TABLE OF CONTENTS

BAKERY 2
Conveyor & Dome Pizza Oven 2

BAKERY







CONVEYOR & DOME PIZZA OVEN



MORETTI FORNI ELECTRIC PIZZA OVENS, OPTION OF NEAPOLIS 6 & 9 ~ NEAPOLIS

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES:

- MAXIMUM TEMPERATURE 950°F (510°C)
- BAKING CHAMBER IN REFRACTORY BRICKS
- ADJUSTABLE INTERNAL DEFLECTORS
- “BISCOTTO” CLAY BAKING SURFACE
- BUILT-IN HEATING ELEMENTS IN THE REFRACTORY DECK
- DUAL-POWER® TEMPERATURE MANAGEMENT OF CEILING AND DECK
- POWER TECHNOLOGY WORKLOAD PEAKS CONTROL
- ECO-STANDBY® WORK BREAKS TIME CONTROL
- HIGH-DENSITY INSULATION
- COOL-AROUND® EXTERNAL SURFACES
- MANUAL STEAM VALVE
- DAILY POWER-ON TIMER
- 20 CUSTOMIZABLE PROGRAMS
- INTERNAL LIGHTING
- SELF-CLEANING PROGRAM

Read More
SKU: NEAPOLIS_6 & 9



MORETTI FORNI CONVEYOR PIZZA OVEN, STACKABLE ~ T75E

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

FEATURES

FUNCTIONING

- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product ADAPTIVE-POWER® TECHNOLOGY
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 high sensitive thermocouples DUAL-TEMP® TECHNOLOGY
- Labyrinth ducting pipe BEST-FLOW ® SYSTEM



- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 2 to 20 minutes and feed-back control at the option of belt standstill
- Programmable electronic function management ECO-SMARTBAKING®
- Maximum temperature reached 400°C (752°F)
- System for additional forced air cooling of the surround

Read More
SKU: T75E

MORETTI FORNI CONVEYOR PIZZA OVEN, STACKABLE ~ T64E



For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



FEATURES

FUNCTIONING

- Heated by armoured heating elements
- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product ADAPTIVE-POWER® TECHNOLOGY
- Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 high sensitive thermocouples DUAL-TEMP® TECHNOLOGY
- Air blowing system using stainless steel fan
- Conveyor belt with speed adjustable from 30” to 20 minutes and feed-back control at the option of belt standstill
- Programmable electronic function management ECO-SMARTBAKING®
- Maximum temperature reached 320°C (608°F)
- Independent system for additional forced air cooling of the components with low noise

Read More
SKU: T64E

INDEX

M

MORETTI FORNI CONVEYOR PIZZA OVEN, STACKABLE ~ T64E 3
MORETTI FORNI CONVEYOR PIZZA OVEN, STACKABLE ~ T75E 2
MORETTI FORNI ELECTRIC PIZZA OVENS, OPTION OF NEAPOLIS 6 & 9 ~ NEAPOLIS 2