



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" mm
Internal depth	26"
Internal width	41 1/2"
Baking surface	7,5 ft 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. The maximum temperature of the baking chamber is 450°C (842°F).



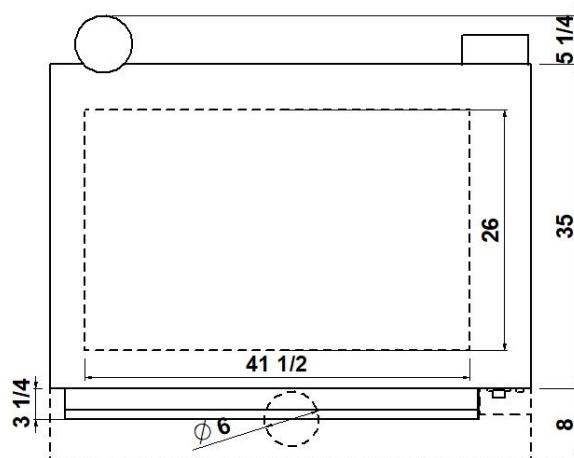
STANDARD EQUIPMENT

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

ACCESSORIES

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

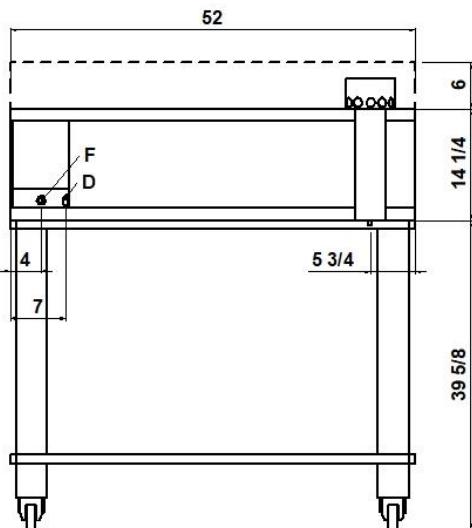
TOP VIEW



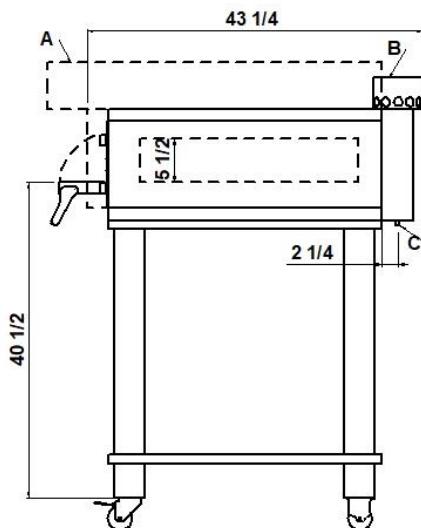
iD 105/65 M

(assembled with stand height 39 5/8")

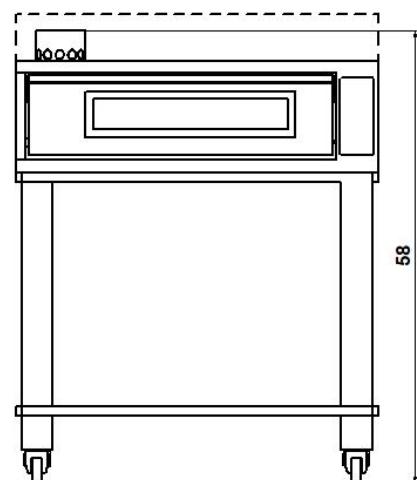
REAR VIEW



RIGHT VIEW



FRONT VIEW



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

A
 $\varnothing 5\frac{7}{8}$ "
 hood steam collector

B
 \varnothing INT. $6\frac{1}{4}$ "
 steam exhaust

C
 $\varnothing 1/2$ "
 condensate exhaust

D
 M6
 equipotential screw

F
 fairleads
EXTERNAL DIMENSIONS
 External height 18 1/4" (463mm)
 External depth 43 1/4" (1095mm)
 External width 52" (1320mm)
 Weight 272lb (123kg)
SHIPPING INFORMATION
 Packed oven sizes:
 Max height 21 21/32" (550mm)
 Max depth 44 29/32" (1140mm)
 Max width 55 1/8" (1400mm)
 Weight 386lb (175kg)
FEEDING AND POWER
 Standard feeding
 A.C. V208 3ph
 Feeding on request
 A.C. V208 1ph
 Frequency 60Hz
 Max power 8,2kW
 *Average power cons 4,1kWh
 Ampère max
 23A (V208 3ph)
 39A (V208 1ph)
 Connecting cable
 10AWG (V208 3ph)
 8AWG (V208 1ph)
TOTAL BAKING CAPACITY
 Tray 26"x18" (600x400)mm
 Pizza diameter 14"
 Pizza diameter 18"

 Packed hood sizes:
 Height 8 9/32" 210 mm
 Depth 55 29/32" 1420 mm
 Width 50 13/16" 1290 mm
 Weight 56lb (25) kg

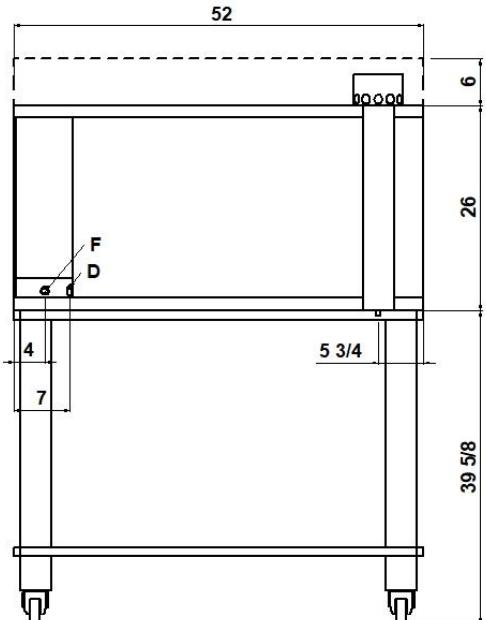
* This value is subject to variation according to the way in which the equipment is used

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

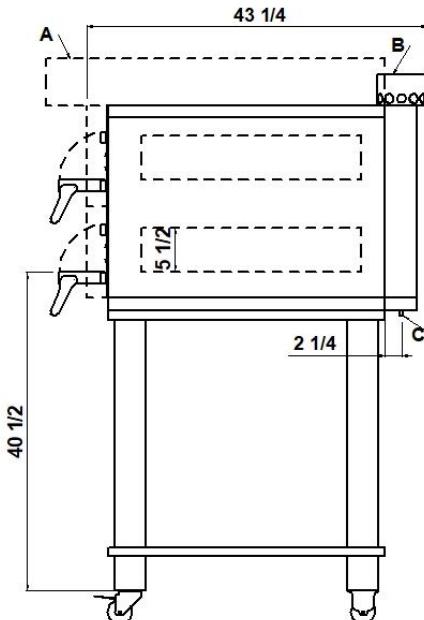
iD 105/65 D

(assembled with stand height 39 5/8")

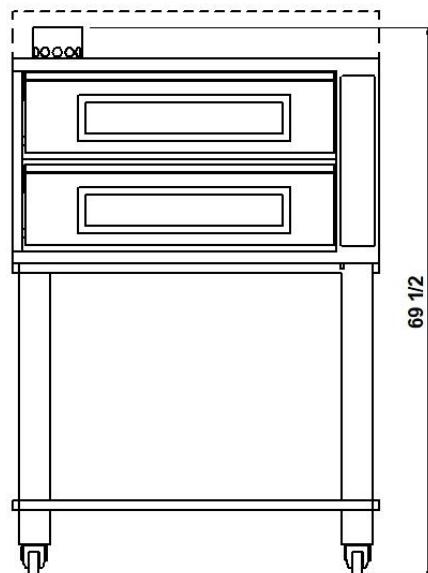
REAR VIEW



RIGHT VIEW



FRONT VIEW



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

A
Ø 5 7/8"
hood steam collector

B
Ø INT. 6 1/4"
steam exhaust

C
Ø 1/2"
condensate exhaust

D
M6
equipotential screw

F
fairleads

EXTERNAL DIMENSIONS

External height	30" (760mm)	Packed oven sizes:
External depth	43 1/4" (1095mm)	Max height 33 1/2" (850mm)
External width	52" (1320mm)	Max depth 44 29/32" (1140mm)
Weight	441lb (208kg)	Max width 55 1/8" (1400mm)
		Weight 585lb (273kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	4	Packed hood sizes:
Pizza diameter 14"	12	Height 8 9/32" 210 mm
Pizza diameter 18"	4	Depth 55 29/32" 1420 mm
		Width 50 13/16" 1290 mm
		Weight 56lb (25) kg

FEEDING AND POWER

Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	16,3kW
*Average power cons	8,2kWh
Ampère max	
45A (V208 3ph)	
78A (V208 1ph)	
Connecting cable	
6AWG (V208 3ph)	
6AWG (V208 1ph)	

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