

THE CONVEYOR OVEN WITH THE BEST BAKING QUALITY IN THE WORLD

serieT
CONVEYOR



PRODUCTS:



Pizza



Bakery



Pastry



Gastronomy

PLUS:

**Perfect baking
at very high speed.**

The oven with hot air jets designed for **high production** with the most advanced technology and energy efficiency.



Adaptive-Power®
Technology

The “NO Chef” oven.

Extremely **easy to use**, versatile
and **precise**.



Remote-Master®
Technology

**The perfect partner
for high production.**

Better **livability** in the work place
and **maximum safety** for the operator.

DISCOVER
MORE



SmartBaking® App

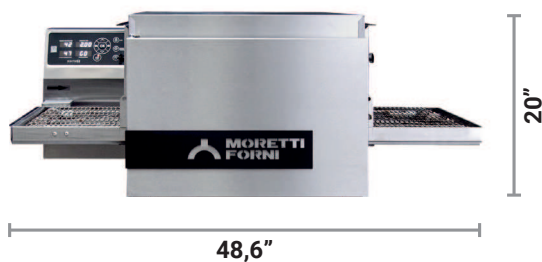
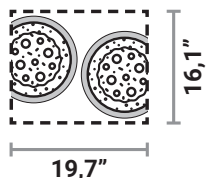


Cool-Around®
Technology

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CONVEYOR

T64E
Ventless

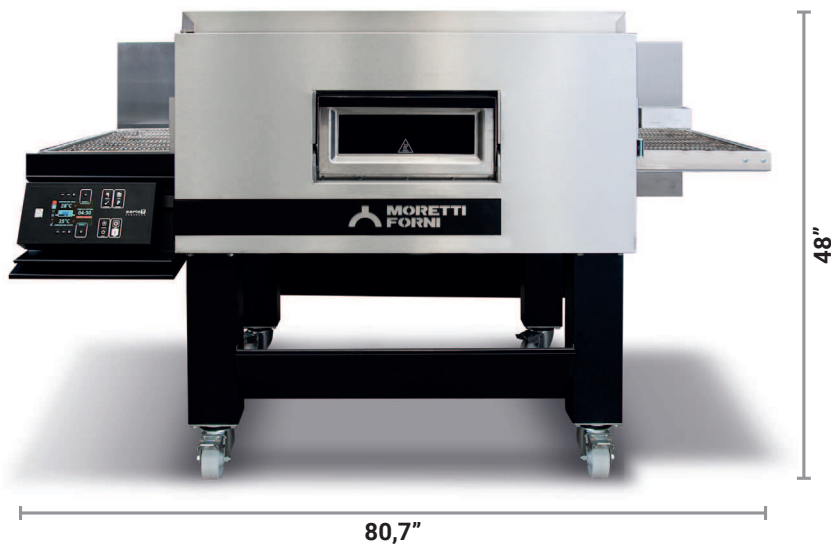
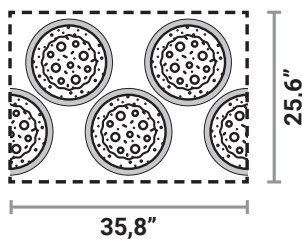
External dimensions: W48,6" x D31,5" x H42,5"
Productivity: 25 pizzas/h Ø 12"
Weight: 205 lb
Power supply: AC V208 1 60Hz
Ampère max: Amp 32,8
Average cons/h: 3,5 kWh



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CONVEYOR

TT96E

External dimensions: W80,7" x D46,8" x H48"
Productivity: 100 pizzas/h Ø 12"
Weight: 655 lb
Power supply: AC V208 3 60Hz
Ampère max: Amp 51,6
Average cons/h: 7,8 kWh



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CONVEYOR

TT98E

External dimensions: W80,7" x D58,3" x H48"
Productivity: 125 pizzas/h Ø 12"
Weight: 789 lb
Power supply: AC V208 3 60Hz
Ampère max: Amp 65
Average cons/h: 8,8 kWh

