



Built-in electric oven

Electric deck oven for domestic built-in featuring control panel with touch TFT display, independent electronic management of ceiling and floor for an always-perfect and uniform baking, programmable power-on, real temperature setting from 20°C up to 400°C. Steam valve with water connection, motorized steam exhaust valve, double illumination with halogen bulbs, baking timer with end-of-baking setting, equipped with core probe insert and self-cleaning program with pyrolytic function.

Energy class A.

OPERATION

- Heating through metal-plated high efficiency resistors
- Baking directly on bottom
- Independent electronic temperature management of top and bottom
- Separate power management of top and bottom ECO-SMARTBAKING® TECHNOLOGY
- Separate management of top and bottom temperature through DUAL-TEMP® TECHNOLOGY
- Maximum temperature 400°C
- Constant monitoring of the temperature with two probes
- Steam escape through programmable motorized valve
- Anti-odor catalytic filter
- Modular tangential cooling turbofan
- Automatic cleaning program for thermoreduction
- Illumination is through halogen lamps

STANDARD EQUIPMENT

- Multilanguage Color TFT 4.3" Display
- 100 Customizable programs
- ECO-STAND BY™ TECHNOLOGY to bake with low energy consumption
- POWER-BOOSTER™ TECHNOLOGY for high peaks of work
- Self-diagnosis with error message display
- Customizable Hotkey button
- Baking timer and programmed start timer
- Independent triple maximum temperature safety device
- Static baking function: Pizza, Bread, Bakery
- Extra function: Pizza party, controlled leavening, large leavening products

EXTERNAL BUILT

- Panoramic glass front panel BlackBar® Design
- Door with quadruple low emission glasses COOL AROUND® TECHNOLOGY
- Tempered outer glass, ceramic interior glass
- Control panel located on the handle
- Lower drawer for bake top storage

INTERNAL CONSTRUCTION

- Very low adherence and steam resistant internal enameling
- Baking surface in sandblasted refractory or aluminized embossed sheet metal
- Removable grill side supports
- Thermal insulation in rockwool without resins

STANDARD ACCESSORIES

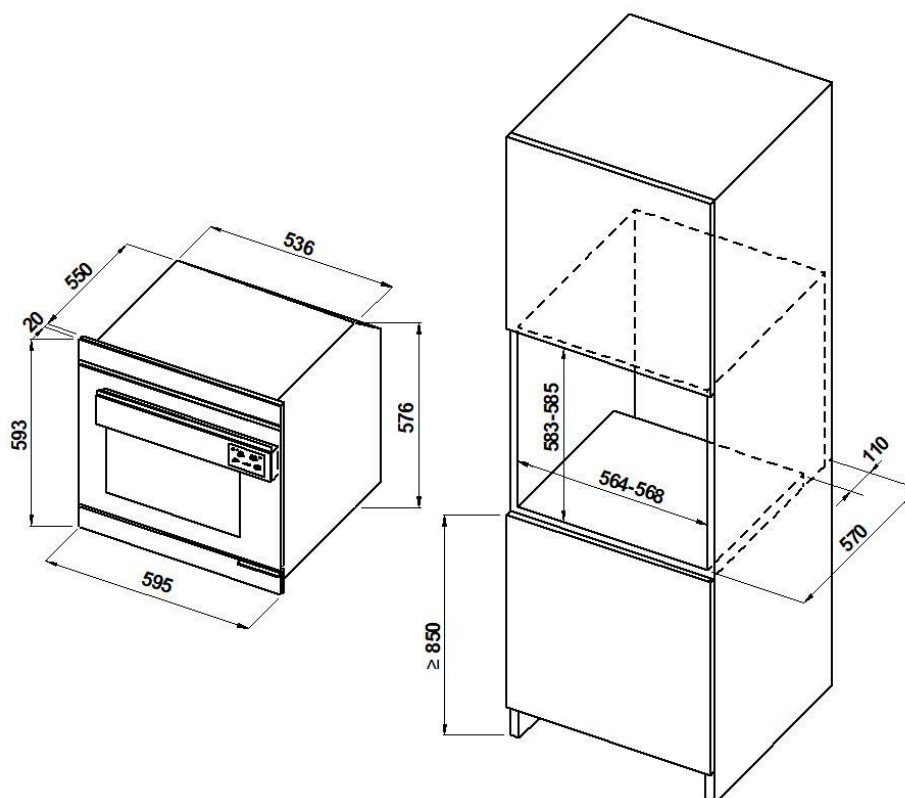
- Embossed stainless steel baking surface
- Refractory baking surface
- Aluminized tray
- Grill
- Grill side supports for 3 baking levels (different from "0" level)
- Handle for tray
- Handle for baking surface change (steel / refractory)
- Programmable and adjustable steaming kit

OPTIONAL ACCESSORIES

- Pizza Kit
- Bread Kit
- Pastry Kit
- Core probe
- Totem including case with compartment for trays
- Case for countertop or trolley installation

PROVEN 60

(built-in)



NOTE: Its installation under the table or under the baking top is not allowed (The dimensions indicated in the views are in millimeters)

BUILT-IN DIMENSIONS

Width	595mm
Depth	20mm
Height	593mm
Internal width	536mm
Internal depth	550mm
Internal height	576mm
External width	564-568mm
External depth	570mm
External height	583-585mm
Rear opening	110mm
Front upper projection	20mm
Weight	60kg

SHIPPING INFORMATION

Dimensions of packaged oven:	
Width max	750mm
Depth max	750mm
Height max	800mm
Weight	(60+15)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply A.C. 220-240V 1N	
Frequency	50Hz
Max power	3kW
*Average hourly cons.	1,5kWh
Connection cable type H07RN-F 3x2,5 mm ² (220-240V 1N)	
Supply pressure H ₂ O (Optional steam Kit) 0,5bar-50kPa	

BAKING COMPARTMENT CAPACITY

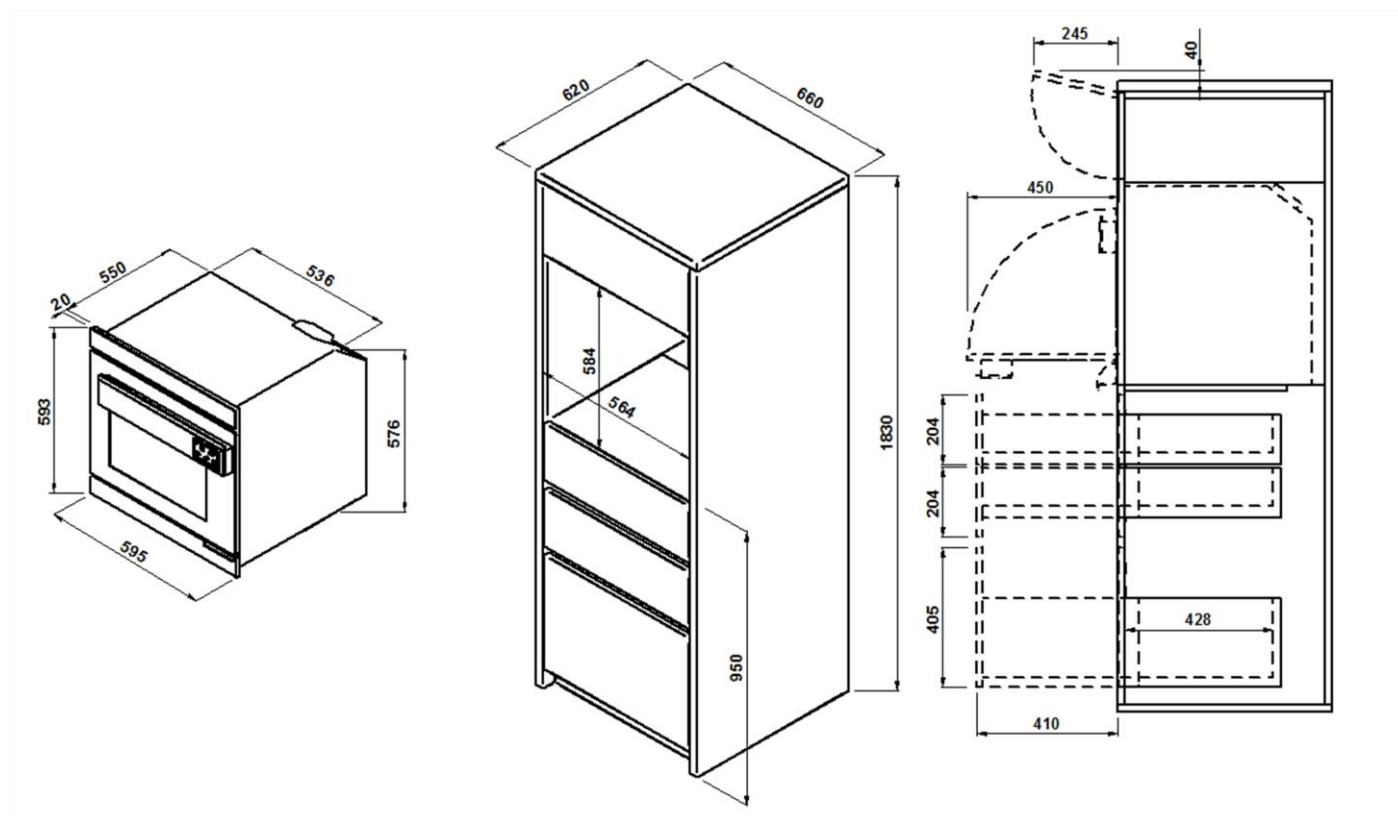
Internal volume	60,1 lt.
Baking surface	16,8 dm ²
Number of shelves	3+Deck

* The information may be subjected to changes according to a different use of the equipment

NOTE: MORETTI FORNI S.P.A. reserves the right to change without notice the characteristics of the products shown in this document

PROVEN 60

(assembled with totem)



NOTE: Its installation under the table or under the baking top is not allowed (The dimensions indicated in the views are in millimeters)

TOTEM DIMENSIONS

Width totem	660mm
Depth totem	620mm
Height totem	1830mm
Height drawers H1	200mm
Height drawers H2	400mm
Weight	95kg

BAKING COMPARTMENT CAPACITY

Internal volume	60,1 lt.
Baking surface	16,8 dm ²
Number of shelves	3+Deck

SHIPPING INFORMATION

Dimensions of packaged oven:

Width max	750mm
Depth max	750mm
Height max	800mm
Weight	(60+15)kg

Dimensions of packaged totem:

Package dim.	(75x75x205)cm
Package weight	(95+20)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply
A.C. 220-240V 1N

Frequency	50Hz
Max power	3kW
*Average hourly cons.	1,5kWh
Connection cable	

type H07RN-F
3x2,5 mm² (220-240V 1N)

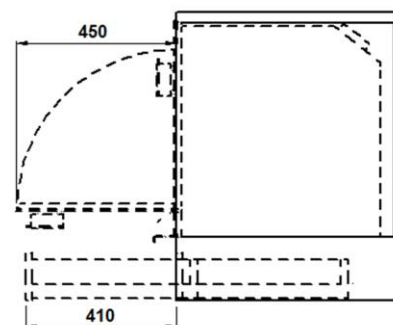
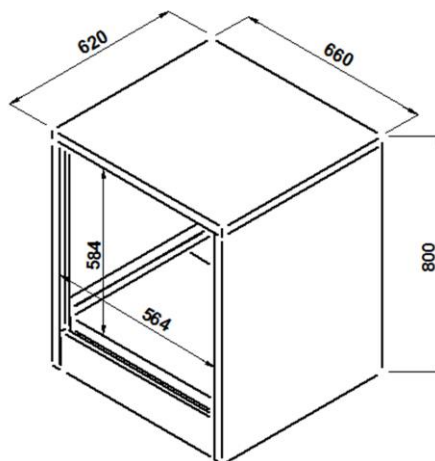
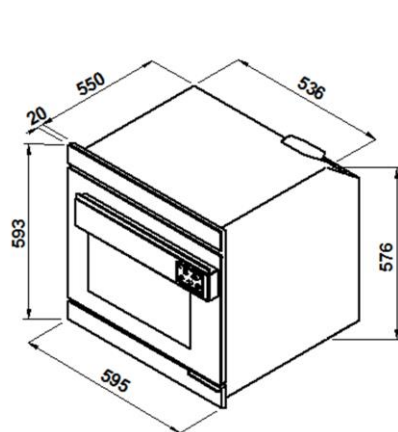
Supply pressure H₂O (Optional
steam Kit) 0,5bar-50kPa

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PROVEN 60

(assembled with case)



NOTE: Its installation under the table or under the baking top is not allowed (The dimensions indicated in the views are in millimeters)

CASE DIMENSIONS

Width case	660mm
Depth case	620mm
Height case	800mm
Height drawers	130mm
Weight	30kg

SHIPPING INFORMATION

Dimensions of packaged oven:	
Width max	750mm
Depth max	750mm
Height max	800mm
Weight	(60+15)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply
A.C. 220-240V 1N

Frequency	50Hz
Max power	3kW
*Average hourly cons.	1,5kWh
Connection cable	

type H07RN-F
3x2,5 mm² (220-240V 1N)

Supply pressure H₂O (Optional
steam Kit) 0,5bar-50kPa

BAKING COMPARTMENT CAPACITY

Internal volume	60,1 lt.
Baking surface	16,8 dm ²
Number of shelves	3+Deck

Dimensions of packaged case:	
Package dim.	(75x75x95)cm
Package weight	(30+10)kg

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