T97G

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK

EXTERNAL CONSTRUCTION

- ❑ Structure in folded stainless steel sheets
- ❑ 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
- ❑ Peephole for checking the burner status

INTERNAL CONSTRUCTION

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

OPERATIONS

- ❑ Heating by means of blowing burner with premixing function of air and gas
- ❑ Electronically modulated control of burner flame
- ❑ Electronic control of temperature
- ❑ Continuous check-up of temperature through thermocouple
- ❑ 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
- ❑ Maximum temperature reached 400°C (752°F)
- ❑ System for additional forced air cooling of the surround

STANDARD EQUIPMENT

- ❑ Rear-lit liquid crystal graphic display
- ❑ 20 customisable programs
- ❑ Energy savings device
- ❑ Self disagnosis with display for error message
- ❑ Independent maximum temperature safety device
- ❑ Pizza rest

OPTIONS AND ACCESSORIES
(WITH SURCHARGE)

- ❑ Support with castors, height 600 mm
- ❑ Infeed–outfeed balancing doors

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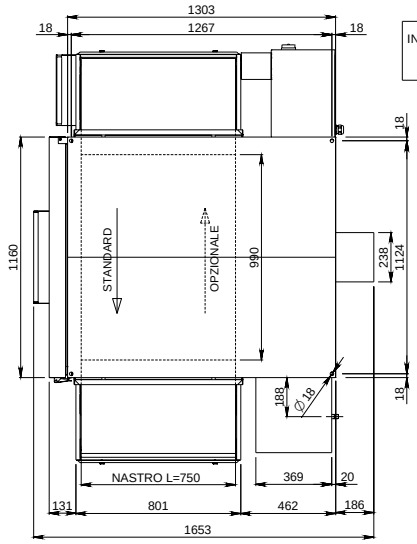
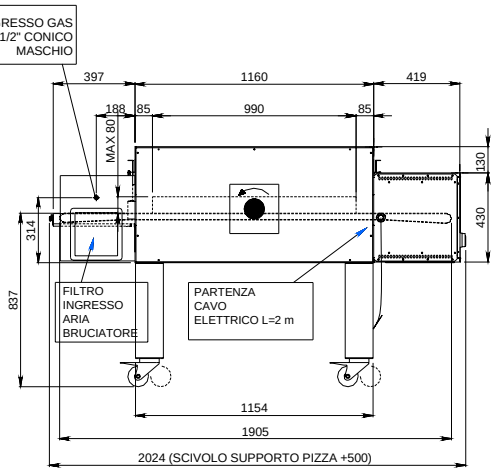
T97G 1 DECK

(assemble with support height 600 mm)

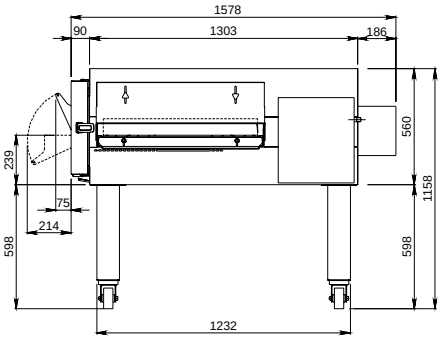
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



Note: The dimensions indicated in this view are in mm.

IT'S OBLIGATORY TO INSTALL THE OVEN UNDER COAT

SPECIFICATIONS

The appliance comprises a 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 of other alimentary products.
The regulation of power is automatic in basis 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 castor. 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	1158 mm
External depht	1653 mm
External widht	2024 mm
Weight (excluding support)	300 kg
Total baking surface	0,75 m^2

TOTAL BAKING CAPACITY

* N° pizzas/ hour	
Diameter pizzas 330 mm	N° 100
Diameter pizzas 450 mm	N° 38

SHIPPING INFORMATION

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

POWER SUPPLY AND POWER

Type of equipment	A3 – B23
Thermic power max	32 kW
Thermic power reduced	12 kW
Gas power: NATURAL GAS or LPG	
*Hour consumption max	
Natural gas G20	3,386 m^3/h
Natural gas G25	3,936 m^3/h
Natural gas G25.1	3,931 m^3/h
LPG G30	2,524 kg/h
LPG G31	2,486 kg/h

Standard electric power
A.C. V 230 1N

Frequncy	50 Hz
Electric power	0,7 kW
Connection cable type:	
H07RN-F	3x1,5 mm^2

*** This value is subject to variation according to the way in which the equipment is used**

- NOTES: Moretti Forni Spa reserves the right to modify the characteristics of the product s illustrated in the publication without prior notice