



**MORETTI  
FORNI**



LUN 15/04/2024 16:36



**50%**  
POTENZA CIELO



**serie S**

EVOLUTION



300°C  
TEMPERATURA



**40%**  
POTENZA PLATEA



 **MORETTI  
FORNI**

800 23/60/2101 18:57

-	50%	+
POTENZA CIELO		
-	200°C	+
TEMPERATURA		
-	40%	+
POTENZA PLATEA		
IN COTTURA		



**serie S**  
EVOLUTION

800 23/60/2101 18:57

-	50%	+
POTENZA CIELO		
-	230°C	+
TEMPERATURA		
-	30%	+



The most  
**customisable**  
**advanced** oven  
in the world.

Perfect baking for **pizza, bread, pastry,** and **gastronomy**  
with the maximum **energy saving.**

CUSTOMISATION

# More than **4 million** of **combinations**

The union between **advanced technology** and our **constant search of perfection** allows you to create the oven most responding to your needs.

Customise serieS choosing dimensions, number and type of baking chamber, material for baking surface and door opening, **Steel** or **Icon finish**, and much more!



ICON FINISH



MORETTI FORNI

MORETTI FORNI

MORETTI FORNI

STEEL FINISH

serie S  
EVOLUTION

**serieS**  
range



**S50E**



**S100E**



**S105E**

Ext. dimensions (2 decks):  
**L89xP120,8xH194,5 cm**

Int. deck dimensions:  
**L48xP74xH16/30 cm**

Power supply:  
**Electric**

Spec sheet:

Ext. dimensions (2 decks):  
**L136,5xP120,8xH194,5 cm**

Int. deck dimension-  
s:**L95xP73xH16/30 cm**

Power supply:  
**Electric**

Spec sheet:

Ext. dimensions (2 decks):  
**L136,5xP173,8xH194,5 cm**

Int. deck dimensions:  
**L95xP126xH16/30 cm**

Power supply:  
**Electric**

Spec sheet:



## S120E

Ext. dimensions (2 decks):  
**L166xP120,8xH194,5 cm**

Int. deck dimensions:  
**L124xP73xH16/30 cm**

Power supply:  
**Electric**

Spec sheet:



## S125E

Ext. dimensions (2 decks):  
**L166xP173,8xH194,5 cm**

Int. deck dimensions:  
**L124xP126xH16/30 cm**

Power supply:  
**Electric**

Spec sheet:



## S140E

Ext. dimensions (2 decks):  
**L181,5xP140,8xH194,5 cm**

Int. deck dimensions:  
**L140xP93,5xH16 cm**

Power supply:  
**Electric**

Spec sheet:





## Multi**bake**

Ideal for those users who need a versatile oven. Perfect baking with refractory deck or embossed stainless-steel surface for pizza, bakery, pastry, and gastronomy.



## Fast**bake**

The chamber with patented technologies made of "biscotto" surface, ideal for contemporary Neapolitan style pizza. It reaches 500°C baking in 2' 30". Productivity increased by 25%.

\* **Fastbake** is available for: **S50E**, **S100E** and **S105E**.



## Pastry**bake**

Ideal for pastry and long leavened products. Equipped with an exclusive multilayered embossed baking surface that grants a perfect balanced heat distribution even for the most delicate products. Also available with a 30 cm high chamber.



## Stone**bake**

Entirely made of refractory bricks, ideal for traditional pizza: perfect heat distribution and enhancement of the most delicate toppings.





## Romanbake

Supercharged baking chamber specific for Roman style tray-baked pizza. Reinforced heating elements and refractory deck for the right power and “booster” during baking regardless of workload.



## Steambake

Specific for bread, it ensures the perfect growth and a crunchy crust. Equipped with a steamer and refractory deck. Also available with a 30 cm high chamber.

TAILOR-MADE OVEN

# 6 modular baking chambers

Choose **Multi**bake for a versatile production, or the specific baking chamber for your needs: **Roman**bake, **Stone**bake, **Pastry**bake, **Steam**bake and **Fast**bake\*.

Pizza, pastry, bakery and gastronomy! The professional multifunction oven to bake what your customers love the most.

**serieS**  
EVOLUTION

Watch the  
Trailer







A SUSTAINABLE CHOICE

Up to **35%\***  
**energy saving**

serieS is the electric professional oven with some of the **lowest energy consumption in the world**, making it a cost-effective investment that pays for itself quickly.

Use only the energy you need!

Low costs from the first bill and **minimal environmental impact**.

\* The data is subject to variations depending on the different use of the equipment.



MORETTI  
FORMI

serie S  
EVOLUTION



 **MORETTI  
FORNI**



80%  
318°C  
20%

50%  
87°C  
70%

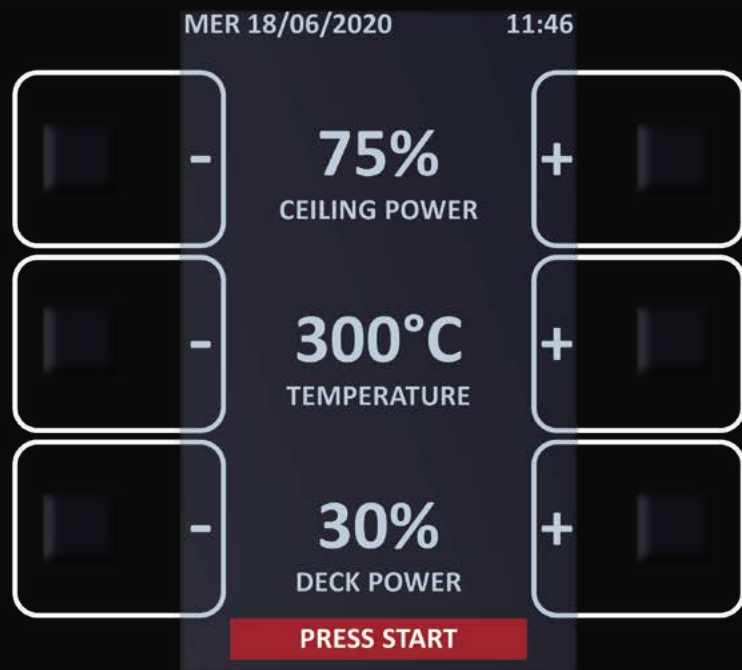
**serie S**  
EVOLUTION

MULTIFUNCTIONALITY

# Take **your business** to the **next level**

The ultimate multifunctional oven! serieS is the ideal equipment for your business:  
**pizzerias, bakeries, pastry shops, restaurants, hotels, caterings, and Mass Market Retailers.**  
Low consumption and perfect baking in total safety.

An infinite choice of accessories and specific baking chambers available to customise  
**the ideal electric oven for your business** according to your needs.



**serieS**  
EVOLUTION

# Technology evolution

More than **75 years experience** in baking and **the most innovative electronic technologies** find their best expression in serieS.



## Adaptive-Power® Technology

serieS regulates real-time and independently needed power according to the quantity of product placed in the baking chamber by using only the minimum energy required to perfectly bake without waste.



## Power-Booster® Technology

Increase power during work peaks and a fully loaded oven with the same high-quality baking.



## Eco-Standby™ Technology

The smart function to save energy. Set the oven on standby during work pauses, it will be ready to be used with a click!




## Fource™ Technology

The exclusive patented system to reduce set power by 20% while keeping untouched the available one, ensuring always excellent baking performance. Recommended for installation where the amount of consumed energy is of critical importance (*optional to be purchased separately*).

... and many more!



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GIO 25/02/2021 18:57

-	<b>50%</b> POTENZA CIELO	+
-	<b>200°C</b> TEMPERATURA	+
-	<b>40%</b> POTENZA PLATEA	+
IN COTTURA		

 STAND-BY	 BOOSTER	 VIDEO TUTORIAL 18:57	 TIMER 1	 TIMER 2
 MENU	 HOTKEY		 START	 STOP

**serie S**  
EVOLUTION











**serie S**  
EVOLUTION

The most customisable  
advanced oven in the world

**MORETTI  
FORNI**  
The SmartBaking Company®

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