



Control panel for the Serie T conveyor oven, featuring the following settings and icons:

- TEMPERATURA CIELO: 280°C
- TEMPERATURA PLATEA: 290°C
- TEMPO DI COTTURA: 03:30
- RISCALDAMENTO: RISCALDAMENTO
- TEMPERATURE adjustment buttons: up, down, left, right
- TEMPO + button
- TEMPO - button
- Icons for: power, preheat, timer, and other functions.

serie T
CONVEYOR



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serie T
CONVEYOR



serie T
CONVEYOR

The **conveyor**
oven with the best
baking quality
in the world.

Perfect baking at super high speed for **pizza, bread, pastry, and gastronomy,**
with the greatest **energy savings.**

THE BEST BAKING QUALITY

Impingement technology

serieT embodies the essence of **performance**: the solution with **hot air jets** studied for the most advanced efficiency with high production.

High speed for **high production rhythms, easy to use, safe for users** - with the lowest external temperature of its category.

Technological efficiency for an unparalleled baking quality that guarantees **repeatable baking results**.



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serieT
range



T64E/G

Belt dimensions:
L123 x P41 cm

Power supply:
Electric / Gas

Spec sheets:

T64E



T64G



T65E

Belt dimensions:
L131,5 x P50 cm

Power supply:
Electric

Spec sheet:

T65E



T75E

Belt dimensions:
L181 x P50 cm

Power supply:
Electric

Spec sheet:

T75E





TT96E

Belt dimensions:
L205 x P65 cm

Power supply:
Electric

Spec sheet:
TT96E



TT98E/G

Belt dimensions:
L205 x P81 cm

Power supply:
Electric / Gas

Spec sheets:

TT98E

TT98G



TT98E-L/XL

Belt dimensions **L / XL**:
L322 x P81 cm / L439 x P81 cm

Power supply:
Electric

Spec sheet:
TT98E-L/XL



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serie**T**
C O N V E Y O R



Watch the
Trailer





serie T
CONVEYOR

NO CHEF

Bake it easy

Set temperature and programs, **place the product** on the belt and **let the conveyor oven bake for you.**

The **remote management** makes it easier to set the baking programs in all your locations. Particularly recommended for restaurants, pizza, and bakery chains!

Even unskilled staff can bake easily, with the same quality standard.

TAKE YOUR BUSINESS TO THE NEXT LEVEL

The **highest** production **speed**

Baking one product after another is possible!

serieT is ready to go in a short time, making the baking phase fast and always perfect.

Ideal for high production rhythm of pizza and restaurant chains.

Bake more, bake faster!



serie 
CONVEYOR



LIMITLESS BAKING

Pizza, bread, pastry and gastronomy

Bake and heat **many different products** from pizza to bagels, tortillas, bretzels, croissants, pain au chocolat, frozen pastries, meat, fish, vegetables, and much more.

Now also **available:**

TT98E-**L**
TT98E-**XL**



Discover them
in the **trailer**



Now it's time to go BIG!

Want to **expand your pizza production**
and **business?**

Our new baking technology is a **giant**
in **performance and quality**, with
record-breaking results.



TT98E-XL



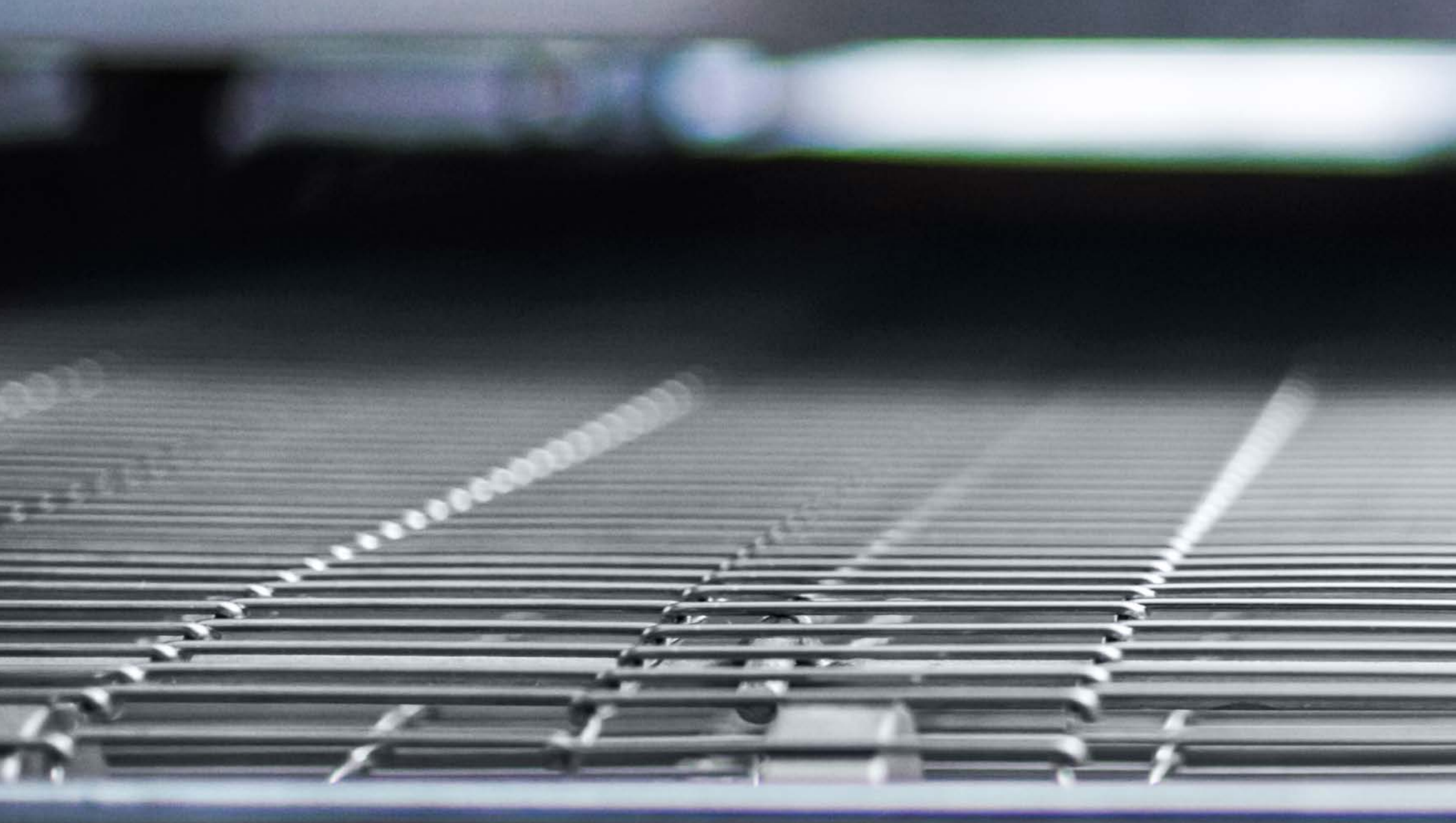
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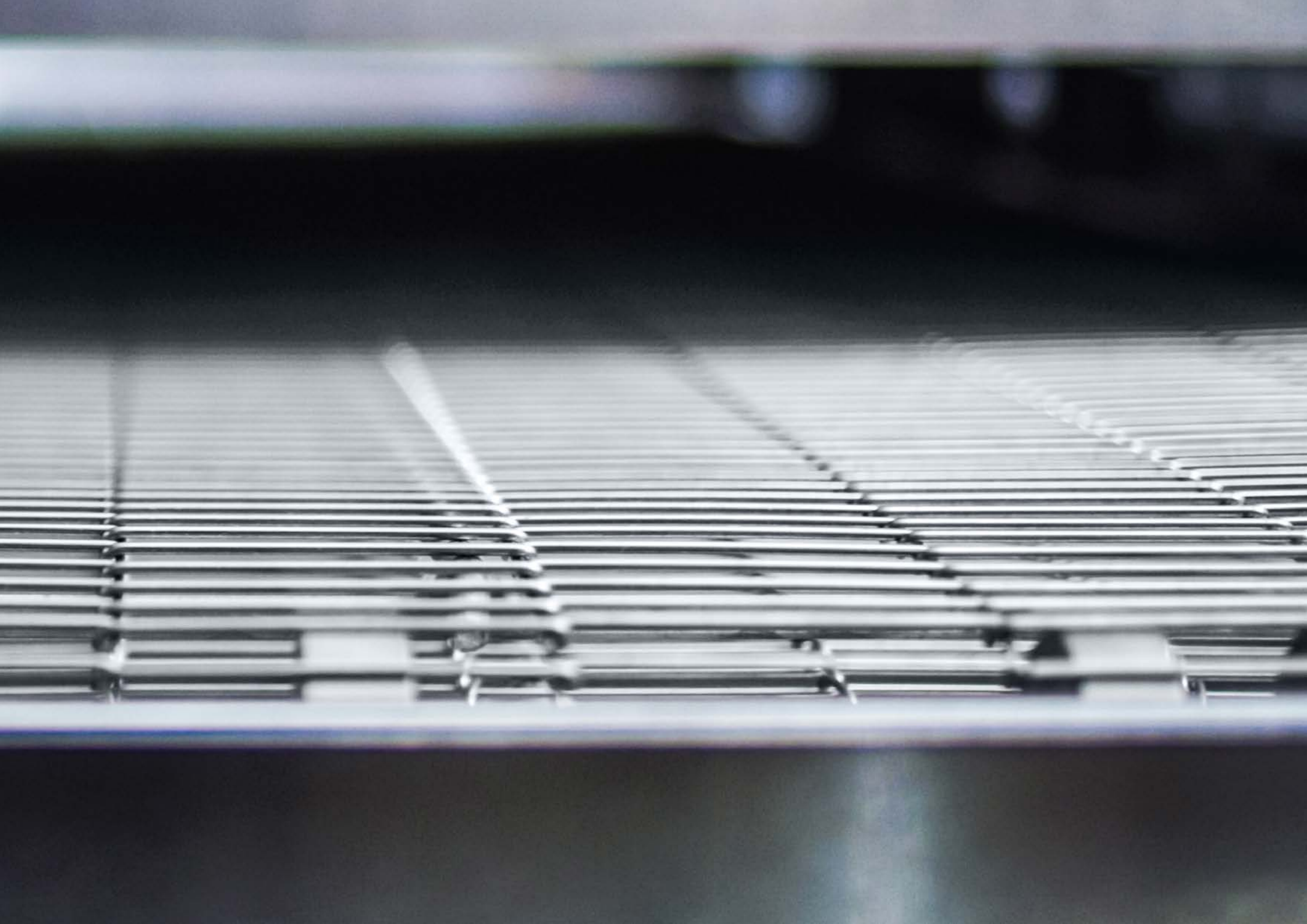
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The conveyor oven with the
best baking quality in the world

MORETTI FORNI
The SmartBaking Company®

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