



## Electric deck oven for pizza

### 2 decks composition

iDeck consists of one or two baking chambers and an optional proofer or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C(149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	420 mm
Internal width	720 mm
Baking surface	0,3 m <sup>2</sup>

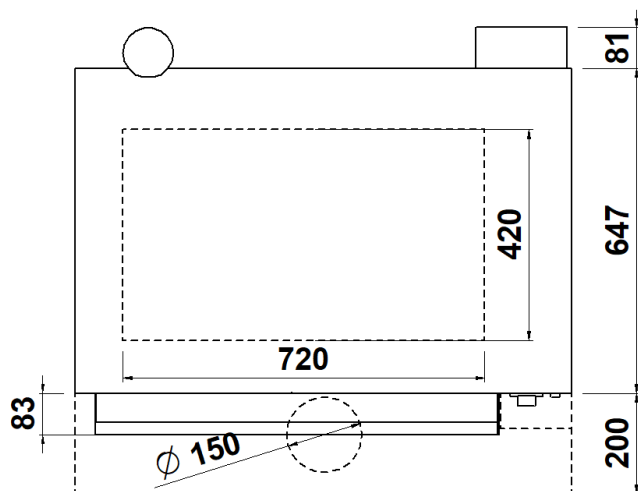
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

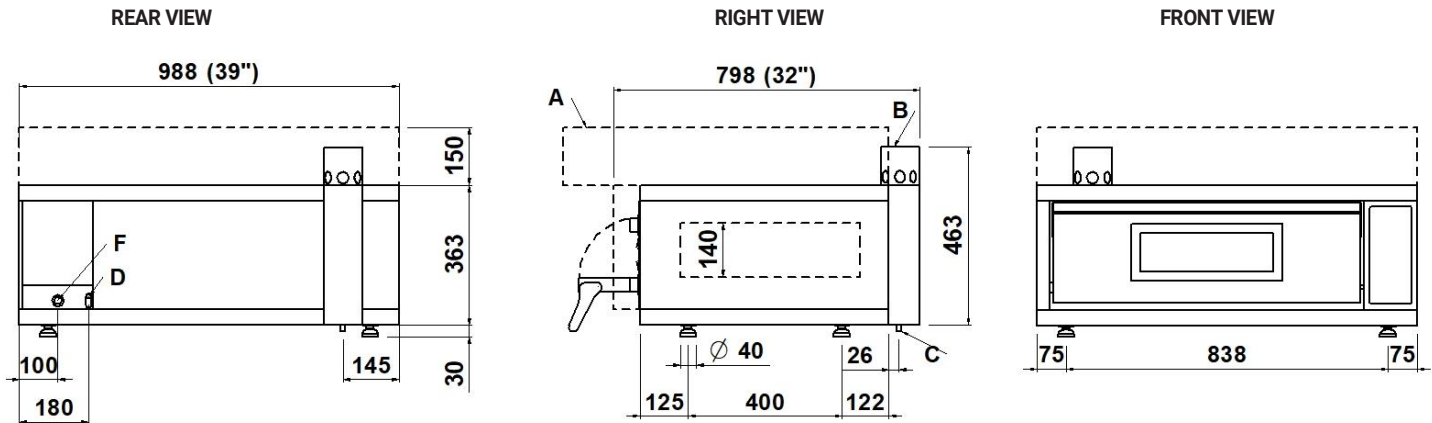
### ACCESSORIES

- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 72.42**  
(countertop)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> Electrical cable length 3 meters			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	798 mm
External width	988 mm
Weight	80 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	410 mm
Depth	850 mm
Width	1025 mm
Weight	(80+21) kg

**FEEDING AND POWER**

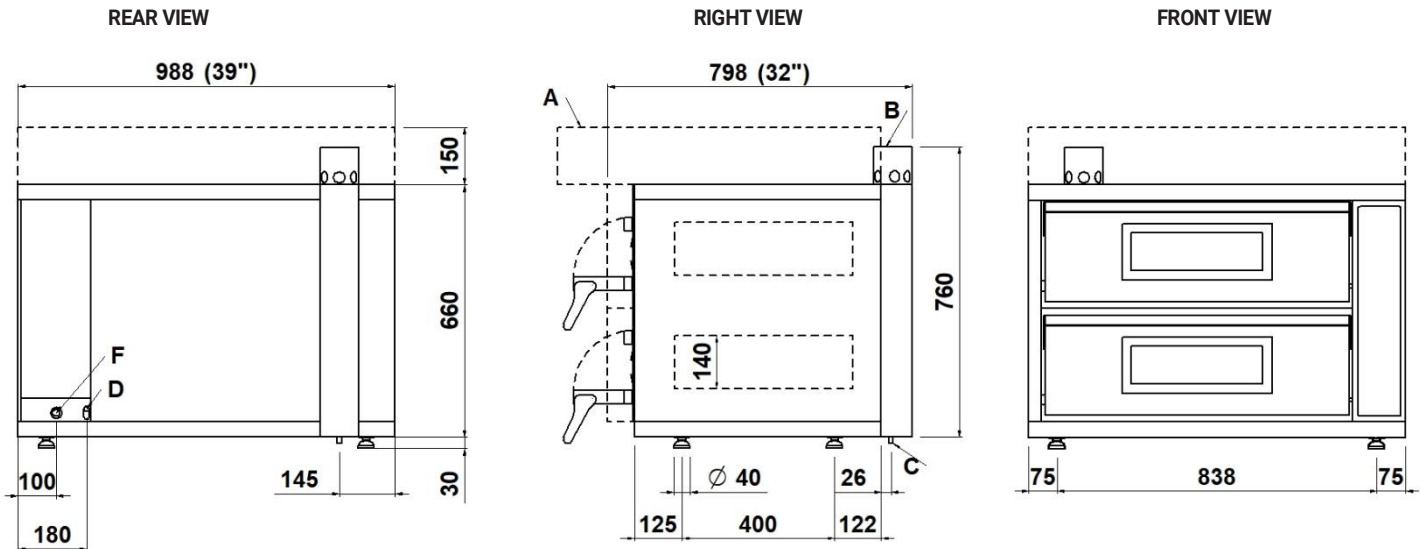
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3 - A.C. V230 1N	
Frequency	50/60 Hz
Max power	5 kW
*Average power cons	2,5 kWh
Connecting cable	
type H07RN-F	
5x2.5 mm <sup>2</sup> (V400 3N)	
4x4 mm <sup>2</sup> (V230 3)	
3x4 mm <sup>2</sup> (V230 1N)	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm		1
Pizza diameter 350mm		2
Packed hood sizes:		
Height	180 mm	
Depth	950 mm	
Width	1060 mm	
Weight	(14+7) kg	

\* 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

**iD-D 72.42**  
(countertop)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> Electrical cable length 3 meters			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	798 mm
External width	988 mm
Weight	130 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	710 mm
Max depth	850 mm
Max width	1025 mm
Weight	(130+23) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3 - A.C. V230 1N	
Frequency	50/60 Hz
Max power	10 kW
*Average power cons	5 kWh
Connecting cable	
type H07RN-F	
5x4 mm <sup>2</sup> (V400 3N)	
4x6 mm <sup>2</sup> (V230 3)	
3x10 mm <sup>2</sup> (V230 1N)	

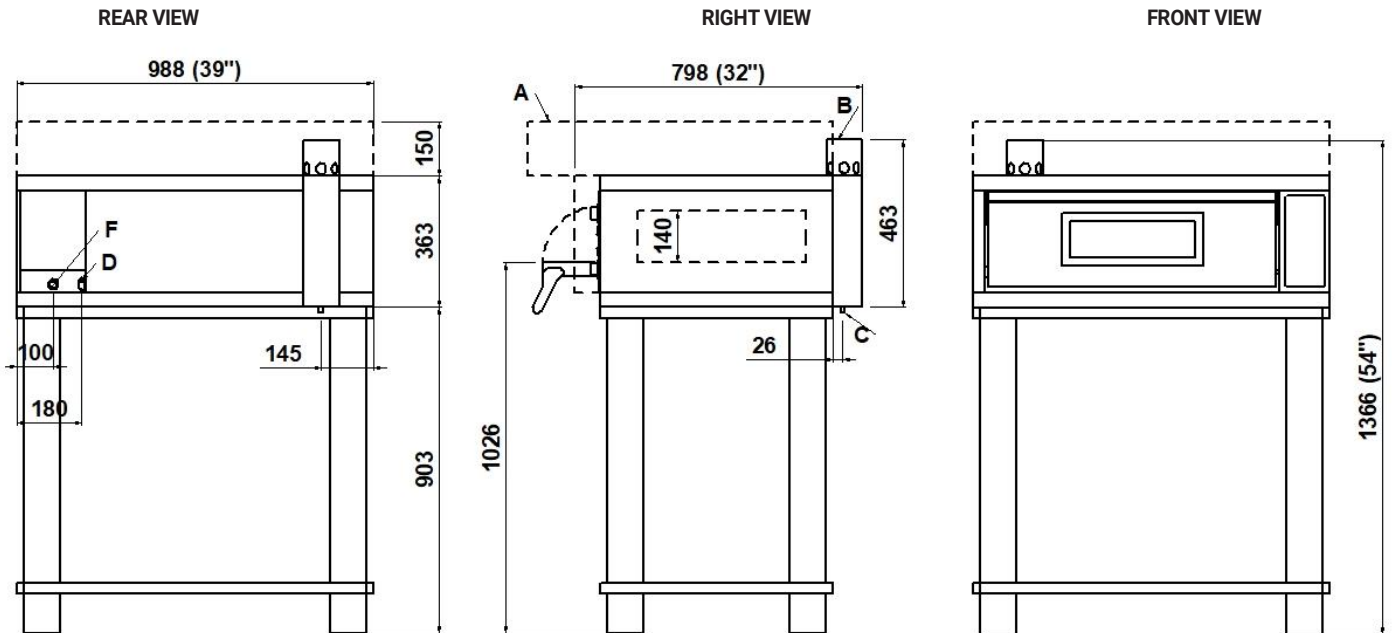
**TOTAL BAKING CAPACITY**

Packed hood sizes:			
Tray (600x400)mm	2	Height	180 mm
Pizza diameter 350mm	4	Depth	950 mm
		Width	1060 mm
		Weight	(14+7) kg

\* This value is subject to variation according to the way in which the equipment is used  
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**iD-M 72.42**

(assembled with stand height 900mm)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> Electrical cable length 3 meters			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	798 mm
External width	988 mm
Weight	80 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	410 mm
Depth	850 mm
Width	1025 mm
Weight	(80+21) kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	5 kW
*Average power cons	2,5 kWh
Connecting cable	
type H07RN-F	
5x2.5 mm <sup>2</sup> (V400 3N)	
4x4 mm <sup>2</sup> (V230 3)	
3x4 mm <sup>2</sup> (V230 1N)	

**TOTAL BAKING CAPACITY**

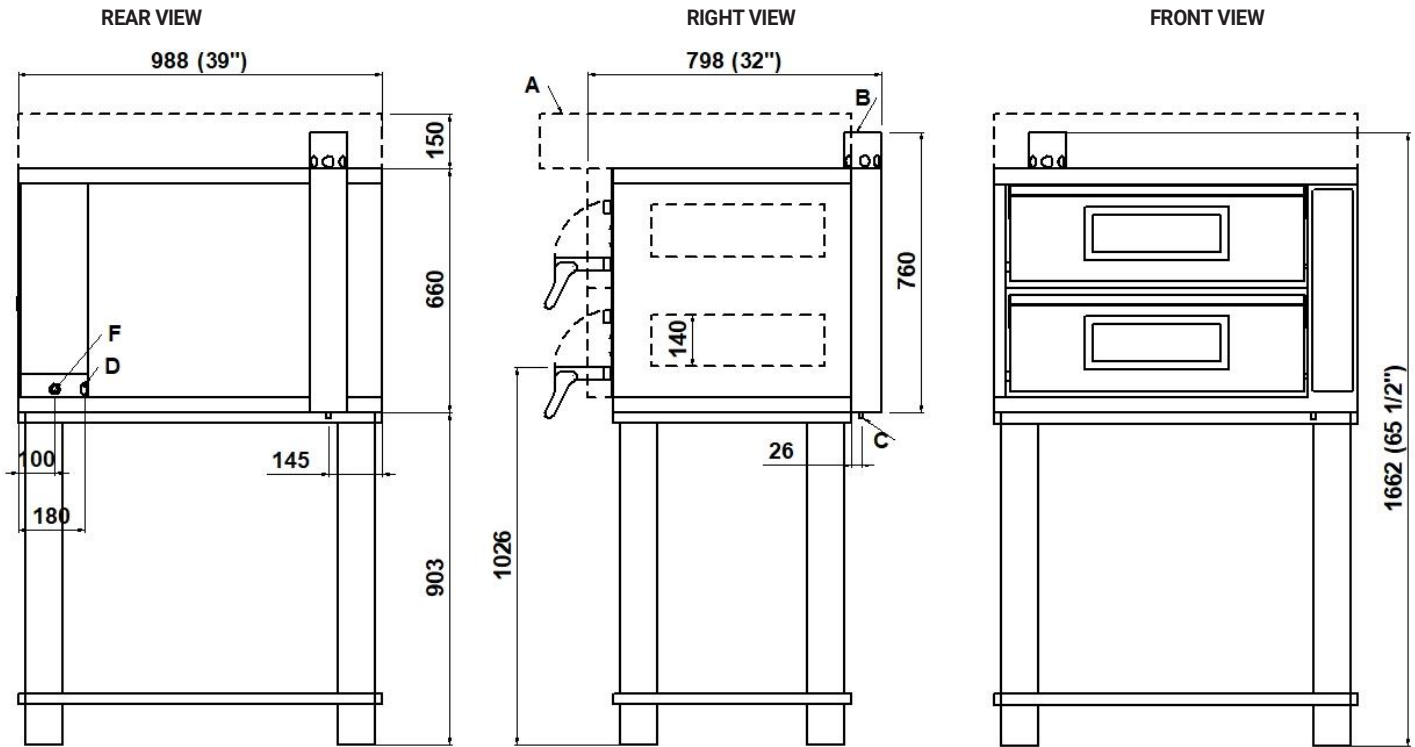
Tray (600x400)mm	1
Pizza diameter 350mm	2

Packed hood sizes:	
Height	180 mm
Depth	950 mm
Width	1060 mm
Weight	(14+7) kg

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**iD-D 72.42**

(assembled with stand height 900mm)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> Electrical cable length 3 meters			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	798 mm
External width	988 mm
Weight	130 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	710 mm
Max depth	850 mm
Max width	1025 mm
Weight	(130+23) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3	
Frequency	50/60 Hz
Max power	10 kW
*Average power cons	5 kWh
Connecting cable	
type H07RN-F	
5x4 mm <sup>2</sup> (V400 3N)	
4x6 mm <sup>2</sup> (V230 3)	
3x10 mm <sup>2</sup> (V230 1N)	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	2
Pizza diameter 350mm	4

Packed hood sizes:	
Height	180 mm
Depth	950 mm
Width	1060 mm
Weight	(14+7) kg

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

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## Electric deck oven for pizza 2 decks composition

iDeck consists of one or two baking chambers and an optional prover or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. 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 (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	660 mm
Internal width	614 mm
Baking surface	0,4 m <sup>2</sup>

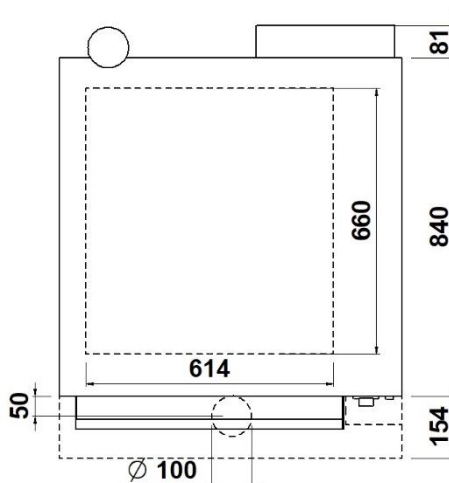
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

### ACCESSORIES

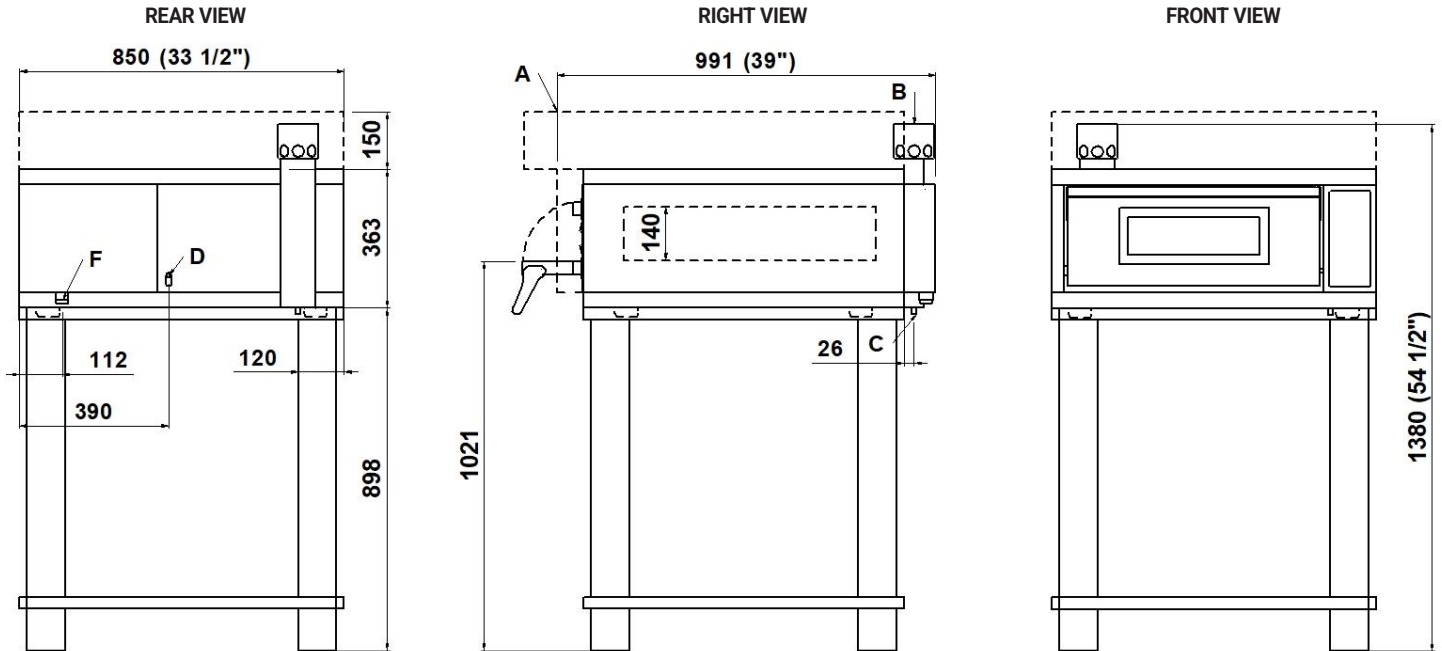
- Prover on wheels height 700, 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 60.60**

(assembled with stand height 950mm)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	481 mm
External depth	991 mm
External width	850 mm
Weight	80 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	560 mm
Depth	1060 mm
Width	920 mm
Weight	(80+13) kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3, A.C. V230 1N	
Frequency	50/60 Hz
Max power	4,2 kW
*Average power cons	2,1 kWh
Connecting cable	
type H07RN-F	
5x2,5mm <sup>2</sup> (V400 3N)	
4x4mm <sup>2</sup> (V230 3)	
3x4mm <sup>2</sup> (V230 1N)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1 kW
*Average power cons	0,5 kWh
Conn. cable type H07RN-F	3x1,5mm <sup>2</sup>

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	1
Pizza diameter 300mm	4
Pizza diameter 450mm	1

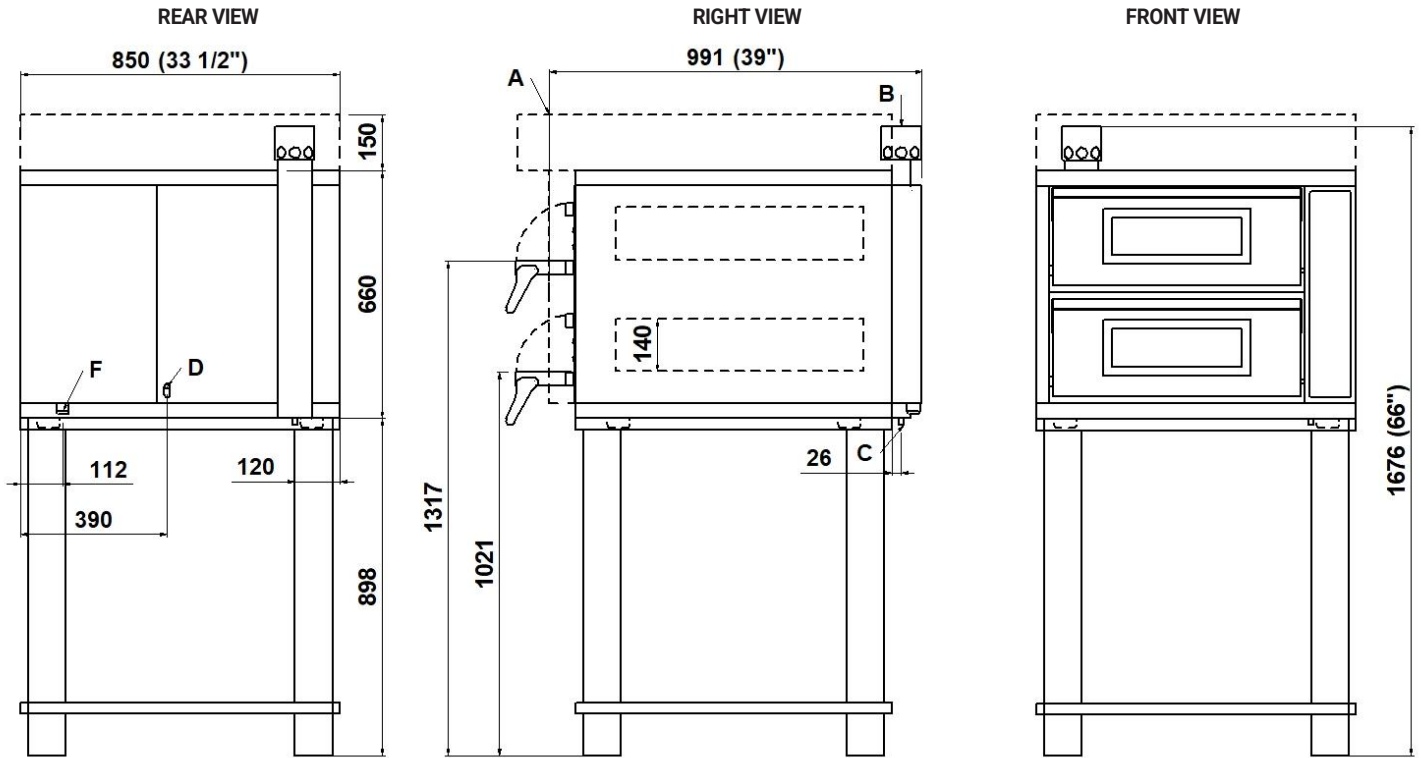
Packed hood sizes:	
Height	210 mm
Depth	1205 mm
Width	950 mm
Weight	(11+5) kg

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**iD-D 60.60**

(assembled with stand height 900mm)



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

<b>A</b> Ø100 hood steam collector	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	778 mm
External depth	991 mm
External width	850 mm
Weight	133 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	840 mm
Max depth	1060 mm
Max width	920 mm
Weight	(133+14) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3, A.C. V230 1N	
Frequency	50/60 Hz
Max power	8,4 kW
*Average power cons	4,2 kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
3x10mm <sup>2</sup> (V230 1N)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1 kW
*Average power cons	0,5 kWh
Conn. cable type H07RN-F	3x1,5mm <sup>2</sup>

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	2
Pizza diameter 300mm	8
Pizza diameter 450mm	2

Packed hood sizes:	
Height	210 mm
Depth	1205 mm
Width	950 mm
Weight	(11+5) kg

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## Electric deck oven for pizza

### 2 decks composition

iDeck consists of one or two baking chambers and an optional proofer or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### ELECTRO-MECHANICAL VERSION FUNCTIONING

- Heating by armoured heating elements
- Separate heating element control by mean contactors that are controlled by thermostats
- Maximum temperature reached 450°C
- Continuous measurement of temperature by probe indicator

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	1056 mm
Internal width	660 mm
Baking surface	0,7 m <sup>2</sup>

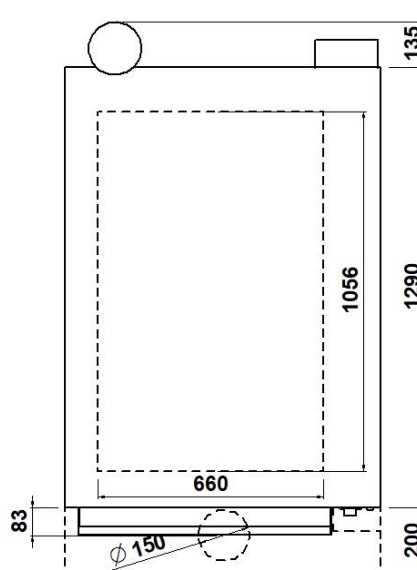
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

### ACCESSORIES

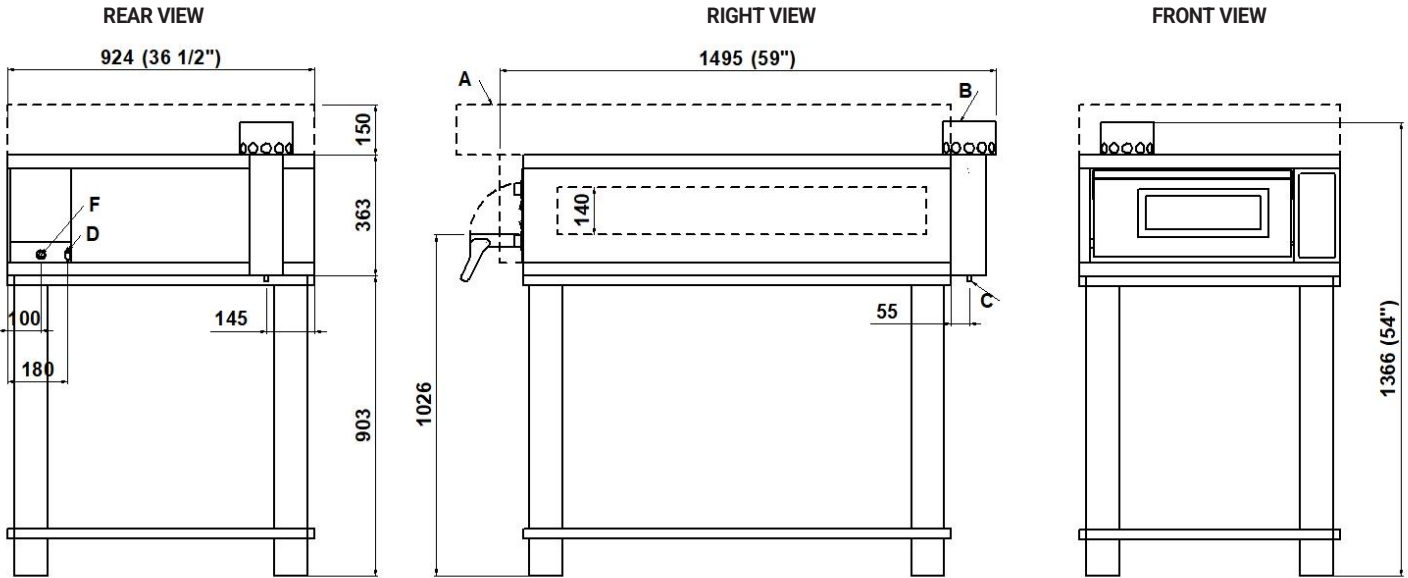
- Prover on wheels height 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 65.105**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	1495 mm
External width	924 mm
Weight	118 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	550 mm
Depth	1520 mm
Width	1120 mm
Weight	(118+21) kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	7,7 kW
*Average power cons	3,8 kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1,5 kW
*Average power cons	0,8 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	2
Pizza diameter 300mm	6
Pizza diameter 450mm	2

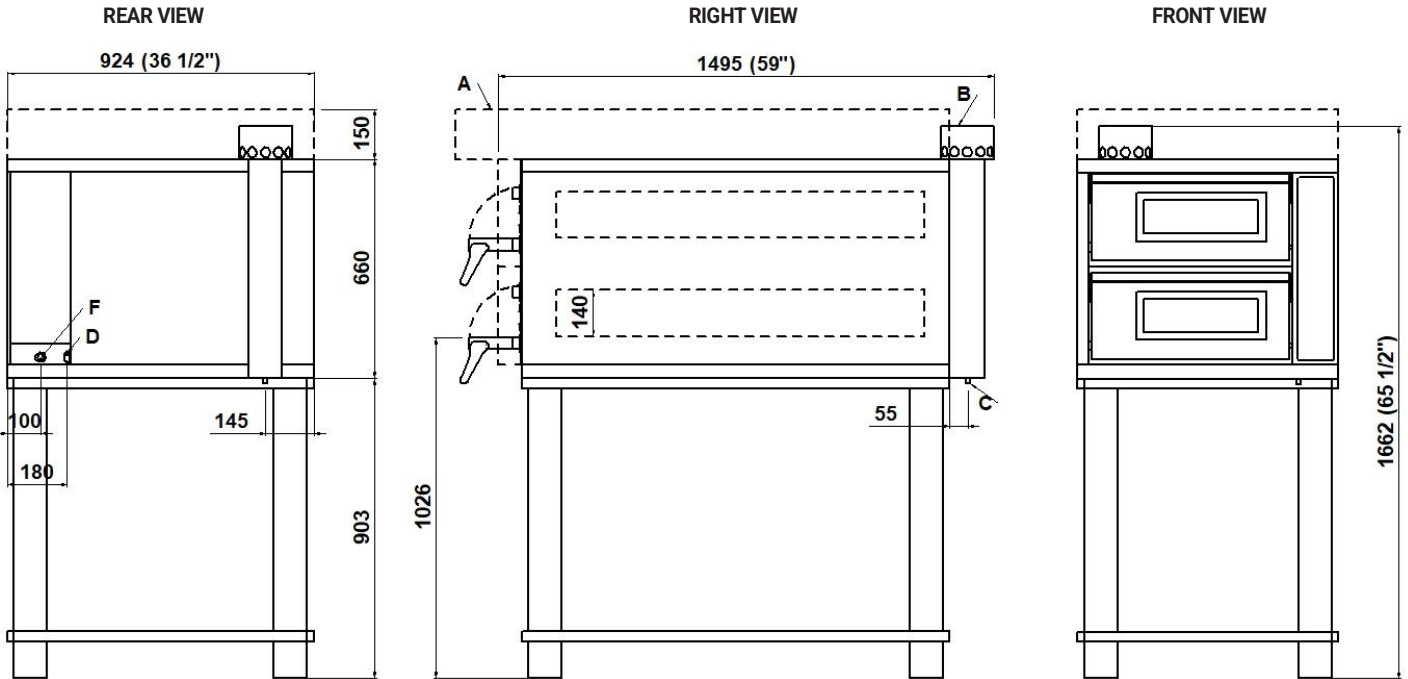
Packed hood sizes:	
Height	210 mm
Depth	1690 mm
Width	1020 mm
Weight	(19+7) kg

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**iD-D 65.105**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	1495 mm
External width	924 mm
Weight	208 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	870 mm
Max depth	1500 mm
Max width	1110 mm
Weight	(208+23) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3	
Frequency	50/60 Hz
Max power	15,4 kW
*Average power cons	7,7 kWh
Connecting cable	
type H07RN-F	
5x6mm <sup>2</sup> (V400 3N)	
4x10mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1,5 kW
*Average power cons	0,8 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	4
Pizza diameter 300mm	12
Pizza diameter 450mm	4

Packed hood sizes:	
Height	210 mm
Depth	1690 mm
Width	1020 mm
Weight	(19+7) kg

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### 2 decks composition

iDeck consists of one or two baking chambers and an optional prover or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. 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(149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	720 mm
Internal width	720 mm
Baking surface	0,5 m <sup>2</sup>

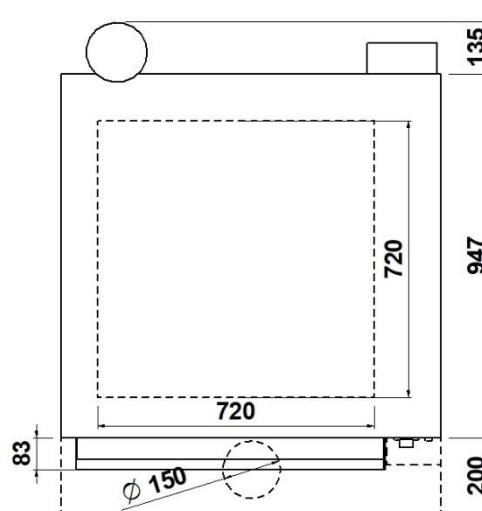
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

### ACCESSORIES

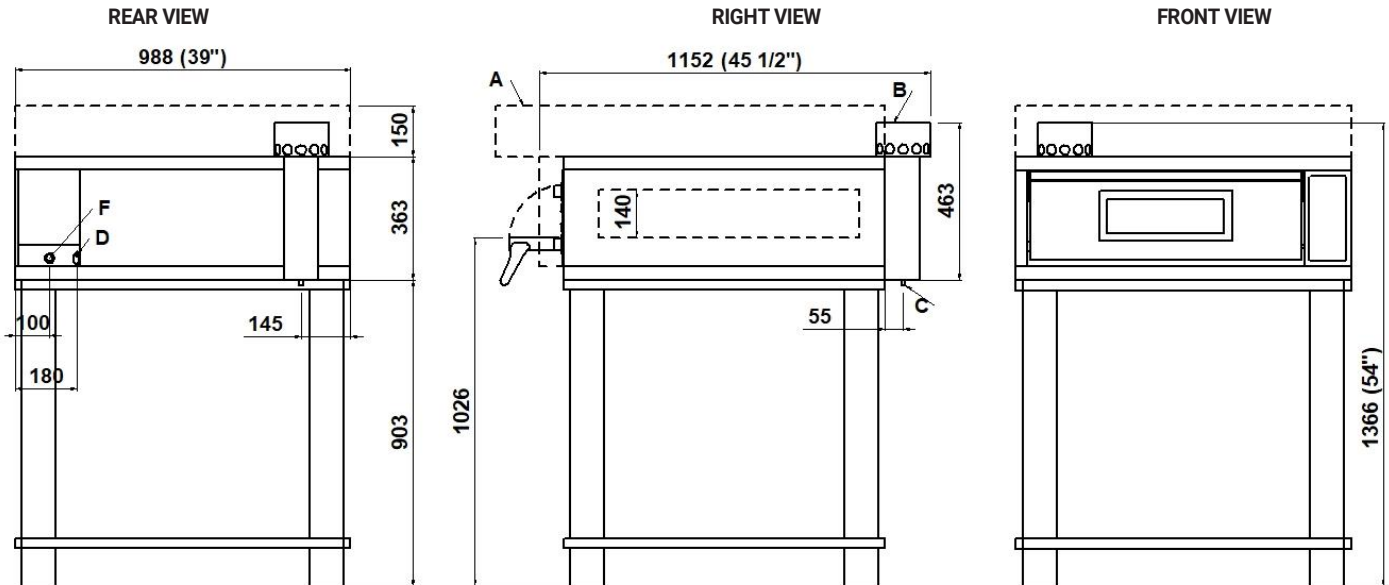
- Prover on wheels height 700, 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 72.72**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	1152 mm
External width	988 mm
Weight	105 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	550 mm
Depth	1180 mm
Width	1070 mm
Weight	(105+21) kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	6 kW
*Average power cons	3 kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1 kW
*Average power cons	0,5 kWh
Conn. cable type H07RN-F	3x1,5mm <sup>2</sup>

**TOTAL BAKING CAPACITY**

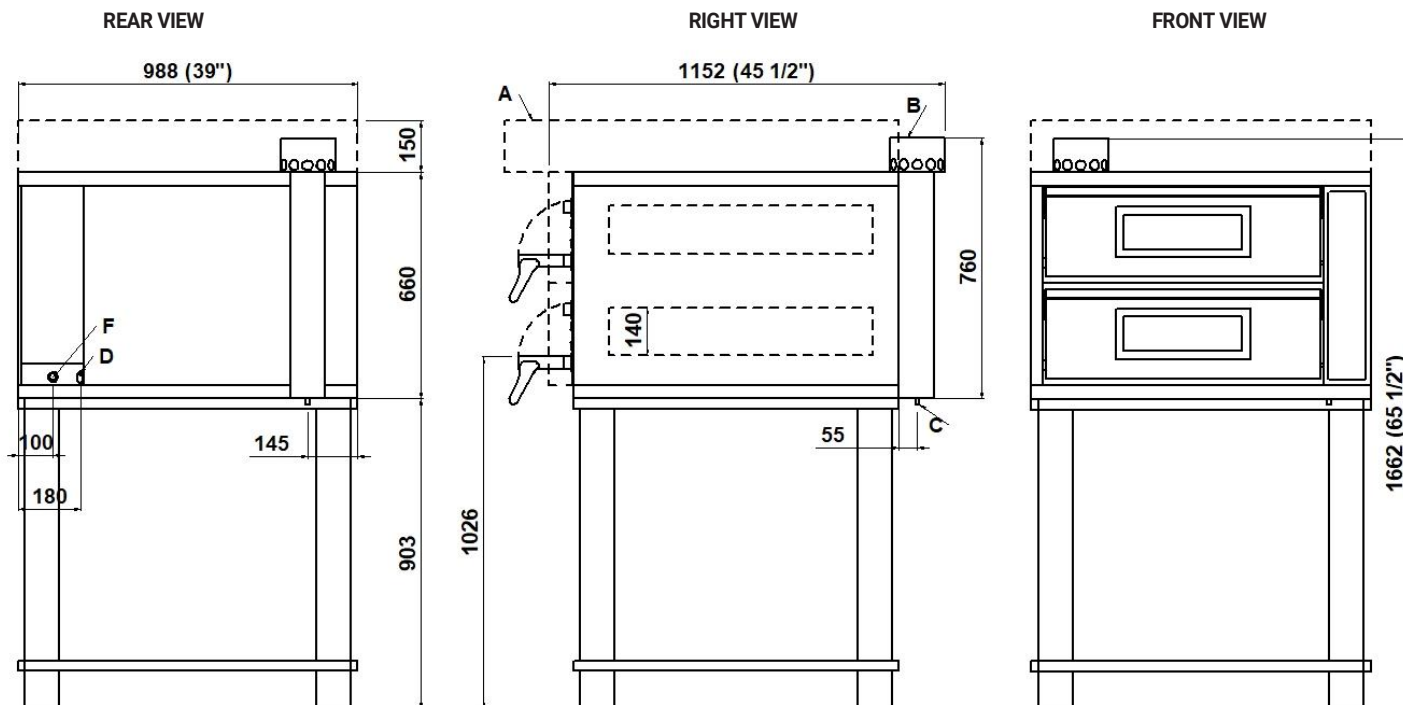
Tray (600x600)mm	1
Pizza diameter 350mm	4
Pizza diameter 450mm	1

Packed hood sizes:	
Height	210 mm
Depth	1350 mm
Width	1090 mm
Weight	(14+7) kg

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**iD-D 72.72**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	1152 mm
External width	988 mm
Weight	175 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	870 mm
Max depth	1180 mm
Max width	1070 mm
Weight	(175+23) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3	
Frequency	50/60 Hz
Max power	12 kW
*Average power cons	6 kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1 kW
*Average power cons	0,5 kWh
Conn. cable type H07RN-F	3x1,5mm <sup>2</sup>

**TOTAL BAKING CAPACITY**

Tray (600x600)mm	2
Pizza diameter 350mm	8
Pizza diameter 450mm	2

Packed hood sizes:	
Height	210 mm
Depth	1350 mm
Width	1090 mm
Weight	(14+7) kg

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## Electric deck oven for pizza

### 2 decks composition

iDeck consists of one or two baking chambers and an optional proofer or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	660 mm
Internal width	1056 mm
Baking surface	0,7 m <sup>2</sup>

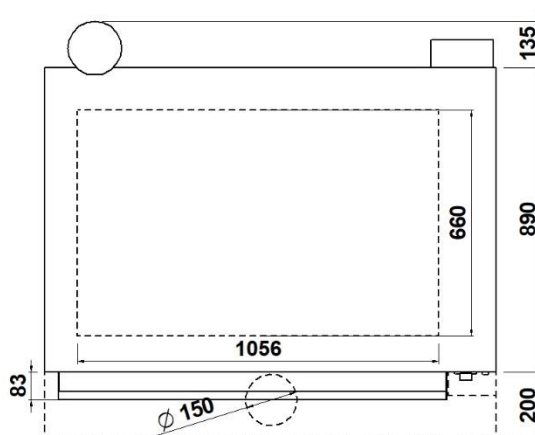
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

### ACCESSORIES

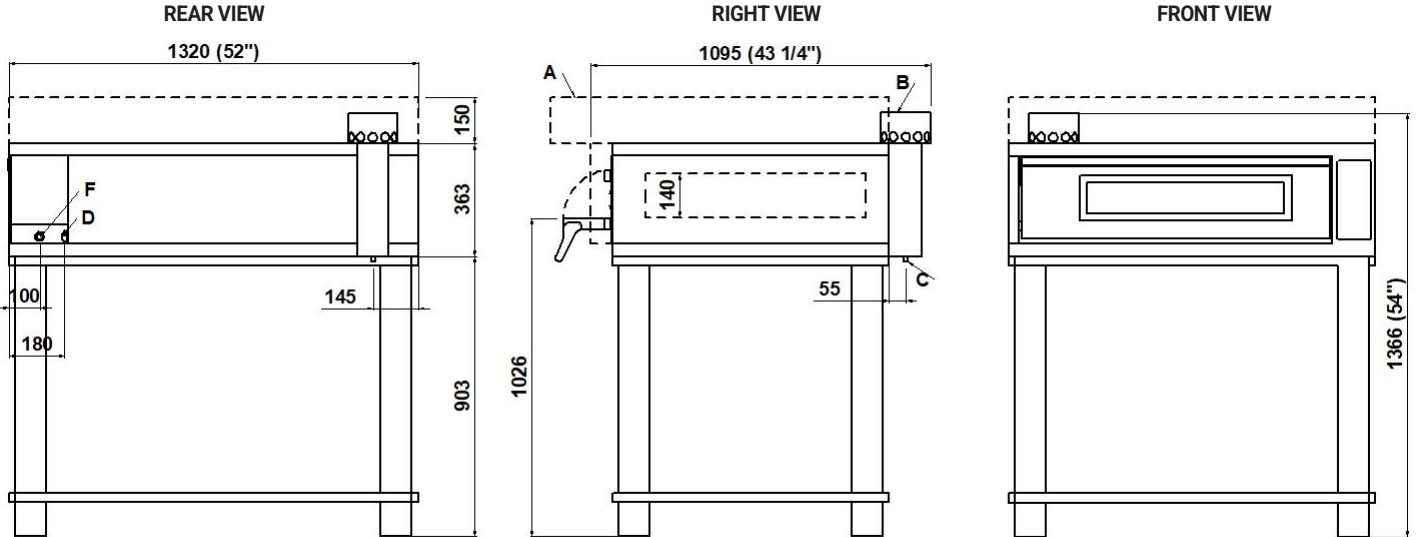
- Prover on wheels height 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 105.65**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	1095 mm
External width	1320 mm
Weight	123 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Height	550 mm
Depth	1120 mm
Width	1520 mm
Weight	(123+21) kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	8,2 kW
*Average power cons	4,1 kWh
Connecting cable	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1,5 kW
*Average power cons	0,8 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

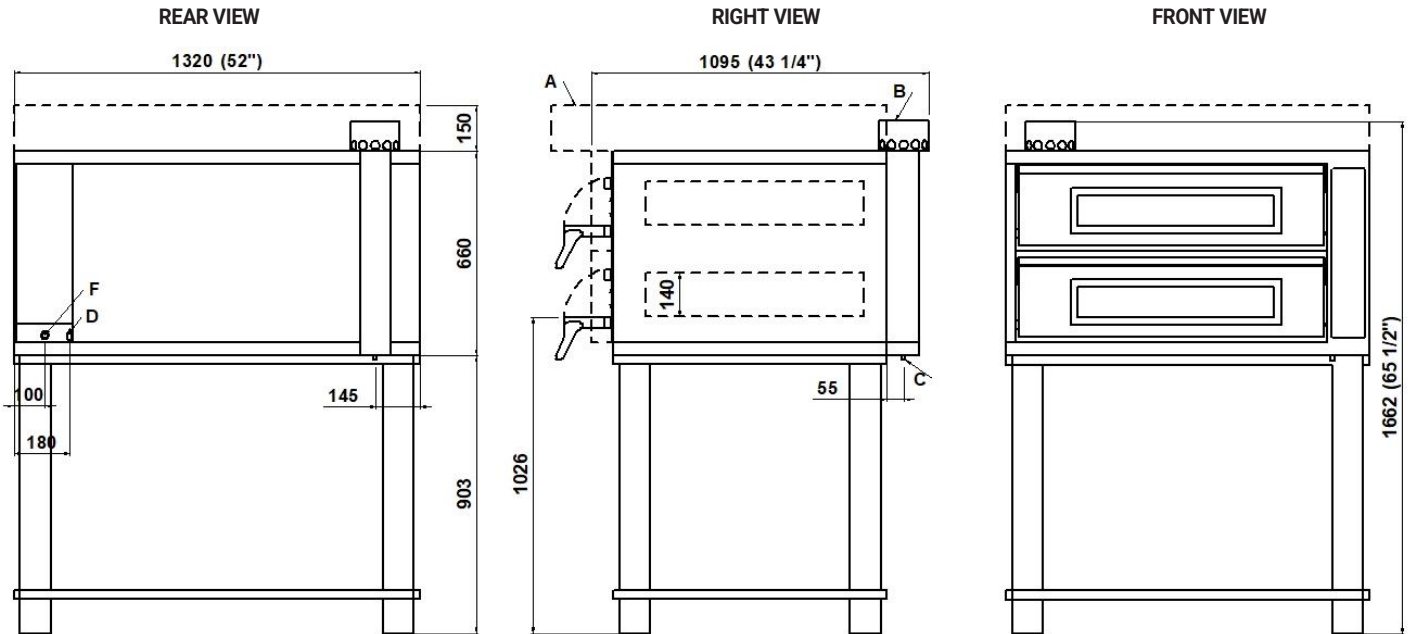
**TOTAL BAKING CAPACITY**

Tray (600x400)mm	2
Pizza diameter 300mm	6
Pizza diameter 450mm	2

Packed hood sizes:	
Height	210 mm
Depth	1420 mm
Width	1290 mm
Weight	(18+7) kg

\* 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

**iD-D 105.65**  
(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	1095 mm
External width	1320 mm
Weight	208 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	870 mm
Max depth	1120 mm
Max width	1520 mm
Weight	(208+23) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3	
Frequency	50/60 Hz
Max power	16,3 kW
*Average power cons	8,2 kWh
Connecting cable	
type H07RN-F	
5x6mm <sup>2</sup> (V400 3N)	
4x10mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1,5 kW
*Average power cons	0,8 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	4
Pizza diameter 300mm	12
Pizza diameter 450mm	4

Packed hood sizes:	
Height	210 mm
Depth	1420 mm
Width	1290 mm
Weight	(18+7) kg

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iDeck consists of one or two baking chambers and an optional prover or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct or indirect pizza baking. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. 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(149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### FUNCTIONING

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouples

### CONSTRUCTION

- Front structure made in folded stainless steel
- Oven panels made pre-painted metal sheets
- Door in stainless steel with shutter with hinge at bottom with balancing spring
- Door handle in stainless steel
- Tempered crystal glass
- Control panel on the right front side
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### BAKING ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	1056 mm
Internal width	1056 mm
Baking surface	1,15 m <sup>2</sup>

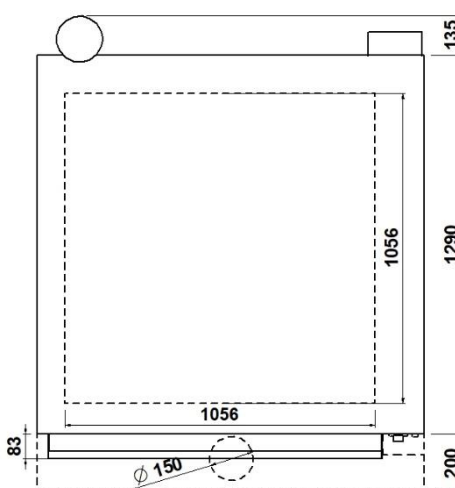
### STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device (only electronic version)
- Baking timer

### ACCESSORIES

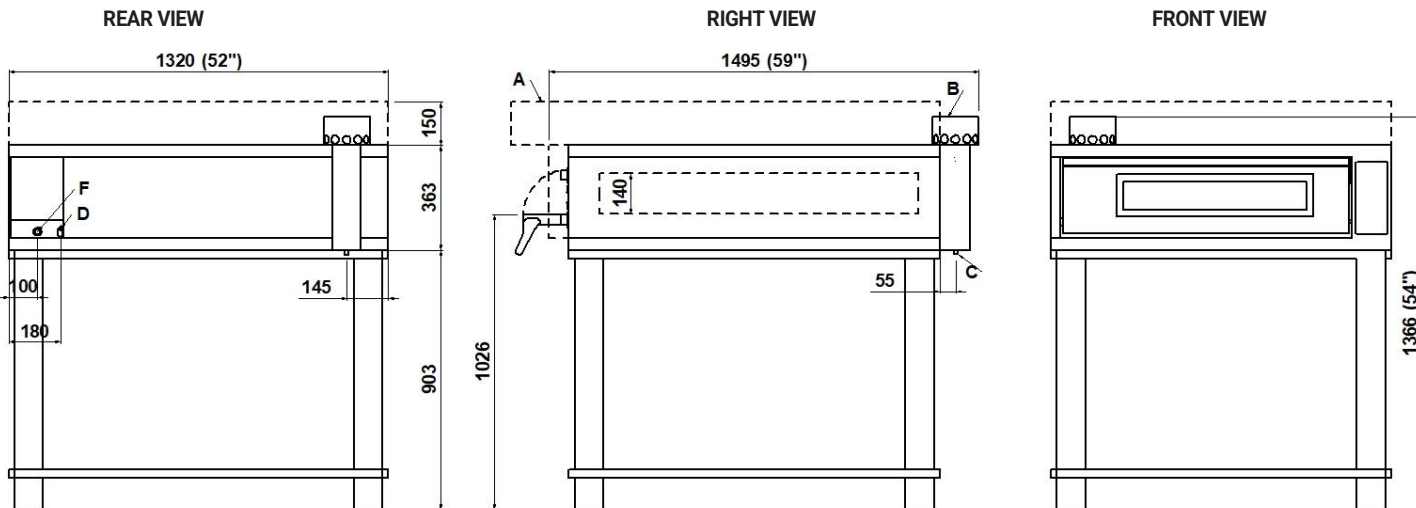
- Prover on wheels height 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD-M 105.105**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	463 mm
External depth	1495 mm
External width	1320 mm
Weight	164 kg

**SHIPPING INFORMATION**

Packed oven sizes:

Height	550 mm
Depth	1550 mm
Width	1410 mm
Weight	(164+23) kg

**FEEDING AND POWER**

Standard feeding  
A.C. V400 3N  
Feeding on request  
A.C. V230 3

Frequency	50/60 Hz
Max power	11,6 kW
*Average power cons	5,8 kWh

Connecting cable  
type H07RN-F  
5x6mm<sup>2</sup> (V400 3N)  
4x10mm<sup>2</sup> (V230 3)

Prover power supply (optional)  
A.C. V230 1N 50/60 Hz

Max power	1,5 kW
*Average power cons	0,8 kWh

Conn. cable type H07RN-F 3x1,5mm<sup>2</sup>

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	4
Pizza diameter 300mm	9
Pizza diameter 450mm	4

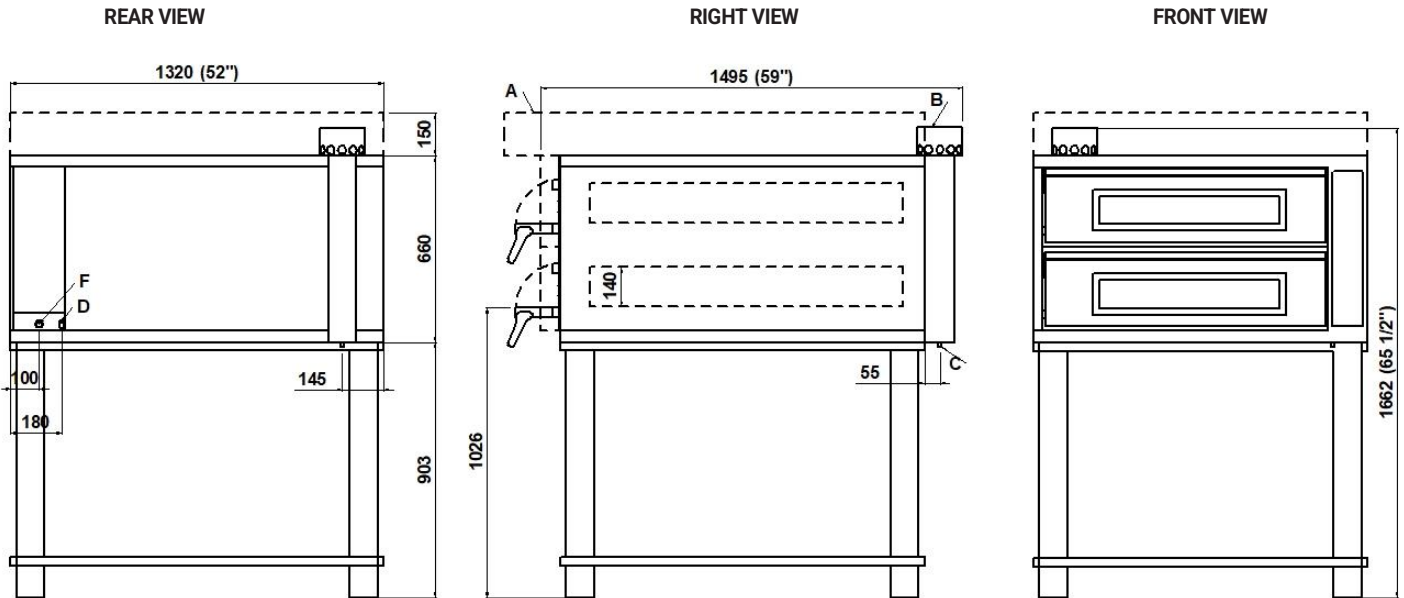
Packed hood sizes:

Height	210 mm
Depth	1420 mm
Width	1690 mm
Weight	(25+8) kg

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**iD-D 105.105**

(assembled with stand height 900mm)



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

<b>A</b> Ø150 hood steam collector	<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> fairleads			

**EXTERNAL DIMENSIONS**

External height	760 mm
External depth	1495 mm
External width	1320 mm
Weight	282 kg

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	910 mm
Max depth	1550 mm
Max width	1410 mm
Weight	(282+25) kg

**FEEDING AND POWER**

Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3	
Frequency	50/60 Hz
Max power	23,1 kW
*Average power cons	11,6 kWh
Connecting cable	
type H07RN-F	
5x10mm <sup>2</sup> (V400 3N)	
4x16mm <sup>2</sup> (V230 3)	
Prover power supply (optional)	
A.C. V230 1N 50/60 Hz	
Max power	1,5 kW
*Average power cons	0,8 kWh
Conn. cable type H07RN-F	3x1,5mm <sup>2</sup>

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	8
Pizza diameter 300mm	18
Pizza diameter 450mm	8

Packed hood sizes:	
Height	210 mm
Depth	1420 mm
Width	1690 mm
Weight	(25+8) kg

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