



## Electric deck oven for pizza

### 2 decks composition

iDeck consists of one or two baking chambers and an optional leavening compartment or stand. The oven baking surface is made of refractory material that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to bake pizza, either directly on the surface or in trays. Temperature adjustment is electronic, with independent control of the ceiling and floor heating elements. The oven door is hinged at the bottom, with a tempered glass window to check the state of the product while it is baking. The stand comprises a painted metal structure, whereas the leavening compartment has a stainless steel structure and is fitted with a heating thermostat. The leavening compartment can reach a 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™)
- Electronic temperature management with independent adjustment of ceiling and floor (Dual-Temp Technology®)
- Maximum temperature reached 450°C
- Continuous temperature monitoring with 2 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>

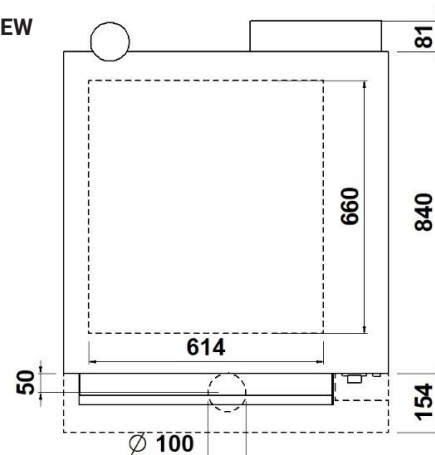
### STANDARD EQUIPMENT

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

### ACCESSORIES

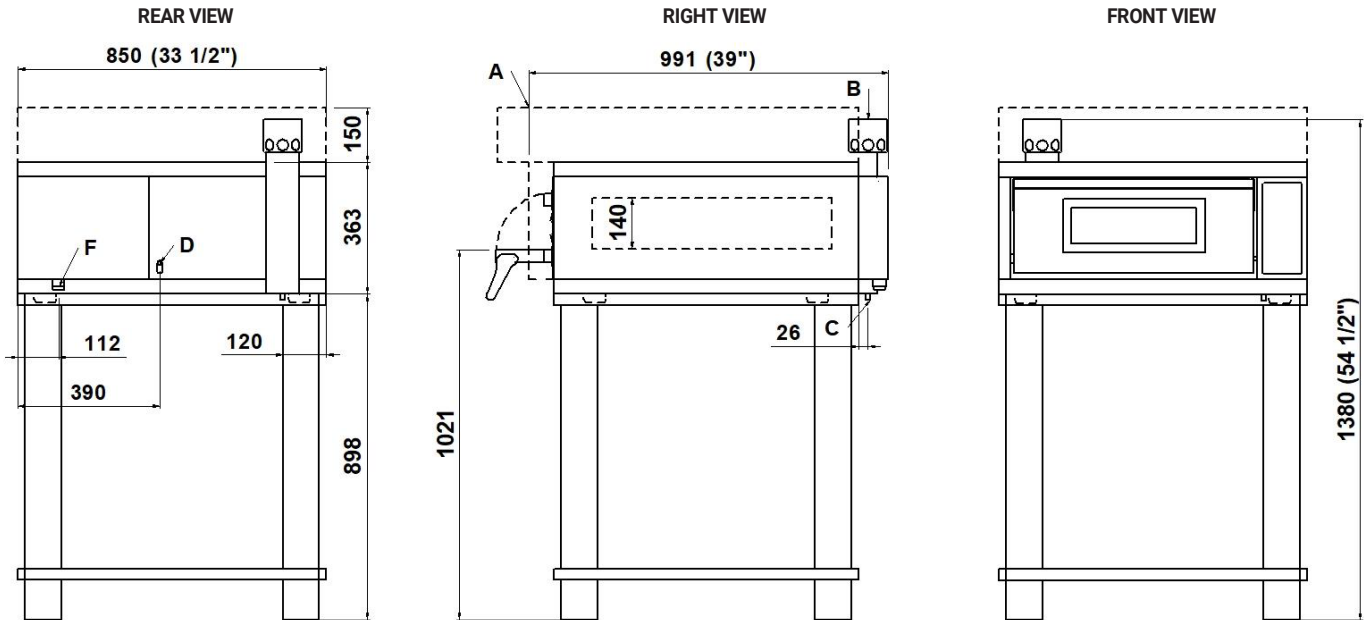
- Prover on wheels height 700, 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### 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	V208 3ph
Feeding on request	V240 1ph
Frequency	50/60Hz
Max power	4,2 kW
*Average power cons	2,1 kW

**TOTAL BAKING CAPACITY**

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

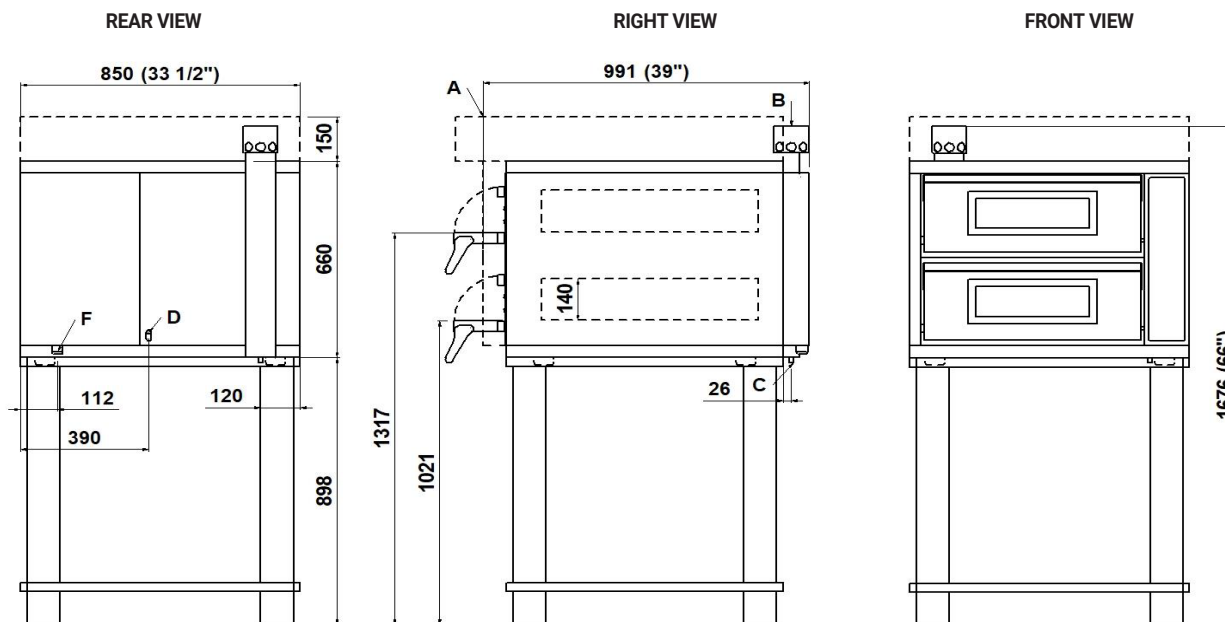
Connecting cable for each chamber type H07RN -F  
 5x2,5mm<sup>2</sup>(V400 3N)  
 4x4mm<sup>2</sup> (V230 3)  
 3x4mm<sup>2</sup> (V230 1N)  
 No cord set supplied  
 Power supply (optional proofer)  
 A.C. V230 1N 50/60 Hz  
 Max power 1 kW  
 \*Average power cons 0,5kWh  
 Conn. Cable type H07RN -F 3x1,5 mm<sup>2</sup>

\* 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 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 feeding	V208 3ph
Feeding on request	V240 1ph
Frequency	50/60Hz
Max power	8,4 kW
*Average power cons	4,2 kWh

**TOTAL BAKING CAPACITY**

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

Connecting cable for each chamber type H07RN -F  
 5x4 mm<sup>2</sup> (V400 3N )  
 4x6 mm<sup>2</sup> (V230 3 )  
 3x10 mm<sup>2</sup> (V230 1N )  
 No cord set supplied  
 Power supply (optional proofer)  
 A.C. V230 1N 50/60 Hz  
 Max power 1 kW  
 \*Average power cons 0,5kWh  
 Conn. Cable type H07RN -F 3x1,5 mm<sup>2</sup>

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