

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 steel deck, or embossed steel deck, or bakingstone), 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 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"
- 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
- Remote-Master® Technology for remote management and control

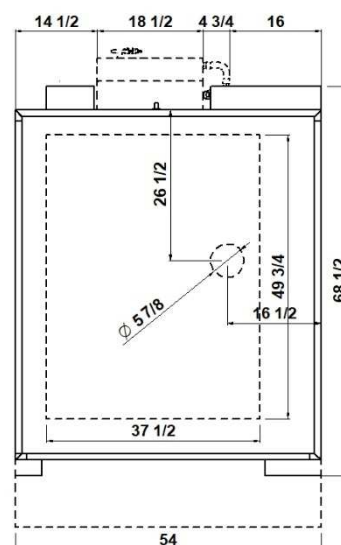
INTERNAL BAKING DIMENSIONS

| | |
|-----------------|-------------------|
| Internal height | 6 1/4" - 12" |
| Internal depth | 49 3/4" |
| Internal width | 37 1/2" |
| Baking surface | 13ft ² |

STANDARD EQUIPMENT

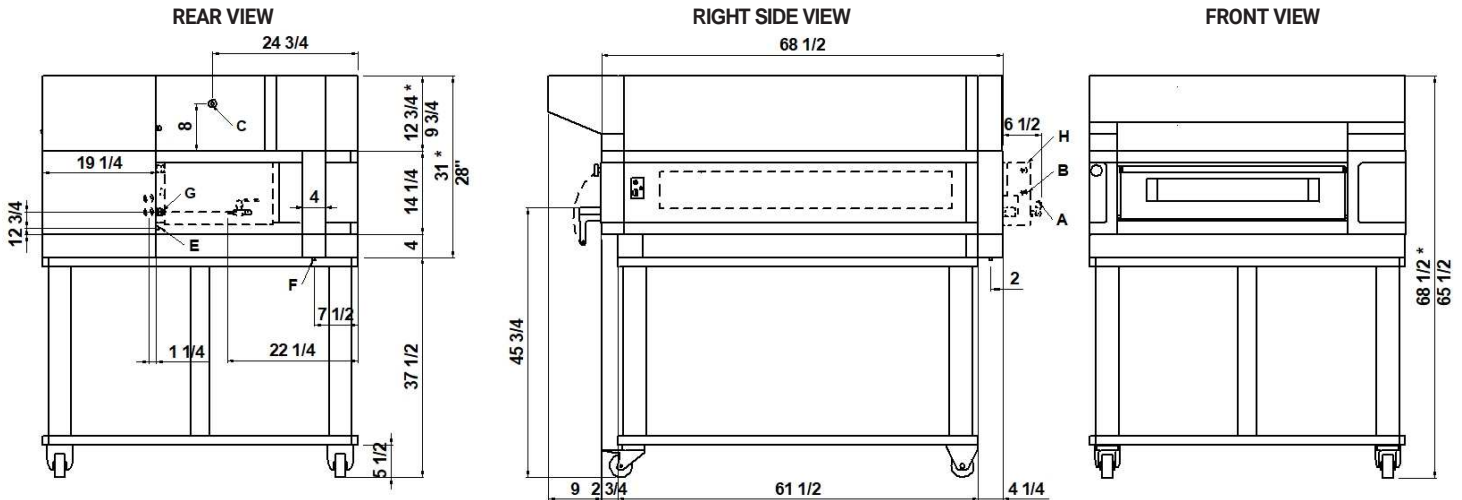
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control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

| | | | |
|---|--|---|---|
| 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 | 18" (460mm) |
| External depth | 68 1/2" (1738mm) |
| External width | 54" (1365mm) |
| Weight | 794lb (360kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|---|
| Tray 26"x18" (600x400)mm | 4 |
| Pizza diameter 14" | 8 |
| Pizza diameter 18" | 5 |

SHIPPING INFORMATION

| | |
|------------------------|---------------|
| Packed in wooden crate | |
| Height | 34" (860mm) |
| Depth | 87" (2173mm) |
| Width | 62" (1575mm) |
| Weight | 904lb (410kg) |

| | |
|--------------------------------------|----------------|
| When combined with proofer or stand: | |
| Max height | 71" (1810mm) |
| Max weight | 1279lb (580kg) |

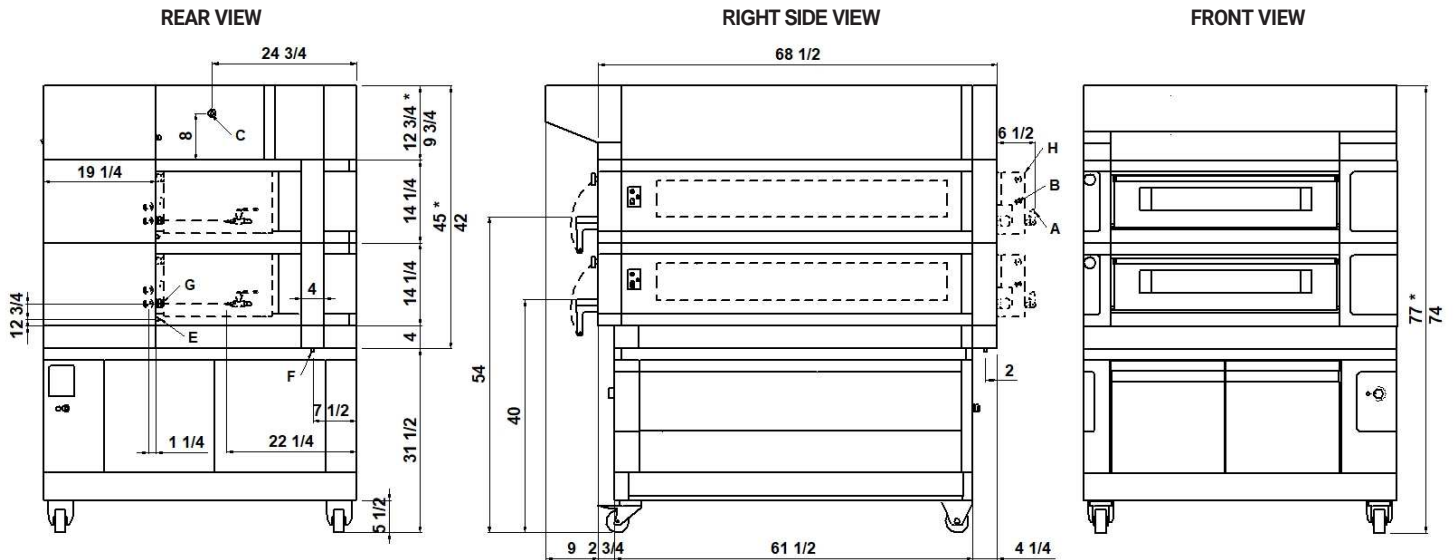
FEEDING AND POWER

| | |
|-----------------------------------|---------------------|
| Standard feeding | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 13,2kW/DECK |
| *Average power cons | 4kWh |
| Ampère max | 37A/DECK (V208 3ph) |
| Connecting cable for each chamber | 8AWG/DECK |
| 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

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.

| | | | |
|---|--|---|---|
| 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 | 32 1/4" (820mm) |
| External depth | 68 1/2" (1738mm) |
| External width | 54" (1365mm) |
| Weight | 1303lb (591kg) |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 48" (1220mm) |
| Depth | 87" (2173mm) |
| Width | 62" (1575mm) |
| Weight | 1435lb (651kg) |

FEEDING AND POWER

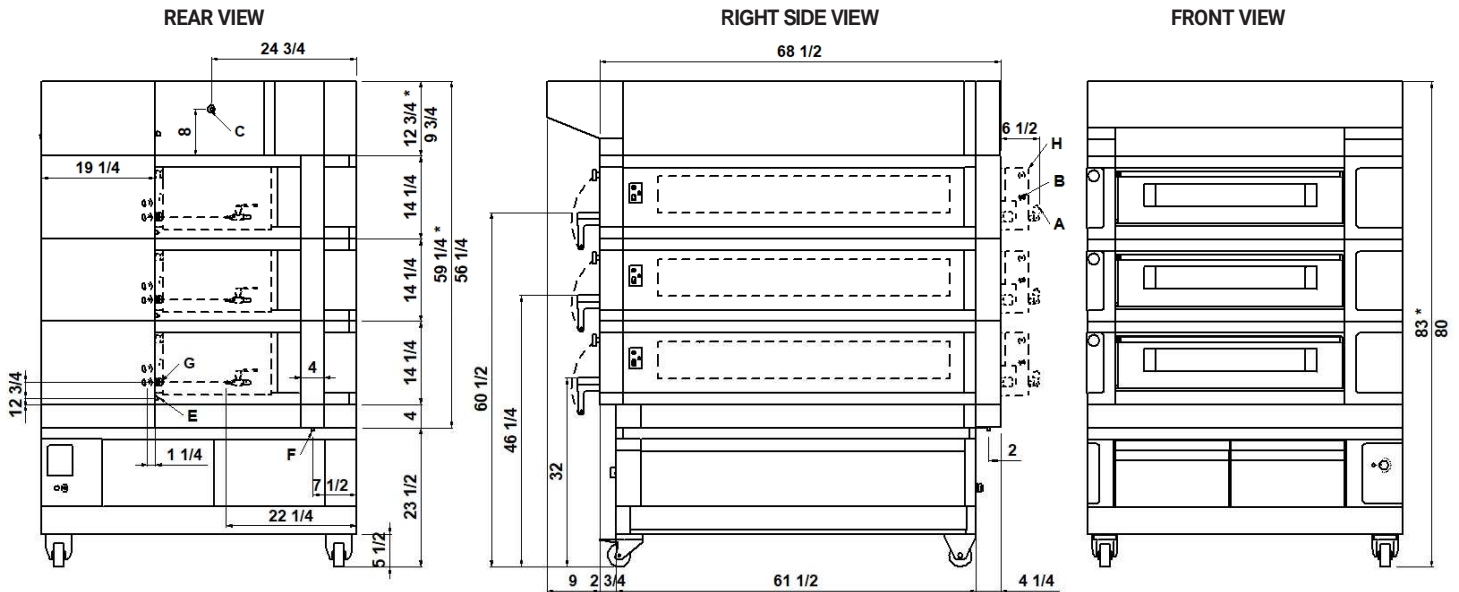
| | |
|-----------------------------------|---------------------|
| Standard feeding | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 13,2kW/DECK |
| *Average power cons | 4kWh |
| Ampère max | 37A/DECK (V208 3ph) |
| Connecting cable for each chamber | 8AWG/DECK |
| Power supply (optional 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 | 8 | When combined with proofer or stand: | |
| Pizza diameter 14" | 16 | Max height | 80" (2020mm) |
| Pizza diameter 18" | 10 | Max weight | 1810lb (821kg) |

* 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.

| | | | |
|---|--|---|---|
| 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 | 46 1/2" (1180mm) |
| External depth | 68 1/2" (1738mm) |
| External width | 54" (1365mm) |
| Weight | 1812lb (822kg) |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 62" (1580mm) |
| Depth | 87" (2173mm) |
| Width | 62" (1575mm) |
| Weight | 1967lb (892kg) |

FEEDING AND POWER

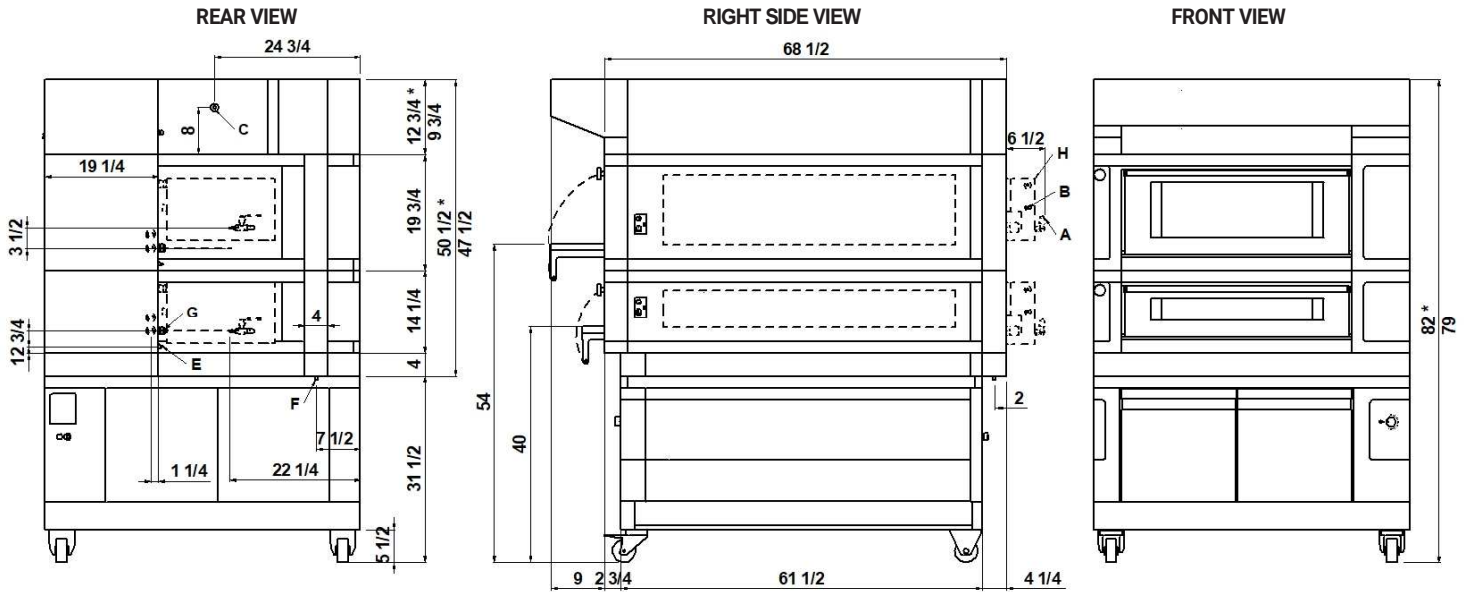
| | |
|-----------------------------------|---------------------|
| Standard feeding | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 13,2kW/DECK |
| *Average power cons | 4kWh |
| Ampère max | 37A/DECK (V208 3ph) |
| Connecting cable for each chamber | 8AWG/DECK |
| Power supply (optional 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 | 12 | When combined with proofer or stand: |
| Pizza diameter 14" | 24 | Max height |
| Pizza diameter 18" | 15 | Max weight |

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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.

| | | | |
|---|--|---|---|
| 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 | 38" (960mm) |
| External depth | 68 1/2" (1738mm) |
| External width | 54" (1365mm) |
| Weight | 1367lb (620kg) |

SHIPPING INFORMATION

| | |
|------------------------|------------------|
| Packed in wooden crate | |
| Height | 53 1/2" (1360mm) |
| Depth | 87" (2173mm) |
| Width | 62" (1575mm) |
| Weight | 1500lb (680kg) |

FEEDING AND POWER

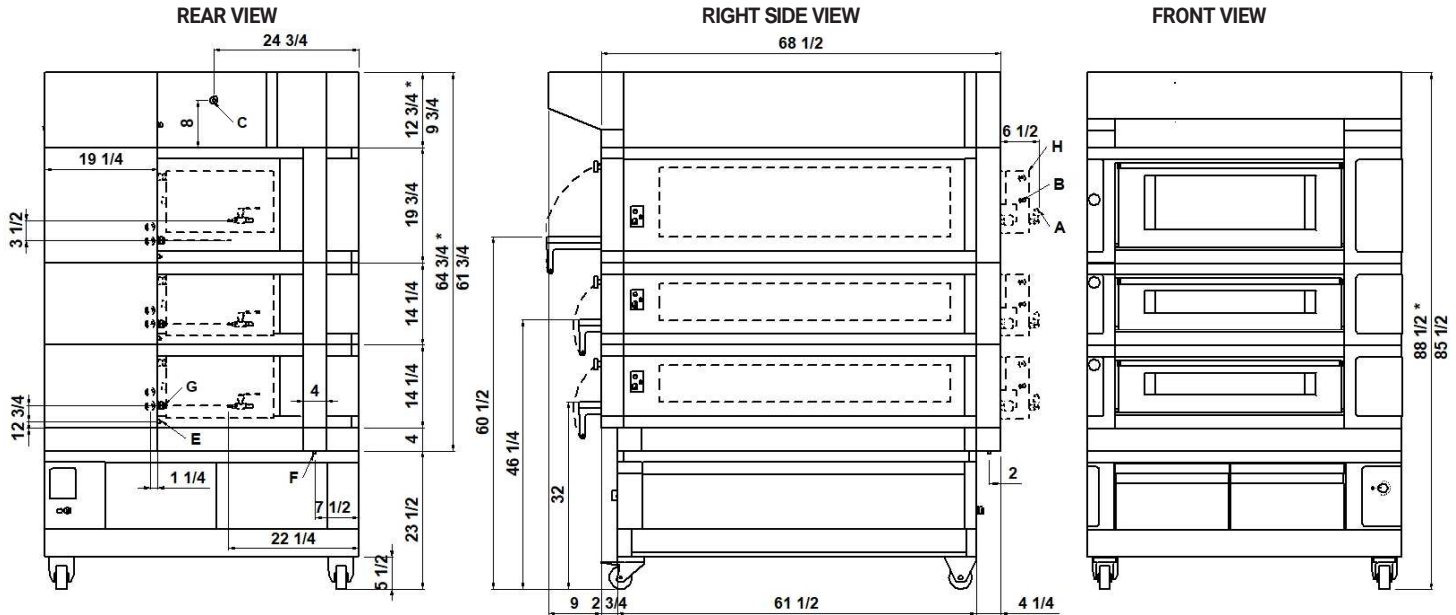
| | |
|-----------------------------------|---------------------|
| Standard feeding | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 13,2kW/DECK |
| *Average power cons | 4kWh |
| Ampère max | 37A/DECK (V208 3ph) |
| Connecting cable for each chamber | 8AWG/DECK |
| Power supply (optional 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 | 8 | When combined with proofer or stand: | |
| Pizza diameter 14" | 16 | Max height | 85" (2160mm) |
| Pizza diameter 18" | 10 | Max weight | 1863lb (845kg) |

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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.

| | | | |
|---|--|---|---|
| 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 | 52" (1320mm) |
| External depth | 68 1/2" (1738mm) |
| External width | 54" (1365mm) |
| Weight | 1984lb (900kg) |

SHIPPING INFORMATION

| | |
|------------------------|------------------|
| Packed in wooden crate | |
| Height | 73 1/4" (1860mm) |
| Depth | 87" (2173mm) |
| Width | 62" (1575mm) |
| Weight | 2138lb (970kg) |

FEEDING AND POWER

| | |
|-----------------------------------|---------------------|
| Standard feeding | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 13,2kW/DECK |
| *Average power cons | 4kWh |
| Ampère max | 37A/DECK (V208 3ph) |
| Connecting cable for each chamber | 8AWG/DECK |
| 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 | 12 | When combined with proofer or stand: |
| Pizza diameter 14" | 24 | Max height |
| Pizza diameter 18" | 15 | Max weight |

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

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S105
TECHNICAL DATA

| SHIPPING INFORMATION H6 1/4" | | S105E_1_16 | S105E_2_16 | S105E_3_16 |
|-------------------------------------|-------------------|----------------|----------------|-----------------|
| Packed in wooden crate | Height | 34" (860mm) | 48" (1220mm) | 62" (1580mm) |
| | Icon height | 38" (960mm) | 52" (1320mm) | 66" (1680mm) |
| | Weight | 904lb (410kg) | 1435lb (651kg) | 1967lb (892kg) |
| 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 | 1279lb (580kg) | 1810lb (821kg) | 2240lb (1016kg) |
| SHIPPING INFORMATION H12" | | S105E_1_30 | S105E_2_30 | S105E_3_30 |
| Packed in wooden crate | Height | 39" (1000mm) | 59" (1500mm) | 79" (2000mm) |
| | Icon height | 43" (1100mm) | 63" (1600mm) | 83" (2100mm) |
| | Weight | 930lb (422kg) | 1466lb (665kg) | 2046lb (928kg) |
| 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 | 1305lb (592kg) | 1863lb (845kg) | 2319lb (1052kg) |
| SHIPPING INFORMATION STONEBAKE | | S105R_1_16 | S105R_2_16 | S105R_3_16 |
| Packed in wooden crate | Altezza | 34" (860mm) | 48" (1220mm) | 62" (1580mm) |
| | Altezza icon | 38" (960mm) | 52" (1320mm) | 66" (1680mm) |
| | Peso | 968lb (439kg) | 1563 (709kg) | 2158lb (979kg) |
| When combined with proofer or Stand | Altezza max. | 71" (1810mm) | 80" (2020mm) | 86" (2180mm) |
| | Altezza max. icon | 75" (1910mm) | 84" (2120mm) | 90" (2280mm) |
| | Peso max. | 1343lb (609kg) | 1938lb (879kg) | 2432lb (1103kg) |

| 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 | 13,2 |
|---|--------------------------|------------------------|-------------------|--------|------|
| | | | *Medium cons/hour | kWh | 4 |
| | | | Ampère Max | A/DECK | 37 |
| | Connecting cable | AWG/DECK | 8 | | |
| | A.C. V208 3ph 60Hz | Steambake | Max power | kW | 11,5 |
| | | | *Medium cons/hour | kWh | 3,5 |
| | | | Ampère Max | A/DECK | 32 |
| | Connecting cable | AWG/DECK | 8 | | |
| | A.C. V208 3ph 60Hz | Pastrybake | Max power | kW | 9,9 |
| | | | *Medium cons/hour | kWh | 3,0 |
| | | | Ampère Max | A/DECK | 28 |
| | Connecting cable | AWG/DECK | 8 | | |
| | A.C. V(208/240) 1ph 60Hz | 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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