

CUTTING-EDGE TECHNOLOGIES FOR PIZZA AND BAKERY





Distributed by



The SmartBaking Company®

Moretti Forni is the leading Company in the field of pizza baking in Italy and is known worldwide for its technology innovations and static ovens.

Since 1946 our mission is to provide the perfect baking experience thanks to **SmartBaking®**: the ideal balance between innovation and tradition.

Solution Provider of vanguard and sustainability

From product conception, to technical-scientific innovation and design, through sustainability - not only intended as energy saving or a lower environmental impact - we provide solutions to improve life quality.

CotturaFutura®: study the present to shape tomorrow

Our permanent research incubator along with the leading professionals in the field identify the fundamental role of heat in the baking process.

With **CotturaFutura®**, technological research becomes a widespread heritage, reaching a larger audience that shares its founding values.

Our product range

Neapolis
950°F



Neapolis_6



Neapolis_9

serie P
TRADITION



Amalfi



P120E



P110G-P150G

serie T
CONVEYOR



T64E



TT96E



TT98E



The woodburning oven turns electric.

**Neapolis: the most powerful and fastest oven in the world.
One minute to bake a pizza in total safety without heat dispersion.**

One name, one style

Neapolis® embodies the centuries of expertise and manual skills that have made the Italian pizza a world-famous lifestyle and food ambassador. Moretti Forni has studied this tradition to develop an exceptional baking tool with cutting-edge design that spreads the message of excellence to every corner of the globe.

Construction quality

We have used the best materials and applied the most intelligent solutions to limit power consumption and also respect the environment.

Neapolis® reaches the maximum working temperature in just 90 minutes and manages the installed power to reduce consumes to minimum during use, just 6.5 kW/h (Neapolis_6) and 6.8 kW/h (Neapolis_9). The insulation materials, vintage stainless steel finishes, an opening in heavy-duty cast iron, black steel hood, "biscotto" baking deck, and optimised heating elements are all details that explain why Neapolis® is an oven that cannot be equalled.

All the power you could desire... for a perfect pizza

We have used all of our experience to give you the highest temperature ever seen in an electric oven: 950°F. No one has ever gone so far as Moretti Forni to grant maximum temperatures that allow you to bake a Neapolitan pizza in less than 1 minute.

Powerful, reliable, and tireless, Neapolis® is the ideal tool to enhance Pizza Chefs and Bakers work. The combination of artisan skills and intelligent control, together with patented adjustable deflectors, guarantees the ideal degree of humidity and bake all the pizzas you want without stopping.





The woodburning oven turns electric.

Neapolis®: the most powerful and fastest oven in the world. One minute to bake a pizza in total safety without heat dispersion.

- Maximum temperature 950°F
- Baking chamber in refractory bricks
- Adjustable internal deflectors
- “Biscotto” bricks baking surface
- Built-in coil resistors in the refractory deck
- Temperature management of ceiling and deck
- Power-Booster® workload peaks control
- Eco-StandBy® working time control
- High-density insulation
- Cool-Around® external surfaces
- Stainless-steel removable door
- Manual steam valve
- Daily power-on timer
- 20 customisable programs
- Internal lighting
- Self-cleaning program
- Available sizes: Neapolis 6, Neapolis 9



Neapolis	6	9
Ext. dimensions (WxDxH)	42x70x78	52x72x78
Baking surface:	9 ft2	13,7 ft2
Baking capacity (pizza Ø 13")	6	9
Weight (oven + prover)	1160 lb	1600 lb
Standard power supply:	AC V240 3ph	AC V240 3ph
Optional power supply:	AC V208 3ph	AC V208 3ph
Maximum power:	14,35 kW/deck	21,5 kW/deck
Average power cons.:	6,5 kWh	6,8 kWh
Prover power supply:	AC V208/240 1ph 60 Hz	AC V208/240 1ph 60 Hz
Maximum prover power:	1,8 kW	1,8 kW
Prover average power cons.:	0,9 kWh	0,9 kWh

Design and structure –PATENTED–

Neapolis® catches the eye at first glance: its glamorous and functional design is the result of an in-depth study. The colour's choice, the use of specific materials and the details used for its finishes recall a “post-industrial” style that makes it the absolute protagonist on an aesthetic level and easily integrated into any environment. Its unique rounded hood with Moretti Forni’s vintage brand, its comfortable working shelf in black granite refer to tradition and unequivocally characterize this new technological oven making it a real contemporary design icon.

Adjustable deflectors –PATENTED–

Neapolis® boasts specific technological solutions in order to minimize power consumption: adjustable deflectors, placed on the vault inside the baking chamber, can be calibrated to simulate a dome effect and minimize dispersions, uniform heat flows and maintain the right degree of humidity in the chamber. This is an exclusive and patented Moretti Forni’s technology, which allows you to save up to 30% of power consumption while obtaining a perfect baking.





Temperature management ceiling and deck - Switch on timer

A sophisticated electronic temperature management controls the operation of the oven. The front-facing sliding panel hides and protects the control panel while provides easy-accessibility. You can set temperature and power of both deck and ceiling from control panel or you can choose one of the preset programs. Neapolis® is equipped with a pre-settable timer to program the automatic switch-on of the oven: the operator decides exactly when the oven must be ready to bake.



Sustainability - Cool-Around® Technology

Zero emissions and minimum environmental impact thanks to the use of clean energy. Consumption is minimized by double insulation which guarantees better livability during use thanks to the low heat dispersion from the mouth. The Cool-Around® Technology keeps the surfaces always cold ensuring the operator maximum safety and comfort, as well as energy efficiency.



serieP

T R A D I T I O N

**The traditional oven
more efficient and effective.**

**Perfect baking for pizza, bakery and pastry
with the highest usability.**

The Project

serieP is the Moretti Forni heavy-duty static oven which stands out for its soundness and insulation thickness: it comes with high density insulation and “heavy-duty” doors. The ovens of this range — approved for the UL market as well — feature an electronic control that guarantees excellent baking results thanks to the intuitive Moretti System Control panel, which grants easy oven programming. The entire range is characterized by a front vapor collection hood in high temperature, black painted sheet metal.

The logo consists of a stylized red arch or flame shape with a vertical stem in the center, resembling a traditional oven or a flame.

**MORETTI
FORNI**

Amalfi

The modular oven for direct baking with exceptional temperature stability.

Perfect baking for pizza, bakery and pastry with the highest usability.

- Baking chamber entirely in refractory brick
- Special front blade and doors to avoid heat dispersion
- Built-in heating elements for a higher thermic flywheel
- Daily power-on timer
- Pause management Economy Function
- 20 customisable programs
- Temperature management of ceiling and deck
- Especially made for direct baking
- Baking timer
- Great heat insulation



serieP / Amalfi	A	B	C	D
Number of oven decks:	2	2	2	2
Ext. dimensions (WxDxH):	40x65x76	52x53x76	52x65x76	60x68x76
Baking surface:	15,06 ft2	15,06 ft2	21,52 ft2	27,55 ft2
Baking capacity (tray 26x18):	4	4	4	8
Pizza diameter 12":	12	12	18	24
Pizza diameter 18":	4	4	8	10
Weight (oven + prover):	834 lb	968 lb	1160 lb	1469 lb
Standard power supply:	AC V240 3ph	=	=	=
Optional power supply:	AC V208 3ph	=	=	=
Maximum power:	7,7 kW/deck	=	10 kW/deck	13,7 kW/deck
Average power consumption:	3,8 kWh	=	5,2 kWh	6,8 kWh

Baking chamber entirely in refractory brick

Amalfi, featuring baking chambers entirely made of micro-rugged refractory brick, is the perfect tool to directly bake pizza. Heating elements are inserted individually inside the stone, in order to provide Amalfi with its ideal heat diffusion and its extraordinary ability to maintain the temperature, guaranteeing an always perfect baking quality of pizza, even when the door is frequently opened. Its electronic control panel allows you to separately set the power of the the ceiling and the deck, including switch-on timer, Economy function, and baking programs.



Heating elements

The exclusive technology characterizing Amalfi is constituted by built-in heating elements individually set inside the stone, which contribute to evenly spread the heat.

P120E

The modular oven with great production capacity and reliability.

Perfect baking for pizza, bakery and pastry with the highest usability.

Versatility and user-friendliness

P120 is the multifunctional version of the serieP range: featuring an optional steamer, an interchangeable micro-rugged or rusticated refractory top, it is ideal for both direct and indirect baking of pizza, bread, and pastry. Its electronic control panel allows you to separately set the power of the ceiling and the deck, including switch-on timer, Economy function, and baking programs.

Available in 3 different sizes (A-B-C), to meet any installation need, the P120 minimizes heating dispersion with its two doors.

- Rough refractory or stainless steel deck
- Special front blade and doors to avoid heat dispersion
- Temperature management of ceiling and deck
- Daily power-on timer
- Pause management Economy Function
- 20 customisable programs
- Baking chamber in refractory brick or stainless steel
- Baking either direct or on trays
- Baking timer
- Great heat insulation
- Double protected internal light



serieP / P120E

	A	B	C
Number of oven decks:	2	2	2
Ext. dimensions (WxDxH):	63x50x76	63x58x76	63x74x76
Baking surface:	17,22 ft ²	23,68 ft ²	34,44 ft ²
Baking capacity (tray 26x18):	4	6	8
Pizza diameter 12":	16	22	32
Pizza diameter 18":	4	8	12
Weight (oven + prover):	878 lb	1004 lb	1281 lb
Standard power supply:	AC V240 3ph	=	=
Optional power supply:	AC V208 3ph	=	=
Maximum power:	9,4 kW/deck	10,1 kW/deck	17 kW/deck
Average power consumption:	4,7 kWh	5 kWh	8,5 kWh



Best thermal insulation and maximum efficiency

P120 is a solid multifunctional and performant oven, perfectly insulated thanks to high-density insulation which guarantees maximum reactivity and efficiency in maintaining temperature, to bake every product perfectly.



Baking uniformity and ease of use

The special microrugged treatment on the refractory deck reduces the thermic flywheel: the heat rapidly conveys and distributes uniformly on the product. The particular embossed steel deck, specific for indirect baking, maintains the tray slightly raised to allow heat to pass underneath it, granting a perfect and uniform baking. The two baking chambers of P120, placed in a protected position each with glass door and double illumination with halogen lamps, allow maximum visibility of the product while baking, with no need to open the door, reducing heat dispersion, maximizing energy saving and improving working conditions.

serieP

TRADITION

P110G-P150G / Gas

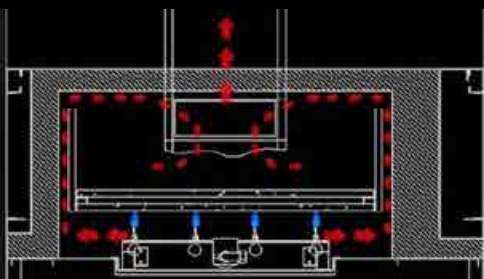
Modular gas oven with exceptional baking capacity for high productivity.

Perfect baking with great temperature stability and maximum safety.

- Patented to add up to 3 stackable decks
- Wide baking chamber in aluminized steel
- Independent maximum temperature safety device
- Double layer refractory brick baking surface
- Tempered glass
- Micro-perforated stainless steel burner
- Continuous temperature monitoring
- Flame detector
- High density heat insulation material
- Special front blade to avoid heat dispersion
- Low consumption



serieP (gas)	P110G/A	P110G/B	P150G
Number of oven decks:	2	2	2
Ext. dimensions (WxDxH):	58x57x111	58x73x111	79x66x111
Baking surface:	17,22 ft ²	25,83 ft ²	26,70 ft ²
Baking capacity (tray 26x18):	4	6	6
Pizza diameter 12":	12	18	24
Pizza diameter 18":	4	10	10
Weight (support excluded):	1069 lb	1389 lb	1564 lb
Natural GAS supply:	7inWC-17,4mbar	7inWC-17,4mbar	4inWC-10mbar
LP GAS supply:	11inWC-27,4mbar	11inWC-27,4mbar	10,5inWC-26,2mbar
Electric power supply:	AC V240 1ph 60Hz	AC V240 1ph 60Hz	AC V240 1ph 60Hz
Maximum power:	300 W/deck	450 W/deck	450 W/deck
Thermal capacity:	146722Btu/hr-43kW	197904Btu/hr-43kW	220000Btu/hr-64kW



Burner Technology

The gas-powered versions of serieP range comes with special burners to always guarantee power and perfect baking, even when the door is opened frequently. The branched burners are positioned under a special double-layer refractory surface which, thanks to an air gap, distributes the heat developed by the burner, thus ensuring perfect baking uniformity.



Double refractory deck

The baking surface in the gas-powered serieP models is built using a special double refractory brick with an air cavity in the center to diffuse the heat; this way the burner flame does not come into direct contact with the baking surface (top refractory brick deck) but only with the bottom deck.



serieT

C O N V E Y O R

**The conveyor oven with the best
baking quality in the world.**

**Perfect baking for pizza and many other products.
The highest speed with the best energy saving: -30%.**

The Project

serieT conveyor is the perfect tool in terms of ease of use: extraordinary baking quality, incredibly high productivity in small dimensions, top energy efficiency in the maximum possible silence. It's a multifaceted and versatile baking tool: ideal for all types of products from pizza, bakery, gastronomy, optimal for serial and continuous use.

Design

serieT range is characterized by a linear and iconic design, born from the need to create a look expressing both greater solidity and the highest technological level. Cleaner lines coupled with a continuous and smooth surface, a rationalization of control panel shapes and the new minimal handle have been designed to contain the overall dimensions of the oven, that is stackable up to three chambers for greater flexibility without requiring more space.

The black color applied to the various details was used both to enhance the stainless steel and to make the base look more solid, also thanks to the new screen-holder pocket, a functional element connecting the two front legs.

Black is re-proposed both with a silk-screen printing on the glass of the door and in the faceplates on side panels, and with the use of the BlackBar Design logo, an iconic element for the whole range: T64E, TT96E and TT98E.

The abbreviation TT expresses the concept of 2 ovens in 1: thanks to the 2 fans and 2 thermocouples, it is possible to monitor baking at any moment — ideal for a perfect result over time.



MACRETTI

serieT

CONVEYOR

T64E

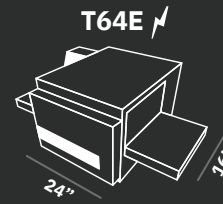
The conveyor oven with the best baking quality in the world.

Perfect baking for pizza and many other products in limited spaces. The shortest baking time with the best energy saving: -30%

Compact dimensions

T64 is a cutting-edge countertop conveyor that guarantees the best baking quality by combining energy savings with small dimensions in order to fit work spaces requiring minimum dimensions.

- Dual-Temp® baking mode
- Adaptive-Power® technology
- Cool-Around® external surface
- Eco-Smartbaking® technology
- Eco-Standby® working time control
- Low noise level
- 100 customisable programs
- STEP discontinuous baking cycle
- Lock function
- USB slot for Data-Feed® updates
- Online management Remote-Master®
- Spring tensioned conveyor belt
- On/off weekly program
- T64E ventless patented



serieT	T64E
Ext. dimensions (WxDxH):	48x34x42
Support with castors height:	23"
Baking surface:	2,15 ft2
Baking capacity (pizza Ø 13"):	25/h
Weight (support excluded):	205 lb
Standard power supply:	AC V240 3ph
Optional power supply:	AC V208 3ph
Maximum power:	6,9 kW/deck
Average power consumption:	3,5 kWh/deck



Adaptive-Power® Technology

Constant and proportional power adjustment based on the actual needs of product quantities in the oven. This way, optimal efficiency and reduced consumption are secured.

Dual-Temp® Technology –PATENTED–

Independent regulation and control of the ceiling and deck temperatures, ideal for optimal baking of gastronomy products.





Cool-Around® Technology –PATENTED–



Heat loss is minimized by the exclusive thermal insulation Cool-Around® Technology. All the heat generated by the oven is actually used for baking ensuring the maximum energy efficiency: heat is kept inside baking chamber and external surfaces are kept cold for greater safety.

Best-Flow® System –PATENTED–



A special system has been created inside the baking chamber in order to divert and convey heat flows. It consists of a diaphragm and a labyrinth: Best-Flow® System. This solution prevents uncontrolled air recirculation around the products while they are baking.

serieT

CONVEYOR

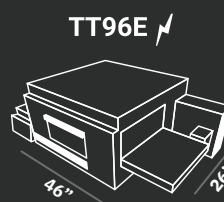
TT96E - TT98E

The conveyor oven with the best baking quality in the world.

**Perfect baking for pizza and many other products.
The shortest baking time with the best energy saving: -30%**

Extremely fast and effective, TT96E and TT98E are the ideal ovens for large productions, stackable up to three chambers in order to increase productivity without the need for additional space. TT96E and TT98E – characterized by 4 temperature probes – monitor baking at all times, for a perfect result over time. With low consumption up to 30% less than competitors, they testify to Moretti Forni's commitment to sustainability.

- Dual-Temp® baking mode
- Adaptive-Power® technology
- Cool-Around® external surface
- Eco-Smartbaking® technology
- Eco-Standby® working time control
- Low noise level
- 100 customisable programs
- STEP discontinuous baking cycle
- Lock function
- USB slot for Data-Feed® updates
- Online management Remote-Master®
- Spring tensioned conveyor belt
- Smart baking with 4 sensors on TT/E
- On/off weekly program



serieT	TT96E	TT98E
Ext. dimensions (WxDxH):	80x47x48	80x60x48
Support with castors height:	23"	23"
Baking surface:	6,35 ft ²	7,96 ft ²
Baking capacity (pizza Ø 13"):	100/h	125/h
Baking capacity (pizza Ø 18"):	38/h	48/h
Weight (support excluded):	655 lb	790 lb
Standard power supply:	AC V240 3ph	AC V240 3ph
Optional power supply:	AC V208 3ph	AC V208 3ph
Maximum power:	17,8 kW/deck	21,8 kW/deck
Average power consumption:	7,8 kWh/deck	8,8 kWh/deck



Adaptive-Power® Technology

Constant and proportional power adjustment based on the actual needs of product quantities in the oven. This way, optimal efficiency and reduced consumption are secured.

Dual-Temp® Technology –PATENTED–

Independent regulation and control of the ceiling and deck temperatures, ideal for optimal baking of gastronomy products.



Cool-Around® Technology –PATENTED–

Heat loss is minimized by the exclusive thermal insulation Cool-Around® Technology. All the heat generated by the oven is actually used for baking ensuring the maximum energy efficiency: heat is kept inside baking chamber and external surfaces are kept cold for greater safety.



Best-Flow® System –PATENTED–

A special system has been created inside the baking chamber in order to divert and convey heat flows. It consists of a diaphragm and a labyrinth: Best-Flow® System. This solution prevents uncontrolled air recirculation around the products while they are baking.



“Heat is an ingredient.®

For the perfect result, it needs to be of the utmost quality.”

Massimo

This value is subject to variation according to the way in which the equipment is used.

NOTE: MORETTI FORNI SPA reserves the right to modify the characteristics of the products illustrated in this publication without prior notice.