



Pizza Ovens

Pastry Tools

Conveyor Ovens

Pastry & Bakery Ovens

Combi Ovens

Steam Ovens and Proofer

Multi-technology Ovens

Industrial Ovens



PIZZA OVENS



PIZZA TOOLS

serieT
CONVEYORSCONVEYOR
OVENSserieP
PASTRYserieR
ROTARYCORE
Conduction TechnologyPASTRY &
BAKERY
OVENS

QUBI

NEVO

COMBI
OVENSPROOFER &
STEAM OVENS

PRÁTICA

MULTI-
TECHNOLOGY
OVENS

POLIN

INDUSTRIAL
OVENS



NEAPOLIS | OVENS





**MORETTI
FORNI**
The SmartBaking Company®



M
AM GROUP



NEAPOLIS | PIZZA OVENS





Moretti Forni present **Neapolis®**, the only electric oven for Neapolitan Pizza that reaches the max temperature of 510°C. The oven is able to keep the heat exactly at the pre-set temperature. This is a fundamental element especially during the busiest moments of a pizzeria when the service needs to provide customers with precision and obviously a perfectly baked pizza.

Neapolis® has been designed to reproduce exactly the taste of authentic Neapolitan Pizza baked in a wood fired oven; the modern and slender design integrate perfectly with the frenetic style of modern catering, the vintage touch brings us back to the pleasures of tradition. The most famous Italian and international pizza makers immediately embraced the new technology of Neapolis® that revolutionizes the way of making Neapolitan pizza.

Standard Features

- Complete with: fume capturing hood, oven chamber and prover
- Steel construction coated with high temperature powder coating
- Cast iron opening with insulated door
- Black granite ledge
- Front facing controls with retractable cover
- Electronic controls with digital display and separate prover controls
- Entire chamber in refractory brick - floor is 55mm thick
- Double high-density insulation
- Reinforced internal lighting
- Max temperature 510°C - ideal for Neapolitan style pizzas
- Baking programs & timers
- Economy mode - Power mode - Auto switch on and cleaning programs
- Separate ceiling and floor



Model	Capacity (Ø30cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
NEAP4	4	750 x 753 x 150	1084x 1414 x 2229	450	415V, 3N, 12kW 16.8A
NEAP6	6	758 x 1116 x 150	1084 x 1786 x 2229	525	415V, 3N, 12.9kW 18A
NEAP9	9	1125 x 1125 x 150	1465 x 1842 x 2229	725	415V, 3N, 21.9kW 32A

Optional features

Code	Option
0A000990	Kit with motor for vapour extraction
0A000750	Self condensing hood (Separate unit)
0A001560	Additional Trayholder Slides - Neapolis 4
0A000340	Additional Trayholder Slides - Neapolis 6 & 9
68010710	Removable Stainless steel door with special glass front panel

SERIE S | PIZZA OVENS

 **MORETTI
FORNI**





serieS uses **ECO Smartbaking® Technology** that allows shorter working time and energy saving never seen before in a traditional electric deck oven. Cutting edge materials and innovative insulation systems have been implemented to reduce the amount of heat loss.

The electronic control is easy and intuitive thanks to the colour, user-friendly graphic display. The serieS has an unmistakable style: revolutionary in design, stainless steel and smooth surfaces to maintain cleanliness and an excellent internal visibility with double lighting.

International patents and exclusive applications distinguish serieS:

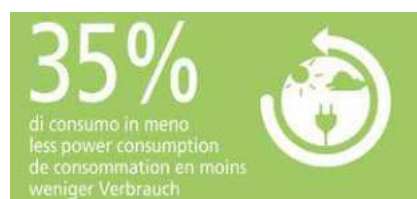
Adaptive Power® Technology automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed.

With the exclusive **Dual-Temp® Technology** it is possible to separately manage the temperatures of ceiling and floor, for a perfect baking process with any type of product.

The revolutionary **Smart-Baking® Technology** allows the user to separately manage the power of ceiling and floor. The exclusive functionalities introduced by Moretti Forni make serieS a suitable solution for any needs.

With the **Power-Booster® Technology** it is possible to efficiently manage the peak periods; for partial loads, the **Half-Load® Technology** allows to switch off the part of the chamber not in use and the **Eco-Standby® Technology** is the new innovative function for the breaks/quiet periods.

serieS Standard Features



SerieS Technology	Description
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
 Dual-Temp® Technology	Control 2 temperatures for Optimum cooking
 Dual-Power® Technology	Seperate Ceiling and Floor Power
 Power-Booster® Technology	Extra power for peak periods
 Half-Load® Technology	Use half of the deck for partial loading
 Eco-Standby® Technology	Reduces consumption dramatically during quiet periods

serieS Single Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, single chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Chamber Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
COMP S50E/1/S	2	435 x 735 x 160	890 x 1443 x 1660	225	415, 3N, 5.1kW, 7.5A
COMP S100E/1/S	4	950 x 735 x 160	1365 x 1443 x 1660	327	415V, 3N, 9kW, 12.5A
COMP S120E/1/S	6	1245 x 735 x 160	1660 x 1443 x 1660	366	415V, 3N, 12kW, 17A
COMP S140E/1/S	9 6 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1660	510	415V, 3N, 16kW, 22.3A
COMP S125E/1/S	10	1245 x 1265 x 160	1660 x 1973 x 1660	550	415V, 3N, 17.3kW, 25A

serieS Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Deck) Power (Prover)
COMP S50E/1/L	2	435 x 735 x 160	890 x 1443 x 1660	225	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 6.3A
COMP S100E/1/L	4	950 x 735 x 160	1365 x 1443 x 1660	327	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A
COMP S120E/1/L	6	1245 x 735 x 160	1660 x 1443 x 1660	366	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A
COMP S140E/1/L	9 6 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1660	510	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A
COMP S125E/1/L	10	1245 x 1265 x 160	1660 x 1973 x 1660	550	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A

serieS Double Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, double chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck)
COMP S50E/2/S	4	435 x 735 x 160	890 x 1443 x 1870	335	415, 3N, 5.1kW, 7.5A
COMP S100E/2/S	8	950 x 735 x 160	1365 x 1443 x 1870	476	415V, 3N, 9kW, 12.5A
COMP S120E/2/S	12	1245 x 735 x 160	1660 x 1443 x 1870	537	415V, 3N, 12kW, 17A
COMP S140E/2/S	18 12 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1870	751	415V, 3N, 16kW, 22.3A
COMP S125E/2/S	20	1245 x 1265 x 160	1660 x 1973 x 1870	794	415V, 3N, 17.3kW, 25A

serieS Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck) Power (Prover)
COMP S50E/2/L	4	435 x 735 x 160	890 x 1443 x 1870	335	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 6.3A
COMP S100E/2/L	8	950 x 735 x 160	1365 x 1443 x 1870	476	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A
COMP S120E/2/L	12	1245 x 735 x 160	1660 x 1443 x 1870	537	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A
COMP S140E/2/L	18 12 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 1870	751	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A
COMP S125E/2/L	20	1245 x 1265 x 160	1660 x 1973 x 1870	794	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A

serieS Triple Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, triple chamber & stand
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sand blasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck)
COMP S50E/3/S	6	435 x 735 x 160	890 x 1443 x 2030	445	415, 3N, 5.1kW, 7.5A
COMP S100E/3/S	12	950 x 735 x 160	1365 x 1443 x 2030	616	415V, 3N, 9kW, 12.5A
COMP S120E/3/S	18	1245 x 735 x 160	1660 x 1443 x 2030	699	415V, 3N, 12kW, 17A
COMP S140E/3/S	27 18 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 2030	981	415V, 3N, 16kW, 22.3A
COMP S125E/3/S	30	1245 x 1265 x 160	1660 x 1973 x 2030	960	415V, 3N, 17.3kW, 25A

serieS Triple Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, Triple chamber & prover
- Stainless steel construction with high-density insulation
- Colour multi-language LCD display
- Sandblasted baking floor
- Reinforced double internal lighting
- Max temperature 450°C
- 100 baking programs & double timer
- Standby, boost and half load functions
- Turn on timer and cleaning mode



Model	Capacity (Ø35cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck) Power (Prover)
COMP S50E/3/L	6	435 x 735 x 160	890 x 1443 x 2030	445	415, 3N, 5.1kW, 7.5A 240V, 1N, 1.5kW, 6.3A
COMP S100E/3/L	12	950 x 735 x 160	1365 x 1443 x 2030	616	415V, 3N, 9kW, 12.5A 240V, 1N, 1.5kW, 6.3A
COMP S120E/3/L	18	1245 x 735 x 160	1660 x 1443 x 2030	699	415V, 3N, 12kW, 17A 240V, 1N, 1.5kW, 6.3A
COMP S140E/3/L	27 18 (45cm/18")	1400 x 935 x 160	1815 x 1408 x 2030	981	415V, 3N, 16kW, 22.3A 240V, 1N, 1.5kW, 6.3A
COMP S125E/3/L	30	1245 x 1265 x 160	1660 x 1973 x 2030	960	415V, 3N, 17.3kW, 25A 240V, 1N, 1.5kW, 6.3A

serieS Optional Features & Accessories

Code	Option
Industrial type finishing (see below) Contact for pricing (02) 9707 2977	
0E050070	Kit with motor for vapour extraction (for hood)
Self Condensing Hood Contact for pricing (02) 9707 2977	
Contact Us for Code	Trayholder Slides for Stand - pair



SERIE P | PIZZA OVENS





The P110G and P150G are energy saving, have high productivity and are totally safe. By using the finest technology comes serieP (GAS), an excellent work tool suitable for intensive use with a high quality standard that is respectful of the environment. It's the combination of many features that make the difference between a good product and a perfect working tool: this is why serieP (GAS) is able to go beyond the strictest safety standards required by gas regulations.

A special double refractory deck with a vacuum in the middle distributes heat coming from the burner, allowing for even baking. The heat generated by the burner rises up on the sides and to bake the top of the product, and then escapes through the special chimney. The P110G is available in natural gas or LPG and 2 different sizes, the P150G available in Natural gas and LPG in just the one size.

P110G Single Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, single chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
COMP P110G A/1/S	6	1100 x 738 x 180	1470 x 1450 x 1736	328	240V, 1N, 82Mj/h, 10A
COMP P110G B/1/S	9	1100 x 1100 x 180	1470 x 1850 x 1736	423	240V, 1N, 99Mj/h, 10A

P110G Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Deck) Power (Prover)
COMP P110G A/1/L	6	1100 x 738 x 180	1470 x 1450 x 1736	328	240V, 1N, 82Mj/h, 10A 240V, 1N, 1.5kW, 6.3A
COMP P110G B/1/L	9	1100 x 1100 x 180	1470 x 1850 x 1736	423	240V, 1N, 99Mj/h, 10A 240V, 1N, 1.5kW, 6.3A

P110G Double Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, double chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck)
COMP P110G A/2/S	12	1100 x 738 x 180	1470 x 1450 x 2075	516	240V, 1N, 82Mj/h, 10A
COMP P110G B/2/S	18	1100 x 1100 x 180	1470 x 1850 x 2075	680	240V, 1N, 99Mj/h, 10A

P110G Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck) Power (Prover)
COMP P110G A/2/L	12	1100 x 738 x 180	1470 x 1450 x 2075	516	240V, 1N, 82Mj/h, 10A 240V, 1N, 1.5kW, 6.3A
COMP P110G B/2/L	18	1100 x 1100 x 180	1470 x 1850 x 2075	680	240V, 1N, 99Mj/h, 10A 240V, 1N, 1.5kW, 6.3A

P110G Triple Deck Oven on Stand

Standard Features

- Complete with: fume capturing hood, triple chamber, stand & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Per Deck)
COMP P110G A/3/S	18	1100 x 738 x 180	1470 x 1450 x 2165	690	240V, 1N, 82Mj/h, 10A
COMP P110G B/3/S	27	1100 x 1100 x 180	1470 x 1850 x 2165	918	240V, 1N, 99Mj/h, 10A

P150G Single Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, single chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (Deck) Power (Prover)
COMP P150G A/1	12	1470 x 850 x 180	2000 x 1676 x 1588	486	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A

P150G Double Deck Oven on Prover

Standard Features

- Complete with: fume capturing hood, double chamber, prover & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
COMP P150G A/2	24	1470 x 850 x 180	2000 x 1676 x 2078	766	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A

P150G Triple Deck Oven on Support

Standard Features

- Complete with: fume capturing hood, triple chamber, support & castors
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Sandblasted cooking floor and reinforced double internal lighting
- Max temperature 450°C
- Double refractory deck that allows even baking
- Available in Natural and LPG



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
COMP P150G A/3	36	1470 x 850 x 180	2000 x 1676 x 2168	1013	240V, 1N, 110Mj/h, 10A 240V, 1N, 1.5kW, 6.3A

serieP Gas Optional features

Code	Option
0A390000	Baking vapours exhaust activator
0A000490	Full door width handle (P110G Models)
0A450400	Tray holder slides - A
0A450500	Tray holder slides - B
0A040260	Tray holder slides - P150G





iDeck - “Upgrade Your Work!”



The iDeck line is characterized by intelligent products that are remarkably easy to use, with an excellent quality/price ratio, dynamic design and full functionality. All models are made of stainless steel and are equipped with door with single handrail for easy grip. The cooking floor is Sandblasted refractory brick, just like the more advanced Moretti Forni models. The maximum operating temperature is 450° C: a characteristic that makes iDeck ovens unique in their category.

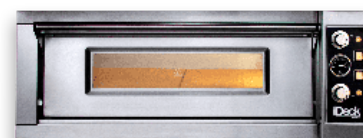
The iDM and iDD models are available in 5 sizes, in either the single or double chambers. They are heated using thick steel plated elements. A separate floor and ceiling temp can be set, thanks to the Dual-Temp® Technology. The floor and ceiling power is also adjustable separately thanks to the Smart-Baking® Technology function. All models are available with an optional prover or a standard support on castors.

iDeck | Electro-Mechanical PM-PD

Single Deck - PM

Standard Features

- Electric single deck oven
- Stainless steel construction
- Easy to use manual controls with temperature thermostat
- Sandblasted cooking floor
- Max temperature 450°C
- Internal lighting
- Spring loaded door with ergonomic handle



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
PM60.60	4	614 x 660 x 140	850 x 921 x 363	80	240V, 1N, 4.2kW, 18A 415V, 3N, 4.2kW, 6A
PM72.72	4 (35cm)	720 x 720 x 140	988 x 1082 x 363	105	415V, 3N, 6kW, 9A
PM65.105	6	660 x 1056 x 140	924 x 1425 x 363	118	415V, 3N, 7.7kW, 11A
PM105.65	6	1056 x 660 x 140	1320 x 1025 x 363	123	415V, 3N, 8.2kW, 12A
PM105.105	9	1056 x 1056 x 140	1320 x 1425 x 363	164	415V, 3N, 11.6kW, 17A

Double Deck - PD

Standard Features

- Electric double deck oven
- Stainless steel construction
- Easy to use manual controls with temperature thermostat
- Sandblasted cooking floor
- Max temperature 450°C
- Internal lighting
- Spring loaded door with ergonomic handle



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
PD60.60	8	614 x 660 x 140	850 x 921 x 660	133	240V, 1N, 8.4kW, 35A 415V, 3N, 8.4kW, 12A
PD72.72	8 (35cm)	720 x 720 x 140	988 x 1082 x 660	175	415V, 3N, 12kW, 17A
PD65.105	12	660 x 1056 x 140	924 x 1425 x 660	208	415V, 3N, 15.4kW, 22A
PD105.65	12	1056 x 660 x 140	1320 x 1025 x 660	200	415V, 3N, 16.3kW, 23A
PD105.105	18	1056 x 1056 x 140	1320 x 1425 x 660	282	415V, 3N, 23.1kW, 33A

iDeck | Electronic PM-PD

Single Deck - iDM

Standard Features

- Electric single deck oven
- Stainless steel construction
- Easy to use electronic controls with digital display
- Separate floor/ceiling temperature
- Separate floor/ceiling power
- Sandblasted cooking floor
- Internal lighting
- Max temperature 450°C
- Spring loaded door with ergonomic handle



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
iDM60.60	4	614 x 660 x 140	850 x 991 x 363	133	240V, 1N, 4.2kW, 18A 415V, 3N, 4.2kW, 6A
iDM72.72	4 (35cm)	720 x 720 x 140	988 x 1152 x 363	175	415V, 3N, 6kW, 9A
iDM65.105	6	660 x 1056 x 140	924 x 1495 x 363	208	415V, 3N, 7.7kW, 11A
iDM105.65	6	1056 x 660 x 140	1320 x 1095 x 363	200	415V, 3N, 8.2kW, 12A
iDM105.105	9	1056 x 1056 x 140	1320 x 1495 x 363	164	415V, 3N, 11.6kW, 17A

Double Deck - iDD

Standard Features

- Electric double deck oven
- Stainless steel construction
- Easy to use electronic controls with digital display
- Separate floor/ceiling temperature
- Separate floor/ceiling power
- Sandblasted cooking floor
- Internal lighting
- Max temperature 450°C
- Spring loaded door with ergonomic handle



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
iDD60.60	8	614 x 660 x 140	850 x 991 x 660	133	240V, 1N, 8.4kW, 35A 415V, 3N, 8.4kW, 12A
iDD72.72	8 (35cm)	720 x 720 x 140	988 x 1152 x 660	175	415V, 3N, 12kW, 17A
iDD65.105	12	660 x 1056 x 140	924 x 1495 x 660	208	415V, 3N, 15.4kW, 22A
iDD105.65	12	1056 x 660 x 140	1320 x 1095 x 660	200	415V, 3N, 16.3kW, 23A
iDD105.105	18	1056 x 1056 x 140	1320 x 1495 x 660	282	415V, 3N, 23.1kW, 33A

iDeck | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit
K60.60	PM-PD60.60 and iDM-iDD60.60
K72.72	PM-PD72.72 and iDM-iDD72.72
K65.105	PM-PD65.105 and iDM-iDD65.105
K105.65	PM-PD105.65 and iDM-iDD105.65
K105.105	PM-PD105.105 and iDM-iDD105.105

Stand with Castors



Model	Models to suit
S60.60	PM-PD60.60 and iDM-iDD60.60
S72.72	PM-PD72.72 and iDM-iDD72.72
S65.105	PM-PD65.105 and iDM-iDD65.105
S105.65	PM-PD105.65 and iDM-iDD105.65
S105.105	PM-PD105.105 and iDM-iDD105.105

iDeck | Accessories

Prover on Castors



Model	Models to suit
L60.60	PM-PD60.60 and iDM-iDD60.60
L72.72	PM-PD72.72 and iDM-iDD72.72
L65.105	PM-PD65.105 and iDM-iDD65.105
L105.65	PM-PD105.65 and iDM-iDD105.65
L105.105	PM-PD105.105 and iDM-iDD105.105

Stacking Kits*

*For 2 ovens

Model	Models to suit
0K180000	PM-PD60.60 and iDM-iDD60.60
0K011330	PM-PD72.72 and iDM-iDD72.72
0K010700	PM-PD65.105 and iDM-iDD65.105
0K010100	PM-PD105.65 and iDM-iDD105.65
0K180400	PM-PD105.105 and iDM-iDD105.105

Other Accessories

Model	Models to suit
Slides	Additional slides for All Stand & Prover sizes

LINK - Specific technology for perfect re-heating

Link represents the necessary connection for a complete solution. It's the first heater with smart technology: it boasts temperature electronic control thanks to two probes (max 280°), independent managing of two chambers with separate control panel and a special algorithm developed to extract the right amount of product humidity.

The Bakingstone deck allows a perfect heat distribution across the entire surface making Link extremely suitable both for direct or in tray heating. Thanks to its compact dimensions (W60 x D58 x H42 cm) Link can be perfectly integrated in any kind of setting.

Benchtop LINK Oven

Standard Features

- Double deck benchtop oven
- Stainless steel construction with high-density insulation
- Electronic controls with digital display
- Refractory cooking floor and internal lighting
- Max temperature 280°C
- Perfect algorithm developed to extract the right amount of humidity
- Independantly controlled chambers



Model	Capacity (Ø30cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
LINK	2	410 x 410 x 100	600 x 585 x 420	43	240V, 1N, 3kW, 12.5A

LILY CODROIPO | OVENS





LILY CODROIPO | PIZZATOOLS



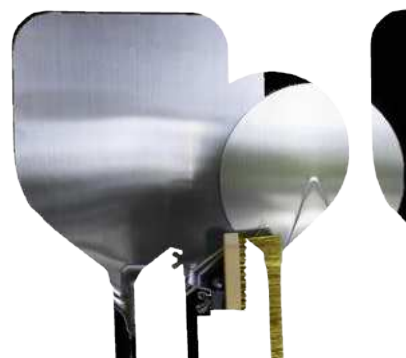
Pizza Tool Sets | Square, Round & Brush

3 Piece Tool Set - Stainless Steel

Standard Features

- Square and Round peel blades in Stainless Steel
- Black Aluminium handles
- Round Peel with black sliding grip
- Brush complete with brass bristles on wooden support
- Rotating brush head with stainless steel scraper
- Suitable for both residential and commercial use

Model	Tool	Blade/Head Size W - D mm	Handle Length mm	Weight KG
DTS3	Square	300 x 320	1200	1
	Round	230	1200	0.75
	Brush	60 x 190	1200	0.65



3 Piece Tool Set - Hard Anodised Aluminium

Standard Features

- Square and Round peel blades in Hard Anodised Aluminium
- Black Aluminium handles
- Square Peel with perforations - releases excessive flour
- Round Peel with black sliding grip
- Brush complete with brass bristles on wooden support
- Rotating brush head with stainless steel scraper
- Suitable for both residential and commercial use

Model	Tool	Blade/Head Size W - D mm	Handle Length mm	Weight KG
HTS3	Square	300 x 320	1200	0.75
	Round	230	1200	0.68
	Brush	60 x 190	1200	0.65
HTS3-140	Square	300 x 320	1400	0.82
	Round	230	1400	0.77
	Brush	60 x 190	1400	0.67



Aluminium Peels | Square & Round

Round Pizza Peel

Standard Features

- Made from light Aluminium
- Anodised coating for smooth surface
- Handle in Black Aluminium - with black sliding grips
- Suitable for both residential and commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG
HR23/120	230	1200	0.68
HR23/140	230	1400	0.69



Square Perforated Pizza Peel

Standard Features

- Made from light Aluminium
- Hard Anodised Blade with perforations - releases excessive flour
- Handle in Black Aluminium
- Suitable for both residential and commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG
HSF30/120	300 x 320	1200	0.75
HSF30/140	300 x 320	1400	0.77
HSF36/120	360 x 380	1200	0.80
HSF36/140	360 x 380	1400	0.82



Aluminium Peels | Special Hard Anodised

RECTANGULAR PERFORATED PEEL

RECTANGULAR PERFORATED PEEL



> S.H.A treated aluminium head, anodised handle

Code					Q
E-32RF/60		60	96	0.49	1
E-32RF/120	33	120	156	0.63	1
E-32RF		150	186	0.70	1
E-37RF/60		60	100	0.55	1
E-37RF/120	36	120	160	0.69	1
E-37RF		150	190	0.76	1



> S.H.A treated aluminium head, anodised handle

Code					Q
ANE-32RF	33	150	186	0.70	1
ANE-37RF	36	150	190	0.76	1

Aluminium Peels | Neapolitan

RECTANGULAR PERFORATED PEEL



> Neutral anodised aluminium head, light blue anodised handle

Code					Q
AN-32RF	33	150	186	0.91	1
AN-37RF	36	150	190	0.99	1

Aluminium Peels | Neutral Anodised

RECTANGULAR PERFORATED PEEL



A Z Z U R R A

> Neutral anodised aluminium head, light blue anodised handle

Code					Q
A-32RF/60	33	60	96	0.49	1
A-32RF/120		120	156	0.63	1
A-32RF		150	186	0.70	1
A-37RF/60	36	60	100	0.55	1
A-37RF/120		120	160	0.69	1
A-37RF		150	190	0.76	1

RECTANGULAR PEEL



A Z Z U R R A

> Neutral anodised aluminium head, light blue anodised handle

Code					Q
A-32R/60	33	60	96	0.56	1
A-32R/120		120	156	0.70	1
A-32R		150	186	0.77	1
A-37R/60	36	60	100	0.64	1
A-37R/120		120	160	0.78	1
A-37R		150	190	0.85	1

Aluminium Peels | Neutral Anodised (Ridgid)

RECTANGULAR PERFORATED PEEL



A L I C E

> Neutral anodised aluminium head, black anodised handle

Code					Q
R-32RF/120	33	120	162	0.92	1
R-32RF		150	192	0.99	1
R-37RF/120	36	120	166	1.01	1
R-37RF		150	196	1.09	1

Stainless Steel Peels | Round

STAINLESS STEEL SMALL PERFORTATED PEEL



EVOLUZIONE

> perf. stainless steel head, stainless steel handle

Code					Q
IE-17F/120	17	120	138	0.65	1
IE-17F		150	168	0.73	1
IE-17F/180		180	198	0.82	1
IE-20F/120	20	120	141	0.69	1
IE-20F		150	171	0.77	1
IE-20F/180		180	201	0.86	1
IE-23F/120	23	120	145	0.76	1
IE-23F		150	175	0.84	1
IE-23F/180		180	205	0.92	1

STAINLESS STEEL SMALL PERFORATED PEEL



AZZURRA

> perf. stainless steel head, stainless steel handle

Code					Q
I-17F/120	17	120	138	0.65	1
I-17F		150	168	0.73	1
I-17F/180		180	198	0.82	1
I-20F/120	20	120	141	0.69	1
I-20F		150	171	0.77	1
I-20F/180		180	201	0.86	1
I-23F/120	23	120	145	0.76	1
I-23F		150	175	0.84	1
I-23F/180		180	205	0.93	1

STAINLESS STEEL SMALL PEEL



AZZURRA

> stainless steel head, stainless steel handle

Code					Q
I-17/120	17	120	138	0.68	1
I-17		150	168	0.77	1
I-17/180		180	198	0.85	1
I-20/120	20	120	141	0.73	1
I-20		150	171	0.81	1
I-20/180		180	201	0.90	1
I-23/120	23	120	145	0.81	1
I-23		150	175	0.89	1
I-23/180		180	205	0.98	1

STAINLESS STEEL SMALL PEEL

IN-XXF

IR-XX



Napoletana

ALICE

> IN-XXF - perf. s/steel head, stainless steel handle

Code					Q
IN-17F	17	150	168	0.82	1
IN-20F	20	150	171	0.92	1
IN-23F	23	150	175	1.05	1

> IR-XX - solid s/steel head, stainless steel handle

Code					Q
IR-20	20	150	171	1.05	1
IR-23	23	150	174	1.18	1

LEGEND



HEAD DIM.
(CM)



HANDLE
LENGTH (CM)



TOTAL LENGTH
(CM)



NET WEIGHT
(KG)



MIN QTY



PRICE
(EX GST)

Stainless Steel Peels | Square & Round

Round Pizza Peel

Standard Features

- Made from Stainless Steel
- Strong and sturdy structure
- Handle in Black Aluminium - with black sliding grips
- Suitable for both residential and commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG
DR23/120	230	1200	0.75
DR23/150	230	1500	0.80

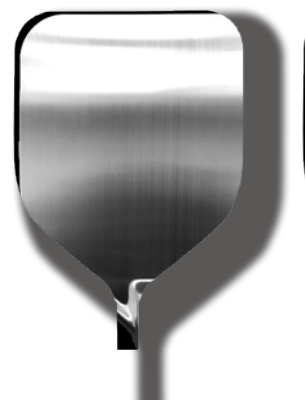


Square Pizza Peel

Standard Features

- Made from Stainless Steel
- Strong and sturdy structure
- Handle in Black Aluminium
- Suitable for both residential and commercial use

Model	Blade/Head Size W - D mm	Handle Length mm	Weight KG
DS30/120	300 x 320	1200	1



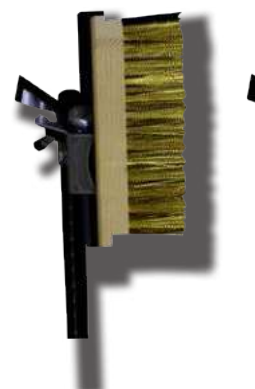
Brass Bristle Brushes | Rectangular & Round

Rectangular Brass Bristle Brush

Standard Features

- Rotating wooden support with Brass bristles
- Stainless scraper on reverse
- Handle in Black Aluminium
- Suitable for both residential and commercial use

Model	Head Size W - D mm	Handle Length mm	Weight KG
DB1650/120	190 x 60	1200	0.65
DB1650/150	190 x 60	1500	0.67



Domestic Free Standing Peel Rack

Standard Features

- Powder Coated Steel Construction
- Free Standing - No walls required!
- Holds 3 Tools
- Tools not included

Model	Tools Held
3TS	3 x Tools



Brass Bristle Brushes | Rectangular & Round

EVOLUZIONE

AZZURRA

BRASS BRISTLES BRUSH



> brass bristles brush and anodised aluminium handle

Code					Q
ACE-SP	20x6x h10.5	150	160	0.74	1
ACE-SP/180		180	190	0.81	1

AZZURRA

BRASS BRISTLES BRUSH FOR DECK OVENS



> brass bristles brush and anodised aluminium handle

Code					Q
AC-SP3/120	20x6x h10.5	120	129	0.67	1
AC-SP3		150	159	0.74	1

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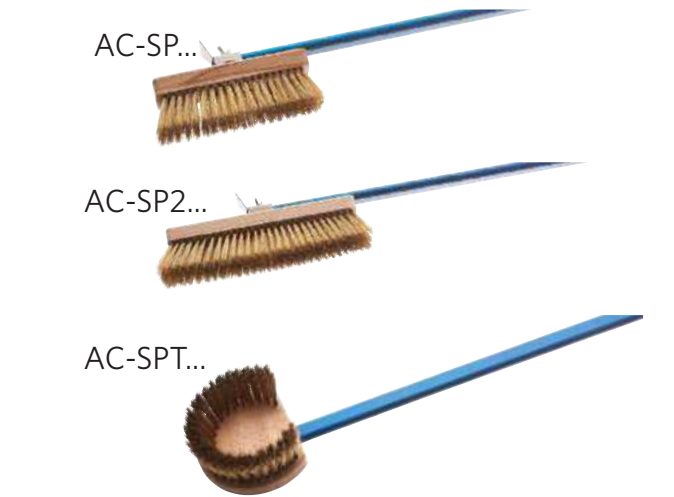
NATURAL BRISTLES BRUSH



> natural bristle brush and anodised aluminium handle

Code					Q
AC-SPN2	20x6x h10.5	150	160	0.67	1
AC-SPN2/180		180	190	0.74	1

BRASS BRISTLES BRUSH



> brass bristles brush and anodised aluminium handle

Code					Q	\$
AC-SP	20x6x h10.5	150	160	0.74	1	
AC-SP/180		180	190	0.81	1	
AC-SP2	27x6x h10.5	150	164	0.95	1	
AC-SP2/180		180	194	1.02	1	
AC-SPT	17x15x h10.5	150	159	0.99	1	
AC-SPT/180		180	189	1.06	1	

REPLACEMENTS

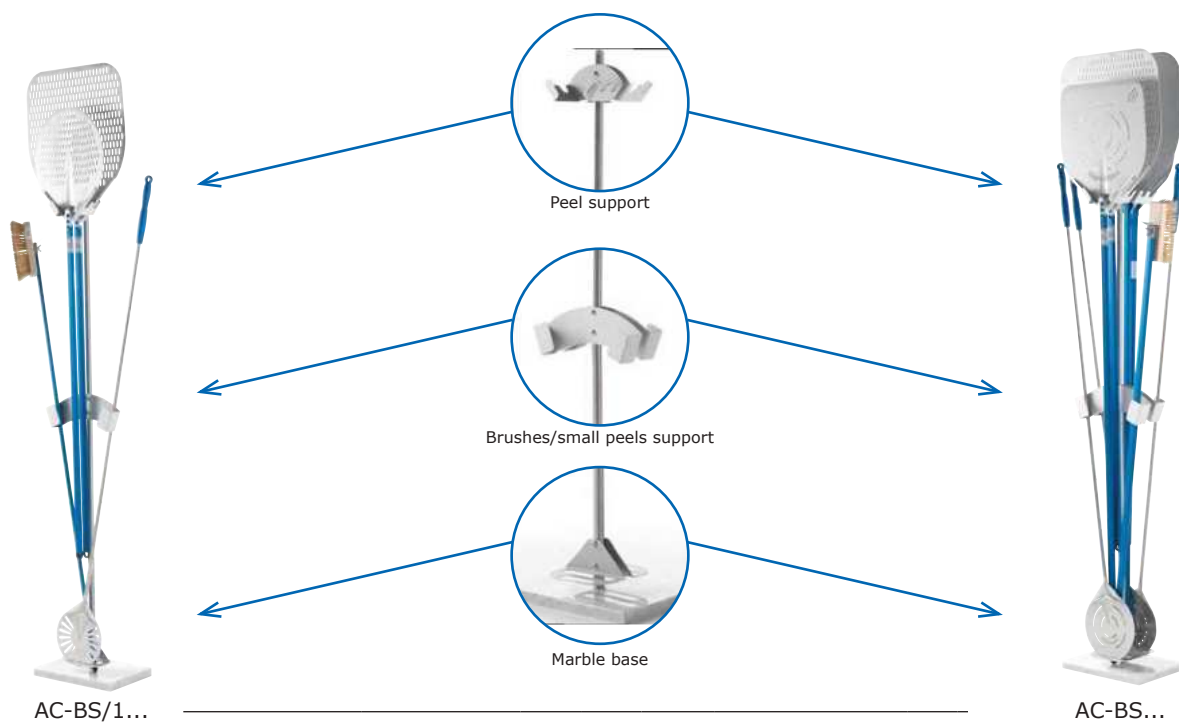


Code				*		Q
R-SP	20x6x h10.5	5	BB	FOR AC-SP	0.33	1
R-SP2	27x6x h10.5	5	BB	FOR AC-SP2	0.47	1
R-SP3	20x6x h10.5	5	BB	FOR AC-SP3	0.33	1
R-SPN2	20x6x h10.5	4	NB	FOR AC-SPN2	0.27	1
R-SPT	17x15x h4.6	5	BB	FOR AC-SPT	0.57	1

LEGEND		HEAD DIM. (CM)		HANDLE LENGTH (CM)		TOTAL LENGTH (CM)		NET WEIGHT (KG)	Q	MIN QTY	\$	PRICE (EX GST)
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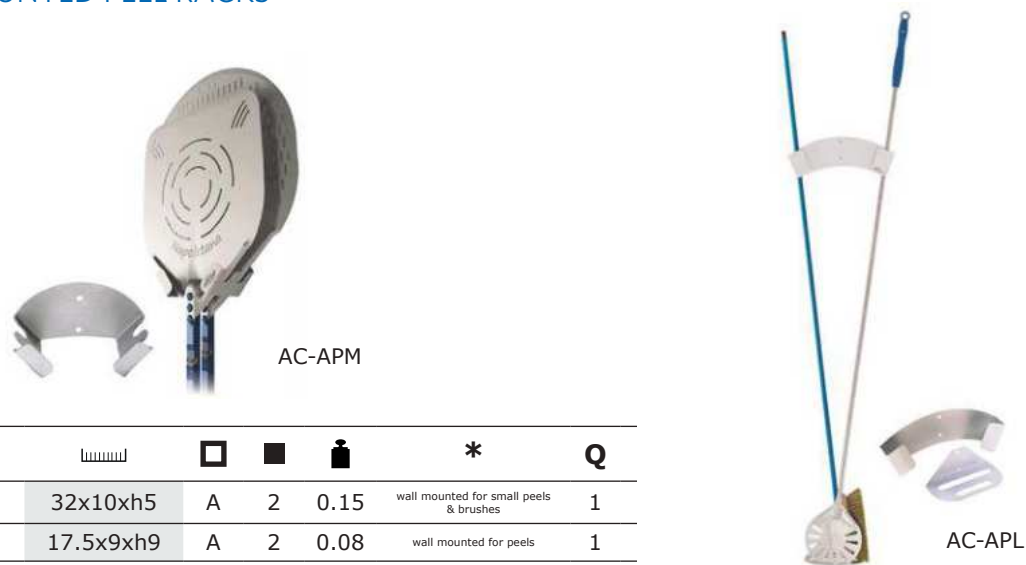
Pizza Peel Racks - Free-standing & Wall Mounted

FREE-STANDING PEEL RACKS



Code					*	Q
AC-BS1	25x35xh175	SM	4	8.60	for peels up to 150cm length, single sided	1
AC-BS 200/1	25x35xh220	SM	4	8.90	for peels up to 200cm length, single sided	1
AC-BS	25x35xh175	SM	8	8.80	for peels up to 150cm length, double sided	1
AC-BS 200	25x35xh220	SM	8	9.10	for peels up to 200cm length, double sided	1

WALL-MOUNTED PEEL RACKS



Code					*	Q
AC-APL	32x10xh5	A	2	0.15	wall mounted for small peels & brushes	1
AC-APM	17.5x9xh9	A	2	0.08	wall mounted for peels	1

LEGEND		TOTAL LENGTH (CM)		MATERIAL		CAPACITY PEICES		NET WEIGHT (KG)	*	FEATURES	Q	MIN QTY	\$	PRICE (EX GST)
	A	ALUMINIUM	SS	STAINLESS STEEL	SM	STAINLESS STEEL / MARBLE BASE								

Other Tools & Accessories

WOODFIRED OVEN CLEANING AND HANDLING

AC-RS



AC-PL



AC-SB



Code						
AC-RS	154	24x4*	SS	AM	8.60	1
AC-PL	175	22x20*	SS	AM	8.90	1
AC-SB	179	25x7.5*	SS	SS	8.80	1

*Usable head dimensions

Code					
ACH-AL1	25x15xh9	SR	0.75	1	
AC-AL	50x30xh22.5	SR	4.80	1	



ACH-AL1



AC-AL

PREPARATION - PIZZA SERVERS

Code					
AC-STP71	21x18	SS	PH	0.50	1
AC-STP15F	19.5x14	SS	PH	0.24	1
AC-STP20	12x9	SS	PH	0.16	1



AC-STP71



AC-STP15F



AC-STP20

PREPARATION - OIL CAN

Code					
OL05	0.45	CB	0.50	1	
OL10	1.10	CB	0.24	1	
OL15	1.40	CB	0.16	1	



OL...

LEGEND											
		TOTAL LENGTH (CM)	□	MATERIAL	—	HANDLE MATERIAL	■	NET WEIGHT (KG)	Q	MIN QTY	\$
AN		BLACK ANODISED ALUMINIUM	SS	STAINLESS STEEL	SR	UNTREATED STEEL	CB	COPPER & BRASS	PS	STANDARD PLASTIC	Capacity (L)

Other Tools & Accessories

PREPARATION - SPATULAS

Code					*	Q
AC-STP31	9.5	SS	PH	0.12	flexible triangular	1
AC-STP32	11.5	SS	PH	0.14	flexible triangular	1
AC-ST	9.5	PH	PH	0.10	impact-resistant and scratch resistant	1
AC-STF10	10	PH	PH	0.13	flexible	1

*Usable head dimensions



AC-STP31

AC-STP32

AC-ST

AC-STF10

PREPARATION - DOUGH CUTTERS

Code					*	Q
AC-TP	6.5x13.5*	PH	PH	0.18	impact-resistant and scratch resistant	1
AC-TPM	7.5x15*	SS	PS	0.18	rigid	1

*Usable head dimensions



AC-TP

AC-TPM

PREPARATION - PIZZA CUTTERS

Code					*	Q
AC-ROM	ø10 23x10	SS	PH	0.15	Blade that can be dismantled	1
AC-RO5	ø10 23x10	SS	PS	0.17	Tempered stainless steel blade, can be dismantled and sharpened	1
AC-ROP6	ø10 26x10	SS	PH	0.19	Stainless steel blade, can be dismantled and sharpened, highly resistant polymer handle	1

AC-ROM

AC-RO5

AC-ROP6



Code					*	Q
AC-MZP	48	SS	PH	0.50	Pizzas max. ø50 cm, adjustable rocking movement	1

How to use: traditional or with a single screw for the handle in the centre. In this second case, the blade can rock, enabling simple, natural movements.



LEGEND		TOTAL LENGTH (CM)		MATERIAL		HANDLE MATERIAL		NET WEIGHT (KG)	Q	MIN QTY	\$	PRICE (EX GST)
	PH	HIGHLY-RESSISTANT POLYMER	SS	STAINLESS STEEL	PS	STANDARD PLASTIC						

Other Tools & Accessories

Bamboo Cutting & Serving Board

Standard Features

- Heavy Duty & Hygienic
- Bevelled edge to slide pizzas off

Model	Dimensions W - D - H mm	Weight KG
MX350	360 x 590 x 12	0.9



Pizza Cutter

Standard Features

- Stainless Steel cutting blade with red plastic handle

Model	Cutting Wheel Ø mm	Weight KG
JCPC-10PR	100	0.20
JCPC-12PR	120	0.25



Infrared Laser Thermometer

Standard Features

- Simple point and shoot operation for instant temperature reading
- Perfect for reading surface temperature for woodfired ovens

Model	Dimensions W - D - H mm	Temp Range	Weight KG
E-600	125 x 160 x 50	-50° > +580°C	0.50



Aluminium Pizza Screens

Standard Features

- Very lightweight
- Mesh allows for direct heating, cooking faster
- Perfect for achieving stone baked results in conveyor ovens
- Minimal cleaning and maintenance
- No oiling or seasoning required

Model	Size Ø mm - inches	Weight KG
DF20	200 - 8	0.08
DF24	230 - 9	0.11
DF26	255 - 10	0.12
DF30	300 - 12	0.15
DF33	330 - 13	0.18
DF36	355 - 14	0.20
DF38	380 - 15	0.24



Other Tools & Accessories | Dough/Pasta Trays

Dough Ball & Confectionary Trays

Standard Features

- High density polyethylene solid container
- Stackable - air tight so no moisture is lost
- Perfect for food storage

Model	Dimensions W - D - H mm	Capacity (250gr Balls)	Weight KG
VAS007	400 x 600 x 70	12	1.30
VAS010	400 x 600 x 100	12	1.50
VAS013	400 x 600 x 130	12	1.65
VAS403010	300 x 400 x 100	6	0.75



Perforated Pasta Trays

Standard Features

- High density polyethylene perforated container
- Perfect for food storage that requires aeration

Model	Dimensions W - D - H mm	Capacity L	Weight KG
VAS010FA	400 x 600 x 100	18	1.10



Dough Ball & Confectionary Tray Lids

Standard Features

- High density polyethylene solid container lid
- Perfect for food storage

Model	Dimensions W - D - H mm	To Suit Models	Weight KG
COP6040	400 x 600 x 20	VAS007, VAS010, VAS013 & VAS010FA	0.90
COP4030	300 x 400 x 20	VAS403010	0.45



Tray Drolley

Standard Features

- High density polyethylene drolley to suit 600 x 400 trays
- 4 x full swivel castors for easy moving

Model	Dimensions W - D - H mm	Load Capacity Kg	Weight KG
CA6040	420 x 620 x 165	250	3.70





SERIE T | CONVEYOR OVENS



**MORETTI
FORNI**



**MORETTI
FORNI**

SerieT is the evolution!



serieT range is assurance of constant reliability: a new generational leap in the history of conveyor ovens. Four international patents and 2 primary goals achieved: unparalleled cooking quality and the lowest external temperature in its category, and it's not just pizza. Meat, pasta, vegetables and many other food products can be cooked using the serieT.

All ovens are produced with the Cool-Around Technology®. A sophisticated system for cooling the outer surface exposed to touch for total operator safety, a cooler working area and also reducing air conditioning costs.

With the electric versions there is the Adaptive-Power Technology®; Proportional Power Control – automatically manages the power according to the load inside the baking chamber, thus energy saving is guaranteed. Dual-Temp Technology® makes the serieT extremely easy to use, with results guaranteed. Just set the time and two temperatures of the ceiling and bedplate (exclusive patent from Moretti Forni): the oven will take care of the rest.

Gas versions are equipped with Adaptive-Gas Technology® for optimal cooking quality and considerable savings on consumption by managing the gas power determined by the load inside the chamber. Temperature management is managed electronically through modulation of the burner. The TT98G is also equipped with the sophisticated patented Dual Flow Technology®, which allows you to differentiate the blower capacity of the top and bottom heating for optimal cooking results.

The T64E & T64G, a cutting edge countertop conveyor oven that unites the best baking process, energy consumption all adapted from the large units before it, makes it very useful in small working areas. The T64 introduces new solutions such as the standby and the smart belt which allow having discontinuous baking process or with the double passage on the belt, particularly useful on small places.

The New TT96E joins the TT98E and TT98G, ensuring constant reliability but with higher production capacity and is suitable for large production volumes of pizza chains. The oven is able to guarantee max reactivity with energy absorption kept at a minimum, depending on your particular needs. The cooking efficiency is achieved thanks to the intense air blowing through two fans to cook high quantities of pizza at temperature, resulting in reduced consumption without neglecting the quality and uniformity of cooking.

SerieT Technology	Description	T64E/G	T75E/G	TT96E	TT98E/G
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber	T64E: • -	T75E: • -	TT96E: • -	TT98E: • -
 Dual-Temp® Technology	Control 2 temperatures for Optimum cooking	T64E: • -	T75E: • -	TT96E: • -	TT98E: • TT98G: •
 Adaptive-Gas® Technology	Manages the gas power determined by the load inside the chamber	- T64G: •	- T75G: •	- TT96G: •	- TT98G: •
 Dual-Flow® Technology	Adjustable blower capacity of the top and bottom heating	- T64G: •	- -	- TT96G: •	- TT98G: •
 Cool-Around® Technology	A sophisticated system for cooling the outer surface exposed to touch for total operator safety	•	•	•	•
 Best-Flow® System	A special diaphragm to avoid air recirculation	-	•	-	-
 Eco-Standby® Technology	Reduces consumption dramatically during quite periods	-	•	•	•

T64 | 16" (406mm) Belt Conveyor Oven

T64 - 1 Chamber Benchtop Oven

Standard Features

- Single conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
T64E/1	25	510 x 406 x 80	1234 x 800 x 510	93	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A
T64G/1	25	510 x 406 x 80	1234 x 895 x 510	109	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A

T64 - 2 Chamber Benchtop Oven

Standard Features

- Double conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T64E/2	50	510 x 406 x 80	1234 x 800 x 1020	186	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A
T64G/2	50	510 x 406 x 80	1234 x 895 x 1020	218	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A

T64 - 1 Chamber Oven w/Support

Standard Features

- Single conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
T64E/1 SC	25	510 x 406 x 80	1234 x 800 x 1080	113	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A
T64G/1 SC	25	510 x 406 x 80	1234 x 895 x 1080	129	N: 240V, 1N 43Mj/h 10A LP: 240V, 1N 37Mj/h 10A

T64 - 2 Chamber Oven w/Support

Standard Features

- Double conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T64E/2 SC	50	510 x 406 x 80	1234 x 800 x 1590	206	240V, 1N, 6.9kW, 29A 415V, 3N, 6.9kW, 10A
T64G/2 SC	50	510 x 406 x 80	1234 x 895 x 1590	238	N: 240V, 1N 43Mj/h, 10A LP: 240V, 1N 37Mj/h, 10A

T64 - 3 Chamber Oven w/Support

Standard Features

- Triple conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T64E/3 S	75	510 x 406 x 80	1234 x 800 x 1577	289	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A
T64G/3 S	75	510 x 406 x 80	1234 x 895 x 1577	337	N: 240V, 1N 43Mj/h, 10A LP: 240V, 1N 37Mj/h, 10A

serieT T64 Accessories

	Option
T64 SC/60	Closed Support with Castors 60cm
T64 SC/14	Support with Castors 14cm
0A050710	Conveyor Roller feeder
0A050720	Collection Basket for bread / pastries
0A050490	Left side extension shelf
68502510	T64E VENTLESS UPGRADE (Per Chamber)

T65 | 16" (406mm) Belt Conveyor Oven

T65 - 1 Chamber Benchtop Oven

Standard Features

- Single conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
T65E/1	25	510 x 406 x 80	1314 x 895 x 530	99	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A

T65 - 2 Chamber Benchtop Oven

Standard Features

- Double conveyor oven - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T65E/2	50	510 x 406 x 80	1314 x 895 x 1060	220	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A

T65 - 1 Chamber Oven w/Support

Standard Features

- Single conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
T65E/1 SC	25	510 x 406 x 80	1314 x 895 x 1130	121	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A

T65 - 2 Chamber Oven w/Support

Standard Features

- Double conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T65E/2 SC	50	510 x 406 x 80	1314 x 895 x 1060	242	240V, 1N, 6.9kW, 29A 415V, 3N, 6.9kW, 10A

T65 - 3 Chamber Oven w/Support

Standard Features

- Triple conveyor oven on support w/castors - 16" (406mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display
- Max temperature 320°C
- 20 customisable programs
- Economy mode
- Adjustable belt speed (30 secs to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
T65E/3 S	75	510 x 406 x 80	1314 x 895 x 1727	363	240V, 1N, 6.9kW, 29A 415V, 3N 6.9kW, 10A

serieT T65 Accessories

	Option
-	Stand with castors, height 137, 600mm
-	Loading or unloading roller
-	Hood for vapour extraction
-	Remote-Master® Technology

TT98 | 32" (810mm) Belt Conveyor Oven

TT98 - 1 Chamber Oven

Standard Features

- Single conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C with 4 temperature zones
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
TT98E/1	125	910 x 810 x 80	2050 x 1534 x 1220	382	415V, 3N, 21.8kW, 31A
TT98G/1	125	910 x 810 x 80	2050 x 1531 x 1220	389	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A

TT98 - 2 Chamber Oven

Standard Features

- Double conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C with 4 temperature zones
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
TT98E/2	250	910 x 810 x 80	2050 x 1534 x 1840	740	415V, 3N, 21.8kW, 31A
TT98G/2	250	910 x 810 x 80	2050 x 1531 x 1840	754	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A

TT98 - 3 Chamber Oven

Standard Features

- Triple conveyor oven with legs (and castors) - 32" (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C with 4 temperature zones
- 100 customisable programs
- Economy mode
- Adjustable belt speed (2mins to 20 mins)



Model	Production/hr (Ø33cm)	Int. Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
TT98E/3	375	910 x 810 x 80	2050 x 1534 x 2013	1090	415V, 3N, 21.8kW, 31A
TT98G/3	375	910 x 810 x 80	2050 x 1531 x 2013	1111	N:240V, 1N, 110Mj/h, 10A L: 240V, 1N, 100Mj/h, 10A

TT98E-L/XL | High Volume Production Ovens

TT98E-L - Double Chamber Length

Standard Features

- Double Length conveyor on legs (and castors) - 32 " (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (1min to 10 mins)



Model	Production/hr (Ø33cm)	Belt Length mm	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
TT98E-L	250	3075	3216 x 1596 x 1220	755	415V, 3N, 43.8kW, 63.3A

TT98E-XL - Triple Chamber Length

Standard Features

- Triple Length conveyor on legs (and castors) - 32 " (810mm) belt
- Stainless steel construction with high-density insulation
- Intuitive digital display with LCD
- Max temperature 320°C **with 4 temperature zones**
- 100 customisable programs
- Economy mode
- Adjustable belt speed (1min to 10 mins)



Model	Production/hr (Ø33cm)	Belt Length mm	Ext. Dim. mm W - D - H	Weight (kg)	Power (per deck)
TT98E-XL	375	4245	4386 x 1596 x 1220	1130	415V, 3N, 65.7kW, 95A

Pizza/hr with alternate cooking times

We understand that all pizzerias offer different styles of pizzas, therefore require different baking times. We have broken down cooking times to outline what production capacity of each model would like depending on your required baking time. Please note, figures below are indicative only, actual figures vary depending on the product being cooked and process efficiency.



T64 Capacity 🍕🍕

Cooking Time	Pizzas/hr (33cm)
2 Minutes	45
3 Minutes	30
3:45 Minutes (Average)	25
4 Minutes	23
5 Minutes	24
6 Minutes	20
7 Minutes	17
8 Minutes	15
9 Minutes	13
10 Minutes	12



TT98 Capacity 🍕🍕🍕🍕🍕🍕

Cooking Time	Pizzas/hr (33cm)
2 Minutes	180
3 Minutes (Average)	125
3:45 Minutes	95
4 Minutes	90
5 Minutes	72
6 Minutes	60
7 Minutes	51
8 Minutes	44
9 Minutes	39
10 Minutes	36

SERIE F | PASTRY AND BAKERY OVENS

 **MORETTI
FORNI**

Fanbake



serie F



34

35

34

The convection oven with the most efficient and gentle baking technology.



The new range of electric convection ovens, serieF Fanbake anticipates technological features that establish an end point in its category. The use of innovative materials and sophisticated electronic technologies have generated the intelligent device named ecoSmartBaking®Tech, managed through an intuitive TFT colour display. The ecoSmartBaking®Tech technology gathers several cutting edge functions such as Adaptive-Power®Technology, that allows to manage the power control according to the load inside the baking chamber, Power-Booster®Technology, for efficiently manage the pick times and EcoStandby®Technology for breaks. All models are equipped with double tempered glass door, interior in stainless steel & control panel finished without protrusions for easier cleaning.

F100-50 are versatile electric convection ovens that take 60x40 trays, they are equipped with stainless steel chamber, (F100 - double fan) and uses alternating ventilation system, 2 thermocouples which control 2 areas of the oven (F100 only), 100 programs with pre-heating function and can be automatically operated with steam injections included with the possibility to program up to 9 baking phases.

Bake&Pizza allows for users to bake bread or pastries using the FanBake and also offer Pizza using the iDeck. This can all be achieved within a space of less 1m² - it is really a small yet complete baking corner. These combinations can be assembled using the F50E convection ovens and manual or digital control iDeck range (single or double chamber).

serieF Standard Features (F50-100E)



SerieT Technology	Description
 Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
 Power-Booster® Technology	Extra power for peak periods
 Custom-Bake® Technology	Allows to program up to 9 phases within the same baking cycle
 Eco-Standby® Technology	Reduces consumption dramatically during quite periods

SerieF | with ecoSmartBaking®Tech

F50-100E Electric Convection Oven

Standard Features

- Convection oven
- Stainless steel construction with high-density Insulation
- Internal construction in stainless steel
- Colour multilanguage LCD display
- Max temperature 270°C
- 100 programs and timer
- Easy to clean double tempered glass door
- Electronic vapour ducting valve
- Steam injection by timer controller, program or manual



Model	Capacity (Tray 60x40cm)	Int. Dim. mm W - D - H (Pitch)	Ext. Dim. mm W - D - H	Weight (kg)	Power
F50E	5	610 x 440 x 97	850 X 1065 X 698	105	415V, 3N, 9.3kW, 13A
F100E	10	610 x 440 x 97	1610 x 1479 x 1820	145	415V, 3N, 18.5kW, 25.8A

SerieF | Accessories

Fume Capturing Hood*

*Still requires ventilation



Model	Models to suit
F50-100K	All Models

Stand with Castors



Model	Height mm
F S14	140
F S50	500
F S80	800
F S100	1000

Prover on Castors

With Humidifier



Model	Models to suit
F L/60U	60cm Height - 3 x Trayholder Slides
F L/80U	80cm Height - 3 x Trayholder Slides
F L/100U	100cm Height - 3 x Trayholder Slides

serieF Optional features

Model	Option
	Kit with motor for vapour extraction (for hood)
	Tray-holder Slides (pair)
F KIT/3	Stacking Kit 3cm (for FanBake Oven Stacking)
F KIT/6	Stacking Kit 6cm (for FanBake/iDeck Oven Stacking)

SerieF + iDeck | Bake&Pizza Corner

Convection and Deck Oven

Standard Features

- Hood, Convection oven, single/double deck oven on a stand/prover
- Stainless steel construction with high-density Insulation
- Internal construction in stainless steel (Convection)
- Sandblasted baking floor
- Digital display or Colour multilanguage LCD display (Convection)
- Manual control or Digital control (Deck Oven)
- Max temperature: 270°C (Convection) & 450°C (Deck Oven)
- 100 programs and timer (Convection)
- Easy to clean double tempered glass door (Convection)
- Electronic vapour ducting valve (Convection)
- Steam injection by timer controller, program or manual (Convection)



SERIE R | PASTRY AND BAKERY OVENS

 **MORETTI
FORNI**



orbake

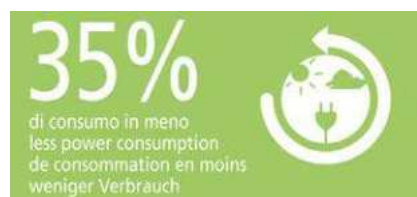
Serie R - Electric Rotary Ovens



The ideal choice for high production is a serieR rotary oven by Moretti Forni. With both electric and gas feeding, the hot air flow inside the baking chamber together with the rotating trolley, guarantee a unrivalled baking uniformity. The model R14E is equipped with the electronic temperature control, complete of some of Moretti Forni's exclusive functions: Adaptive-Power®Technology to manage the electrical power determined by the load inside. The result is a perfect baking with low consumptions.

Custom-Bake®Technology to program up to 9 phases within the same baking cycle. The R14E includes; removable rotary trolley (14 or 18 tray), 2 fans with rotation reversal, Double thermocouple, motorised vapor extraction hood, auto switch-on timer, 100 programs that can be automatically operated, steam injection included. Equipped with exclusive control panel design with new colors graphic display.

serieR Standard Features



SerieT Technology	Description
Adaptive-Power® Technology	Manages the electrical power determined by the load inside the chamber
Custom-Bake® Technology	Allows to program up to 9 phases within the same baking cycle
Eco-Standby® Technology	Reduces consumption dramatically during quite periods

SerieR | with ecoSmartBaking®Tech R14E Electric Rotory Oven

Standard Features

- Stainless steel construction with high-density insulation
- Internal construction in stainless steel
- Electronic controls with LCD display
- Max temperature 270°C
- 100 programs, easy programs, auto diagnostics and timer
- Double tempered glass door
- Electronic vapour ducting valve



Model	Capacity (Tray 60x40cm)	Trolley Dim. mm W - D - H	Ext. Dim. mm W - D - H	Weight (kg)	Power
R14E	14 or 18	610 X 445 X 1603	1142 X 1761 X 2481	590	415V, 3N, 25.56kW, 36A
Trolley	Trolley to Suit R14 - 14 or 18 Trays				
	Kit with motor for vapour extraction (for hood)				

CORE | PASTRY AND BAKERY OVENS



CORE - Compact oven, Designed for Refining

CORE recalls pre-cooking parameters, completing the cooking process later (Refining®), obtaining freshly baked products! The service will be more efficient and sustainable. In fact, CORE's maximum power is 4 kW, with an average consumption of 1.5 kW/h.

The exclusive patented Condecktion® technology combines the perfection of static cooking with the speed of controlled ventilation of heat flows that naturally occur within the chamber. Optimize the work and maximize service speed.

The compactness and modularity of CORE facilitate integration into any space. Its versatility allows to finish cooking products like pizza bases, oven-ready semi-finished goods, and cook from scratch gastronomy, small pastries, etc., reaching a maximum temperature of 290°C.

CORE - Refining Deck Oven with Tablet

Standard Features

- Modular Benchtop Refining oven
- Stainless steel construction with high-density insulation
- Wireless tablet control
- Refractory cooking floor and internal lighting
- Max temperature 290°C
- Top and bottom heating elements with counter rotation fans
- Independantly controlled chambers - via wireless tablet
- Chamber Internal Dimensions: W610 x D410 x H180mm
- Chamber Weight: 50kgs
- Chamber Power (each deck): 240V, 1N, 4kW, 16.7A
- Pizza Capacity (Ø30cm Each Deck): 2



Model	Composition Layout	Ext. Dim. mm W - D - H	Total Weight (kg)
COMP CORE 1		1000 x 690 x 352	53
COMP CORE 2		1000 x 690 x 674	103
COMP CORE 3		1000 x 690 x 996	303
COMP CORE 4		1800 x 690 x 674	403
CORE HOOD		800 x 818 x 150mm	10

QUBI | COMBI OVEN





Simplicity is a search for the essence

Qubi is the synthesis of an evolutionary process that takes the form of a new high-performance and easy-to-use cooking technology. Every chef's dream.



Multi-climate cooking chamber

With Qubi it is possible to set the parameters which determine the quality of the finished dishes by adjusting the temperature in dry, steam or mixed mode. The results will be extraordinary.



The highest level of Cook&Chill

The Cook&Chill work philosophy finds its ultimate expression in Qubi Multilevel technology. Simultaneously cooking foods with different cooking times allows you to organize production cycles in order to obtain high levels of economy and efficiency. During the process, a specific Basket of foods can be regenerated, allowing you to work without worries.



Double Steam Balance

The balanced combination of direct and indirect steam allows for high accuracy and temperature stability and humidity advantages that translate into excellent cooking, even at low temperatures. Double Steam Balance minimizes the use of energy and provides significant energy savings.



Cooking phases

A cooking cycle can consist of one or more phases which enhances the characteristics of the food. The settings for each phase can be adjusted even while cooking is in progress.



Recipe book

Qubi offers a wide range of cooking programs perfected by our Nevo corporate chefs. They possess a wealth of experience which is always available, and which guarantees excellent results, even for the less experienced chef. Each cooking cycle can be customized according to your needs.



Qubi connects to Cosmo

Qubi connects Cosmo, the wi-fi technology for the Nice kitchen which integrates the cooking and refrigeration systems in a common dialogue. You can monitor the production cycle remotely to be sure that the kitchen is operating in the way you want it to.

Cooking functions

Programming is the secret for success.
This is why Qubi offers cooking cycles
which optimize the operation so as to
enhance the quality of each type of food.



Dry
cooking



Steam
cooking



Mixed
cooking



Slow
cooking



Multilevel



Desiccation



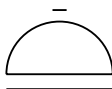
Regeneration



Finishing



Pasteurization



Maintenance

Qubi Oven

Electric

Standard Features

- Dry cooking
- Steam cooking
- Mixed cooking
- Slow cooking
- Multilevel
- Desiccation
- Maintenance
- Pasteurization
- Finishing
- Regeneration
- Qubi clean
- Qubi technology



Model	Type of tray	Distance between trays (mm)	Ext. Dim. mm W - D - H	Equipment	Power
6T	GN 1/1	70	900 x 850 x 840	-	415V, 3N, 14.1kW
10T	GN 1/1	70	900 x 850 x 1120	-	415V, 3N, 19.2kW
20T	GN 1/1	63	960 x 910 x 1950	1 cart with 20-tray rack	415V, 3N, 39kW

Gas

Standard Features

- Dry cooking
- Steam cooking
- Mixed cooking
- Slow cooking
- Multilevel
- Desiccation
- Maintenance
- Pasteurization
- Finishing
- Regeneration
- Qubi clean
- Qubi technology



Model	Type of tray	Distance between trays (mm)	Ext. Dim. mm W - D - H	Equipment	Power
6T	GN 1/1	70	900 x 850 x 840	-	240V, 1N, 9kW
10T	GN 1/1	70	900 x 850 x 1120	-	240V, 1N, 20kW
20T	GN 1/1	63	960 x 910 x 1950	1 cart with 20-tray rack	240V, 1N, 40kW

Qubi Trays

Standard Features

- Gastronorm 1/1 dimensions used in professional kitchen equipment
- SDesigned to fit in Qubi ovens and GN tray racks
- Industrial-grade and suitable for demanding kitchen workflows
- Stainless steel or non-stick coated depending on mode
- Purpose-Oriented Design

Model	Recommended for cooking
TP GN 1/1	pizza, biscuits, croissants, bread
TF GN 1/1	omelettes, fried eggs, small pizzas
TV GN 1/1	meat, chicken, fish
TB GN 1/1 4P	cooking baguettes, bread, frozen foods
TFR GN 1/1	steaming food and frying frozen products
GF GN 1/1	steaming, sous-vide, frozen food
TAS GN 1/1	all types of food
GR GN 1/1 P8	and roasting 8 chickens
TI GN 1/1	all types of food



ARIA | PROOFER AND STEAM OVENS



MOF Series Proofer Cabinet

Standard Features

- Three -dimensional circulation heating in the cabinet makes more uniform fermentation
- All series are equipped with automatic water service
- The polyurethane foam is applied for the whole cabinet, 35mm thickness, ultra high performance insulation, greatly reducing operating costs



Model	Spec	Service Temp (°C)	Ext. Dim. mm W - D - H	Weight (kg)	Power
MOF-18D	One door 18 trays	To 60	740 x 800 x 2050	180	220V, 0.8kW
MOF-36D	One door 36 trays	To 60	740 x 1250 x 2050	265	220V, 1.7kW
MOF-36S	Two doors 36 trays	To 60	1430 x 800 x 2050	525	220V, 1.7kW



Steaming Cabinet

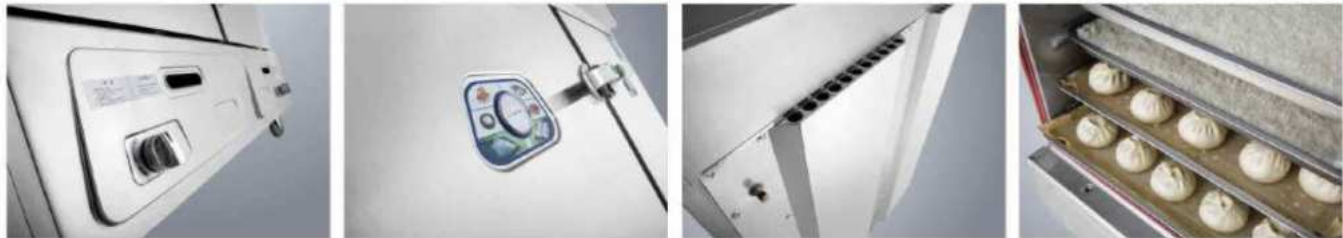
Seiko Gas

Standard Features

- Stable joint-venture electronic ignition with automatic flame-failure gas shutoff
- Self-priming flue design for strong exhaust, preventing backfire and deflagration
- Super-thick 304 stainless steel steamer tank and heat exchange tube for durability and corrosion resistance
- High-efficiency COOLMES combustion chamber with low energy consumption and easy maintenance
- Excellent heat retention with high-density cyclopentane insulation and silicone airtight door seal
- Heavy-duty integrated structure with movable burner, durable casters, overflow valve, and premium commercial appearance



Model	LPG Consumption (kg/h)	LNG Consumption (kg/h)	Ext. Dim. mm W - D - H	Weight (kg)	Steaming Time (min)
MC-JR6	0.7-1.0	1.0-1.2	720 x 660 x 1300	60	25 - 50
MC-JR8	0.7-1.0	1.0-1.2	720 x 660 x 1470	75	25 - 50
MC-JR10	0.7-1.0	1.0-1.2	720 x 660 x 1650	80	25 - 50
MC-JR12	0.7-1.0	1.0-1.2	720 x 660 x 1820	90	25 - 50
MC-JR24	1.4-2.0	2.0-2.4	1430 x 660 x 1820	170	25 - 50
MC-JRS12	0.7-1.0	1.0-1.2	520 x 840 x 1820	95	25 - 50
MC-JRS24	1.4-2.0	2.0-2.4	1050 x 840 x 1820	175	25 - 50



Seiko Gas

Standard Features

- Automatic water, power-off, and water-shortage protection to prevent dry burning
- Fixed-temperature timing controller with high-precision electrical control
- Thickened stainless steel construction for durability and 7+ years service life
- High-quality 201 stainless steel inner cabinet with integrated design, easy to clean, and reinforced strength
- Energy-efficient 304 heating element with fast heating, combined with high-density cyclopentane insulation for 10+ hours heat retention
- Multi-purpose use: can steam pasta, meat, seafood, and keep food warm; equipped with flexible high-temperature castors for easy movement



Model	Capacity (kg)	Input Steaming Pressure (Mpa)	Ext. Dim. mm W - D - H	Weight (kg)	Steaming Time (min)
MCKZ-JD6	24 - 30	0.02	730 x 700 x 1160	60	25 - 50
MCKZ-JD8	32 - 40	0.02	730 x 700 x 1335	65	25 - 50
MCKZ-JD10	40 - 50	0.02	730 x 700 x 1510	75	25 - 50
MCKZ-JD12	48 - 60	0.02	730 x 700 x 1685	80	25 - 50
MCKZ-JD24	96 - 120	0.02	1450 x 700 x 1685	150	25 - 50
MCKZ-JD48	192 - 240	0.02	1450 x 1042 x 1685	268	25 - 50
MCKZ-JDS12	48 - 60	0.02	520 x 840 x 1685	95	25 - 50
MCKZ-JDS24	96 - 120	0.02	1030 x 840 x 1685	130	25 - 50
MCKZ-JDS36	144 - 180	0.02	1640 x 840 x 1685	220	25 - 50



PRATICA | MULTI-TECHNOLOGY OVENS



PRÁTICA





Founded in 1991 by brothers André and Luiz Eduardo Rezende, Prática Produtos SA is a company dedicated to the development and manufacturing of innovative equipment for the food service and bakery sectors. With over three decades of experience, we have built a strong reputation in the Brazilian market and expanded our international presence, exporting to more than 45 countries. While our foundation remains in Brazil, we now have branches in Chile, the United States, and Germany.

With a long-term vision, we are committed to delivering high-quality solutions that meet our clients' needs while promoting innovation, efficiency, and sustainability. Prática Produtos SA believes that the company's success is rooted in the success of all our stakeholders: clients, employees, suppliers, and partners. For this reason, we continuously work to enhance our products and services, maintaining ethical, transparent management focused on excellence.

We are guided by strong values that reinforce our commitment to trust, mutual respect, and collaboration. We continually invest in new technologies and foster a work environment that encourages ongoing development, always with a vision of building a solid and prosperous future for everyone.

Speed Ovens



Ultra-fast, high-performance ovens designed for the rapid finishing or regeneration of chilled, frozen, or pre-prepared foods while maintaining excellent taste, appearance, and crispness. They combine multiple heating technologies such as microwave energy, impinging hot air, and radiant heat to cook and finish food in seconds. These compact ovens are typically equipped with ventless catalytic converter systems, eliminating the need for exhaust hoods and making them ideal for high-speed foodservice environments.

Baking Ovens



Professional convection ovens engineered for productivity, agility, and consistent quality in baking bread, pastries, and other bakery products. They feature compact, robust stainless-steel construction, user-friendly controls, and even heat distribution to ensure uniform baking results. Designed for both production areas and customer-facing spaces on the shop floor, these ovens deliver dependable performance for commercial bakery operations.

POLIN

POLIN | INDUSTRIAL OVENS





Cutting-edge bakery workshop for artisan production

We offer a comprehensive range of ovens and machines for baking bread, pastry products, pizza and biscuits.

Our philosophy on ovens

"We have always seen heat as an ingredient. And like all other ingredients, it must be of premium quality."

Bread Ovens



Professional-grade baking systems designed for a wide range of bakery applications, offering solutions such as rack ovens, electric ovens, cyclothermic ovens, and steam tube ovens. Each range incorporates advanced technologies that deliver high performance, flexibility, and energy efficiency to support consistent baking results for all kinds of bread and yeast-raised products in artisan and commercial bakery environments.

Multifuel Ovens



Professional bakery ovens engineered to operate on different energy sources while delivering reliable and efficient baking performance. This range includes pellet-fired rack ovens—an environmentally friendly and cost-effective alternative to traditional fuel systems—offering even heat distribution, robust construction, and flexibility for artisan and commercial bakery operations. These ovens support consistent baking of bread, pastries, and other baked goods with the performance expected from Polin's professional oven technologies.

Retail Chain Ovens



Commercial baking ovens designed for high-volume, consistent performance across multiple retail locations or bakeries. They are engineered to deliver reliable, uniform baking results and easy operation to support the demands of retail bakery chains, shop floors, and production environments where productivity and consistency are critical. Polin's retail chain oven range includes rack ovens and convection ovens-type solutions that combine advanced heat distribution, intuitive controls, energy efficiency, and robust construction to handle the daily workload of busy outlets. These ovens help maintain product quality while optimizing workflow for retail bakery operations.

Haute Cuisine Ovens



Professional baking and cooking ovens engineered for high-end restaurant kitchens and culinary workshops requiring precise and flexible heat performance for a wide variety of products. Polin's haute cuisine range includes rack ovens, steam-tube ovens, and electric deck ovens designed to deliver consistent baking quality, gentle heat distribution, and energy efficiency to meet the demands of gourmet and fine-dining environments. Built with robust construction and advanced temperature control, these ovens support sophisticated food preparation and high production standards typical of haute cuisine kitchens.

Multidrop



Professional deposited dough and dosing systems designed to automate the portioning, depositing, and shaping of a wide variety of doughs and mixtures. Available in different configurations including Classic and Twiny, they handle both hard and soft doughs to produce deposited biscuits, wire-cut cookies, filled products, and decorated shapes with precision and repeatability. The machines feature programmable controls, coordinated table and nozzle movements, and interchangeable heads to replicate the effects of traditional piping bags while significantly increasing productivity for pastry and biscuit production.