MORETTI FORNI

The SmartBaking Company®

We arrived home.
After more than 70 years

Since 1946, Moretti Forni has been collaborating with professionals of leavened field worldwide, in order to provide efficient solutions and innovative technologies aimed at reaching a shared objective: the perfect baking.

The best pizza restaurants, pastry shops, and bakeries in more than 120 countries use a professional Moretti Forni oven as a reliable partner in their business.

PROVEN, the revolutionary and compact professional oven is making Moretti Forni technological experience available to everyone, everywhere.

Today you can get perfect baking wherever you want, even at home.

MORETTI
FORNI

Perfect baking up to 400°C.
Wherever you want, even at home

PROVEN is the world's first professional deck oven suitable for domestic use to bake directly on deck (0 level) up to 400°C with just 3 Kw power consumption: it can be used both by professionals for complementary or additional productions and by enthusiasts and amateurs, who are keen to bake excellent products even at home, thanks to the low power required.

- Maximum temperature: 400°C
- Maximum power required: 3kW
- Static baking SmartBaking®
- Direct baking on deck is possible
- Interchangeable steel and refractory decks
- Independent control of ceiling and deck temperature
- Dual-Temp® baking control for gastronomy
- Multifunctional baking
- Side grills for multilevel baking
- Core probe
- Steam function and automatic steam discharge valve
- PowerBooster® Technology
- Controlled leavening
- Baking timer
- Pre-set and customizable baking programs
- Self cleaning program with catalytic filter

Thanks to its compact dimensions and exclusive design, PROVEN can be easily integrated in any setting.

PROVEN makes professional baking possible everywhere and whenever you want.

PROVEN: Welcome Bake!

One, ten, hundred perfect pizzas. One after another, without ever stop

PROVEN incorporates Moretti Forni knowledge in pizza baking and the innovative technologies that make obtaining excellent baking results possible even at home for the first time.

Its maximum temperature of 400°C real, independent management of ceiling and deck power, direct baking on special refractory deck, PowerBooster® and PizzaParty® functions guaranteeing continuous production, make PROVEN a real miniaturized professional oven for a baking result never seen before.

The recipe for a perfect pizza starts from excellent ingredients, and finishes with the additional essential ingredient: the heat. For the perfect pizza, heat needs to be of the utmost quality.

PROVEN also features a professional kit of specific accessories for pizza restaurants: pizza shovel, «bucasfoglia» roller, pizza cutter, dough cutter, aluminized pizza trays.

PROVEN
PROVEN 40

PROVEN 400°
WELCOME BAKE

Long leavened, pies, biscuits.
Pastry meets gentle heat

Direct baking on deck and the possibility to manage the temperature of ceiling and deck with absolute precision make PROVEN the ideal tool for pastry.

The controlled and progressive heat distribution respects the internal structure and the development of every product, guaranteeing its perfect baking.

PROVEN features a core probe for leavened products. It's directly connected with the baking program selected:
a technological sophistication to achieve the best results with the most delicate products.

The special panettone kit features support and spike to hang the panettone upside-down after baking, ensuring intuitive and easy baking and handling of this delicious and appreciated leavened product.

Bread, focaccia, and leavening function. The path of excellence

Fresh bread featuring the perfect degree of softness: now it is possible, only with PROVEN.

Direct baking on refractory brick and controlled steam injection on dough guarantee the same high-quality result of Moretti Forni professional ovens.

The automatic steam discharge valve allows you to adjust the humidity level inside the baking chamber to your liking.

Leavening has never been so perfect thanks to the function switching the light inside the baking chamber off in order to create the ideal microclimate and keep the temperature constant at 40°C. Great results depends on care for details.

PROVEN special trays allow to bake great rolls, baguette, and focacce.

PROVEN multifunctional baking.
No limits to creativity

PROVEN features easily removable side supports to place a grill. Deck baking advantages become multifunction.

PROVEN touch board presents a user-friendly wide menu with 7 functions and a Gastronomy section dedicated to recipes.

Dual-Temp® Technology function allows ceiling and deck temperature to be set with millimeter precision with a gap of just 1°C! The ideal solution for also baking products other than leavened.

Grilling meat, fish, and vegetables is easy with the Pro-Grill function, which rises the ceiling temperature to the maximum. Baking on deck oven offers extraordinary results not comparable to normal convection baking.

Preparing your favourite recipe with a simple touch on display in Gastronomy section: chicken, fish, roast, vegetables have dedicated baking functions in order to achieve the best result as in the kitchen of a great restaurant.

17:01
80%
400°C
20%
START
PREMERE START

A concentration of innovative technologies.
The Perfect Baking at home with just 3kW

With PROVEN Moretti Forni scores numerous technological firsts in the world of baking.

PROVEN is the first compact professional high temperature oven (400°C) that can also be inserted in a domestic user context, winning an important technological challenge: containing the installed power within 3 kW.
This goal was made possible thanks to Moretti Forni's vast experience in baking dynamics and to the implementation of new and exclusive technological patents.

PROVEN is the first oven for domestic use with the regulation and separate management of ceiling and deck temperature: a unique advantage recreating the same baking conditions as a professional oven.

PROVEN is the first compact high temperature oven that meets the strict safety rules in the field of domestic appliances.

PROVEN features an electronic "heart" capable of simplifying the work of each operator with maximum energy efficiency and effectiveness in the result.

Iconic Design and unique style.
Baking has never been this good

PROVEN is a unique product not only because of its exclusive high-tech contents, and design.

For this innovative project Moretti Forni involved a team of designers and architects in the study of design with the aim of creating an object that was not only beautiful to use, but also to look at.

PROVEN iconic design communicates its origin as a professional oven perfectly integrated with the refined and minimalist style required in the most cutting-edge living environments nowadays.

PROVEN is a work tool that can be inserted indifferently in a home, as well as in a restaurant or in a production laboratory: the aesthetic result will always be appropriate to the reference context.

PIZZA
PANE
PASTICCERIA
MENU
SMARTBAKING
RECENTI
SPECIAL
OFF

PROVEN 400°
WELCOME BAKE

PROVEN 400°
WELCOME BAKE

A range of accessories for every need.
Customize your baking experience as you wish

A great passion is always needed to achieve a great result, but so is the right equipment.

PROVEN can be integrated with different specific kits to improve baking of a wide range of products.

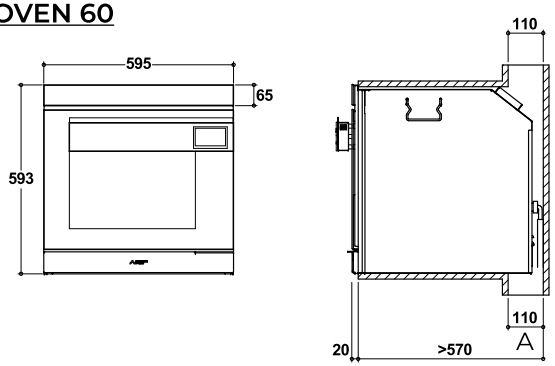
Pizzeria Kit: pizza shovel, «bucasfoglia» roller, pizza cutter, dough cutter, aluminized pizza tray, white plastic dough container.
Pastry / long leavened Kit : core probe, perforated tray, panettone hanger with stainless steel spike.
Bakery Kit: bread shovel, loader, aluminized tray, perforated baguette tray, white plastic dough container.

PROVEN is a built-in oven also available with a Case Countertop equipped with a drawer and support legs, or with a Totem as an alternative to built-in integration.
The totem, with a minimalist and clear design, is made of black stainless steel and includes several drawers, where you can store accessories, and a tray-holder compartment above the oven.

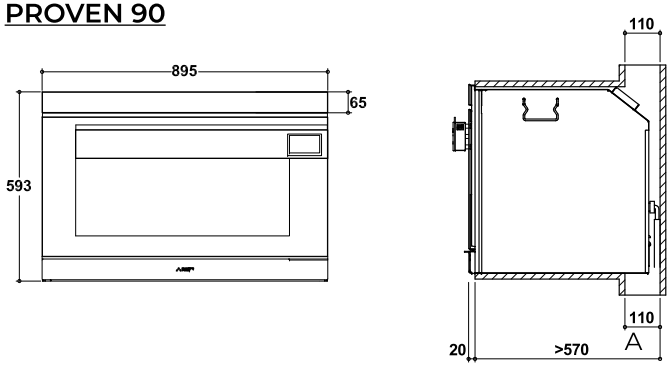
Features	PROVEN 60	PROVEN 90
External dimensions	595 x 593 x 570 mm	895 X 593 X 570 mm
Internal volume	60,1 lt	93,5 lt
Maximum Temperature	400°C	400°C
Baking surface	16,8 dm2	27,1 dm2
Levels	3 + level 0 (deck)	3+level 0 (deck)
Weight	60 kg	90 kg
External finish	glass & stainless steel	glass & stainless steel
Control panel	display touch TFT 4,3''	display touch TFT 4,3"
Feeding and power	220V-240V / 50Hz	380V-415V/3N/50Hz
Max power	3 kW	5 kW
Average power cons.	1,5 kWh	2,5 kWh
Totem dimensions	660 x 620 x 1.830 mm	
Small drawers height	200 mm	
Big drawer height	400 mm	
Totem weight	95 kg	
Case dimensions	660 x 620 x 800 mm	960 x 620 x 800 mm
Case drawer height	130 mm	130 mm
Case weight	30 kg	35 kg

Technical features.
Installation details

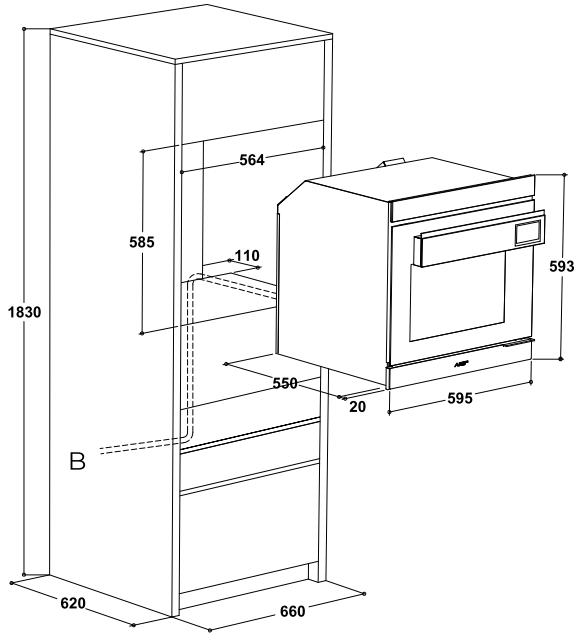
PROVEN 60



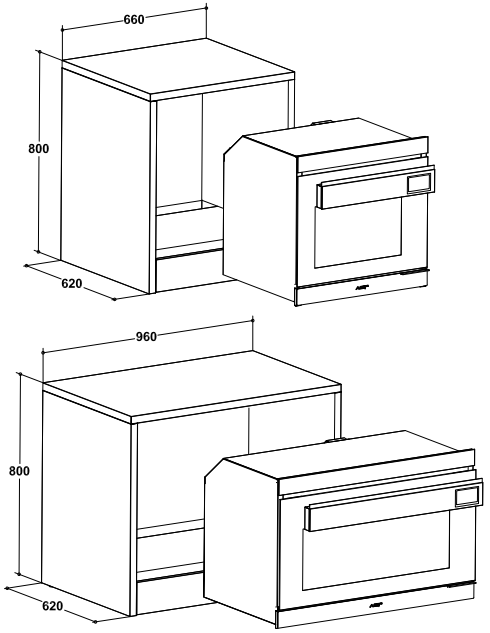
PROVEN 90



TOTEM PROVEN 60



CASE PROVEN 60 and PROVEN 90



A Leaving an air shaft (minimum dimensions 110mm) at the back of the built-in unit is necessary to allow air recirculation.
B Water inlet pipe.

Optional.

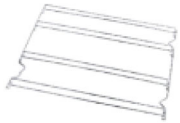
EMBOSSED STEEL DECK
_60 dim: 402x402 mm
_90 dim: 600x400 mm

REFRACTORY DECK
_60 dim: 410x410 mm
_90 dim: 330x410 mm (x2)

ALUMINIZED TRAY
_60 dim: 402x402 mm
_90 dim: 600x402 mm

PERFORATED TRAY
_60 dim: 402x402 mm
_90 dim: 600x402 mm

GRILL
_60 dim: 430x400 mm
_90 dim: 680x400mm



SIDE SUPPORTS FOR GRILL
dim: 375x275 mm

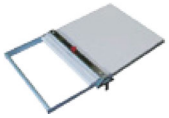
BAGUETTE TRAY
_60 dim: 402x402 mm
_90 dim: 600x402mm

HANDLE FOR TRAY
dim: 120x230 mm

DOUGH CONTAINER
_60 dim: 300x400 mm
_90 dim: 600x400 mm

DOUGH CONTAINER LID
_60 dim: 305x425 mm
_90 dim: 605x425

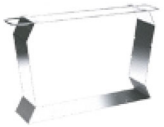
HANDLE FOR DECK CHANGE
dim: 110x70 mm



LOADER
dim: 400x900 mm

CORE PROBE
dim: 1 m lenght

BUCASFOGLIA ROLLER
dim: 150x210 mm



PANETTONE HANGER
WITH STAINLESS STEEL SPIKE

PIZZA SHOVEL
dim: 330x525 mm

APRON

OVEN GLOVE

BRUSH FOR ASHES
dim: 200x105 mm

PIZZA CUTTER
dim: 240 x 110 mm

COLLECTING PAN
_60 dim: 420x190 mm
_90 dim: 670x190mm

DOUGH CUTTER
dim: 165 x 115 mm

CASE WITH DRAWER_60
dim: 670x620x h 810 mm
CASE WITH DRAWER_90
dim: 960x620x h 810 mm

TROLLEY WITH CASTORS_90
dim: 960x620x h 800 mm
TROLLEY + CASE_90
dim: 960x620x h 1590 mm

TOTEM
dim: 660x620x h 1830

Moretti Forni S.p.a reserves the right to modify the features of the devices presented in this publication without prior notice.

9112

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

Moretti Forni s.p.a.
Via Meucci 4
61037 Mondolfo (PU) - Italy

Contact
email: info@morettiforni.com
Tel +39 0721 96 161

Website
morettiforni.com

MORETTI FORNI
The SmartBaking Company®