CORE
Refining® oven

Core consists of a deck specifically designed for Refining®, using Condecktion® technology, which is the combination of static heating elements and controlled ventilation. This grants a direct heat distribution over the entire surface of the deck, for direct baking or baking with trays. The oven control is located on a removable tablet that can manage several interconnected modules. Electronic temperature management. Bottom-hinged door with tempered crystal glass for a perfect view of the product being heated.
Core is stackable and also available with hood on request.
Maximum chamber temperature: 290°C.

CE

FUNCTIONING

- Heating by high-performing armoured heating elements combined with Condecktion® counter-rotating fans
- Separate power management of ceiling and floor Dual-Power® Technology
- Ventilation management and control
- Preset Refining® cycles
- SmartDeck™ with continuous self-adjustment of heating element power according to the presence and type of product being baked
- UI with intuitive sliders that makes customisation of the baking result easy. Mapping is optimised for every product
- PID power control allows automatic adjustment of the energy required according to the quantity of product being baked AdaptivePower® Technology
- Self-limited temperature of 290°C (550°F)
- Continuous temperature measurement via thermocouple
- PowerCleaning™ function

CONSTRUCTION

- Structure made in folded stainless steel
- Side panes in pre-painted metal sheet
- Bottom-hinged stainless steel door
- Tempered crystal glass
- Painted stainless steel handle
- Removable oven control tablet
- Refractory brick baking surface
- Side and top internal structure made of aluminised steel
- Internal rear-view mirrors made of reflecting steel suitable for high temperatures
- Heat insulation CoolAround® Technology

STANDARD EQUIPMENT

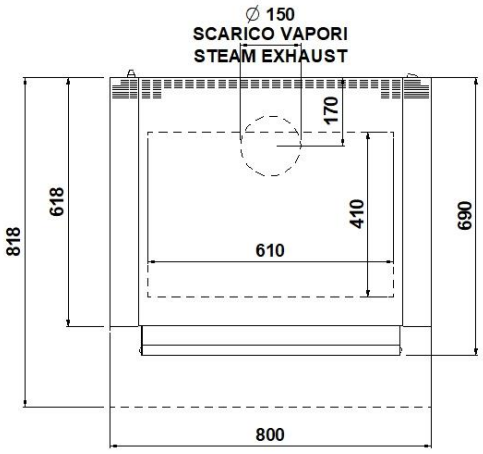
- Multilanguage, antiglare, colour tablet TFT Touch 10.1” IPS
- Customisable Refining® cycles
- Auto EcoStandby™ for work pauses
- Auto PowerBooster™ for work peaks
- Customisable Hotkey
- ReadyToGo Timer, optimised switch on based on baking time set. Up to two daily programmable start and stop.
- Self-diagnosis with error message on the tablet
- Baking Timer
- Maximum temperature independent safety device
- USP port and WiFi module for software update
- SmartBaking app

ACCESSORIES

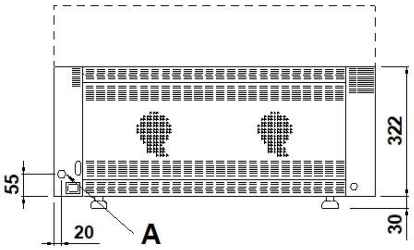
- Multi-modular composition with interconnection with one tablet
- Ducted hood
- Stand with castors
- Remote-Master® Technology

CORE

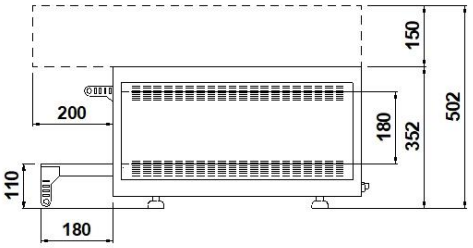
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



NOTE: the dimensions indicated in the views are in millimetres.

A 3 metres electric cable			

EXTERNAL DIMENSIONS

External height	352mm
Ext. height with hood	502mm
External depth	618mm
External length	800mm
Weight	50kg

INTERNAL DIMENSIONS

Int. height	180mm
Int. depth	410mm
Int. length	610mm
Total baking chamber	0,25m^2

TABLET 10.1” DIMENSIONS

Height	287mm
Depth	197mm
Width	45mm

SHIPPING INFO

Packed in wooden crate:	
Height	510mm
Depth	760mm
Width	840mm
Weight	(50+10)kg

FEEDING AND POWER

Standard feeding	
For each deck	
A.C. V230 1N	
Frequency	50/60Hz
Max power	4kW
*Average power consumption	1,5kWh
Connecting cable	type H07RN-F 3x4mm^2 (V230 1N)

*** This value is subject to variation according to the way in which the equipment is used**

NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice

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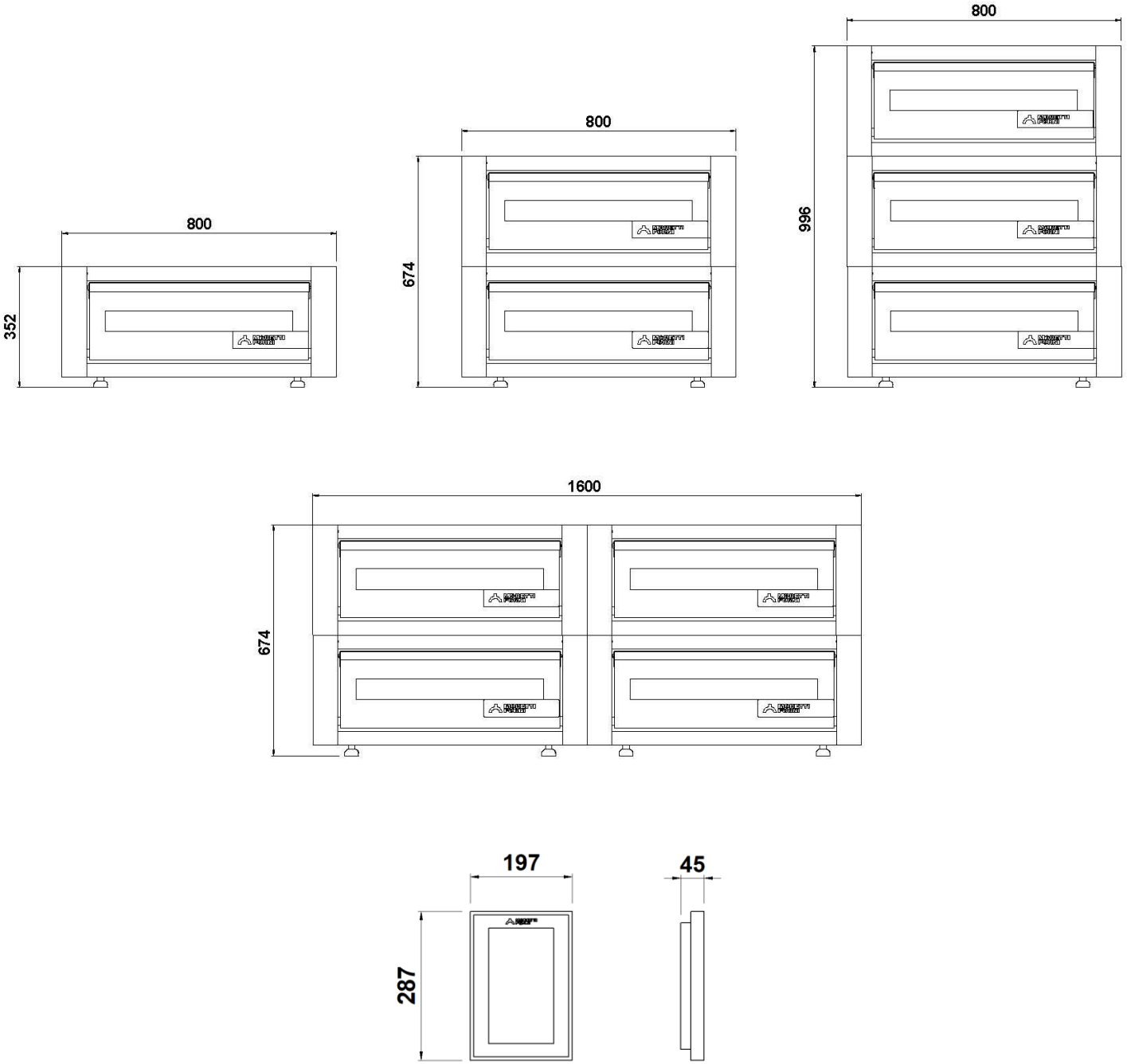
POSSIBLE COMBINATIONS



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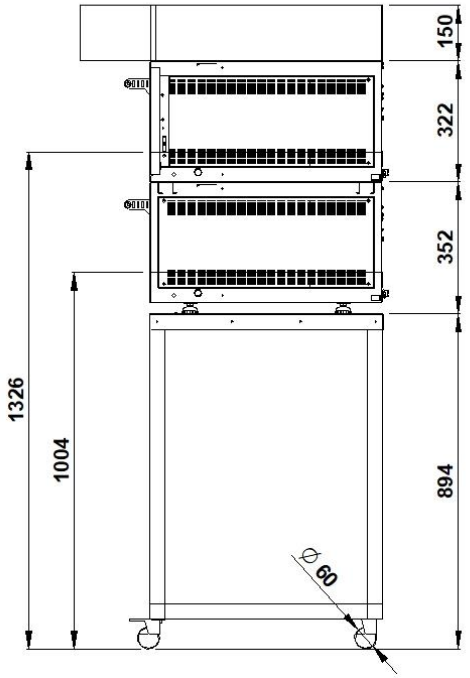
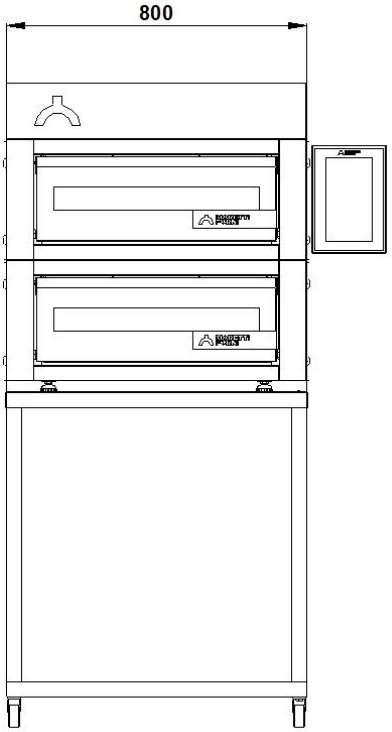
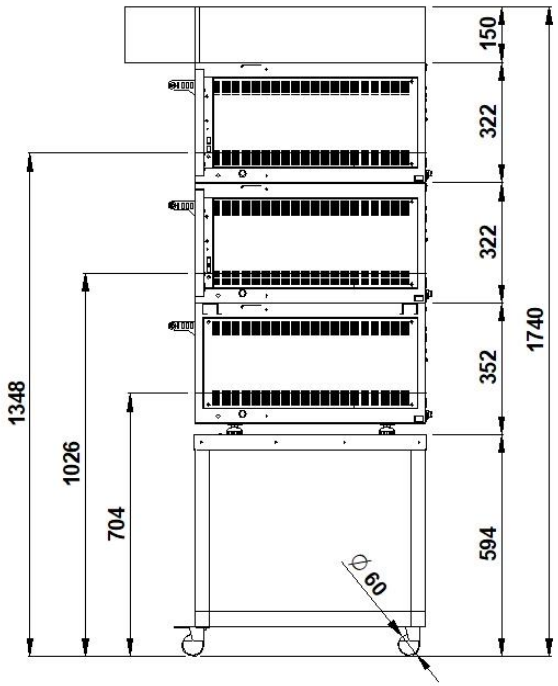
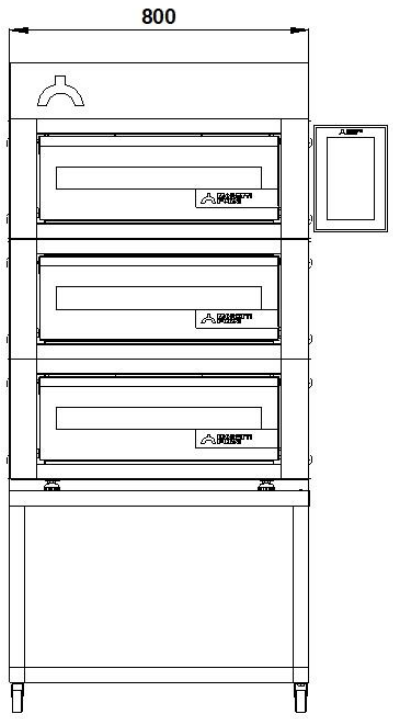
ASSEMBLED WITH STAND WITH CASTORS









*** il dato è suscettibile a variazioni in accordo al differente utilizzo dell'attrezzatura**

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