

THE WORLD'S FIRST OVEN WITH **INCLUSIVE** TECHNOLOGY™

serieX
I N N O V A T I O N



PRODUCTS:



Pizza



Bakery



Pastry



Gastronomy

PLUS:

**The oven that becomes
the heat you want.**

The inclusive interface **simplifies the user experience** suggesting on the display the best area to bake.



Adaptive BakingTime™

**Smart baking perfect
for everybody.**

The product **does not need continuous control** and the operator is free to do different tasks.



SmartDeck™

**Maximum baking
versatility.**

Optimized baking chamber for any product: pizza, bread, pastry and gastronomy.



Sign your heat.

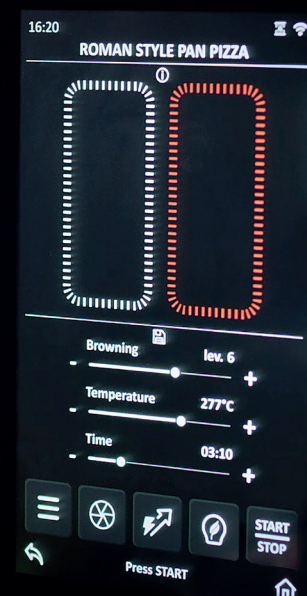
The **baking cycles** can be adapted choosing every detail, like the **type of flour**, **size**, the **degree of hydration** and **texture**.

Using the intuitive sliders, you can **easily fine-tune the cooking parameters** creating your recipe and serieX will automatically calculate the **ideal baking**.

The partner you can't live without.

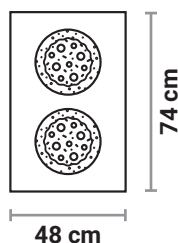
serieX is the oven **with the lowest energy consumption**; the **45% reduction in consumption** makes it suitable for use in any business with minimal running costs and excellent performances.

4 different baking modes: **Baking, Regeneration, Prebaking** and **Refining®**. Which can be activated individually or organised in workflows.



serieX
INNOVATION

X50E

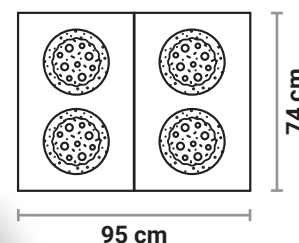


Ext. dimensions: L94 x P116 x H179 cm
Capacity: 2 pizzas Ø 35 cm / 1 trays 60x40 cm *
Weight: 276 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 8,8 kW *
Average cons/h: 2,4 kWh *



serieX
INNOVATION

X100E



Ext. dimensions: L143 x P116 x H198 cm
Capacity: 4 pizzas Ø 35 cm / 2 trays 60x40 cm *
Weight: 451 kg
Power supply: AC V400 3N 50/60Hz *
Maximum power: 17,6 kW *
Average cons/h: 4,8 kWh *

* The data refers to a single baking chamber.