

 **MORETTI
FORNI**



we CARE 

% top **8 30**  

temp/time **8 33**

3 45  

set

8 50  

% deck

 

iDeck



8.50
% deck

LIGHT
TIMER

START
STOP

iDeck

MORETTI
FORNIA

iDeck
MORETTI
FORNIA

8.80
% top

temp/time
8.20

The essential **deck oven.**

Rational and intuitive. Excellent **performance** with maximum **simplicity**.

iDeck
range



iDeck electronic

Internal chamber dimensions (6 models available):

- 61x66xH14 cm**
- 66x105xH14 cm**
- 72x42xH14 cm**
- 72x72xH14 cm**
- 105x66xH14 cm**
- 105x105xH14 cm**

Power supply:

Electric





iDeck

MORETTI
A FORME



iDeck

MORETTI
FORTE

CONSTRUCTION QUALITY

Perfect heat distribution

Built with a stainless-steel body and core, designed for **maximum durability** and **reliability**.

The separate **ceiling and deck heating elements**, along with a **special-treated refractory stone**, ensure perfect baking uniformity.

Exceptional results, every time!

SIMPLIFIED MANAGEMENT

Ergonomics and compactness

Designed to integrate easily into any work environment, with doors featuring **smooth opening and closing mechanisms**. Internal lighting is housed in a protective compartment, ensuring excellent **product visibility**.

High performance and **maximum functionality** with every use.



**MORETTI
FORNI**



WiFi
% top
875
temp/time
838
340
set
815
% deck
start
stop

iDeck

WiFi
% top
860
temp/time
838
270
set
840
% deck
start
stop

iDeck



iDeck

MORETTI
FORNI







6250

iDeck

The essential deck oven

 **MORETTI
FORNI**
The SmartBaking Company®

Moretti Forni S.p.A.

Via A.Meucci, 4 | 61037 Mondolfo (PU) - Italy
Tel. +39 0721 96161 | info@morettiforni.com

morettiforni.com