

TAGLIAVINI MODULAR PIZZA



MODULAR PIZZA Tagliavini offers a vast selection of ovens for baking traditional pizza, pizza-by-the-slice, farinata (chick-pea flour flat bread), focaccia and related products with short, intensive baking times at high temperature. The only way to fully enjoy the taste and aroma of this unique dish esteemed the world over.

High quality standards, the result of on-going research into materials selection and technological development, together with our exclusive system of electronically-controlled electrical heating, guarantee top performance levels at low-level consumption rates. Perfect heat distribution inside the baking chamber and excellent temperature maintenance each and every time.





Each chamber is equipped with an independent digital electronic control unit from which baking parameters can be set easily, including:

- temperature
- division of heat source between oven ceiling and floor
- partial power level setting
- baking times with audio signal



Independent, stackable chambers up to a maximum of 4 modules.

Oven floor in refractory material; oven doors made of stainless steel and paneled with high-density insulation to prevent heat loss.

Oven accessories can include a proving chamber underneath the ovens and a large, high-efficiency exhaust hood to draw off baking fumes (equipped with exhaust fan on request).

MODEL	external dimensions			internal dimensions			useful surface (m ²)	installed power (kW)	tray dimensions	number of trays
	A	B	C	a	b	H				
EMT 2/6040	107	127	29-35	62	89	16-20	0.55	2.76	40x60	2
EMT 2/4060	128	107	35-39	83	69	20-24	0.57	2.88	40x60	2
EMT 3/4060	170	107	35-39	125	69	20-24	0.86	4.32	40x60	3
EMT 4/4060	128	167	35-39	83	129	20-24	1.07	5.36	40x60	4
EMT 4/6040	170	127	35-39	125	89	20-24	1.11	5.52	40x60	4

MOFFAT

Australia
www.moffat.com.au
New Zealand
www.moffat.co.nz

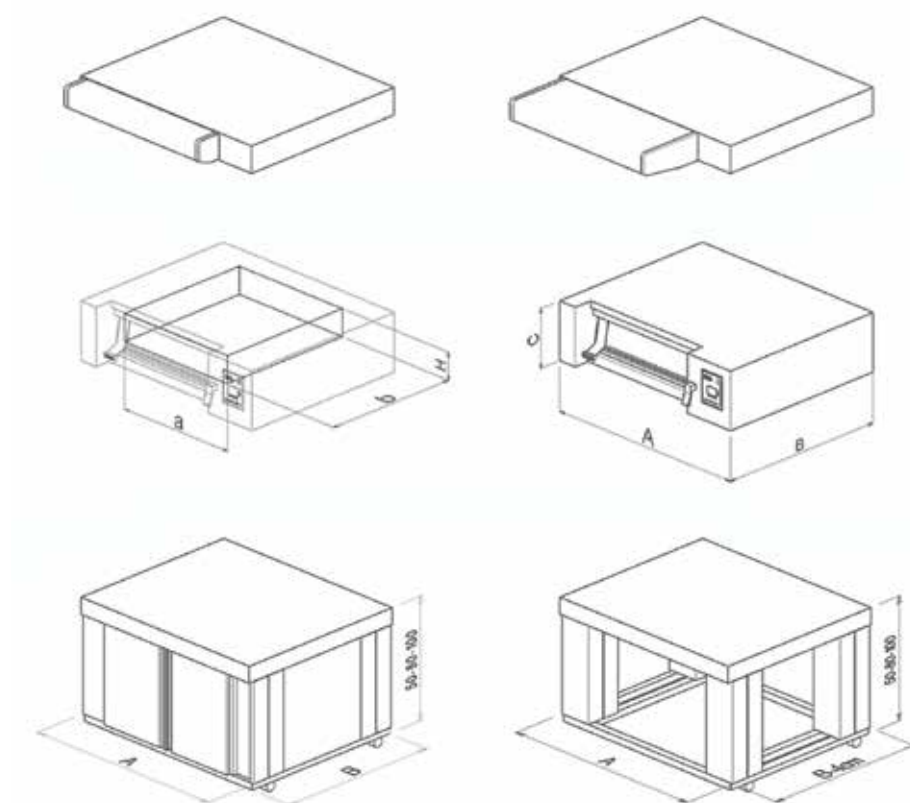
Australia
Moffat Pty Limited
Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au
New South Wales
Telephone 02-8833 4111
nswsales@moffat.com.au
South Australia
Telephone 03-9518 3888
vsales@moffat.com.au
Queensland
Telephone 07-3630 8600
qldsals@moffat.com.au
Western Australia
Telephone 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited
Christchurch
16 Osborne Street
Christchurch 8011
Telephone 03-389 1007
Facsimile 03-389 1276
sales@moffat.co.nz
Auckland
Telephone 09-574 3150
sales@moffat.co.nz



In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

© Copyright Moffat Ltd
Moffat Bakery / 11.13



May require ceiling mounted extraction hood