



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, Pastrybake 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, panoramic glass element, door handle in stainless steel
- Aluminated steel top and side structure
- Refractory brick baking surface
- Double LED light
- 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 buckle plate surface
- Additional tray holder guides for compartment and stand
- Motor for hood vapours extraction 500 m3/h
- 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

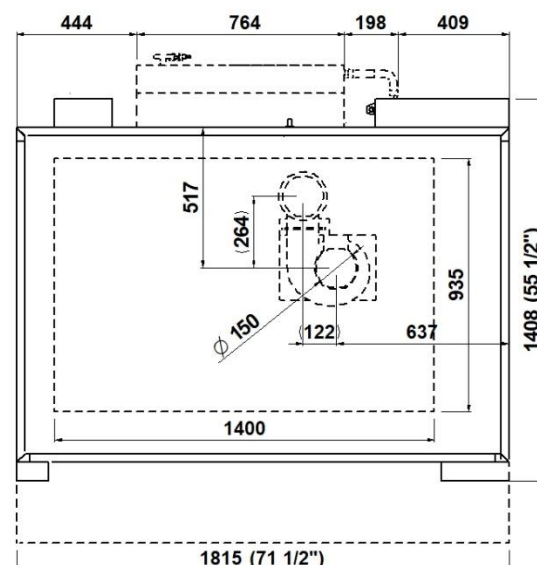
INTERNAL BAKING DIMENSIONS

Internal height	160mm
Internal depth	935mm
Internal width	1400mm
Baking surface	1,3m ²

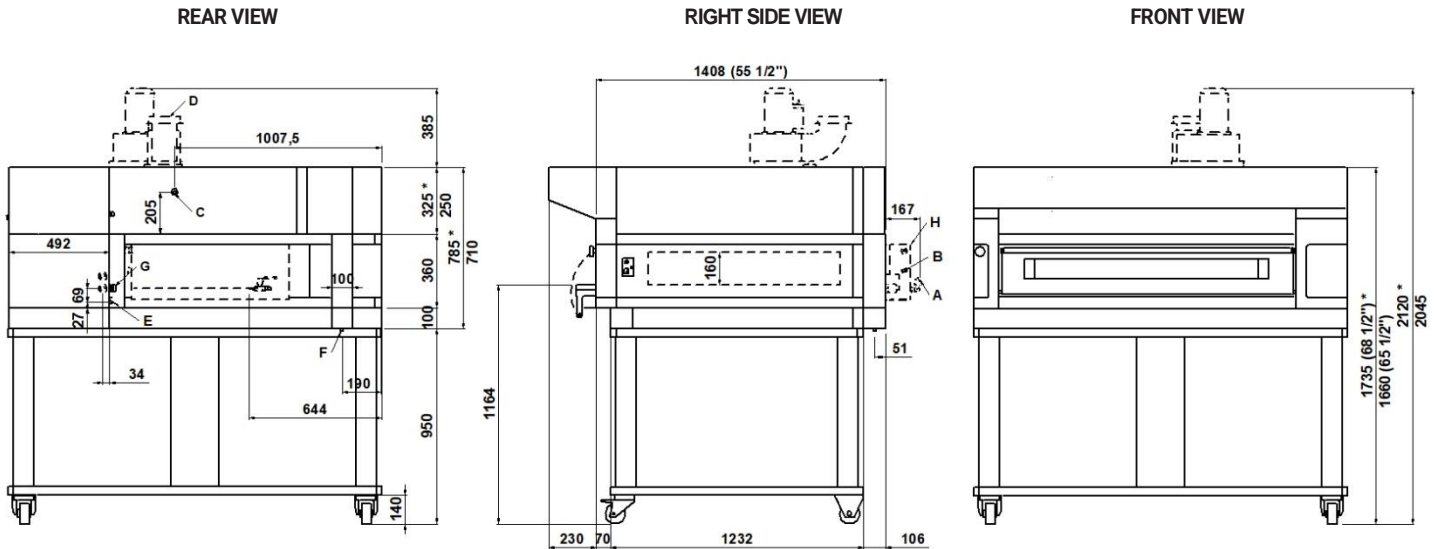
STANDARD EQUIPMENT

- 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
- SmartBaking app

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 Ø8 steamer water outlet	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	H Steamer 3200W (see data sheet)

DIMENSIONS

External height	460mm
External depth	1408mm
External width	1815mm
Weight	386kg

TOTAL BAKING CAPACITY

Tray (600x400mm) (or 26"x18")	4
Pizza diameter 300mm	12
Pizza diameter 450mm	6

SHIPPING INFORMATION

Packed in wooden crate	
Height	860mm
Depth	1843mm
Width	2025mm
Weight	(386+50)kg

When combined with leavening compartment or stand:	
Max height	1940mm
Max weight	(510+60)kg

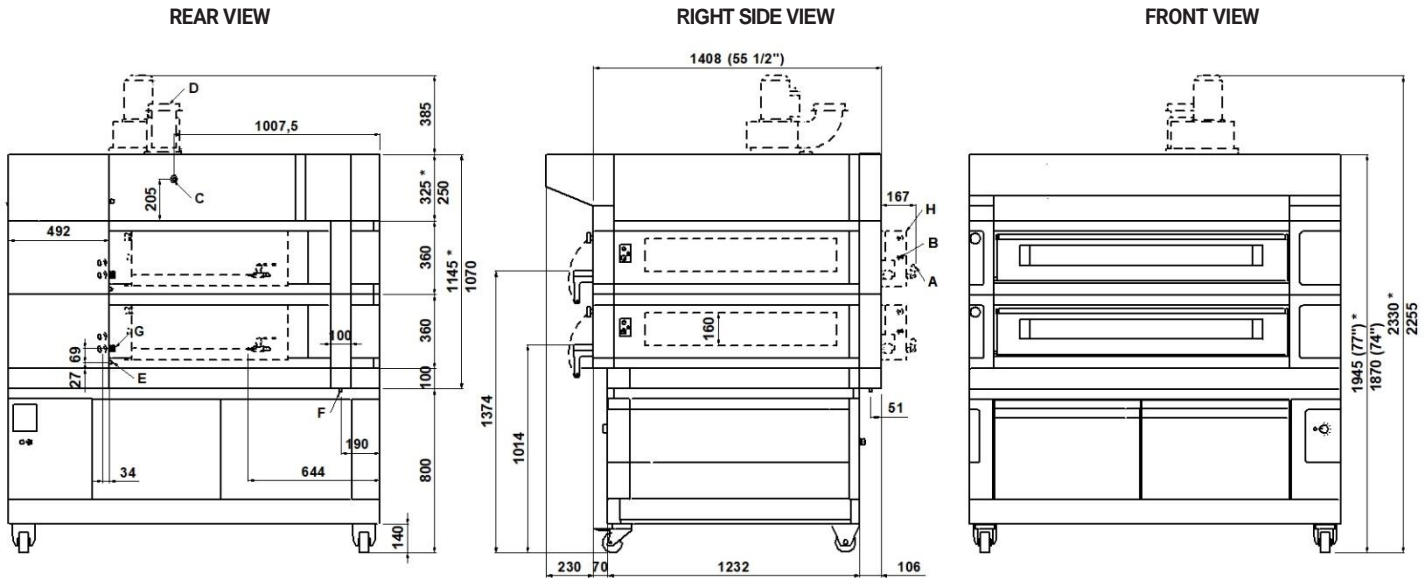
FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	16kW
*Average power cons	5,0kWh
Connecting cable for each chamber	
type H07RN-F	
5x6mm ² (V400 3N)	
4x10mm 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

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 Ø8 steamer water outlet	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	H Steamer 3200W (see data sheet)

DIMENSIONS

External height	820mm
External depth	1408mm
External width	1815mm
Weight	627kg

SHIPPING INFORMATION

Packed in wooden crate	
Height	1220mm
Depth	1843mm
Width	2025mm
Weight	(627+60)kg

FEEDING AND POWER

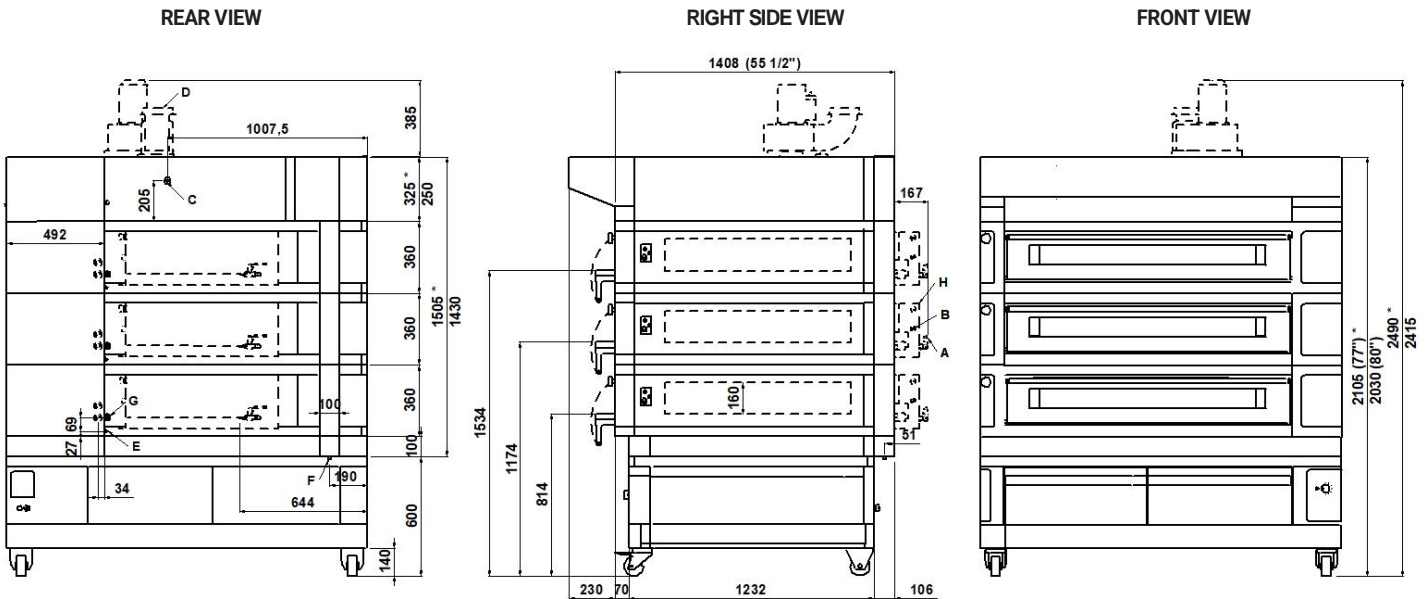
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	32kW
*Average power cons	10,0kWh
Connecting cable for each chamber	
type H07RN-F	
5x6mm ² (V400 3N)	
4x10mm ² (V230 3)	
Power supply (optional prover)	
A.C. V230 1N 50/60 Hz	
Max power	1,5kW
*Average power cons	0,8kWh
Conn. Cable type H07RN-F	3x1,5mm ²

TOTAL BAKING CAPACITY

Tray (600x400mm) (or 26"x18")	8	When combined with leavening compartment or stand:	
Pizza diameter 300mm	24	Max height	2150mm
Pizza diameter 450mm	12	Max weight	(751+70)kg

* 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 Ø8 steamer water outlet	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	H Steamer 3200W (see data sheet)

DIMENSIONS

External height	1180mm
External depth	1408mm
External width	1815mm
Weight	868kg

SHIPPING INFORMATION

Packed in wooden crate	
Height	1580mm
Depth	1843mm
Width	2025mm
Weight	(868+70)kg

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	48kW
*Average power cons	15,0kWh
Connecting cable for each chamber	
type H07RN-F	
5x6mm ² (V400 3N)	
4x10mm 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 (600x400mm) (or 26"x18")	12	When combined with leavening compartment or Stand:	
Pizza diameter 300mm	36	Max height	2310mm
Pizza diameter 450mm	18	Max weight	(981+80)kg

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

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S140
TECHNICAL DATA

SHIPPING INFORMATION H16		S140E_1_16	S140E_2_16	S140E_3_16
Packed in wooden crate	Height	860mm	1220mm	1580mm
	Icon height	960mm	1320mm	1680mm
	Weight	(386+50)kg	(627+60)kg	(868+70)kg
When combined with prover or Stand	Max. height	1860mm	2070mm	2230mm
	Max. icon height	1940mm	2150mm	2310mm
	Max. weight	(510+60)kg	(751+70)kg	(981+80)kg

FEEDING AND POWER (REFERRED TO 1 BAKING CHAMBER)	Max power	Multibake	kW	16
	*Average power consumption		kWh	5,0
	Max power	Steambake	kW	14,4
	*Average power consumption		kWh	4,5
	Max power	Pastrybake	kW	11,2
	*Average power consumption		kWh	3,4

MAX TEMPERATURE	Multibake	°C/°F	450°C	842°F
	Steambake		350°C	662°F
	Pastrybake		270°C	518°F

Max power with Fource® Technology on average -20%

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

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