



PIZZA-TEK  
DIVISION

# MYTO ELECTRIC OVEN

## WHERE PIZZA COMES TO LIFE

Turn your kitchen into a creative space where the taste of pizza meets passion and conviviality.

Our electric oven reaches **510°C in just 15 minutes** and bakes a pizza in **90 seconds**. This is the secret behind a light, well-raised crust and a soft, satisfying texture from the very first bite.

Thanks to the **independent control of top and bottom heating**, you have full control over the baking process. With the **intuitive smart control panel**, you can select and create baking programs to **reproduce the perfect result** every time.

**Myto is the perfect oven for every pizza style:** from Neapolitan to Roman, from classic round pizza to pizza in a pan. Designed also for **bread, cakes, and viennoiserie**, it's a single tool that lets you shape all your creative ideas.



 **la minerva**

# KEY FEATURES AND BENEFITS



WE DESIGN AND BUILD OUR PRODUCTS TO HELP YOU **ACHIEVE EXCELLENCE.**

## PERFORMANCE AND COMFORT

The **triple heat-resistant glass door** reduces heat loss and keeps the internal temperature stable. Integrated **tangential cooling fans** ensure optimal heat dissipation, keeping the oven's external surface at a reduced temperature for a safe and comfortable user experience.

## HIGH-PERFORMANCE BAKING

The **14 cm high baking chamber** with **dual heating elements** is designed to deliver efficiency and high performance. High-temperature rope gaskets ensure complete insulation.

## MORE VALUE FOR YOUR TIME

The automatic **Booster function** quickly restores the temperature inside the baking chamber between one batch and the next, eliminating downtime and making the most of every second.

## INTELLIGENT CONTROL

A **PID algorithm-based process control system** ensures precise temperature regulation at every stage, improving thermal stability and energy efficiency. Dedicated programs can be easily customized thanks to an intuitive guided interface that helps you select the ideal settings to achieve the pizza you want, every time.

# MYTO

## KEY OPERATING DATA:



510°C



Ø35



35x40cm



Wifi

# 14cm

Chamber height

## DETAILS THAT MAKE THE DIFFERENCE

### EASY CLEANING

Removable door glass panels, each detachable individually, for deep and effective cleaning. Pyrolytic self-cleaning function for the cooking chamber.



### RELIABILITY AND TRADITION

Cordierite refractory stone baking surface, designed to absorb and distribute heat evenly for consistent baking results. On request, an optional **Sorrento biscotto stone** can be added to achieve a well-developed crust, in line with true Neapolitan tradition.



### INTELLIGENT POWER MANAGEMENT

Designed for connection to a **3 kW domestic power supply**, the oven is suitable for frequent use without the need to upgrade the electrical system.



TO LEARN MORE,  
SCAN THE QR CODE  
AND **EXPLORE OUR WEBSITE**



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