



## 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" mm
Internal depth	26"
Internal width	41 1/2"
Baking surface	7,5 ft <sup>2</sup>

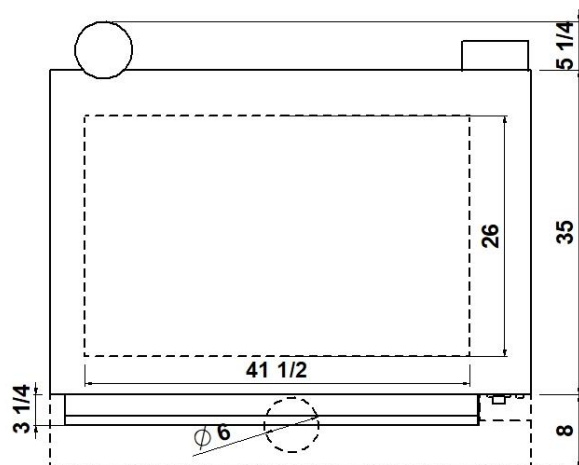
### STANDARD EQUIPMENT

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

### ACCESSORIES

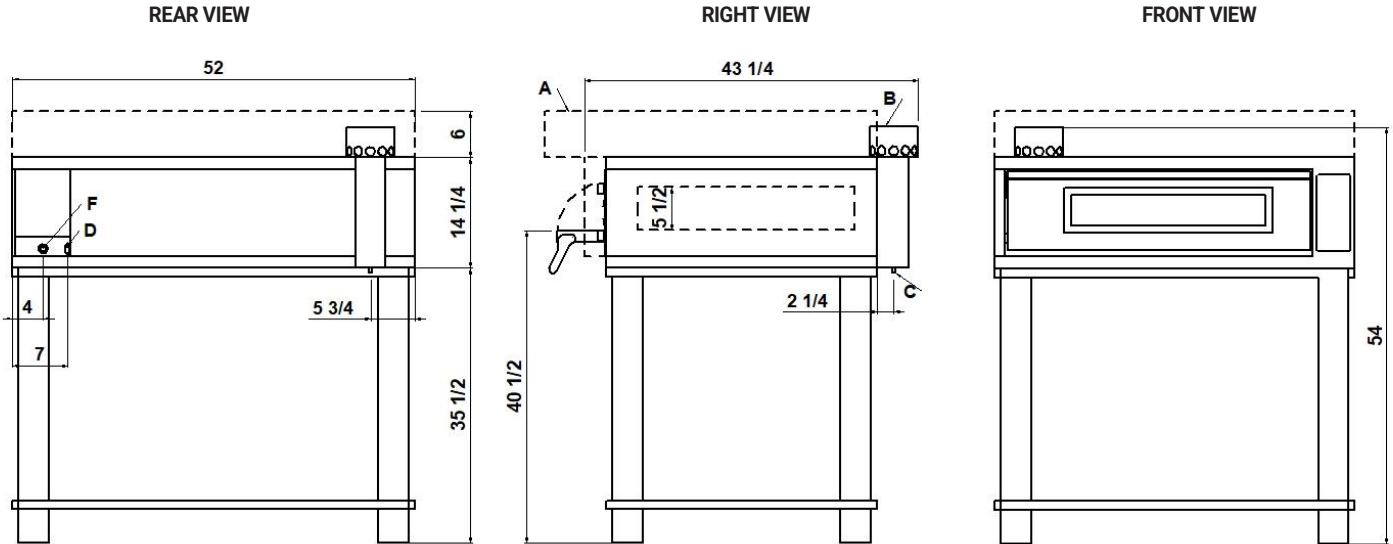
- Stand height 23 1/2", 35 1/2" mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### TOP VIEW



**iD 105/65 M**

(assembled with stand height 35 1/2")



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

<b>A</b> Ø 5 7/8" hood steam collector	<b>B</b> Ø INT. 6 1/4" steam exhaust	<b>C</b> Ø 1/2" condensate exhaust	<b>D</b> M6 equipotential screw
<b>F</b> 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	22" (550mm)
Max depth	45" (1110mm)
Max width	59" (1500mm)
Weight	320lb (144kg)

**FEEDING AND POWER**

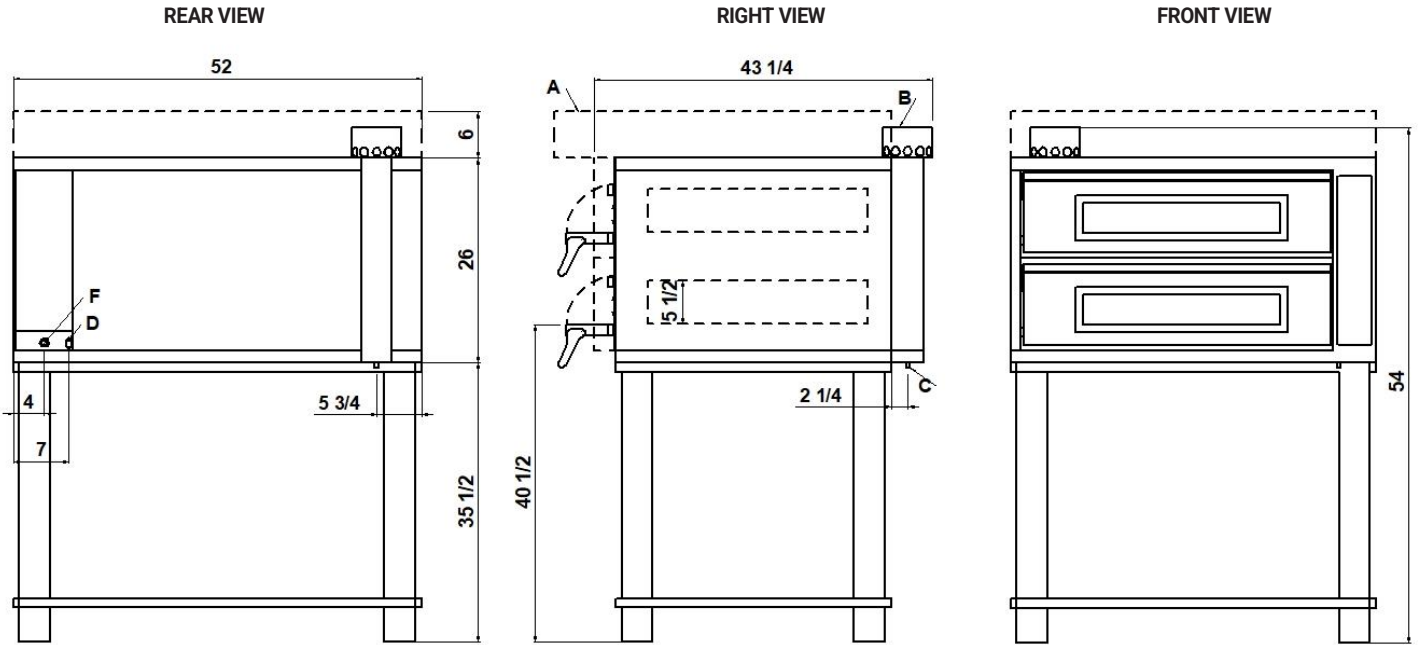
Standard feeding	
A.C. V208 3ph	
Feeding on request	
A.C. V208 1ph	
Frequency	60Hz
Max power	8,2kW
*Average power cons	4,1kWh
Ampère max	
23A (V208 3ph)	
39A (V208 1ph)	
Connecting cable for each chamber	
10AWG (V208 3ph)	
8AWG (V208 1ph)	

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	2
Pizza diameter 14"	6
Pizza diameter 18"	2

\* 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 35 1/2")



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

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

**EXTERNAL DIMENSIONS**

External height	30" (760mm)
External depth	43 1/4" (1095mm)
External width	52" (1320mm)
Weight	441lb (200kg)

**SHIPPING INFORMATION**

Packed oven sizes:	
Max height	35" (870mm)
Max depth	45" (1110mm)
Max width	59" (1500mm)
Weight	492lb (223kg)

**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 for each chamber	6AWG (V208 3ph) 6AWG (V208 1ph)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	4
Pizza diameter 14"	12
Pizza diameter 18"	4

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