

## **EMT24676BST, EMT34676BST, EMT64676BST**

### **Electric Modular Deck Ovens**

#### **Product Features**

- 2, 3 & 4 Deck Ovens with 2, 3 or 4 Baking chambers
- Tray size: 460mm x 760mm
- Stainless steel external construction
- Plate glass upward opening doors
- Each baking chamber fitted with a "Touch" control panel
- Cement baking tiles
- Internal height of decks is 240mm with door opening of 200mm
- Internal light
- Each deck is fitted with a steam generator
- Automatic steam inlet
- Baking timer
- Modular base on wheels
- Easy installation



**4EMT34676BST**

Tagliavini has a rich history of manufacturing rotating rack and deck ovens that deliver outstanding baking performance. Located in Parma, Italy, Tagliavini has been producing high-quality, high-performing baking equipment since 1934. With a clear focus on energy efficiency and reliability, Tagliavini ovens are built to last in the most demanding of baking environments, all the while delivering incredible baking results

The Tagliavini range includes single and double rack ovens in both electric and gas heated options, modular deck ovens from 2 to 24 tray capacity, Artisan deck ovens up to 24.7 sqm of baking surface and available with integrated loader options, Convection and Pizza deck ovens.

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## Electric Modular Deck Ovens

Model	External Dimensions (mm)			Internal Dimensions (mm)			Kilowatt (kW)	Number of Decks	Number of Trays	Baking Surface (m <sup>2</sup> )	Base Height (mm)
	Width (A)	Depth (B)	Height (C)	Width (A)	Depth (B)	Height (C)					
2EMT24676BST	1340	1270	1915	950	890	240	11.5	2	4	1.7	1000
3EMT24676BST	1340	1270	2105	950	890	240	17.5	3	6	2.55	800
4EMT24676BST	1340	1270	2196	950	890	240	23	4	8	3.4	500
2EMT34676BST	1810	1270	1915	1420	890	240	16.5	2	6	2.52	1000
3EMT34676BST	1810	1270	2105	1420	890	240	25	3	9	3.78	800
4EMT34676BST	1810	1270	2196	1420	890	240	33	4	12	5.02	500
2EMT64676BST	1810	1980	1915	1420	1600	240	27	2	12	4.54	1000
3EMT64676BST	1810	1980	2105	1420	1600	240	41	3	18	6.81	800
4EMT64676BST	1810	1980	2196	1420	1600	240	54	4	24	9.08	500

### Electrical Requirements:

400-415V, 3P+N+E, 50Hz

Tagliavini Modular Deck ovens require one wall mounted isolator for each deck.

### Water Requirements:

½" BSP Connection, located on top of the oven.

Pressure: 1.5-2 bar

### Drain Requirements:

60mm flush with floor

Max temp: 120 oC

### Additional Information

Ovens come fully assembled (modular component form optional).

Depth excludes protrusions i.e. door handles, flue handles.

Overall height excludes final water inlet fittings on the top of the oven

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