

EMT24676BSPT, EMT34676BSPT

Electric Modular Deck Ovens / Prover Combinations

Product Features

- 2 & 3 Deck Ovens with 2 or 3 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
- Internal height of decks is 240mm with door opening of 200mm
- Modular Prover base on wheels 12 or 18 tray capacity
- Each deck is fitted with a steam generator
- Automatic steam inlet
- Cement baking tiles
- Internal light
- Baking timer
- Easy installation



3EMT24676BSP

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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Model	External Dimensions (mm)			Internal Dimensions (mm)			Kilowatt (kW)	Number of Decks	Number of Trays	Baking Surface (m ²)	Base Height (mm)
	Width (A)	Depth (B)	Height (C)	Width (A)	Depth (B)	Height (C)					
2EMT24676BSPT	1340	1270	1916	950	890	240	12.5	2	4	1.7	1000
3EMT24676BSPT	1340	1270	2105	950	890	240	18.5	3	6	2.55	800
2EMT34676BSPT	1810	1270	1916	1420	890	240	17.5	2	6	2.52	1000
3EMT34676BSPT	1810	1270	2105	1420	890	240	26	3	9	3.78	800

Electrical Requirements:

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

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

240V, 1P+N+E 50Hz 10amp outlet

Tagliavini Modular Provers require a 10amp single phase outlet on the wall behind the unit.

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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