



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 support
- Thermal insulation in rockwool without resins

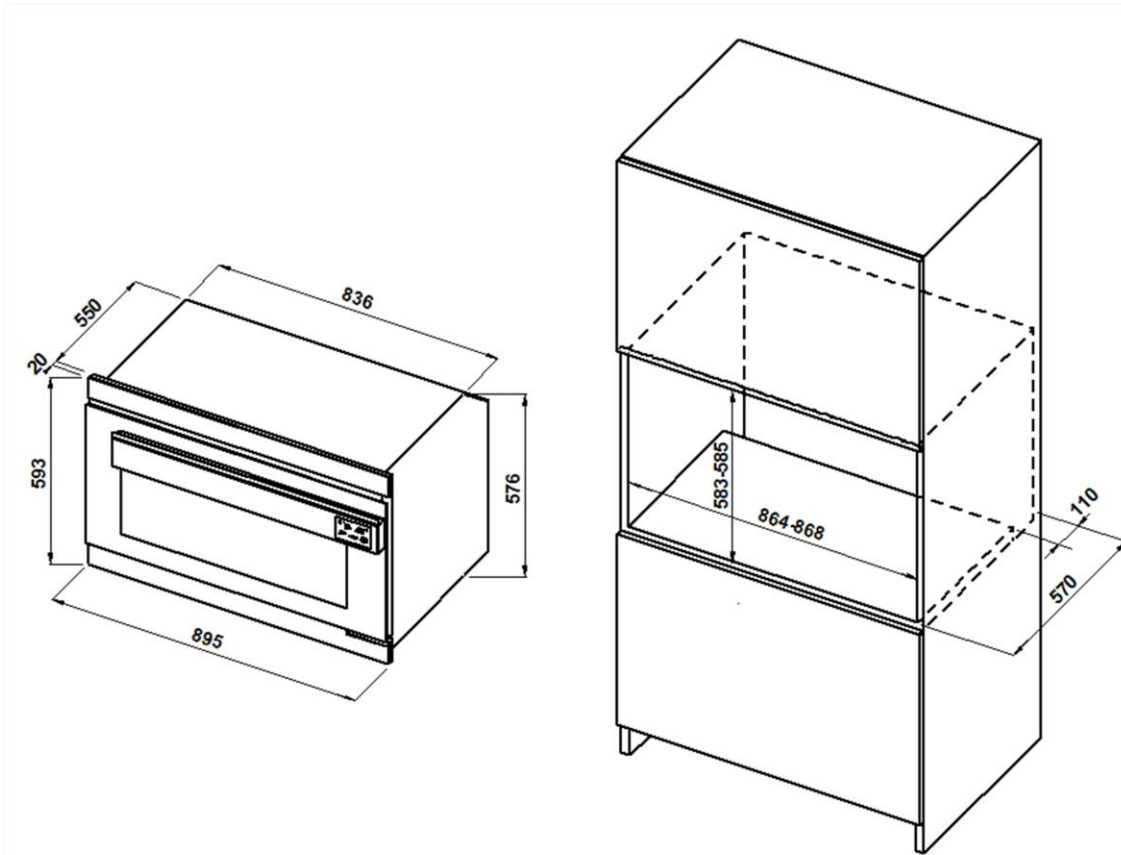
STANDARD ACCESSORIES

- 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
- Trolley including case with compartment for trays
- Case for countertop or trolley installation

PROVEN 90
(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	895mm
Depth	20mm
Height	593mm
Internal width	836mm
Internal depth	550mm
Internal height	576mm
External width	864-868mm
External depth	570mm
External height	583-585mm
Rear opening	110mm
Front upper projection	20mm
Weight	100kg

SHIPPING INFORMATION

Dimensions of packaged oven:	
Width max	1050mm
Depth max	770mm
Height max	800mm
Weight	(100+15)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply	
A.C. 380-415V 3N	
Optional power supply	
A.C. 220-240V 1N	
Frequency	50Hz
Max power	5,0kW
*Average hourly cons.	2,5kWh
Connection cable	
type H07RN-F	
5x2,5 mm ² (380-415V 3N)	
3x6 mm ² (220-240V 1N)	

BAKING COMPARTMENT CAPACITY

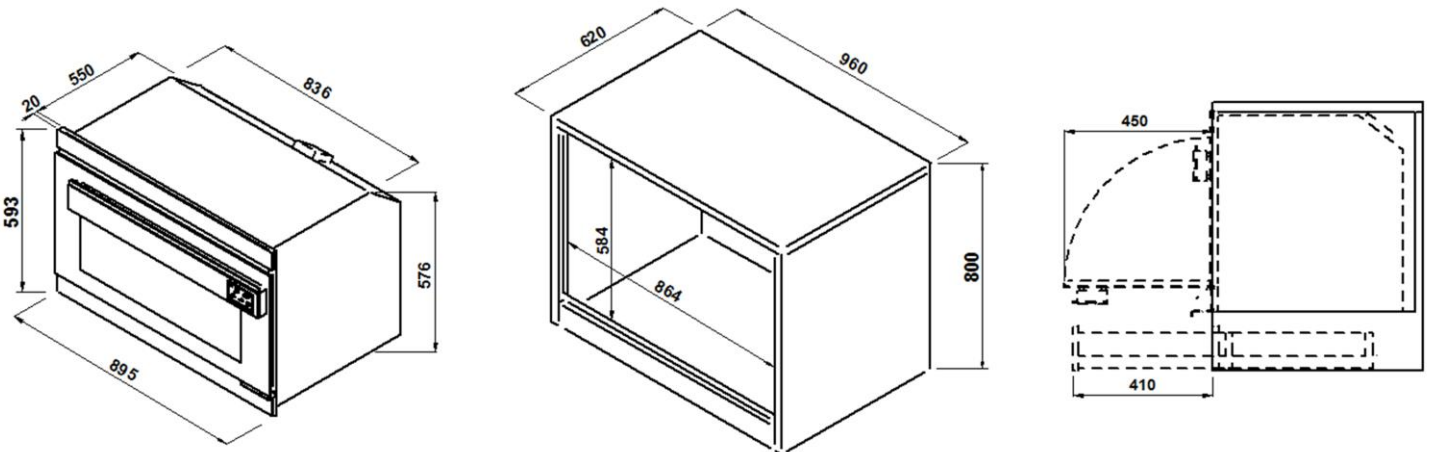
Internal volume	93,5 lt.
Baking surface	27,1 dm ²
Number of shelves	3+Deck

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

* 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 90
(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	960mm
Depth case	620mm
Height case	800mm
Height drawers	130mm
Weight	35kg

SHIPPING INFORMATION

Dimensions of packaged oven:

Width max	1050mm
Depth max	770mm
Height max	800mm
Weight	(100+15)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply
A.C. 380-415V 3N

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

BAKING COMPARTMENT CAPACITY

Internal volume	93,5 lt.
Baking surface	27,1 dm ²
Number of shelves	3+Deck

Dimensions of packaged case:
Packaged dim. (105x75x95)cm
Package weight (35+10)kg

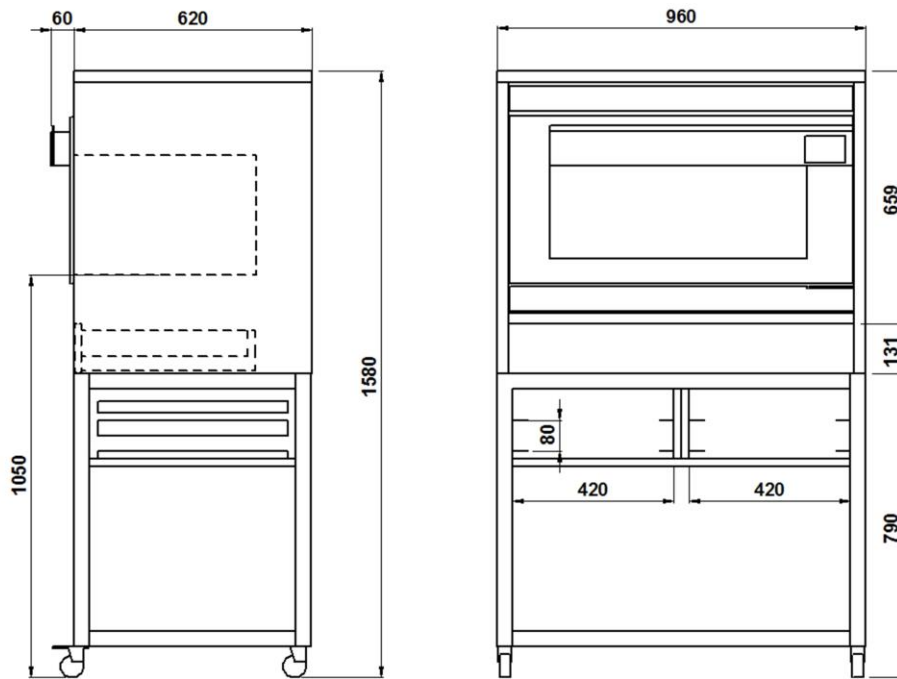
Frequency 50Hz
Max power 5,0kW
*Average hourly cons. 2,5kWh
Connection cable

type H07RN-F
5x2,5 mm² (380-415V 3N)
3x6 mm² (220-240V 1N)

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

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PROVEN 90
(assembled with stand)



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

STAND DIMENSIONS

Width support	960mm
Depth support	620mm
Height support	790mm
Weight support	35kg

BAKING COMPARTMENT CAPACITY

Internal volume	93,5 lt.
Baking surface	27,1 dm ²
Number of shelves	3+Deck

SHIPPING INFORMATION

Dimensions of packaged oven:	
Width max	1050mm
Depth max	770mm
Height max	800mm
Weight	(100+15)kg

Dimensions of packaged stand:	
Package dim.	(105x75x95)cm
Package weight	(35+10)kg

POWER SUPPLY AND POWER CONSUMPTION

Standard power supply
A.C. 380-415V 3N

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

Frequency	50Hz
Max power	5,0kW
*Average hourly cons.	2,5kWh
Connection cable	

type H07RN-F
5x2,5 mm² (380-415V 3N)
3x6 mm² (220-240V 1N)

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

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