

**Neapolis 510°C**, the world's most powerful electric oven featuring 510 °C maximum temperature to bake authentic Neapolitan pizza, according to the tradition.

Neapolis is designed for those users who prefer baking in oven without door. It reaches the ever-recorded temperature of 510°C in just 90 minutes from starting.

The unique thermal features of Neapolis ensure the best result with maximum energy efficiency: every component is designed to achieve always excellent performances. The baking chamber is entirely made of refractory bricks, with an interchangeable thick biscuit deck.

The coiled heating elements with optimized thermal balancing are inserted inside the thick refractory brick on the deck and on the ceiling.

The high-density insulation together with thermal joints and the air gap created with the exclusive Cool-Around Technology ensure energy efficiency. Heat is kept inside baking chamber and you can touch the external surface without burning.

Adjustable deflectors are placed on the ceiling of the baking chamber. They can be calibrated not only to simulate contact electrification and minimize heat dispersion, but also to optimize the thermodynamic flows and maintain the right level of humidity inside the chamber. This is an exclusive and patented Moretti Forni's technology which allows you to save up 30% less of power consumption.

Neapolis is equipped with a thick stainless steel removable door to place in front of the oven during power-up and during work break. The insulation makes the handle cold to the touch and safe to use.

A sophisticated electronic temperature management controls the operation of the oven. The front-facing sliding panel hides and protects the control panel while provides easy-accessibility. You can set temperature and power of both deck and ceiling from control panel or you can choose one of the preset programs.

It is possible to activate the Eco Stand-By® Technology when work pauses occur.

In addition the operator can program through daily timer the automatic switch-on of the oven.

During peak of work there is Power® Technology: an instant additional energy-storage to guarantee the same quality of baking even in overloaded conditions.

Thanks to Neapolis 510°C, Moretti Forni boasts a complete range of SmartBaking units for pizza to meet all customers' needs.

**MORETTI FORNI SPA**

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