SINCE 1946
ITALIAN OVENS
Napolis

The value of the brand.

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

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

ITALIAN OVENS
SINCE 1946

Moretti
napolis

One name, one style.

An exceptional baking tool with a cutting-edge design
that respects tradition.
Neapolis®: the woodburning oven turns electric.

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.

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 the installed power 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 (Neapolis®_6) and 6.8 kW/h (Neapolis®_9).

The insulation materials, vintage stainless steel finishes, an opening in heavy-duty cast iron, black steel hood, baking deck in “biscotto” 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.

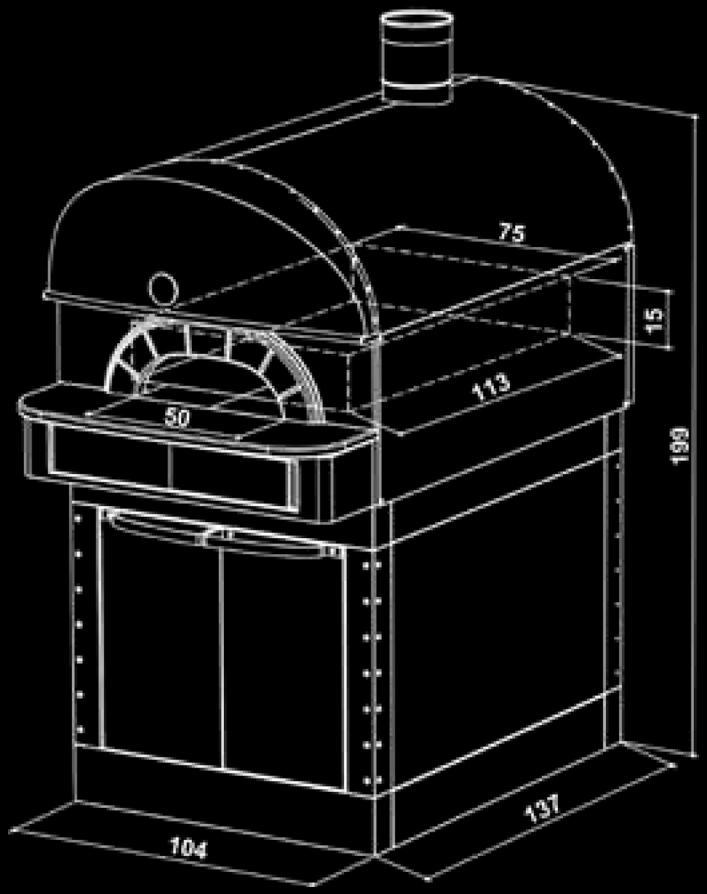
The combination of artisan skills and intelligent control, together with patented blades, means you can keep the ideal moisture setting for your pizza and bake all the pizzas you need without stopping.

Features and technical info

- maximum temperature 510°C
- baking chamber in refractory bricks
- adjustable internal deflectors
- “biscotto” clay baking surface
- built-in heating elements in the refractory deck
- Dual-Power® temperature management of ceiling and deck
- Power Technology workload peaks control
- Eco-Standby® work breaks time control
- high-density insulation
- Cool-Around® external surfaces
- manual steam valve
- daily power-on timer
- 20 customisable programs
- internal lighting
- self-cleaning program
- hidden socle wheels
- prover with tray holder slides
- prover with internal lighting
- stainless-steel removable door
- removable door with glass panel (optional)

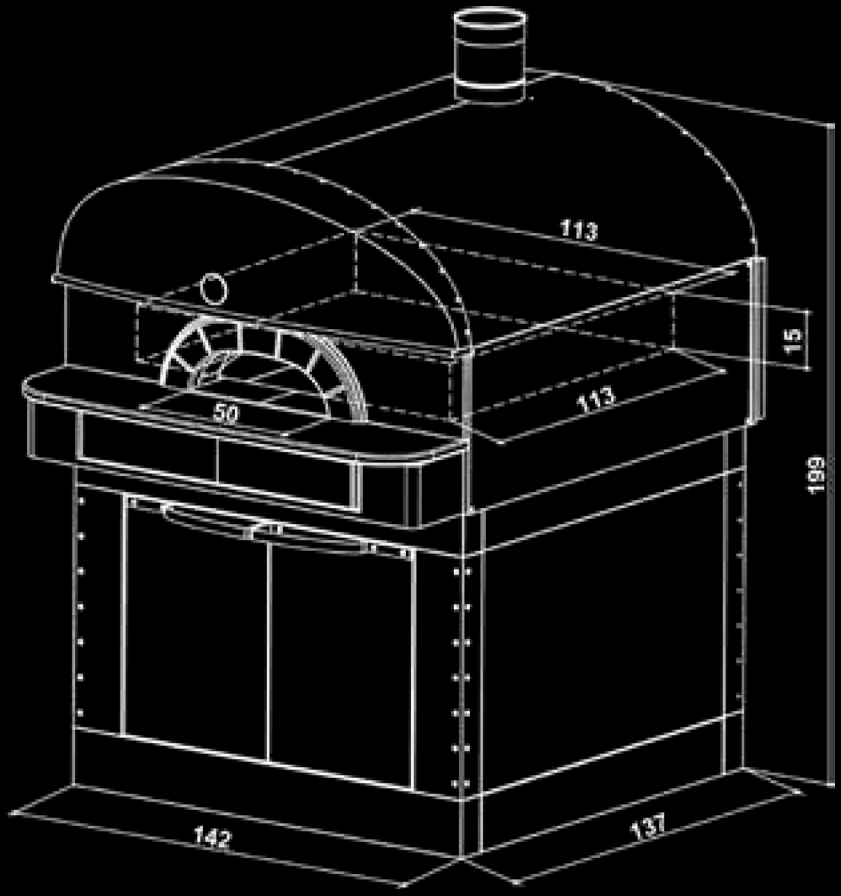
Neapolis

MORETTI FORNI



Neapolis®_6

Weight (oven + prover):	525 kg
Capacity (pizza Ø 33 cm):	6
Standard power supply:	AC V400 3N 50/60Hz
Optional power supply:	AC V230 3 50/60Hz
Max power:	14,7 kW
Average power cons.:	6,5 kWh
Prover power supply:	AC V230 1N
Prover max power:	1,5 kW
Prover average power cons.:	0,8 kWh



Neapolis®_9

Weight (oven + prover):	725 kg
Capacity (pizza Ø 33 cm):	9
Standard power supply:	AC V400 3N 50/60Hz
Optional power supply:	AC V230 3 50/60Hz
Max power:	21,9 kW
Average power cons.:	6,8 kWh
Prover power supply:	AC V230 1N
Prover max power:	1,5 kW
Prover average power cons.:	0,8 kWh

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

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MORETTI FORNI

The SmartBaking Company®