

**iB 5TE**  
Electric convection oven



**OPTIONS AND ACCESSORIES  
(WITH SURCHARGE)**

- Prover on wheels, height 700mm
- Prover on wheels, height 1000mm
- Prover on wheels with humidifier, height 700mm
- Prover on wheels with humidifier, height 1000mm
- Support without trayholder slides, height 600mm
- Support without trayholder slides, height 900mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

**EXTERNAL CONSTRUCTION**

- Structure in shaped stainless steel plate
- Stainless steel door with left hinge and locking handle
- Tempered crystal glass
- Control panel on front right hand side
- Vapour outlet in stainless steel

**INTERNAL CONSTRUCTION**

- Baking chamber in shaped stainless steel plate
- Tray holders in welded stainless steel plate extractable for cleaning
- Water injection system in stainless steel for steam production
- Thermal insulation in mineral wool

**FUNCTIONING**

- Heated by circular armored heating element
- Ventilation system by 1 alternating rotation centrifugal fan
- Maximum temperature reached 270°C
- Continuous temperature monitoring with thermocouple
- Functions electronic control with 200 setting programs
- Vapour ducting using manual butterfly valve

**STANDARD EQUIPMENT**

- Lighting with 2 halogen lamps easy to replace
- Timer
- Setting steaming
- Independent maximum temperature safety device



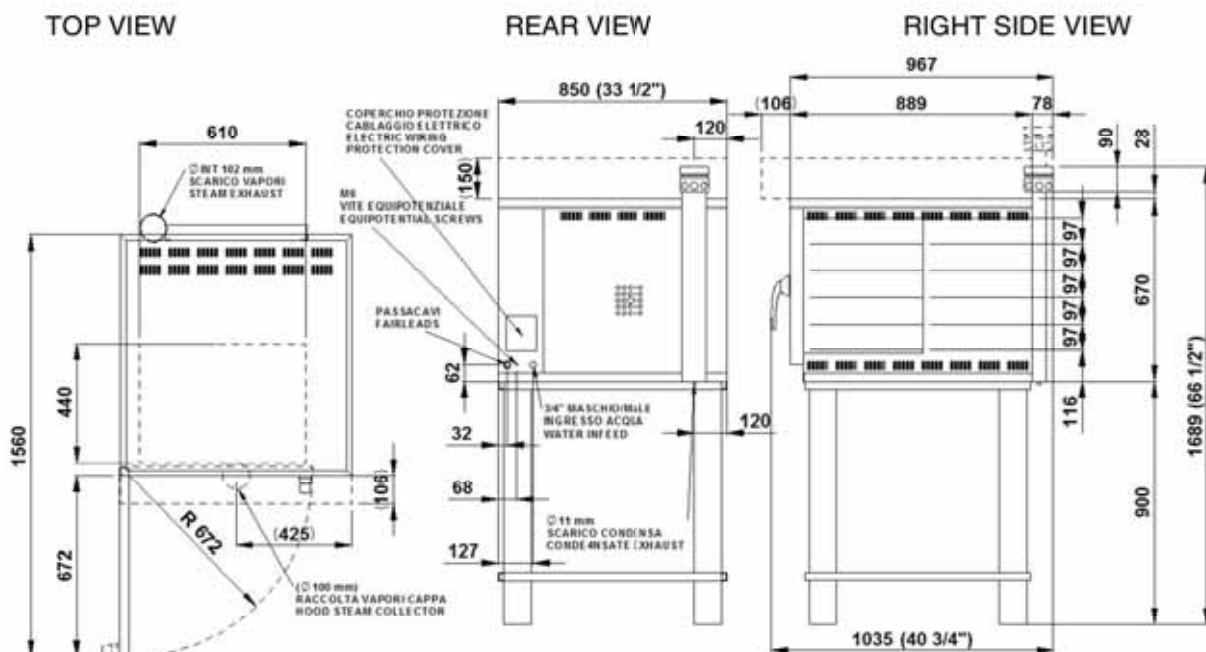
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## IB 5TE

(assembled with support height 900mm)



**Note:** The dimensions indicated in the views are in millimeters.

### SPECIFICATIONS

The appliance comprises one cooking elements and an optional leavening compartment or support. Professional oven ideal for bakery, hot corners and frozen products. It is provided with functions electronic control for 200 customizing programs and timer, the fan has alternated rotation during the baking, setting steaming. The oven door is in tempered glass to check the state of the product while it is cooking. The support comprises a painted metal structure, whereas the leavening compartment has a stainless steel structure and it is equipped by a heating thermostat. The humidified leavening compartment is in stainless steel AISI 304. The leavening compartment can reach a maximum temperature of 65°C, whereas the maximum temperature of the baking chamber is 270°C.

### BAKING CHAMBER

#### DIMENSIONS

External height	788mm
External depth	967mm
External width	850mm
Weight	89kg

#### TOTAL BAKING CAPACITY

Tray (600x400)mm	5
Tray holder distance	97mm

#### SHIPPING INFORMATION

Packed oven sizes	
Max height	874mm
Max depth	1055mm
Max width	920mm
Weight	(89+15)kg

#### FEEDING AND POWER

<i>Standard power supply</i>	
A.C. V400 3N	
<i>Optional power supply</i>	
A.C. V230 3, A.C. V230 1N	
Frequency	50Hz (60Hz opt.)
Max power	7,5kW
Average power cons.	3,5kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
3x10mm <sup>2</sup> (V230 1N)	
Water pressure	1-1,5 bar
Power supply (optional prover)	
A.C. V230 1N 50/60 Hz	
Max power	1,25kW
Average power cons.	0,8kWh
Conn. cable type H07RN-F	3x1,5 mm <sup>2</sup>

\*This value is subject to variation according to the way in which the equipment is used

- NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice