

A close-up, low-angle shot of a dark, textured metal plate. The plate features a stylized logo on the left and the text "MOIRETTI FORNI" in a bold, sans-serif font. The lighting is dramatic, highlighting the metallic texture and the depth of the cutouts.

**MOIRETTI
FORNI**

serieX
INNOVATION

The **world's** first **oven** with
Inclusive Technology™

serieX is the only oven with **the lowest energy consumption** that makes
baking perfect, sustainable and accessible to any user.

serieX takes baking to the next level.



**MORETTI
FORNI**

Think Any.



Any Business

Ideal for any business, whether restaurant, pizzeria, bakery, pastry shop, bistro, hotel, chain restaurant, bar.

Any Product

Designed to cook any product perfectly, it enhances its taste, aroma and quality.

Any Place

The outstanding 45% reduction in consumption makes serieX the most sustainable oven for any location.

Any Chef

From the most experienced professionals to less trained operators, everyone can achieve perfect baking with serieX.



The oven that becomes the heat you want.

 MORETTI
FORNI



serie X
INDUSTRIAL





The special **Steel-X finish**, the black inserts with **moulding**, the **interior mirrors** in reflective steel for a complete vision of the products perfectly express its **strong personality** putting baking at the focus of attention. The **iconic style** emphasises serieX **uniqueness**, making it easy to integrate into any environment.

Design is function

Every choice and detail synthesise serieX design as a key point, guaranteeing **convenience under all conditions and at all times**.

The **hi-tech handle** with antiseptic finish allows **full or partial opening** of the **double stainless-steel doors** and ensure both additional energy saving and reduction of radiation to operator at lowest.



AnyChef™ Technology

Technology becomes inclusive with **AnyChef™ Technology**, an innovative set of algorithms that **automatically sets the ideal baking cycle**, suggesting on the display the **best zone to bake in**.

Mapping is optimised for each type of product: **pizza, bread, pastry and gastronomic products**.



Cycles can also be integrated with your product recipe in every detail, from the **type of flour** and **size** to the **degree of hydration** and **texture**.

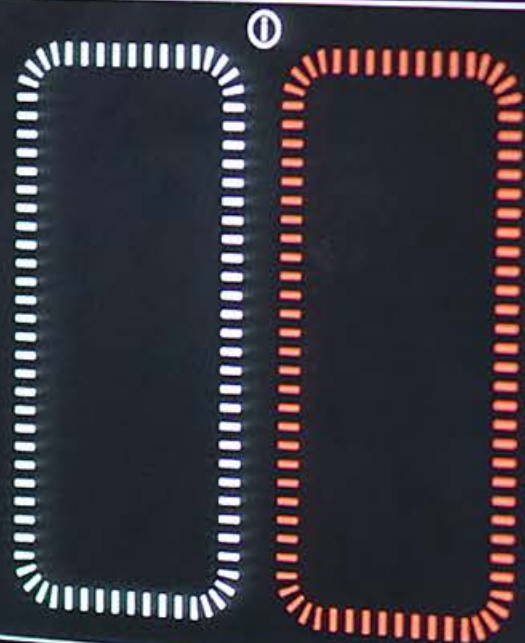
Using the intuitive sliders, you can further calibrate the cooking parameters.

serieX is a real **revolution in the baking experience**: the baked product does not need to be checked continuously and the operator can concentrate on other tasks, saving man-hours.

16:20



ROMAN STYLE PAN PIZZA



Browning



lev. 6



Temperature

277°C



Time

03:10



Press START



SmartDeck™

The adaptive deck is equipped with special sensors in each zone, **self-regulating the heat more than 100 times per second** according to the quantity and type of product being baked. Perfect baking without operator intervention.



Adaptive BakingTime™

For pizza, the **baking time is automatically adjusted** to suit the product and the amount of heat applied. **The baking process is managed by the algorithm**: once complete, an acoustic signal indicates the right moment to take the product out of the oven.



Auto PowerBooster™

serieX detects the product load on each zone of the baking surface.

The technology activates the **extra power reserve** in case of high loads.



Auto EcoStandby™

The technology that **modulates and balances the heat delivered to each baking zone**. Delivers perfect results from the beginning of service or after a pause.



Baked products and workflows

You can choose **four different working modes**:

Baking, Regeneration, Prebaking and **Refining**.

Every mode is **optimised** for each type of product.

When performing a workflow, the oven stores the settings from the previous step to ensure the optimum end result.



8:51



PIZZA



Classic pizza

Diam. 33cm / Weight 250g / Flour Type 0 /
Hydration 60% / Texture Medium

BAKING

PREBAKING

REGENERATE

REFINING



Round pan

Diam. 22cm / Weight 280g / Flour Type 1 /
Hydration 60% / Texture Medium

BAKING

PREBAKING

REGENERATE

REFINING



 MORETTI
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The **uniqueness** of serieX
design and **technologies**
are protected by several
international patents.

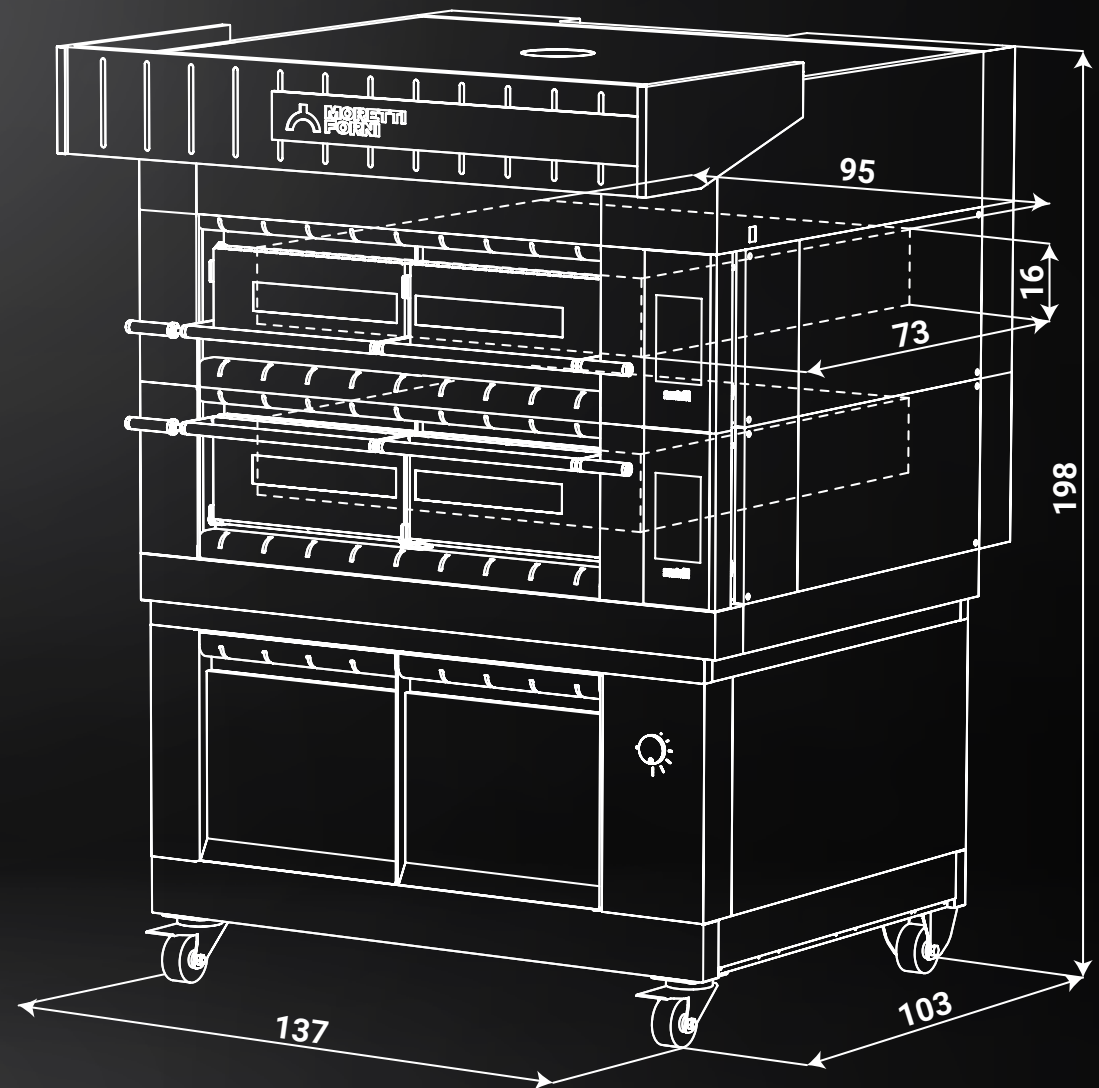


Additional features

- Baking surface in refractory bricks
- Customisable doors with opening upwards or downwards
- Double doors with full or partial opening
- Double door's glass with 'compass' opening
- Oriented double LED light, placed in a protected position
- Frontal and adjustable channel hood
- Cold external surfaces **CoolAround®**
- Adaptive baking in areas with work load thanks to **FlexLoad™**
- Separated management of ceiling/floor temp. and power **DualPower+™**
- Oven front/rear and right/left power balance **DeltaPower+™**
- Auto-switch on based on baking time set **ReadyToGo Timer**
- Automatic cleaning program **PowerCleaning™**
- Core probe connected to baking cycle
- Programmable steamer with steam regulation
- Vapour discharge with programmable motorised steam valve
- Control and online management via **RemoteMaster Hub™**

Technical data

Weight (oven + prover):	368 kg
Capacity (pizza Ø33 cm):	4
Standard power supply:	AC V400 3N 50/60Hz
Optional power supply:	AC V230 3 50/60Hz
Max power:	8,8 kW
Avarage power cons. /hour:	2,4 kWh
Prover power supply:	AC V230 1N 50/60Hz
Prover max power:	1,5 kW





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**MORETTI
FORNI**
The SmartBaking Company®

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