



iDeck




iDeck
MORETTI FORNI

Forni per pizzeria a controllo elettronico
Pizza ovens with electronic control
Fours à pizza à contrôle électronique
Pizza Öfen mit elektronischer Steuerung

iDeck è l'entry level di Moretti Forni: una gamma di prodotti integrati, facili nell'utilizzo e caratterizzati da un ottimo rapporto qualità/prezzo. Forni statici dedicati alla pizza e capaci di raggiungere i 450°C, gli iDeck hanno il piano di cottura in refrattario e sono disponibili nelle versioni elettronica e elettromeccanica.

iDeck line is characterised by user-friendly integrated products, with an excellent quality / price ratio. iDeck is a conventional pizza oven that can reach up to 450°C, with a baking surface in refractory brick. Both digital and electromechanical versions are available.

iDeck ist das Einstiegsmodell von Moretti Forni: eine integrierte Produktpalette, die einfach zu bedienen sind und durch ein hervorragendes Preis- / Leistungsverhältnis ausgezeichnet. Statische Pizzaöfen können 450 °C erreichen. Die iDeck haben eine feuerfeste Herdplatte und sind in elektronischen und elektromechanischen Versionen erhältlich.

iDeck est le modèle d'entrée de gamme de Moretti Forni: une variété de produits intégrés, simples d'utilisation et caractérisés par un excellent rapport qualité / prix. Fours statiques dédiés à la pizza et capables d'atteindre 450°C, les iDecks disposent d'une table de cuisson réfractaire et sont disponibles en versions électronique et électromécanique.



Dual-Power™
Technology

Gestione separata delle potenze di cielo e platea
Separate ceiling and floor power control
Gestion séparée des puissances du ciel et du sol
Getrennte Steuerung für Ober-und Unterhitze

CE EAC

elettronici

pizza classica



iDeck
MORETTI
FORNI

**Una gamma completa di forni
da pizza per avviare il tuo business
in modo semplice e veloce**

Attrezzature intelligenti e integrate:
facili da utilizzare e con consumi ridotti

**A complete range of
pizza ovens to smartly
start your business**

Smart integrated equipments:
easy to use with low power consumption

**Eine komplette Produktpalette
von Pizzaöfen, mit denen
du Ihr Unternehmen schnell
und einfach starten kann**

Intelligenten und integrierten Ausrüstungen:
einfach zu bedienen und mit reduziertem Verbrauch

**Une gamme complète de fours
à pizza pour démarrer votre
entreprise de manière intelligente**

Des équipements intelligents et intégrés:
faciles à utiliser et à consommation réduite



elettronici

pizza in pala



La molla inserita nello sportello ne facilita l'apertura e la chiusura.

The spring inserted in the door facilitates its opening and closure.

Le ressort inséré dans la porte en facilite l'ouverture et la fermeture.

Die spezielle, in der Tür integrierte Feder erleichtert ihr Öffnen und Schließen.



Le resistenze più fitte garantiscono un'ottima uniformità di cottura.

The thicker heating elements guarantee an excellent uniformity of baking.

Les résistances plus serrées assurent une très bonne uniformité de cuisson.

Die dickeren Heizelemente garantieren eine exzellente Gleichmäßigkeit bei den Backergebnissen.



L'illuminazione interna è inserita in un vano per proteggerla da colpi e rotture.

The internal lighting is inserted in a compartment to protect it against crashes and breaks.

L'illumination interne est insérée dans un espace vide pour la protéger de coups et ruptures.

Die Innenbeleuchtung ist in einer Kammer der Seitenwand installiert, um sie vor Beschädigungen zu schützen.



Lo speciale trattamento del refrattario garantisce una perfetta uniformità di cottura.

The special refractory brick treatment allows a perfect even baking.

Le traitement spécial du réfractaire garantit une uniformité de cuisson exceptionnelle.

Der speziell sandgestrahlte Schamottsteinboden ermöglicht sowohl das Backen direkt auf dem Stein als auch eine perfekte Gleichmäßigkeit beim Backen.



Su richiesta: cappa, cappa canalizzata e aspirante, supporto con o senza portateglie, cella di lievitazione.

On demand: hood, canalized and extracting hood, stand with or without trayholders slides, prover.

À demande: hotte, hotte canalisée et aspirante, support avec ou sans glissières porte plateaux, étuve.

Optional: Haube, kanalisierte und dampfabzugshaube, Untergerüste mit oder ohne Backblechträgerschienen, Gärschränke.

focaccia



iDeck

MORETTI
FORNI

Disponibile anche nella versione elettromeccanica
Also available in electromechanical version
Auch in der elektromechanischen Version erhältlich
Disponibile aussi en version électromécanique



elettromeccanici

multifunzionalità multifunctionality

Bake&Pizza! È la proposta multifunzionale di Moretti Forni per produrre in un'unica soluzione pane, pasticceria e pizza, in uno spazio inferiore ad 1m². Bake&Pizza prevede la sovrapposizione del forno a convezione della serieF, ideale per pasticcerie, corner caldi e prodotti surgelati e di un forno statico elettromeccanico o a controllo elettronico della serie iDeck, per la cottura di pizza. Bake&Pizza: una postazione di cottura completa in uno spazio minimo!

Bake&Pizza! Is the multifunctional proposal by Moretti Forni to produce in a sole solution bread, pastry and pizza, in a space of less than 1sqm. Bake&Pizza enables to stack a serieF convection oven, ideal for bakeries, hot corners and frozen products on a static oven with electromechanical or electronic control of the iDeck range, ideal for pizza. Bake&Pizza: a complete baking corner in minimum space!

Bake&Pizza! C'est la proposition multifonctionnelle de Moretti Forni pour produire par une seule solution du pain, de la pâtisserie et de la pizza, dans une espace inférieure à 1m². Bake&Pizza permet la superposition du four à convection de la sérieF, idéal pour pâtisserie, points chauds et produits surgelés sur un four statique électromécanique ou à contrôle électronique de la série iDeck pour la cuisson de pizza. Bake&Pizza: un point de cuisson complet dans une espace minimale!

Bake&Pizza! Es ist die Multifunktionsvorschlag von Moretti Forni, um Brot, Konditorei und Pizza in einer einzigen Lösung zu backen, auf weniger als einem Quadratmeter. Bake&Pizza ermöglicht die Stapelung von einem Umluftofen der SerieF, ideeller für Bäckereien, Strassenverkauf und tiefgekühlte Produkte, auf einem statischen Ofen mit elektromechanischer oder elektronischer Steuerung der iDeck Palette, ideeller für Pizza. Bake&Pizza: eine komplette Backstellung in minimalem Platz!

serieF + iDeck

F A N B A K E

La cottura a convezione e statica combinate in meno di 1 m²

Both convection and conventional baking in less than 1 m²

Cuisson statique et à convection combinée en moins de 1 m²

Statisches und Konvektion-Backen in weniger als 1 m² kombiniert

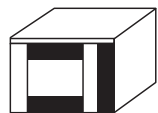


F45E / F50E

+

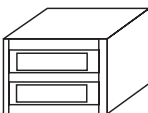


PM 60.60 / iD-M 60.60



F45E / F50E

+



PD 60.60 / iD-D 60.60

Composizioni possibili
Possible compositions
Compositions possibles
Mögliche Zusammensetzungen



F50E + iD-M 60.60 + cella con umidificatore
F50E + iD-M 60.60 + prover with humidifier
F50E + iD-M 60.60 + etuve avec umidificateur
F50E + iD-M 60.60 + Gärraum mit Befeuchter

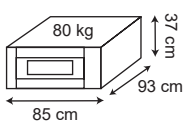
F50E + iD-M 60.60

60.60
72.72
65.105
105.65
105.105

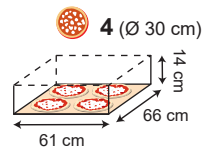
Deck

ID-M 60.60

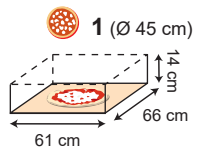
kW 4,2



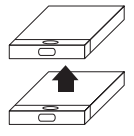
80 kg
85 cm x 93 cm x 37 cm



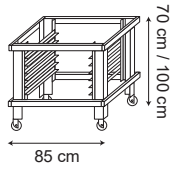
4 (Ø 30 cm)
61 cm x 66 cm x 14 cm



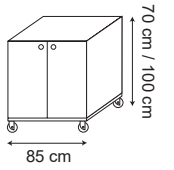
1 (Ø 45 cm)
61 cm x 66 cm x 14 cm



optionals



70 cm / 100 cm
85 cm

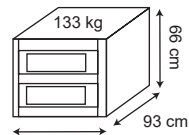


70 cm / 100 cm
85 cm

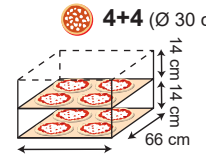
Deck

ID-D 60.60

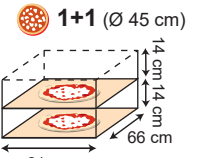
kW 8,4



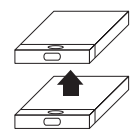
133 kg
85 cm x 93 cm x 66 cm



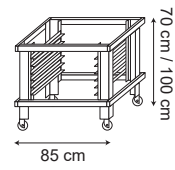
4+4 (Ø 30 cm)
61 cm x 66 cm x 14 cm x 14 cm



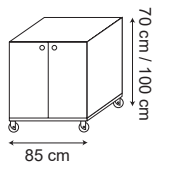
1+1 (Ø 45 cm)
61 cm x 66 cm x 14 cm x 14 cm



optionals



70 cm / 100 cm
85 cm

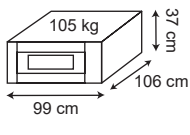


70 cm / 100 cm
85 cm

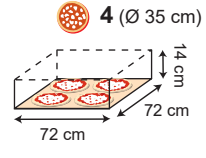
Deck

ID-M 72.72

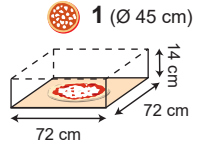
kW 6,0



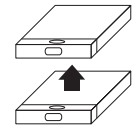
105 kg
99 cm x 106 cm x 37 cm



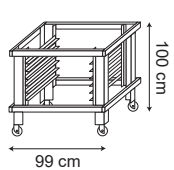
4 (Ø 35 cm)
72 cm x 72 cm x 14 cm



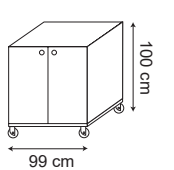
1 (Ø 45 cm)
72 cm x 72 cm x 14 cm



optionals



100 cm
99 cm

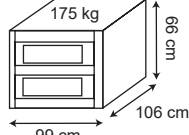


100 cm
99 cm

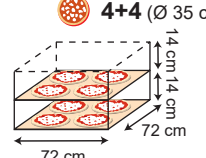
Deck

ID-D 72.72

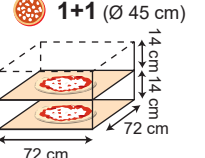
kW 12,0



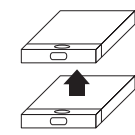
175 kg
99 cm x 106 cm x 66 cm



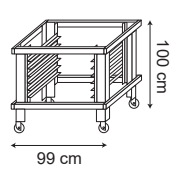
4+4 (Ø 35 cm)
72 cm x 72 cm x 14 cm x 14 cm



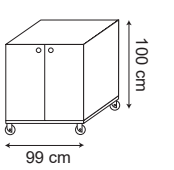
1+1 (Ø 45 cm)
72 cm x 72 cm x 14 cm x 14 cm



optionals



100 cm
99 cm

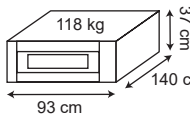


100 cm
99 cm

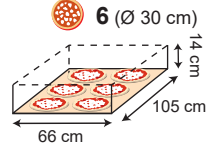
Deck

ID-M 65.105

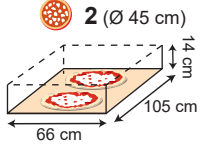
kW 7,7



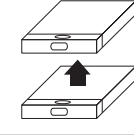
118 kg
93 cm x 140 cm x 37 cm



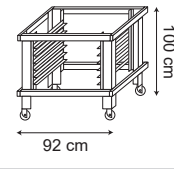
6 (Ø 30 cm)
66 cm x 105 cm x 14 cm



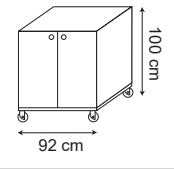
2 (Ø 45 cm)
66 cm x 105 cm x 14 cm



optionals



100 cm
92 cm

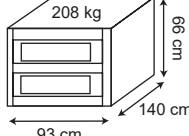


100 cm
92 cm

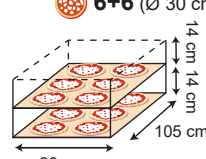
Deck

ID-D 65.105

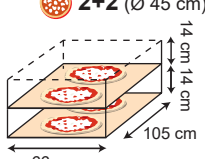
kW 15,4



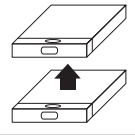
208 kg
93 cm x 140 cm x 66 cm



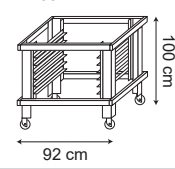
6+6 (Ø 30 cm)
66 cm x 105 cm x 14 cm x 14 cm



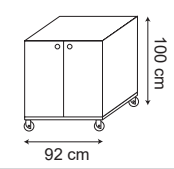
2+2 (Ø 45 cm)
66 cm x 105 cm x 14 cm x 14 cm



optionals



100 cm
92 cm

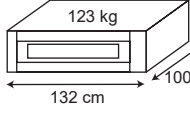


100 cm
92 cm

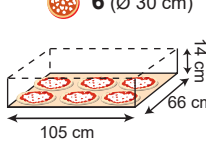
Deck

ID-M 105.65

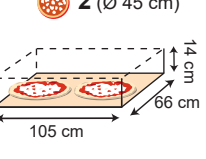
kW 8,2



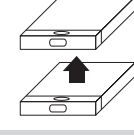
123 kg
132 cm x 100 cm x 37 cm



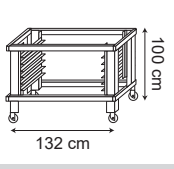
6 (Ø 30 cm)
105 cm x 66 cm x 14 cm



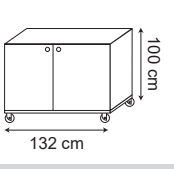
2 (Ø 45 cm)
105 cm x 66 cm x 14 cm



optionals



100 cm
132 cm

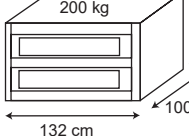


100 cm
132 cm

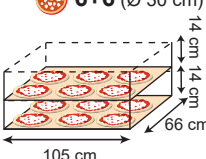
Deck

ID-D 105.65

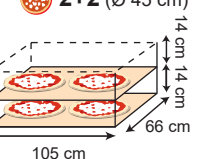
kW 16,3



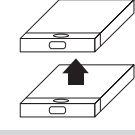
200 kg
132 cm x 100 cm x 66 cm



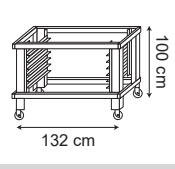
6+6 (Ø 30 cm)
105 cm x 66 cm x 14 cm x 14 cm



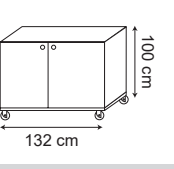
2+2 (Ø 45 cm)
105 cm x 66 cm x 14 cm x 14 cm



optionals



100 cm
132 cm

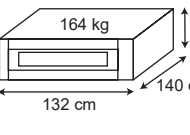


100 cm
132 cm

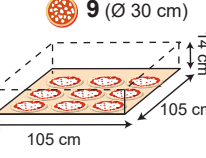
Deck

ID-M 105.105

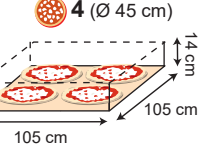
kW 11,6



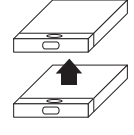
164 kg
132 cm x 140 cm x 37 cm



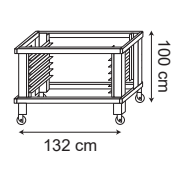
9 (Ø 30 cm)
105 cm x 105 cm x 14 cm



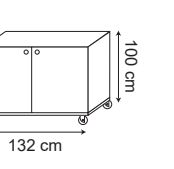
4 (Ø 45 cm)
105 cm x 105 cm x 14 cm



optionals



100 cm
132 cm

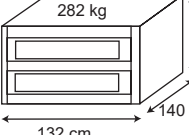


100 cm
132 cm

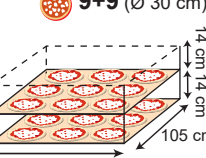
Deck

ID-D 105.105

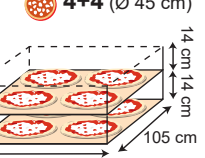
kW 23,1



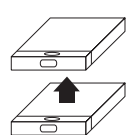
282 kg
132 cm x 140 cm x 66 cm



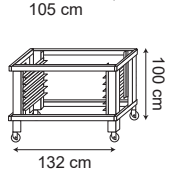
9+9 (Ø 30 cm)
105 cm x 105 cm x 14 cm x 14 cm



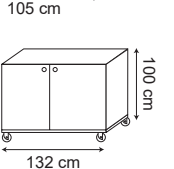
4+4 (Ø 45 cm)
105 cm x 105 cm x 14 cm x 14 cm



optionals



100 cm
132 cm



100 cm
132 cm



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