

Steel finish



Icon finish

## Modular electric deck oven

### 2 decks composition

serieS is the most advanced and customizable oven in the world, ideal for **perfect baking of pizza, bakery, pastry, and gastronomy.**

Customize serieS choosing dimensions, number, and type of baking chamber, **material** for baking surface (refractory deck or embossed steel deck), door opening, Steel or Icon finish, and so much more. serieS meets all production needs thanks to specific and integrable baking chambers: **Multibake, Stonebake, Pastrybake** and **Steambake**. Power consumption reduced by 35% and baking speed increased by 20% are the features that make serieS the evolution of baking; the professional oven for those who want to extend their business with a single tool



### OPERATION

- Heated by highly performing armoured heating elements or spiral heating (stonebake)
- Temperature management using P.I.D. permit the automatic energy regulation to the quantity of the baked product Adaptive-Power® Technology
- Separated temperature management of ceiling and floor Dual-Temp® Technology
- Separated power management of ceiling and floor Dual-Power® Technology
- Automatic cleaning program for carbonization
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by 2 thermocouples
- Vapour ducting using manual butterfly valve

### CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in painted sheet metal
- Channel hood
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass element, door handle in stainless steel
- Aluminated steel top and side structure
- Refractory brick baking surface
- Double LED light
- Rock wool heat insulation

### ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 15 3/4", 23 1/2", 31 1/2", 37 1/2", 41 1/2"
- Spacer element height 11 13/16"
- Bakingstone or buckle plate surface
- Additional tray holder guides for compartment and stand
- Max power optimizer (Fource® Technology)
- Door opening from bottom to top
- Lateral tool-holder for compartment
- Oversized hood, frontless hood H=7"
- Remote-Master® Technology for remote management and control

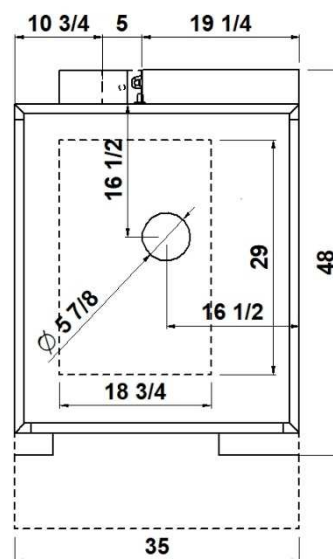
### INTERNAL BAKING DIMENSIONS

Internal height	6 1/4" – 12"
Internal depth	29"
Internal width	18 3/4"
Baking surface	3,7ft <sup>2</sup>

### STANDARD EQUIPMENT

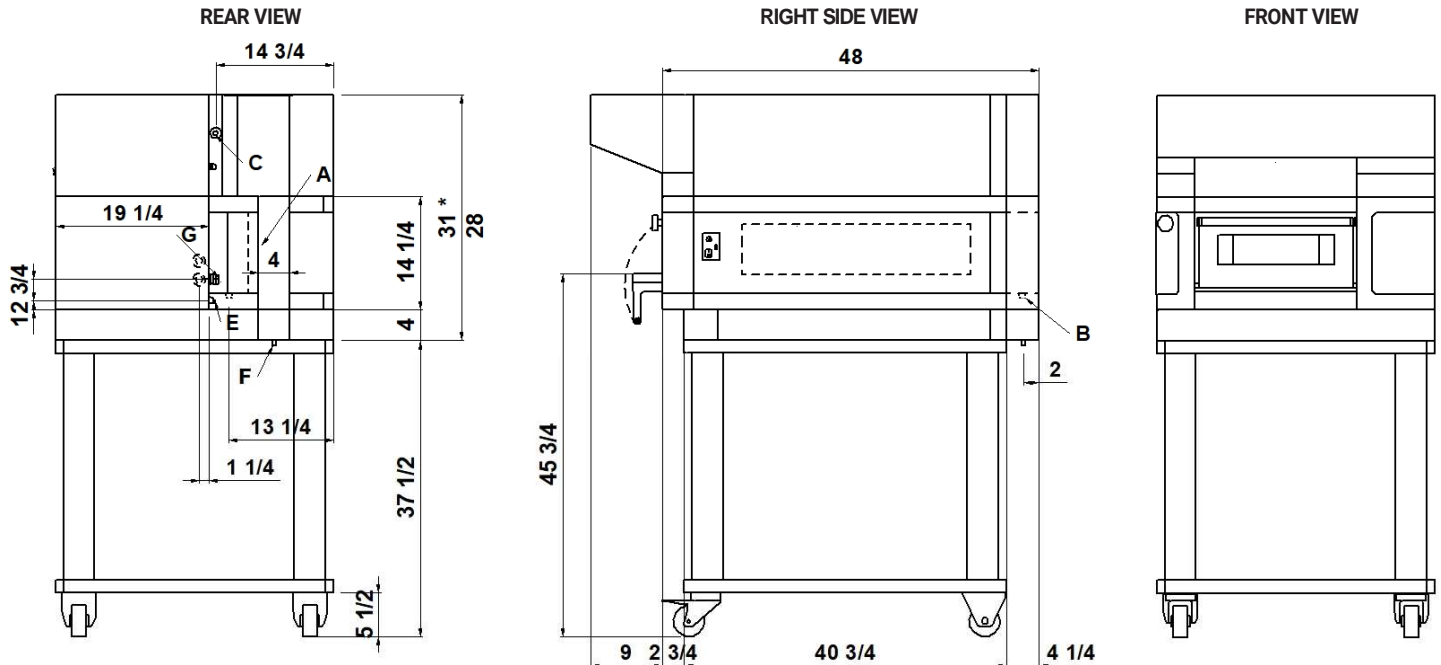
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control
- Self-diagnosis with error message display
- Independent double baking Timer and Multitimer
- Weekly Timer with the possibility to program two lightings and two power off every day
- Independent security device of maximum temperature
- USB input and WiFi module for sw update

### TOP VIEW



**1 baking chamber height 6 1/4"**

(assembled with stand height 37 1/2")



**NOTE:** The dimensions indicated in the views are in inches. \*Dimensions refer to the oversized hood.

<b>A</b> steamer 980W (see data sheet)	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø 5/8" Hood condensate exhaust	
<b>E</b> M6 equipotential screws	<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	

**DIMENSIONS**

External height	18" (460mm)
External depth	48" (1208mm)
External width	35" (890mm)
Weight	353lb (160kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	34" (860mm)
Depth	65" (1643mm)
Width	43 1/2" (1100mm)
Weight	463lb (210kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	5,1kW/DECK
*Average power cons	1,5kWh
Ampère max	
	15A/DECK (V208 3ph)
	25A/DECK (V208 1ph)
Connecting cable for each chamber	
	12AWG/DECK (V208 3ph)
	10AWG/DECK (V208 1ph)
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	
Pizza diameter 14"	
Pizza diameter 18"	

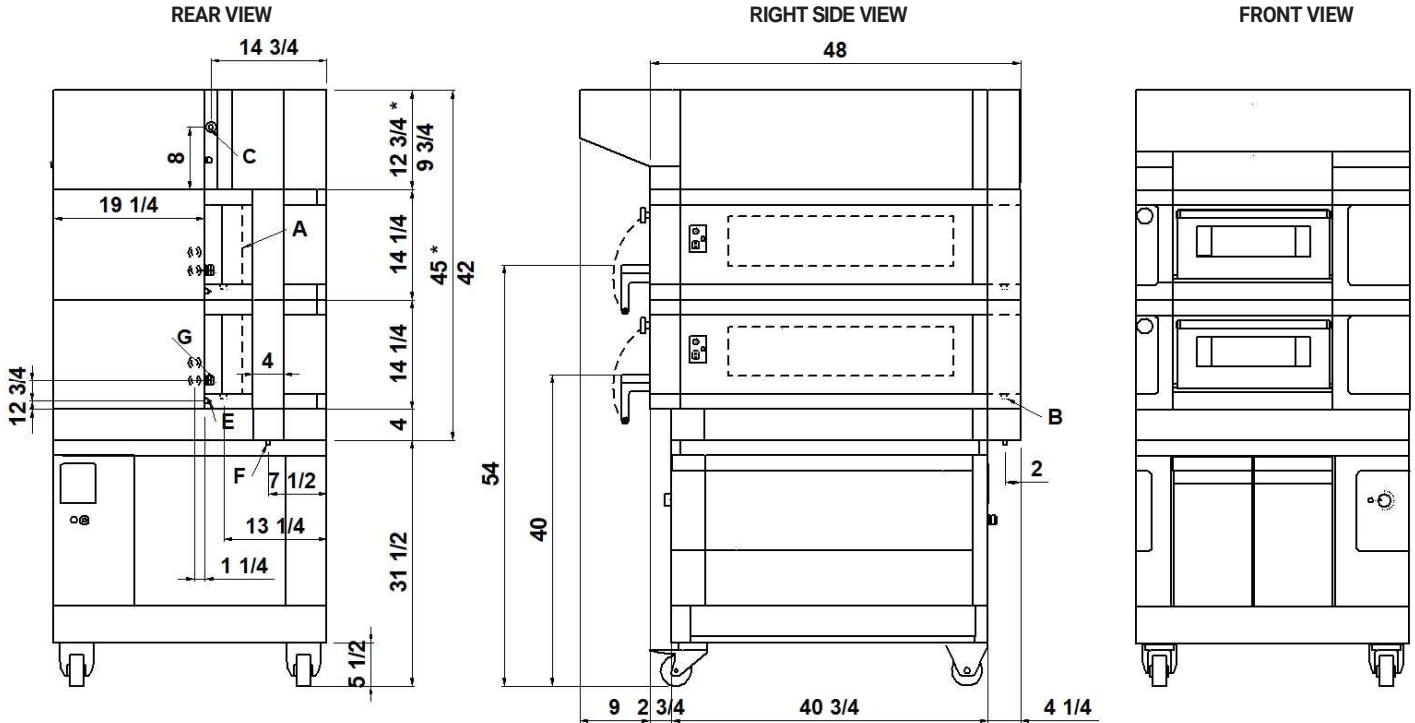
When combined with proofer or stand:	
1 Max height	71" (1810mm)
1 Max weight	629 lb (285kg)

\* 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

**2 baking chambers height 6 1/4"**

(assembled with proofer height 31 1/2")



**NOTE:** The dimensions indicated in the views are in inches. \*Dimensions refer to the oversized hood.

<b>A</b> steamer 980W (see data sheet)	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø 5/8" Hood condensate exhaust	
<b>E</b> M6 equipotential screws	<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	

**DIMENSIONS**

External height	32 1/4" (820mm)
External depth	48" (1208mm)
External width	35" (890mm)
Weight	596lb (270kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	48" (1220mm)
Depth	65" (1643mm)
Width	43 1/2" (1100mm)
Weight	728lb (330kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	5,1kW/DECK
*Average power cons	1,5kWh
Ampère max	
	15A/DECK (V208 3ph)
	25A/DECK (V208 1ph)
Connecting cable for each chamber	
	12AWG/DECK (V208 3ph)
	10AWG/DECK (V208 1ph)
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

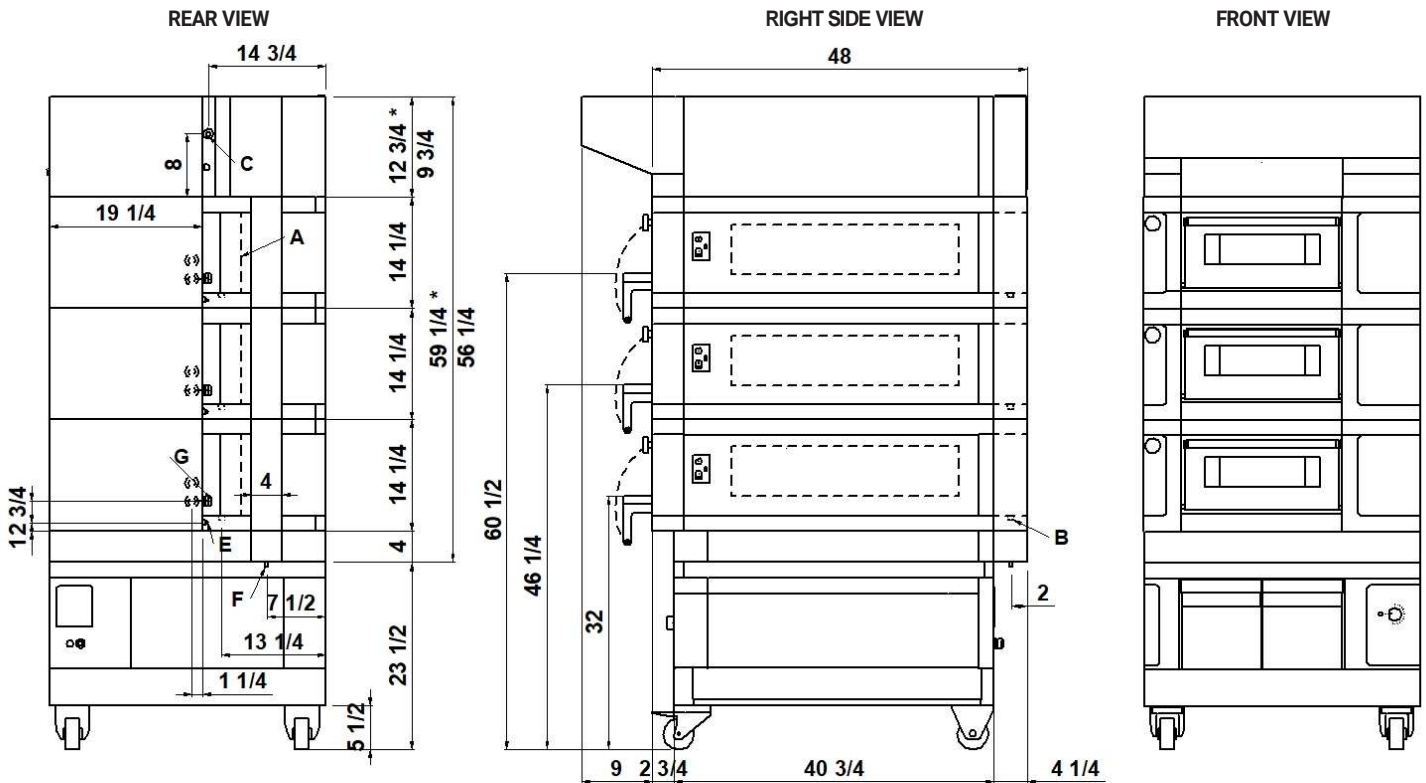
**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	2
Pizza diameter 14"	4
Pizza diameter 18"	2

When combined with proofer or stand:	
Max height	80" (2020mm)
Max weight	893lb (405kg)

\* This value is subject to variation according to the way in which the equipment is used  
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**3 baking chambers height 6 1/4"**  
(assembled with proofer height 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches. \*Dimensions refer to the oversized hood.

<b>A</b> steamer 980W (see data sheet)	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø 5/8" Hood condensate exhaust	
<b>E</b> M6 equipotential screws	<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	

**DIMENSIONS**

External height	46 1/2" (1180mm)
External depth	48" (1208mm)
External width	35" (890mm)
Weight	838lb (380kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	3
Pizza diameter 14"	6
Pizza diameter 18"	3

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	62" (1580mm)
Depth	65" (1643mm)
Width	43 1/2" (1100mm)
Weight	992lb (450kg)

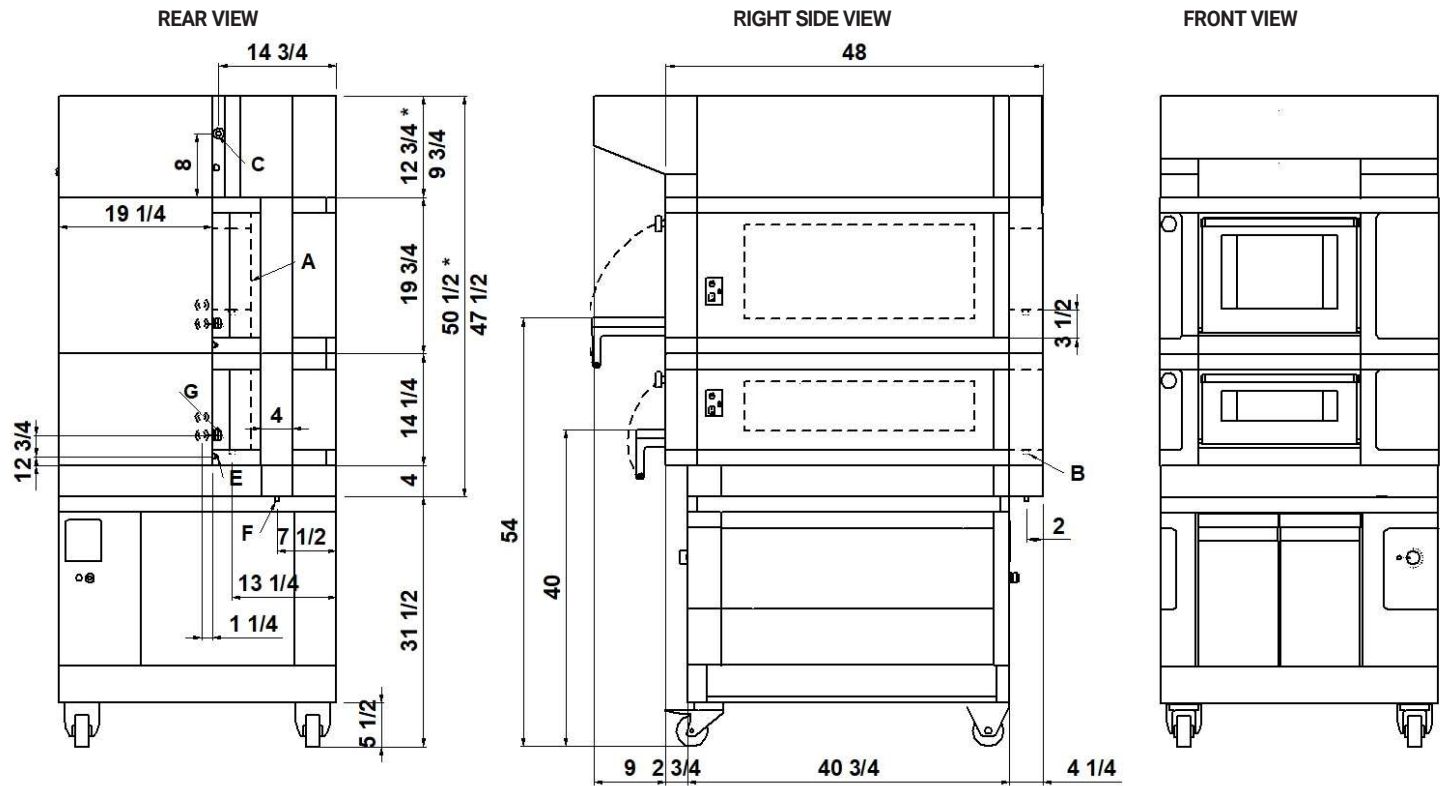
When combined with proofer or Stand:	
Max height	86" (2180mm)
Max weight	1158lb (525kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	5,1kW/DECK
*Average power cons	1,5kWh
Ampère max	
15A/DECK (V208 3ph)	
25A/DECK (V208 1ph)	
Connecting cable for each chamber	
12AWG/DECK (V208 3ph)	
10AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

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**2 baking chambers height 6 1/4"+12"**  
(assembled with proofer height 31 1/2")



**NOTE:** The dimensions indicated in the views are in inches. \*Dimensions refer to the oversized hood.

<b>A</b> steamer 980W (see data sheet)	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø 5/8" Hood condensate exhaust	
<b>E</b> M6 equipotential screws	<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	

**DIMENSIONS**

External height	38" (960mm)
External depth	48" (1208mm)
External width	35" (890mm)
Weight	629lb (285kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	2
Pizza diameter 14"	4
Pizza diameter 18"	2

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	53 1/2" (1360mm)
Depth	65" (1643mm)
Width	43 1/2" (1100mm)
Weight	761lb (345kg)

When combined with proofer or stand:	
Max height	85" (2160mm)
Max weight	937lb (425kg)

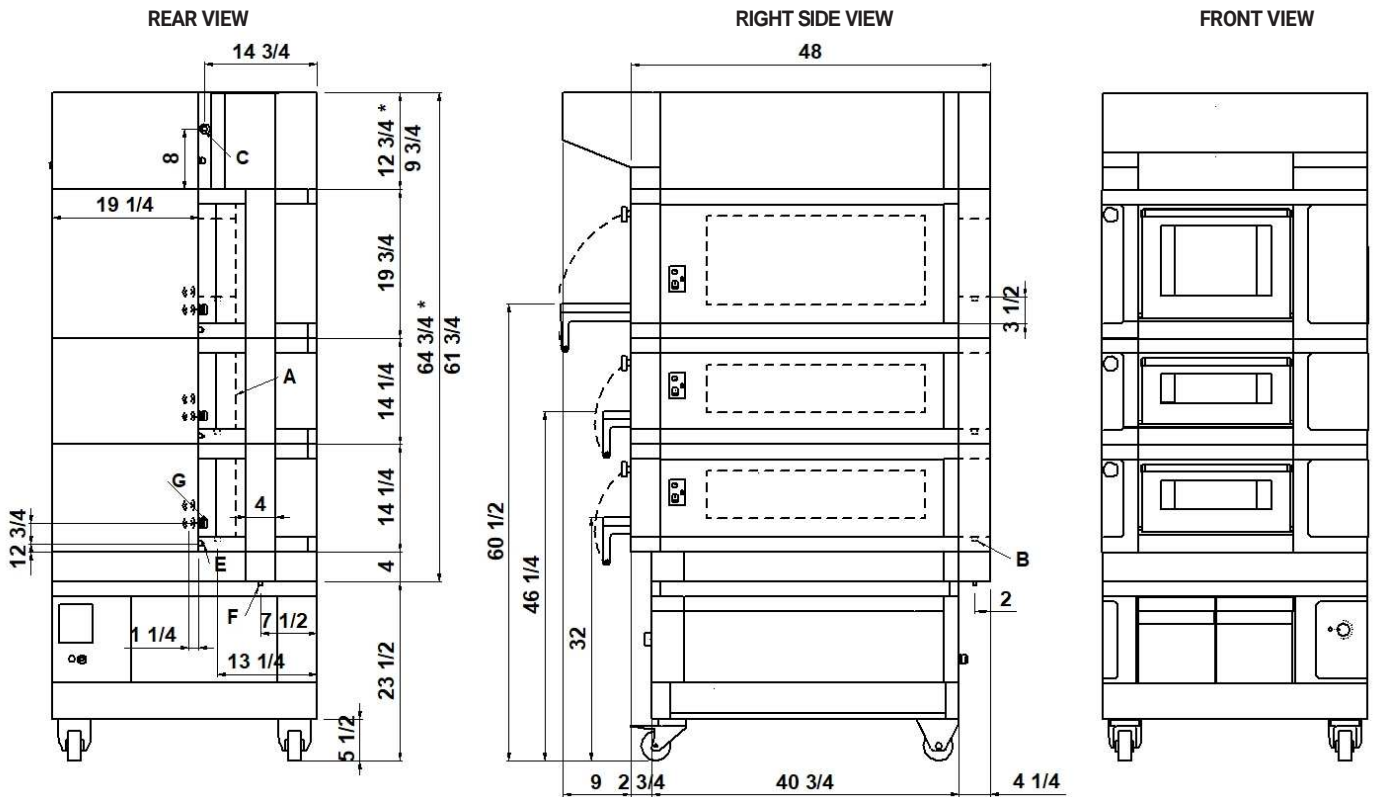
**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	5,1kW/DECK
*Average power cons	1,5kWh
Ampère max	
15A/DECK (V208 3ph)	
25A/DECK (V208 1ph)	
Connecting cable for each chamber	
12AWG/DECK (V208 3ph)	
10AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG - Ampère	7,5A

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

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**3 baking chambers height 6 1/4"+6 1/4"+12"**  
(assembled with proofer height 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches. \*Dimensions refer to the oversized hood.

<b>A</b> steamer 980W (see data sheet)	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø 5/8" Hood condensate exhaust	
<b>E</b> M6 equipotential screws	<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	

**DIMENSIONS**

External height	52" (1320mm)
External depth	48" (1208mm)
External width	35" (890mm)
Weight	871lb (395kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	73 1/4" (1860mm)
Depth	65" (1643mm)
Width	43 1/2" (1100mm)
Weight	1025lb (465kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	5,1kW/DECK
*Average power cons	1,5kWh
Ampère max	
	15A/DECK (V208 3ph)
	25A/DECK (V208 1ph)
Connecting cable for each chamber	
	12AWG/DECK (V208 3ph)
	10AWG/DECK (V208 1ph)
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	3	When combined with proofer or
Pizza diameter 14"	6	Stand:
Pizza diameter 18"	3	Max height
		Max weight

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**S50**  
TECHNICAL DATA

SHIPPING INFORMATION H6 1/4"		S50E_1_16	S50E_2_16	S50E_3_16
Packed in wooden crate	Height	34" (860mm)	48"(1220mm)	62"(1580mm)
	Icon height	38" (960mm)	52"(1320mm)	66"(1680mm)
	Weight	463lb(210)kg	728lb(330)kg	992lb(450)kg
When combined with proofer or Stand	Max. height	71"(1810mm)	80"(2020mm)	86"(2180mm)
	Max. icon height	75"(1910mm)	84"(2120mm)	90"(2280mm)
	Max. weight	629lb(285)kg	893lb(405)kg	1158lb(525)kg
SHIPPING INFORMATION H12"		S50E_1_30	S50E_2_30	S50E_3_30
Packed in wooden crate	Height	39"(1000mm)	59"(1500mm)	79"(2000mm)
	Icon height	43"(1100mm)	63"(1600mm)	83"(2100mm)
	Weight	496lb(225)kg	761lb(345)kg	1026lb(465)kg
When combined with proofer or Stand	Max. height	77"(1950mm)	95"(2400mm)	102" (2600mm)
	Max. icon height	81"(2050mm)	100"(2500mm)	106"(2700mm)
	Max. weight	673lb(305)kg	937lb(425)kg	1202lb(545)kg
SHIPPING INFORMATION STONEBAKE		S50R_1_16	S50R_2_16	S50R_3_16
Packed in wooden crate	Height	34" (860mm)	48"(1220mm)	62"(1580mm)
	Icon height	38" (960mm)	52"(1320mm)	66"(1680mm)
	Weight	507lb(230)kg	816lb(370)kg	1125lb(510)kg
When combined with proofer or Stand	Max. height	71"(1810mm)	80"(2020mm)	86"(2180mm)
	Max. icon height	75"(1910mm)	84"(2120mm)	90"(2280mm)
	Max. weight	673lb(305)kg	981lb(445)kg	1268lb(575)kg

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)	A.C. V208 3ph 60Hz	Multibake Stonebake	Max power	kW	5,1
			*Medium cons/hour	kWh	1,5
	Ampère Max		A/DECK	15	
	Connecting cable		AWG/DECK	12	
	Max power		kW	5,1	
	*Medium cons/hour		kWh	1,5	
	Ampère Max	A	25		
	Connecting cable	AWG/DECK	10		
	A.C. V208 1ph 60Hz <th rowspan="6">Steambake</th> <td>Max power</td> <td>kW</td> <td>5,0</td>	Steambake	Max power	kW	5,0
	*Medium cons/hour		kWh	1,5	
	Ampère Max		A/DECK	14	
	Connecting cable		AWG/DECK	12	
	Max power		kW	5,0	
	*Medium cons/hour		kWh	1,5	
	Ampère Max	A/DECK	24		
	Connecting cable	AWG/DECK	10		
	A.C. V208 3ph 60Hz <th rowspan="6">Pastrybake</th> <td>Max power</td> <td>kW</td> <td>3,8</td>	Pastrybake	Max power	kW	3,8
	*Medium cons/hour		kWh	1,1	
	Ampère Max		A/DECK	11	
	Connecting cable		AWG/DECK	12	
Max power	kW		3,8		
*Medium cons/hour	kWh		1,1		
Ampère Max	A	19			
Connecting cable	AWG/DECK	10			
A.C. V208 1ph 60Hz <th rowspan="4">Proofer</th> <td>Max power</td> <td>kW</td> <td>1,8</td>	Proofer	Max power	kW	1,8	
*Medium cons/hour		kWh	0,9		
Ampère Max		A/DECK	7,5		
Connecting cable		AWG/DECK	14		

MAX TEMPERATURE	Multibake/Stonebake	°F/°C	842°F	450°C
	Steambake		662°F	350°C
	Pastrybake		518°F	270°C

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