

NEAPOLIS 6

Electric oven for pizzeria



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Additional tray holder slides for Proofer
- Heavy Duty Pack

EXTERNAL CONSTRUCTION

- Sheet steel structure coated with high-temperature epoxy powder paint finish
- External panelling with "post-industrial" finish
- "Inox Vintage" coated front panel
- Black granite landing with slot for thermal bridge break
- Cast-iron oven opening
- Rounded fume hood with Neapolis[®] design
- Black coated stainless steel cylindrical flue
- Front-facing digital control panel and retractable sliding panel

INTERNAL CONSTRUCTION

- Oven chamber made from refractory material
- 5.5cm thick patented slab with interchangeable 'Biscuit' baking surface positioned on top of heating plate made from perforated refractory material
- Resistors inserted inside the ceiling and floor perforated refractors
- Patented High-density dual insulation for high temperatures
- Insulation with heated joints and a COOL AROUND[®] TECHNOLOGY air space

FUNCTIONING

- Heating via bare-wire coil resistors with optimised temperature balancing
- Maximum temperature of 510°C (950°F)
- Patented Self-stabilising internal deflectors situated on dome oven chamber surface to minimise leakage and ensure uniform heat distribution
- Electronic temperature management with independent adjustment of ceiling and floor
- Continuous temperature monitoring with thermocouple
- Steam draught adjustable via a manual valve

STANDARD EQUIPMENT

- Removable oven chamber stainless-steel door, with increased insulation and heat-resistant handle
- Stainless-steel door supports
- Protected lighting thanks to hidden double halogen lamps
- Lateral refractory protection in oven chamber opening
- Daily power-on timer
- ECO-STAND BY TECHNOLOGY[®] for work breaks
- 20 customisable programs
- Pre-set programs: temperature rises, average setting, maximum setting, heat-regulation cleaning
- Separate max. temperature safety device
- Anchoring system for lifting
- Proofer with internal lighting and hidden controllable castor wheels



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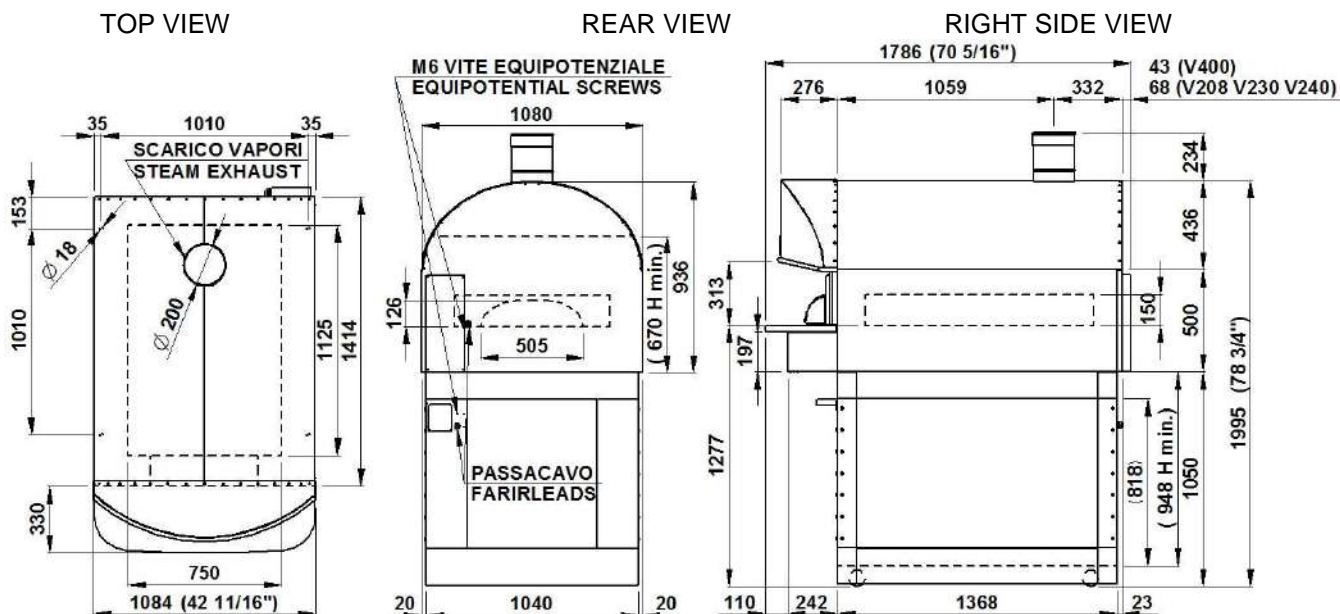
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NEAPOLIS 6

(assembled with Proofer height 1050mm)



Please note: The dimensions shown in these diagrams are in millimetres.

SPECIFICATIONS

The appliance comprises one baking element and an Proofer. The oven's baking surface is made from "Biscuit" material, allowing for perfect heat distribution across, making this oven particularly suitable for Neapolitan-style pizzas. Temperature regulation is electronic, the ceiling and floor bare-wire coil resistors can be independently controlled. The oven is equipped with a removable door for high-insulation closure. The maximum temperature of the baking chamber is 510°C (950°F). The Proofer consists of a coated steel structure, equipped with hidden controllable castor wheels. The Proofer's maximum temperature is 65°C (150°F).

All the data provided below refers to the configuration with 1 baking chamber

DIMENSIONS

External height	1995mm (78 3/4")
External depth	1786mm (70 5/16")
External width	1084mm (42 11/16")
Weight	525kg (1160lb)
Baking surface	0,84m ² (9ft ²)

SHIPPING INFORMATION

Packed in wooden crate	
Height	2200mm (87")
Depth	1940mm (77")
Width	1280mm (51")
Weight	(525+100)kg (1160+220)lb

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

<i>Standard feeding</i>	
A.C. V240 3ph	
<i>Feeding on request</i>	
A.C. V208 3ph	
Frequency	60Hz
Max power	14,35kW/DECK
*Average power cons	6,5kWh
Ampère Max	
	34,5A/DECK (V240 3ph)
	39,9A/DECK (V208 3ph)
Connecting cable	
	(8AWG/DECK)
Power supply Proofer	
A.C. V(208/240) 1ph 60 Hz	
Potenza max	1,8kW
*Average power cons	0,9kWh
(14AWG - Ampère Max 7,5A)	

TOTAL BAKING CAPACITY

Pizza diameter	330mm (13")
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In case of separate packaging for 6 aerial shipments:

PROOFER CAPACITY

Container inch (23x15 H2 3/4) max	12
Container inch (23x15 H4) max	12
Container inch (23x15 H5) max	12

Oven	
Height	1300mm (52")
Depth	1940mm (75")
Width	1280mm (51")
Weight	(400+70)kg (880+160)lb
Proofer	
Height	1300mm (52")
Depth	1940mm (75")
Width	1280mm (51")
Weight	(125+70)kg (280+160)lb



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

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