iDeck | iD 72/72

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. 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 842°F (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	5 1/2"
Internal depth	28 1/3"
Internal width	28 1/3"
Baking surface	5,38 ft^2

STANDARD EQUIPMENT

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

ACCESSORIES

- Stand height 23 1/2", 27 1/2", 35 1/2"
- 4 wheels kit
- Additional trayholder slides
- Stand with trayholder slides and castors height 39 5/8"
- Stacking kit
- Hood

TOP VIEW

iD 72/72 M

(assembled with stand height 39 5/8”)

NOTE: The dimensions indicated in the views are in inches. 10ft cable supplied (3ph version only).

A	B	C	D
Ø 5 7/8” hood steam collector	Ø INT. 6 1/4” steam exhaust	Ø 1/2” condensate exhaust	M6 equipotential screw
F fairleads			

EXTERNAL DIMENSIONS

External height	18 1/4” (463mm)
External depth	45 1/2” (1152mm)
External width	39” (988mm)
Weigth	232lb (105kg)

TOTAL BAKING CAPACITY

Tray 26”x18” (600x400)mm	1
Pizza diameter 14”	4
Pizza diameter 18”	1

SHIPPING INFORMATION

Packed oven sizes:

Max height	21 21/32” (550mm)
Max depth	46 1/2” (1180mm)
Max width	41 3/4” (1060mm)
Weight	329lb (149kg)

Packed hood sizes:

Height	8 9/32” (210mm)
Depth	53 5/32” (1350mm)
Width	42 29/32” (1090mm)
Weight	47lb (21kg)

FEEDING AND POWER

Standard feeding
A.C. V208 3ph
Feeding on request
A.C. V208 1ph

Frequency	60Hz
Max power	6kW
*Average power cons	3kWh

Ampère max
17A (V208 3ph)
29A (V208 1ph)
Connecting cable
10AWG/DECK (V208 3ph)
8AWG/DECK (V208 1ph)

*** 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 72/72 D

(assembled with stand height 39 5/8”)

NOTE: The dimensions indicated in the views are in inches. 10ft cable supplied (3ph version only).

A	B	C	D
Ø 5 7/8” hood steam collector	Ø INT. 6 1/4” steam exhaust	Ø 1/2” condensate exhaust	M6 equipotential screw
F			
fairleads			

EXTERNAL DIMENSIONS

External height	30” (760mm)
External depth	45 1/2” (1152mm)
External width	39” (988mm)
Weigth	386lb (175kg)

TOTAL BAKING CAPACITY

Tray 26”x18” (600x400)mm	2
Pizza diameter 14”	8
Pizza diameter 18”	2

SHIPPING INFORMATION

Packed oven sizes:

Max height	33 1/2” (850mm)
Max depth	46 1/2” (1180mm)
Max width	41” 3/4 (1060mm)
Weight	503lb (228kg)

Packed hood sizes:

Height	8 9/32” (210mm)
Depth	53 5/32” (1350mm)
Width	42 29/32” (1090mm)
Weight	47lb (21kg)

FEEDING AND POWER

Standard feeding
A.C. V208 3ph
Feeding on request
A.C. V208 1ph

Frequency	60Hz
Max power	12kW
*Average power cons	6kWh

Ampère max
34A (V208 3ph)
58A (V208 1ph)
Connecting cable
8AWG/DECK (V208 3ph)
6AWG/DECK (V208 1ph)

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