Neapolis 9

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 Neapolitan pizza. 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 950°F. The prover is made of a painted steel structure, featuring castor wheels with safety break not at sight. Prover maximum temperature is 150°F.

FUNCTIONING

- Heating via bare-wire coil resistors with optimised temperature balancing
- Maximum temperature of 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 led 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 Proofer with internal lighting and hidden controllable castor wheels
- SmartBaking app
- Wifi module for sw update

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

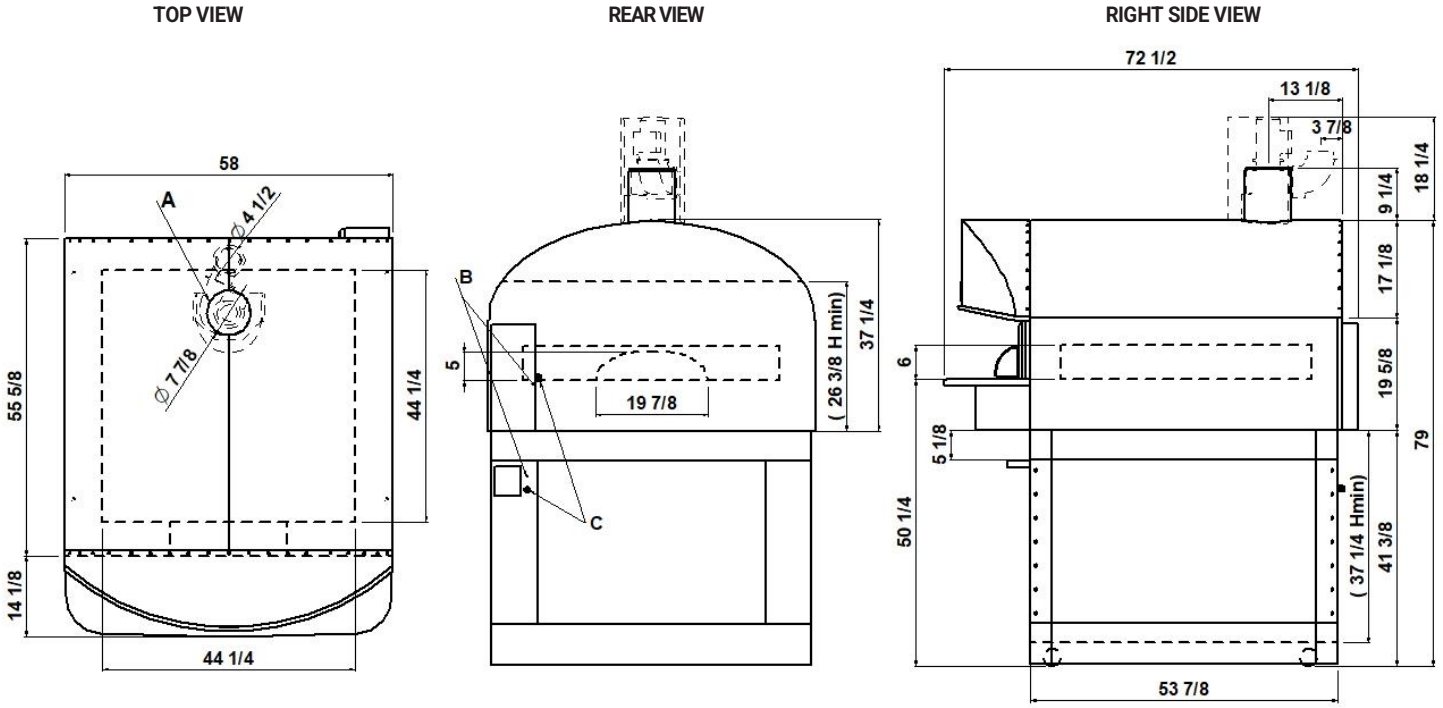
- Oven chamber made from refractory material
- 2 3/8” thick patented slab with interchangeable 'Biscuit' baking surface positioned on top of heating plate made from perforated refractory material
- Resistor inserted inside the ceiling and floor perforated refractors
- Patented High-density dual insulation for high temperatures
- Insulation with heated joints and a COOL AROUND® TECHNOLOGY air space

ACCESSORY TO BE PURCHASED AS OPTIONAL

- Tray holder slides for Proofer
- 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
- Remote-Master® Technology

Neapolis 9

(assembled with Proofer height 41 1/2")



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

A	B	C	
steam exhaust	M6 equipotential screws	fairleads	

EXTERNAL DIMENSIONS

External height	79" (1995mm)
External depth	72 1/2" (1842mm)
External width	58" (1465mm)
Weight	1555lb (705kg)

INTERNAL DIMENSIONS

Internal height	5 7/8" (150mm)
Internal depth	44 9/32" (1125mm)
Internal width	44 9/32" (1125mm)
Baking surface	(13.7ft^2) (1.27mq^2)

TOTAL BAKING CAPACITY

Pizza diameter 13"	6+3

PROOFER CAPACITY

Container inch (23x15 H2 3/4) max	16
Container inch (23x15 H4) max	16
Container inch (23x15 H5) max	16
Trayholder slides max	16

SHIPPING INFORMATION

Packed in wooden crate

Height	87" (2200mm)
Depth	79" (2000mm)
Widht	66" (1680mm)
Weight	1742lb (790kg)

In case of separate packaging for aerial shipments:

Oven

Height	52" (1300mm)
Depth	79" (2000mm)
Widht	66" (1680mm)
Weight	1334lb (605kg)

Proofer

Height	52" (1300mm)
Depth	79" (2000mm)
Widht	66" (1680mm)
Weight	463lb (210kg)

FEEDING AND POWER

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)

Standard feeding
A.C. V208 3ph
Feeding on request
A.C. V240 3ph

Frequency	60Hz
Max power	21,5kW/DECK
*Average power cons.	7,8kWh

Ampère Max
59,7A/DECK (V208 3ph)
51,8A/DECK (V240 3ph)
Connecting cable
(6AWG/DECK)

Power supply Proofer
A.C. V(208/240) 1ph 60 Hz

Max power	1.8kW
*Average Power cons.	0.9kWh

(14AWG – Ampère max 7,5A)

***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