



## T97E

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



### EXTERNAL CONSTRUCTION

- Structure in folded stainless steel plate
- Stainless steel door hinged on left hand side
- Stainless steel access flap hinged at bottom
- Tempered glass window
- Stainless steel handle
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side

### INTERNAL CONSTRUCTION

- Baking chamber in welded stainless steel plate
- Top and bottom blowers in welded stainless steel plate, extractable for cleaning
- Adjustment of air volumes
- Rock wool heat insulation, thermal joints and air space

### OPERATIONS

- Heating by means of finned, 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
- Labyrinth ducting pipe
- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 2 to 20 minutes and feed-back control
- Programmable electronic function management
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 thermocouples
- Maximum temperature reached 400°C (752°F)
- System for additional forced air cooling of the surround

### STANDARD EQUIPMENT

- Back lighted liquid crystal graphic display
- 20 customisable programs
- Electronic timer
- Energy savings device
- Auto test with display of error message
- Set up to allow on line connection via GSM card
- Independent maximum temperature safety device
- Pizza rest

### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with castors, height 600 mm
- GSM card for on line connection
- Infeed-outfeed balancing doors



**MORETTI FORNI S.P.A.**

www.morettiforni.com

marketing@morettiforni.com

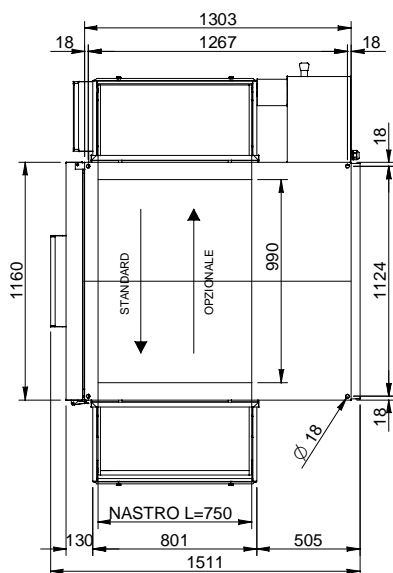
via Meucci, 4 - 61037 Mondolfo (PU) ITALY

Tel. +39.0721.96161 - Fax +39.0721.9616299

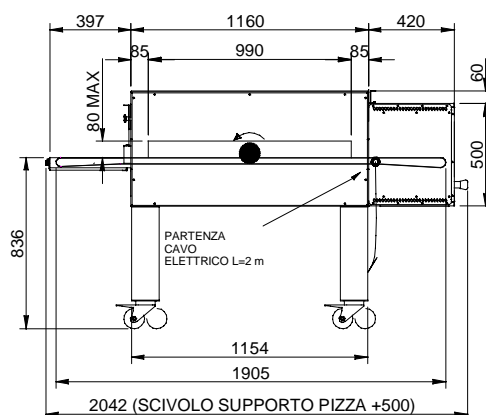
## T97E 1 DECK

(assembled with support height 600 mm)

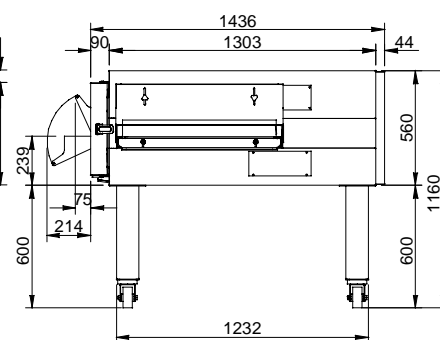
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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

### 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 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 reverse controlled and adjustable. Stainless steel access flap hinged at bottom with tempered glass window. Efficiently insulated and isolated, the outer surfaces are further cooled by a forced flow of air. The support comprises stainless steel legs on castors. The maximum temperature in the baking chamber is 400 °C.

All the data given below refers to the configuration with 1 baking deck

#### DIMENSIONS

External height	560 mm
External depth	1511 mm
External width	2042 mm
Weight (excluding support)	300 kg
Total baking surface	0.75 m <sup>2</sup>

#### SHIPPING INFORMATION

Dimensions of packed oven	
Height	730 mm
Depth	1725 mm
Width	2152 mm
Weight	(300+30) kg

#### POWER SUPPLY AND POWER

<i>Standard power supply</i>	
A.C. V400 3N	
<i>Optional power supply</i>	
A.C. V230 3	
Frequency	50 Hz
<i>Optional</i>	60 Hz
Max Power	22,55 kW
*Average power consumption	11,3 kWh
Connection cable	
	type H07RN-F
	5x10 mm <sup>2</sup> (V400 3N)
	4x16 mm <sup>2</sup> (V230 3)

#### TOTAL BAKING CAPACITY

\* N° pizzas/hour

Pizza diameter 330 mm	N° 100
Pizza diameter 450 mm	N° 38

\* Data item can be subject to change according to different uses made of the appliance

- **NOTE:** Moretti Forni Spa reserves the right to modify any product characteristics included in this brochure without prior notification.