



## TT98E

Conveyor pizza oven

COMPOSITION WITH 3 BAKING DECKS



### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 136mm
- GSM card for on line connection
- Infeed-outfeed balancing doors

### EXTERNAL CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side
- Stainless steel access flap hinged at bottom
- Tempered glass window
- Stainless steel handle equipped with handrail with perforated grips
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side

### INTERNAL CONSTRUCTION

- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Rock wool heat insulation, thermal joints and air space

### FUNCTIONING

- Heated by armoured heating elements powered independently in adaptive mode
- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product and the position inside the baking chamber
- Independent adjustment and control of ceiling and floor, both on the input side and the output one of the baked product, with continuous temperature detection using 4 thermocouples
- 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
- Maximum temperature reached 320°C (608°F)
- Independent system for additional forced air cooling of the components with low noise

### STANDARD EQUIPMENT

- Back lighted liquid crystal graphic display
- 20 customisable programs
- Weekly Timer with the possibility to program two lightings and two power off every day
- Energy savings device
- Auto test with display of error message
- Set up to allow on line connection via GSM card
- USB slot for data reading / programs DATA-FEED® SYSTEM
- Double independent maximum temperature and minimum blow pressure safety devices
- Pizza rest



**MORETTI FORNI S.P.A.**

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