



T64G

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600mm
- Infeed-outfeed balancing doors
- Roller load
- Harvest bread basket

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
- Peephole for checking the burner status
- Adjustable feet

INTERNAL CONSTRUCTION

- Baking chamber in stainless steel sheets
- Top and bottom blowers in welded stainless steel sheets, extractable for cleaning
- Low-emission (NOx, CO) stainless steel burner
- Combustion chamber entirely built with special high-temperatures stainless steel
- Rock wool heat insulation, thermal minijoints and air space COOL AROUND® TECHNOLOGY

FUNCTIONING

- Heating by means of blowing burner with premixing function of air and gas
- Electronically modulated control of burner flame that allows the automatic energy control on the strength of the quantity of the baked product ADAPTIVE-GAS® TECHNOLOGY
- Electronic control of temperature
- Continuous check-up of temperature through thermocouple
- Air blowing system using 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®
- 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

STANDARD EQUIPMENT

- 4 displays
- 20 customisable programs
- ECO-STAND BY® TECHNOLOGY Saving device with the possibility to stop the belt for break
- Discontinuous cooking cycle STEP
- Double pass cooking cycle RETURN
- LOCK function
- Auto test with display of error message
- Independent maximum temperature safety device
- Stainless steel product stand



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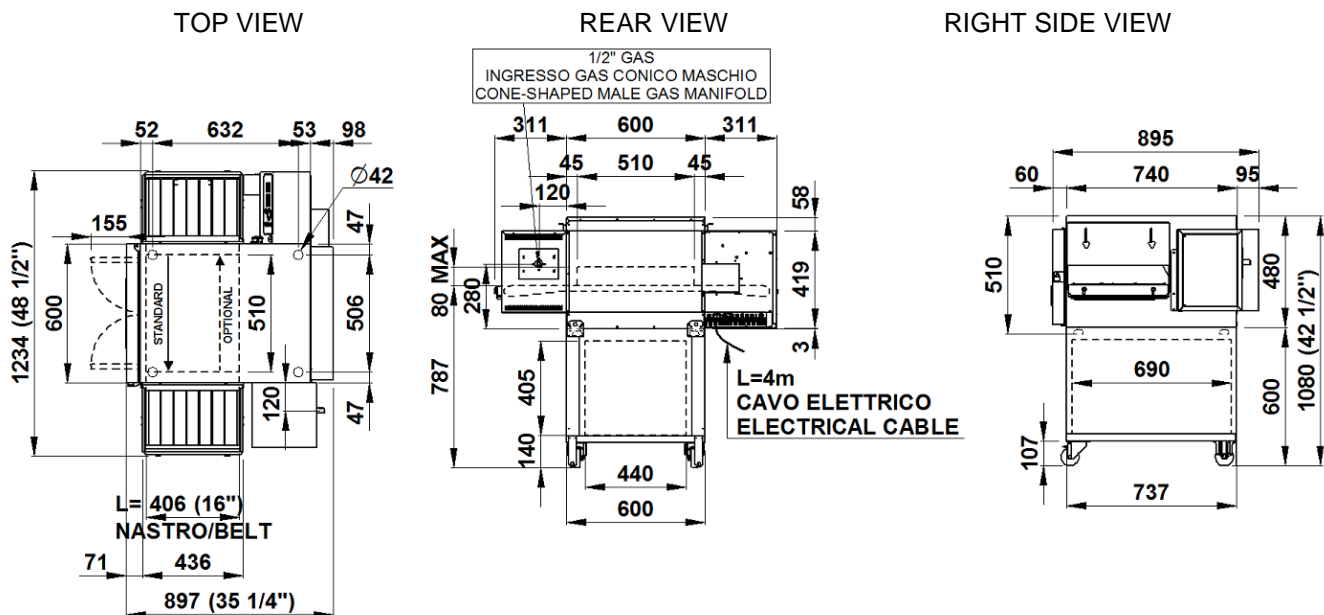
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T64G 1 DECK

(assembled with support height 600mm)



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

IT'S OBLIGATORY TO INSTALL THE OVEN UNDER COAT

SPECIFICATIONS

The appliance comprises one baking element 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 electronic control of the premixed burner is modulating, 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 closed 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 1 baking deck

DIMENSIONS

External height	1080mm
External depth	897mm
External width	1234mm
Weight (excl.supp)	111kg
Tot. baking surface	0,2m ²

TOTAL BAKING CAPACITY

*N° Pizzas /hour	N°25
Pizzas diameter 330mm	

SHIPPING INFORMATION

Dimensions of packed oven	
Height	650mm
Depth	950mm
Width	1324mm
Weight	(111+24)kg

PACKAGED DIMENSIONS

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

SUPPORT

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

FEEDING AND POWER

Type of equipment	A3-B23
Thermic power max	9,9kW
Therm. power reduced	3kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	1,05m ³ /h
Natural gas G25	1,22m ³ /h
Natural gas G25.1	1,22m ³ /h
LPG G30	0,78kg/h
LPG G31	0,77kg/h
Standard electric power	
A.C. V230 1N	
Frequency	50/60Hz
Electric power	0,4kW
Connection cable 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