





# 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, while the prover is a stainless steel cabinet equipped with a heating thermostat. The prover can reach the maximum temperature of 65°C(149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).

CEFFI

### **FUNCTIONING**

- Heating by armoured heating elements
- Electronic power management with independent adjustment of ceiling and floor (Dual-Power Technology™)
- Maximum temperature reached 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
 140 mm

 Internal depth
 1056 mm

 Internal width
 1056 mm

 Baking surface
 1,15 m²

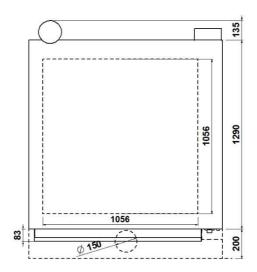
### **STANDARD EQUIPMENT**

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

## **ACCESSORIES**

- Prover on wheels height 1000 mm
- Stand height 600, 900 mm
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood

### **TOP VIEW**

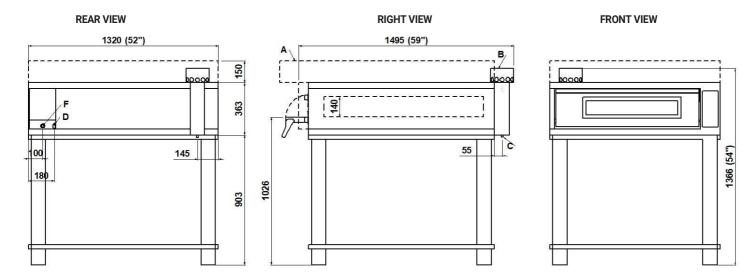






### iD-M 105.105

(assembled with stand height 900mm)



NOTE: The dimensions indicated in the views are in millimeters.

<b>A</b> Ø15 hood steam		<b>B</b> Ø INT. 157 steam exhaust	<b>C</b> Ø12 condensate exhaust	<b>D</b> M6 equipotential screw
F				
fairlea	ads			

#### **EXTERNAL DIMENSIONS** SHIPPING INFORMATION

External height	463 mm	Packed oven sizes:	
External depth	1495 mm	Height	550 mm
External width	1320 mm	Depth	1550 mm
Weight	164 kg	Width	1410 mm
_	_	Weight	(164+23) kg

### **TOTAL BAKING CAPACITY**

Tray (600x400)mm	4
Pizza diameter 300mm	9
Pizza diameter 450mm	4

## **FEEDING AND POWER**

Standard feeding A.C. V400 3N Feeding on request A.C. V230 3

Frequency 50/60 Hz Max power 11,6 kW \*Average power cons 5,8 kWh

Connecting cable

type H07RN-F 5x6mm<sup>2</sup> (V400 3N) 4x10mm<sup>2</sup> (V230 3)

Prover power supply (optional) A.C. V230 1N 50/60 Hz

Max power 1,5 kW 0.8 kWh \*Average power cons Conn. cable type H07RN-F 3x1,5mm<sup>2</sup>

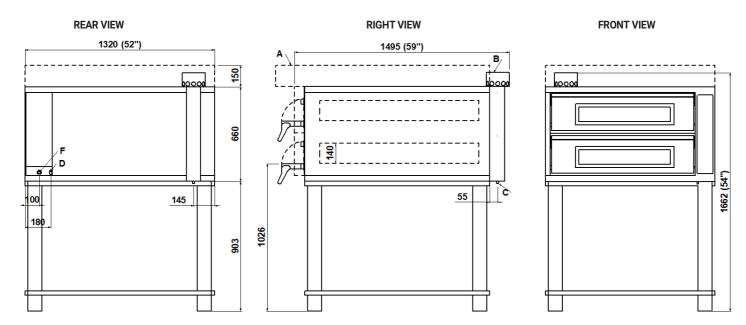
\* This value is subject to variation according to the way in which the equipment is used NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice





## iD-D 105.105

(assembled with stand height 900mm)



NOTE: The dimensions indicated in the views are in millimeters.

Α	В	С	D
Ø150	Ø INT. 157	Ø12	M6
hood steam collector	steam exhaust	condensate exhaust	equipotential screw
F			
fairleads			

## **EXTERNAL DIMENSIONS**

# **SHIPPING INFORMATION**

External height	760 mm	Packed oven sizes:	
External depth	1495 mm	Max height	910 mm
External width	1320 mm	Max depth	1550 mm
Weigth	282 kg	Max width	1410 mm
		Weight	(282+25) kg

### **TOTAL BAKING CAPACITY**

Tray (600x400)mm	8
Pizza diameter 300mm	18
Pizza diameter 450mm	8

# **FEEDING AND POWER**

Standard power supply A.C. V400 3N Optional power supply

A.C. V230 3

Frequency 50/60 Hz
Max power 23,1 kW
\*Average power cons 11,6 kWh

Connecting cable

type H07RN-F 5x10mm<sup>2</sup> (V400 3N) 4x16mm<sup>2</sup> (V230 3)

Prover power supply (optional)

A.C. V230 1N 50/60 Hz

Max power 1,5 kW \*Average power cons 0,8 kWh Conn. cable type H07RN-F 3x1,5mm²

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