

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

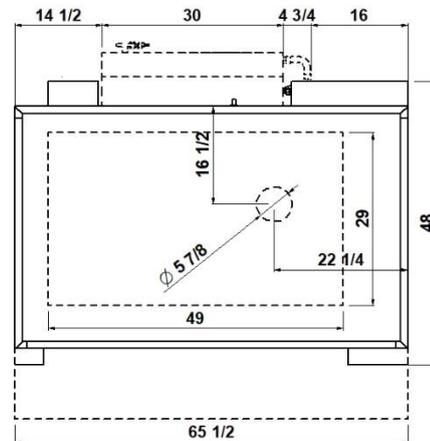
### INTERNAL BAKING DIMENSIONS

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

### STANDARD EQUIPMENT

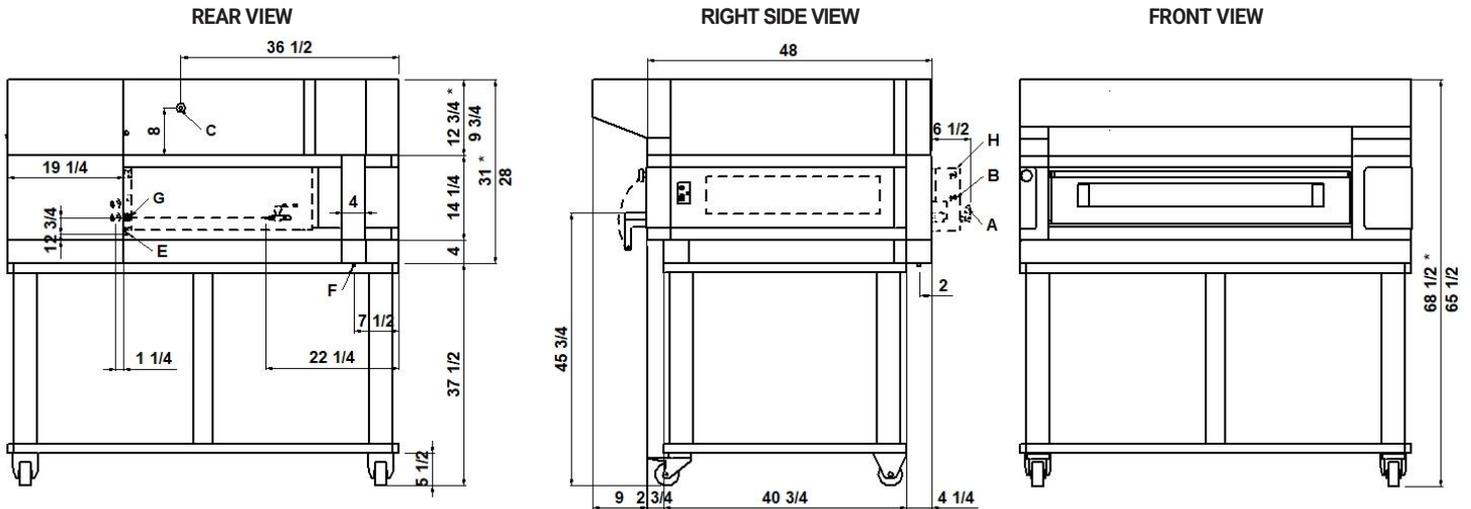
- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Half-Load™ Technology for partial load
- Front and rear power balance Delta-Power™ Technology
- Customized Hotkey with recurring control
- 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> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)

**DIMENSIONS**

External height	18" (460mm)
External depth	48" (1208mm)
External width	65 1/2" (1660mm)
Weight	595lb (270kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18"	2
Tray 600x400mm	3
Pizza diameter 14"	6
Pizza diameter 18"	3

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	34" (860mm)
Depth	65" (1643mm)
Width	74" (1870mm)
Weight	706lb (320kg)

When combined with proofer or stand:

Max height	76" (1940mm)
Max weight	939lb (426kg)

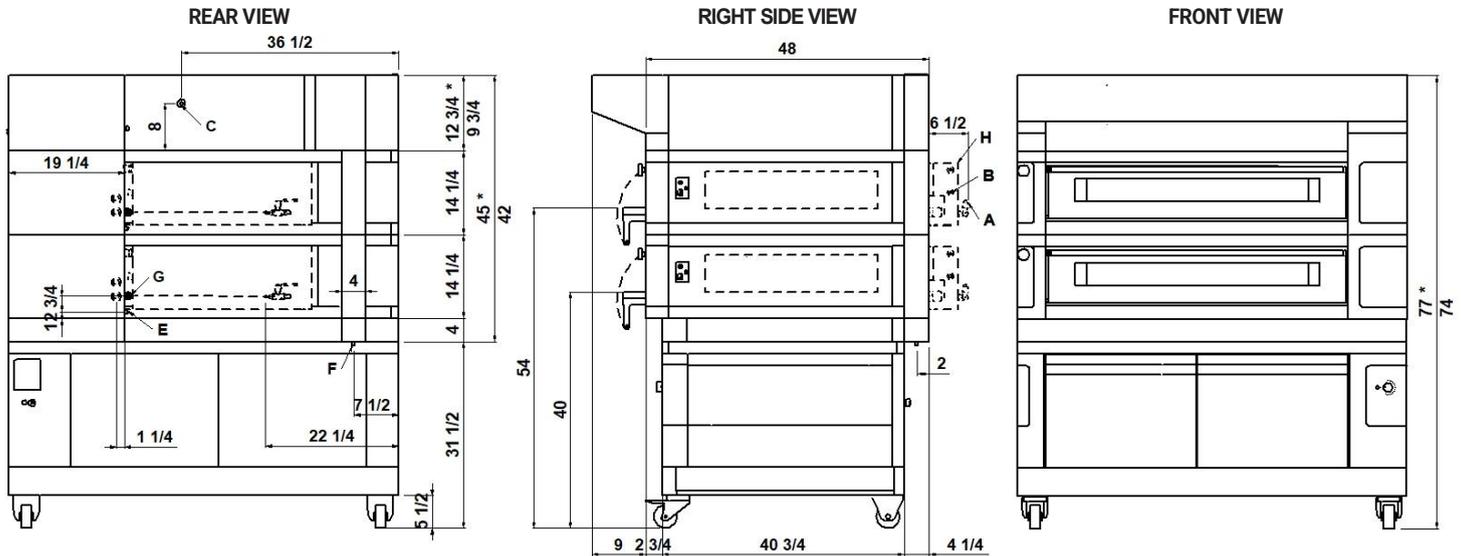
**FEEDING AND POWER**

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"**  
(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> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)

**DIMENSIONS**

External height	32 1/4" (820mm)
External depth	48" (1208mm)
External width	65 1/2" (1660mm)
Weight	972lb (441kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18"	4
Tray 600x400mm	6
Pizza diameter 14"	12
Pizza diameter 18"	6

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	48" (1220mm)
Depth	65" (1643mm)
Width	74" (1870mm)
Weight	1105lb (501kg)

When combined with proofer or stand:	
Max height	85" (2150mm)
Max weight	1338lb (607kg)

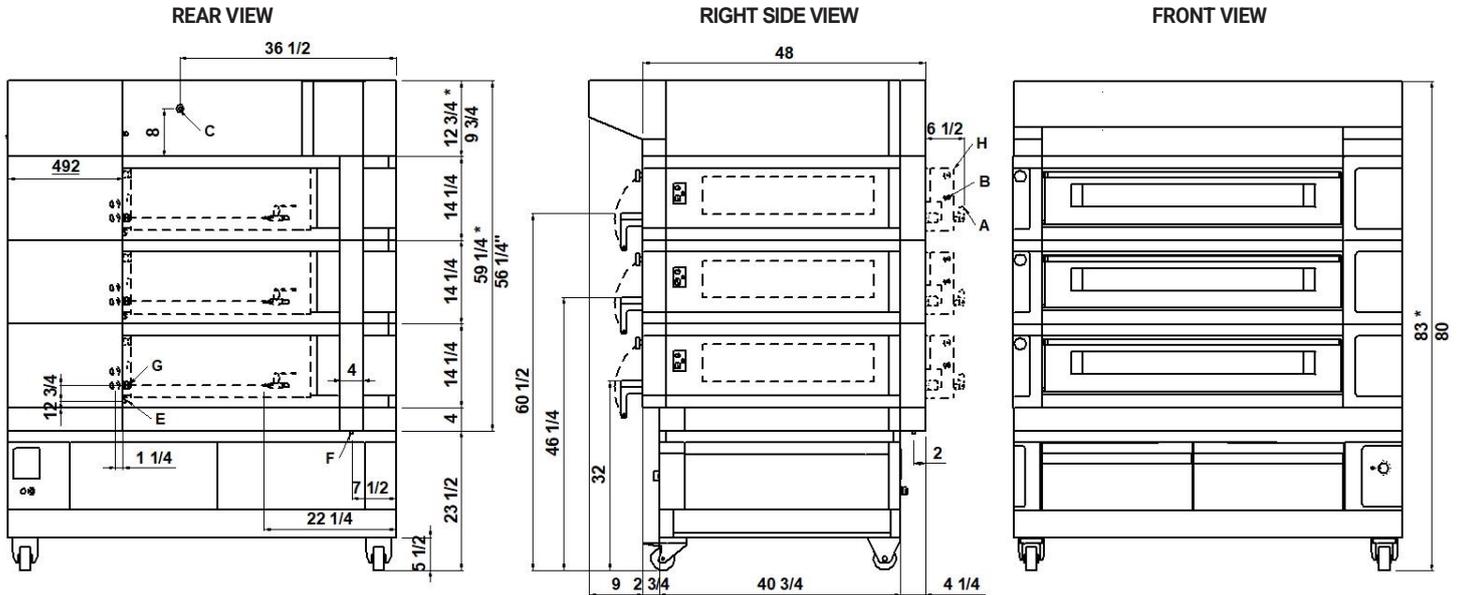
**FEEDING AND POWER**

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"**  
(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> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)

**DIMENSIONS**

External height	46 1/2" (1180mm)
External depth	48" (1208mm)
External width	65 1/2" (1660mm)
Weight	1350lb (612kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18"	6
Tray 600x400mm	9
Pizza diameter 14"	18
Pizza diameter 18"	9

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	62" (1580mm)
Depth	65" (1643mm)
Width	74" (1870mm)
Weight	1504lb (682kg)

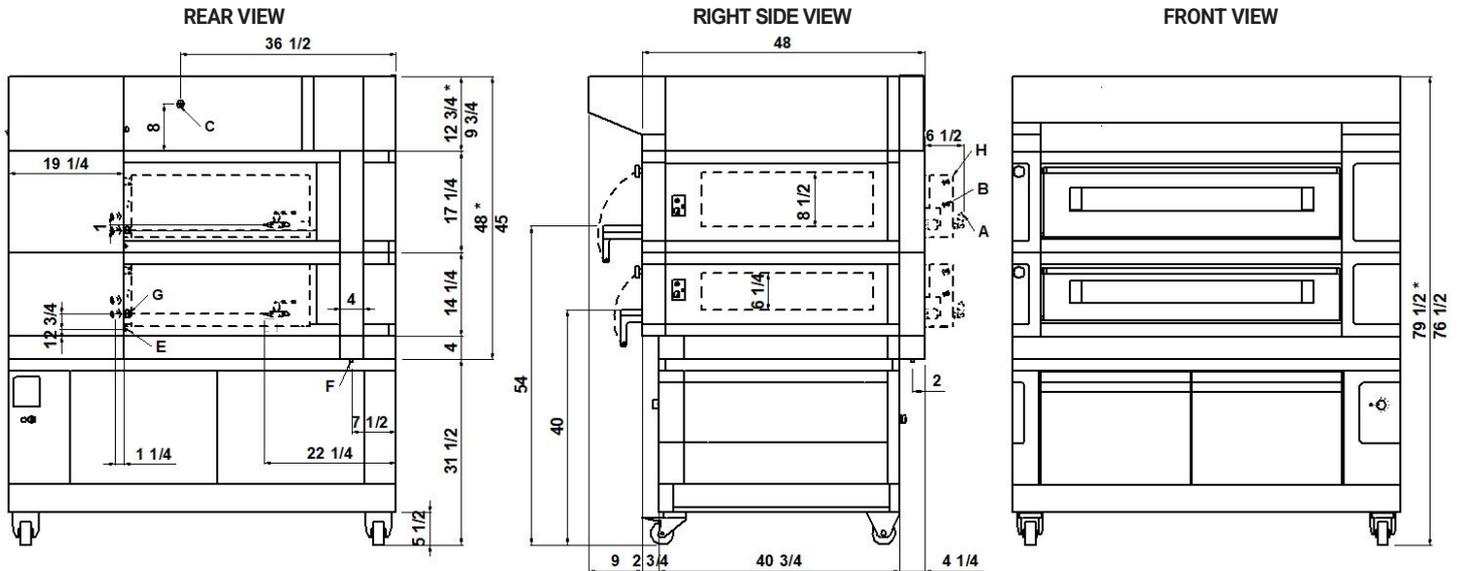
When combined with proofer or stand:	
Max height	91" (2310mm)
Max weight	1717lb (779)kg

**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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**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> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)

**DIMENSIONS**

External height	35 1/4" (895mm)
External depth	48" (1208mm)
External width	65 1/2" (1660mm)
Weight	1016lb (461kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	51" (1300mm)
Depth	65" (1643mm)
Width	74" (1870mm)
Weight	1149lb (521kg)

**FEEDING AND POWER**

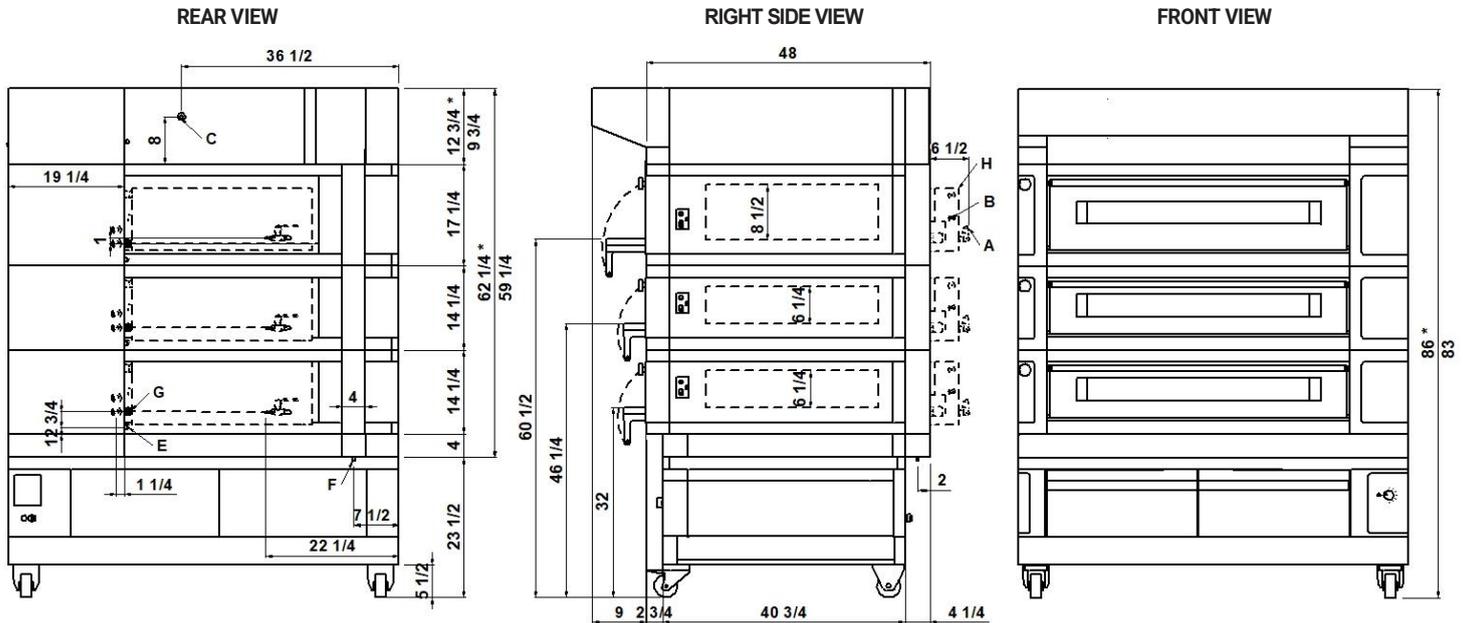
Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	12kW/DECK
*Average power cons	3,6kWh
Ampère max	
34A/DECK (V208 3ph)	
58A/DECK (V208 1ph)	
Connecting cable for each chamber	
10AWG/DECK (V208 3ph)	
8AWG/DECK (V208 1ph)	
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 16AWG – Ampère 7,5A	

**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	

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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> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)

**DIMENSIONS**

External height	19 1/2" (1255mm)
External depth	48" (1208mm)
External width	65 1/2" (1660mm)
Weight	1437lb (652kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	71" (1800mm)
Depth	65" (1643mm)
Width	74" (1870mm)
Weight	1592lb (722kg)

**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

**TOTAL BAKING CAPACITY**

Tray 26"x18"	6
Tray 600x400mm	9
Pizza diameter 14"	18
Pizza diameter 18"	9

When combined with proofer or stand:	
Max height	94" (2390mm)
Max weight	1808lb (820kg)

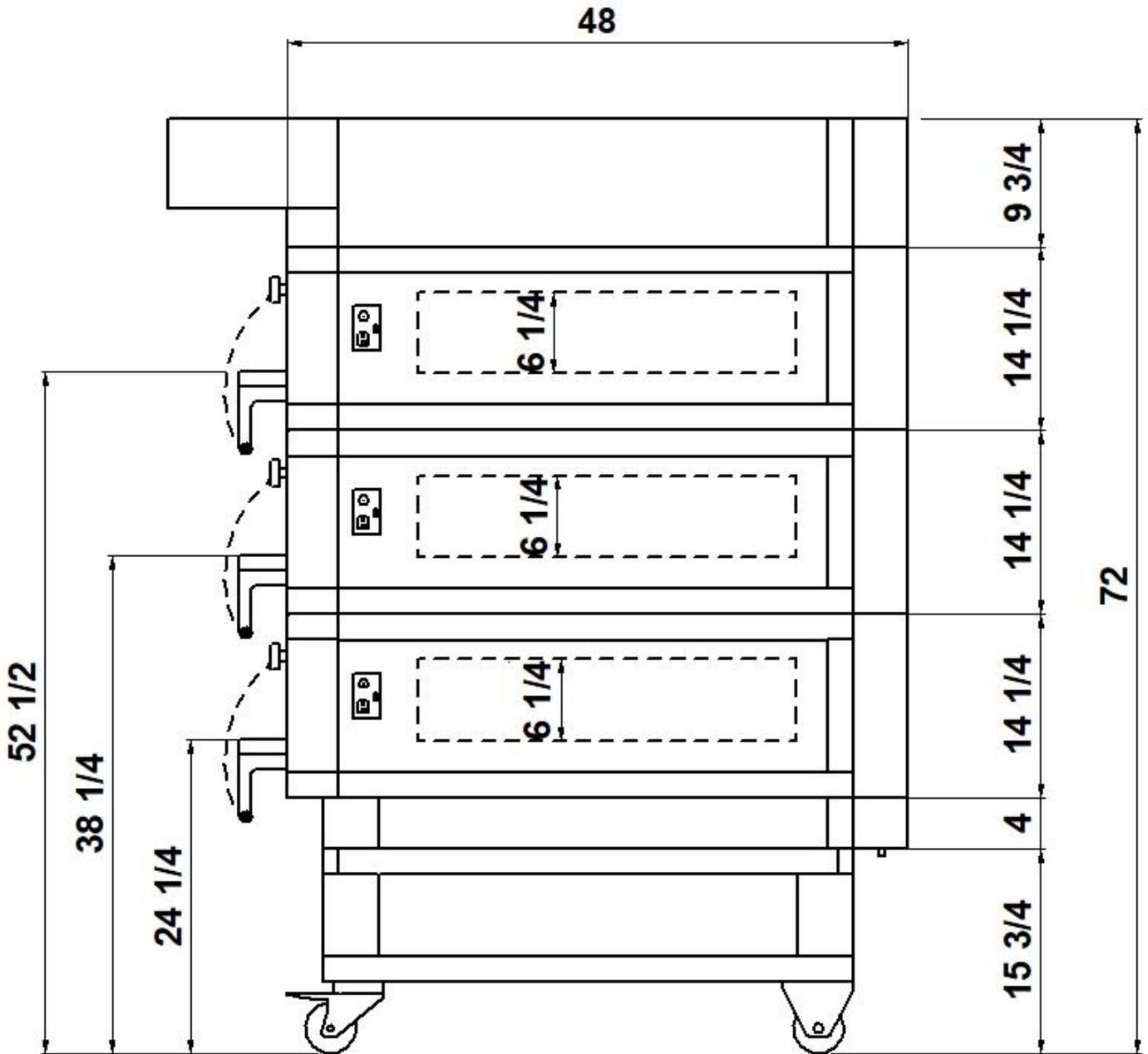
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**3 baking chambers height 6 1/4"**

**S120 MODEL (Steel finish)**  
(assembled with stand height 15 3/4")

RIGHT SIDE VIEW



NOTE: The dimensions indicated in the views are in inches.

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

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 -40%

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