



Modular conveyor oven

T64E, the electric modular conveyor oven, is composed of one or more **stackable baking chambers** and an optional stand. During baking, the product is placed on the conveyor belt and passes through two flows of hot air: **impingement technology**, the best system for heat distribution in the whole baking chamber for **perfect baking of pizza, pastry, bakery, and gastronomy**. Management of needed power is automatic according to the load. The power control of ceiling and floor is independent and managed by two probes. The conveyor speed is adjustable. Efficiently insulated and isolated, the external surfaces are cool even during use. Installable as countertop or on an optional stand closed by stainless steel doors on swivel castors. The baking chamber maximum temperature is 320°C (608°F).



OPERATION

- 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 608°F
- Independent system for additional forced air cooling of the components with low noise

CONSTRUCTION

- Structure in folded stainless steel sheets
- Stainless steel door hinged on left hand side with logo **BlackBar® Design**
- Extractable stainless steel conveyor belt, with continuous tensioning
- Electronic control panel on front left side
- Adjustable feet
- 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**

ACCESSORIES

- Stand with castors, height 5 3/8", 23 1/2"
 - Loading or unloading roller
 - Harvest bread basket
 - Hood for vapour extraction
 - Remote-Master® Technology
 - Ventless Option (EPA Test Method 202): (8hr) Product Pepperoni Pizza, Ventless Requirement: not exceed 5.00mg/m3 Internal catalytic filtration to limit emissions, maximum 2 cooking chambers
- Ventless certification is for food items except for foods classified as "fatty raw proteins". Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application.

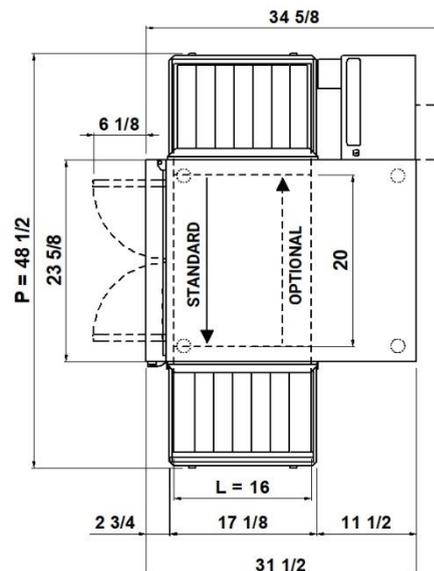
BAKING DIMENSIONS

Belt width L	16"
Internal length	20"
Total length P	48 1/2"
Total length P with pizza rest	58 1/2"
Tot. baking surface	2,2ft²

STANDARD EQUIPMENT

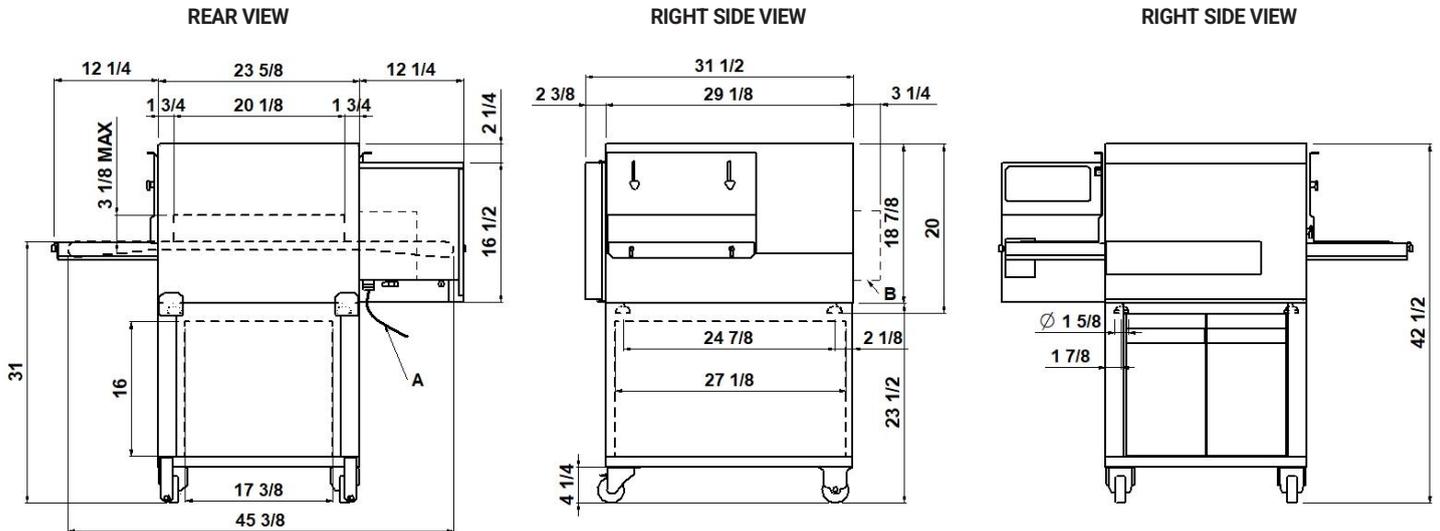
- 4 displays
- 20 customisable programs
- **ECO-STAND BY™ TECHNOLOGY** Saving device with the possibility to stop the belt for break
- Discontinuous baking cycle **STEP**
- Double pass baking cycle **RETURN**
- **LOCK** function
- Auto test with display of error message
- Independent maximum temperature safety device
- Stainless steel resting support (+10")
- SmartBaking app
- Wifi module for sw update

TOP VIEW



1 baking chamber

(assembled with stand height 23 1/2")



NOTE: The dimensions indicated in the views are in inches.

A Electrical cable (not provided)	B fairlead		
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DIMENSIONS

External height	42 1/2" (1080mm)
External depth.	34 5/8" (880mm)
External width.	48 1/2" (1234mm)
Weight (excl. stand)	205lb (93kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	N°25
Pizzas diameter 13"	

SHIPPING INFORMATION

Dimensions of packed oven	
Height	26 3/4" (675mm)
Depth	37 13/16" (960mm)
Width	50 13/16" (1290mm)
Weight	347lb (157kg)

Packaged stand dimensions:	
Height	23 1/2" (600mm)
Depth	25 3/4" (650mm)
Width	31 1/4" (790mm)
Weight	51lb (23kg)

FEEDING AND POWER

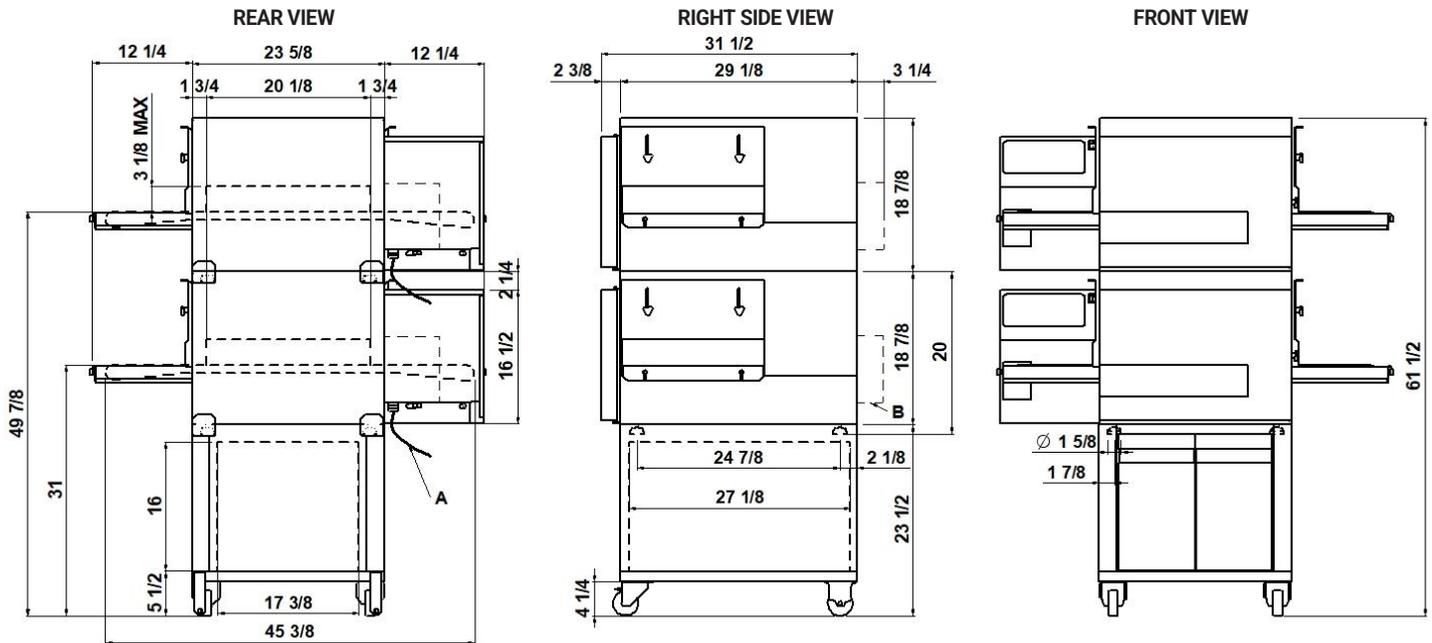
Standard feeding	
A.C. V208 1ph	
Feeding on request	
A.C. V208 3ph, V240 1ph V240 3ph	
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK
Ampère max	
32,8A/DECK V208 1ph	
19A/DECK V208 3ph	
28,5A/DECK V240 1ph	
16,6A/DECK V240 3ph	

Connecting cable for each chamber
 8AWG/DECK (V240 1ph) (V208 1ph)
 12AWG/DECK (V240 3ph)(V208 3ph)
 (EACH DECK NEEDS TO BE CONNECTED
 INDEPENDENTLY AND THE LOAD SHOWN
 BELOW ARE PER DECK)

* 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

2 baking chambers

(assembled with stand height 23 1/2")



NOTE: The dimensions indicated in the views are in inches.

A Electrical cable (not provided)	B fairleads		
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DIMENSIONS

External height	61 1/2" (1560mm)
External depth	34 5/8" (880mm)
External width	48 1/2" (1234mm)
Weight (excl. stand)	410lb (186kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	N°50
Pizzas diameter 13"	

SHIPPING INFORMATION

Packed oven (each packed deck)	
Height	2x26 3/4" (2x675mm)
Depth	37 13/16" (960mm)
Width	50 13/16" (1290mm)
Weight	693lb (314kg)

Packaged stand dimensions:

Height	23 1/2" (600mm)
Depth	25 3/4" (650mm)
Width	31 1/4" (790mm)
Weight	51lb (23kg)

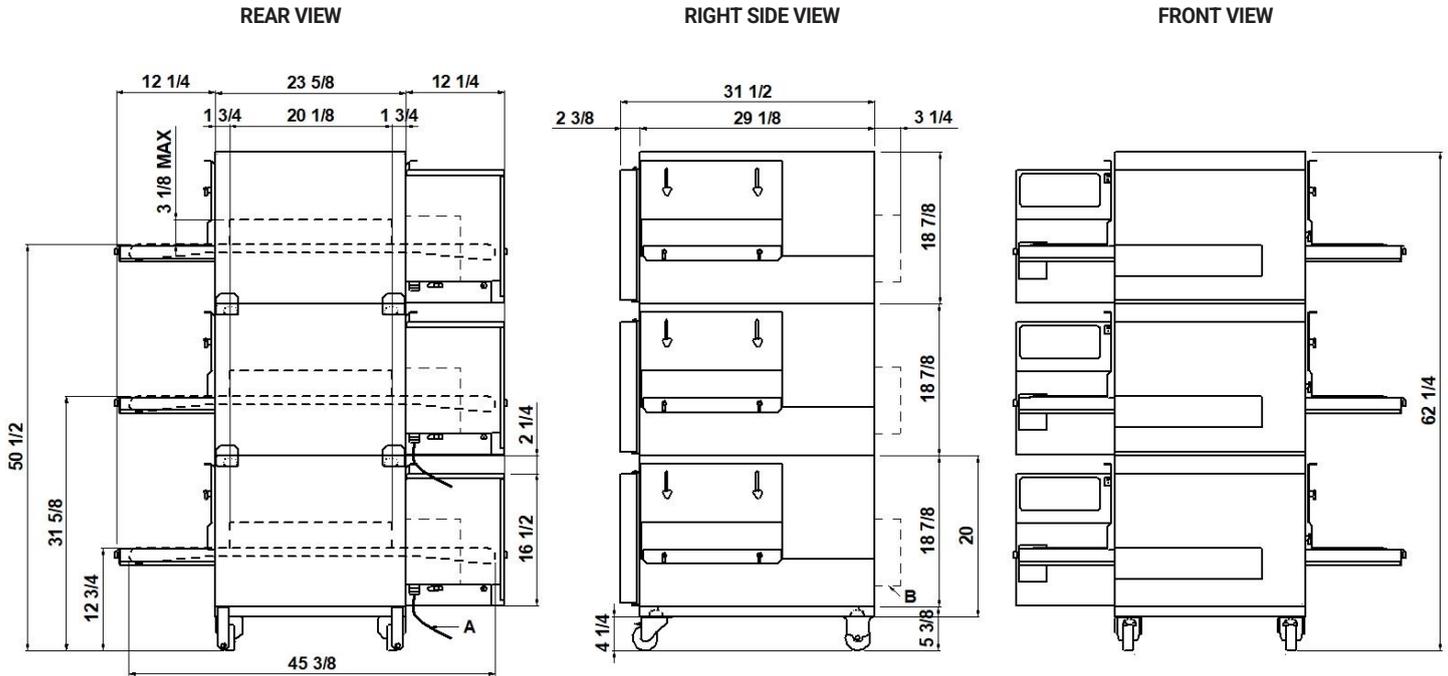
FEEDING AND POWER

Standard feeding	
A.C. V208 1ph	
Feeding on request	
A.C. V208 3ph, V240 1ph, V240 3ph	
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK
Ampère max	
32,8A/DECK V208 1ph	
19A/DECK V208 3ph	
28,5A/DECK V240 1ph	
16,6A/DECK V240 3ph	

Connecting cable for each chamber
8AWG/DECK (V240 1ph) (V208 1ph)
12AWG/DECK (V240 3ph)(V208 3ph)
(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

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3 baking chambers
(assembled with stand height 5 3/8")



NOTE: The dimensions indicated in the views are in inches.

A Electrical cable (not provided)	B fairleads		
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DIMENSIONS

External height.	62 1/4" (1577mm)
External depth	34 5/8" (880mm)
External width	48 1/2" (1234mm)
Weight(excl. stand)	615lb (279kg)

TOTAL BAKING CAPACITY

*N° Pizzas /hour	N°75
Pizzas diameter 13"	

SHIPPING INFORMATION

Packed oven (each packed deck)	
Height	3x26 3/4" (2x675mm)
Depth	37 13/16" (960mm)
Width	50 13/16"(1290mm)
Weight	1039lb (471kg)

Packaged stand dimensions:	
Height	8" (200mm)
Depth	25" (630mm)
Width	31 1/2" (800mm)
Weight	40lb (18kg)

FEEDING AND POWER

Standard feeding	
A.C. V208 1ph	
Feeding on request	
A.C. V208 3ph, V240 1ph, V240 3ph	
Frequency	60Hz
Max power	6,9kW/DECK
*Medium cons/hour	3,5kWh/DECK
Ampère max	
32,8A/DECK V208 1ph	
19A/DECK V208 3ph	
28,5A/DECK V240 1ph	
16,6A/DECK V240 3ph	

Connecting cable for each chamber
8AWG/DECK (V240 1ph) (V208 1ph)
12AWG/DECK (V240 3ph)(V208 3ph)
(EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

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