



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

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).



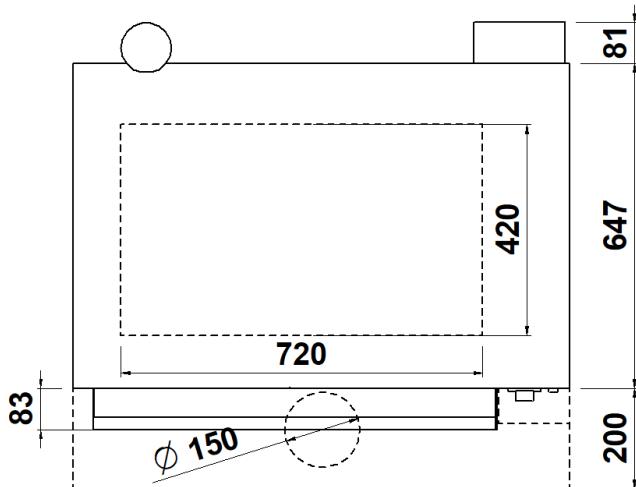
STANDARD EQUIPMENT

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

ACCESSORIES

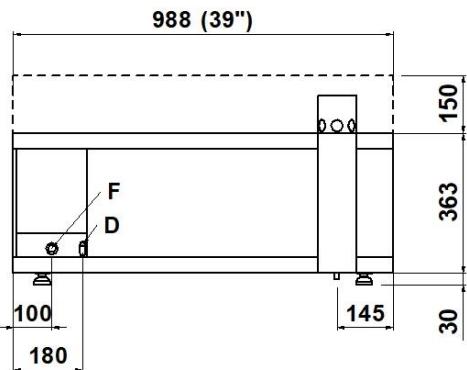
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

TOP VIEW

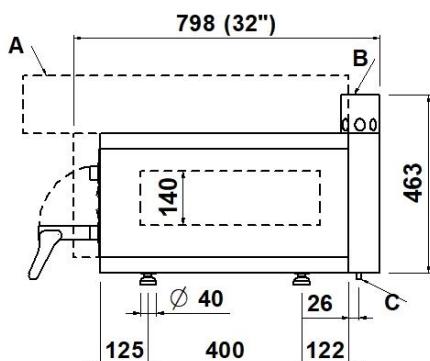


iD-M 72.42
(countertop)

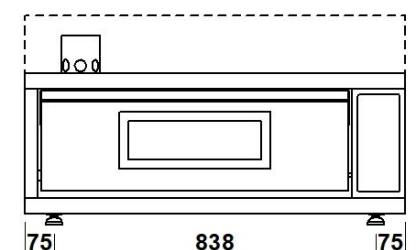
REAR VIEW



RIGHT VIEW



FRONT VIEW



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	Packed oven sizes:
External depth	798 mm	Height 410 mm
External width	988 mm	Depth 850 mm
Weight	80 kg	Width 1025 mm
		Weight (80+21) kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	1	Packed hood sizes:
Pizza diameter 350mm	2	Height 180 mm

FEEDING AND POWER

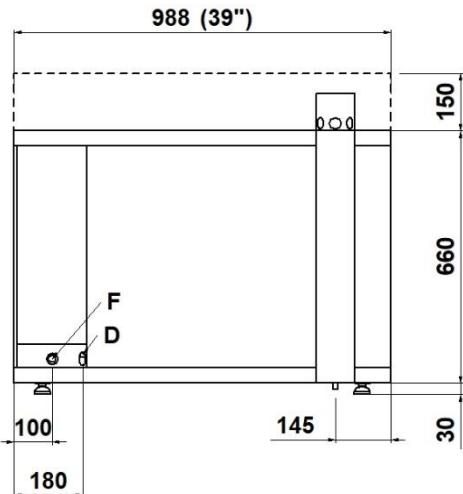
Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3 - A.C. V230 1N	
Frequency	50/60 Hz
Max power	5 kW
*Average power cons	2,5 kWh
Connecting cable	
	type H07RN-F
	5x2.5 mm ² (V400 3N)
	4x4 mm ² (V230 3)
	3x4 mm ² (V230 1N)

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

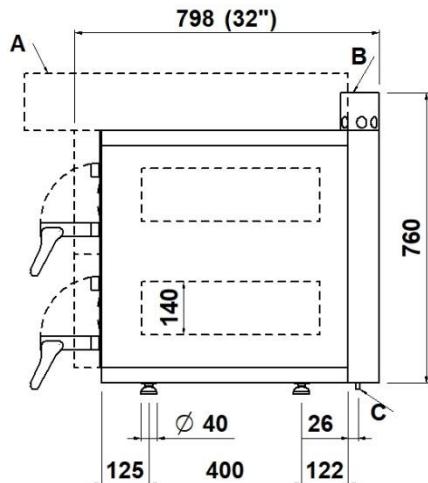
NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice

iD-D 72.42
(countertop)

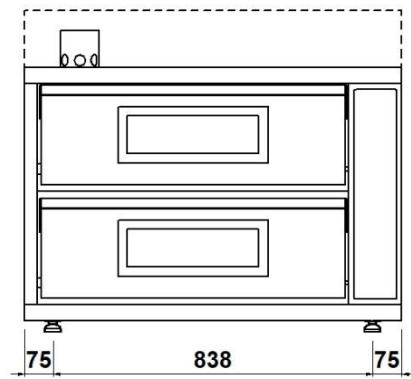
REAR VIEW



RIGHT VIEW



FRONT VIEW



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
External depth
External width
Weight

760 mm
798 mm
988 mm
130 kg

Packed oven sizes:
Max height
Max depth
Max width
Weight

710 mm
850 mm
1025 mm
(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 mm² (V400 3N)
4x6 mm² (V230 3)
3x10 mm² (V230 1N)

TOTAL BAKING CAPACITY

Tray (600x400)mm
Pizza diameter 350mm

2
4

Packed hood sizes:
Height
Depth
Width
Weight

180 mm
950 mm
1060 mm
(14+7) kg

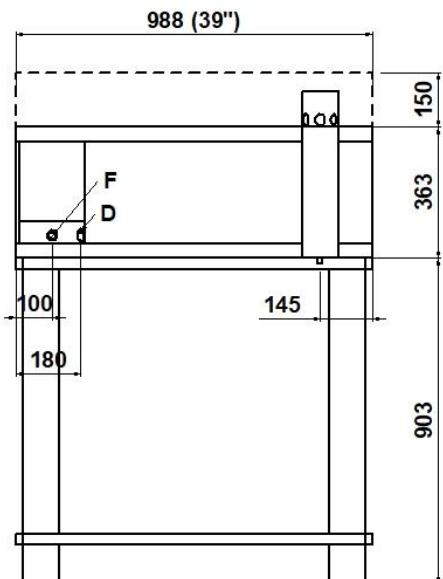
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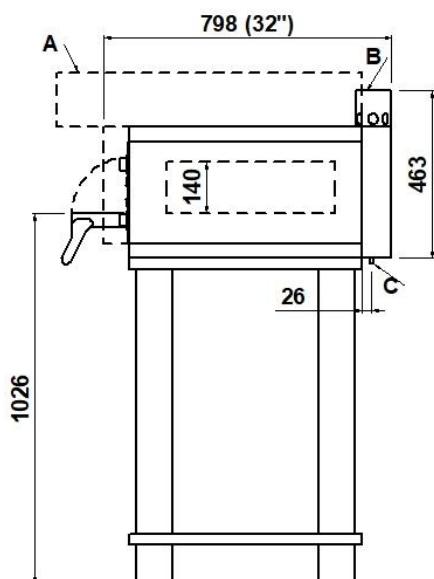
iD-M 72.42

(assembled with stand height 900mm)

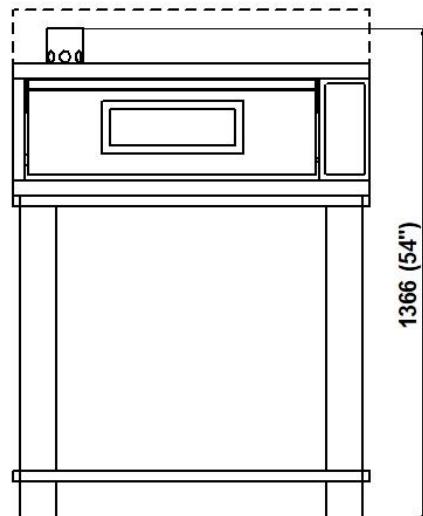
REAR VIEW



RIGHT VIEW



FRONT VIEW



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	Packed oven sizes:	
External depth	798 mm	Height	410 mm
External width	988 mm	Depth	850 mm
Weight	80 kg	Width	1025 mm
		Weight	(80+21) kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	1	Packed hood sizes:	
Pizza diameter 350mm	2	Height	180 mm

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)	

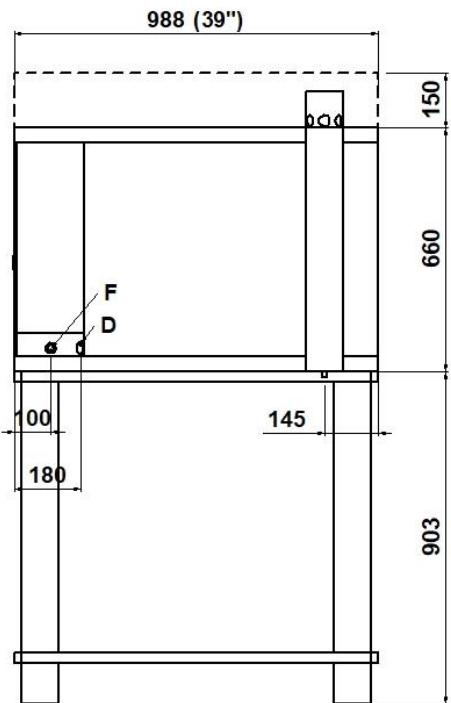
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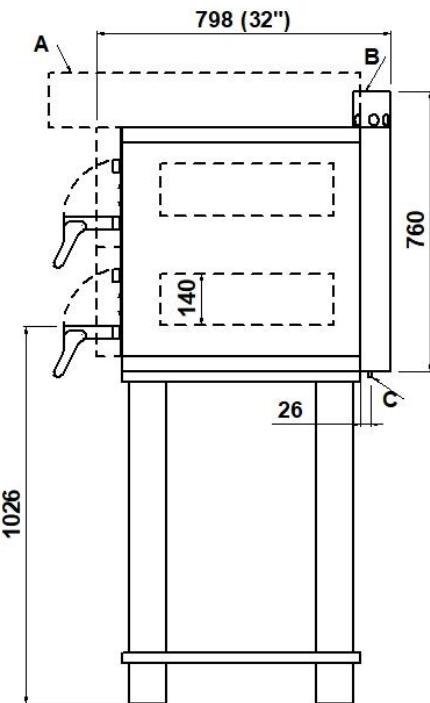
iD-D 72.42

(assembled with stand height 900mm)

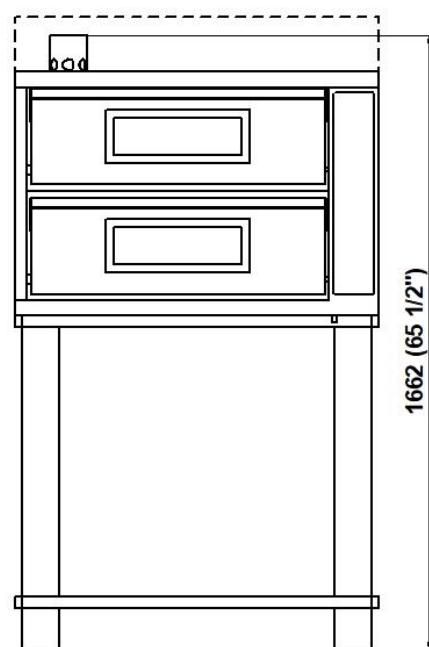
REAR VIEW



RIGHT VIEW



FRONT VIEW



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	Packed oven sizes:	
External depth	798 mm	Max height	710 mm
External width	988 mm	Max depth	850 mm
Weight	130 kg	Max width	1025 mm

SHIPPING INFORMATION

Packed hood sizes:	
2	Height 180 mm
4	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 mm² (V400 3N)
 4x6 mm² (V230 3)
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