

Neapolis

510 °C

**MORETTI
FORNI**
The SmartBaking Company®

The perfect baking.

- Neapolis is the new oven designed by Moretti Forni. We used all of our experience to give the highest temperature ever seen in a electric oven: 510°C.
- Neapolis allows you to bake a pizza in less than a minute.
- Moretti Forni gained this exceptional result thanks to 70 years of experiences in designing ovens.
- Neapolis: the woodburning oven turns to electric. An exceptional baking instrument with a cutting-edge design that respects tradition.
- Neapolis solves the problem of the firewood's storage and purchase and avoid the environmental pollution caused by unburnt gas.
- Neapolis is equipped with an electronic temperature management: the pizza maker set required temperature and keep this setting for all the time needed. The new-generation software of Neapolis guarantees the perfect baking everytime!
- Neapolis is ready to bake: once connected to power supply, you just need to switch on the smart display to set different temperature of ceiling and floor
- Neapolis respects the environment: the front opening has designed to limit power consumption: just 6.5 kW/h to bake over 200 pizzas per hour.
- Neapolis is made of cutting-edge materials that allows an optimal insulation and in spite of the high temperatures; you can touch the external surface without burning yourself.
- The unique design of Neapolis has been patented worldwide



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Functioning

Maximum temperature of 510°C
 Heating via bare-wire coil resistors with optimised temperature balancing
 Self-stabilising internal deflectors
 Daily power-on timer
 Electronic temperature management with independent adjustment of ceiling and floor
 Continuous temperature monitoring with thermocouple
 Steam draught adjustable via a manual valve
 5.5cm thick slab with interchangeable 'Biscuit' cooking surface positioned on top of heating plate
 Insulation with heated joints and a COOL AROUND® TECHNOLOGY air space
 Removable oven chamber stainless-steel door with heat-resistant handle
 High-density dual insulation
 20 customisable programs
 Eco-Standby Technology®



Dimensions

External height: 93,6 cm
 External depth: 178,6 cm
 External width: 108,4 cm
 Weight: 385 kg
 Baking surface: 0,84 mq

Total baking capacity

Pizza diameter 330mm: 6

Feeding and power

Standard: AC V400 3N
 On request: AC V230 3
 Frequency: 50/60Hz
 Max power: 14,7 KW
 Average power cons: 6,5 KWh

Heat-regulated prover

Feeding: AC V230 1N
 Max power: 1,5 KW
 Average power cons: 0,8 KWh
 Hidden controllable castor wheels
 Additional tray holder slides

