

THE MOST CUSTOMIZABLE ADVANCED OVEN IN THE WORLD

serieS
EVOLUTION



PRODUCTS:



Pizza



Bakery



Pastry



Gastronomy

PLUS:

Specific modular baking chambers.

Max versatility with 6 specific baking chambers for every business.

A smart energy use.

Energy management based on real baking needs.

Contained costs from the first bills and minimal environmental impact.



Adaptive-Power®
Technology

Improve and simplify your job.

Guaranteed baking uniformity without turning the products and opening the door.



Delta-Power™
Technology

DISCOVER
MORE



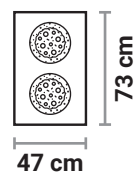
SmartBaking® App



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EVOLUTION

S50E

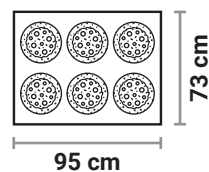
Ext. dimensions: L89 x P121 x H187/194 cm
Capacity: 2 pizzas Ø 30 / 1 trays 60x40 *
Weight: 270 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 10,2 kW *
Average cons/h: 3,0 kWh *



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S100E

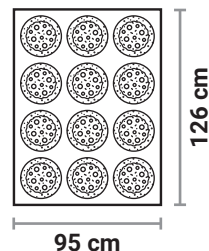
Ext. dimensions: L136 x P121 x H187/194 cm
Capacity: 6 pizzas Ø 30 / 2 trays 60x40 *
Weight: 383 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 18,0 kW *
Average cons/h: 5,4 kWh *



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S105E

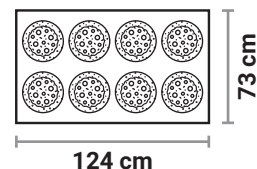
Ext. dimensions: L136 x P174 x H187/194 cm
Capacity: 12 pizzas Ø 30 / 4 trays 60x40 *
Weight: 591 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 26,4 kW *
Average cons/h: 8,0 kWh *



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S120E

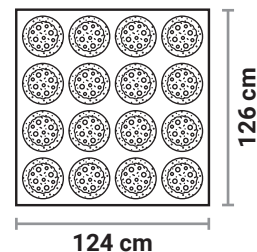
Ext. dimensions: L166 x P121 x H187/194 cm
Capacity: 8 pizzas Ø 30 / 3 trays 60x40 *
Weight: 441 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 24,0 kW *
Average cons/h: 7,2 kWh *



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S125E

Ext. dimensions: L166 x P174 x H187/194 cm
Capacity: 16 pizzas Ø 30 / 6 trays 60x40 *
Weight: 629 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 34,6 kW *
Average cons/h: 10,4 kWh *



* The data refers to a single baking chamber.