

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: **Multi**bake, **Stone**bake, **Pastry**bake and **Steamb**ake. 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, 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

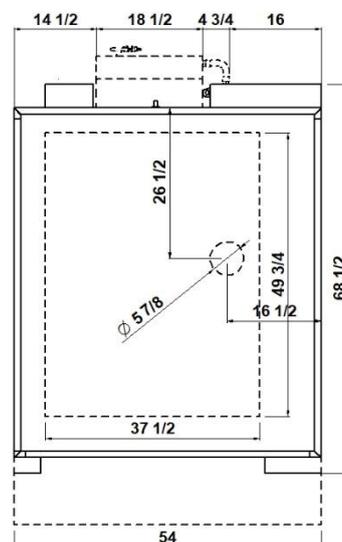
### INTERNAL BAKING DIMENSIONS

Internal height	6 1/4" – 8 1/2"
Internal depth	49 3/4"
Internal width	37 1/2"
Baking surface	13ft²

### STANDARD EQUIPMENT

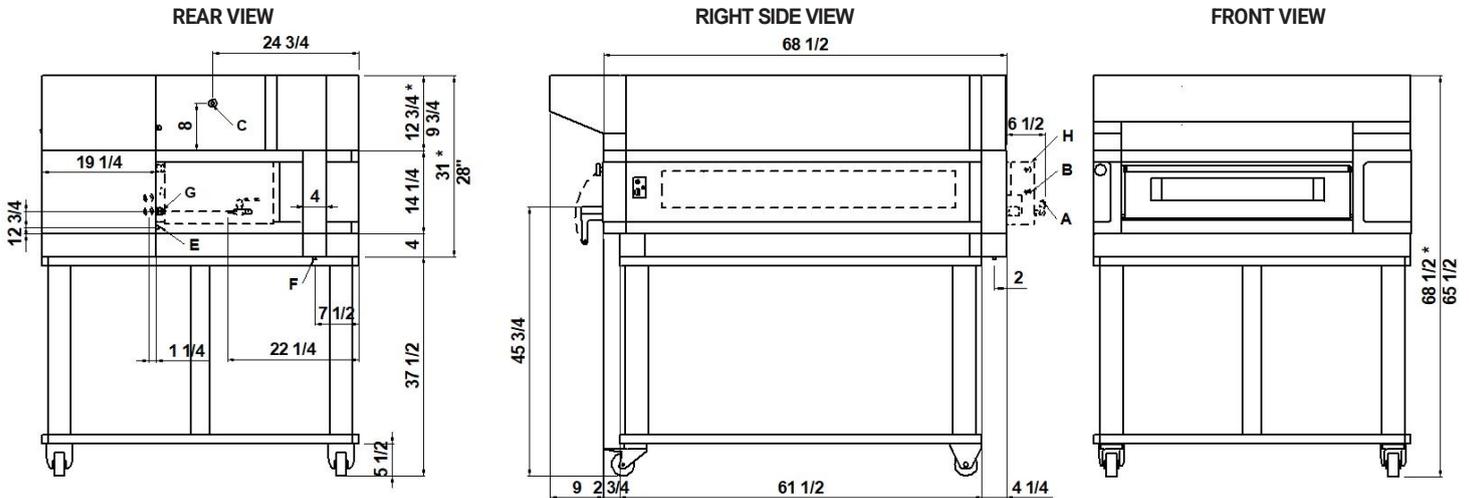
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control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

<b>A</b> Ø 5/16" steamer water outlet	<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> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> 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	76" (1940mm)
Max weight	1279lb (580kg)

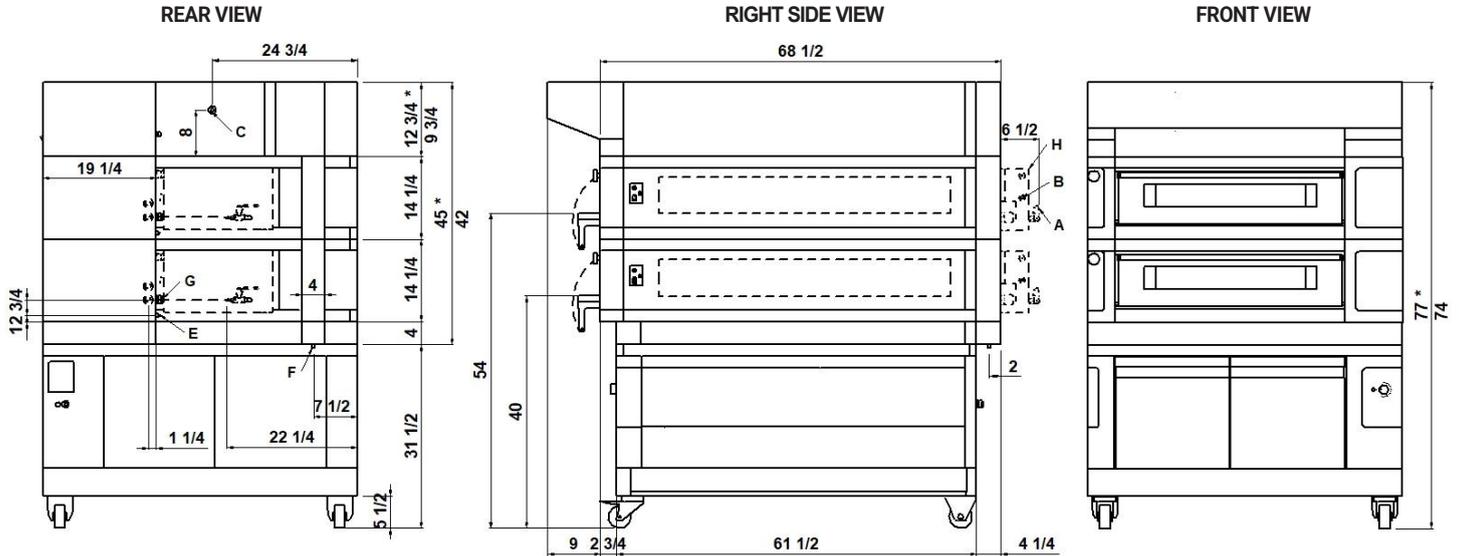
**FEEDING AND POWER**

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 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 31 1/2")



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

<b>A</b> Ø 5/16" steamer water outlet	<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> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> 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 16AWG – Ampère	7,5A

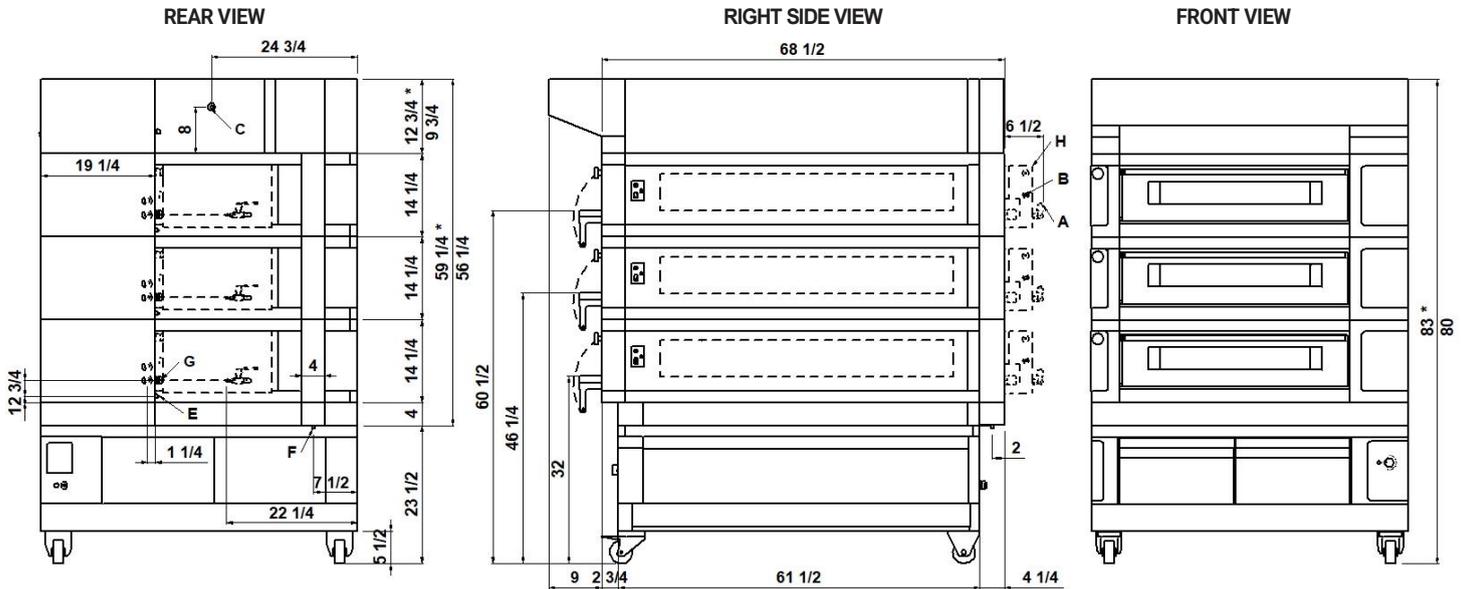
**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	8	When combined with proofer or stand:
Pizza diameter 14"	16	Max height
Pizza diameter 18"	10	Max weight

\* 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 ICON hood and STEEL oversized hood.

<b>A</b> Ø 5/16" steamer water outlet	<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> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> 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 16AWG – Ampère	7,5A

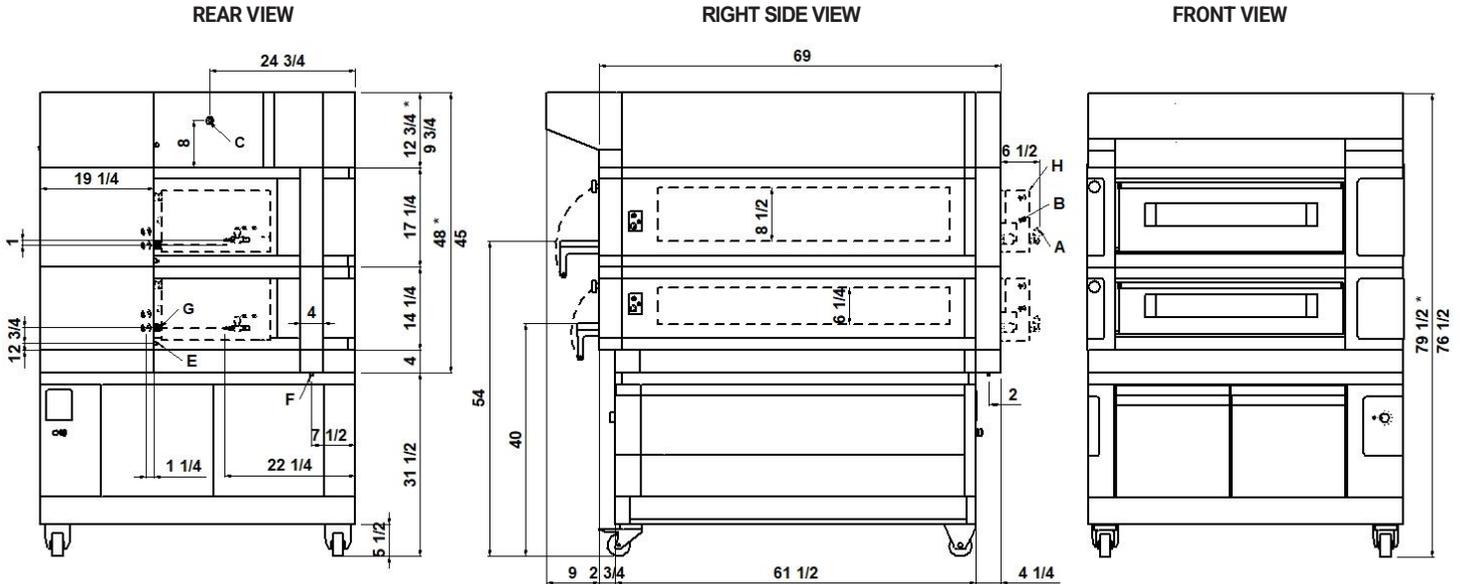
**TOTAL BAKING CAPACITY**

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" + 8 1/2"**  
(assembled with proofer height 31 1/2")



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

<b>A</b> Ø 5/16" steamer water outlet	<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> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> 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**

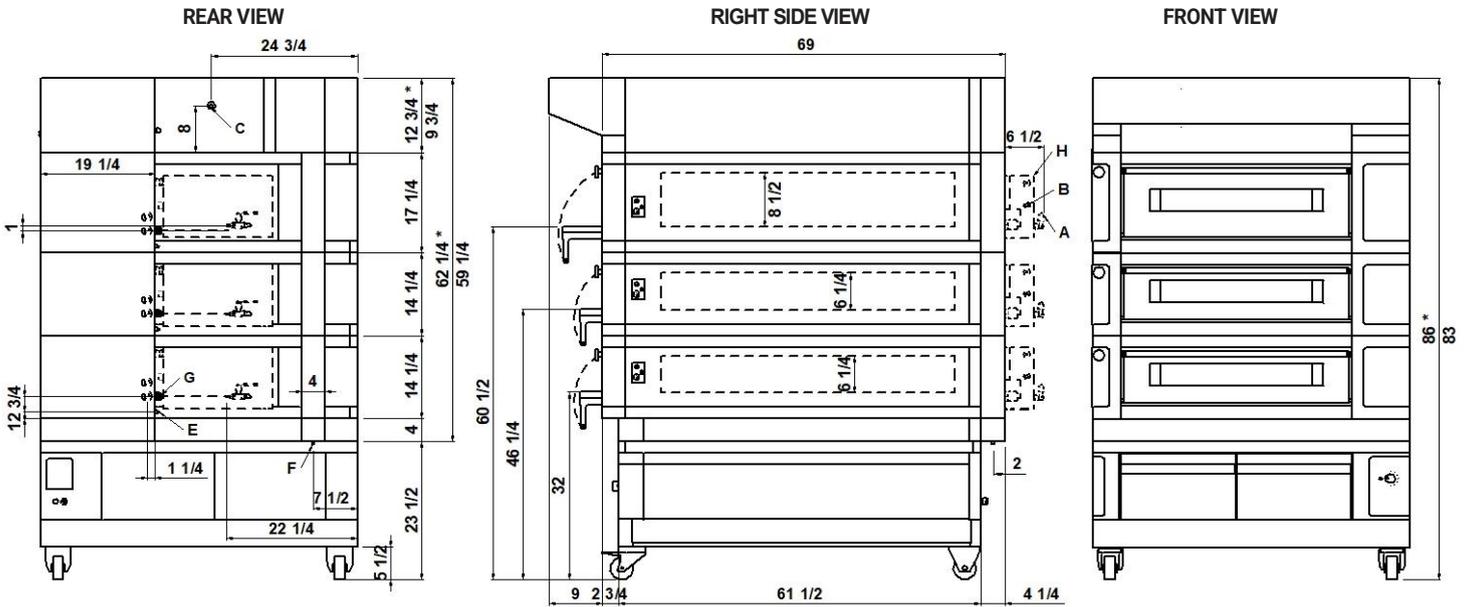
Standard feeding	
A.C. V208 3ph	
Frequency	60Hz
Max power	13,2kW/DECK
*Average power cons	4kWh
Ampère max	37A/DECK (V208 3ph)
Connecting cable for each chamber	8AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 16AWG – Ampère	7,5A

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	8	When combined with proofer or stand:	
Pizza diameter 14"	16	Max height	90" (2290mm)
Pizza diameter 18"	10	Max weight	1863lb (845kg)

\* 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" + 8 1/2"**  
(assembled with proofer height 23 1/2")



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

<b>A</b> Ø 5/16" steamer water outlet	<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> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 1740W (see data sheet)

**DIMENSIONS**

External height	49 1/2" (1255mm)
External depth	68 1/2" (1738mm)
External width	54" (1365mm)
Weight	1984lb (900kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	71" (1800mm)
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 16AWG – Ampère	7,5A

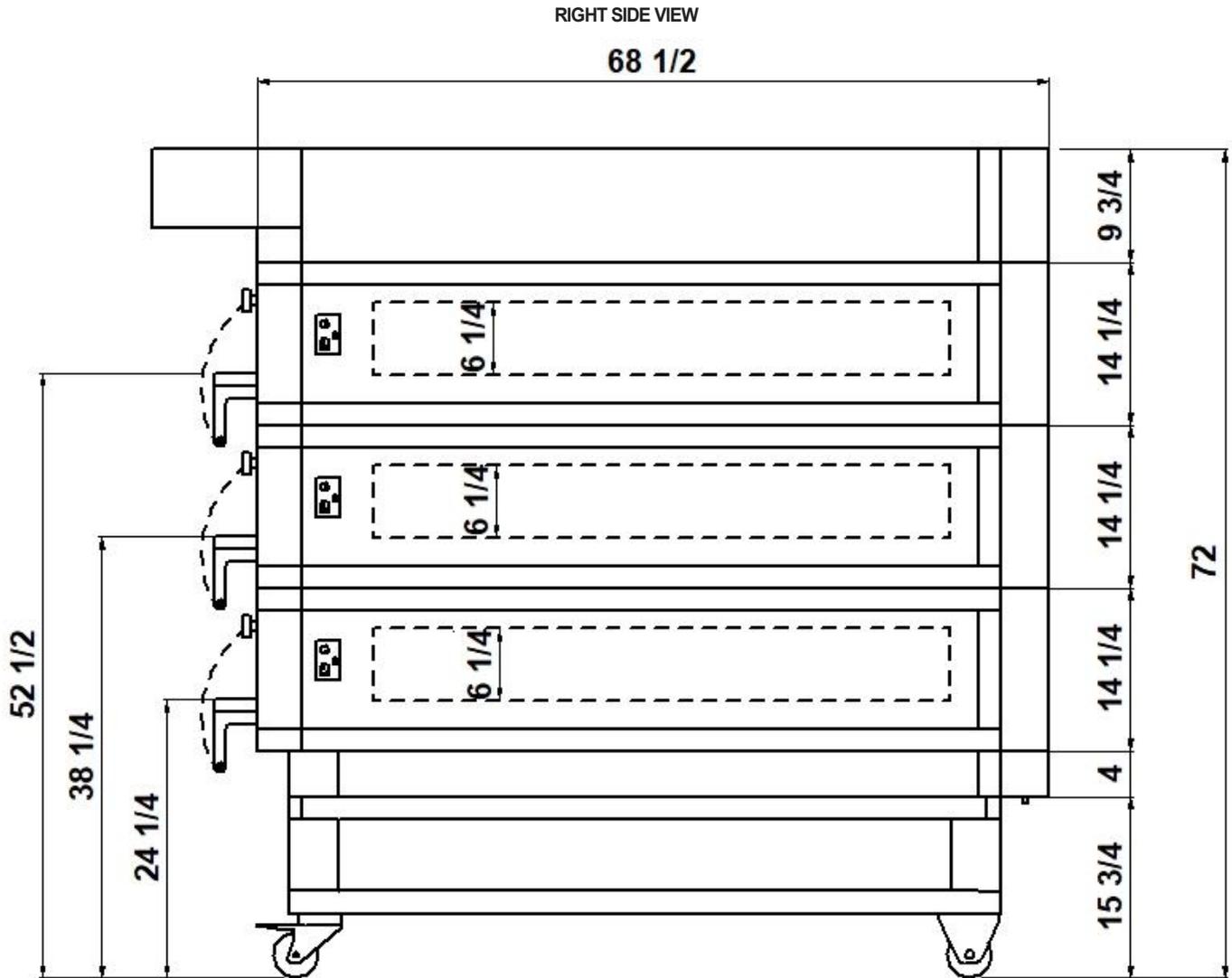
**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	12	When combined with proofer or stand:	
Pizza diameter 14"	24	Max height	94" (2390mm)
Pizza diameter 18"	15	Max weight	2370lb (1075kg)

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

**S105 MODEL (Steel finish)**  
(assembled with stand height 15 3/4")



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**S105**  
TECHNICAL DATA

SHIPPING INFORMATION H6 1/4"		S105E_1	S105E_2	S105E_3
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	73"(1860mm)	82"(2070mm)	88"(2230mm)
	Max. icon height	76"(1940mm)	85"(2150mm)	91"(2280mm)
	Max. weight	1279lb(580kg)	1810lb(821kg)	2240lb(1016kg)
SHIPPING INFORMATION H8 1/2"		S105E_1	S105E_2	S105E_3
Packed in wooden crate	Height	38"(950mm)	56"(1400mm)	73"(1850mm)
	Icon height	41"(1050mm)	69"(1500mm)	76"(1950mm)
	Weight	930lb(422kg)	1466lb(665kg)	2046lb(928kg)
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	1305lb(592kg)	1863lb(845kg)	2319lb(1052kg)
SHIPPING INFORMATION STONEBAKE		S105R_1	S105R_2	S105R_3
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.	73"(1860mm)	82"(2070mm)	88"(2230mm)
	Altezza max. icon	76"(1940mm)	85"(2150mm)	91"(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	4,0/4,9
			Ampère Max	A/DECK	37
			Connecting cable	AWG/DECK	8
	A.C. V208 3ph 60Hz	Steambake	Max power	kW	11,6
			*Medium cons/hour	kWh	3,5
			Ampère Max	A/DECK	33
			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	16

MAX TEMPERATURE	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 -50%

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