

Neapolis consists of a baking unit and a proofer. The baking surface is made of "Biscotto" brick, which ensures the perfect heat distribution in all baking areas, making this oven particularly suitable for Neapolitan pizza. Electronic temperature management, independent power control of ceiling and floor coiled heating elements. The oven is equipped with a high-insulated removable door to close its mouth. The maximum baking temperature is 510 C. The proofer is made of painted steel structure, featuring castor wheels with safety brakes not at sight; proofer maximum temperature is 65 C.

Neapolis Electric Pizza Ovens



Neapolis 4 & 6

Features:

- maximum temperature 510°C
- baking chamber in refractory bricks
- adjustable internal deflectors
- "biscotto" clay baking surface
- built-in heating elements in the refractory deck
- 20 customisable programs
- Dual-Power® temperature management of ceiling and deck
- Power Technology workload peaks control
- Eco-Standby® work breaks time control
- high-density insulation
- Self-Cleaning Program
- Proofer with tray holder slides



Neapolis 9

| Model | Neapolis 4 | Neapolis 6 | Neapolis 9 |
|----------------------------------|--------------------|--------------------|--------------------|
| External Dimension (mm) | 1084 x 1414 x 1995 | 1084 x 1786 x 1995 | 1465 x 1842 x 1995 |
| Weight (kg) | 525 | 525 | 725 |
| Capacity (330mm diameter pizzas) | 4 | 6 | 9 |
| Chamber mouth opening width (mm) | 505 | 505 | 505 |
| Chamber internal size (mm) | 750 x 753 x 150 | 750 x 1125 x 150 | 1125 x 1125 x 150 |
| Voltage / Rated Power (Oven) | 400/3/50 / 12 kW | 400/3/50 / 14.7 kW | 400/3/50 / 21.9 kW |
| Average Power Cons. (Oven) | 4.4 kWh* | 6.5 kWh* | 6.8 kWh* |
| Voltage / Rated Power (Proofer) | 230/1/50 / 1 kW | 230/1/50 / 1.5 kW | 230/1/50 / 1.5 kW |
| Average Power Cons. (Proofer) | 0.5 kWh* | 0.8 kWh* | 0.8 kWh* |

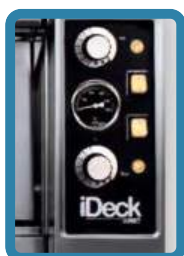
*Value subject to variation according to the way in which the equipment is used
 Maximum baking chamber temperature of Neapolis: 510 deg C

iDeck consist of one or two baking chambers and an optional proofer or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven particularly suitable for direct or indirect pizza baking. Temperature adjustment is electro-mechanical, with independent control of the ceiling and floor heating elements. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consist of a painted metal structure, while a proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).

Moretti Forni PM-PD Series



PM 60.60 & PD 60.60 Ovens Shown
 With Optional steamhood and leg stand
 (standard purchase without steamhood and leg stand)



Standard Equipment:

- Illumination by halogen lamp
- Independent maximum temperature safety device (only for electronic version)

Optional Accessories:

- Proofer on wheels (height 700 or 1000 mm)
- Stand (height 600mm or 900mm)
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood



| Model | External Dim. (mm) | Baking Chamber Size per Deck (mm) | No of Decks | Assembled on | Max Electric Power (kW) | Average Power Cons (kW) | Voltage (V/Ph/Hz) |
|------------|--------------------|-----------------------------------|-------------|--------------|-------------------------|-------------------------|-------------------|
| PM 60.60 | 850 x 921 x 1379 | 614 x 660 x 140 | 1 | Stand | 4.20 | 2.10 | 400/50/3 |
| PD 60.60 | 850 x 921 x 1676 | 614 x 660 x 140 | 2 | Stand | 8.40 | 4.20 | 400/50/3 |
| PM 65.105 | 924 x 1425 x 1366 | 660 x 1056 x 140 | 1 | Stand | 7.70 | 3.80 | 400/50/3 |
| PD 65.105 | 924 x 1425 x 1663 | 660 x 1056 x 140 | 2 | Stand | 15.40 | 7.70 | 400/50/3 |
| PM 72.72 | 988 x 1082 x 1366 | 720 x 720 x 140 | 1 | Stand | 6.00 | 3.00 | 400/50/3 |
| PD 72.72 | 988 x 1082 x 1683 | 720 x 720 x 140 | 2 | Stand | 12.00 | 6.00 | 400/50/3 |
| PM 105.65 | 1320 x 1025 x 1366 | 1056 x 660 x 160 | 1 | Stand | 8.20 | 4.10 | 400/50/3 |
| PD 105.65 | 1320 x 1025 x 1663 | 1056 x 660 x 160 | 2 | Stand | 16.30 | 8.20 | 400/50/3 |
| PM 105.105 | 1320 x 1425 x 1366 | 1056 x 1056 x 140 | 1 | Stand | 11.60 | 5.80 | 400/50/3 |
| PD 105.105 | 1320 x 1425 x 1663 | 1056 x 1056 x 140 | 2 | Stand | 23.10 | 11.60 | 400/50/3 |

Optional proofer electric power in kW (voltage 230/50/1)

Model 60.60 and 72.72 = 1.00 kW max power, 0.50 average power

Model 65.105, 105.65, and 105.105 = 1.50 kW, 0.80 kW average power

Maximum baking chamber temperature of PM/PD Series: 450 deg C

P Series gas deck oven consists of one or more independent baking chambers and an optional proofer or stand. The baking surface is made of refractory stone allowing the perfect heat distribution over the whole surface and making this oven particularly suitable for direct pizza baking, on floor or on trays. Temperature management is electronic. The oven door is hinged at the bottom with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65 C, whereas the maximum temperature of the baking chamber is 450 C.

P Series Gas Deck Oven



P110 G

Baking chamber size: 110x73x18 cm.
 Baking capacity per deck:
 2 tray 600x400mm or
 6 pizza 300mm or 2 pizza 450mm.



P150 G

Baking chamber size: 147x85x18 cm.
 Baking capacity per deck:
 4 Tray 600x400 mm or
 12 pizza 300mm or 5 pizza 450mm

| Model | External Dim. (mm) | Baking Chamber Area (No x mm) | No of Decks | Assembled on | Max Gas Power (kW) | Max Electric Power (kW) | Voltage (V/Ph/Hz) |
|-------------|--------------------|-------------------------------|-------------|--------------|--------------------|-------------------------|-------------------|
| P110G/A 1/S | 1470 x 1230 x 1740 | 2 Tray 600x400 | 1 | Stand | 21.50 | 0.30 | 230/1/50 |
| P110G/A 1/L | 1470 x 1230 x 1590 | 2 Tray 600x400 | 1 | Proofer | 21.50 | 2.10 | 230/1/50 |
| P110G/A 2/S | 1470 x 1230 x 2080 | 4 Tray 600x400 | 2 | Stand | 43.00 | 0.60 | 230/1/50 |
| P110G/A 2/L | 1470 x 1230 x 2080 | 4 Tray 600x400 | 2 | Proofer | 43.00 | 2.40 | 230/1/50 |
| P110G/A 3/S | 1470 x 1230 x 2170 | 6 Tray 600x400 | 3 | Stand | 64.50 | 0.90 | 230/1/50 |
| P150G 1/L | 2000 x 1340 x 1590 | 4 Tray 600x400 | 1 | Proofer | 32.50 | 2.25 | 230/1/50 |
| P150G 2/L | 2000 x 1340 x 2080 | 8 Tray 600x400 | 2 | Proofer | 63.50 | 2.70 | 230/1/50 |
| P150G 3/L | 2000 x 1340 x 2170 | 12 Tray 600x400 | 3 | Proofer | 93.00 | 3.15 | 230/1/50 |

Operation:

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 450°C
- Continuous temperatures monitoring in baking chamber by thermocouple

Optional Accessories:

- Leavening proofer on wheels height 600, 800mm
- Stand with wheels height 400, 800, 950mm
- Spacer element height 300mm
- Additional tray holder guides for compartment and stand
- Activator discharge vapor
- Frontless hood

Standard Equipment:

- Dual halogen lighting
- Independent maximum temperature safety device

Maximum baking chamber temperature of P Series: 450 deg C

P Series ovens are also available in electric power option (different model and sizes)

T Series is the evolution. With the introduction on the market of the lowest energy consumption oven in its category, Moretti Forni achieves a new important goal: 30% of energy saving, thanks to sophisticated technologies and to special and innovative insulating materials which have reduced at the minimum energy dispersions towards the external environment. Extreme ease of use, guaranteed results, cooking is no more a problem. The new T64 models are cutting edge countertop ovens that unites the best baking process, energy consumption, and reduced spaces, very useful in small working areas.

Conveyor Pizza Oven



T64 Series

Internal Dimension: 600*410*80 mm

Belt Width: 406 mm

*Picture shows T64 single deck on optional cabinet base

T75 Series

Internal Dimension: 910*500*80 mm

Belt Width: 500 mm

TT96 Series

Internal Dimension: 1160*650*80 mm

Belt Width: 650 mm

TT98 Series

Internal Dimension: 1160*810*80 mm

Belt Width: 810 mm

| Model | External Dim. (mm) | Weight (kg) | No of Decks | Max Gas Power (kW) | Max Electric Power (kW) | Average Electric Cons. (kWh)* | Voltage (V/Ph/Hz) |
|--|--------------------|-------------|-------------|--------------------|-------------------------|-------------------------------|-------------------|
| Gas Powered Conveyor Ovens | | | | | | | |
| T64G TE1 | 1234 x 897 x 480 | 111 | 1 | 9.90 | 0.40 | | 230/1/50 |
| T64G TE2 | 1234 x 897 x 1080 | 222 | 2 | 19.80 | 0.80 | | 230/1/50 |
| T75G T1/S | 1770 x 1302 x 1158 | 232 | 1 | 17.00 | 0.70 | | 230/1/50 |
| T75G T1/S | 1770 x 1302 x 1718 | 464 | 2 | 34.00 | 1.40 | | 230/1/50 |
| TT96G T1/S | 2050 x 1295 x 1220 | 322 | 1 | 22.00 | 0.70 | | 230/1/50 |
| TT96G T2/S | 2050 x 1295 x 1840 | 644 | 2 | 44.00 | 1.40 | | 230/1/50 |
| TT98G T1/S | 2050 x 1476 x 1220 | 365 | 1 | 30.00 | 0.70 | | 230/1/50 |
| TT98G T2/S | 2050 x 1476 x 1840 | 730 | 2 | 60.00 | 1.40 | | 230/1/50 |
| Electric Powered Conveyor Ovens | | | | | | | |
| T64E TE1 | 1234 x 800 x 480 | 93 | 1 | | 6.90 | 3.50 | 400/3/50 |
| T64E TE2 | 1234 x 800 x 1080 | 186 | 2 | | 13.80 | 7.00 | 400/3/50 |
| T75E T1/S | 1810 x 1210 x 1160 | 214 | 1 | | 16.55 | 8.30 | 400/3/50 |
| T75E T2/S | 1810 x 1210 x 1720 | 428 | 2 | | 33.10 | 16.60 | 400/3/50 |
| TT96E T1/S | 2050 x 1185 x 1220 | 297 | 1 | | 17.80 | 7.80 | 400/3/50 |
| TT96E T2/S | 2050 x 1185 x 1840 | 594 | 2 | | 35.60 | 15.60 | 400/3/50 |
| TT98E T1/S | 2050 x 1476 x 1220 | 358 | 1 | | 21.80 | 8.80 | 400/3/50 |
| TT98E T2/S | 2050 x 1476 x 1840 | 716 | 2 | | 43.60 | 17.60 | 400/3/50 |

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

T64 dimension and weight based on oven without stand/cabinet

T75/TT96/TT98 dimension and weight based on oven with stand and castors as standard

Maximum baking chamber temperature of T64/96/98: 320 deg C

Maximum baking chamber temperature of T75: 400 deg C