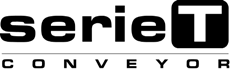


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CONVEYOR OVENS

SerieT is the evolution!



serieT range is assurance of constant reliability: a new generational leap in the history of conveyor ovens. Four international patents and 2 primary goals achieved: unparalleled cooking quality and the lowest external temperature in its category, and it’s not just pizza. Meat, pasta, vegetables and many other food products can be cooked using the serieT.

All ovens are produced with the Cool-Around Technology®. A sophisticated system for cooling the outer surface exposed to touch for total operator safety, a cooler working area and also reducing air conditioning costs.

With the electric versions there is the Adaptive-Power Technology®; Proportional Power Control – automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed. Dual-Temp Technology® makes the serieT extremely easy to use, with results guaranteed. Just set the time and two temperatures of the ceiling and bedplate (exclusive patent from Moretti Forni): the oven will take care of the rest.

Gas versions are equipped with Adaptive-Gas Technology® for optimal cooking quality and considerable savings on consumption by managing the gas power determined by the load inside the chamber. Temperature management is managed electronically through modulation of the burner. The TT98G is also equipped with the sophisticated patented Dual Flow Technology ®, which allows you to differentiate the blower capacity of the top and bottom heating for optimal cooking results.

The T64E & T64G, a cutting edge countertop conveyor oven that unites the best baking process, energy consumption all adapted from the large units before it, makes it very useful in small working areas. The T64 introduces new solutions such as the standby and the smart belt which allow having discontinuous baking process or with the double passage on the belt, particularly useful on small places.

The New TT96E joins the TT98E and TT98G, ensuring constant reliability but with higher production capacity and is suitable for large production volumes of pizza chains. The oven is able to guarantee max reactivity with energy absorption kept at a minimum, depending on your particular needs. The cooking efficiency is achieved thanks to the intense air blowing through two fans to cook high quantities of pizza at temperature, resulting in reduced consumption without neglecting the quality and uniformity of cooking.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| SerieT Technology | Desciption | T64E/G | T75E/G | TT96E | TT98E/G |
|  | Manages the electrical power determined by the load inside the chamber | T64E: • | T75E: • | TT96E: • | TT98E: • |
| - | - | - | - |
|  | Control 2 temperatures for Optimum cooking | T64E: • | T75E: • | TT96E: • | TT98E: • |
| - | - | - | TT98G: • |
|  | Manages the gas power determined by the load inside the chamber | - | - | - | - |
| T64G: • | T75G: • | TT96G: • | TT98G: • |
|  | Adjustable blower capacity of the top and bottom heating | - | - | - | - |
| T64G: • | - | TT96G: • | TT98G: • |
|  | A sophisticated system for cooling the outer surface exposed to touch for total operator safety | • | • | • | • |
|  | A special diaphragm to avoid air recirculation | - | • | - | - |
|  | Reduces consumption dramatically during quite periods | - | • | • | • |