
MR-2
SINCE 1963
THE BEST
OVENS
FOR
BAKING
ARTS
REAL
FORNI

WE HAVE ALWAYS TAKEN CARE OF **PRODUCING TOP-QUALITY EQUIPMENT** FOR BAKERY AND PASTRY:

01.
60+
Years of experience

02.
25+ YEARS
Average life of our ovens

03.
200
Satisfied customers around the world

04.
3+
Years of warranty with scheduled maintenance

05.
97%
Satisfied customers around the world

WHY CHOOSE **REAL FORNI**

1 **Long-term reliability:** our ovens are built to last

2 **100% Made in Italy:** every stage of production takes place in our workshops in the heart of the Veneto region

3 **Energy saving:** Real Forni ovens are designed to reduce consumption

4 **Widespread service network:** we provide support in Italy and around the world

5 **Extended Warranty:** Long Life 3+ is the supplemental warranty that provides operational peace of mind



We have created the perfect oven for flawless baking, to bring out the authentic flavor of your products and delight even the most demanding palates.



No more condensation indoors

Presence of a sensor on the oven opening that activates the hood at maximum speed when the oven door is opened. When the door is closed, the extractor is always on at minimum speed to maintain a healthy working area.

Exterior surfaces that are completely flush and easy to sanitize

Fully adjustable height

Ash wood or aluminum handle

Crumb tray

Pull-out tray-holder

Products that always meet your standards

The innovative MR2 proofer allows for separate control of temperature and humidity with automatic water filling, just like larger proofer.

All the winning solutions of bigger ovens developed over 60 years of experience, concentrated in our MR-2.

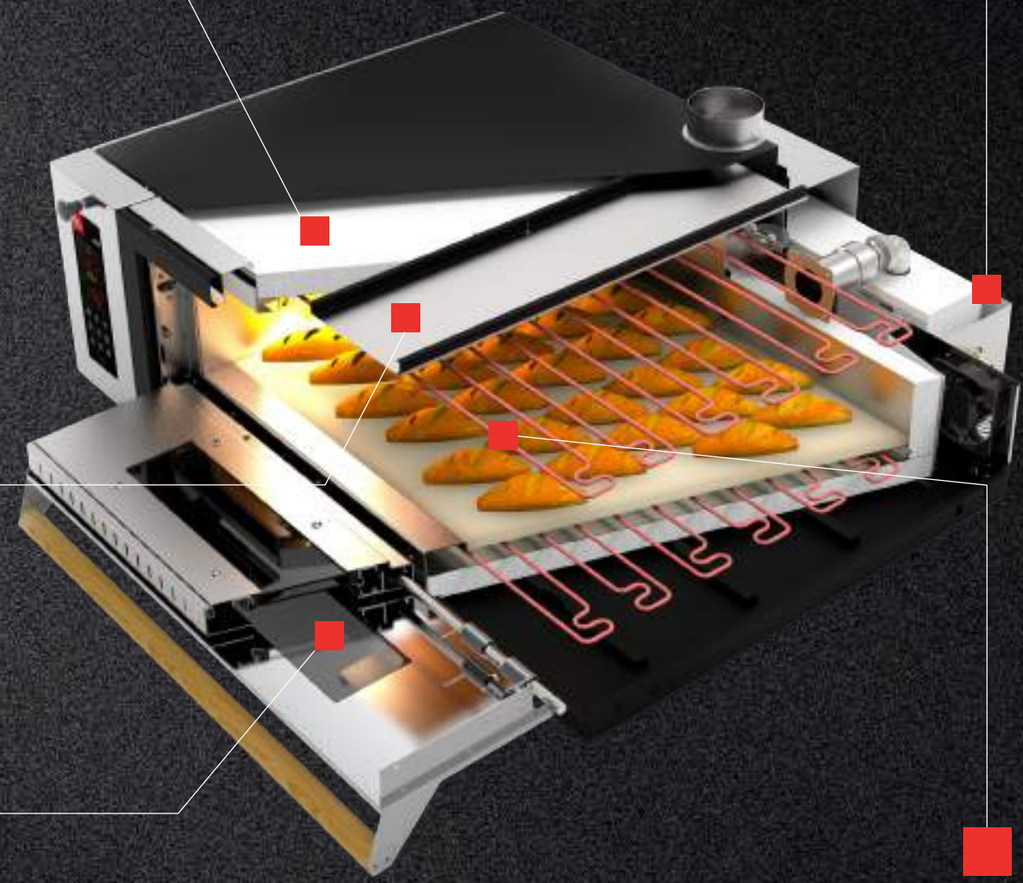
It reaches 400° C

Steamers like on “larger” ovens

Made of 304 stainless steel and fully disassemblable for quick maintenance or replacement, but above all they enable powerful steam production even with short cycles in close succession.

Performing insulation without thermal bridges

Efficient insulation due to a single wrapping cover made of formaldeide-free glass wool.
Energy savings: heat is efficiently retained inside the baking chamber, reducing energy consumption and costs.



Timeless materials

The sides and the top are made of stainless steel; their surfaces reflect the heat from the heating elements placed above, optimizing heat transfer.

Baking uniformity

Oven doors made of 430 stainless steel, insulated with double glazing and steel gaskets. They minimize heat loss in the oven opening area: the outer surface of the door does not overheat, allowing for safe operation and ease of use.

Baking stones made of cordierite, high-temperature refractory material

Also available in embossed metal sheet.

PIZZA

Two probes in the baking chamber, instead of one

The temperature in the top and bottom areas is controlled by setting two selected temperatures measured at two key points, not only a general one.

It reaches 500° C

The top heating elements are placed behind refractory plates

The heat from the heating elements is not shielded, and the refractory material accumulates heat.



High-efficiency heating elements

They ensure greater and immediate product spring. Even at high production rates, the oven maintains its power to have always fragrant pizzas.

Constant temperatures, even high ones

The baking chamber is completely covered with refractory material to provide significant thermal flywheel and balance the frequent opening of the door out.

LOADING ELEVATOR
MOD. S1



Mounted on wheels

It moves along with the oven.

Compact size

A single column to keep the control panel and the electrical compartment clear for easy and quick maintenance



BAKING CHAMBER
MODEL N

Quick and easy cleaning, all you need is a coin

The glass panel of the "N" model is mounted on a tilting mechanism secured with two captive screws. Simply loosen the screws with a coin or screwdriver, and the glass panel tilts over, making the interior surface easily accessible.

Ideal for loading with manual setters

or combined with the elevator.

ON SITE BAKING, FRESH PRODUCTS ALL DAY FOR YOUR CLIENTS, **A WINNING SOLUTION** FOR YOUR BUSINESS

The black version features high-quality finishes, such as black-painted surfaces and a silver or gold *vintage-style* logo.



CONTROL UNITS



DIGITAL CONTROL UNIT

- Temperature setting for top and bottom in each deck
- Steamer setting
- Weekly scheduled power-on
- Energy saving mode
- Smooth surface and easy to clean
- Manual steam valve



TOUCH SCREEN CONTROL UNIT

- Temperature setting for top and bottom in each deck
- Steamer setting
- Weekly scheduled power-on
- Energy saving mode
- Smooth surface and easy to clean
- Automatic programmable exhaust steam valve
- 99 recipes with 6 baking cycles each
- Simple and intuitive interface
- Remote oven monitoring
- USB Recipe Import/Export
- Desktop control platform available

TECHNICAL DATA

Model	Inner sizes	Eco - Max.	Outer sizes		Steamer power
Bakery / Pastry	W X D X H (cm)	kW	W X D X H (cm)	60 x 40 cm	kW
ZM 63 B/N	82 x 63 x 19	2,4 / 4,7	118 x 97 x 38	2	0,8
ZM 63 H	82 x 63 x 27	2,4 / 4,7	118 x 97 x 46	2	0,8
ZM 123 B/N	82 x 123 x 19	4,5 / 8,9	118 x 157 x 38	4	0,8
ZM 123 H	82 x 123 x 27	4,5 / 8,9	118 x 157 x 46	4	0,8
AM 83 B/N	123 x 83 x 19	4,3 / 8,6	159 x 117 x 38	4	0,8
AM 83 H	123 x 83 x 27	4,3 / 8,6	159 x 117 x 46	4	0,8
AM 123 B/N	123 x 123 x 19	6,4 / 12,7	159 x 157 x 38	6	1,4
AM 123 H	123 x 123 x 27	6,4 / 12,7	159 x 157 x 46	6	1,4
Model	**Inner sizes**	**Min. - Max.**	**Outer sizes**		**Steamer power**
Pizza	W X D X H (cm)	kW	W X D X H (cm)	Ø 35 cm	kW
Pizza 4	79 x 82 x 17	4,4 / 8,2	118 x 117 x 38	4	-
Pizza 6	120 x 82 x 17	5,9 / 11,7	159 x 117 x 38	6	-

Tray holder stand with wheels	Outer height
	H (cm)
BR	70/80/90/100
BS	50/60



Tray holder	Outer height	
	H (cm)	60 x 40 cm
RZ 63	38	6
RZ 83	38	6
RZ 123	38	9
RA 83	38	6
RA 123	38	12

Hood		External	
		H (cm)	kW
T	Standard	30	0,2
TC	Condensation system version	38	0,2

Proofer / Tray cabinet	Outer height		
	H (cm)	60 x 40 cm	kW
CZ 83 / AZ 83	60*/70/80/90/100	12	1,5 / -
CZ 123 / AZ 123	60*/70/80/90/100	24	1,5 / -
CA 83 / AA 83	60*/70/80/90/100	24	1,5 / -
CA 123 / AA 123	60*/70/80/90/100	36	1,5 / -

* without wheels


asa Mia
Caffetteria:
· CAFFÈ ESPRESSO €1.20
· CAFFÈ DECAFFEI €1.40
· CAFFÈ GINSENG/ORZO €1.40
· CAPUCCINO €1.80
· LATTE MACCHIATO €2.20
· SUCCO DI FRUTTA €2.50
· SPREMUTA €2.50
· TE CALDO-TISANA €3.50
Bibite:
· ACQUA NAT-FRIZ €1.00
· COCA COLA-ZERO €3.00
· TE LIMONE-PESCA €3.00
· ACQUA TONICA €3.00
Aperitivi-Cocktails:
· SPRITZ APEROL €4.50
· SPRITZ BIANCO €4.50
· HUGO €6.00
· ROSETTA €5.00
· AMERICANO €6.00
· GIN TONIC-LEMON €6.00
· SAMBUCA €3.00
· BAILEYS €3.00
· CAMPARI €3.00
SETTEMBRE
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