

NEAPOLIS 9

Electric oven for pizzeria



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Tray holder slides for Leavening prover
- Motor for hood vapours extraction 250m3/h
- 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
- Heat-regulated Leavening prover with internal lighting and hidden controllable castor wheels



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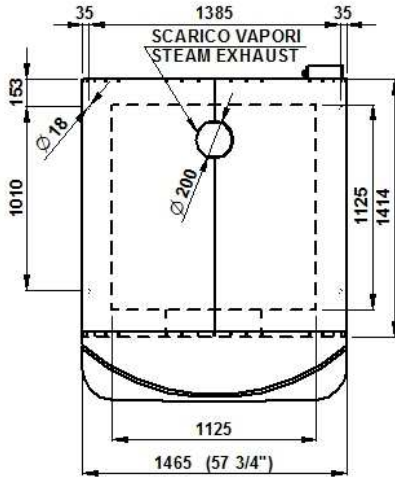
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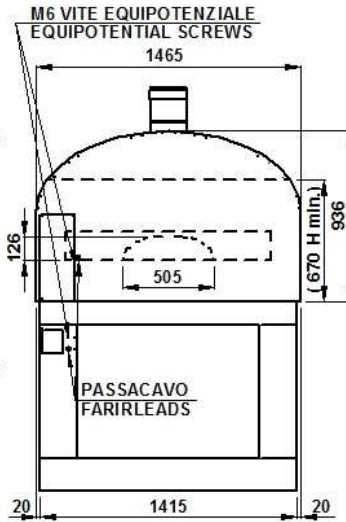
NEAPOLIS 9

(assembled with Leavening prover height 1050mm)

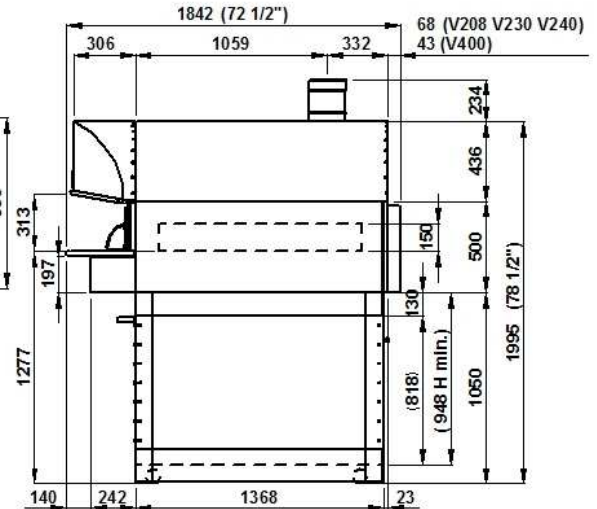
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

SPECIFICATIONS

The appliance comprises one baking element and an Leavening prover. 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 Leavening prover consists of a coated steel structure, equipped with hidden controllable castor wheels. The Leavening prover'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
External depth	1842mm
External width	1465mm
Weight	725kg
Baking surface	1,27m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	2200mm
Depth	2000mm
Width	1680mm
Weight	(725+120)kg

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	21,9kW
*Average power cons	6,8kWh
Connecting cable	

TOTAL BAKING CAPACITY

Pizza diameter 330mm	9
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In case of separate packaging for aerial shipments:

LEAVENING PROVER CAPACITY

Container cm. (60x40 H7) max	24
Container cm. (60x40 H10) max	24
Container cm. (60x40 H13) max	24

Oven	
Height	1300mm
Depth	2000mm
Width	1680mm
Weight	(560+80)kg

Leavening prover	
Height	1300mm
Depth	2000mm
Width	1680mm
Weight	(165+80)kg

tipo H07RN-F	
5x10mm ² (V400 3N)	
4x16mm ² (V230 3)	
Power supply Leavening prover	
A.C. V230 1N 50/60 Hz	
Potenza max	1,5kW
*Average power cons	0,8kWh
Connecting cable type	H07RN-F
3x1,5mm ²	



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

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