

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

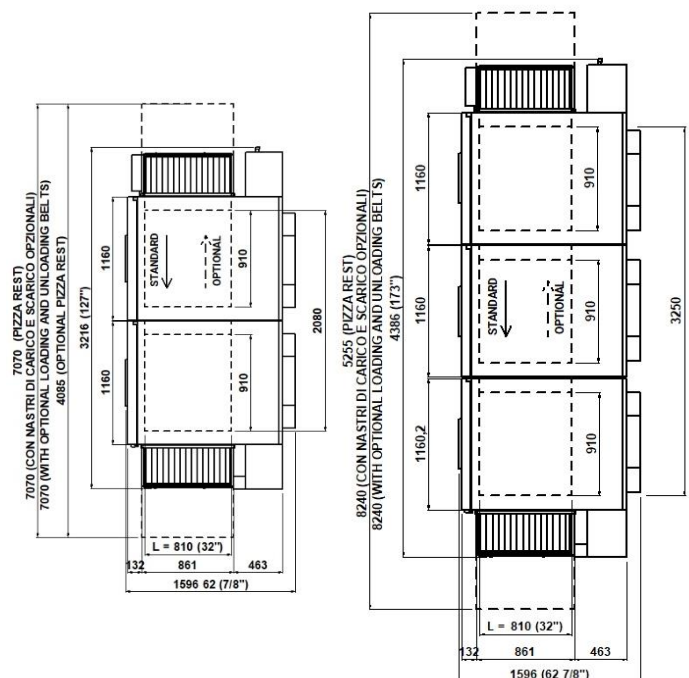
- Loading and unloading belt 2 metres long
- Remote-Master® Technology
- Telescopic inclined rail for returning circular screens
- Steam collection hoods and any supports
- Spare parts kit
- Thick mesh for direct baking of low/medium-moisture doughs or for grilling vegetables

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

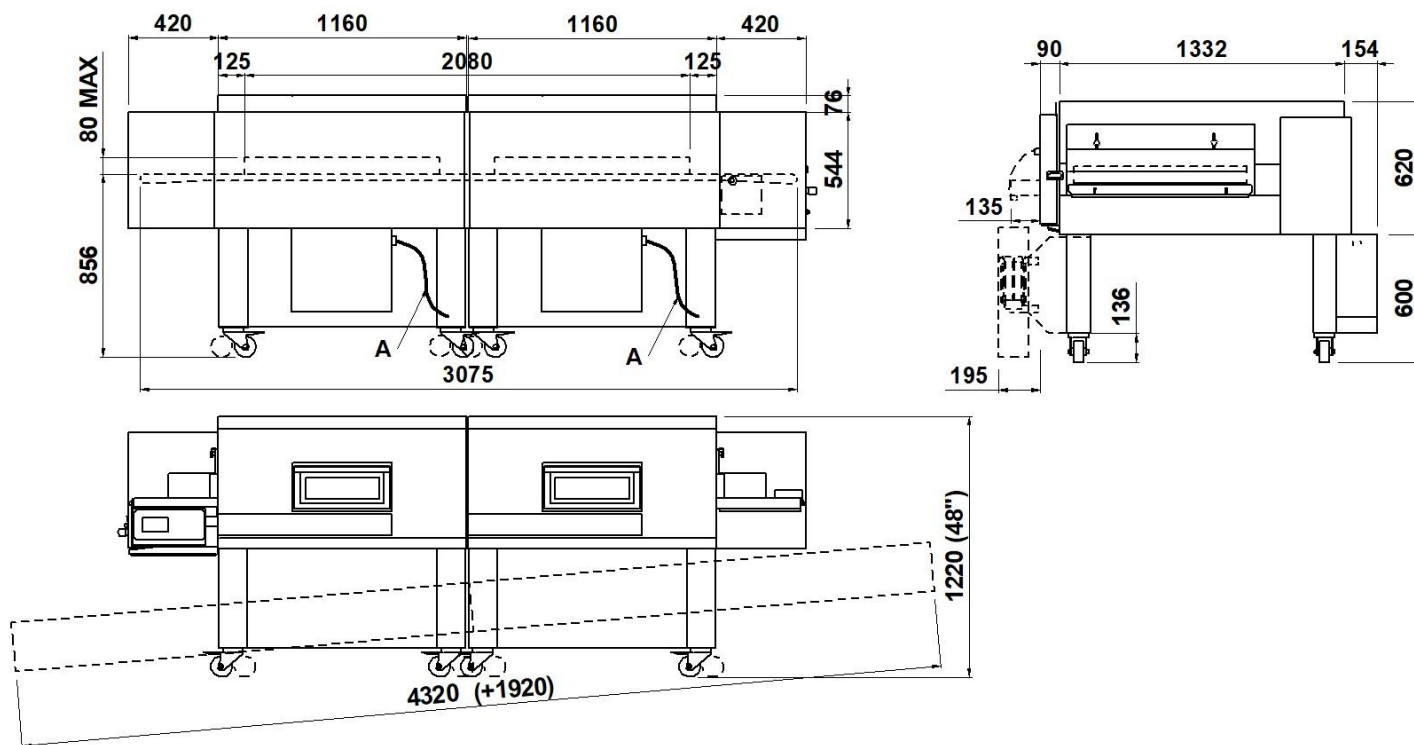
- Multilanguage colour display TFT 5"
- 100 customisable programs
- ECO-STAND BY™ TECHNOLOGY with the possibility to stop the belt for work pauses
- Discontinuous STEP baking cycle
- Start-Stop function to move the belt when the set point is reached
- LOCK function
- Weekly Timer with the possibility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



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 included)	770kg

SHIPPING INFORMATION

Packed in wooden crate	
Height	1450x2 mm
Depth	1850x2 mm
Width	1850x2 mm
Weight	(385+100)x2 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	250
Pizzas diameter 450mm	96

Packaged stand dimensions:	
Height	300 mm
Depth	1050 mm
Width	3350 mm
Max weight	(35+20) kg

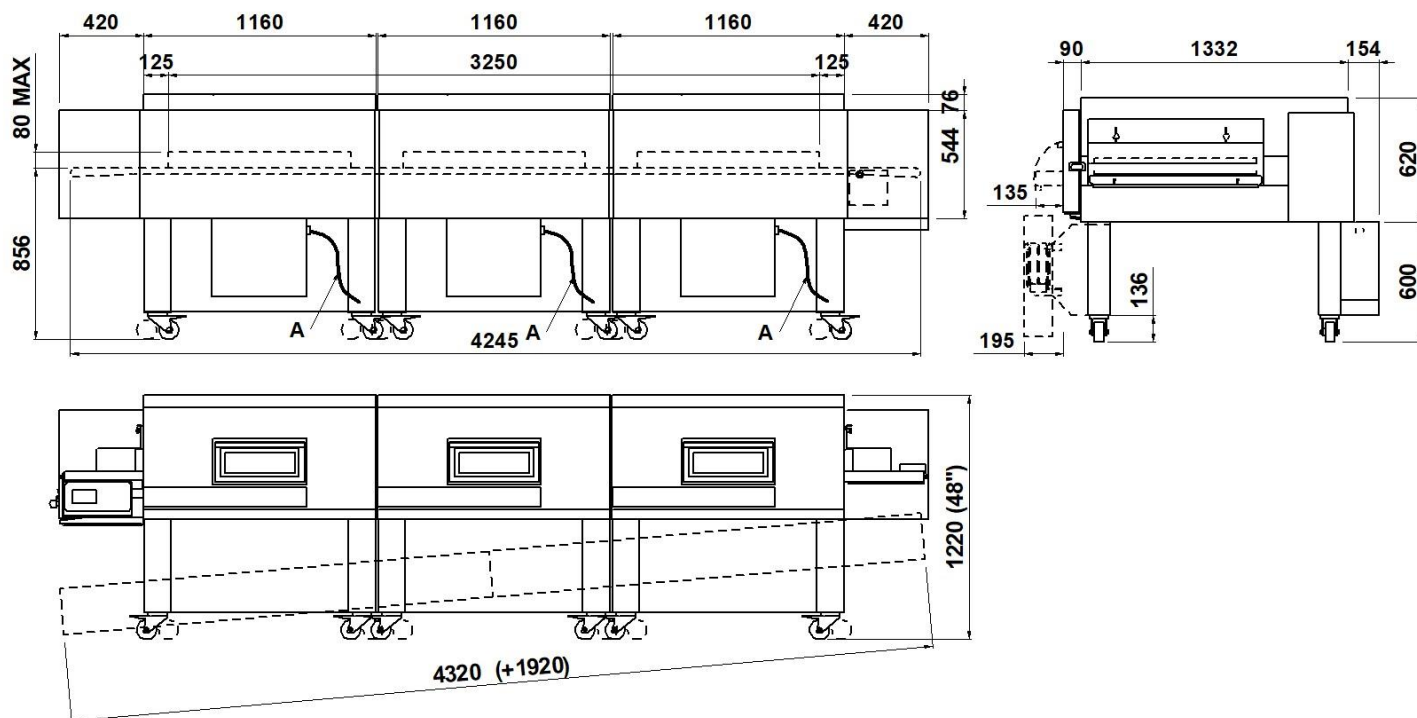
Max power	43,8kW
*Medium cons/hour	21,8kWh
Connecting cable for each chamber	
type H07RN-F	
5x10mm ² (V400 3N)	
4x16mm ² (V230 3)	

* 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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(assembled with 600mm stand)

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 included)	1155kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed in wooden crate	
Height	1450x3 mm
Depth	1850x3 mm
Width	1850x3 mm
Weight	(385+100)x3 kg

Packaged stand dimensions:

Height	300 mm
Depth	1050 mm
Width	4500 mm
Max weight	(50+20) kg

FEEDING AND POWER

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

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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