

ELECTRIC PIZZA DECK OVENS



MADE IN ITALY



iDeck

MORETTI FORNI



ID-M 105.65
ID-M 105.105



ID-D 105.65
ID-D 105.105



ID-M 60.60



ID-D 60.60

ELECTRIC PIZZA DECK OVENS



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- Ideal for pizza shops, bakeries and restaurants
- External structure made in stainless steel (front) and pre painted metal sheet (back and sides)
- Doors in stainless steel, with hinge at the bottom and tempered glass.
- Baking surface in refractory bricks (removable)
- Decks internal material in aluminized steel (upper and sides)
- Thermal insulation with mineral wool.
- Armored heating element.
- Halogen lighting
- 840F max operating temperature
- Open frame with caster not included.
- Optional: Hoods, stacking kits, proofer cabinet.
- Single decks (ID-M 60.60 and ID-M 105.65) available also as decks only
- Ovens provided without cord.

Optional:



Hood



Stacking Kit



Proofer Cabinet

SPECIFICATIONS						
	ID-M 60.60	ID-D 60.60	ID-M 105.65	ID-D 105.65	ID-M 105.105	ID-D 105.105
Decks Quantity	1	2	1	2	1	2
Internal Decks Dimensions (WxD) inches	24.17x26	24.17x26	41.57x26	41.57x26	41.57x41.57	41.57x41.57
12" Pizza Capacity	4 per deck	4 per deck	6 per deck	6 per deck	9 per deck	9 per deck
18" Pizza Capacity	1 per deck	1 per deck	2 per deck	2 per deck	4 per deck	4 per deck
60x40cm Tray Capacity	1 per deck	1 per deck	2 per deck	2 per deck	4 per deck	4 per deck
Oven Voltage	220V/60-50Hz/3-1ph	220V/60-50Hz/3-1ph	220V/60-50Hz/3-1ph (Single phase need a RMOR063 converter kit, optional)	220V/60-50Hz/3ph	220V/60-50Hz/3ph	220V/60-50Hz/3ph
Amps (1ph)	22	42	42	n/a	n/a	n/a
Amps (3ph)	12	25	24	48	33	68
External Dimension (Decks Only) WxDxH in.	33.5x39x14.30	33.5x39x26	52x43.6x14.30	52x43.6x26	52x59.3x14.30	52x59.3x26
Net Weight Lbs.	177	294	271	441	362	622
Proofer cabinet	L 60.60/100	L 60.60/100	L 105.65/100	L 105.65/100	L 105.105/100	L 105.105/100
Proofer cabinet Voltage	220V/60-50Hz/1ph	220V/60-50Hz/1ph	220V/60-50Hz/1ph	220V/60-50Hz/1ph	220V/60-50Hz/1ph	220V/60-50Hz/1ph