Gas Benchtop Conveyor Oven

MORETTI FORNI S.P.A.

T64G

The versatile countertop solution that unites Moretti Forni innovation and the best baking processes
NOW AVAILABLE IN GAS!

GAS

AGA

Cook 25 x 13" pizzas / hour

serie T conveyor

ADAPTIVE - GAS® TECHNOLOGY
Proportionate power control that distributes gas only where needed

DUAL-FLOW® TECHNOLOGY
Similtaneously cook with two different settings for the top and bottom temperatures for optimal results.

COOL - AROUND® TECHNOLOGY
Maintains the lowest external temperature in its category due to the patented air cavity design for operator safety and smart power consumption.

T64G Gas Conveyor Oven Moretti Forni
* Baking chamber in stainless steel
* Low emission NOx and CO
* ADAPTIVE GAS® TECHNLOGY
* DUAL TEMP® TECHNOLOGY
* COOL AROUND® TECHNOLOGY
* Different baking heating regulations between upper and lower part DUAL FLOW® TECHNOLOGY
* Electronic control of temperature and continuous check of temperature through thermocouple
* Max Temperature 320˚C
* 20 Customisable programs
* Economy mode
* Adjustable belt speed (30 secs to 20 mins)
* Independent system for additional forced air-cooling

Ext.Dimensions: W1234 x D897 x H1080mm
Gas: Natural Gas or LPG 36mj/hrs
Power: 240V, 50hZ, 0.2 Kw
Power: Single Phase
Weight: 110 Kg

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