



T64E

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Support with castors, height 600 (23 1/2")
- ☐ Infeed-outfeed balancing doors
- ☐ Roller load
- ☐ Harvest bread basket

EXTERNAL CONSTRUCTION

- ☐ Structure in folded stainless steel sheets
- ☐ Stainless steel door hinged on left hand side with tempered silk-screen processed glass logo BlackBar Design
- ☐ Extractable stainless steel conveyor belt, with continuous tensioning
- ☐ Electronic control panel on front left side
- ☐ Adjustable feet

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 minijoints and air space COOL AROUND® TECHNOLOGY

FUNCTIONING

- ☐ Heated by armoured heating elements
- ☐ 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 ADAPTIVE-POWER® TECHNOLOGY
- ☐ Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 high sensitive thermocouples DUAL-TEMP® TECHNOLOGY
- ☐ Air blowing system using stainless steel fan
- ☐ 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®
- ☐ Maximum temperature reached 320°C (608°F)
- ☐ Independent system for additional forced air cooling of the components with low noise

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 product stand



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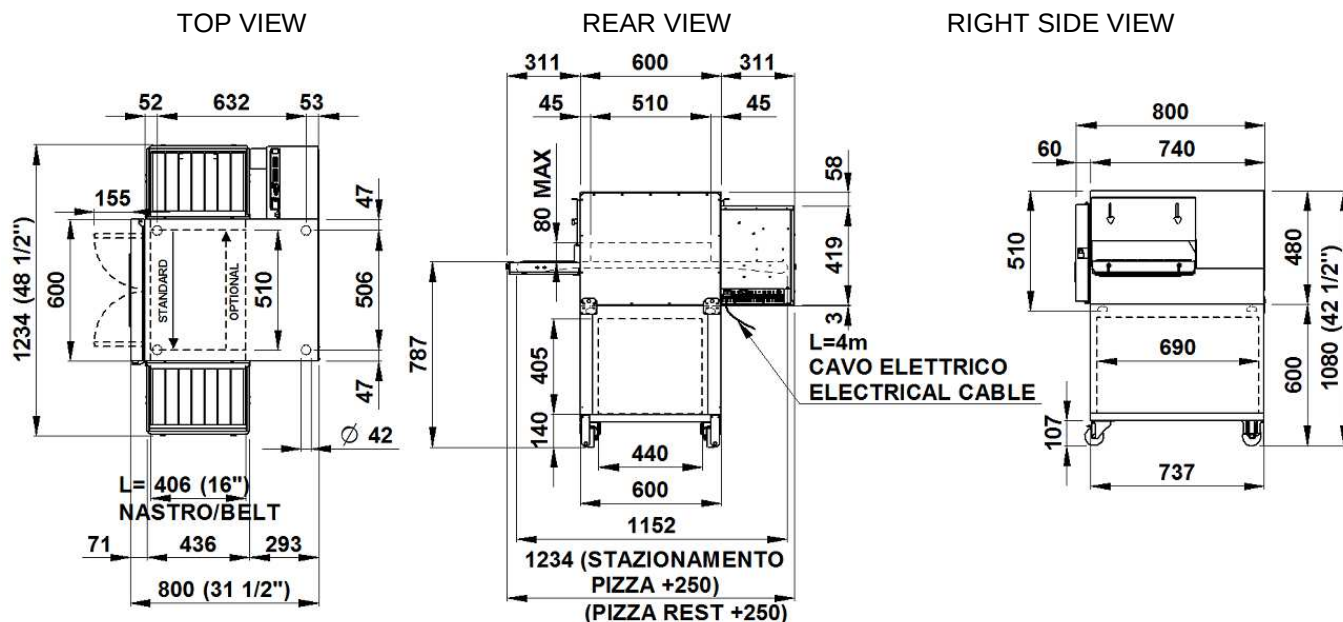
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T64E 1 DECK

(assembled with support height 600 (23 1/2"))



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

SPECIFICATIONS

The appliance comprises one baking element and an optional support . Baking takes place by passing the product between two adjustable flows of hot air, which allow perfect distribution of heat throughout the chamber, making this oven particularly suitable to bake pizza and other alimentary products. The regulation of power is automatic in basis of the load , the ceiling and floor resistors are controlled independently, and the belt speed is adjustable. Efficiently insulated and isolated, the outer surfaces are further cooled by a forced flow air flow of air. The support comprises stainless steel legs on swivel castors. The maximum temperature in the baking chamber is 320°C (608°F).

All the data give below refers to the configuration with 1 baking deck

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)		
External height	1080mm (42 1/2")	Dimensions of packed oven		<i>Standard feeding</i> A.C. V240 3ph <i>Feeding on request</i> A.C. V208 3ph V240 1ph V208 1ph Frequency 60Hz Max power 6,9kW/DECK *Medium cons/hour 3,5kWh Ampère Max 16,6 A/DECK V240 3ph 19 A/DECK V208 3ph 28,5 A/DECK V240 1ph 32,8 A/DECK V208 1ph Connecting cable 12AWG/DECK(V240 3ph)(V208 3ph) 8AWG/DECK(V240 1ph)(V208 1ph)		
External depth	800mm (31 1/2")	Height	655mm (25 3/4")			
External width	1234mm (48 1/2")	Depth	920mm (36 1/4")			
Weight (excl.supp)	93kg (205lb)	Width	1380mm (54 1/4")			
Tot. baking surface	0,2m² (2,15 ft²)	Weight	(93+15)kg (205+33)lb			
TOTAL BAKING CAPACITY		PACKAGED DIMENSIONS		SUPPORT		
*N° Pizzas /hour						
Pizzas diameter 330mm(13")	N°25	Height	600mm (23 1/2")			
		Depth	650mm (25 3/4")			
		Width	790mm (31 1/4")			
		Weight	(18+5)kg (40+11)lb			

***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