



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 ft² |

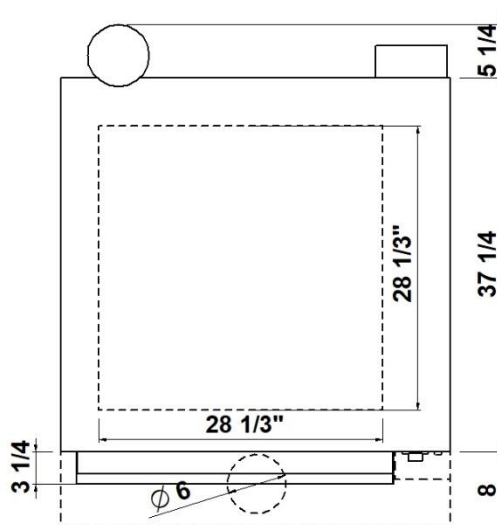
STANDARD EQUIPMENT

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

ACCESSORIES

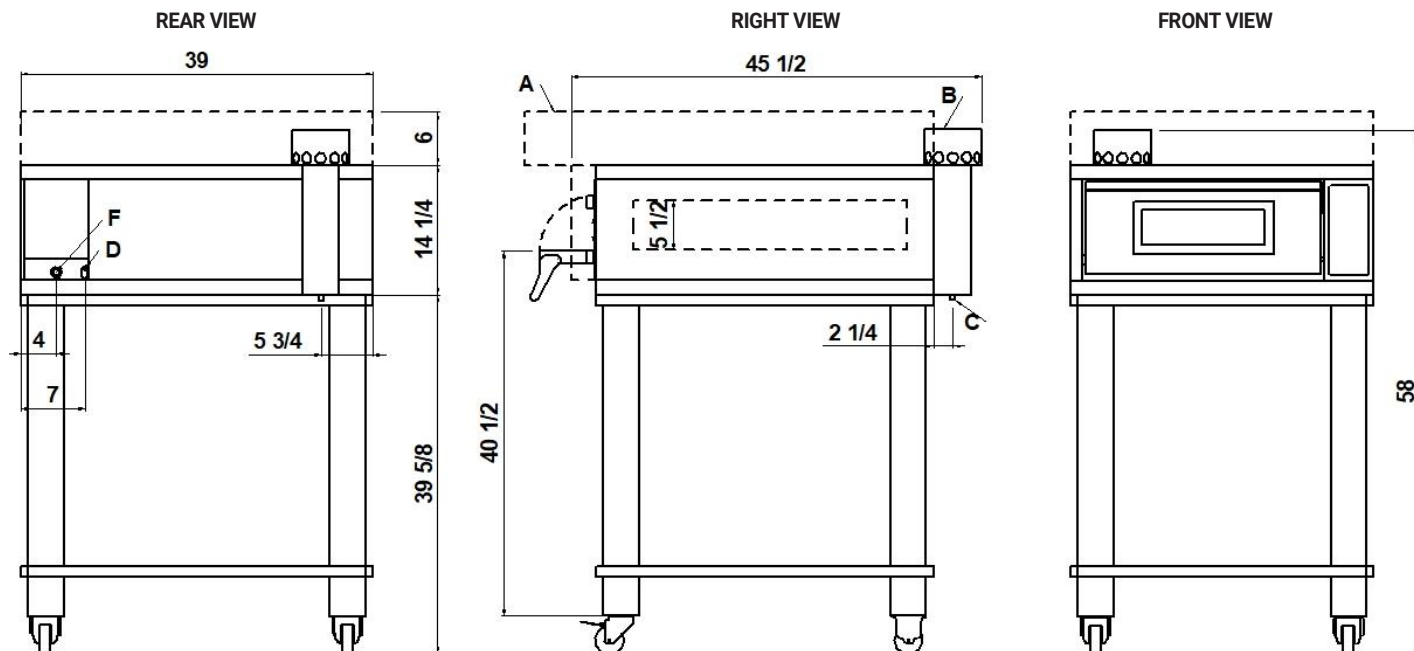
- Stand height 23 1/2", 27 1/2", 35 1/2" mm
- 4 wheels kit
- Additional trayholder slides
- Stand with trayholder slides and castors height 39 5/8"
- Stacking kit
- Hood

TOP VIEW



iD 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 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 | 18 1/4" (463mm) |
| External depth | 45 1/2" (1152mm) |
| External width | 39" (988mm) |
| Weight | 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" 210 mm |
| Depth | 53 5/32" 1350 mm |
| Width | 42 29/32" 1090 mm |
| Weight | 47lb (21) kg |

FEEDING AND POWER

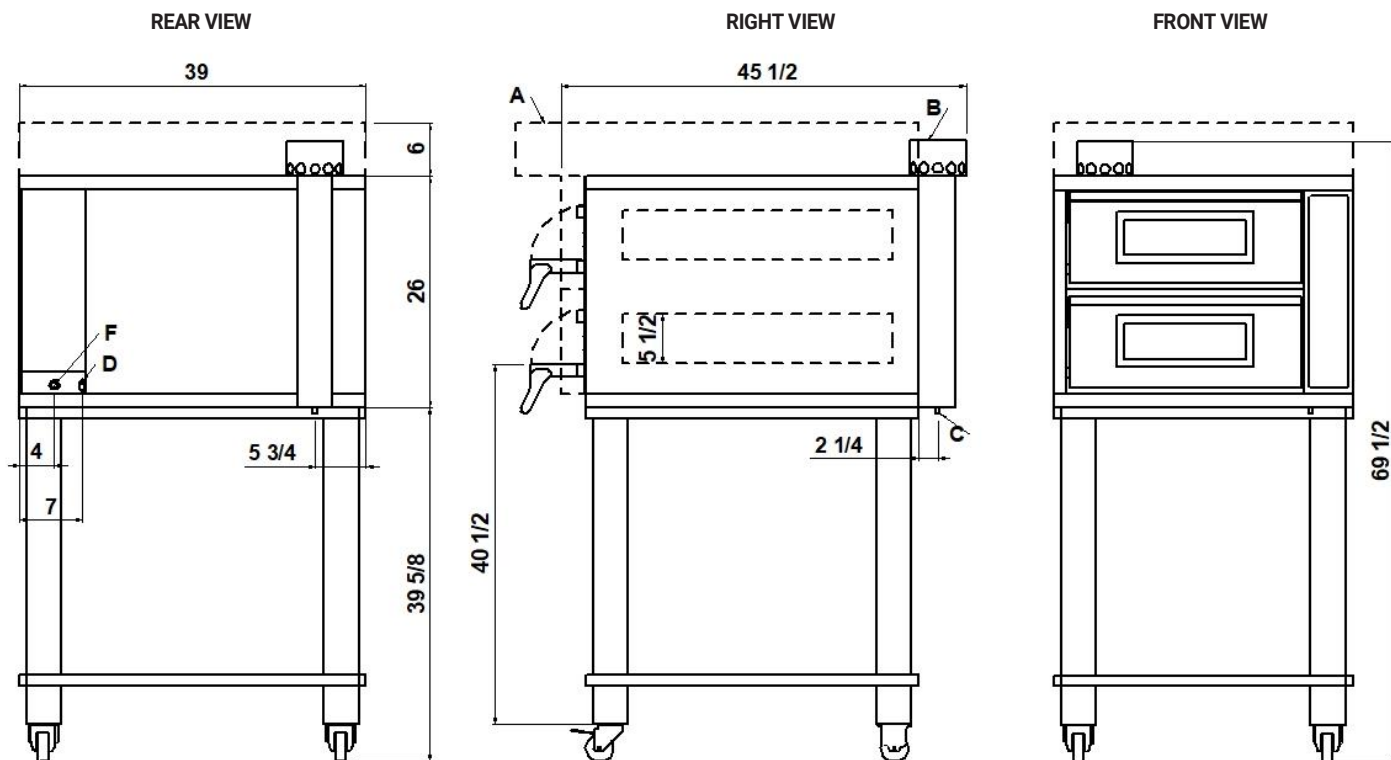
| | |
|-----------------------|------|
| Standard feeding | |
| A.C. V208 3ph | |
| Feeding on request | |
| A.C. V208 1ph | |
| Frequency | 60Hz |
| Max power | 6kW |
| *Average power cons | 3kWh |
| Ampère max | |
| 17A (V208 3ph) | |
| 29A (V208 1ph) | |
| Connecting cable | |
| 10AWG/DECK (V208 3ph) | |
| 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 Ø 5 7/8" hood steam collector | B Ø INT. 6 1/4" steam exhaust | C Ø 1 1/2" condensate exhaust | D M6 equipotential screw |
| F fairleads | | | |

EXTERNAL DIMENSIONS

| | |
|-----------------|------------------|
| External height | 30" (760mm) |
| External depth | 45 1/2" (1152mm) |
| External width | 39" (988mm) |
| Weight | 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" 210 mm |
| Depth | 53 5/32" 1350 mm |
| Width | 42 29/32" 1090 mm |
| Weight | 47lb (21) kg |

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 | |
| 6AWG/DECK (V208 3ph) | |
| 6AWG/DECK (V208 1ph) | |

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

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