

## Industry Leading Modular Electric Deck Oven

THE MODULAR IS UP TO 65% MORE ENERGY EFFICIENT THAN THE COMPETITION

Improve your bottom line with one of the most energy-efficient ovens ever made! The Tagliavini Modular is an energy-efficient, electric modular deck oven suitable for both small and large breads. These ovens are designed to maximize heat output using the least amount of energy possible. **The Modular at full power is even more efficient than the ECO mode on some competing models!** Lastly, This easy-to-install oven offers bakers added flexibility by being able to control baking temperatures for each deck individually.



### Features

✓ **Versatility**

*This oven is highly configurable and can be built to order. Configurable options include the number of stacked decks, pan/tray layout (number of trays deep and wide), a support base with or without storage, or an available proofing chamber.*

✓ **Wide Baking Range**

*This oven is good for both small and large products, ranging between 1 oz – 4 lb. 6.5 oz | 30g – 2kg.*

✓ **Durable Construction**

*This oven features stainless steel construction for a durable, sleek, modern, and easy-to-clean finish. The oven deck is also made of reinforced concrete material.*

✓ **Easy Maintenance**

*Designed to be accessible and easy to maintain. This includes control panel access, front access, etc.*

✓ **Independent Steam Generator**

*A dedicated, internal steam generator can be built into each deck.*

✓ **Safety**

*This oven has key safety features such as:*

- Upward opening door with lock-release system
- Steam exhaust valve in each deck

✓ **Purchase Pre-Assembled**

*Depending on both your door size and oven size, this oven can be purchased pre-assembled for quick final assembly and setup. Alternatively, each deck can be delivered independently and stacked on-site.*

✓ **Energy Efficiency**

*Using reduced energy consumption technology, this oven consumes up to 65% less energy than similar electric deck ovens.*

✓ **Even Baking**

*This oven provides an even bake batch after batch. Reinforced heating elements are strategically placed at the top and bottom of the baking chamber. This helps ensure gentle and even heat distribution.*

✓ **Steam Control**

*Steam is controlled via the digital SMART control panel and manual dampers.*

✓ **Different Deck Temperatures**

*Each deck has its own self-contained heating element system and control panel. This enables baking of different products at the same time. Maximum temperature is 280° C | 536° F.*

## Smart Touch

An intuitive digital 7" display control panel with built-in recipe storage, energy-saver management, remote display mode, remote maintenance, internal diagnostics, and internet connectivity. The system also provides comprehensive control over each deck, including baking temperature, baking time (with alarm), lighting, percentage of power used, power distribution between deck ceiling and floor, and steam delivery.



## Available Options

**+ Automatic Steam Exhaust Control**  
Automatic steam exhaust valves can be installed instead of the standard, manual damper system.

**+ Liter Counter**  
Ability to volumetrically measure water that is distributed to the steam generator.

**+ Integrated Oven Loaders**  
A manual, counter-weighted oven loader built directly into the oven.



**+ Booster Function**  
Available as an additional add-on, this allows the oven to reach the desired temperature in less time.

**+ Base Storage**  
Available base with tray holders upon request.

**+ Proofer**  
A proofer can be equipped within the support base of the oven.

- Configured with wheels.
- The proofer features: heating, ventilation, and humidity control system settings that are configured via a control panel, capable of storing up to 9 proofing programs.
- V-molded floor with a central drain for easy cleaning and washing of the proofing chamber.

## Technical Specifications

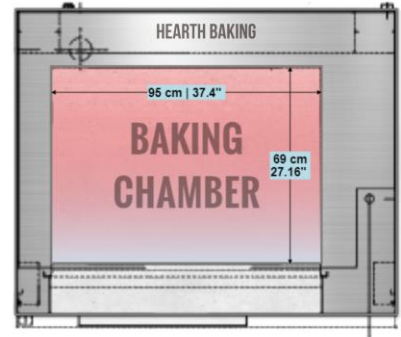
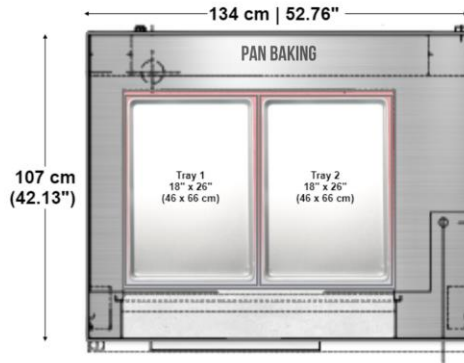
	Capacity (American Pans)*	Baking Chamber Dimensions**	Certifications	Voltage	Max. Power	Steam Gen. Power	Total Power	Avg. Hourly Consumption
<b>EMT2/4666</b>	(2) 18 x 26" Pans	95 x 69 cm	BEAG	208/3ph/60Hz***	3.84 kW	0.7 kW	4.54 kW	1.54 kWh
<b>EMT3/4666</b>	(3) 18 x 26" Pans	142 x 69 cm			5.76 kW		6.46 kW	2.3 kWh
<b>EMT4/6646</b>	(4) 18 x 26" Pans	142 x 102 cm			7.2 kW		7.9 kW	2.88 kWh
<b>EMT6/4676</b>	(6) 18 x 26" Pans	142 x 160 cm			11.4 kW		12.1 kW	4.56 kWh

\*European pan/tray sizes available upon request  
\*\*Available in 20 or 24 cm baking chamber heights  
\*\*\*Custom electrical voltages available upon request

**Technical Drawings & Pan Layouts**

**EMT2/4666**

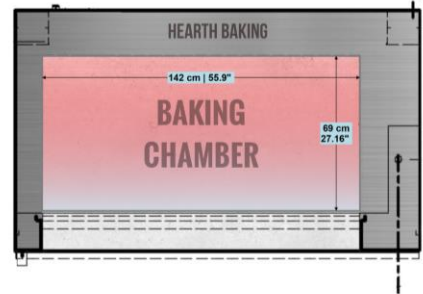
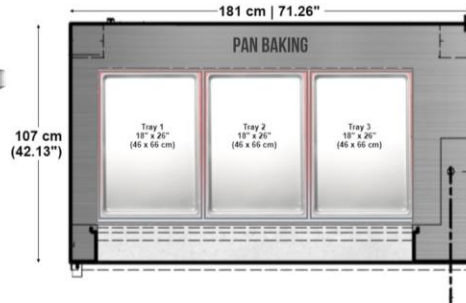
2-PAN CONFIGURATION - AMERICAN 18 X 26"



**TOTAL BAKING SURFACE:**  
0.66 M<sup>2</sup> | 7.10 SQ. FT.

**EMT3/4666**

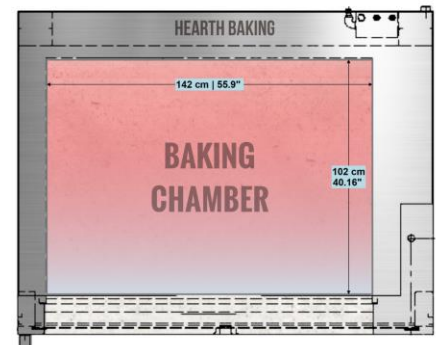
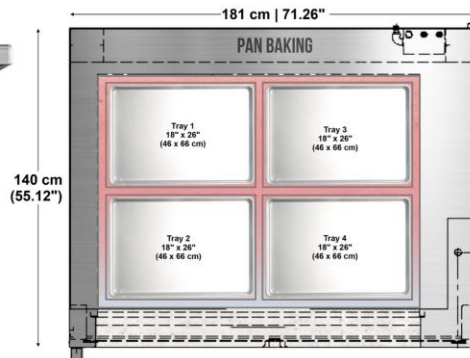
3-PAN CONFIGURATION - AMERICAN 18 X 26"



**TOTAL BAKING SURFACE:**  
0.98 M<sup>2</sup> | 10.54 SQ. FT.

**EMT4/6646**

4-PAN CONFIGURATION - AMERICAN 18 X 26"



**TOTAL BAKING SURFACE:**  
1.45 M<sup>2</sup> | 15.60 SQ. FT.

