



TT98G

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600mm
- Infeed-outfeed balancing doors SWING-IN/OUT® SYSTEM
- Thick mesh for direct baking of low-moisture doughs or for grilling vegetables

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EXTERNAL CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side with tempered silk-screen processed glass logo BlackBar Design
- Stainless steel access flap hinged at bottom
- Tempered glass window
- Stainless steel handle equipped
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side
- Double Peephole for checking the burner status

INTERNAL CONSTRUCTION

- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Double Low-emission (NOx, CO) stainless steel burner
- Double Combustion chamber entirely built with special high-temperatures stainless steel
- Rock wool heat insulation, thermal joints and air space COOL AROUND® TECHNOLOGY

FUNCTIONING

- Heating by means of two blowing burners with premixing function of air and gas
- Electronically modulated control of two burners flames that allows the automatic energy control on the strength of the quantity of the baked product and the position located inside the baking chamber ADAPTIVE-GAS® TECHNOLOGY
- Independent regulation and control both the input side and the output side of the baked product with continuous temperatures survey with 2 high sensitive thermocouples DUAL-TEMP® TECHNOLOGY
- Air blowing system using 2 stainless steel fans independently motorized
- Conveyor belt with speed adjustable from 2 to 20 minutes and feed-back control at the option of belt standstill
- Programmable electronic function management ECO-SMARTBAKING®
- Different baking heating regulations between upper and lower part of the product DUAL FLOW® TECHNOLOGY
- Maximum temperature reached 320°C (608°F)
- Independent system for additional forced air cooling of the components with low noise

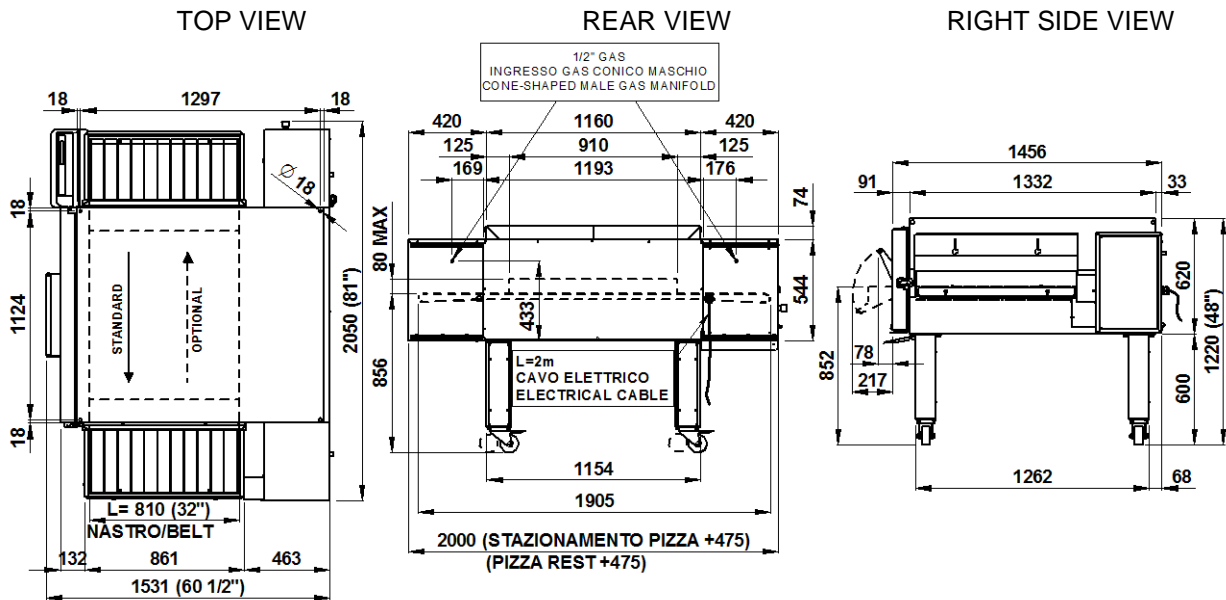
STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY® TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous cooking cycle STEP
- Start-Stop function to move tape to the set point is reached
- LOCK function
- Customized Hotkey with recurring control
- Auto test with display of error message
- USB slot for data reading / programs DATA-FEED® SYSTEM
- Double independent maximum temperature and minimum blow pressure safety devices
- Stainless steel product stand



TT98G 1 DECK

(assembled with support height 600mm)



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

IT'S OBLIGATORY TO INSTALL THE OVEN UNDER COAT

SPECIFICATIONS

The appliance comprises one baking element and an optional support. Baking takes place by passing the product between two adjustable flows of hot air, which allow perfect distribution of heat throughout the chamber, making this oven particularly suitable to bake pizza and other alimentary products. The regulation of power is automatic in basis of the load; the electronic control of the premixed burners are modulating, both on the input side and the output one of the baked product, are controlled independently, and the belt speed is reverse controlled and adjustable. Stainless steel access flap hinged at bottom with tempered glass window. Efficiently insulated and isolated, the outer surfaces are further cooled by a at very low noise flow of air. The support comprises stainless steel legs on swivel castors. The maximum temperature in the baking chamber is 320°C (608°F).

All the data give below refers to the configuration with 1 baking deck

DIMENSIONS

External height
External depth
External width
Weight (excl.supp)
Tot. baking surface

1220mm
1531mm
2050mm
365kg
0,74m²

SHIPPING INFORMATION

Dimensions of packed oven
Height
Depth
Width
Weight

790mm
1725mm
2152mm
(365+30)kg

FEEDING AND POWER

Type of equipment
Thermic power max
Therm. power reduced

A3-B23
30kW
7kW

Gas power: NATURAL GAS or LPG
*Hour consumption max

Natural gas G20
Natural gas G25
Natural gas G25.1
LPG G30
LPG G31

3,174m³/h
3,69m³/h
3,686m³/h
2,366kg/h
2,331kg/h

Standard electric power
A.C. V230 1N

Frequency
Electric power

50/60Hz
0,7kW

Connection cable type:
H07RN-F

3x1,5mm²

TOTAL BAKING CAPACITY

*N° Pizzas/hour
Pizzas diameter 330mm
Pizzas diameter 450mm

PACKAGED DIMENSIONS

N°125
N°48
Height
Depth
Width
Weight

SUPPORT

250mm
600mm
700mm
(24+2)kg

*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