



Morini

The value of the brand.

We have been devising, designing and making ovens since 1946. All with a single aim: perfect cooking.

Today, we can introduce Neapolis 510°C, the world's most powerful electric oven, designed by Moretti to make authentic Neapolitan pizza.





One name, one style.

An exceptional baking tool with a cutting-edge design that respects tradition.

Neapolis: the woodburning oven turns to electric.

Neapolis, a new city for a great civilisation.

Neapolis, a new oven for a great pizza.

The Neapolis oven embodies the centuries of expertise and manual skills that have made the Neapolitan pizza a world-famous lifestyle and food ambassador.

Moretti Forni has studied this tradition to develop a new means that will convey this message of excellence to every corner of the globe.

Starting from the heart of the traditional old centre of Naples, where the Neapolitan pizza was born.

Construction quality.

We have used the best materials and applied the most intelligent solutions to limit power consumption and also respect the environment.

Neapolis is equipped with software to manage a maximum installed power of 14.7 kW to achieve the maximum working temperature in just 1 hour and 45 minutes. And also to consume the absolute essential minimum during use: just 6.5 kW/h.

The insulation materials, vintage stainless steel finishes, an opening in heavy-duty cast iron, black steel hood, baking deck in biscotto di Sorrento clay, and optimised heating elements are all details that explain why Neapolis is an oven that cannot be equalled.





All the power you could want...

We have used all of our experience to give you the highest temperature ever seen in an electric oven: 510°C.

No one has ever gone so far as Moretti Forni to guarantee you maximum temperatures that allow you to bake a Neapolitan pizza in less than 1 minute.

Whether you're thinking about a traditional pizza, a "chariot wheel" pizza, thin-crust pizza, a "pizza canotto" or a crispy base, Neapolis gives you all the power your pizzeria needs.

And it's up to you to decide how much and for how long.

...for a perfect pizza.

All the pizza you want with perfect results, every time and without stopping.

Neapolis is the ideal companion when it comes to making the pizzaiolo's and baker's job much easier.

Powerful, reliable, and tireless. Power can be controlled from the electronic display, meaning you can set the temperature to your requirements and keep this setting for all the time you need, without any worries. The combination of artisan skills and intelligent control, together with patented blades, means you can keep the ideal moisture setting for your pizza and bake all the pizzas you need without stopping.





MORETTI FORNI 510°C

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

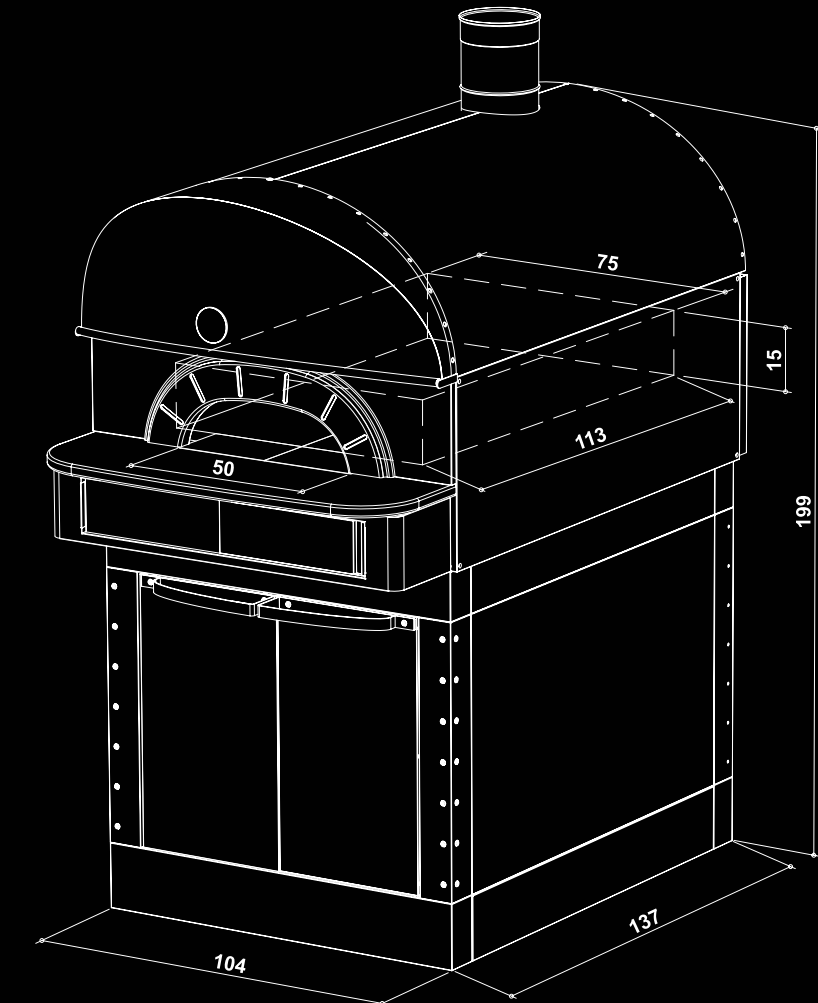
Pizza diameter 330mm:	6
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Feeding and power

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	





"Heat is an ingredient.
For the perfect result, it needs to be of the utmost quality."

Uscio'oro

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The SmartBaking Company®