

Forni per pizzeria a controllo elettronico
Pizza ovens with electronic control
Fours à pizza à contrôle électronique
Pizza Öfen mit elektronischer Steuerung
Hornos para pizza con control electrónico

by



Y C E D



iDeck Pizza Program: un sistema innovativo progettato dai più grandi esperti del settore, costituito da una linea completa di prodotti integrati per la produzione di pizza.

iDeck Pizza Program: an innovative system conceived by the greatest experts of the sector, consisting of a complete range of integrated products for pizza making.

iDeck Pizza Program: un système innovant conçu par les plus grands experts du secteur, composé d'une gamme de produits intégrés pour la préparation de la pizza.

iDeck Pizza Program: ein innovatives System entworfen von den größten Fachexperten, bestehend aus einer kompletten Linie von integrierten Produkte für die Pizza Zubereitung.

iDeck Pizza Program: un sistema innovador proyectado por los más grandes expertos del sector, formado por una línea de elementos integrados para la producción de pizzas.

iDeck



**Attrezzature professionali
per pizzeria e bakery dal 1946**

*Professional equipment
for pizzeria and bakery since 1946*

*Equipement professionnel
pour pizzeria et bakery depuis 1946*

*Professionelle Ausrüstung
für pizzeria und bakery vom 1946*

*Equipo profesional
por pizzeria y bakery desde 1946*





La filosofia iDeck

The iDeck philosophy

La philosophie iDeck

Die Philosophy von iDeck

La filosofía iDeck

“Upgrade Your Work!”. Massimizza il tuo lavoro! È questo il concetto alla base di iDeck: una gamma di prodotti integrati intelligenti ma facili nell'utilizzo caratterizzati da un ottimo rapporto qualità/prezzo e da consumi contenuti. iDeck by Moretti Forni: più di 60 anni di esperienza nel tuo prossimo forno.

“Upgrade Your Work!”. This is the iDeck basic concept: a range of integrated and intelligent products but easy to use and with an excellent quality / price ratio and low consumptions. iDeck by Moretti Forni: more than 60 years experience in your next oven.

“Upgrade Your Work!”. Maximise ton travail! Ceci est le concept à la base de iDeck: une gamme de produits intégrés intelligents mais très faciles à utiliser, caractérisés par un excellent rapport qualité-prix et modeste consommation. iDeck by Moretti Forni: plus de 60 années d'expérience dans ton prochain four.

“Upgrade Your Work!”. Revolutionieren Sie Ihre Arbeit! Die Grundidee von iDeck ist eine Serie von intelligenten Produkten die sich gleichzeitig durch Benutzerfreundlichkeit, einer ausgezeichneten Qualität, einem vernünftigen Preis-Leistungs-Verhältnis und niedrigen Verbrauchswerten auszeichnen.

“Upgrade Your Work!”. ¡Aprovecha al máximo tu trabajo! Es este el concepto que está a la base de iDeck: una gama de productos integrados inteligentes pero fáciles de usar caracterizados por una excelente relación calidad/precio y un consumo reducido. iDeck by Moretti Forni: más de 60 años de experiencia en tu próximo horno.

Massima precisione in cottura
Highest baking precision
Très haute précision de la cuisson
Höchste Backengenauigkeit
Máxima precisión de cocción



Lo speciale trattamento del refrattario garantisce una perfetta uniformità di cottura

The special refractory brick treatment allows a perfect even baking

Le traitement spécial du réfractaire garantit une uniformité de cuisson exceptionnelle

Der speziell sandgestrahlte Schamottsteinboden ermöglicht sowohl das Backen direkt auf dem Stein als auch eine perfekte Gleichmäßigkeit beim Backen

El tratamiento especial del material refractario garantiza una perfecta uniformidad de cocción



Tutti i modelli di forni elettrici iD sono dotati dell'esclusiva e rivoluzionaria funzionalità Dual-Temp® Technology: all'interno della camera di cottura due termocoppie controllano e regolano istantaneamente le temperature di cielo e platea impostabili separatamente dall'operatore. Il risultato è una cottura perfetta per ogni tipologia di prodotto.

All the models of the electric ovens iD have been equipped with the exclusive and revolutionary Dual-Temp® Technology function: inside the baking chamber two thermocouples control and adjust instantly the ceiling and bottom temperatures, to be set up separately by the operator. The result is a perfect baking for all product types.

Tous les modèles de fours électriques iD sont équipés de l'exclusive et révolutionnaire fonction Dual-Temp® Technology: à l'intérieur de la chambre de cuisson deux thermocouples contrôlent et règlent instantanément les températures du ciel et du sol programmables séparément par l'opérateur. Le résultat est une cuisson parfaite pour chaque typologie de produit.

Alle Modelle von elektrischen Öfen iD sind mit der exklusiven und revolutionären Dual-Temp® Technology Funktion ausgerüstet: drinnen in den Backkammern kontrollieren und anpassen zwei Thermoelemente sogleich die Decke und Bodentemperaturen, vom Bediener getrennt einstellbare. Das Ergebnis ist ein vollkommenes Backen für alle Produkte.

Todos los modelos de hornos eléctricos iD están dotados con la exclusiva y revolucionaria función Dual-Temp® Technology: en el interior de la cámara de cocción se alojan dos termopar que regulan instantáneamente las temperaturas inferior y superior, reguladas por separado. El resultado es una cocción perfecta para cada tipo de producto.



**DUAL-TEMP®
TECHNOLOGY**

Funzionamento più efficiente

More efficient operation
Fonctionnement plus efficace
Effizientere Funktionen
Funcionamiento más eficiente



La molla inserita nello sportello ne facilita l'apertura e la chiusura.

*The spring inserted in the door facilitates its opening and closure.
Le ressort inséré dans la porte en facilite l'ouverture et la fermeture.
Die spezielle, in der Tür integrierte Feder erleichtert ihr Öffnen und Schließen.
El muelle insertado en la puerta facilita su abertura y su cierre.*

Le resistenze più fitte garantiscono un'ottima uniformità di cottura.

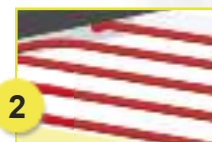
*The thicker heating elements guarantee an excellent uniformity of baking.
Les résistances plus serrées assurent une très bonne uniformité de cuisson.
Die dickeren Heizelemente garantieren eine exzellente Gleichmäßigkeit bei den Backergebnissen.
Las resistencias más numerosas garantizan una excelente uniformidad de cocción.*

La temperatura massima di esercizio è 450°C.

*The maximum operating temperature is 450°C.
La température maxime de service est 450°C.
Die maximale Arbeitstemperatur beträgt 450°C.
La temperatura máxima de funcionamiento es de 450°C.*

L'illuminazione interna è inserita in un vano per proteggerla da colpi e rotture.

*The internal lighting is inserted in a compartment to protect it against crashes and breaks.
L'illumination interne est insérée dans un espace vide pour la protéger de coups et ruptures.
Die Innenbeleuchtung ist in einer Kammer der Seitenwand installiert, um sie vor Beschädigungen zu schützen.
La iluminación interior está insertada dentro de un alojamiento para protegerla de golpes.*



Ampia gamma di accessori

Wide accessories range
Vaste gamme d'accessoires
Große Auswahl an Sonderzubehör
Amplia gama de accesorios

Su richiesta: cella di lievitazione, supporto con e senza portateglie, cappa di aspirazione.

On demand: prover, stand with and without trayholder slides, extraction hood.

À demande: étuve, support avec ou sans glissières porte plateaux, hotte d'aspiration.
Optional: Gärschränke, Untergestelle mit oder ohne Backblechträgerschienen, größere Haube.

Bajo petición: cámara de fermentación, soporte con y sin porta-fuente, campana extractora.



Versatilità incomparabile

Incomparable versatility
Adaptabilité inégalable
Unvergleichbare Vielseitigkeit
Versatilitad sin iguales



I nuovi modelli iD sono stati pensati e progettati per offrire la massima versatilità. Il piano di cottura in lamiera bugnata insieme al rivoluzionario controllo elettronico di 2 temperature sono la soluzione ideale per la cottura di pizza in teglia.

The new models iD have been conceived and projected to offer the highest versatility. The baking deck in embossed steel sheet together with the revolutionary electronic control of 2 temperatures are the ideal solution to bake pizza in trays.

Les nouveaux modèles iD ont été pensés et projetés pour offrir la plus haute adaptabilité. Le plan de cuisson en tôle bossée avec le révolutionnaire contrôle électronique de 2 températures sont la solution idéale pour la cuisson de pizza en plateau.

Die neue Modelle iD wurden gedacht und geplant, um die höchste Vielseitigkeit anzubieten. Der Backboden aus Noppelstahlblech zusammen mit der revolutionären elektronischen Kontrolle von 2 Temperaturen sind die ideale Lösung für das Backen der Pizzas auf Backblechen.

Los nuevos modelos iD han sido creados y diseñados para ofrecer la máxima versatilitad. El plano de cocción con chapa almohadillada juntamente con el revolucionario control de 2 temperaturas, son la solución ideal para la cocción de pizza en bandeja.

60.60

65.105

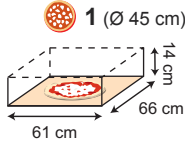
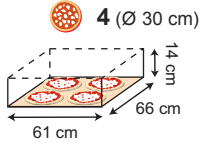
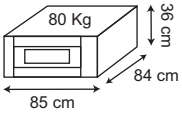
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105.105

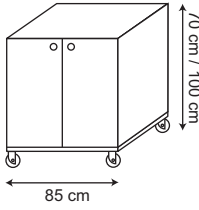
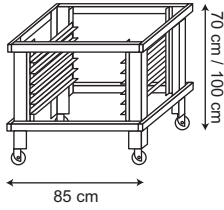
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iD-M 60.60

kW 4,2



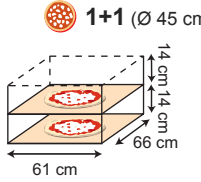
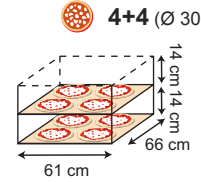
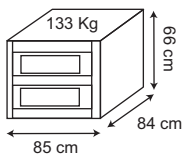
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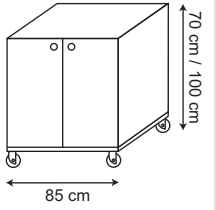
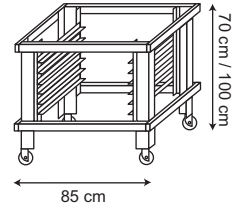
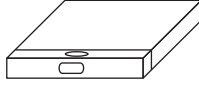
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iD-D 60.60

kW 8,4



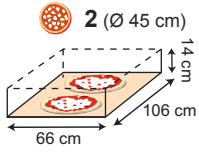
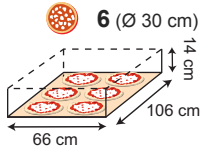
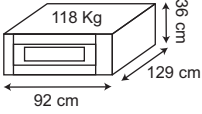
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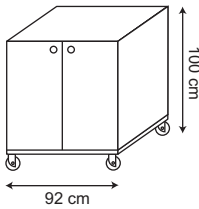
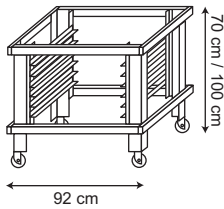
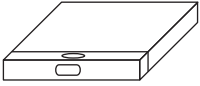
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iD-M 65.105

kW 7,7



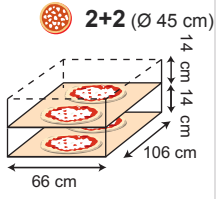
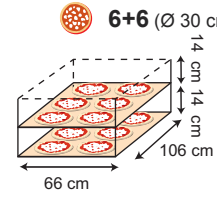
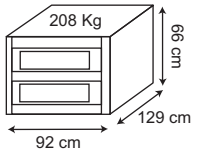
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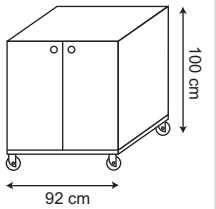
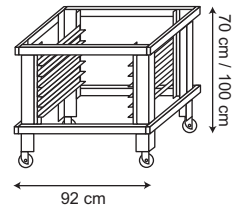
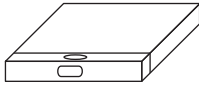
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iD-D 65.105

kW 15,4



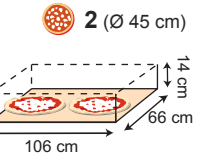
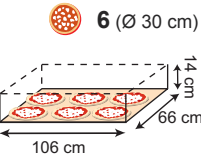
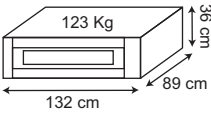
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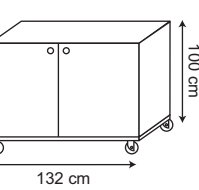
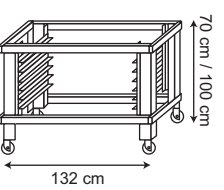
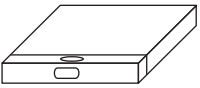
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iD-M 105.65

kW 8,2



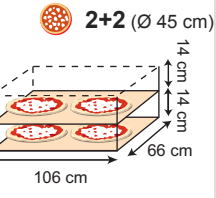
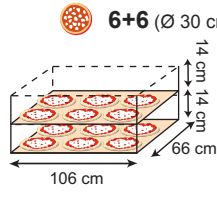
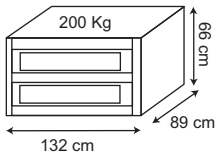
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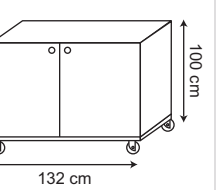
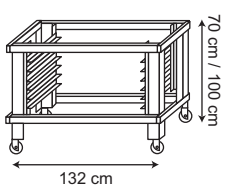
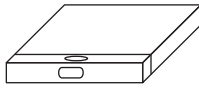
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iD-D 105.65

kW 16,3



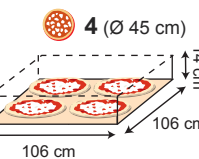
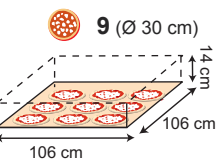
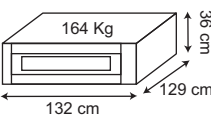
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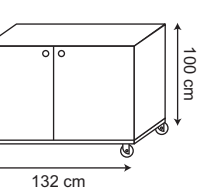
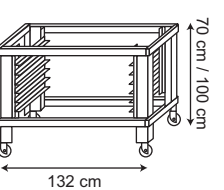
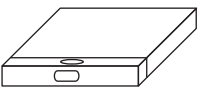
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iD-M 105.105

kW 11,6



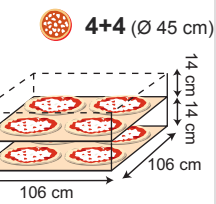
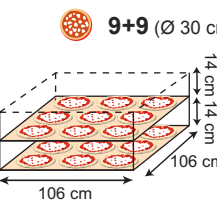
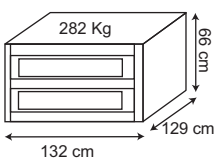
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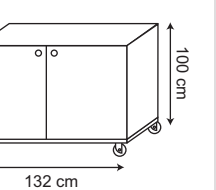
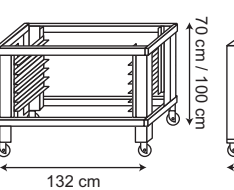
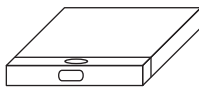
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optionals:





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