



serie **T**
CONVEYOR

Baking Guide

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
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Key

	Weight
	Baking time
	Accessories
serieT ⚡	Electric models
	Ceiling temperature
	Floor temperature
	Left ceiling temperature
	Right ceiling temperature
	Left floor temperature
	Right floor temperature
serieT 🔥	Gas models
	Temperature
	Left temperature
	Right temperature



bake different

serieT is the **conveyor oven with the highest baking quality**, for a serial and continuative use.

For this kind of baking, Moretti Forni uses **impingement technology**, the best available, enhancing advantages thanks to its **exclusive patents**.

Hot air streams are directed at the product so that **heat reaches the core of the products quickly and perfectly**, even with the openings placed on both sides of the oven.

Ideal for every business: **delivery, bakery, high-quality fast food, franchising, restaurants, pizza and restaurants chains, installation on ships, food retails**, and so on.



Pizza

settings



Classic pizza



230 gr / 8.1 oz



3:30 min



Ø 33 cm / Ø 13" screen

serieT ⚡

T64E



280°C / 536°F



290°C / 554°F

T75E



330°C / 626°F



340°C / 644°F

TT96E - TT98E



285°C / 545°F



295°C / 563°F



270°C / 518°F



285°C / 545°F

serieT 🔥

T64G



290°C / 554°F

T75G



350°C / 662°F

TT96G - TT98G



295°C / 563°F



285°C / 545°F



Roman style pizza on screen



950 gr / 33.5 oz



4:00 min



60x40 cm / 944.88" screen

serieT ⚡

T64E



280°C / 536°F



290°C / 554°F

T75E



330°C / 626°F



340°C / 644°F

TT96E - TT98E



285°C / 545°F



295°C / 563°F



270°C / 518°F



285°C / 545°F

serieT 🔥

T64G



290°C / 554°F

T75G



340°C / 644°F

TT96G - TT98G



295°C / 563°F



285°C / 545°F



Pan pizza



350 gr / 12.3 oz



9:00 min



Ø 28 (H2) cm / Ø 11 (H0,8)'' pizza pan

serieT ⚡

T64E



210°C / 410°F



220°C / 428°F

T75E



240°C / 464°F



250°C / 482°F

TT96E - TT98E



200°C / 392°F



215°C / 419°F



215°C / 419°F



225°C / 437°F

serieT 🔥

T64G



215°C / 419°F

T75G



245°C / 473°F

TT96G - TT98G



210°C / 410°F



215°C / 419°F



New York style pizza



600 gr / 21.2 oz



4:30 min



Ø 45 cm / Ø 17" screen

serieT ⚡

T64E



280°C / 536°F



290°C / 554°F

T75E



325°C / 617°F



335°C / 635°F

TT96E - TT98E



285°C / 545°F



295°C / 563°F



270°C / 518°F



285°C / 545°F

serieT 🔥

T64G



290°C / 554°F

T75G



330°C / 626°F

TT96G - TT98G



295°C / 563°F



285°C / 545°F



Roman style pizza on tray



1.200 gr / 42.3 oz



11:40 min



60x40 cm / 944.88" aluminised tray

serieT ⚡

T64E



215°C / 419°F



220°C / 428°F

T75E



260°C / 500°F



280°C / 536°F

TT96E - TT98E



210°C / 410°F



225°C / 437°F



210°C / 410°F



220°C / 428°F

serieT 🔥

T64G



215°C / 419°F

T75G



265°C / 509°F

TT96G - TT98G



220°C / 428°F



205°C / 401°F



Bread & Focaccia

settings



Bread rolls



80 gr / 2.8 oz



16:10 min



60x40 cm / 944.88" aluminised tray

serieT ⚡

T64E



140°C / 284°F



145°C / 293°F

T75E



175°C / 347°F



180°C / 356°F

TT96E - TT98E



140°C / 284°F



145°C / 293°F



140°C / 284°F



145°C / 293°F

serieT 🔥

T64G



145°C / 293°F

T75G



180°C / 356°F

TT96G - TT98G



145°C / 293°F



145°C / 293°F



Baguettes *(60 cm / frozen pre-baked)*



300 gr / 10,6 oz



15:00 min



Perforated baguettes tray

serieT ⚡

T64E



160°C / 320°F



160°C / 320°F

T75E



190°C / 374°F



190°C / 374°F

TT96E - TT98E



145°C / 293°F



145°C / 293°F



165°C / 329°F



165°C / 329°F

serieT 🔥

T64G



160°C / 320°F

T75G



190°C / 374°F

TT96G - TT98G



145°C / 293°F



165°C / 329°F



Focaccia



1.400 gr / 49,4 oz



11:00 min



60x40 cm / 944.88" aluminised tray

serieT ⚡

T64E



170°C / 338°F



180°C / 356°F

T75E



200°C / 392°F



210°C / 410°F

TT96E - TT98E



160°C / 320°F



185°C / 365°F



170°C / 338°F



175°C / 347°F

serieT 🔥

T64G



170°C / 338°F

T75G



200°C / 392°F

TT96G - TT98G



165°C / 329°F



170°C / 338°F



Pretzels



80 gr / 2,8 oz



11:00 min



60x40 cm / 944.88" perforated alu. tray

serieT ⚡

T64E



175°C / 347°F



180°C / 356°F

T75E



205°C / 401°F



210°C / 410°F

TT96E - TT98E



170°C / 338°F



180°C / 356°F



180°C / 356°F



180°C / 356°F

serieT 🔥

T64G



180°C / 356°F

T75G



210°C / 410°F

TT96G - TT98G



180°C / 356°F



180°C / 356°F



Pastry

settings



Pain au chocolat



80 gr / 2,8 oz



17:00 min



60x40 cm / 944.88" perforated alu. tray

serieT ⚡

T64E



140°C / 284°F



150°C / 302°F

T75E



170°C / 338°F



180°C / 356°F

TT96E - TT98E



145°C / 293°F



155°C / 311°F



140°C / 284°F



145°C / 293°F

serieT 🔥

T64G



145°C / 293°F

T75G



180°C / 356°F

TT96G - TT98G



150°C / 302°F



140°C / 284°F



Croissants



65 gr / 2,3 oz



16:30 min



60x40 cm / 944.88" perforated alu. tray

serieT ⚡

T64E



150°C / 302°F



150°C / 302°F

T75E



180°C / 356°F



180°C / 356°F

TT96E - TT98E



155°C / 311°F



155°C / 311°F



145°C / 293°F



145°C / 293°F

serieT 🔥

T64G



150°C / 302°F

T75G



180°C / 356°F

TT96G - TT98G



155°C / 311°F



145°C / 293°F



Brioches



60 gr / 2,1 oz



14:20 min



60x40 cm / 944.88" perforated alu. tray

serieT ⚡

T64E



140°C / 284°F



140°C / 284°F

T75E



170°C / 338°F



175°C / 347°F

TT96E - TT98E



140°C / 284°F



145°C / 293°F



140°C / 284°F



145°C / 293°F

serieT 🔥

T64G



140°C / 284°F

T75G



170°C / 338°F

TT96G - TT98G



140°C / 284°F



140°C / 284°F



Gastronomy

settings



Meat skewers



200 gr / 7 oz



17:00 min



Aluminised grilled tray

serieT ⚡

T64E



235°C / 455°F



235°C / 455°F

T75E



265°C / 509°F



265°C / 509°F

TT96E - TT98E



235°C / 455°F



235°C / 455°F



235°C / 455°F



235°C / 455°F

serieT 🔥

T64G



235°C / 455°F

T75G



265°C / 509°F

TT96G - TT98G



230°C / 446°F



230°C / 446°F



Mixed fried fish & veg

(frozen pre-baked)



400 gr / 14,1 oz



11:00 min



H4 cm / 1,6" fried food tray

serieT ⚡

T64E



230°C / 446°F



235°C / 455°F

T75E



260°C / 500°F



265°C / 509°F

TT96E - TT98E



230°C / 446°F



235°C / 455°F



230°C / 446°F



235°C / 455°F

serieT 🔥

T64G



230°C / 446°F

T75G



265°C / 509°F

TT96G - TT98G



230°C / 446°F



230°C / 446°F



Roasted potatoes



2.500 gr / 88,2 oz



20:00 min



60x40 cm / 944.88" aluminised tray

serieT ⚡

T64E



185°C / 365°F



175°C / 347°F

T75E



210°C / 410°F



205°C / 401°F

TT96E - TT98E



170°C / 338°F



170°C / 338°F



190°C / 374°F



180°C / 356°F

serieT 🔥

T64G



185°C / 365°F

T75G



210°C / 410°F

TT96G - TT98G



170°C / 338°F



190°C / 374°F



Lasagna



800 gr / 28,2 oz



18:30 min



Aluminised mold

serieT ⚡

T64E



145°C / 293°F



145°C / 293°F

T75E



175°C / 347°F



175°C / 347°F

TT96E - TT98E



140°C / 284°F



145°C / 293°F



150°C / 302°F



150°C / 302°F

serieT 🔥

T64G



145°C / 293°F

T75G



175°C / 347°F

TT96G - TT98G



140°C / 284°F



150°C / 302°F





[morettiforni.com](https://www.morettiforni.com)



Moretti Forni S.p.A.

Via Meucci, 4 | 61037 Mondolfo (PU) | Italy | Tel. +39 0721 96161 | info@morettiforni.com