



Electric pizza oven

Neapolis consists of a baking unit and a prover. The baking surface is made of "Biscotto" brick, which ensures the perfect heat distribution in all baking areas, making this oven particularly suitable for pizza, from Neapolitan style to the other types; the versatility of operation with the possibility of having a glass door as an accessory for long baking times, allows use to be extended to gastronomy, pastry and bakery products. Electronic temperature management, independent power control of ceiling and floor coiled heating elements. The oven is equipped with a high-insulated removable door to close its mouth. The maximum baking temperature is 510°C (950°F). The prover is made of a painted steel structure, featuring castor wheels with safety break not at sight. Prover maximum temperature is 65°C (150°F).



FUNCTIONING

- Heating via bare-wire coil resistors with optimised temperature balancing
- Maximum temperature of 510°C (950°F)
- Patented inner deflectors situated on the 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

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
- 6 cm thick patented slab with interchangeable 'Biscuit' baking surface positioned on top of heating plate made from perforated refractory material
- Resistor 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

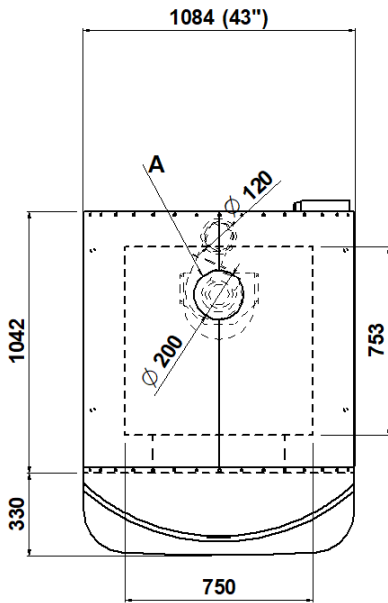
ACCESSORY TO BE PURCHASED AS OPTIONAL

- Tray holder slides for Leavening prover
- Motor for hood vapours extraction 250m3/h
- Heavy Duty Pack for internal oven chamber protection
- Stainless steel door with a special high-temperatures-resistant glass for long baking
- Specific pizza peel and turning peel for Neapolis
- Peel holder with stand for removable door

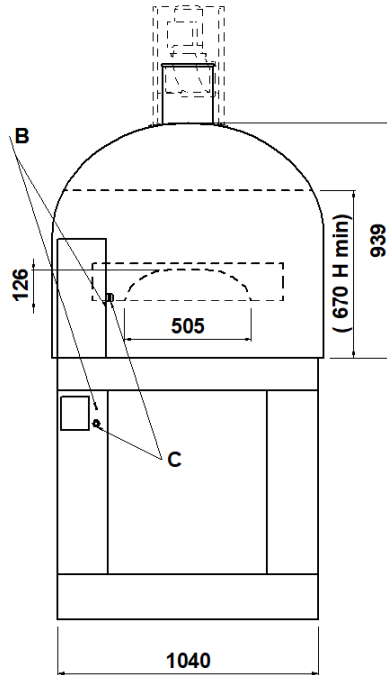
Neapolis 4

(assembled with leavening prover height 1050mm)

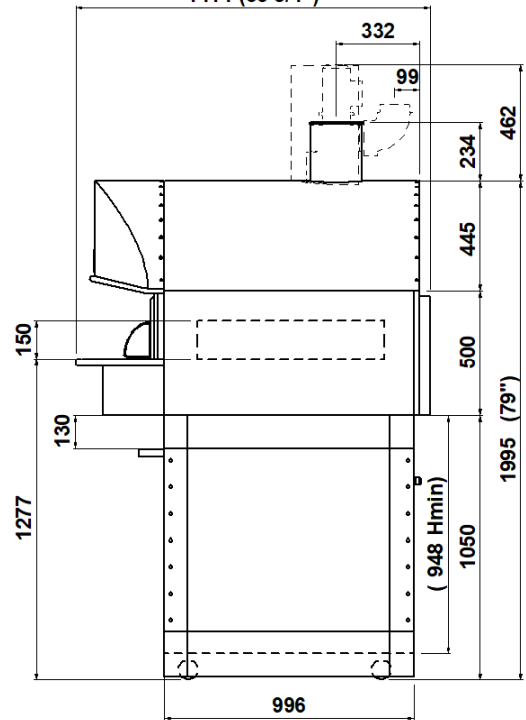
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW
1414 (55 3/4")



NOTE: The dimensions shown in these diagrams are in millimeters.

A
steam exhaust

B
M6
equipotential screws

C
fairleads

EXTERNAL DIMENSIONS

| | |
|-----------------|--------|
| External height | 1995mm |
| External depth | 1414mm |
| External width | 1084mm |
| Weight | 450kg |

INTERNAL DIMENSIONS

| | |
|-----------------|--------------------|
| Internal height | 150mm |
| Internal depth | 753mm |
| Internal width | 750mm |
| Baking surface | 0.56m ² |

TOTAL BAKING CAPACITY

| | |
|----------------------|-----|
| Pizza diameter 330mm | 2+2 |
|----------------------|-----|

LEAVENING PROVER CAPACITY

| | |
|-------------------------------|---|
| Container cm. (60x40 H7) max | 8 |
| Container cm. (60x40 H10) max | 8 |
| Container cm. (60x40 H13) max | 8 |

SHIPPING INFORMATION

| | |
|------------------------|-------------|
| Packed in wooden crate | |
| Height | 2200mm |
| Depth | 1570mm |
| Width | 1280mm |
| Weight | (450+110)kg |

In case of separate packaging for aerial shipments:

| | |
|--------|------------|
| Oven | |
| Height | 1300mm |
| Depth | 1570mm |
| Width | 1280mm |
| Weight | (350+60)kg |

| | |
|------------------|------------|
| Leavening prover | |
| Height | 1300mm |
| Depth | 1570mm |
| Width | 1280mm |
| Weight | (100+65)kg |

FEEDING AND POWER

| | |
|-------------------------------|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| A.C. V230 1N | |
| Frequency | 50/60Hz |
| Max power | 12kW |
| * Average power cons. | 4,4kWh |
| Connecting cable | |
| type H07RN-F | |
| 5x6mm ² (V400 3N) | |
| 4x10mm ² (V230 3) | |
| 3x16mm ² (V230 1N) | |
| Power supply Leavening prover | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1kW |
| *Average Power cons. | 0.5kWh |
| 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