



CHOOSE THE BEST
BAKING SOLUTION
FOR YOUR PRODUCT



serieS

EVOLUTION

The most customizable advanced oven in the world.



Pizza



Bakery



Pastry



Gastronomy

6 available models:

S50E, S100E, S105E, S120E, S125E, S140E



serieP

TRADITION

The reliable and effective traditional deck oven.



Pizza



Bakery



Pastry

1 available model:

Amalfi



iDeck

The essential deck oven.



Pizza

3 available models:

ID-D 72.42, ID-D 72.72, ID-D 105.65





The wood burning oven
turns electric.



3 available models:

Neapolis 4, Neapolis 6, Neapolis 9



serieT
CONVEYOR

The conveyor oven with the
best baking quality in the world.



Pizza



Bakery



Pastry



Gastronomy

4 available models:

T64E Ventless, T65E, TT96E, TT98E



We provide

THE PERFECT BAKING EXPERIENCE

Moretti Forni is the **leading company** in **baking technology** for leavened products *since 1946*, thanks to **SmartBaking®**, the ideal balance between innovation and experience.

Moretti ovens range can **reduce energy consumption** and ecological footprint by **up to 45%**.

There is no innovation without sustainability: environmental protection is the agreement signed by the company.



Moretti is the ingredient