



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, panoramic glass element, door handle in stainless steel
- Aluminated steel top and side structure or refractory (stonebake)
- 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"
- Refractory brick or buckle plate surface
- Additional tray holder guides for compartment and stand
- Max power optimizer (Fource®/Fource+®Technology)
- Door opening from bottom to top
- Lateral tool-holder for compartment
- Oversized hood, frontless hood
- Remote-Master® Technology
- Gasket kit for door with standard opening

INTERNAL BAKING DIMENSIONS

| | |
|-----------------|--------------------|
| Internal height | 6 1/4" – 8 1/2" |
| Internal depth | 29" |
| Internal width | 49" |
| Baking surface | 9,7ft ² |

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**.

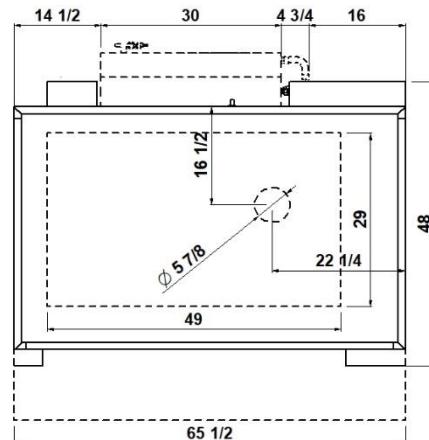
Customize serieS choosing dimensions, number, and type of baking chamber, **material** for baking surface (refractory deck or embossed steel deck), door opening, Steel or Icon finish, and so much more. serieS meets all production needs thanks to specific and integrable baking chambers: **Multibake**, **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



STANDARD EQUIPMENT

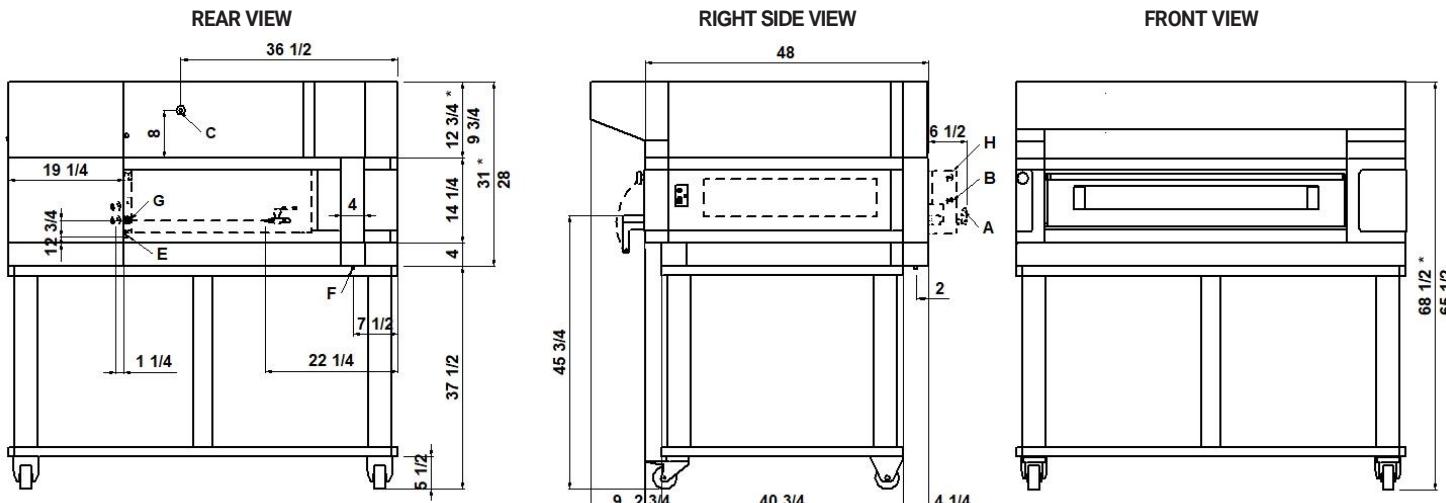
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control
- 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
- SmartBaking app

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.

A
 \varnothing 5/16"
 steamer water outlet

B
 \varnothing 3/4" male
 steamer water inlet

C
 \varnothing 5/8"
 hood condensate exhaust

E
 M6
 equipotential screws

F
 \varnothing 1/2"
 condensate exhaust

G
 fairleads

H
 Steamer 3480W
 (see data sheet)

DIMENSIONS

| | | |
|-----------------|------------------|------------------------|
| External height | 18" (460mm) | Packed in wooden crate |
| External depth | 48" (1208mm) | Height 34" (860mm) |
| External width | 65 1/2" (1660mm) | Depth 65" (1643mm) |
| Weight | 595lb (270kg) | Width 74" (1870mm) |
| | | Weight 706lb (320kg) |

TOTAL BAKING CAPACITY

| | | |
|--------------------|---|--------------------------------------|
| Tray 26"x18" | 2 | When combined with proofer or stand: |
| Tray 600x400mm | 3 | Max height 76" (1940mm) |
| Pizza diameter 14" | 6 | Max weight 939lb (426kg) |
| Pizza diameter 18" | 3 | |

SHIPPING INFORMATION

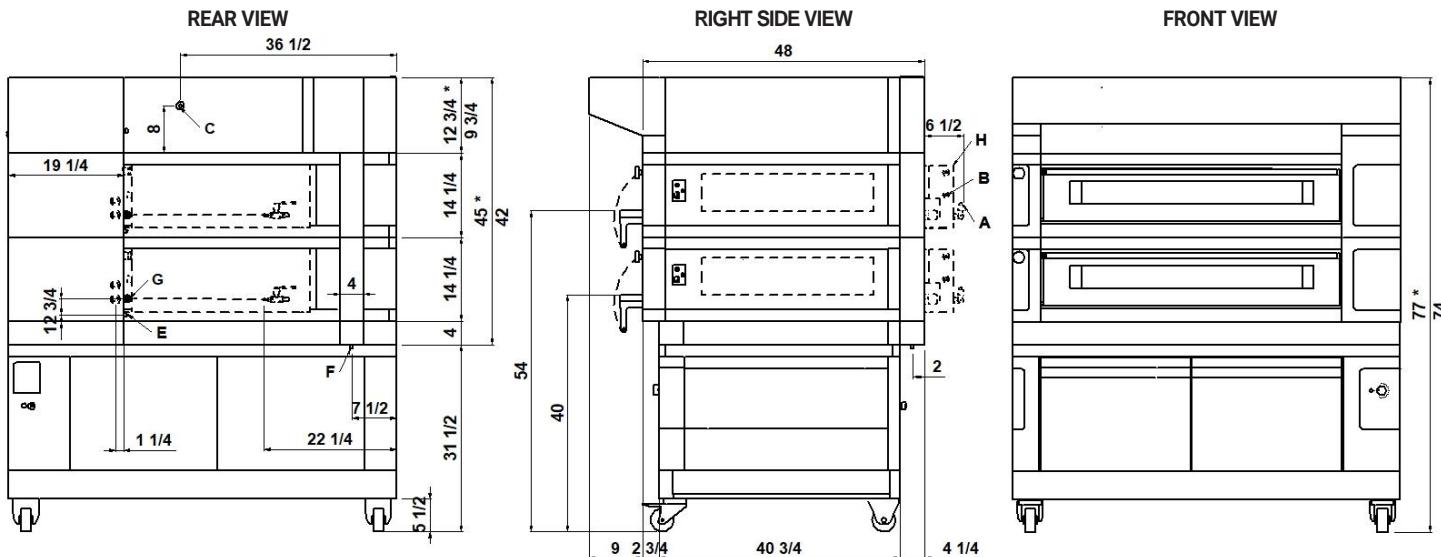
| | |
|-----------------------------------|-----------|
| Standard feeding | |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 12kW/DECK |
| *Average power cons | 3,6kWh |
| Ampère max | |
| 34A/DECK (V208 3ph) | |
| 58A/DECK (V208 1ph) | |
| Connecting cable for each chamber | |
| 10AWG/DECK (V208 3ph) | |
| 8AWG/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 16AWG – Ampère 7,5A | |

* 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 800mm)



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

A
Ø 5/16"
steamer water outlet

B
3/4" male
steamer water inlet

C
Ø 5/8"
hood condensate exhaust

E
M6
equipotential screws

F
Ø 1/2"
condensate exhaust

G
fairleads

H
Steamer 3480W
(see data sheet)

DIMENSIONS

| | | |
|-----------------|------------------|------------------------|
| External height | 32 1/4" (820mm) | Packed in wooden crate |
| External depth | 48" (1220mm) | Height 48" (1220mm) |
| External width | 65 1/2" (1660mm) | Depth 65" (1643mm) |
| Weight | 972lb (441kg) | Width 74" (1870mm) |
| | | Weight 1105lb (501kg) |

TOTAL BAKING CAPACITY

| | | |
|--------------------|----|--------------------------------------|
| Tray 26"x18" | 4 | When combined with proofer or stand: |
| Tray 600x400mm | 6 | Max height 85" (2150mm) |
| Pizza diameter 14" | 12 | Max weight 1338lb (607kg) |
| Pizza diameter 18" | 6 | |

SHIPPING INFORMATION

FEEDING AND POWER

| | |
|-----------------------------------|-----------|
| Standard feeding | 60Hz |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 12kW/DECK |
| *Average power cons | 3,6kWh |
| Ampère max | |
| 34A/DECK (V208 3ph) | |
| 58A/DECK (V208 1ph) | |
| Connecting cable for each chamber | |
| 10AWG/DECK (V208 3ph) | |
| 8AWG/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 16AWG – Ampère 7,5A | |

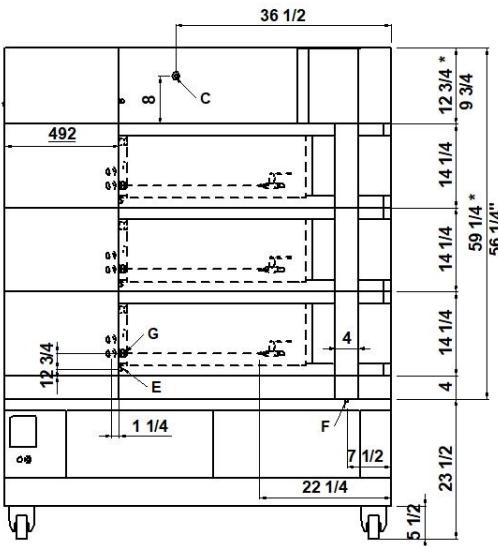
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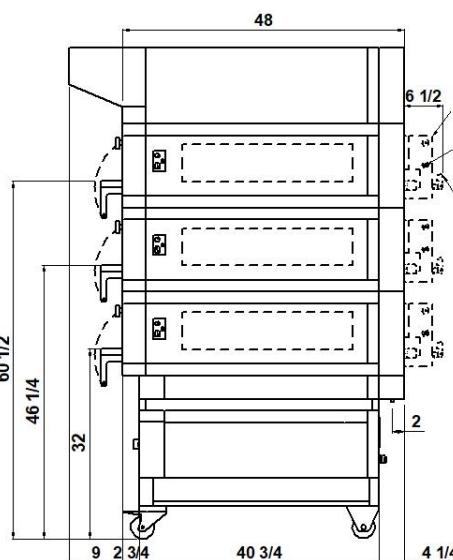
3 baking chambers height 6 1/4"

(assembled with proofer height 600mm)

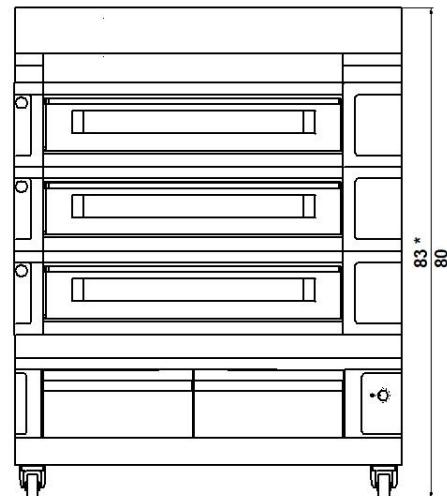
REAR VIEW



RIGHT SIDE VIEW



FRONT VIEW



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

A
 \varnothing 5/16"
 steamer water outlet

B
 $3/4"$ male
 steamer water inlet

C
 \varnothing 5/8"
 hood condensate exhaust

E
 M6
 equipotential screws

F
 \varnothing 1/2"
 condensate exhaust

G
 fairleads

H
 Steamer 3480W
 (see data sheet)

DIMENSIONS

| | | |
|-----------------|------------------|------------------------|
| External height | 46 1/2" (1180mm) | Packed in wooden crate |
| External depth | 48" (1208mm) | Height 62" (1580mm) |
| External width | 65 1/2" (1660mm) | Depth 65" (1643mm) |
| Weight | 1350lb (612kg) | Width 74" (1870mm) |
| | | Weight 1504lb (682kg) |

TOTAL BAKING CAPACITY

| | | |
|--------------------|----|--------------------------------------|
| Tray 26"x18" | 6 | When combined with proofer or stand: |
| Tray 600x400mm | 9 | |
| Pizza diameter 14" | 18 | Max height 91" (2310mm) |
| Pizza diameter 18" | 9 | Max weight 1717lb (779)kg |

SHIPPING INFORMATION

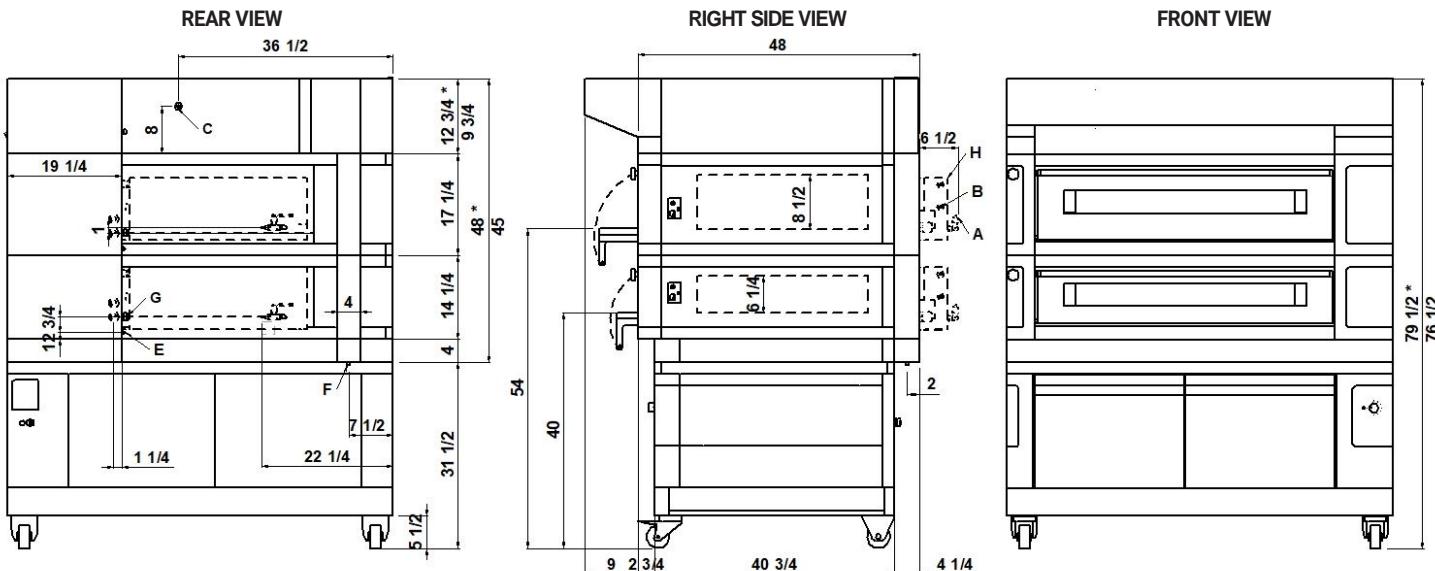
| | |
|-----------------------------------|-----------|
| FEEDING AND POWER | |
| Standard feeding | |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 12kW/DECK |
| *Average power cons | 3,6kWh |
| Ampère max | |
| 34A/DECK (V208 3ph) | |
| 58A/DECK (V208 1ph) | |
| Connecting cable for each chamber | |
| 10AWG/DECK (V208 3ph) | |
| 8AWG/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 16AWG – Ampère 7,5A | |

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

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2 baking chambers height 6 1/4" + 8 1/2"

(assembled with proofer height 31 1/2")



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

| | | | |
|---|--|---|---|
| A Ø 5/16" steamer water outlet | B 3/4" male steamer water inlet | C Ø 5/8" hood condensate exhaust | |
| E M6 equipotential screws | F Ø 1/2" condensate exhaust | G fairleads | H Steamer 3480W (see data sheet) |

DIMENSIONS

| | | |
|-----------------|------------------|------------------------|
| External height | 35 1/4" (895mm) | Packed in wooden crate |
| External depth | 48" (1208mm) | Height |
| External width | 65 1/2" (1660mm) | Depth |
| Weight | 1016lb (461kg) | Width |
| | | Weight |

TOTAL BAKING CAPACITY

| | | |
|--------------------|----|--------------------------------------|
| Tray 26"x18" | 4 | When combined with proofer or stand: |
| Tray 600x400mm | 6 | Max height |
| Pizza diameter 14" | 12 | Max weight |
| Pizza diameter 18" | 6 | 88" (2230mm) 1466lb (665kg) |

SHIPPING INFORMATION**FEEDING AND POWER**

| | |
|-----------------------------------|-----------|
| Standard feeding | |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 12kW/DECK |
| *Average power cons | 3,6kWh |
| Ampère max | |
| 34A/DECK (V208 3ph) | |
| 58A/DECK (V208 1ph) | |
| Connecting cable for each chamber | |
| 10AWG/DECK (V208 3ph) | |
| 8AWG/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 16AWG – Ampère 7,5A | |

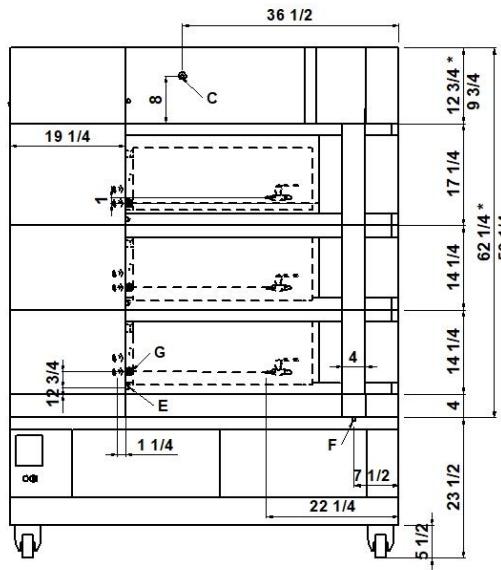
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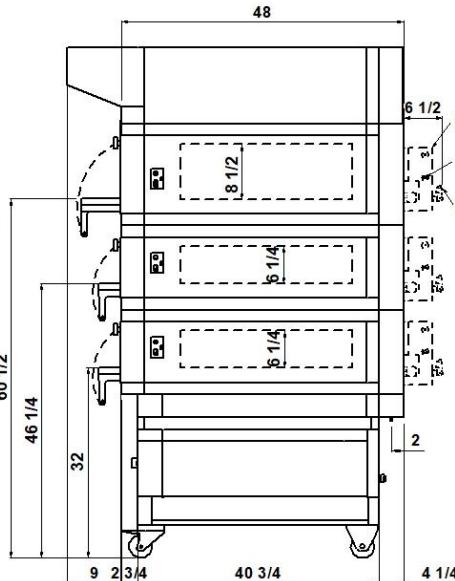
3 baking chambers height 6 1/4" + 6 1/4" + 8 1/2"

(assembled with proofer height 23 1/2")

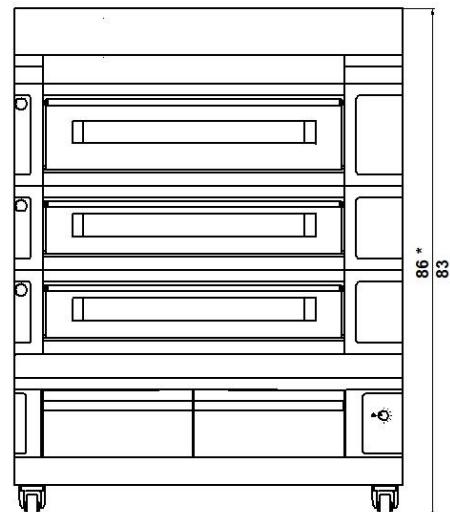
REAR VIEW



RIGHT SIDE VIEW



FRONT VIEW



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

A
Ø 5/16"
steamer water outlet

B
3/4" male
steamer water inlet

C
Ø 5/8"
hood condensate exhaust

E
M6
equipotential screws

F
Ø 1/2"
condensate exhaust

G
fairleads

H
Steamer 3480W
(see data sheet)

DIMENSIONS

| | | |
|-----------------|------------------|------------------------|
| External height | 19 1/2" (1255mm) | Packed in wooden crate |
| External depth | 48" (1208mm) | Height 71" (1800mm) |
| External width | 65 1/2" (1660mm) | Depth 65" (1643mm) |
| Weight | 1437lb (652kg) | Width 74" (1870mm) |
| | | Weight 1592lb (722kg) |

TOTAL BAKING CAPACITY

| | | |
|--------------------|----|--------------------------------------|
| Tray 26"x18" | 6 | When combined with proofer or stand: |
| Tray 600x400mm | 9 | |
| Pizza diameter 14" | 18 | Max height 94" (2390mm) |
| Pizza diameter 18" | 9 | Max weight 1808lb (820kg) |

SHIPPING INFORMATION

FEEDING AND POWER

| | |
|-----------------------------------|-----------|
| Standard feeding | |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 12kW/DECK |
| *Average power cons | 3,6kWh |
| Ampère max | |
| 34A/DECK (V208 3ph) | |
| 58A/DECK (V208 1ph) | |
| Connecting cable for each chamber | |
| 10AWG/DECK (V208 3ph) | |
| 8AWG/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 16AWG – Ampère 7,5A | |

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

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S120
 TECHNICAL DATA

| SHIPPING INFORMATION H6 1/4" | | S120E_1 | S120E_2 | S120E_3 |
|---------------------------------------|------------------|----------------|----------------|----------------|
| Packed in wooden crate | Height | 34" (860mm) | 48"(1220mm) | 62"(1580mm) |
| | Icon height | 38" (960mm) | 52"(1320mm) | 66"(1680mm) |
| | Weight | 728lb (330kg) | 1105lb (501kg) | 1504lb (682kg) |
| When combined with proofer or stand | Max. height | 73"(1860mm) | 82"(2070mm) | 88"(2230mm) |
| | Max. icon height | 76"(1940mm) | 85"(2150mm) | 91"(2280mm) |
| | Max. weight | 939lb (426kg) | 1338lb (607kg) | 1717lb (779kg) |
| SHIPPING INFORMATION H8 1/2" | | S120E_1 | S120E_2 | S120E_3 |
| Packed in wooden crate | Height | 38"(950mm) | 56"(1400mm) | 73"(1850mm) |
| | Icon height | 41"(1050mm) | 69"(1500mm) | 76"(1950mm) |
| | Weight | 745lb (338kg) | 1184lb (537kg) | 1625lb (737kg) |
| When combined with proofer or stand | Max. height | 76"(1950mm) | 89"(2250mm) | 99" (2500mm) |
| | Max. icon height | 79"(2030mm) | 92"(2330mm) | 102"(2580mm) |
| | Max. weight | 979lb (444kg) | 1418lb (643kg) | 1837lb (833kg) |
| SHIPPING INFORMATION STONEBAKE | | S120R_1 | S120R_2 | S120R_3 |
| Packed in wooden crate | Height | 34" (860mm) | 48"(1220mm) | 62"(1580mm) |
| | Icon height | 38" (960mm) | 52"(1320mm) | 66"(1680mm) |
| | Weight | 835lb (374kg) | 1343lb (609kg) | 1861lb (844kg) |
| When combined with proofer or stand | Max. height | 73"(1860mm) | 82"(2070mm) | 88"(2230mm) |
| | Max. icon height | 76"(1940mm) | 85"(2150mm) | 91"(2280mm) |
| | Max. weight | 1058lb (480kg) | 1576lb (715kg) | 2075lb (941kg) |

| | | | | | |
|---|--------------------------|----------------------|-------------------|----------|---------|
| 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 | 12 |
| | | | *Medium cons/hour | kWh | 3,6/3,9 |
| | | | Ampère Max | A/DECK | 34 |
| | A.C. V208 1ph 60Hz | Steambake | Connecting cable | AWG/DECK | 10 |
| | | | Max power | kW | 12 |
| | | | *Medium cons/hour | kWh | 3,6/3,9 |
| | A.C. V208 3ph 60Hz | Pastrybake | Ampère Max | A | 58 |
| | | | Connecting cable | AWG/DECK | 8 |
| | | | Max power | kW | 11,6 |
| | A.C. V208 1ph 60Hz | Proofer | *Medium cons/hour | kWh | 3,4 |
| | | | Ampère Max | A/DECK | 33 |
| | | | Connecting cable | AWG/DECK | 8 |
| | A.C. V208 3ph 60Hz | | Max power | kW | 11,6 |
| | | | *Medium cons/hour | kWh | 3,4 |
| | | | Ampère Max | A/DECK | 56 |
| | A.C. V208 1ph 60Hz | | Connecting cable | AWG/DECK | 6 |
| | | | Max power | kW | 8,1 |
| | | | *Medium cons/hour | kWh | 2,4 |
| | A.C. V(208/240) 1ph 60Hz | | Ampère Max | A/DECK | 23 |
| | | | Connecting cable | AWG/DECK | 8 |
| | | | Max power | kW | 8,1 |
| | | | *Medium cons/hour | kWh | 2,4 |
| | | | Ampère Max | A | 39 |
| | | | Connecting cable | AWG/DECK | 6 |
| | | | Max power | kW | 1,8 |
| | | | *Medium cons/hour | kWh | 0,9 |
| | | | Ampère Max | A/DECK | 7,5 |
| | | | Connecting cable | AWG/DECK | 16 |

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

Max power with Fource® Technology on average -20%

Max power with Fource+® Technology (specific for bakery) on average -40%

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

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