



## Modular conveyor oven

TT96E, 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 45" to 20 minutes using Brushless engine at the option of belt standstill
- Programmable electronic function management ECO-SMARTBAKING®
- Maximum temperature reached 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 5 3/8", 23 1/2" complete with pocket for screens
- Hood for vapour extraction
- Online connection Remote-Master® Technology

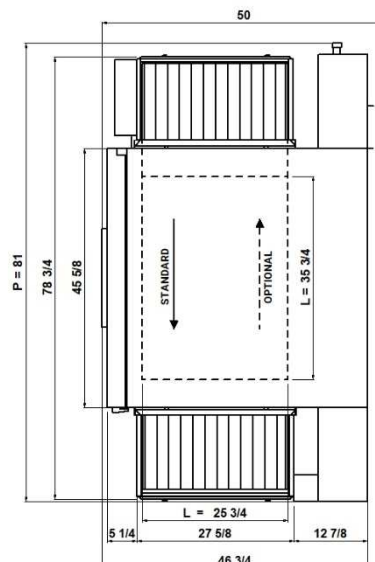
### BAKING DIMENSIONS

|                                |                    |
|--------------------------------|--------------------|
| Belt width L                   | 25 3/4"            |
| Internal length                | 35 3/4"            |
| Total length P                 | 81"                |
| Total length P with pizza rest | 97 1/2"            |
| Tot. baking surface            | 6,4ft <sup>2</sup> |

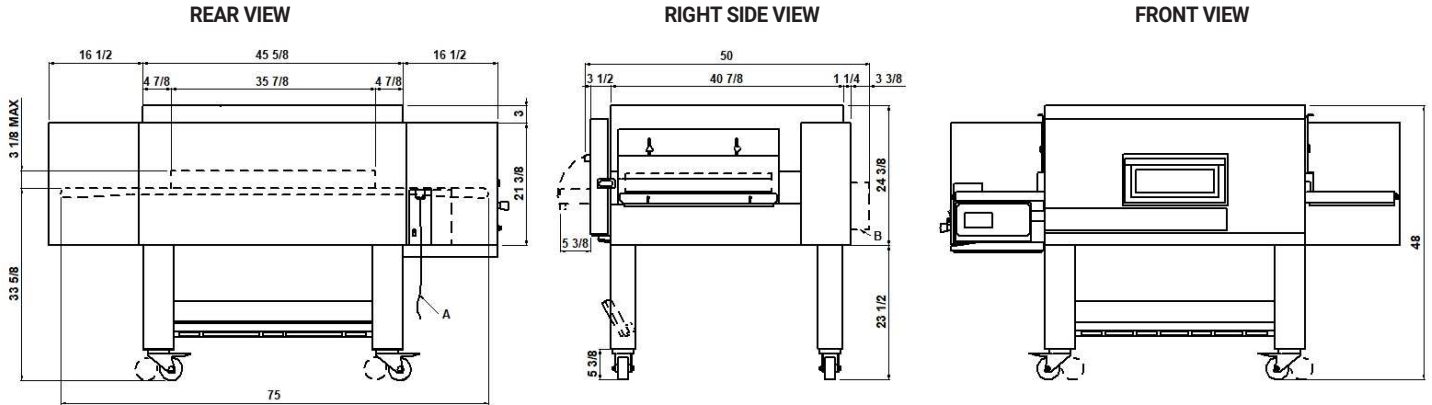
### STANDARD EQUIPMENT

- 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
- Double pass baking cycle RETURN
- 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 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 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

|                               |          |  |  |
|-------------------------------|----------|--|--|
| <b>A</b>                      | <b>B</b> |  |  |
| Electrical cable length 6,5ft | fairlead |  |  |

**DIMENSIONS**

|                    |               |
|--------------------|---------------|
| External height.   | 48" (1220mm)  |
| External depth     | 50" (1269mm)  |
| External width     | 81" (2050mm)  |
| Weight(excl.stand) | 655lb (297kg) |

**TOTAL BAKING CAPACITY**

|                     |       |
|---------------------|-------|
| *N° Pizzas /hour    |       |
| Pizzas diameter 13" | N°100 |
| Pizzas diameter 18" | N°38  |

**SHIPPING INFORMATION**

|                           |                  |
|---------------------------|------------------|
| Dimensions of packed oven |                  |
| Height                    | 31 1/4" (790mm)  |
| Depth                     | 52 1/4" (1325mm) |
| Width                     | 84 3/4" (2152mm) |
| Weight                    | 710lb (322kg)    |

|                            |                 |
|----------------------------|-----------------|
| Packaged stand dimensions: |                 |
| Height                     | 8" (200mm)      |
| Depth                      | 23 1/2" (600mm) |
| Width                      | 45" (1150mm)    |
| Weight                     | 67lb (30kg)     |

**FEEDING AND POWER**

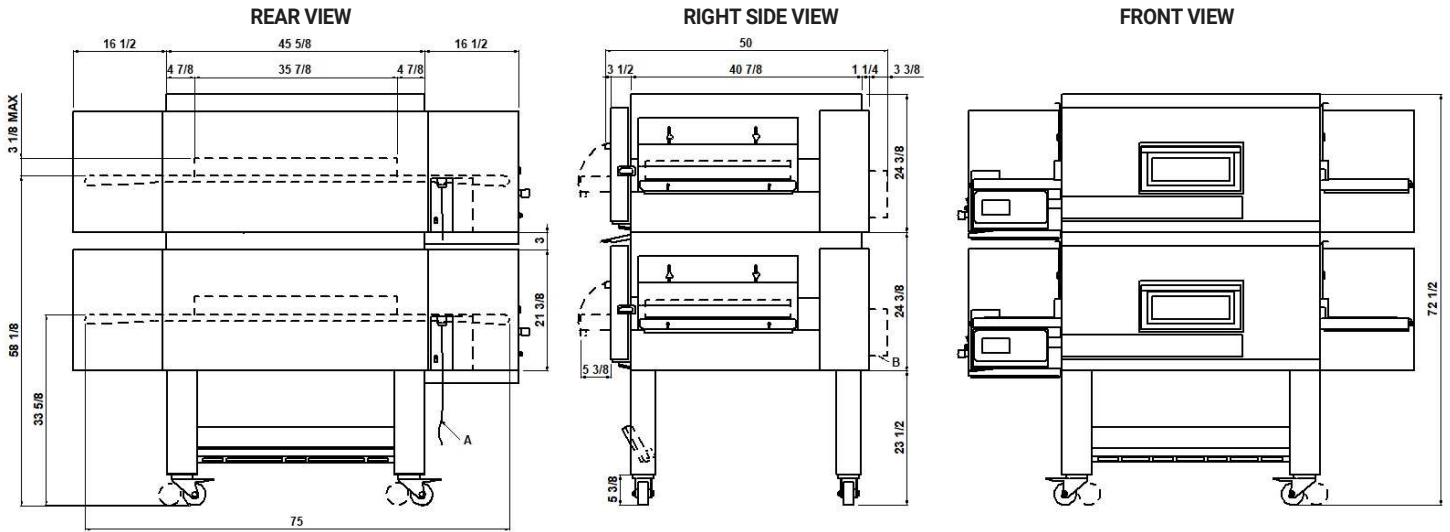
|                     |             |
|---------------------|-------------|
| Standard feeding    |             |
| A.C. V240 3ph       |             |
| Feeding on request  |             |
| A.C. V208 3ph       |             |
| Frequency           | 60Hz        |
| Max power           | 17,8kW/DECK |
| *Medium cons/hour   | 7,8kWh/DECK |
| Ampère max          |             |
| 45,1A/DECK V240 3ph |             |
| 51,6A/DECK V208 3ph |             |

Connecting cable for each chamber  
6AWG/DECK (V240 3ph)  
6AWG/DECK (V208 3ph)  
(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

\* 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 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

|                               |          |  |  |
|-------------------------------|----------|--|--|
| <b>A</b>                      | <b>B</b> |  |  |
| Electrical cable length 6,5ft | fairlead |  |  |

**DIMENSIONS**

|                    |                  |
|--------------------|------------------|
| External height.   | 72 1/2" (1840mm) |
| External depth     | 50" (1269mm)     |
| External width     | 81" (2050mm)     |
| Weight(excl.stand) | 1310lb (594kg)   |

**TOTAL BAKING CAPACITY**

|                     |       |
|---------------------|-------|
| *N° Pizzas /hour    |       |
| Pizzas diameter 13" | N°200 |
| Pizzas diameter 18" | N°76  |

**SHIPPING INFORMATION**

|                                |                     |
|--------------------------------|---------------------|
| Packed oven (each packed deck) |                     |
| Height                         | 2x31 1/4" (2x790mm) |
| Depth                          | 52 1/4" (1325mm)    |
| Width                          | 84 3/4" (2152mm)    |
| Weight                         | 1420lb (644kg)      |

Packaged stand dimensions:

|        |                 |
|--------|-----------------|
| Height | 8" (200mm)      |
| Depth  | 23 1/2" (600mm) |
| Width  | 45" (1150mm)    |
| Weight | 67lb (30kg)     |

**FEEDING AND POWER**

|                    |             |
|--------------------|-------------|
| Standard feeding   |             |
| A.C. V240 3ph      |             |
| Feeding on request |             |
| A.C. V208 3ph      |             |
| Frequency          | 60Hz        |
| Max power          | 17,8kW/DECK |
| *Medium cons/hour  | 7,8kWh/DECK |

|                     |  |
|---------------------|--|
| Ampère max          |  |
| 45,1A/DECK V240 3ph |  |
| 51,6A/DECK V208 3ph |  |

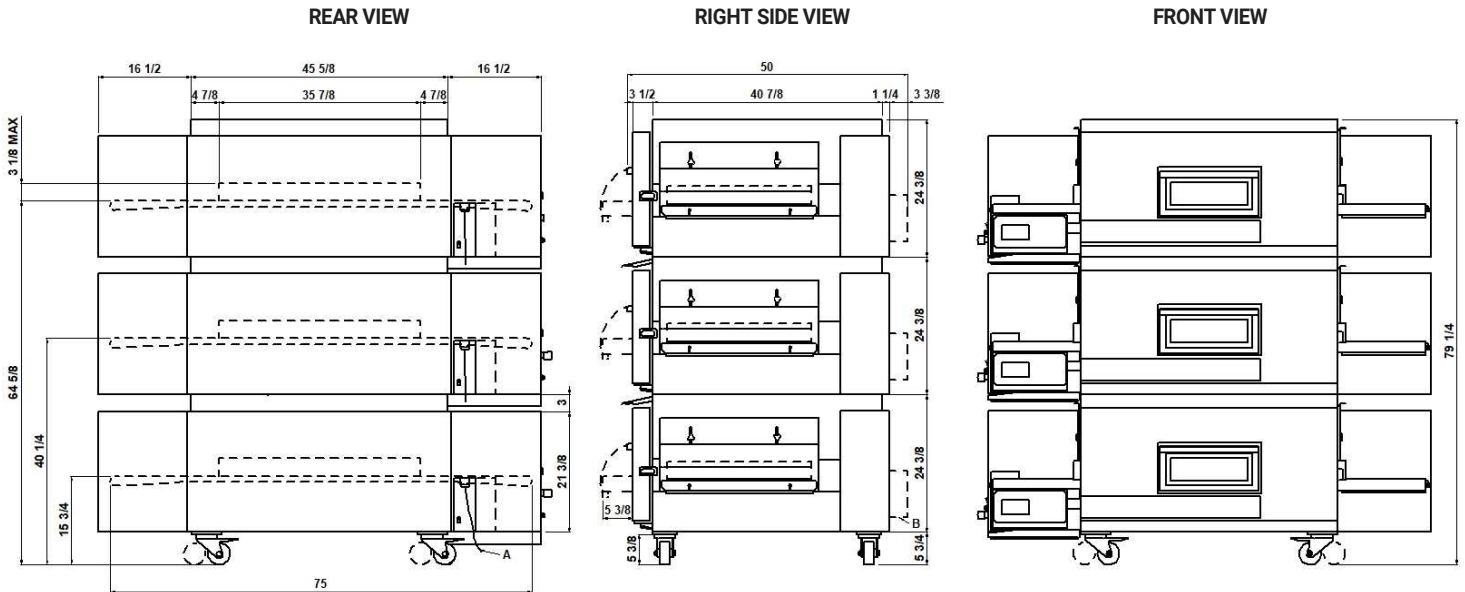
Connecting cable for each chamber  
6AWG/DECK (V240 3ph)  
6AWG/DECK (V208 3ph)

(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

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**3 baking chambers**  
(assembled with stand height 5 3/8")



**NOTE:** The dimensions indicated in the views are in inches.

|  |                      |  |  |
|--|----------------------|--|--|
| <b>A</b><br>Electrical cable<br>length 6,5ft | <b>B</b><br>fairlead |  |  |
|--|----------------------|--|--|

**DIMENSIONS**

|                    |                  |
|--------------------|------------------|
| External height.   | 79 1/4" (2013mm) |
| External depth     | 50" (1269mm)     |
| External width     | 81" (2050mm)     |
| Weight(excl.stand) | 1965lb (891kg)   |

**TOTAL BAKING CAPACITY**

|                     |       |
|---------------------|-------|
| *N° Pizzas /hour    |       |
| Pizzas diameter 13" | N°300 |
| Pizzas diameter 18" | N°114 |

**SHIPPING INFORMATION**

|                                |                     |
|--------------------------------|---------------------|
| Packed oven (each packed deck) |                     |
| Height                         | 3x31 1/4" (3x790mm) |
| Depth                          | 52 1/4" (1325mm)    |
| Width                          | 84 3/4" (2152mm)    |
| Weight                         | 2130lb (966)kg      |

Packaged stand dimensions:

|        |                 |
|--------|-----------------|
| Height | 11" (280mm)     |
| Depth  | 16 1/2" (420mm) |
| Width  | 10 3/4" (270mm) |
| Weight | 39lb (17kg)     |

**FEEDING AND POWER**

|                     |             |
|---------------------|-------------|
| Standard feeding    |             |
| A.C. V240 3ph       |             |
| Feeding on request  |             |
| A.C. V208 3ph       |             |
| Frequency           | 60Hz        |
| Max power           | 17,8kW/DECK |
| *Medium cons/hour   | 7,8kWh/DECK |
| Ampère max          |             |
| 45,1A/DECK V240 3ph |             |
| 51,6A/DECK V208 3ph |             |

Connecting cable for each chamber  
 6AWG/DECK (V240 3ph)  
 6AWG/DECK (V208 3ph)  
 (EACH DECK NEEDS TO BE CONNECTED  
 INDEPENDENTLY AND THE LOAD SHOWN  
 BELOW ARE PER DECK)

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