

TT98E-L



TT98E-XL



TT98E-L – TT98E-XL

Modular conveyor oven

TT98E-L – TT98E-XL are electric modular conveyor ovens for the highest productivity. Composed of respectively two and three **aligned baking chambers**.

During baking, the product is placed on the 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 four probes. The belt 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) allows the automatic regulation of energy necessary according to the quantity of 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, with continuous temperature detection by 4 high-sensitive thermocouples QUADRA-TEMP™ TECHNOLOGY
- Air blowing system with 2 stainless steel fans independently motorised for each module
- Belt with adjustable speed from 1 to 10 minutes through brushless engine and stopping belt option
- Programmable electronic function management ECO-SMARTBAKING®
- Maximum temperature reached 320°C (608°F)
- Independent cooling system of the components with low noise

CONSTRUCTION

- Structure in folded stainless-steel sheets
- Left-hinged stainless steel door with BlackBar® Design logo
- Stainless steel bottom-hinged access flap
- 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
- Top and bottom blowers in welded stainless steel, removable for cleaning
- Mineral wool insulation, thermal joints and COOL AROUND® Technology

ACCESSORIES

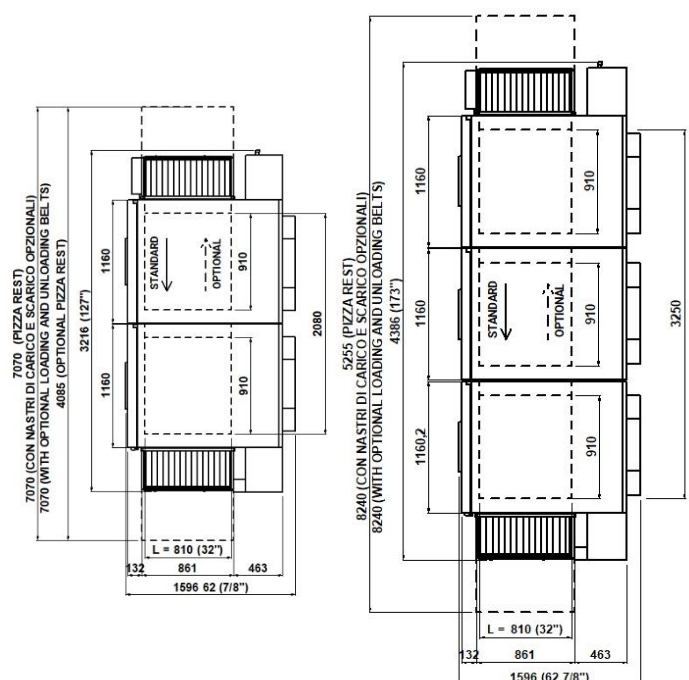
- Loading and unloading belt 2 metres long
- Online connection Remote-Master® Technology
- Telescopic inclined rail for returning circular screens

DIMENSIONS

| | TT98E-L | TT98E-XL |
|--------------------------------|-------------------|--------------------|
| Belt width L | 810mm | 810 mm |
| Internal length | 910x2 mm | 910x3 mm |
| Total length P | 3216 mm | 4386 mm |
| Total length P with pizza rest | 4085 mm | 5255 mm |
| Tot. baking surface | 1,5m ² | 2,25m ² |

STANDARD EQUIPMENT

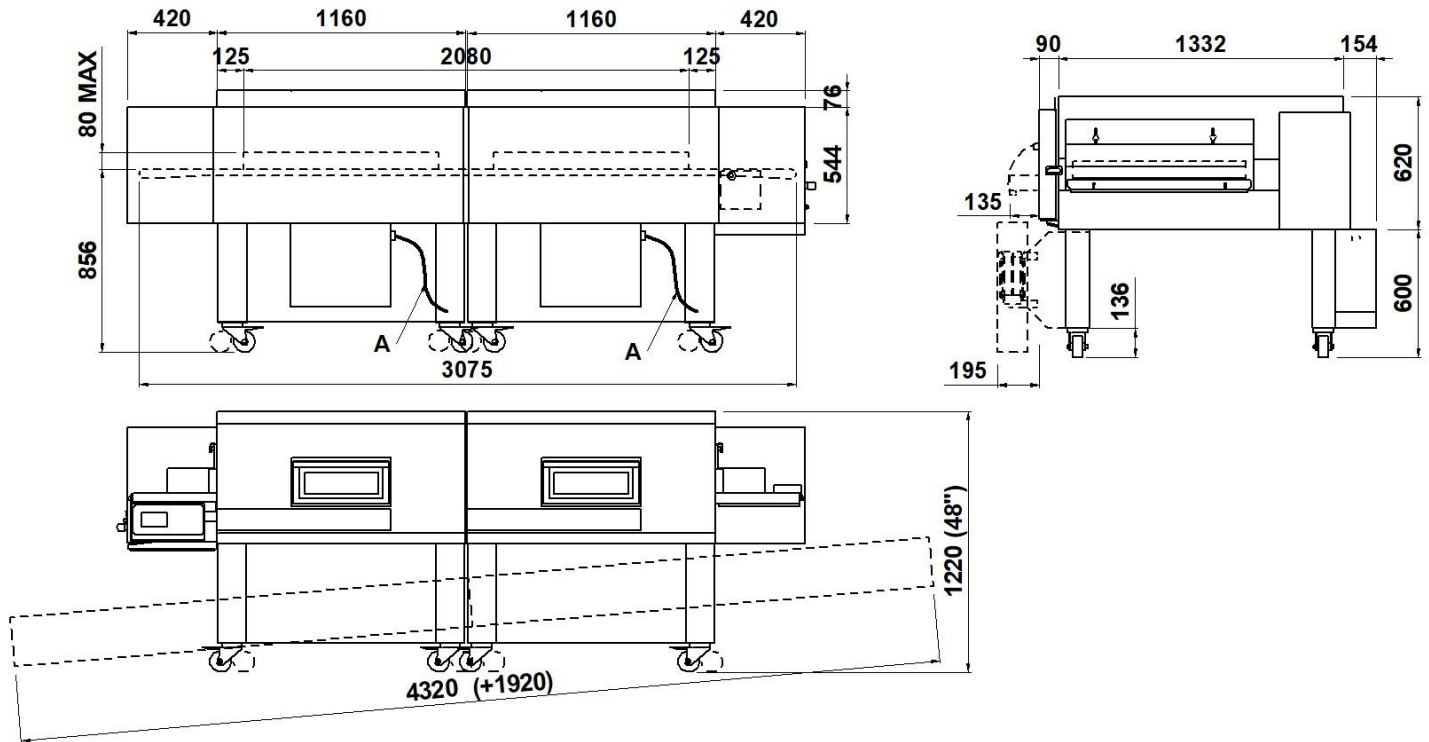
- Multilanguage colour display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY with the possibility to stop the belt for work pauses
- Discontinuous STEP baking cycle
- Start-Stop function to move the belt when the set point is reached
- LOCK function
- Weekly Timer with the possibility to program two power on/off every day
- Customisable Hotkey
- Self-diagnosis with error message display
- USB port and WiFi module for sw update
- Double independent maximum temperature safety devices
- Two stainless steel supports (+475mm)
- Heeled stand 600mm height



TT98E-L

(assembled with 600mm stand)

REAR VIEW – RIGHT SIDE VIEW – FRONT VIEW



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

A
Electric cable
length 3 metres for each chamber

EXTERNAL DIMENSIONS

| | |
|-------------------------|--------|
| External height | 1220mm |
| External depth | 1596mm |
| External width | 3216mm |
| Weight (stand excluded) | 720kg |

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 1300x2 mm |
| Depth | 1850x2 mm |
| Width | 1850x2 mm |
| Weight | (358+100)x2 kg |

Packaged stand dimensions:

| | |
|------------|------------|
| Height | 400 mm |
| Depth | 900 mm |
| Width | 1600 mm |
| Max weight | (35+20) kg |

FEEDING AND POWER

| | |
|--------------------|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |

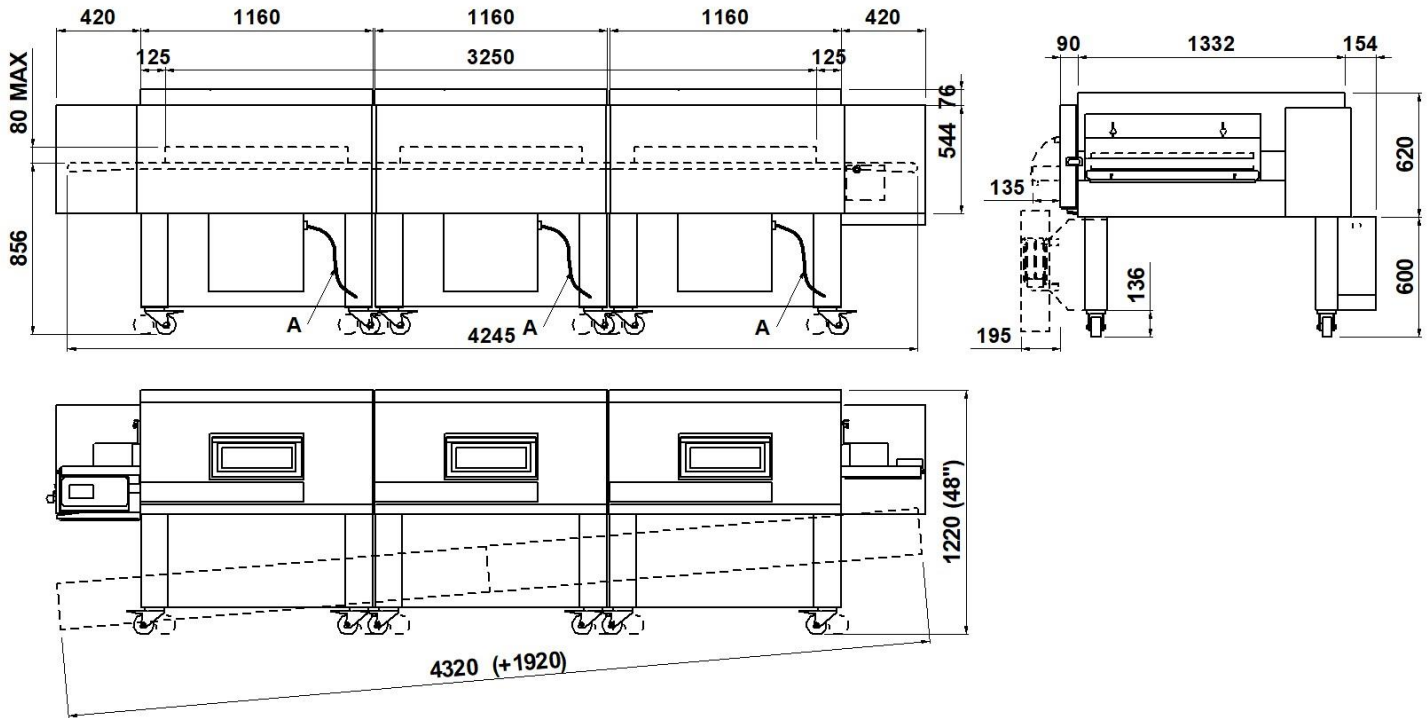
| | |
|--|-------------------------------|
| Max power | 43,8kW |
| *Medium cons/hour | 21,8kWh |
| Connecting cable for each chamber type H07RN-F | |
| | 5x10mm ² (V400 3N) |
| | 4x16mm ² (V230 3) |

* 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

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REAR VIEW – RIGHT SIDE VIEW – FRONT VIEW



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

A
Electric cable
length 3 metres for each chamber

EXTERNAL DIMENSIONS

| | |
|-------------------------|--------|
| External height | 1220mm |
| External depth | 1596mm |
| External width | 4386mm |
| Weight (stand excluded) | 1080kg |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Altezza | 1300x3 mm |
| Profondità | 1850x3 mm |
| Larghezza | 1850x3 mm |
| Peso | (358+100)x3 kg |

FEEDING AND POWER

| | |
|--------------------|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |

TOTAL BAKING CAPACITY

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

| | |
|----------------------------|------------|
| Ingombro nastro imballato: | |
| Height | 400 mm |
| Depth | 900 mm |
| Width | 2200 mm |
| Max weight | (50+20) kg |

| | |
|-----------------------------------|---------|
| Max power | 65,7kW |
| *Medium cons/hour | 32,8kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x10mm ² (V400 3N) | |
| 4x16mm ² (V230 3) | |

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