

The wood-burning oven turns electric

At **Simò Pizza** in New York for an event dedicated to **Neapolitan pizza**
with pizza Chef **Diego Vitagliano**, number one in Italy

Neapolis®, electric oven: **FAST / CONSISTENT / LABOR SAVING**

07 September NYC, at the well-known **Simò Pizza restaurant, 75 University Place**, Moretti Forni will celebrate **Neapolis®**, the most powerful electric oven in the world that reaches 950°F, ideal for baking Neapolitan pizza and highly performing. The special guest joining this exclusive event will be **Diego Vitagliano**, winner of 50 Top Pizza Italy 2023 and recognized as one of the most talented in Europe and the world.

With Neapolis, the wood-burning oven becomes electric with innumerable advantages from the **speed of baking**, to the **replicability of high quality** in every situation and the **extreme ease of management** that makes it suitable even for less experienced operators.

Diego, as a professional chef, understands very well how technology can make the difference and be a fundamental booster for a successful business. He collaborated with the company in the birth and development of **Neapolis®**.

At this free event, open to all pizza makers and influencers, you will have the opportunity not only to taste one of the world's best known and delicious pizzas, but also to see how tech innovation makes all the difference.

Moretti Forni is the leading company for high quality and made in Italy pizza and baked products technologies. Since 1946 the mission has been to make every preparation perfect by applying the precise harmony between innovation and experience: SmartBaking®. Also based in Miami (USA), Moretti Forni accompanies its partners in defining the ideal business and layout, supporting them throughout the entire process. A true solution provider in the baking field: pizza, pastry, bakery, but also gastronomy.