ET 244/M m² 20,7
ET 244/L m² 24,7

ET 184/C m² 12,6
ET 184/M m² 15,5
ET 184/L m² 18,5

ET 185/C m² 15,7
ET 185/M m² 19,4
ET 185/L m² 23,1

ET 124/SC m² 6,4
ET 124/C m² 8,4
ET 124/M m² 10,3
ET 124/L m² 12,3

ET 123/SC m² 4,8
ET 123/C m² 6,3
ET 123/M m² 7,7
ET 123/L m² 9,2

ET 95/SC m² 6,0
ET 95/C m² 7,9
ET 95/M m² 9,7
ET 95/L m² 11,5

ET 94/SC m² 4,8
ET 94/C m² 6,3
ET 94/M m² 7,7
ET 94/L m² 9,2

Multi-deck oven with automatic oven loader

We realise industrial projects featuring stacked baking chambers and automated oven loading systems. We offer custom configurations in this segment to meet all requirements, with product loading and unloading from multi-deck ovens.

The oven loading systems allow setters and decks to be coupled together, enabling simultaneous oven loading and unloading in all chambers. While still simple to use, this technology makes advanced production processes possible, and is perfect for use with multiple ovens solutions.

There are two versions of automated oven loading system:

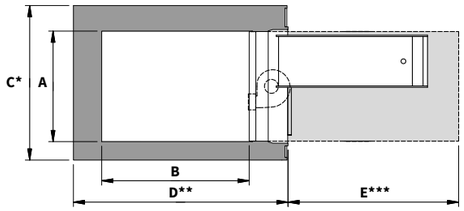
- EASY for small/medium-sized plants
- FULL perfect for industrial plants with high levels of automation and the programming of specific operating cycles

The Tagliavini Plant Division analyses and develops projects, with focus on the processes optimisation and flows of large-scale production plants. With this perspective Tagliavini understands the needs of the customer and takes a broad-reaching approach, taking account of the flow of the bread and pastry production facility as a whole and applying the highest performance and most advanced solutions.

We develop full, integrated system designs, guaranteeing interaction between all machines connected in the process supply chain, at every stage. The Plant Division is constantly working on innovative solutions, which must then offer a real benefit to the customer. Starting from a study of the products to be produced, the Plant Division then analyses the available spaces, budget and requested level of automation. This preliminary study then leads to a clear and realistic understanding of the items that can be produced and the human resources required, to develop the perfect plant.

The multi-deck version of the Tronik oven, designed for large-scale artisanal production or semi-industrial applications, offers extremely good baking results with the utmost flexibility.

Technical data

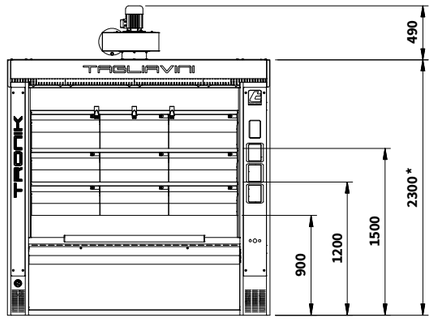


C* With integrated loader: + 100 mm width

D** With integrated loader: + 190 depth

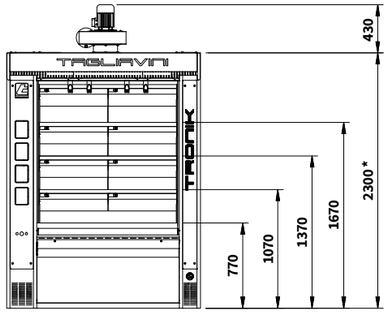
E*** Charging clearence with integrated loader: + 370 mm

3 CHAMBERS



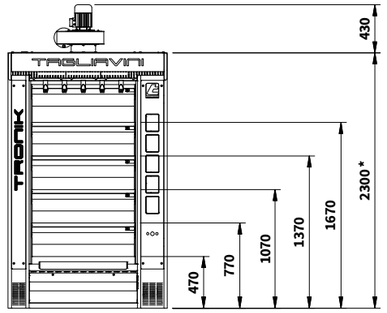
Standard baking chambers: 200 mm
Doorway: h 170 mm

4 CHAMBERS



Top chamber: h 240 mm
Doorway: h 210 mm

5 CHAMBERS



* Height with integrated loader: + 100 mm

MODEL	N. CHAMBERS	INTERNAL DIMENSIONS A	INTERNAL DIMENSIONS B	EXTERNAL DIMENSIONS C	EXTERNAL DIMENSIONS D	USEFUL SURFACE	CHARGING CLEARANCE	MAXIMUM POWER*	HOURLY CONSUMPTION
		mm	mm	mm	mm	m²	mm	kW	kW/h
ET73/C	3	760	1700	1280	2410	3,90	2260	10,71	6,43
ET73/M			2100		2810	4,80	2660	13,23	7,94
ET73/L			2500		3210	5,70	3060	15,75	9,45
ET74/C	4	760	1700	1280	2410	5,20	2260	14,28	8,57
ET74/M			2100		2810	6,30	2660	17,64	10,58
ET74/L			2500		3210	7,60	3060	21,00	12,60
ET93/SC	3	920	1300	1440	2010	3,60	1860	10,53	6,32
ET93/C			1700		2410	4,70	2260	13,77	8,26
ET93/M			2100		2810	5,80	2660	17,01	10,21
ET93/L			2500		3210	6,90	3060	20,75	12,15
ET94/SC	4	920	1300	1440	2010	4,80	1860	14,04	8,42
ET94/C			1700		2410	6,30	2260	18,36	11,02
ET94/M			2100		2810	7,70	2660	22,68	13,61
ET94/L			2500		3210	9,20	3060	27,00	16,20
ET95/SC	5	920	1300	1440	2010	6,00	1860	17,55	10,53
ET95/C			1700		2410	7,90	2260	22,95	13,77
ET95/M			2100		2810	9,70	2660	28,35	17,01
ET95/L			2500		3210	11,50	3060	33,75	20,25
ET123/SC	3	1230	1300	1750	2010	4,80	1860	14,04	8,42
ET123/C			1700		2410	6,30	2260	18,36	11,02
ET123/M			2100		2810	7,70	2660	22,68	13,61
ET123/L			2500		3210	9,20	3060	27,00	16,20
ET124/SC	4	1230	1300	1750	2010	6,40	1860	18,72	11,23
ET124/C			1700		2410	8,40	2260	24,48	14,69
ET124/M			2100		2810	10,30	2660	30,24	18,14
ET124/L			2500		3210	12,30	3060	36,00	21,60

MODEL	N. CHAMBERS	INTERNAL DIMENSIONS A	INTERNAL DIMENSIONS B	EXTERNAL DIMENSIONS C	EXTERNAL DIMENSIONS D	USEFUL SURFACE	CHARGING CLEARANCE	MAXIMUM POWER*	HOURLY CONSUMPTION
		mm	mm	mm	mm	m²	mm	kW	kW/h
ET125/SC	5	1230	1300	1750	2010	8,00	1860	23,40	14,04
ET125/C			1700		2410	10,40	2260	30,60	18,36
ET125/M			2100		2810	12,90	2660	37,80	22,68
ET125/L			2500		3210	15,40	3060	45,00	27,00
ET153/C	3	1530	1700	2050	2410	7,80	2260	22,95	13,77
ET153/M			2100		2810	9,60	2660	28,35	17,01
ET153/L			2500		3210	11,50	3060	33,75	20,25
ET154/C	4	1530	1700	2050	2410	10,40	2260	30,60	18,36
ET154/M			2100		2810	12,80	2660	37,80	22,68
ET154/L			2500		3210	15,30	3060	45,00	27,00
ET155/C	5	1530	1700	2050	2410	13,00	2260	38,25	22,95
ET155/M			2100		2810	16,10	2660	47,25	28,35
ET155/L			2500		3210	19,10	3060	56,25	33,75
ET183/C	3	1850	1700	2370	2410	9,40	2260	27,54	16,52
ET183/M			2100		2810	11,70	2660	34,02	20,41
ET183/L			2500		3210	13,90	3060	40,50	24,30
ET184/C	4	1850	1700	2370	2410	12,60	2260	36,72	22,03
ET184/M			2100		2810	15,50	2660	45,36	27,22
ET184/L			2500		3210	18,50	3060	54,00	32,40
ET185/C	5	1850	1700	2370	2410	15,70	2260	45,90	27,54
ET185/M			2100		2810	19,40	2660	56,70	34,02
ET185/L			2500		3210	23,10	3060	67,50	40,50
ET243/M	3	2470	2100	2990	2810	15,60	2260	45,36	27,22
ET243/L			2500		3210	18,50	3060	54,00	32,40
ET244/M	4	2470	2100	2990	2810	20,70	2260	60,48	36,29
ET244/L			2500		3210	24,70	3060	72,00	43,20

ENG.23.02

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