



## T64E

Conveyor pizza oven

### COMPOSITION WITH 2 BAKING DECKS



#### 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

#### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600mm
- Loading or unloading roller
- Harvest bread basket

TECHNICAL SHEET T64E 2 DECKS



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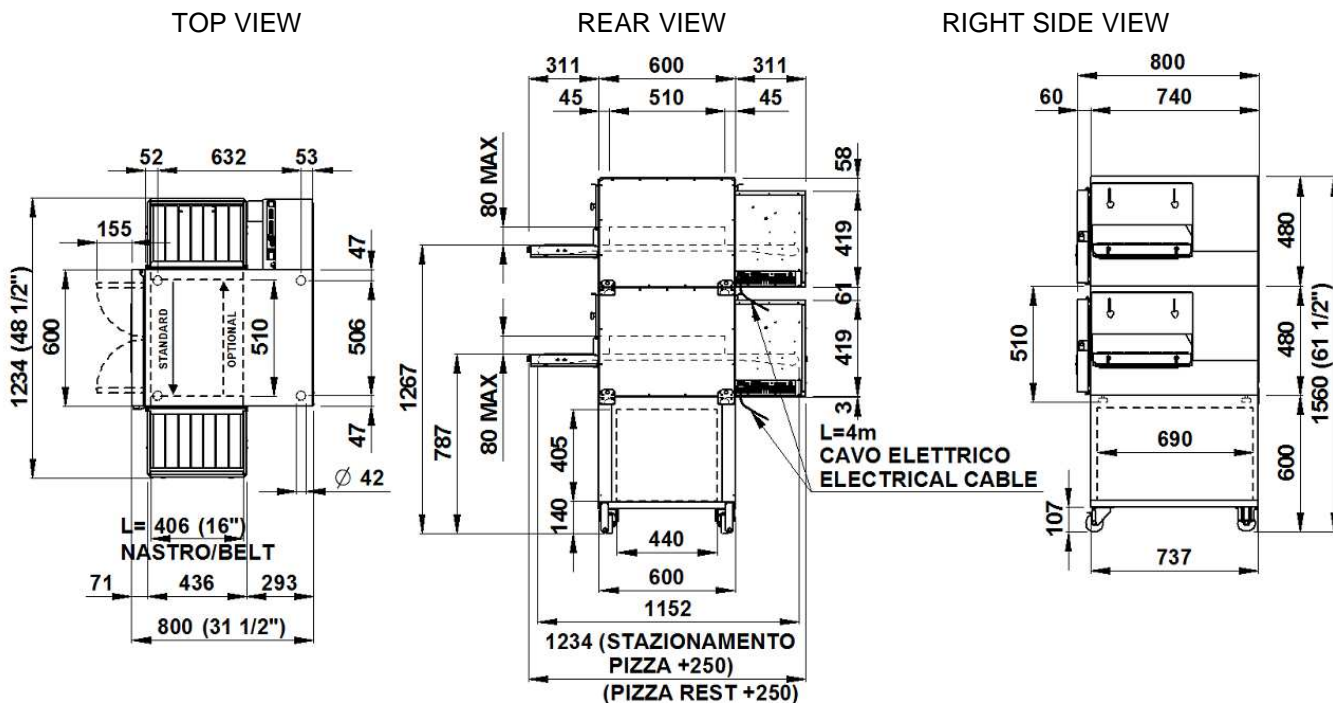
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## T64E 2 DECKS

(assembled with support height 600mm)



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

### SPECIFICATIONS

The appliance comprises two baking elements 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 2 baking decks

#### DIMENSIONS

External height	1560mm
External depth	800mm
External width	1234mm
Weight (excl.supp)	186kg
Tot. baking surface	0,4m <sup>2</sup>

#### SHIPPING INFORMATION

Packed oven (each packed deck)	2x655mm
Height	920mm
Depth	1380mm
Weight	(186+30)kg

#### FEEDING AND POWER

Standard feeding	A.C. V400 3N
Feeding on request	A.C. V230 3 V230 1N
Frequency	50/60Hz

#### TOTAL BAKING CAPACITY

*N° Pizzas /hour	N°50
Pizzas diameter 330mm	

#### PACKAGED DIMENSIONS

Height	600mm
Depth	650mm
Width	790mm
Weight	(18+5)kg

#### SUPPORT

Max power	13,8kW
*Medium cons/hour	7kWh
Connecting cable for each deck	type H07RN-F
	5x2,5mm <sup>2</sup> (V400 3N)
	4x4mm <sup>2</sup> (V230 3)
	3x6mm <sup>2</sup> (V230 1N)

\*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