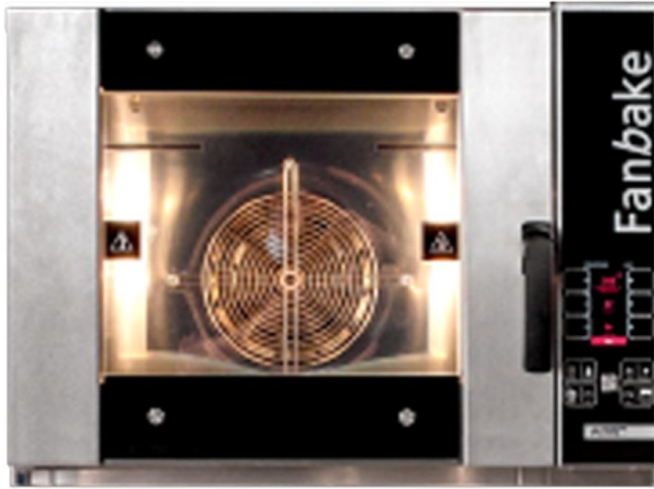


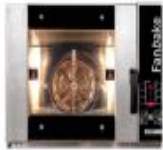


Moretti Forni F50E Electric Convection Oven 5 Trays



Capacity (Ø60x40cm): 5
Chamber Dim. mm: 610W x 440D x 97H
Ext. Dim. mm: 850W x 1065D x 698H
W (kg): 105
Power (Per Deck): 415V, 3N, 9.3kW, 13A

The new range of electric convection ovens, **Serie F Fanbake** anticipates technological features that establish an end point in its category.



Details

The use of innovative materials and sophisticated electronic technologies have generated the intelligent device named **ecoSmartBaking®Tech**, managed through an intuitive **TFT colour display**.

The **ecoSmartBaking®Tech** technology gathers several cutting edge functions such as **Adaptive-Power®Technology**, that allows to manage the **power control** according to the load inside the baking chamber, **Power-Booster®Technology**, for efficiently manage the pick times and Eco **Standby®Technology** for breaks. All models are equipped with double tempered glass door, interior in stainless steel & control panel finished without protrusions for easier cleaning.

Features:

- Convection oven
- Stainless steel construction with high-density Insulation
- Internal construction in stainless steel
- Colour Multilanguage LCD display
- Max temperature 270 °C
- 100 programs and timer
- Easy to clean double tempered glass door
- Electronic vapour ducting valve
- Steam injection by timer controller, program or manual

Bake&Pizza allows for users to bake bread or pastries using the **FanBake** and also offer Pizza using the **iDeck**. This can



all be achieved within a space of less 1m² – it is really a small yet complete baking corner. These combinations can be assembled using the **F45 & F50E** convection ovens and manual or digital control **iDeck** range (single or double chamber)



More Information

SKU	F50E
WEIGHT	105.000000