



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. Installable as countertop or on an optional stand closed by stainless steel doors on swivel castors. 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 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
- Hood for vapour extraction

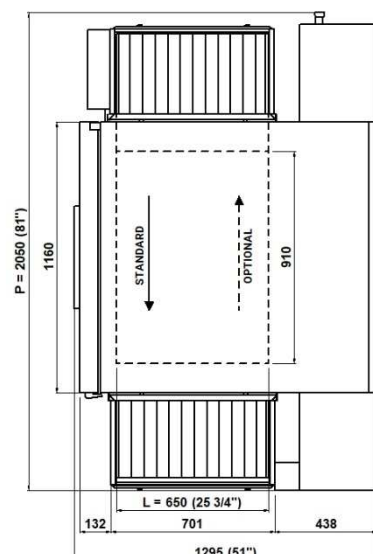
BAKING DIMENSIONS

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

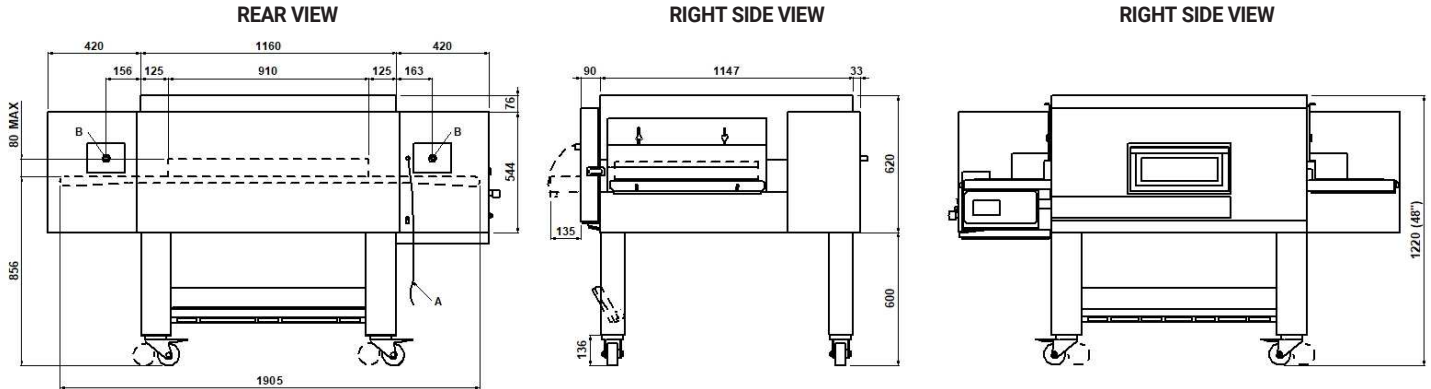
STANDARD EQUIPMENT

- 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 | | |
|---|---|--|--|

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 | |
| Width | 790mm |
| Weight | 1390mm |
| Width | 2152mm |
| Weight | (322+25)kg |

Packaged stand dimensions:

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

FEEDING AND POWER

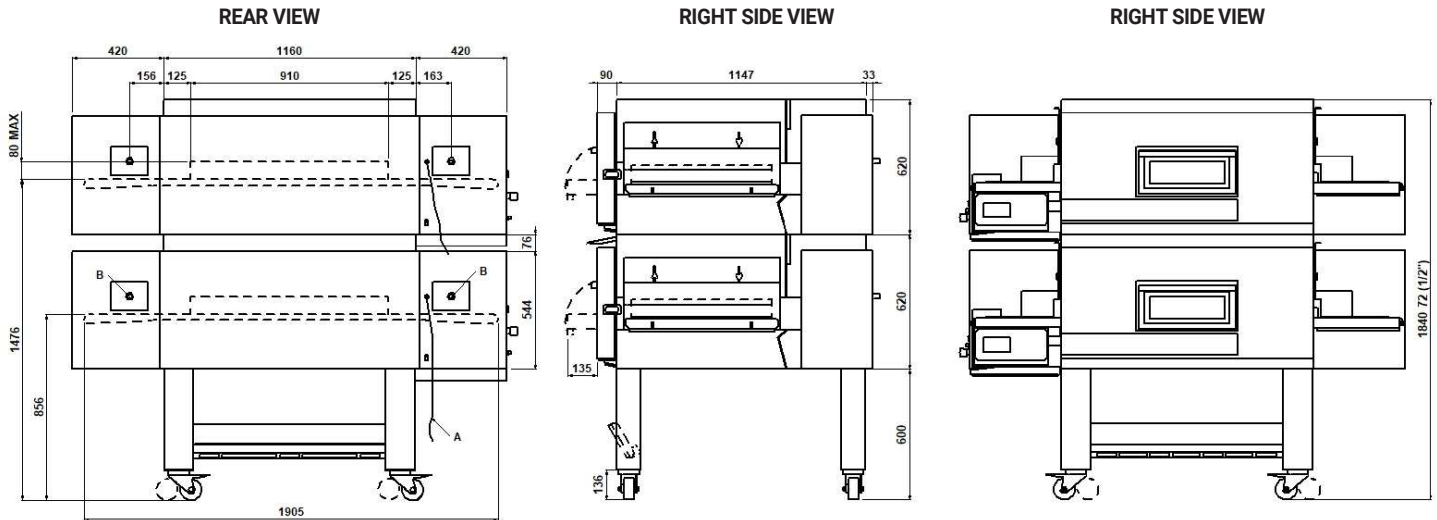
| | |
|---|------------------------|
| Type of equipment | A3-B23 |
| Thermic power max | 22kW |
| Therm. power reduced | 5,7kW |
| Gas power: NATURAL GAS or LPG | |
| *Hour consumption max | |
| Natural gas G20 | 2,328m ³ /h |
| Natural gas G25 | 2,46m ³ /h |
| Natural gas G25.1 | 2,457m ³ /h |
| Natural 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 | | |
|---|---|--|--|

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 |

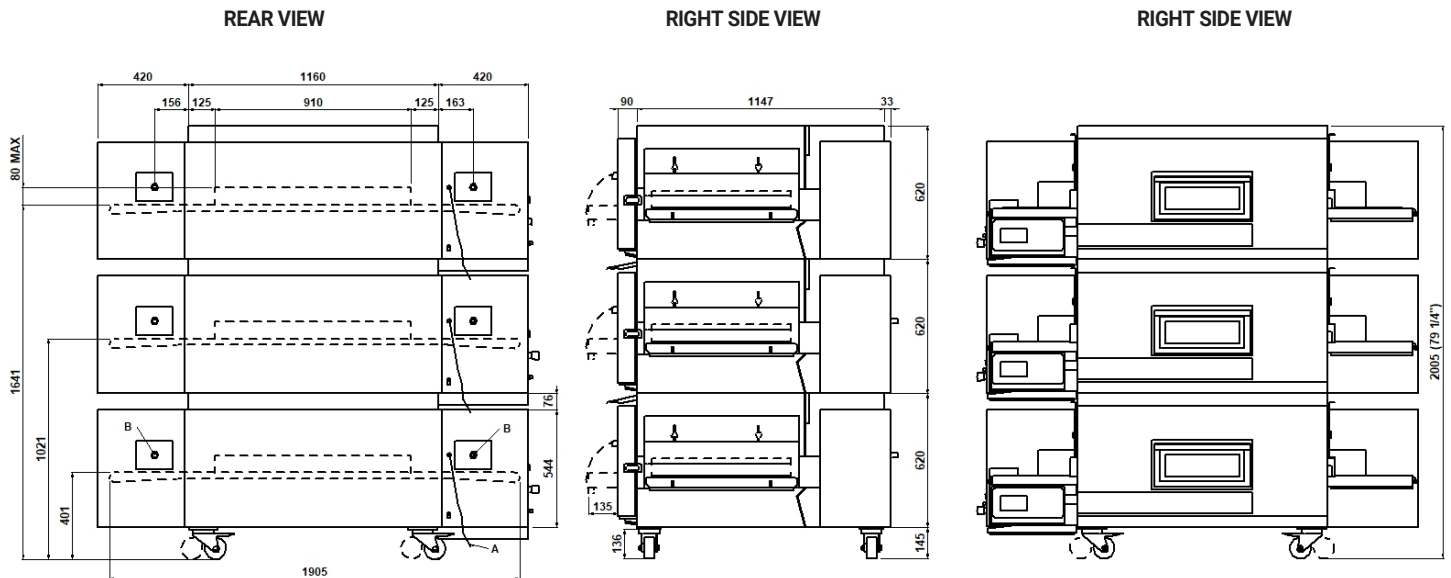
FEEDING AND POWER

| | |
|---|------------------------|
| 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 |

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

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3 baking chambers
(assembled with stand height 145mm)



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 | | |
|---|---|--|--|

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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