



Modular conveyor oven

TT96G, 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 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 45" to 20 minutes using Brushless engine 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 145, 600mm complete with pocket for screens

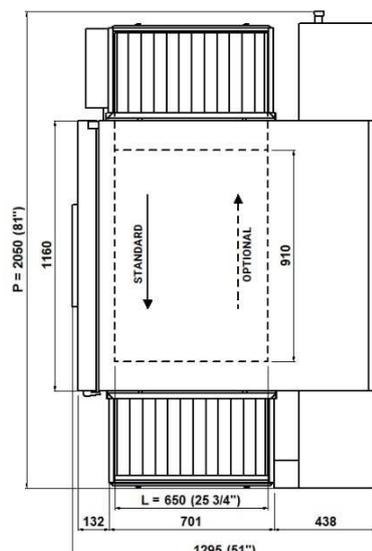
BAKING DIMENSIONS

Belt width L	650mm
Internal length	910mm
Total length P	2050mm
Total length P with pizza rest	2475mm
Tot. baking surface	0,59m ²

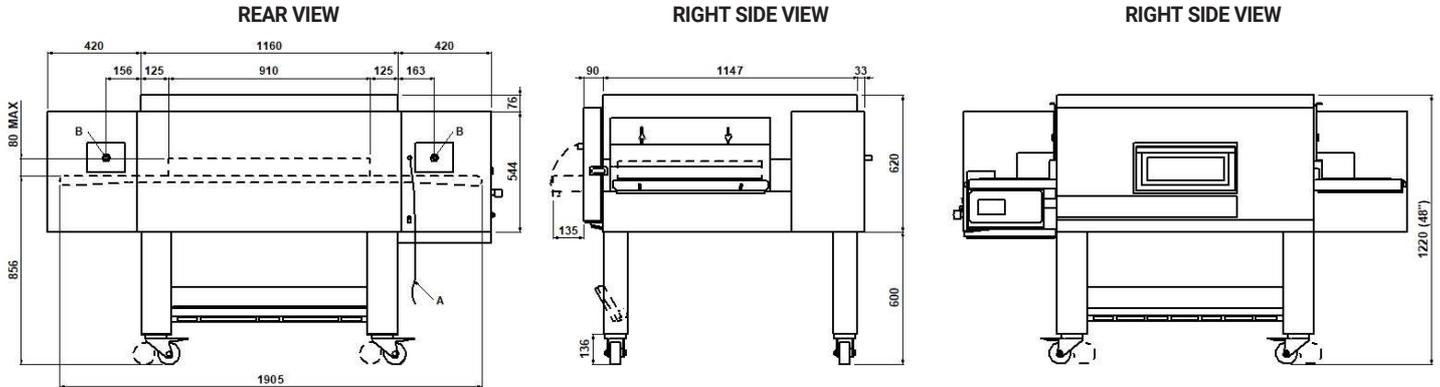
STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous 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 input 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.

A Electrical cable length 2 meters	B Cone-shaped male gas manifold 1/2" GAS		
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DIMENSIONS

External height	1220mm
External depth.	1295mm
External width.	2050mm
Weight (excl. stand)	322kg

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 330mm	N°100
Pizzas diameter 450mm	N°38

SHIPPING INFORMATION

Dimensions of packed oven	
Height	790mm
Depth	1390mm
Width	2152mm
Weight	(322+25)kg

Packaged stand dimensions:

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

FEEDING AND POWER

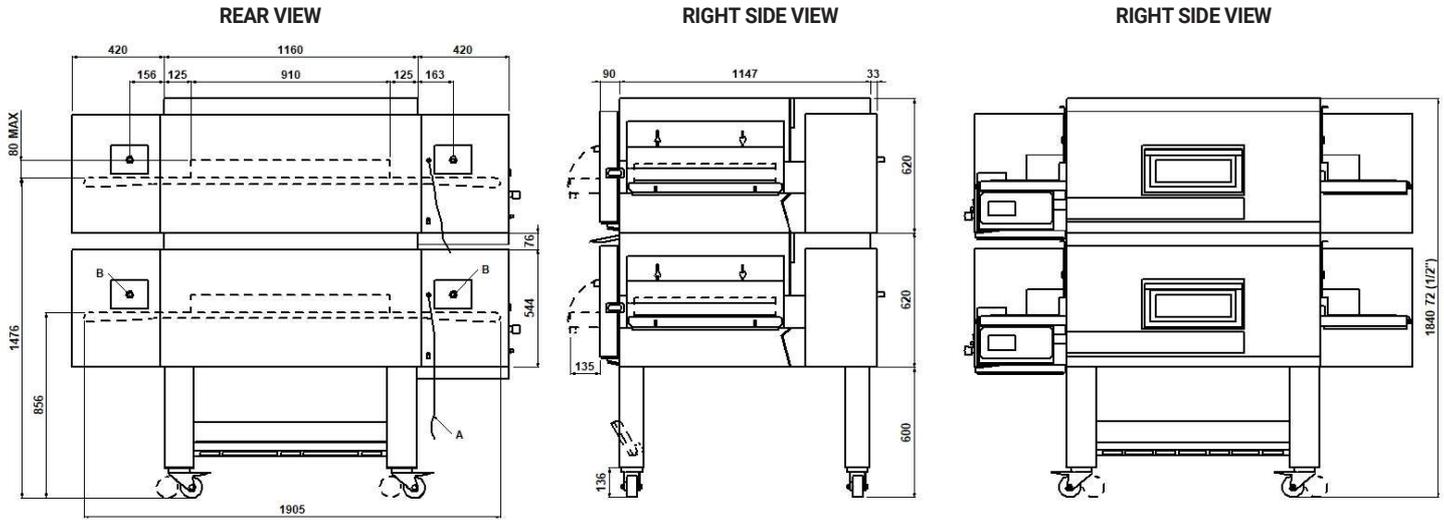
Type of equipment	A3-B23
Thermic power max	22kW
Therm. power reduced	5,7kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	2,328m ³ /h
Natural gas G25	2,46m ³ /h
Natural gas G25.1	2,457m ³ /h
Natural gas G25.3	2,407m ³ /h
LPG G30	1,735kg/h
LPG G31	1,709kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50/60Hz
Electric power	0,7kW
Connecting cable for each chamber type:	
H07RN-F	3x1,5mm ²

* 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 2 meters	B Cone-shaped male gas manifold 1/2" GAS		
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DIMENSIONS

External height	1840mm
External depth.	1295mm
External width.	2050mm
Weight (excl. stand)	644kg

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 330mm	N°200
Pizzas diameter 450mm	N°76

SHIPPING INFORMATION

Packed oven (each packed deck)	
Height	2x790mm
Depth	1390mm
Width	2152mm
Weight	(644+50)kg

Packaged stand dimensions:

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

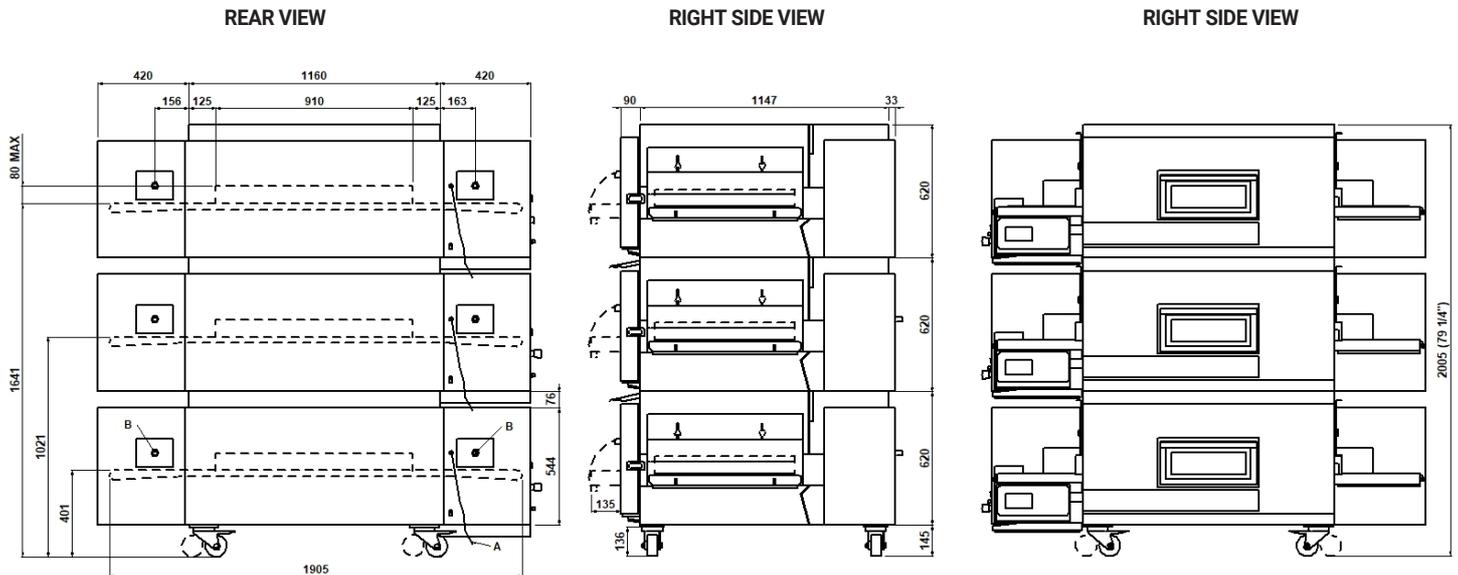
FEEDING AND POWER

Type of equipment	A3-B23
Thermic power max	44kW
Therm. power reduced	11,4kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	4,656m ³ /h
Natural gas G25	4,92m ³ /h
Natural gas G25.1	4,914m ³ /h
Natural gas G25.3	4,814m ³ /h
LPG G30	3,47kg/h
LPG G31	3,418kg/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 ²

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3 baking chambers
(assembled with stand height 145mm)



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

A	B		
Electrical cable length 2 meters	Cone-shaped male gas manifold 1/2" GAS		

DIMENSIONS

External height	2013mm
External depth.	1295mm
External width.	2050mm
Weight (excl. stand)	966kg

TOTAL BAKING CAPACITY

*N° Pizzas /hour	
Pizzas diameter 330mm	N°300
Pizzas diameter 450mm	N°114

SHIPPING INFORMATION

Packed oven (each packed deck)	
Height	3x790mm
Depth	1390mm
Width	2152mm
Weight	(966+75)kg

Packaged stand dimensions:

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

FEEDING AND POWER

Type of equipment	A3-B23
Thermic power max	66kW
Therm. power reduced	17,1kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	6,984m ³ /h
Natural gas G25	7,38m ³ /h
Natural gas G25.1	7,371m ³ /h
Natural gas G25.3	7,221m ³ /h
LPG G30	5,205kg/h
LPG G31	5,127kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50/60Hz
Electric power	2,1kW
Connecting cable for each chamber type:	
H07RN-F	3x1,5mm ²

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

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