



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	420 mm
Internal width	720 mm
Baking surface	0,3 m ²

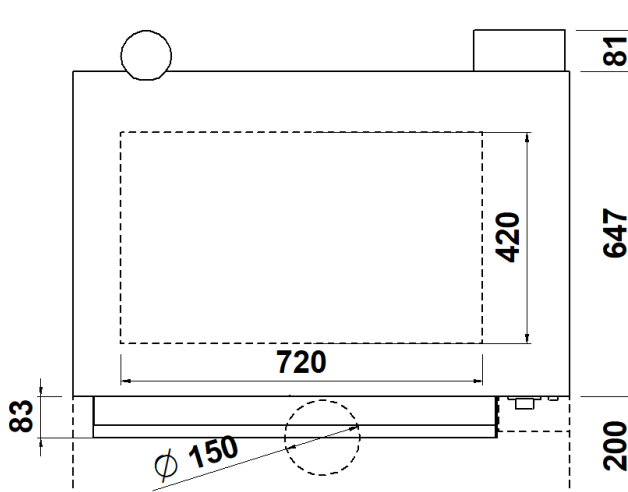
STANDARD EQUIPMENT

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

ACCESSORIES

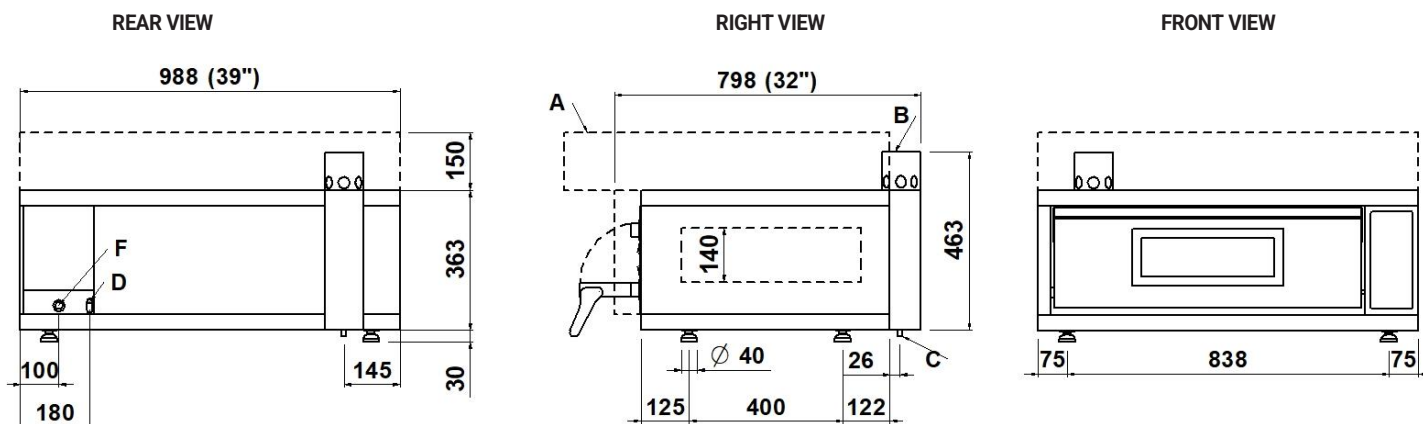
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

TOP VIEW



iD-M 72.42

(countertop)



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

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

EXTERNAL DIMENSIONS

External height	463 mm
External depth	798 mm
External width	988 mm
Weight	75 kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven sizes:	
Height	540 mm
Depth	880 mm
Width	1060 mm
Weight	(75+14) kg

Packed hood sizes:

Height	180 mm
Depth	950 mm
Width	1060 mm
Weight	(14+7) kg

FEEDING AND POWER

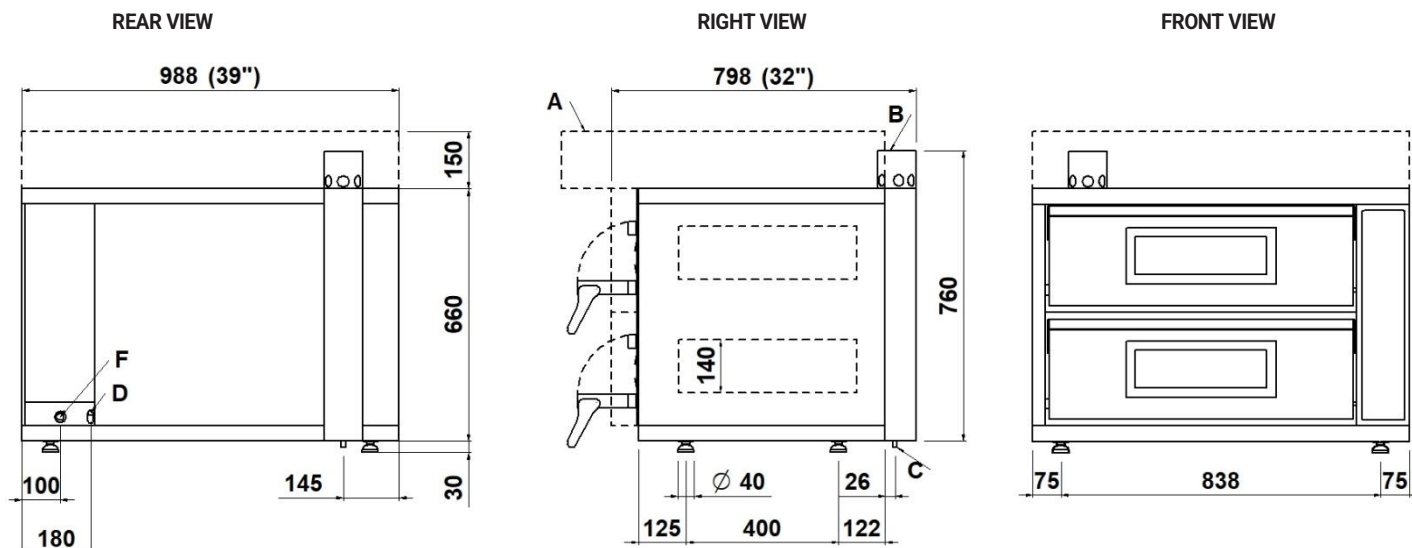
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3 - A.C. V230 1N	
Frequency	50/60 Hz
Max power	5 kW
*Average power cons	2,5 kWh
Connecting cable	
type H07RN-F	
5x2.5 mm ² (V400 3N)	
4x4 mm ² (V230 3)	
3x4 mm ² (V230 1N)	

* 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.

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

EXTERNAL DIMENSIONS

External height	760 mm
External depth	798 mm
External width	988 mm
Weight	102 kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven sizes:	
Max height	860 mm
Max depth	880 mm
Max width	1060 mm
Weight	(102+15) kg

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

FEEDING AND POWER

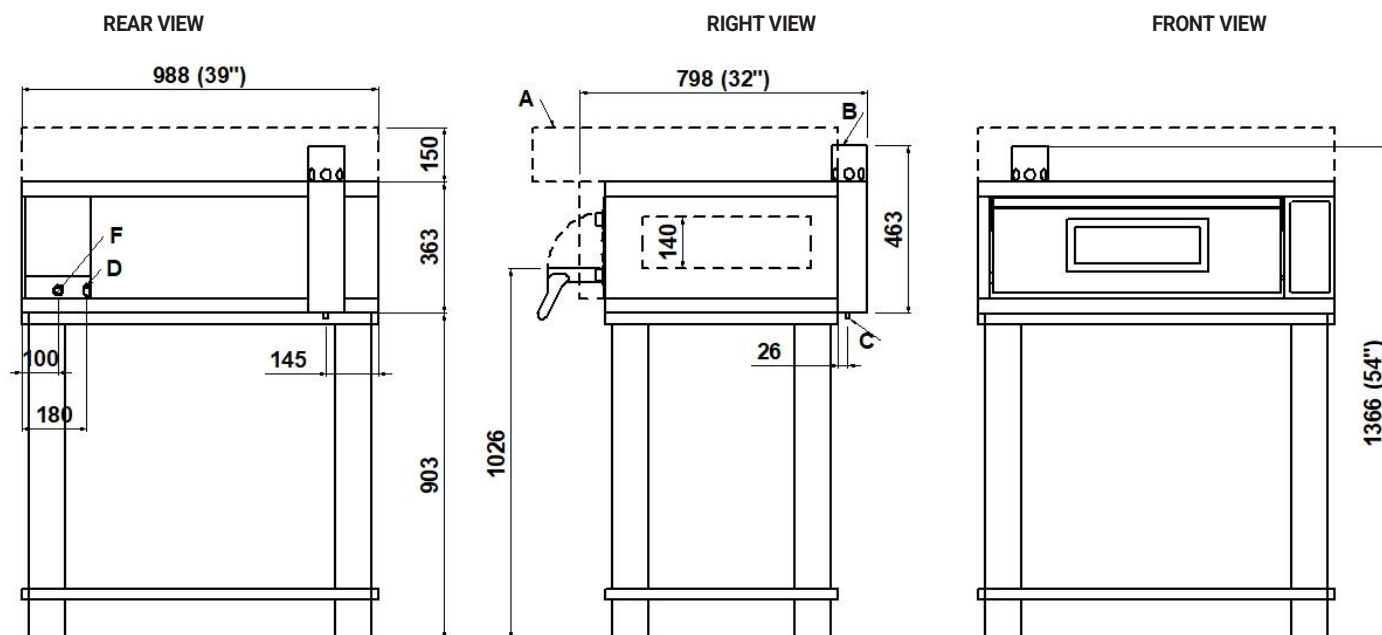
Standard power supply	
A.C. V400 3N	
Optional power supply	
A.C. V230 3 - A.C. V230 1N	
Frequency	50/60 Hz
Max power	10 kW
*Average power cons	5 kWh
Connecting cable	
type H07RN-F	
5x4 mm ² (V400 3N)	
4x6 mm ² (V230 3)	
3x10 mm ² (V230 1N)	

* 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-M 72.42

(assembled with stand height 900mm)


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

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

EXTERNAL DIMENSIONS

External height	463 mm
External depth	798 mm
External width	988 mm
Weight	75 kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven sizes:	
Height	540 mm
Depth	880 mm
Width	1060 mm
Weight	(75+14) kg

Packed hood sizes:

Height	180 mm
Depth	950 mm
Width	1060 mm
Weight	(14+7) kg

FEEDING AND POWER

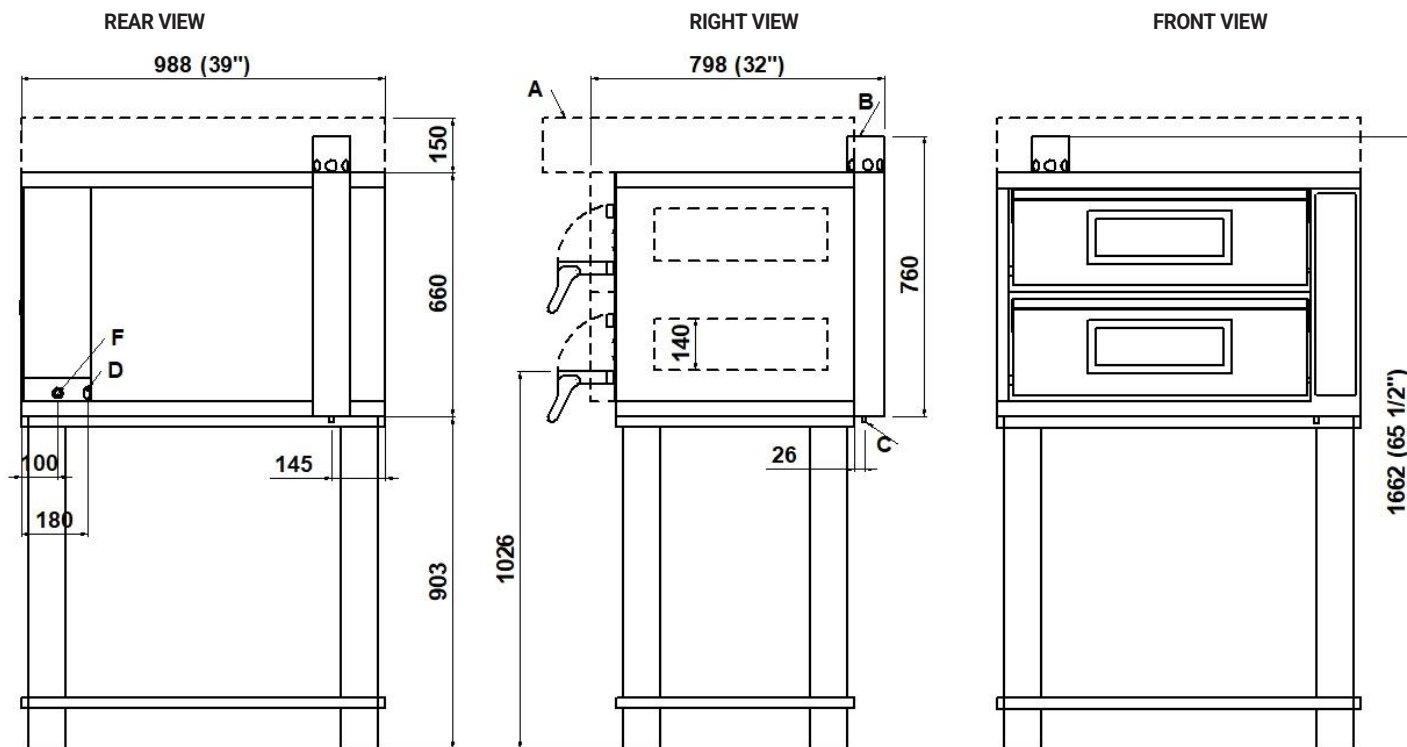
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	5 kW
*Average power cons	2,5 kWh
Connecting cable	
type H07RN-F	
5x2.5 mm ² (V400 3N)	
4x4 mm ² (V230 3)	
3x4 mm ² (V230 1N)	

* 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

(assembled with stand height 900mm)



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

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

EXTERNAL DIMENSIONS

External height	760 mm
External depth	798 mm
External width	988 mm
Weight	102 kg

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed oven sizes:	
Max height	860 mm
Max depth	880 mm
Max width	1060 mm
Weight	(102+15) kg

Packed hood sizes:

Height	180 mm
Depth	950 mm
Width	1060 mm
Weight	(14+7) 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 ² (V400 3N)	
4x6 mm ² (V230 3)	
3x10 mm ² (V230 1N)	

* 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