

Steel finish



Icon finish

## 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
- Aluminized 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	37 1/2"
Baking surface	7,5ft <sup>2</sup>

## 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**.

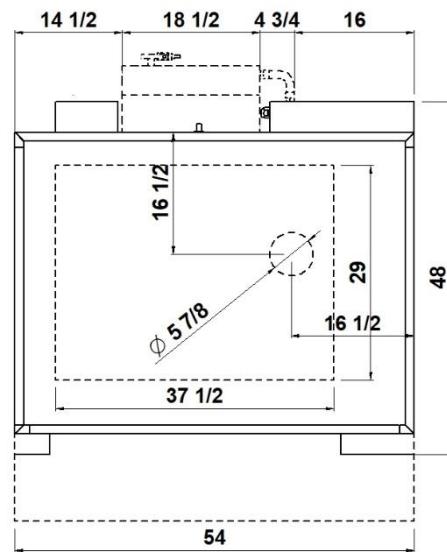
Customize serieS choosing dimensions, number, and type of baking chamber, **material** for baking surface (refractory deck or embossed steel deck), door opening, Steel or Icon finish, and so much more. serieS meets all production needs thanks to specific and integrable baking chambers: **Multibake**,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

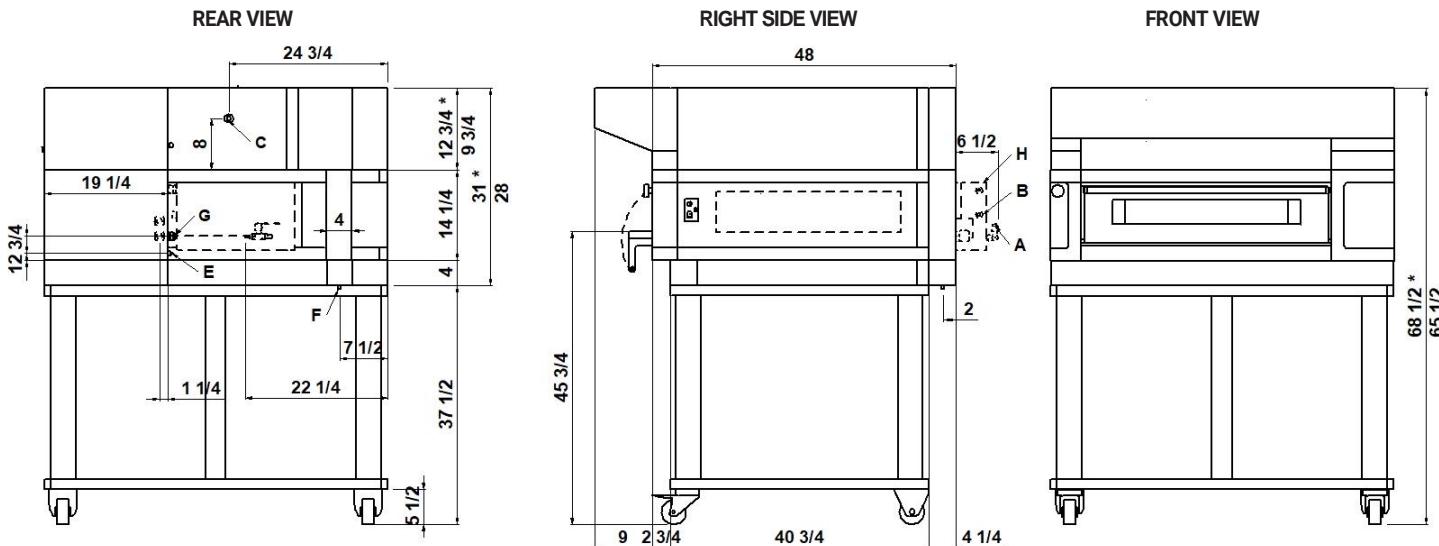
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control
- 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 1740W  
 (see data sheet)

**DIMENSIONS**

External height	18" (460mm)	Packed in wooden crate
External depth	48" (1208mm)	Height 34" (860mm)
External width	54" (1365mm)	Depth 65" (1643mm)
Weight	516lb (234kg)	Width 62" (1575mm)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	2	When combined with proofer or stand:
Pizza diameter 14"	4	Max height 76" (1940mm)
Pizza diameter 18"	2	Max weight 853lb (387kg)

**SHIPPING INFORMATION**
**FEEDING AND POWER**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
44A/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	

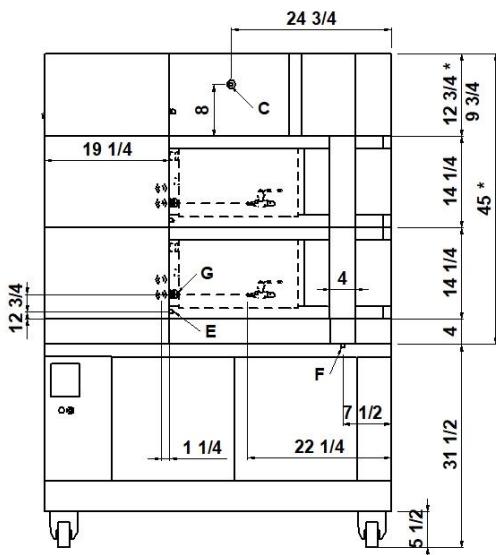
\* This value is subject to variation according to the way in which the equipment is used

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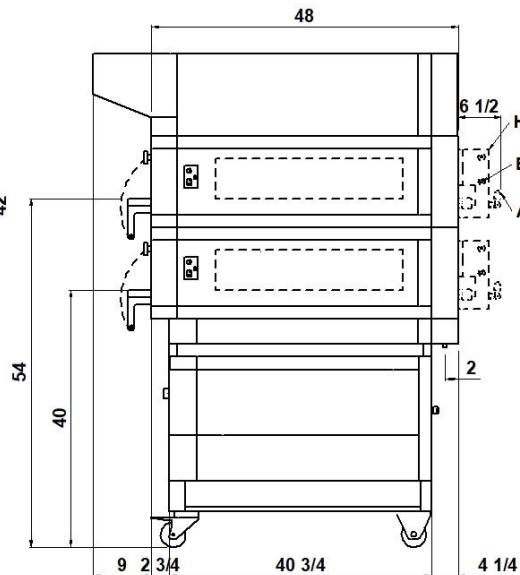
**2 baking chambers height 6 1/4"**

(assembled with proofer height 31 1/2")

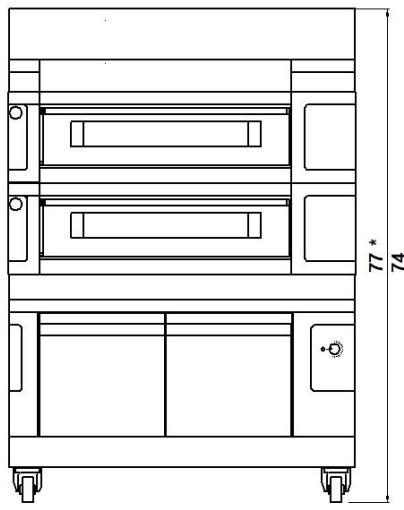
REAR VIEW



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 1740W  
(see data sheet)

**DIMENSIONS**

External height	32 1/4" (820mm)	Packed in wooden crate
External depth	48" (1208mm)	Height 48" (1220mm)
External width	54" (1365mm)	Depth 65" (1643mm)
Weight	845lb (383kg)	Width 62" (1575mm)
		Weight 977lb (443kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	4	When combined with proofer or stand:
Pizza diameter 14"	8	Max height 85" (2150mm)
Pizza diameter 18"	4	Max weight 1204lb (546kg)

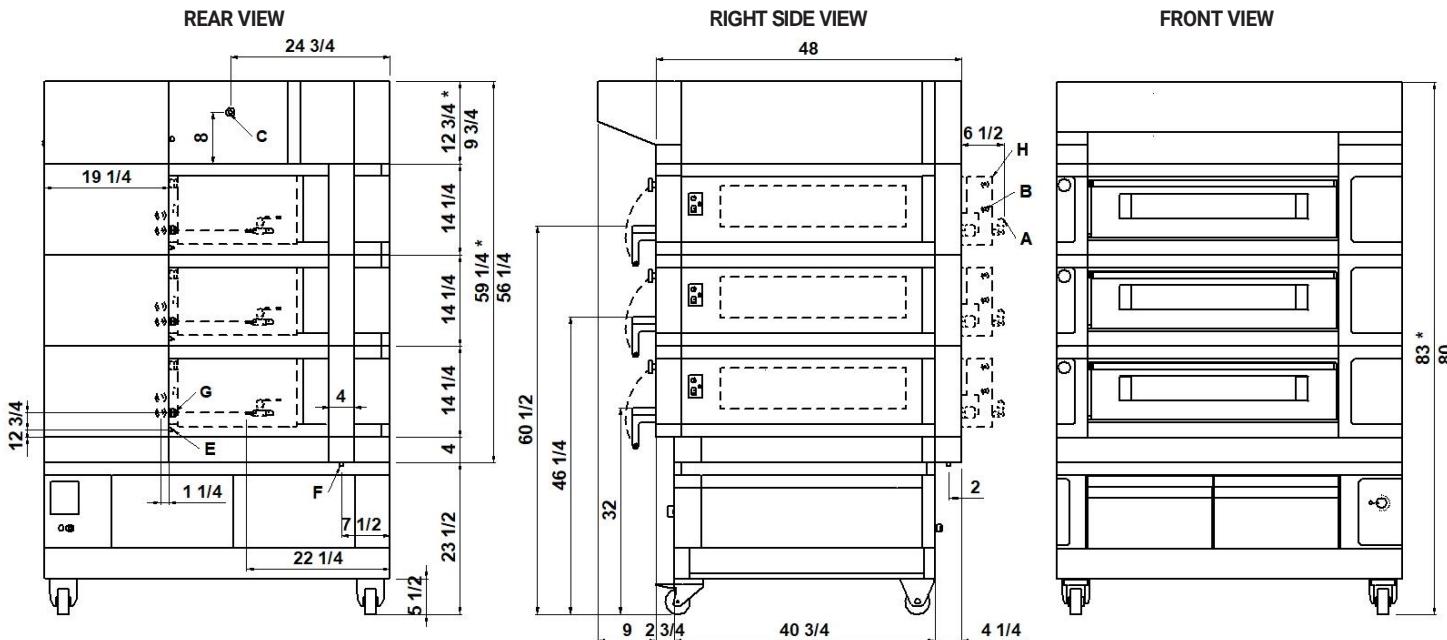
**SHIPPING INFORMATION**

Standard feeding	60Hz
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
44A/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 23 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 1740W  
(see data sheet)

**DIMENSIONS**

External height 46 1/2" (1180mm)  
External depth 48" (1208mm)  
External width 54" (1365mm)  
Weight 1173lb (532kg)

**SHIPPING INFORMATION**

Packed in wooden crate  
Height 62" (1580mm)  
Depth 65" (1643mm)  
Width 62" (1575mm)  
Weight 1327lb (602kg)

**FEEDING AND POWER**

Standard feeding  
A.C. V208 3ph  
Feeding on request  
A.C. V208 1ph  
Frequency 60Hz  
Max power 9kW/DECK  
\*Average power cons 2,7kWh  
Ampère max 25A/DECK (V208 3ph)  
44A/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

**TOTAL BAKING CAPACITY**

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

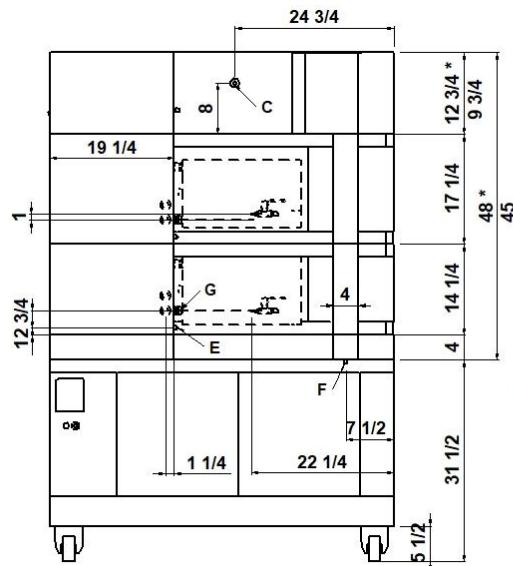
6 When combined with proofer or stand:  
12 Max height 91" (2310mm)  
6 Max weight 1535lb (696kg)

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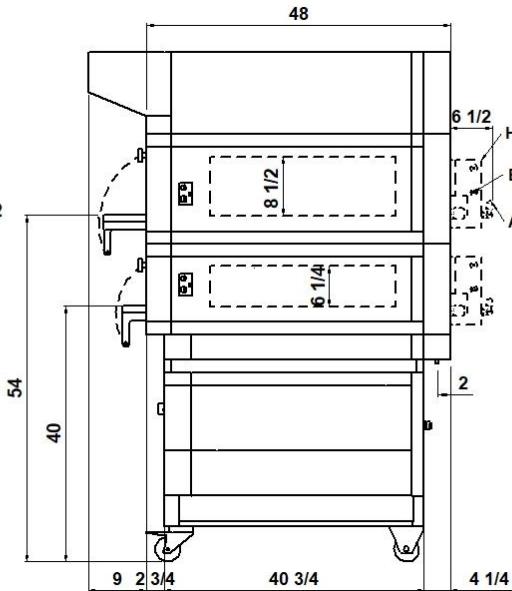
**2 baking chambers height 6 1/4" + 8 1/2"**

(assembled with proofer height 31 1/2")

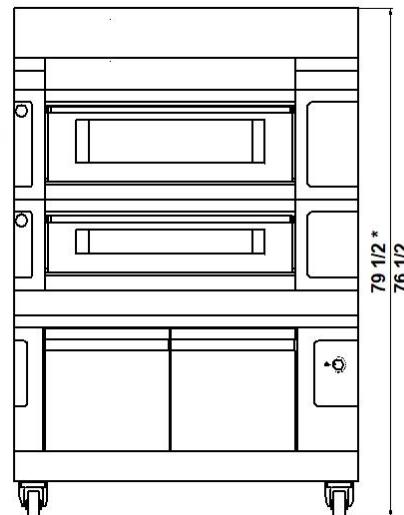
REAR VIEW



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 1740W  
(see data sheet)

**DIMENSIONS**

External height	35 1/4" (895mm)	Packed in wooden crate
External depth	48" (1208mm)	Height 51" (1300mm)
External width	54" (1365mm)	Depth 65" (1643mm)
Weight	882lb (400kg)	Width 62" (1575mm)
		Weight 1014lb (460kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	4	When combined with proofer or stand:
Pizza diameter 14"	8	Max height 88" (2230mm)
Pizza diameter 18"	4	Max weight 1301lb (590kg)

**SHIPPING INFORMATION**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
44A/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	

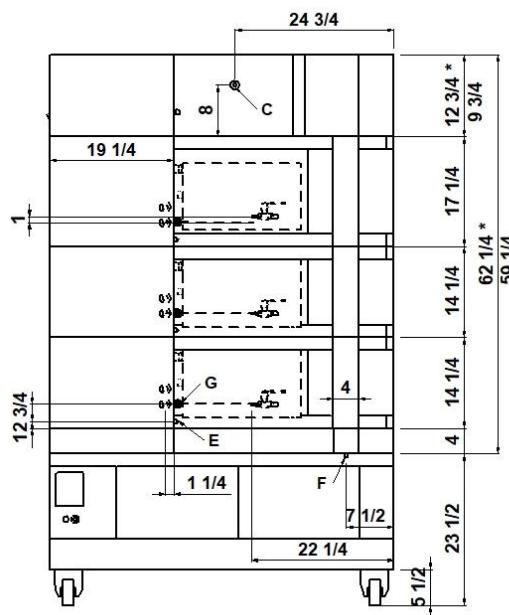
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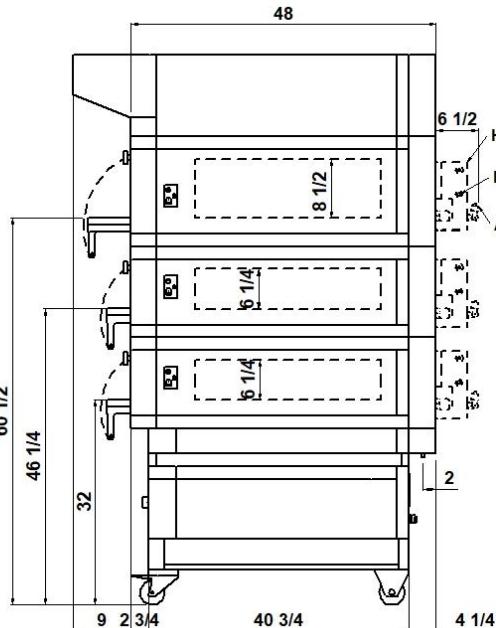
**3 baking chambers height 6 1/4" + 6 1/4" + 8 1/2"**

(assembled with proofer height 23 1/2")

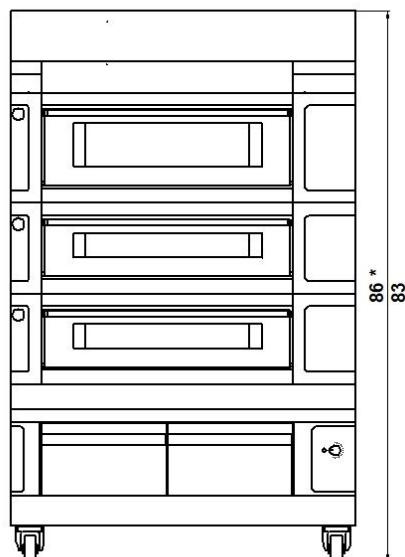
REAR VIEW



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**  
Ø12  
condensate exhaust

**G**  
fairleads

**H**  
Steamer 1740W  
(see data sheet)

**DIMENSIONS**

External height	49 1/2" (1255mm)	Packed in wooden crate
External depth	48" (1208mm)	Height 71" (1800mm)
External width	54" (1365mm)	Depth 65" (1643mm)
Weight	1235lb (560kg)	Width 62" (1575mm)
		Weight 1389lb (630kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	6	When combined with proofer or stand:
Pizza diameter 14"	12	Max height 94" (2390mm)
Pizza diameter 18"	6	Max weight 1599lb (725kg)

**SHIPPING INFORMATION**

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	9kW/DECK
*Average power cons	2,7kWh
Ampère max	
25A/DECK (V208 3ph)	
44A/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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**S100**  
 TECHNICAL DATA

<b>SHIPPING INFORMATION H6 1/4"</b>			<b>S100E_1</b>	<b>S100E_2</b>	<b>S100E_3</b>
Packed in wooden crate	Height	34" (860mm)	48"(1220mm)	62"(1580mm)	
	Icon height	38" (960mm)	52"(1320mm)	66"(1680mm)	
	Weight	626lb (284kg)	977lb (443kg)	1327lb (602kg)	
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	853lb (387kg)	1204lb (546kg)	1535lb (696kg)	
<b>SHIPPING INFORMATION H8 1/2"</b>			<b>S100E_1</b>	<b>S100E_2</b>	<b>S100E_3</b>
Packed in wooden crate	Height	38"(950mm)	56"(1400mm)	73"(1850mm)	
	Icon height	41"(1050mm)	69"(1500mm)	76"(1950mm)	
	Weight	655lb (297kg)	1034lb (469kg)	1413lb (641kg)	
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	882lb (400kg)	1261lb (572kg)	1620lb (735kg)	
<b>SHIPPING INFORMATION STONEBAKE</b>			<b>S100R_1</b>	<b>S100R_2</b>	<b>S100R_3</b>
Packed in wooden crate	Height	34" (860mm)	48"(1220mm)	62"(1580mm)	
	Icon height	38" (960mm)	52"(1320mm)	66"(1680mm)	
	Weight	719lb (326kg)	1162lb (527kg)	1605lb (728kg)	
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	924lb (419kg)	1389lb (630kg)	1812lb (822kg)	

<b>FEEDING AND POWER</b> (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	9
			*Medium cons/hour	kWh	2,7/2,9
			Ampère Max	A/DECK	25
	A.C. V208 1ph 60Hz	Steambake	Connecting cable	AWG/DECK	10
			Max power	kW	9
			*Medium cons/hour	kWh	2,7/2,9
	A.C. V208 3ph 60Hz	Pastrybake	Ampère Max	A	44
			Connecting cable	AWG/DECK	8
			Max power	kW	8,3
	A.C. V208 1ph 60Hz	Pastrybake	*Medium cons/hour	kWh	2,5
			Ampère Max	A/DECK	23
			Connecting cable	AWG/DECK	8
	A.C. V208 3ph 60Hz	Pastrybake	Max power	kW	8,3
			*Medium cons/hour	kWh	2,5
			Ampère Max	A/DECK	40
	A.C. V208 1ph 60Hz	Proofer	Connecting cable	AWG/DECK	6
			Max power	kW	6,6
			*Medium cons/hour	kWh	2,0
	A.C. V(208/240) 1ph 60Hz	Proofer	Ampère Max	A/DECK	19
			Connecting cable	AWG/DECK	8
			Max power	kW	6,6

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

Max power with Fource® Technology on average -20%

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

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