



Modular conveyor oven

TT98E, the electric 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**. Management of needed power is automatic according to the load. The power control of ceiling and floor is independent and managed by two probes. The conveyor speed is adjustable. Efficiently insulated and isolated, the external surfaces are cool even during use. The baking chamber maximum temperature is 320°C (608°F).



OPERATION

- 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 ADAPTIVE-POWER® TECHNOLOGY
- 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 high sensitive thermocouples QUADRA-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®
- 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
- 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 COOL AROUND® Technology

ACCESSORIES

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

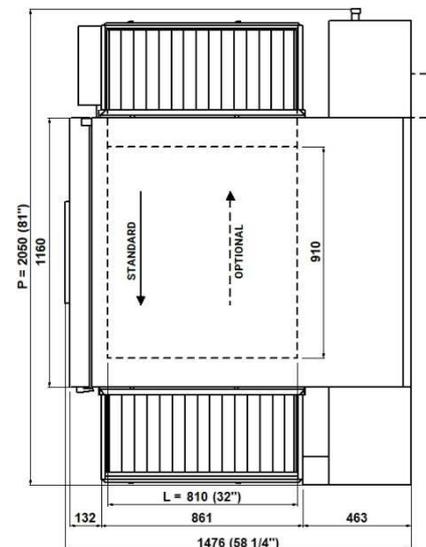
BAKING DIMENSIONS

Belt width L	810mm
Internal length	910mm
Total length P	2050mm
Total length P with pizza rest	2475mm
Tot. baking surface	0,74m ²

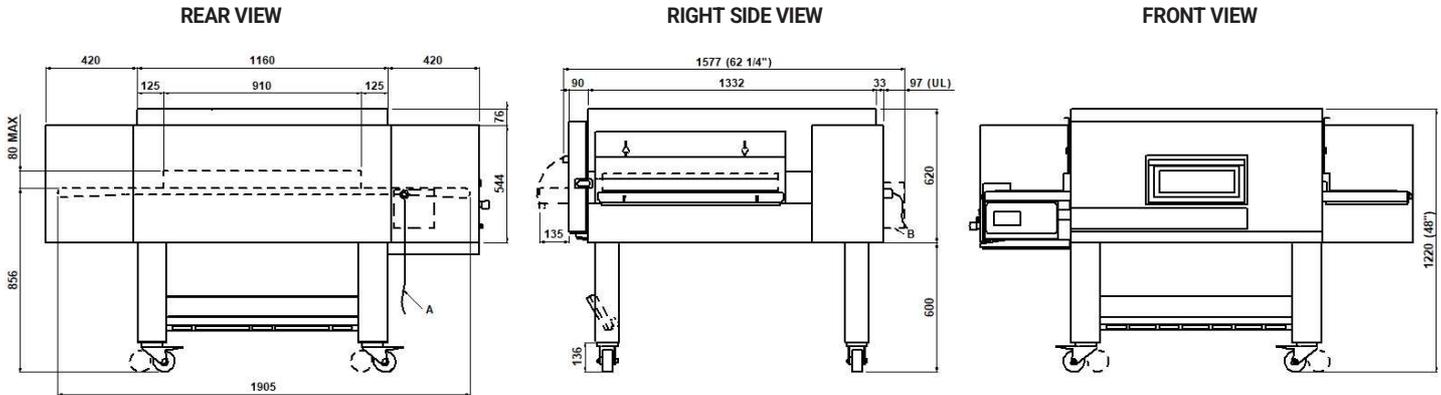
STANDARD EQUIPMENT

- 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
- Weekly Timer with the possibility to program two lightings and two power off every day
- 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 Only for UL model fairlead		
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DIMENSIONS

External height.	1220mm
External depth	1476mm
External width	2050mm
Weight(excl.stand)	358kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Dimensions of packed oven	
Height	790mm
Depth	1725mm
Width	2152mm
Weight	(358+30)kg

Packaged stand dimensions:

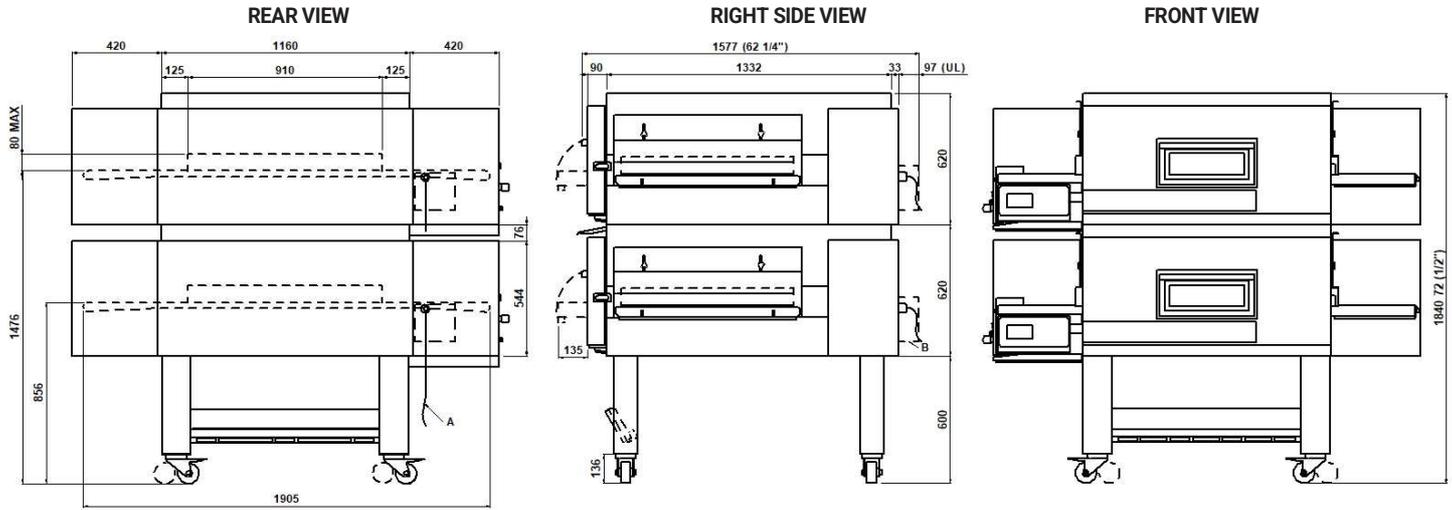
Height	200mm
Depth	600mm
Width	1150mm
Weight	(28+2)kg

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	21,8kW
*Medium cons/hour	8,8kWh
Connecting cable for each chamber	
type H07RN-F	
5x10mm ² (V400 3N)	
4x16mm ² (V230 3)	

* 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	B		
Electrical cable length 2 meters	Only for UL model fairleads		

DIMENSIONS

External height.	1840mm
External depth	1476mm
External width	2050mm
Weight(excl.stand)	716kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven (each packed deck)	
Height	2x790mm
Depth	1725mm
Width	2152mm
Weight	(716+60)kg

Packaged stand dimensions:

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

FEEDING AND POWER

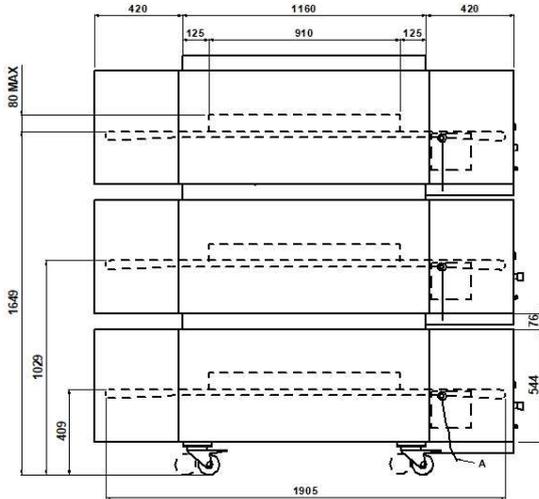
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	43,6kW
*Medium cons/hour	17,6kWh
Connecting cable for each chamber	
type H07RN-F	
5x10mm ² (V400 3N)	
4x16 mm ² (V230 3)	

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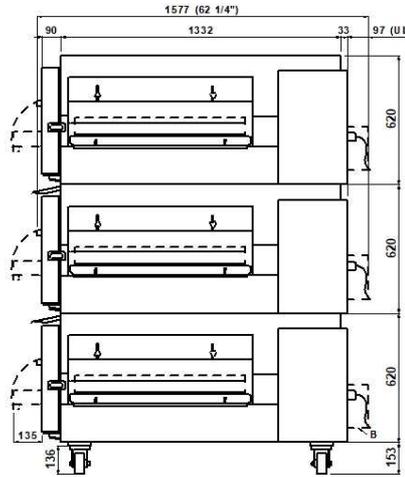
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3 baking chambers
(assembled with stand height 153mm)

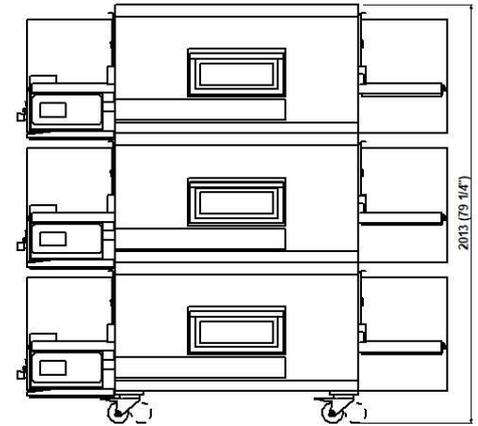
REAR VIEW



RIGHT SIDE VIEW



FRONT VIEW



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

A

Electrical cable length 2 meters

B

Only for UL model fairleads

DIMENSIONS

External height.	2013mm
External depth	1476mm
External width	2050mm
Weight(excl. stand)	1074kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven (each packed deck)	3x790mm
Height	1725mm
Depth	2152mm
Width	(1074+90)kg
Weight	

Packaged stand dimensions:

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

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	65,4kW
*Medium cons/hour	26,4kWh
Connecting cable for each chamber	
type H07RN-F	
5x10mm ² (V400 3N)	
4x16 mm ² (V230 3)	

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

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TECHNICAL DATA
ONLY FOR UL MODEL

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)	A.C. V240 3ph 60Hz	Standard feeding	Max power	kW	21,8
			*Medium cons/hour	kWh	8,8
			Ampère Max	A	57,0
			Connecting cable	AWG/DECK	6
	A.C. V208 3ph 60Hz	Feeding on request	Max power	kW	21,8
			*Medium cons/hour	kWh	8,8
			Ampère Max	A	65,0
			Connecting cable	AWG/DECK	6

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