



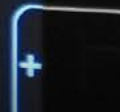
**MORETTI
FORNI**



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

STEEL FINISH



serie S
EVOLUTION

serieS
range



S50E

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

Int. deck dimensions:
L48xP74xH16/30 cm

Power supply:
Electric

Spec sheet:



S100E

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

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

Power supply:
Electric

Spec sheet:



S105E

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

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FORNI**



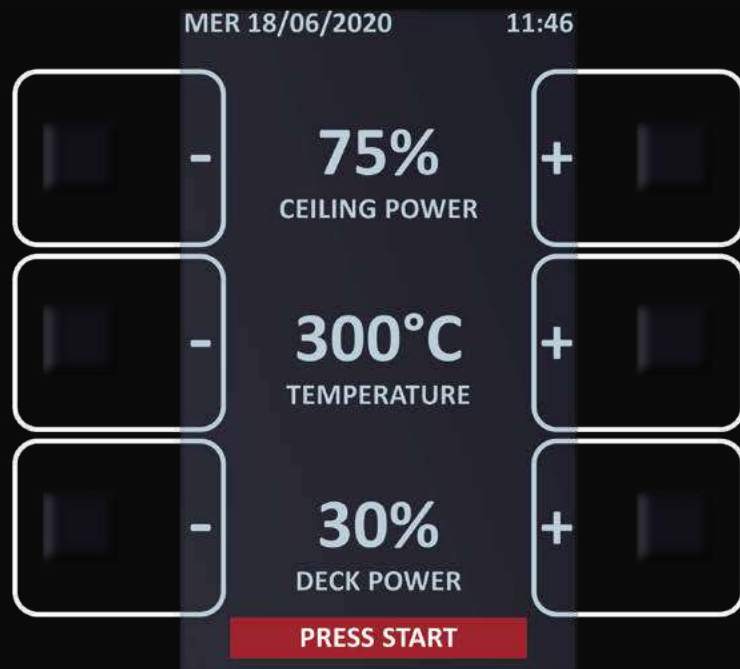
serie S
EVOLUTION

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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FORNI**

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FORNI**



GIO 25/02/2021 18:57

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

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

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EVOLUTION







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EVOLUTION

The most customisable
advanced oven in the world



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