







# Modular conveyor oven

TT98G, 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. The baking chamber maximum temperature is 320°C (608°F).



#### **OPERATION**

- 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

### **CONSTRUCTION**

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

#### **ACCESSORIES**

- Stand with castors, height 153, 600mm complete with pocket for screens
- Hood for vapour extraction
- Thick mesh for direct baking of low-moisture doughs or for grilling vegetables

## **BAKING DIMENSIONS**

 Belt width L
 810mm

 Internal length
 910mm

 Total length P
 2050mm

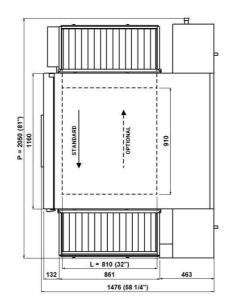
 Total length P with pizza rest
 2475mm

 Tot. baking surface
 0,74m²

#### STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY<sup>™</sup> TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous baking 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 imput and wifi module for sw update
- Double independent maximum temperature and minimum blow pressure safety devices
- Stainless steel resting support

#### **TOP VIEW**



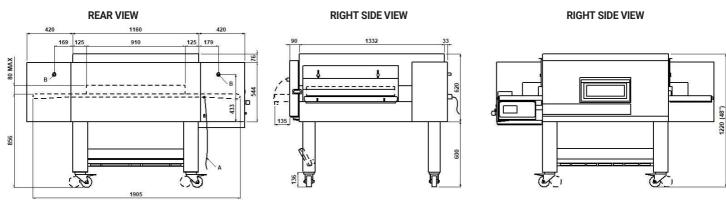






# 1 baking chamber

(assembled with stand height 600mm)



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

Α
Electrical cable
length 2 meters

Cone-shaped male gas manifold 1/2" GAS

External height	1220mm
External depth.	1476mm
External width.	2050mm
Weight (excl.stand)	365kg
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#### **TOTAL BAKING CAPACITY**

*N° Pizzas /hour		
Pizzas diameter 330mm	N°125	
Pizzas diameter 450mm	N°48	

## SHIPPING INFORMATION

Dimensions of packed oven	
Width	790mm
Weight	1725mm
Width	2152mm
Weight (3	65+30)kg
-	

Packaged stand dimensions:

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Width	200mm
Weight	600mm
Width	1150mm
Weight	(28+2)kg

#### **FEEDING AND POWER**

Type of equipment	A3-B23
Thermic power max	30kW
Therm. power reduced	7kW
Gas power: NATURAL G	AS or LPG
*Hour consumption max	K
Natural gas G20	3,174m <sup>3</sup> /ł
Notural gos COE	260m3/

 Natural gas G20
 3,174m³/h

 Natural gas G25
 3,69m³/h

 Natural gas G25.1
 3,686m³/h

 Natural gas G25.3
 3,61m³/h

 LPG G30
 2,366kg/h

 LPG G31
 2,331kg/h

 Standard electric power

A.C. V230 1N

Frequency 50/60Hz
Electric power 0,7kW
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

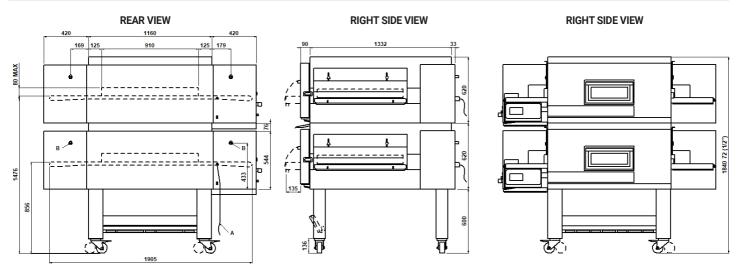






# 2 baking chambers

(assembled with stand height 600mm)



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

Α
Electrical cable
length 2 meters

Cone-shaped male gas manifold 1/2" GAS

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External height	1840mm
External depth.	1476mm
External width.	2050mm
Weight (excl.stand)	730kg

## **TOTAL BAKING CAPACITY**

\*N° Pizzas /hour Pizzas diameter 330mm N°250 Pizzas diameter 450mm N°96

## SHIPPING INFORMATION

Packed over	en (each packed deck)
Height	2x790mm
Depth	1725mm
Width	2152mm
Weight	(730+60)kg

Packaged stand dimensions:

Height	200mm
Depth	600mm
Width	1150mm
Weight	(28+2)kg

## **FEEDING AND POWER**

Type of equipment	A3-B23
Thermic power max	60kW
Therm. power reduced	14kW
Gas power: NATURAL GA	S or LPG
*Hour consumption max	
Natural das G20	6 348m3/h

 Natural gas G20
 6,348m³/h

 Natural gas G25
 7,38m³/h

 Natural gas G25.1
 7,372m³/h

 Natural gas G25.3
 7,22m³/h

 LPG G30
 4,732kg/h

 LPG G31
 4,662kg/h

 Standard electric power

A.C. V230 1N

Frequency 50/60Hz Electric power 1,4kW 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







# 3 baking chambers

(assembled with stand height 153mm)

# RIGHT SIDE VIEW **REAR VIEW RIGHT SIDE VIEW** 169 125 125 179 1649 1029 60

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

Α
Electrical cable
length 2 meters

Cone-shaped male gas manifold 1/2" GAS

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External height	2013mm
External depth.	1476mm
External width.	2050mm
Weight (excl.stand)	1095kg

## **TOTAL BAKING CAPACITY**

*N° Pizzas /hour	
Pizzas diameter 330mm	N°375
Pizzas diameter 450mm	N°144

# **SHIPPING INFORMATION**

Packed oven (each packed deck)	
Height	3x790mm
Depth	1725mm
Width	2152mm
Weight	(1095+90)kg
Width	

Packaged stand dimensions:

Height	280mm
Depth	420mm
Width	270mm
Weight	(16+1)kg

# **FEEDING AND POWER**

Type of equipment

Thermic power max	90kW	
Therm. power reduced	21kW	
Gas power: NATURAL GAS or LPG		
*Hour consumption max	<b>(</b>	
Natural gas G20	9,522m <sup>3</sup> /h	
Natural gas G25	11,07m <sup>3</sup> /h	
Natural gas G25.1	11,058m <sup>3</sup> /h	
Natural gas G25.3	10,83m <sup>3</sup> /h	
LPG G30	7,098kg/h	
LPG G31	6,993kg/h	
Standard electric power		

A3-B23

A.C. V230 1N Frequency 50/60Hz Electric power 2,1kW Connecting cable for each chamber

type:

3x1,5mm<sup>2</sup> H07RN-F