
TEMPERATURA CIELO
280°C
TEMPO DI COTTURA
03:30
RISCALDAMENTO
290°C
TEMPERATURA PIATTA
TEMPO +
TEMPO -
serieT
CONVEYOR
MORETTI
FORNI
serieT
CONVEYOR



serieT
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**.


MORETTI FORNI
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serieT
CONVEYOR

serieT
range



T64E/G

Belt dimensions:
L123 x P41 cm

Power supply:
Electric / Gas

Spec sheets:

T64E **T64G**



T75E/G

Belt dimensions:
L181 x P50 cm

Power supply:
Electric / Gas

Spec sheets:

T75E **T75G**



TT96E/G

Belt dimensions:
L205 x P65 cm

Power supply:
Electric / Gas

Spec sheets:

TT96E **TT96G**





TT98E/G

TT98E-L/XL

Belt dimensions:
L205 x P81 cm

Power supply:
Electric / Gas

Spec sheets:

TT98E **TT98G**

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

Power supply:
Electric

Spec sheet:

TT98E-L/XL


MORETTI
FORNI
RETTI
RNI


serieT
CONVEYOR
Watch the
Trailer


MORETTI FORNI
MORETTI FORNI
serieT
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!


serieT
CONVEYOR


serieT
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**



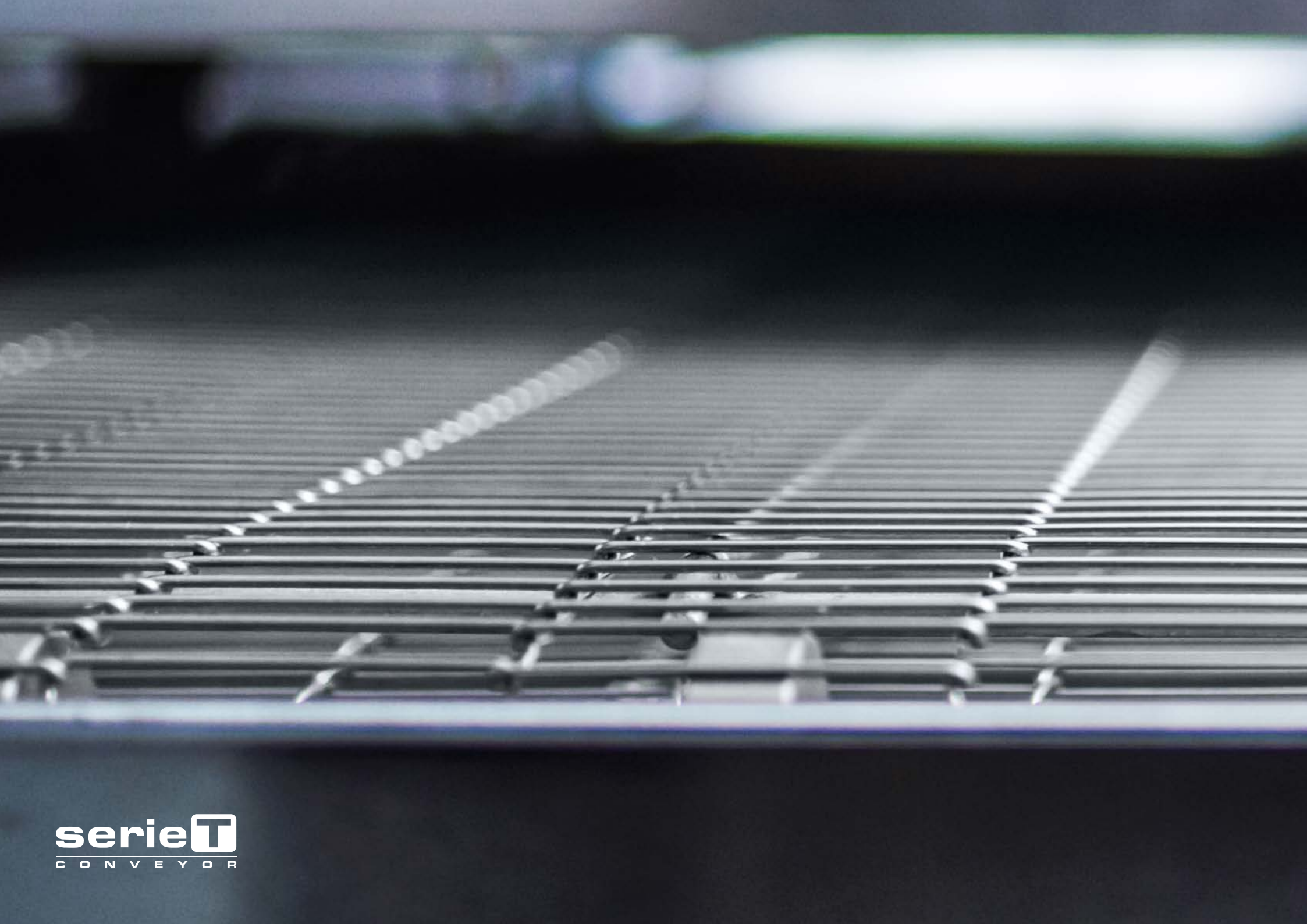
Now it's time to go BIG!

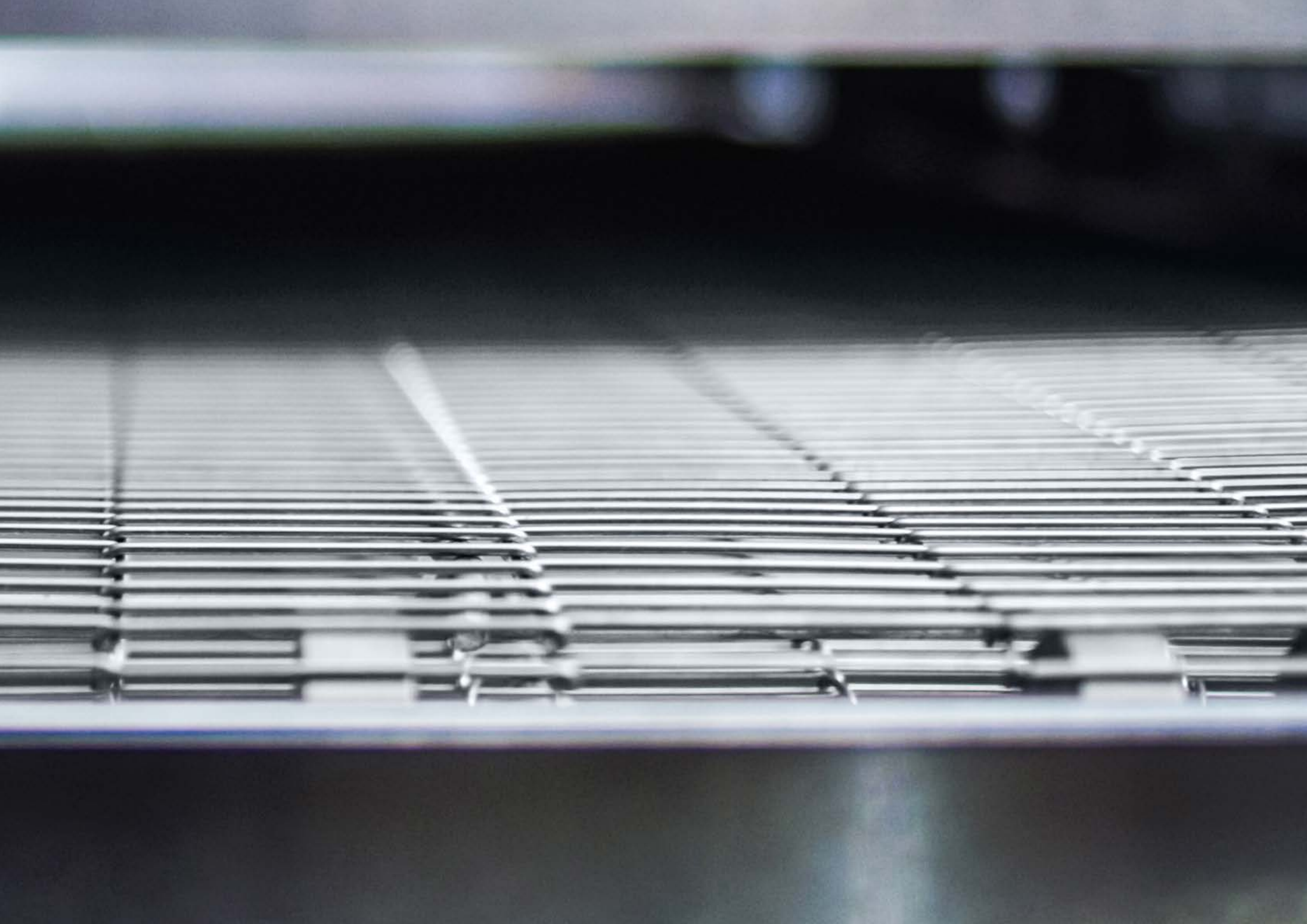
Want to **expand** your **pizza production** and **business**?
Our new baking technology is a **giant in performance** and **quality**, with record-breaking results.

TT98E-**XL**



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The conveyor oven with the best baking quality in the world

MORETTI FORNI
The SmartBaking Company®

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