



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 brick, 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: **Multi**bake, **Roman**bake, **Stone**bake, **Pastry**bake e **Steam**bake. 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
- 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 450°C
- 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
- Dual halogen lighting
- Rock wool heat insulation

ACCESSORIES

- Leavening prover on wheels height 600, 800mm
- Stand with wheels height 400, 600, 800, 950, 1050mm
- Leavening with humidifier 250W
- Spacer element height 300mm
- Refractory brick or bakingstone or buckle plate surface
- Additional tray holder guides for compartment and stand
- Motor for hood vapours extraction 500 m3/h
- Max power optimizer (Fource®)
- Reverse door
- Lateral tool-holder for compartment
- Oversized hood, frontless hood H=175 mm
- Remote-Master® Technology for remote management and control

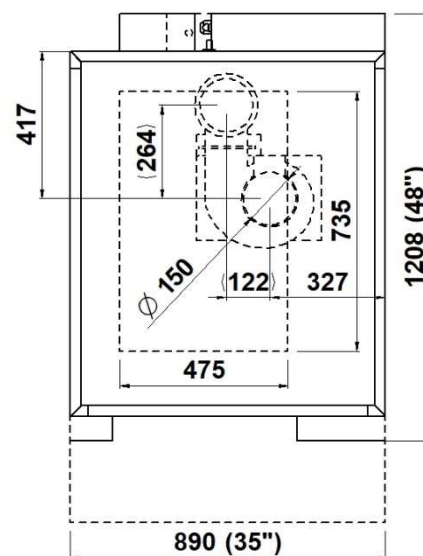
INTERNAL BAKING DIMENSIONS

| | |
|-----------------|--------------------|
| Internal height | 160mm |
| Internal depth | 735mm |
| Internal width | 475mm |
| Baking surface | 0,35m ² |

STANDARD EQUIPMENT

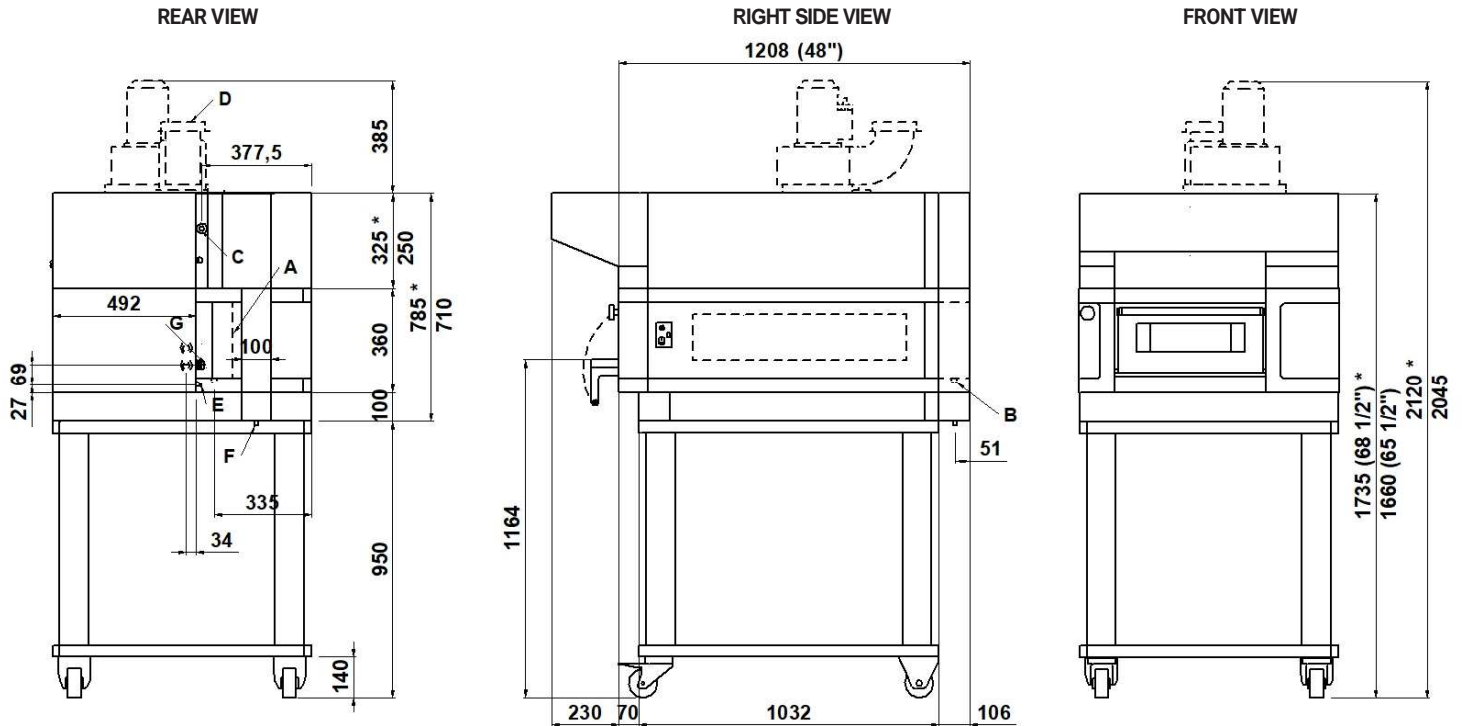
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control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

TOP VIEW



1 baking chamber height 16cm

(assembled with stand height 950mm)



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

| | | | |
|---|--|--|-----------------------------------|
| A steamer 1200W (see data sheet) | B 3/4" male steamer water inlet | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | F Ø12 condensate exhaust | G fairleads | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 460mm |
| External depth | 1208mm |
| External width | 890mm |
| Weight | 160kg |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 860mm |
| Depth | 1643mm |
| Width | 1100mm |
| Weight | (160+50)kg |

FEEDING AND POWER

| | |
|---|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 5,1kW |
| *Average power cons | 1,5kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x2,5mm ² (V400 3N) | |
| 4x4mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1.5kW |
| *Average power cons | 0.8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

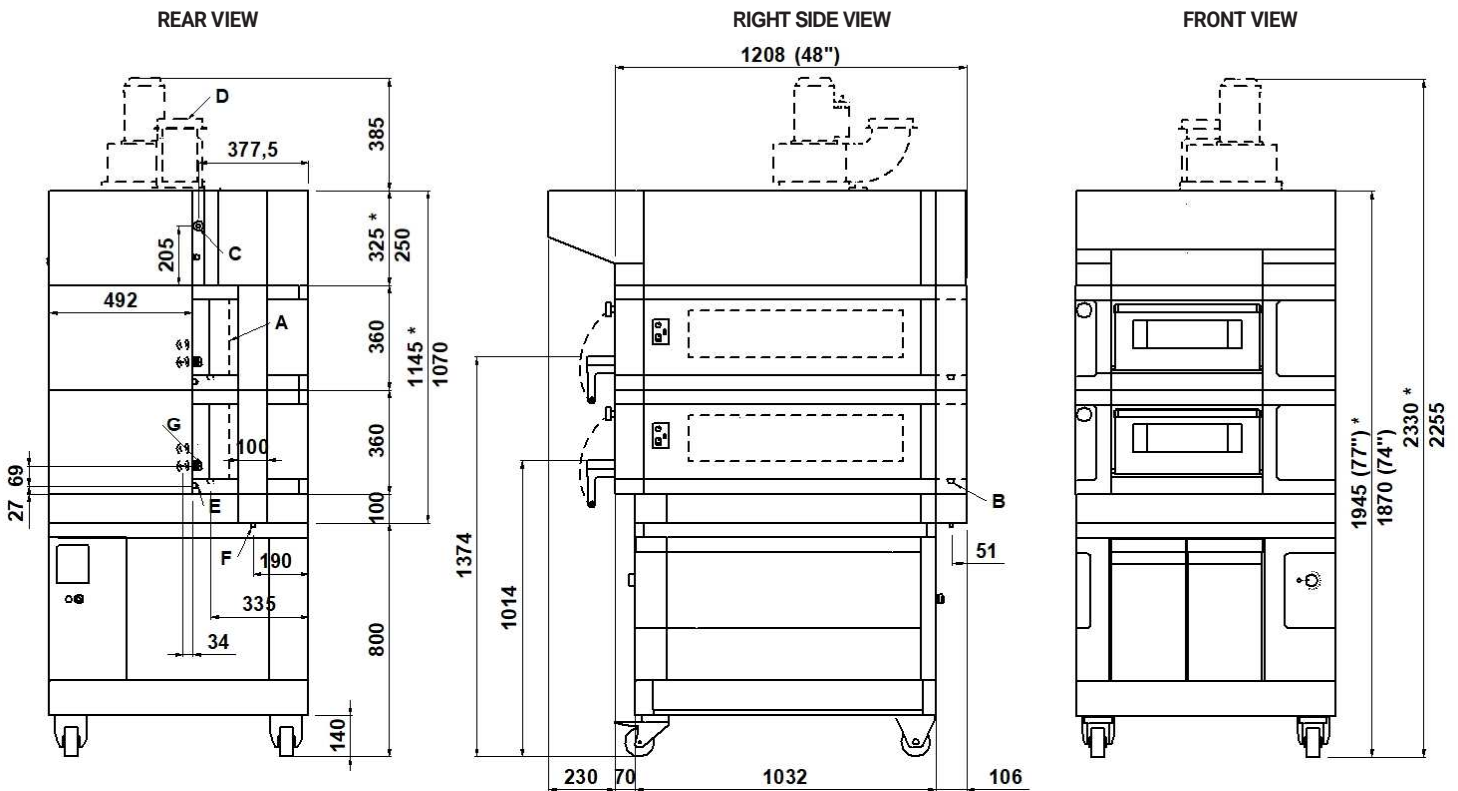
TOTAL BAKING CAPACITY

| | | | |
|----------------------|---|------------------------------|------------|
| Tray (600x400)mm | 1 | When combined with leavening | |
| Pizza diameter 350mm | 2 | compartment or stand: | |
| Pizza diameter 450mm | 1 | Max height | 1810mm |
| | | Max weight | (225+60)kg |

* 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 16cm
(assembled with prover height 800mm)



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

| | | | |
|---|--|--|-----------------------------------|
| A steamer 1200W (see data sheet) | B 3/4" male steamer water inlet | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | F Ø12 condensate exhaust | G fairleads | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 820mm |
| External depth | 1208mm |
| External width | 890mm |
| Weight | 270kg |

TOTAL BAKING CAPACITY

| | |
|----------------------|---|
| Tray (600x400)mm | 2 |
| Pizza diameter 350mm | 4 |
| Pizza diameter 450mm | 2 |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 1220mm |
| Depth | 1643mm |
| Width | 1100mm |
| Weight | (270+60)kg |

| | |
|--|------------|
| When combined with leavening compartment or stand: | |
| Max height | 2020mm |
| Max weight | (335+70)kg |

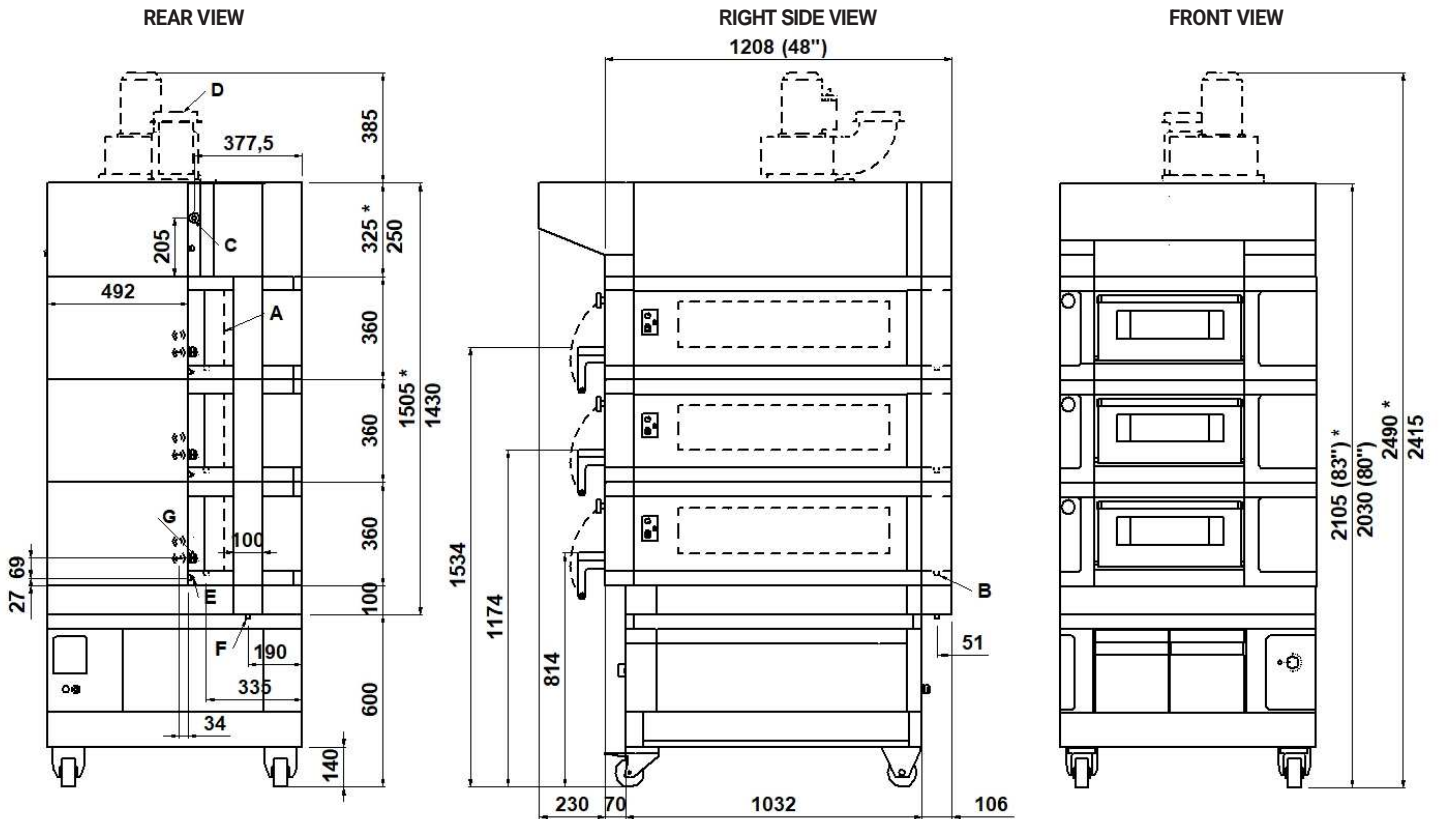
FEEDING AND POWER

| | |
|-----------------------------------|----------------------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 10,2kW |
| *Average power cons | 3,0kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x2,5mm ² (V400 3N) | |
| 4x4mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1.5kW |
| *Average power cons | 0.8kWh |
| Conn. Cable type H07RN-F | 3x1,5mm ² |

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

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3 baking chambers height 16cm
(assembled with prover height 600mm)



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

| | | | |
|---|--|--|-----------------------------------|
| A steamer 1200W (see data sheet) | B 3/4" male steamer water inlet | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | F Ø12 condensate exhaust | G fairleads | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 1180mm |
| External depth | 1208mm |
| External width | 890mm |
| Weight | 380kg |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 1580mm |
| Depth | 1643mm |
| Width | 1100mm |
| Weight | (380+70)kg |

FEEDING AND POWER

| | |
|---|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 15,3kW |
| *Average power cons | 4,5kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x2,5mm ² (V400 3N) | |
| 4x4mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1.5kW |
| *Average power cons | 0.8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

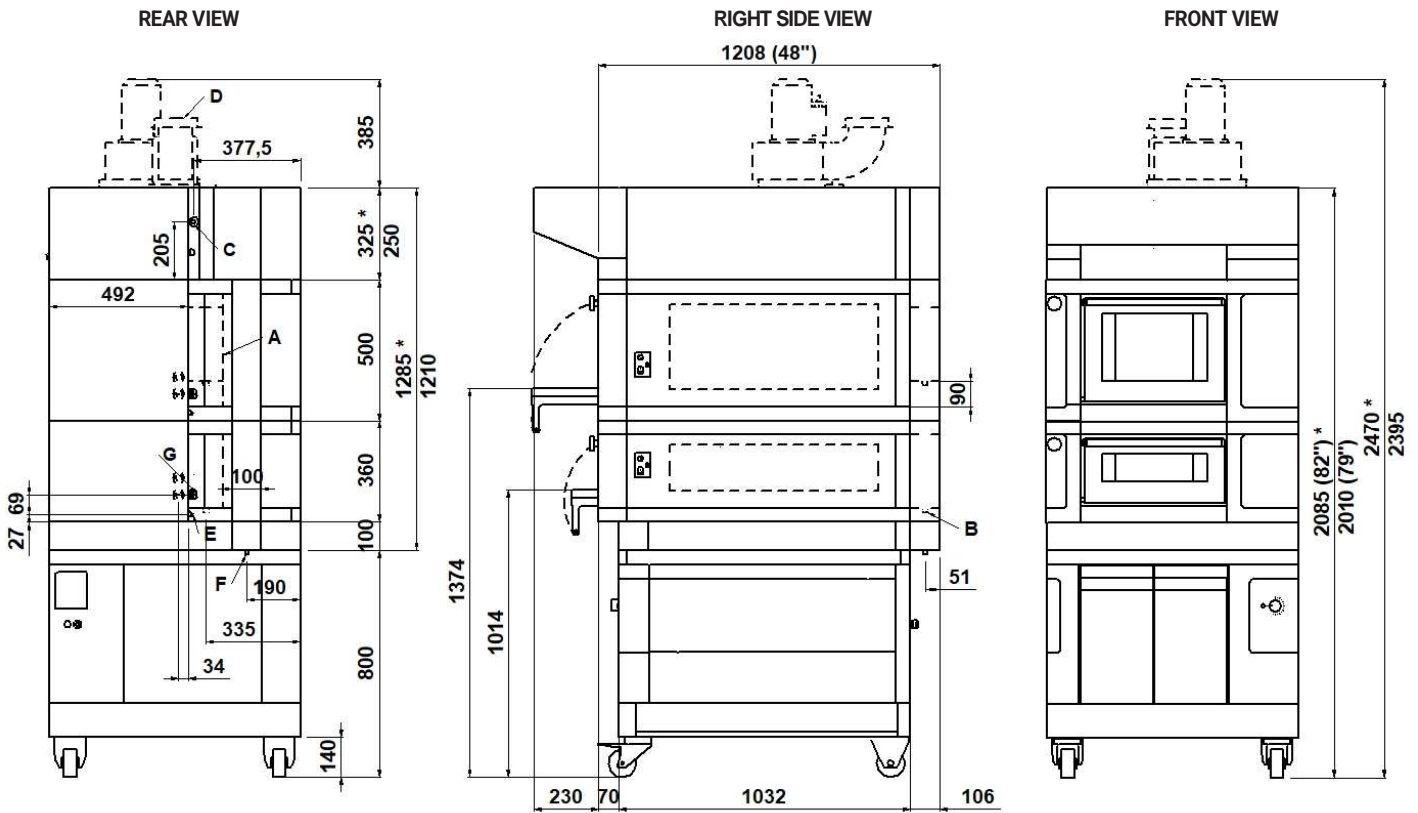
TOTAL BAKING CAPACITY

| | | | |
|----------------------|---|------------------------------|------------|
| Tray (600x400)mm | 3 | When combined with leavening | |
| Pizza diameter 350mm | 6 | compartment or Stand: | |
| Pizza diameter 450mm | 3 | Max height | 2180mm |
| | | Max weight | (445+80)kg |

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

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2 baking chambers height 16+30 cm
(assembled with prover height 800mm)



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

| | | | |
|---|--|--|-----------------------------------|
| A steamer 1200W (see data sheet) | B 3/4" male steamer water inlet | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | F Ø12 condensate exhaust | G fairleads | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 960mm |
| External depth | 1208mm |
| External width | 890mm |
| Weight | 285kg |

TOTAL BAKING CAPACITY

| | |
|----------------------|---|
| Tray (600x400)mm | 2 |
| Pizza diameter 350mm | 4 |
| Pizza diameter 450mm | 2 |

SHIPPING INFORMATION

| | |
|--|------------|
| Packed in wooden crate | |
| Height | 1360mm |
| Depth | 1643mm |
| Width | 1100mm |
| Weight | (285+60)kg |
| When combined with leavening compartment or stand: | |
| Max height | 2160mm |
| Max weight | (355+70)kg |

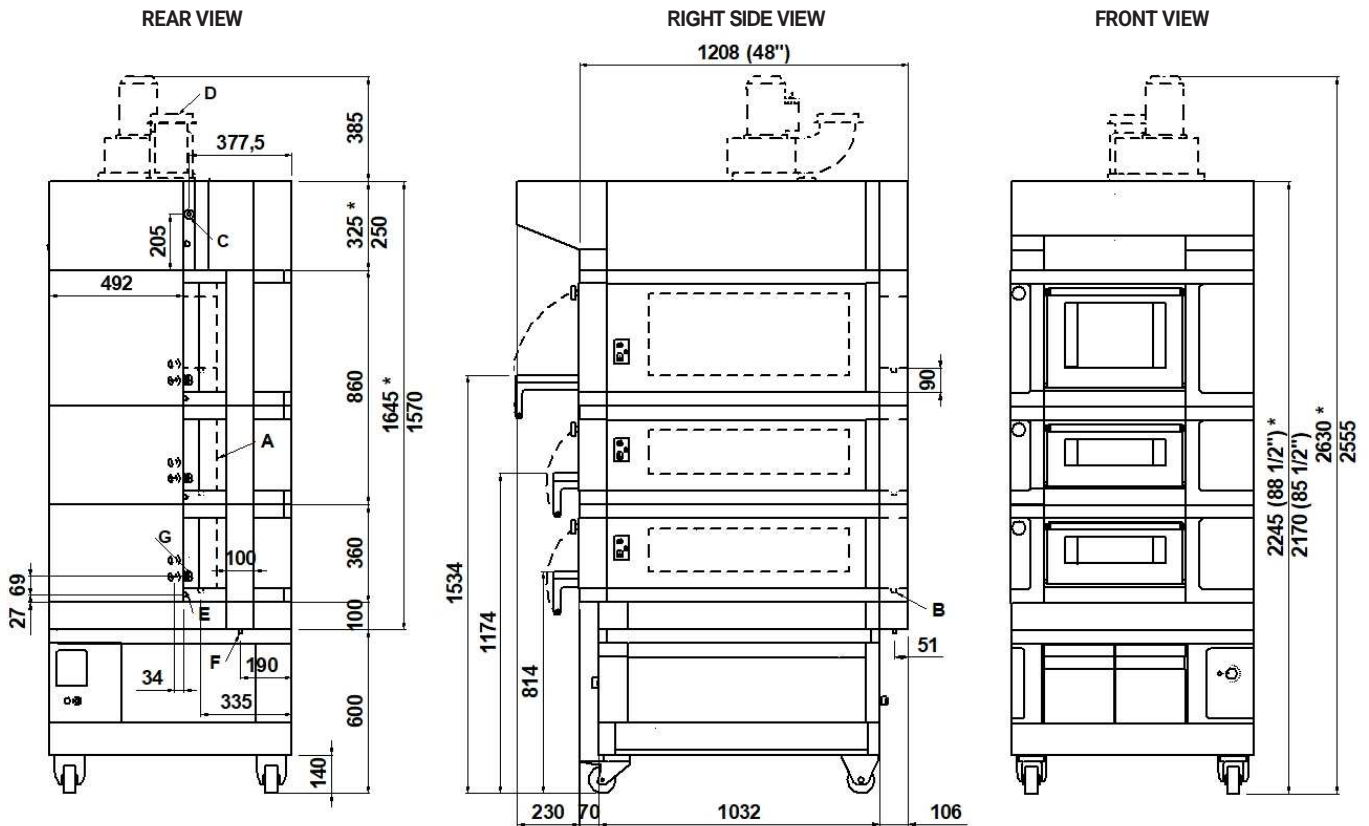
FEEDING AND POWER

| | |
|---|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 10,2kW |
| *Average power cons | 3,0kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x2,5mm ² (V400 3N) | |
| 4x4mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1.5kW |
| *Average power cons | 0.8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

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

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3 baking chambers height 16+16+30 cm
(assembled with prover height 600mm)



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

| | | | |
|---|--|--|-----------------------------------|
| A steamer 1200W (see data sheet) | B 3/4" male steamer water inlet | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | F Ø12 condensate exhaust | G fairleads | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 1320mm |
| External depth | 1208mm |
| External width | 890mm |
| Weight | 395kg |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 1860mm |
| Depth | 1643mm |
| Width | 1100mm |
| Weight | (395+70)kg |

FEEDING AND POWER

| | |
|---|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 15,3kW |
| *Average power cons | 4,5kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x2,5mm ² (V400 3N) | |
| 4x4mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1.5kW |
| *Average power cons | 0.8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

TOTAL BAKING CAPACITY

| | | | |
|----------------------|---|------------------------------|------------|
| Tray (600x400)mm | 3 | When combined with leavening | |
| Pizza diameter 350mm | 6 | compartment or Stand: | |
| Pizza diameter 450mm | 3 | Max height | 2180mm |
| | | Max weight | (465+80)kg |

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

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S50
TECHNICAL DATA

| SHIPPING INFORMATION H16 | | S50E_1_16 | S50E_2_16 | S50E_3_16 |
|------------------------------------|------------------|------------|------------|------------|
| Packed in wooden crate | Height | 860mm | 1220mm | 1580mm |
| | Icon height | 960mm | 1320mm | 1680mm |
| | Weight | (160+50)kg | (270+60)kg | (380+70)kg |
| When combined with prover or Stand | Max. height | 1810mm | 2020mm | 2180mm |
| | Max. icon height | 1910mm | 2120mm | 2280mm |
| | Max. weight | (225+60)kg | (335+70)kg | (445+80)kg |
| SHIPPING INFORMATION H30 | | S50E_1_30 | S50E_2_30 | S50E_3_30 |
| Packed in wooden crate | Height | 1000mm | 1500mm | 2000mm |
| | Icon height | 1100mm | 1600mm | 2100mm |
| | Weight | (175+50)kg | (285+60)kg | (395+70)kg |
| When combined with prover or Stand | Max. height | 1950mm | 2400mm | 2600mm |
| | Max. icon height | 2050mm | 2500mm | 2700mm |
| | Max. weight | (245+60)kg | (355+70)kg | (465+80)kg |
| SHIPPING INFORMATION STONEBAKE | | S50R_1_16 | S50R_2_16 | S50R_3_16 |
| Packed in wooden crate | Height | 860mm | 1220mm | 1580mm |
| | Icon height | 960mm | 1320mm | 1680mm |
| | Weight | (180+50)kg | (310+60)kg | (440+70)kg |
| When combined with prover or Stand | Max. height | 1810mm | 2020mm | 2180mm |
| | Max. icon height | 1910mm | 2120mm | 2280mm |
| | Max. weight | (245+60)kg | (375+70)kg | (495+80)kg |

| | | | | |
|--|----------------------------|------------|-----|-----|
| FEEDING AND POWER (REFERRED TO 1 BAKING CHAMBER) | Max power | Multibake | kW | 5,1 |
| | *Average power consumption | | kWh | 1,5 |
| | Max power | Stonebake | kW | 5,1 |
| | *Average power consumption | | kWh | 1,5 |
| | Max power | Romanbake | kW | 6 |
| | *Average power consumption | | kWh | 1,8 |
| | Max power | Steambake | kW | 6,3 |
| | *Average power consumption | | kWh | 1,9 |
| | Max power | Pastrybake | kW | 3,8 |
| | *Average power consumption | | kWh | 1,1 |

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

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