



## CORE Refining® oven

Core consists of a deck specifically designed for Refining®, using Condecktion® technology, which is the combination of static heating elements and controlled ventilation. This grants a direct heat distribution over the entire surface of the deck, for direct baking or baking with trays. The oven control is located on a removable tablet that can manage several interconnected modules. Electronic temperature management. Bottom-hinged door with tempered crystal glass for a perfect view of the product being heated.

Core is stackable and also available with hood on request.  
Maximum chamber temperature: 290°C.



### FUNCTIONING

- Heating by high-performing armoured heating elements combined with Condecktion® counter-rotating fans
- Separate power management of ceiling and floor Dual-Power® Technology
- Ventilation management and control
- Preset Refining® cycles
- SmartDeck™ with continuous self-adjustment of heating element power according to the presence and type of product being baked
- UI with intuitive sliders that makes customisation of the baking result easy. Mapping is optimised for every product
- PID power control allows automatic adjustment of the energy required according to the quantity of product being baked AdaptivePower® Technology
- Self-limited temperature of 290°C (550°F)
- Continuous temperature measurement via thermocouple
- PowerCleaning™ function

### CONSTRUCTION

- Structure made in folded stainless steel
- Side panes in pre-painted metal sheet
- Bottom-hinged stainless steel door
- Tempered crystal glass
- Painted stainless steel handle
- Removable oven control tablet
- Refractory brick baking surface
- Side and top internal structure made of aluminised steel
- Internal rear-view mirrors made of reflecting steel suitable for high temperatures
- Heat insulation CoolAround® Technology

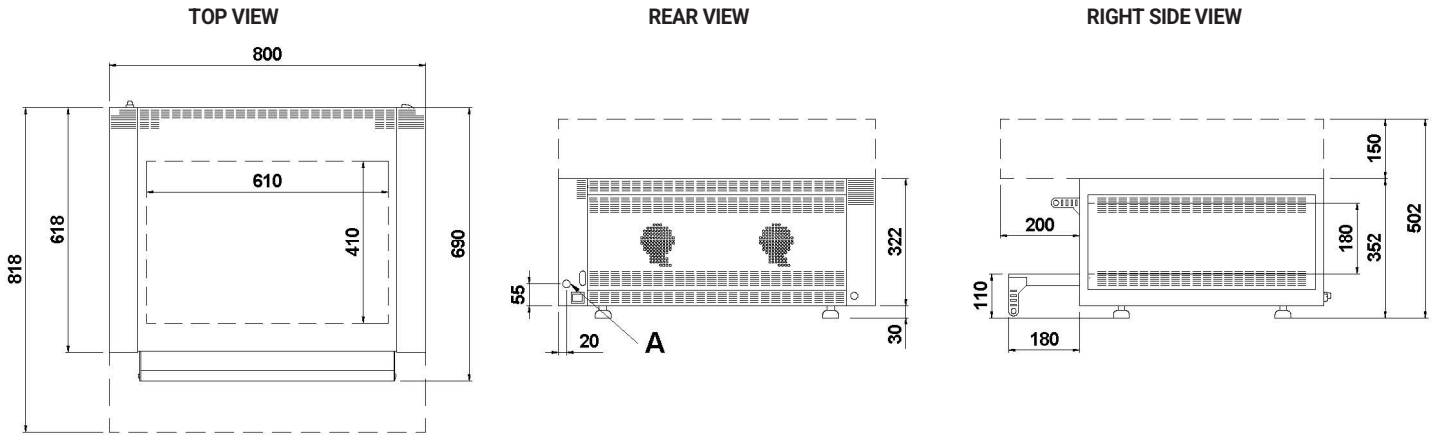
### STANDARD EQUIPMENT

- Multilanguage, antiglare, colour tablet TFT Touch 10.1" IPS
- Customisable Refining® cycles
- Auto EcoStandby™ for work pauses
- Auto PowerBooster™ for work peaks
- Customisable Hotkey
- ReadyToGo Timer, optimised switch on based on baking time set. Up to two daily programmable start and stop.
- Self-diagnosis with error message on the tablet
- Baking Timer
- Maximum temperature independent safety device
- USP port and WiFi module for software update

### ACCESSORIES

- Multi-modular composition with interconnection with one tablet
- Ducted hood
- Alloy deck with specific Refining® treatment
- Tablet docking

## CORE



NOTE: the dimensions indicated in the views are in millimetres.

<b>A</b> 3 metres electric cable			
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### EXTERNAL DIMENSIONS

External height	352mm
Ext. height with hood	502mm
External depth	618mm
External length	800mm
Weight	50kg

### SHIPPING INFO

Packed in wooden crate:	
Height	510mm
Depth	760mm
Width	840mm
Weight	(50+10)kg

### FEEDING AND POWER

Standard feeding	
A.C. V230 1N	
Frequency	50/60Hz
Max power	4kW
*Average power consumption	1,5kWh
Connecting cable	
type H07RN-F	
3x4mm <sup>2</sup> (V230 1N)	

### INTERNAL DIMENSIONS

Int. height	180mm
Int. depth	410mm
Int. length	610mm
Total baking chamber	0,25m <sup>2</sup>

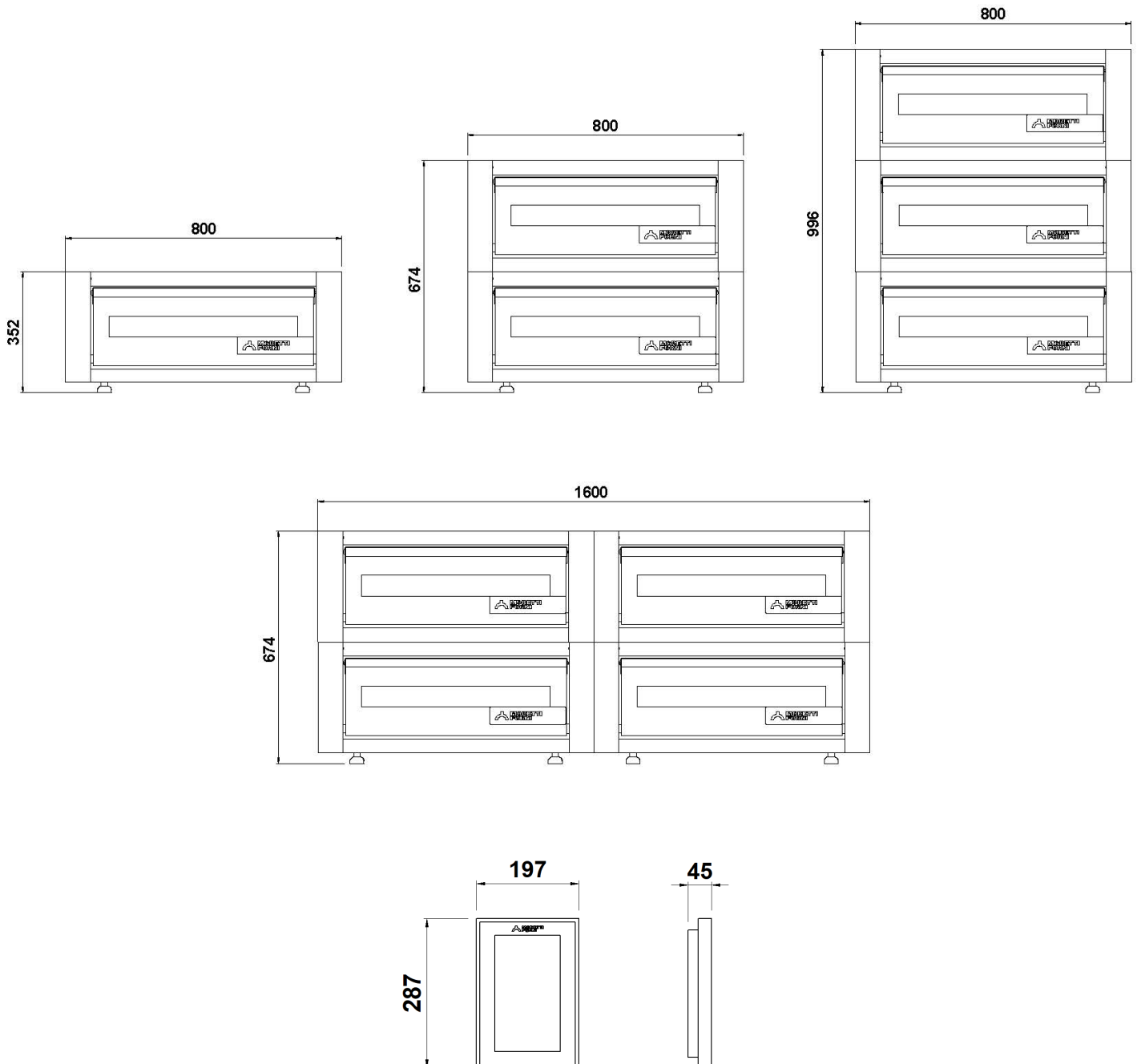
### TABLET 10.1" DIMENSIONS

Height	287mm
Depth	197mm
Width	45mm

\* 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

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### POSSIBLE COMBINATIONS



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