



Electric convection and deck oven 2 baking elements composition

The composition serieF + S50 consists of a deck oven combined with a convection one, available with prover or stand. The stand consists of a painted metal structure, while the prover is a stainless steel cabinet, equipped with a heating thermostat. The prover can reach the maximum temperature of 65°C (150°F), and is equipped with humidifier. Installing this combo in your laboratory or in your kitchen restaurant, allows you to have both convection and deck oven at the same time in the same space and test any kind of baking: cakes, croissants, brioches, buns, rolls, baguettes, "focacce", pizzas, roasts, vegetables and pies.

Deck oven S50: serieS is the most advanced and customizable oven in the world, ideal for **perfect baking of pizza, bakery, pastry, and gastronomy**. Customize serieS choosing material for baking surface (refractory deck, or embossed steel deck), door opening, steamer and so much more. serieS meets all production needs thanks to specific and integrable baking chambers: **Multibake, Romanbake, Stonebake, Pastrybake, Steambake and Fastbake**. 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. The maximum temperature of the baking chamber is 450°C (842°F).

Convection oven serieF: pastry, bakery and gastronomy. The electronic interface for function management is easy to use, 100 customizable programs with the possibility to manage up to 9 baking phases, automatic steam valve, adjustable and programmable vaporization for humidity management. The ventilation system with alternated air rotation ensures the perfect heat distribution. The oven door is equipped with a double tempered glass, which can be opened to facilitate cleaning operations. The stand consists of a painted metal structure, while the prover is a stainless steel cabinet, equipped with a heating thermostat and internal light. The prover can reach the maximum temperature of 65°C (150°F), whereas the baking chamber's maximum temperature is 270°C (518°F).



OPERATION

- Heated by armoured heating elements
- Continuous temperatures monitoring in baking chamber by thermocouples
- Maximum temperature reached: convection 270°C (518°F), static 450°C (840°F)
- Temperature management using P.I.D. permit the automatic energy regulation to the quantity of the baked product Adaptive-Power® Technology
- Convection element: Ventilation system by 1 alternating rotation centrifugal fan in stainless steel, Vapour ducting using a motorized programmable valve
- Static element: 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, vapour ducting using manual butterfly valve

CONVECTION ELEMENT CONSTRUCTION

- Structure and baking chamber in shaped stainless steel plate
- Stainless steel door with 2 tempered glasses, the internal glass type of athermic has an easy compass opening for cleaning
- Locking handle in thermoplastic material
- Control panel on front right hand side
- Trayholder in welded stainless steel plate, extractable for cleaning
- Nebulizer injection system in stainless steel for steam production
- Thermal insulation in rock wool

STATIC ELEMENT 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

CONVECTION ELEMENT INTERNAL DIMENSIONS

Internal depth	417mm
Internal width	610mm
Tray (60x40)cm	5
Space between trayholders	97mm

STATIC ELEMENT INTERNAL DIMENSIONS

Internal height	160mm
Internal depth	735mm
Internal width	475mm
Baking surface	0,35m ²

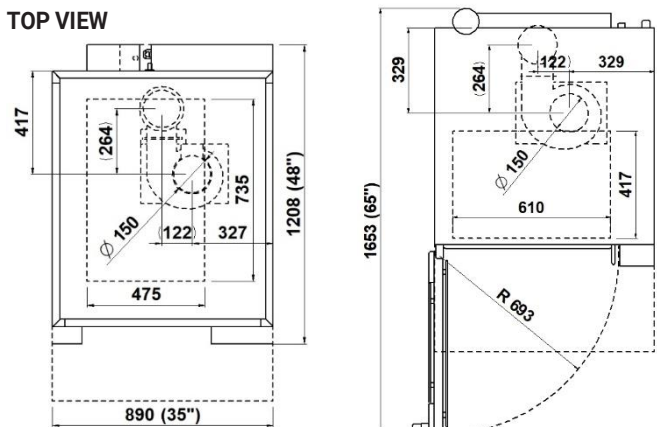
STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- Eco-Standby BY™ Technology for break
- Power-Booster™ Technology for workload peaks
- Customized Hotkey with recurring control
- Self-diagnosis with error message display
- Weekly Timer with the possibility to program two lightings and two power off every day
- Independent security device of maximum temperature
- USB input
- Convection element: humidity management, setting steaming
- Front and rear power balance Delta-Power™ Technology
- Static element: Half-Load™ Technology for partial load, Front and rear power balance Delta-Power™ Technology, Independent double baking Timer and Multitimer

ACCESSORIES

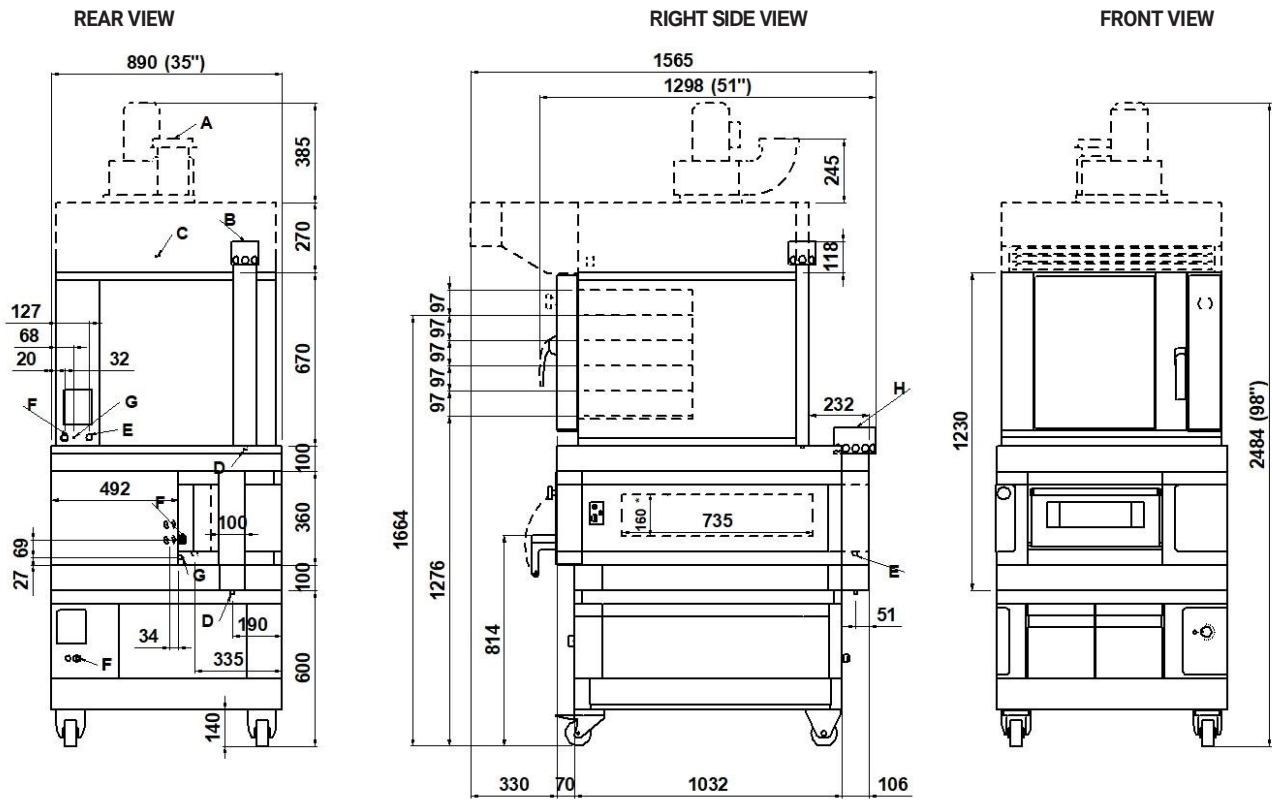
- Prover on wheels height 600mm
- Stand with wheels height 300mm
- Additional tray holder guides for compartment and stand
- Lateral tool-holder for compartment
- Stainless steel hood with tempered silk-screened glass logo BlackBar® Design
- Motor for hood vapours extraction 500 m3/h
- Static element: max power optimizer (Fource® Technology), door opening from bottom to top, refractory brick or buckle plate surface

TOP VIEW



S50E + F50E

(assembled with prover 600mm)



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

* With Fastbake 150mm.

A Ø152 hood steam exhaust	B ØINT. 102 steam exhaust	C Ø16 hood condensate exhaust	D Ø11 condensate exhaust
E 3/4" MALE water infeed	F fairleads	G M6 equipotential screws	H Ø150 steam exhaust

EXTERNAL DIMENSIONS

External height	1230mm
External depth	1298mm
External width	890mm
Weight	240kg

CONVECTION ELEM. CAPACITY

Tray (60x40)cm	5
Space between trayholders	97mm

STATIC ELEM. CAPACITY

Pizza diameter 300mm	2
Pizza diameter 450mm	1
Tray (60x40)cm	1
Baking surface	0,35m ²

SHIPPING INFORMATION

Packed convection oven sizes:	
Height	850mm
Depth	1055mm
Width	920mm
Weight	(105+15)kg

Packed in wooden crate static oven:	
Height	960mm
Depth	1643mm
Width	1100mm
Weight	(190+50)kg

FEEDING AND POWER

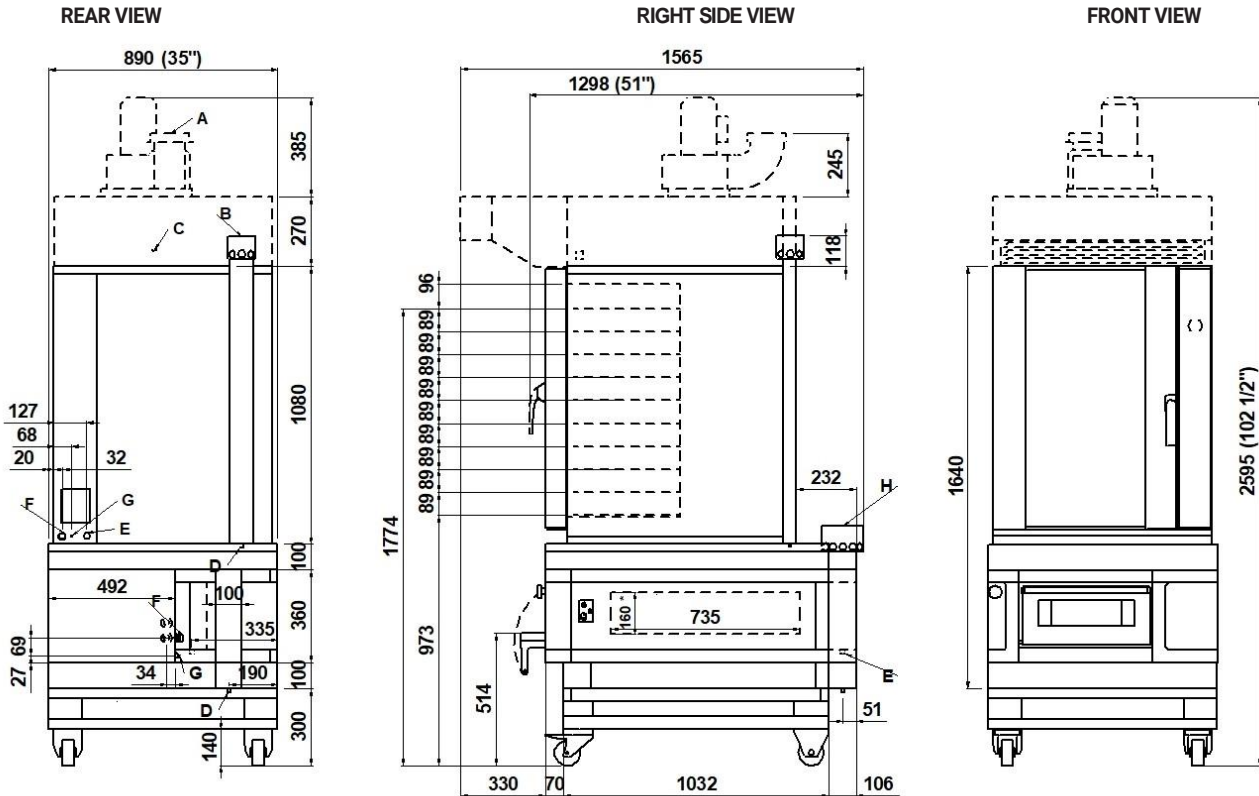
Standard feeding convection + static	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	14,4kW
*Average power cons	4,6kWh
Connecting cable for each chamber type H07RN-F	
5x4mm ² + 5x2,5mm ² (V400 3N)	
4x6mm ² + 4x4mm ² (V230 3)	
Power supply (optional prover)	
A.C. V230 1N 50/60 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

S50E + F100E

(assembled with support 300mm)



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

* With Fastbake 150mm.

A Ø152 hood steam exhaust	B ØINT. 102 steam exhaust	C Ø16 hood condensate exhaust	D Ø11 condensate exhaust
E 3/4" MALE water infeed	F fairleads	G M6 equipotential screws	H Ø150 steam exhaust

EXTERNAL DIMENSIONS

External height	1640mm
External depth	1298mm
External width	890mm
Weight	280kg

CONVECTION ELEM. CAPACITY

Tray (60x40)cm	10
Space between trayholders	89mm

STATIC ELEM. CAPACITY

Pizza diameter 300mm	2
Pizza diameter 450mm	1
Tray (60x40)cm	1
Baking surface	0,35m ²

SHIPPING INFORMATION

Packed convection oven sizes:	
Height	1260mm
Depth	1055mm
Width	920mm
Weight	(145+20)kg

Packed in wooden crate static oven:	
Height	960mm
Depth	1643mm
Width	1100mm
Weight	(190+50)kg

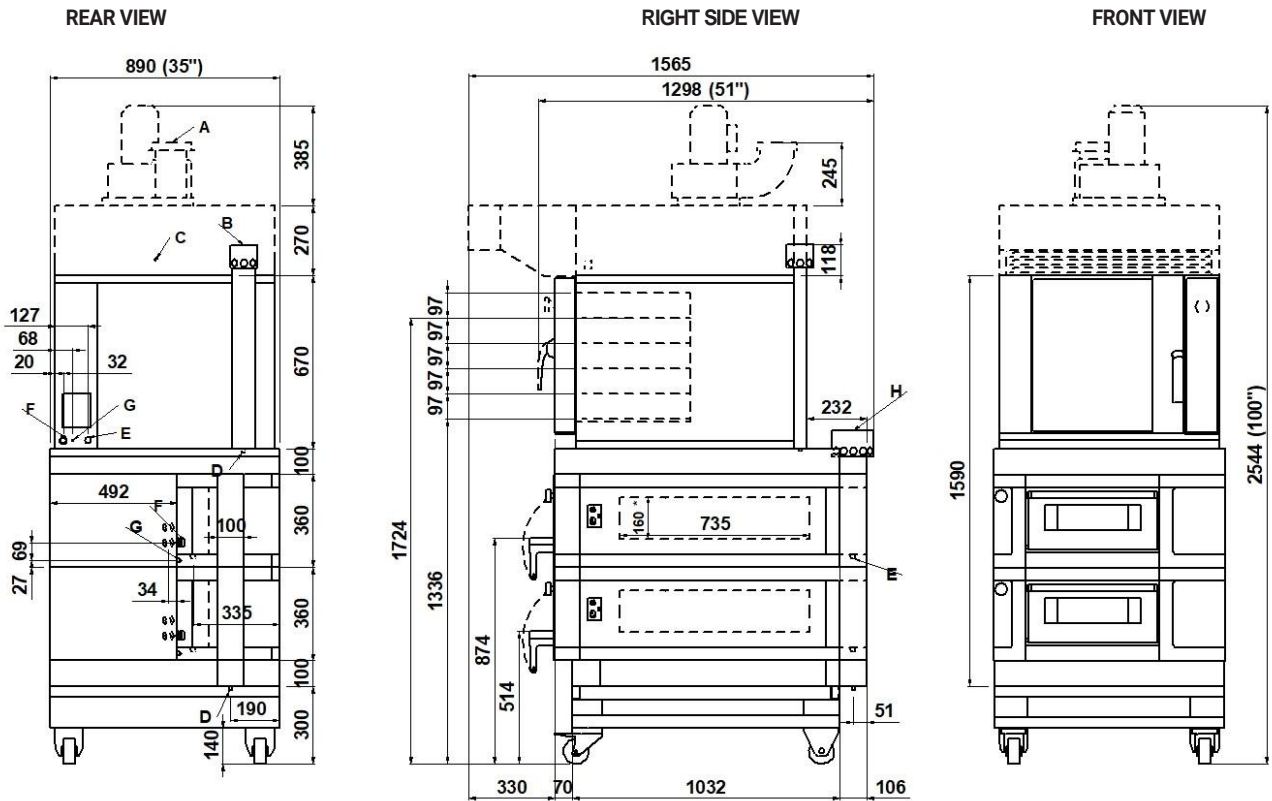
FEEDING AND POWER

Standard feeding convection + static	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	23,6kW
*Average power cons	7,6kWh
Connecting cable for each chamber	
type H07RN-F	
5x6mm ² + 5x2,5mm ² (V400 3N)	
4x10mm ² + 4x4mm ² (V230 3)	

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S50E + S50E + F50E
(assembled with support 300mm)



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

* With Fastbake 150mm.

A Ø152 hood steam exhaust	B ØINT. 102 steam exhaust	C Ø16 hood condensate exhaust	D Ø11 condensate exhaust
E 3/4" MALE water infeed	F fairleads	G M6 equipotential screws	H Ø150 steam exhaust

EXTERNAL DIMENSIONS

External height	1590mm
External depth	1298mm
External width	890mm
Weight	350kg

CONVECTION ELEM. CAPACITY

Tray (60x40)cm	5
Space between trayholders	97mm

TOTAL STATIC ELEM. CAPACITY

Pizza diameter 300mm	4
Pizza diameter 450mm	2
Tray (60x40)cm	2
Baking surface	0,7m ²

SHIPPING INFORMATION

Packed convection oven sizes:	
Height	850mm
Depth	1055mm
Width	920mm
Weight	(105+15)kg

Packed in wooden crate static oven:	
Height	1320mm
Depth	1643mm
Width	1100mm
Weight	(300+50)kg

FEEDING AND POWER

Standard feeding convection + static	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	19,5kW
*Average power cons	6,1kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm ² + 5x2,5mm ² + 5x2,5mm ²	
(V400 3N)	
4x6mm ² + 4x4mm ² + 4x4mm ²	
(V230 3)	

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

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