



## Modular conveyor oven

T64G, the gas modular conveyor oven, is composed of one or more **stackable baking chambers** and an optional stand. During baking, the product is placed on the conveyor belt and passes through two flows of hot air: **impingement technology**, the best system for heat distribution in the whole baking chamber for **perfect baking of pizza, pastry, bakery, and gastronomy**. Efficiently insulated and isolated, the external surfaces are cool even during use. Installable as countertop or on an optional stand closed by stainless steel doors on swivel castors. The baking chamber maximum temperature is 320°C (608°F).



### OPERATION

- Heating by means of blowing burner with premixing function of air and gas
- Electronically modulated control of burner flame that allows the automatic energy control on the strength of the quantity of the baked product ADAPTIVE-GAS® TECHNOLOGY
- Electronic control of temperature
- Continuous check-up of temperature through thermocouple
- Sistema di soffiaggio aria ottenuto con ventola d'acciaio inox
- Conveyor belt with speed adjustable from 30" 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

### CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side with logo BlackBar® Design
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side
- Peephole for checking the burner status
- Adjustable feet
- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Low-emission (NOx, CO) stainless steel burner
- Combustion chamber entirely built with special high-temperatures stainless steel
- Rock wool heat insulation, thermal minijoints and air space COOL AROUND® Technology

### ACCESSORIES

- Stand with castors, height 137, 600mm
- Loading or unloading roller
- Harvest bread basket
- Hood for vapour extraction

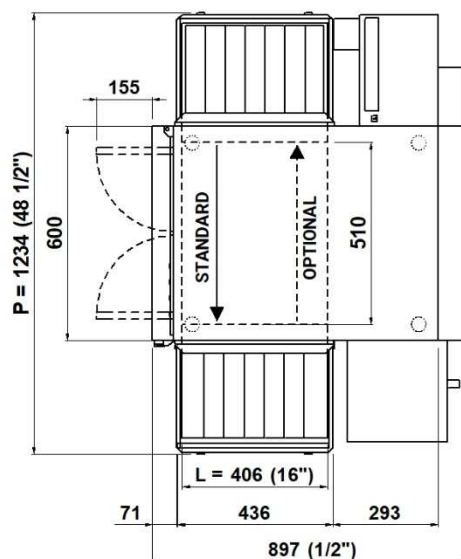
### BAKING DIMENSIONS

|                                |                   |
|--------------------------------|-------------------|
| Belt width L                   | 406mm             |
| Internal length                | 510mm             |
| Total length P                 | 1234mm            |
| Total length P with pizza rest | 1484mm            |
| Tot. baking surface            | 0,2m <sup>2</sup> |

### STANDARD EQUIPMENT

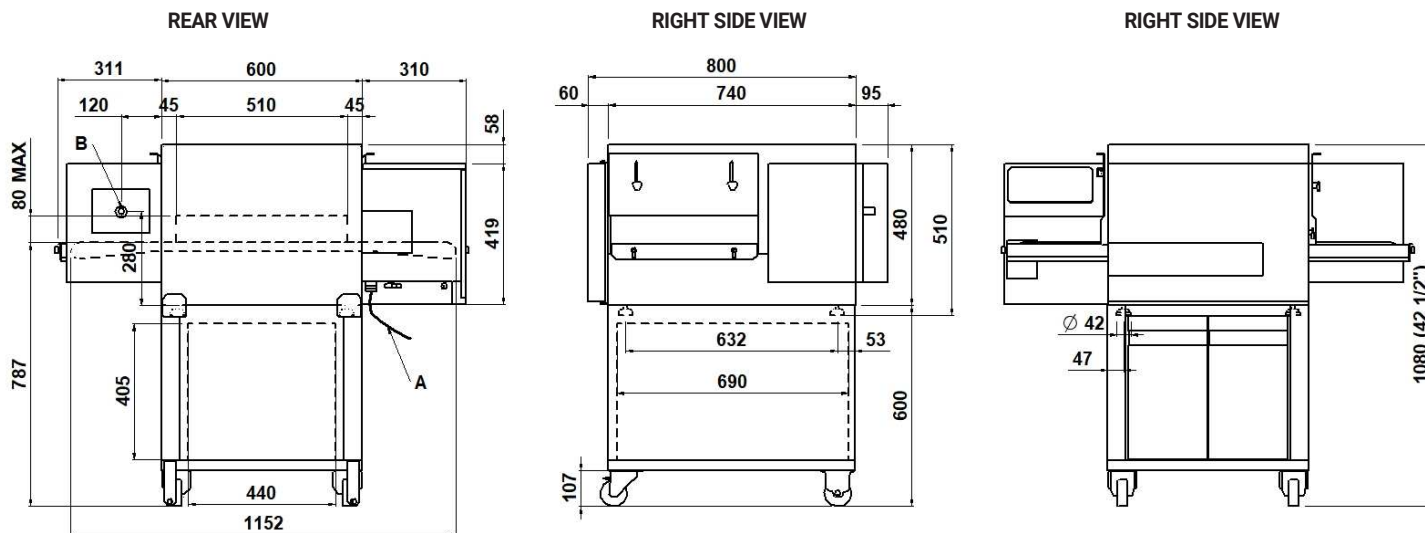
- 4 displays
- 20 customisable programs
- ECO-STAND BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle STEP
- Double pass baking cycle RETURN
- LOCK function
- Auto test with display of error message
- Independent maximum temperature safety device
- Stainless steel resting support

### TOP VIEW



**1 baking chamber**

(assembled with stand height 600mm)



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

A

Electrical cable  
length 4 meters

B

Cone-shaped male gas manifold  
1/2" GAS

## DIMENSIONS

|                     |        |
|---------------------|--------|
| External height     | 1080mm |
| External depth.     | 897mm  |
| External width.     | 1234mm |
| Weight (excl.stand) | 111kg  |

## TOTAL BAKING CAPACITY

\*N° Pizzas /hour  
Pizzas diameter 330mm                      N°25

## SHIPPING INFORMATION

|                           |            |
|---------------------------|------------|
| Dimensions of packed oven |            |
| Height                    | 655mm      |
| Depth                     | 1040mm     |
| Width                     | 1380mm     |
| Weight                    | (120+15)kg |

Packaged stand dimensions:

|        |          |
|--------|----------|
| Height | 600mm    |
| Depth  | 650mm    |
| Width  | 790mm    |
| Weight | (18+5)kg |

## FEEDING AND POWER

|                               |           |
|-------------------------------|-----------|
| Type of equipment             | A3-B23    |
| Thermic power max             | 9,9kW     |
| Therm. power reduced          | 3kW       |
| Gas power: NATURAL GAS or LPG |           |
| *Hour consumption max         |           |
| Natural gas G20               | 1,05m³/h  |
| Natural gas G25               | 1,22m³/h  |
| Natural gas G25.1             | 1,22m³/h  |
| Natural gas G25.3             | 1,191m³/h |
| LPG G30                       | 0,78kg/h  |
| LPG G31                       | 0,77kg/h  |

Standard electric power  
A.C. V230 1N

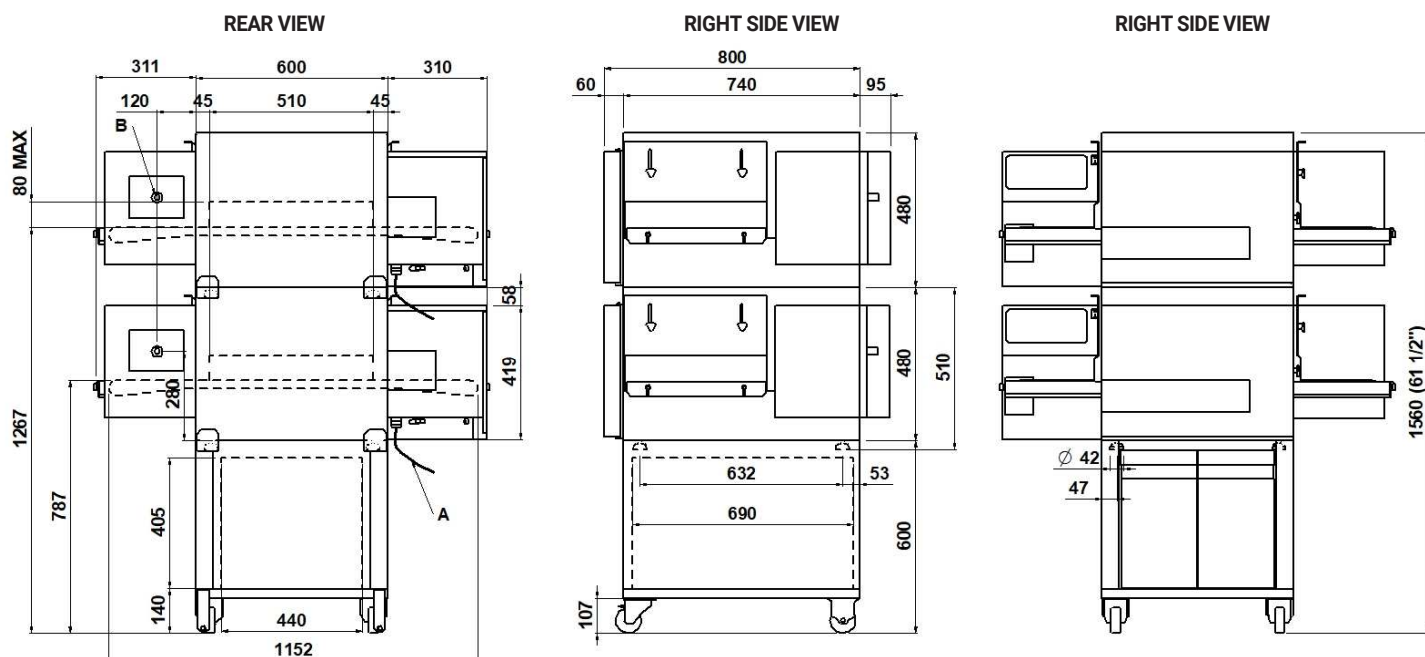
|                                         |                      |
|-----------------------------------------|----------------------|
| Frequency                               | 50/60Hz              |
| Electric power                          | 0,4kW                |
| Connecting cable for each chamber type: |                      |
| H07RN-F                                 | 3x1,5mm <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

## 2 baking chambers

(assembled with stand height 600mm)



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

**A**

Electrical cable  
length 4 meters

**B**

Cone-shaped male gas manifold  
1/2" GAS

### DIMENSIONS

|                      |        |
|----------------------|--------|
| External height      | 1560mm |
| External depth.      | 897mm  |
| External width.      | 1234mm |
| Weight (excl. stand) | 222kg  |

### TOTAL BAKING CAPACITY

|                       |      |
|-----------------------|------|
| *N° Pizzas /hour      | N°50 |
| Pizzas diameter 330mm |      |

### SHIPPING INFORMATION

|                                |            |
|--------------------------------|------------|
| Packed oven (each packed deck) | 2x655mm    |
| Height                         | 1040mm     |
| Depth                          | 1380mm     |
| Width                          | (240+30)kg |
| Weight                         |            |

### Packaged stand dimensions:

|        |          |
|--------|----------|
| Height | 600mm    |
| Depth  | 650mm    |
| Width  | 790mm    |
| Weight | (18+5)kg |

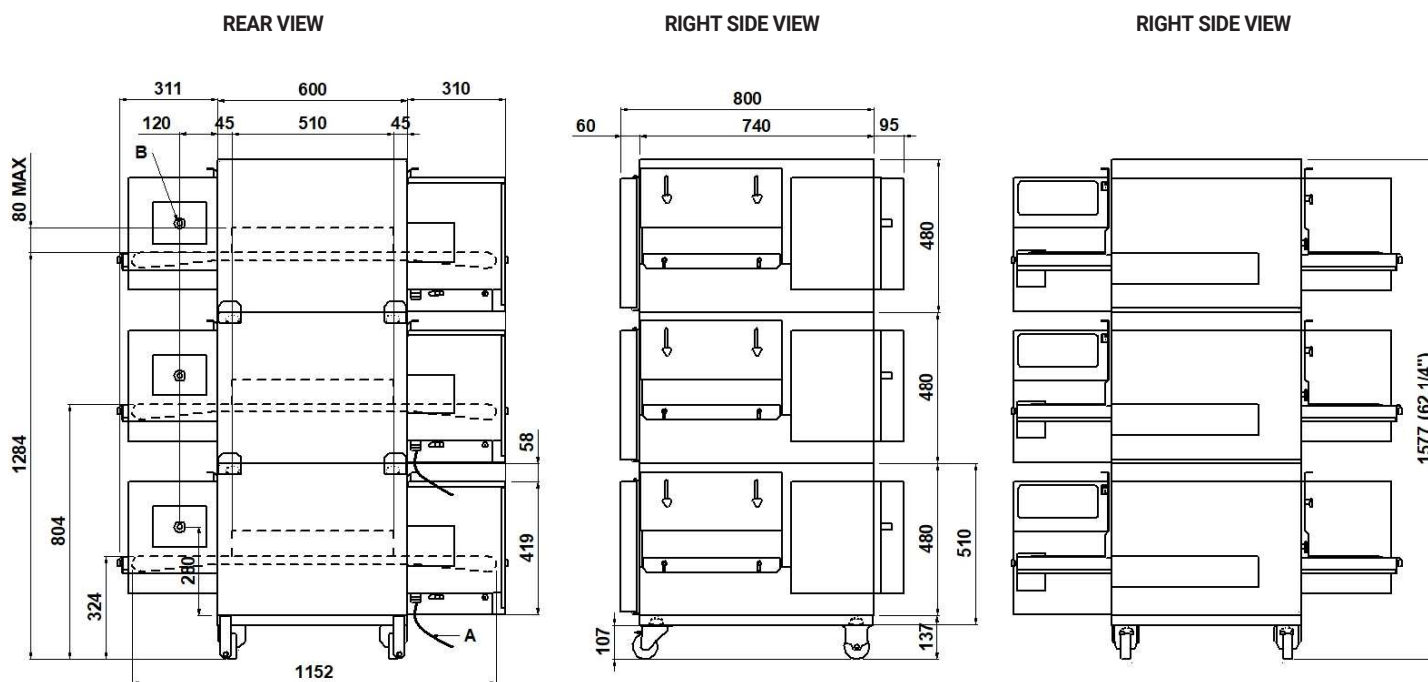
### FEEDING AND POWER

|                                         |           |
|-----------------------------------------|-----------|
| Type of equipment                       | A3-B23    |
| Thermic power max                       | 19,8kW    |
| Therm. power reduced                    | 6kW       |
| Gas power: NATURAL GAS or LPG           |           |
| *Hour consumption max                   |           |
| Natural gas G20                         | 2,1m³/h   |
| Natural gas G25                         | 2,44m³/h  |
| Natural gas G25.1                       | 2,44m³/h  |
| Natural gas G25.3                       | 2,382m³/h |
| LPG G30                                 | 1,56kg/h  |
| LPG G31                                 | 1,54kg/h  |
| Standard electric power                 |           |
| A.C. V230 1N                            |           |
| Frequency                               | 50/60Hz   |
| Electric power                          | 0,8kW     |
| Connecting cable for each chamber type: |           |
| H07RN-F                                 | 3x1,5mm²  |

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

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**3 baking chambers**  
(assembled with stand height 137mm)



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

**A**

Electrical cable  
length 4 meters

**B**

Cone-shaped male gas manifold  
1/2" GAS

**DIMENSIONS**

|                      |        |
|----------------------|--------|
| External height      | 1577mm |
| External depth.      | 897mm  |
| External width.      | 1234mm |
| Weight (excl. stand) | 333kg  |

**TOTAL BAKING CAPACITY**

|                       |      |
|-----------------------|------|
| *N° Pizzas /hour      | N°75 |
| Pizzas diameter 330mm |      |

**SHIPPING INFORMATION**

|                                |            |
|--------------------------------|------------|
| Packed oven (each packed deck) |            |
| Height                         | 3x655mm    |
| Depth                          | 1040mm     |
| Width                          | 1380mm     |
| Weight                         | (360+45)kg |

**Packaged stand dimensions:**

|        |          |
|--------|----------|
| Height | 200mm    |
| Depth  | 630mm    |
| Width  | 800mm    |
| Weight | (15+3)kg |

**FEEDING AND POWER**

|                                         |           |
|-----------------------------------------|-----------|
| Type of equipment                       | A3-B23    |
| Thermic power max                       | 29,7kW    |
| Therm. power reduced                    | 9kW       |
| Gas power: NATURAL GAS or LPG           |           |
| *Hour consumption max                   |           |
| Natural gas G20                         | 3,15m³/h  |
| Natural gas G25                         | 3,66m³/h  |
| Natural gas G25.1                       | 3,66m³/h  |
| Natural gas G25.3                       | 3,573m³/h |
| LPG G30                                 | 2,34kg/h  |
| LPG G31                                 | 2,31kg/h  |
| Standard electric power                 |           |
| A.C. V230 1N                            |           |
| Frequency                               | 50/60Hz   |
| Electric power                          | 1,2kW     |
| Connecting cable for each chamber type: |           |
| H07RN-F                                 | 3x1,5mm²  |

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

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