



## 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

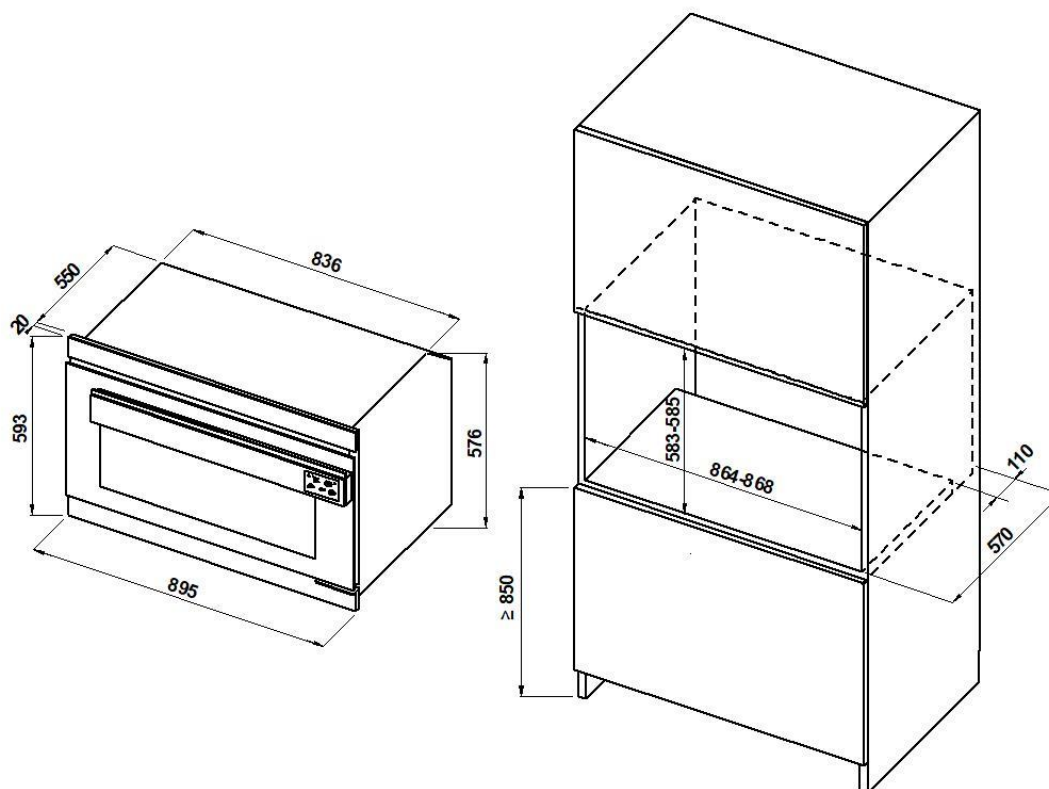
- Embossed stainless steel baking surface
- Refractory baking surface
- Aluminized tray
- Grill
- Grill side supports for 3 baking levels different from "0" level
- Handle for tray
- Handle for baking surface change (steel / refractory)
- Programmable and adjustable steaming kit

## 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<sup>2</sup> (380-415V 3N)  
3x6 mm<sup>2</sup> (220-240V 1N)

**BAKING COMPARTMENT CAPACITY**

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

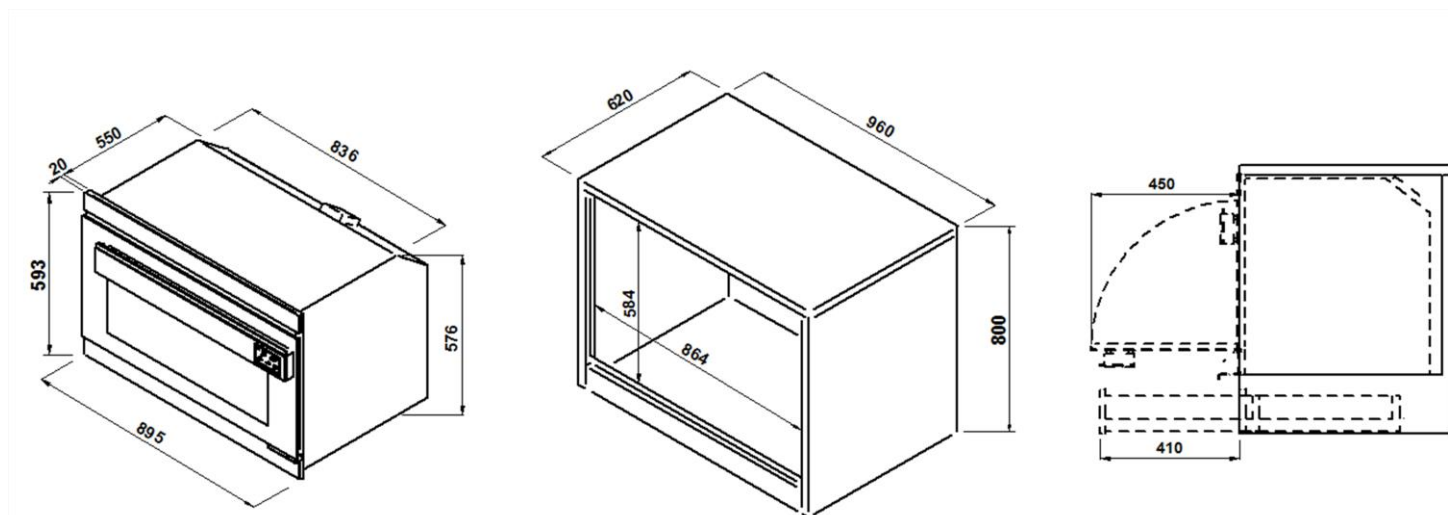
Supply pressure H<sub>2</sub>O (Optional  
steam Kit) 0,5bar-50kPa

\* 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 <sup>2</sup>
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	

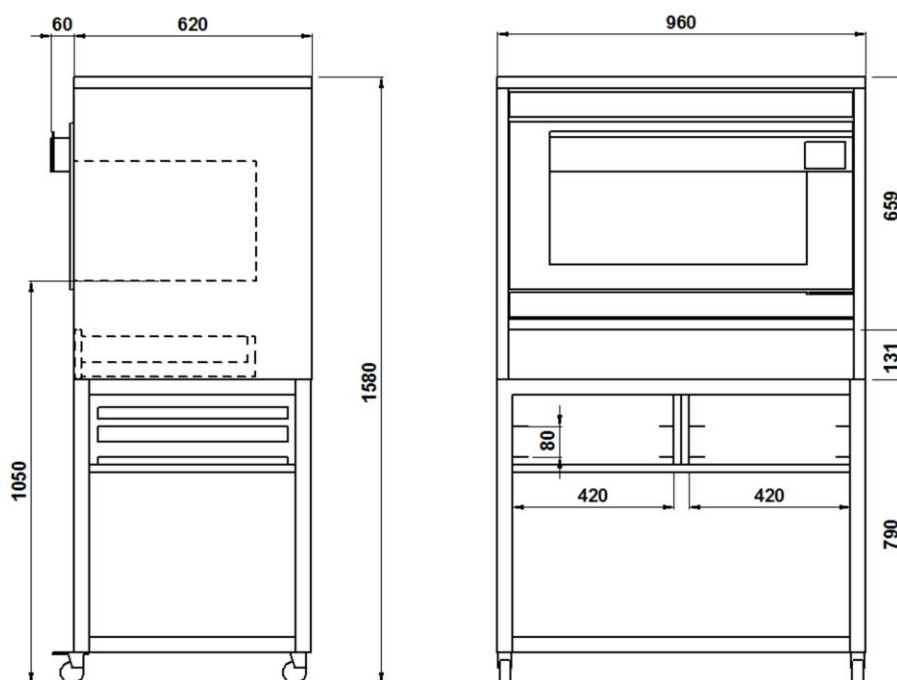
type H07RN-F  
5x2,5 mm<sup>2</sup> (380-415V 3N)  
3x6 mm<sup>2</sup> (220-240V 1N)

Supply pressure H<sub>2</sub>O (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 <sup>2</sup>
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
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Connection cable	

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