

# CORE

# THE WORLD'S FIRST OVEN WITH CONDECKTION® TECHNOLOGY

Watch the **Trailer** 





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### EXCLUSIVE CONDECKTION® TECHNOLOGY.

The **perfection of static cooking** is combined with the **speed of controlled ventilation of heat flows** that naturally occur within the chamber. An **exclusive patent** that guarantees maximum efficiency, precision, and speed.

Up to



faster on Refining<sup>®\*</sup>

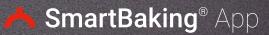
\* Compared to a deck oven in its category without Condecktion® Technology

### THE OVEN DESIGNED FOR REFINING<sup>®</sup>.

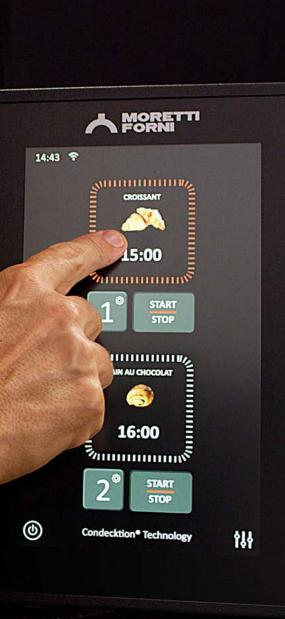
CORE completes the **product's baking cycle** at a later time (**Refining**<sup>®</sup>), using the exclusive **Condecktion**<sup>®</sup> **Technology** and recalling the **pre-cooking parameters**. This ensures perfect results with maximum speed and ease: **baked as if fresh!** 











### EASY AND USER FRIENDLY, WITH TABLET AND SMARTBAKING<sup>®</sup> APP.

A new level of control is achieved thanks to the **tablet with intuitive slider interface**, **fully remote-controlled** and the **SmartBaking**<sup>®</sup> **App**, making it easy to use with simple customisation of the baking result.

### YOUR ESSENTIAL PARTNER.

CORE reduces wait times, eliminates waste, and cuts down on consumption contributing to service efficiency and sustainability.



## FOR EVERY BUSINESS.

CORE **compactness** and **modularity** facilitate integration into any space, with **flexibility** and **versatility**.





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#### CHOOSE YOUR IDEAL COMBINATION:











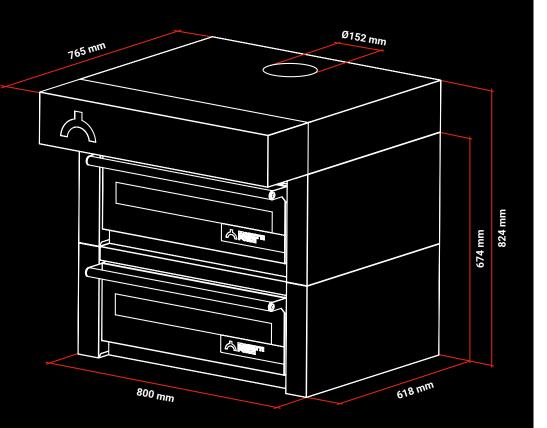


THREE DECKS



FOUR DECKS

ONE DECK



#### SPECS (1 deck)

External dimensions: Internal dimensions: Weight: Max temperature: Power supply:	L800 x P618 x H352 mm L610 x P410 x H180 mm 50 kg 290 °C AC V230 1N 50/60Hz	Discover more
Max power:	4 kW	
Avg. consumption/h:	1,5 kW/h	

#### **CANALISED HOOD** (optional)



800 mm

#### **OVEN + TABLET**



#### DECK





# CORE

**Condecktion**<sup>®</sup> **Technology** 



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