

Forni elettrici per pizzeria  
Electric pizza ovens  
Fours à pizza électriques  
Elektrische PizzaÖfen  
Hornos para pizza electricos

by



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O  
E  
D  
!



iDeck Pizza Program: un sistema innovativo progettato dai più grandi esperti del settore, costituito da una linea completa di prodotti integrati per la produzione di pizza.

iDeck Pizza Program: an innovative system conceived by the greatest experts of the sector, consisting of a complete range of integrated products for pizza making.

iDeck Pizza Program: un système innovant conçu par les plus grands experts du secteur, composé d'une gamme de produits intégrés pour la préparation de la pizza.

iDeck Pizza Program: ein innovatives System entworfen von den größten Fachexperten, bestehend aus einer kompletten Linie von integrierten Produkte für die Pizza Zubereitung.

iDeck Pizza Program: un sistema innovador proyectado por los más grandes expertos del sector, formado por una línea de elementos integrados para la producción de pizzas.

# iDeck



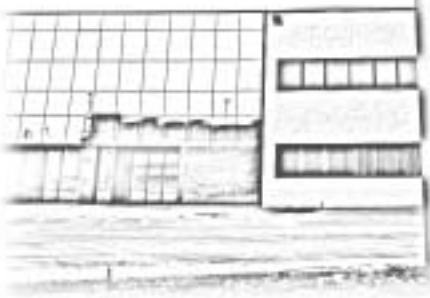
**Attrezzature professionali  
per pizzeria e bakery dal 1946**

*Professional equipment  
for pizzeria and bakery since 1946*

*Équipement professionnel  
pour pizzeria et bakery depuis 1946*

*Professionelle Ausrüstung  
für pizzeria und bakery vom 1946*

*Equipo profesional  
por pizzeria y bakery desde 1946*



60.60

65.105

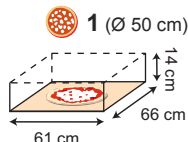
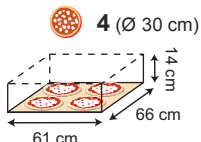
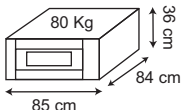
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105.105

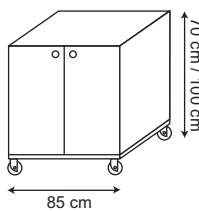
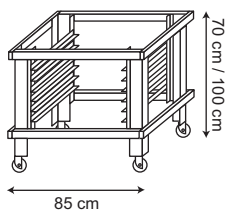
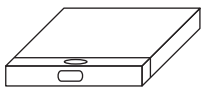
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PM 60.60

kW 4,2



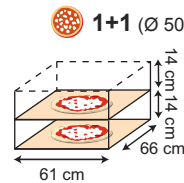
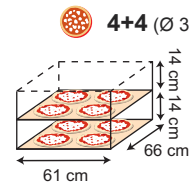
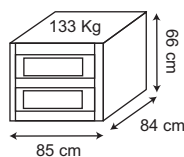
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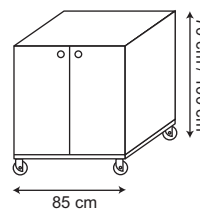
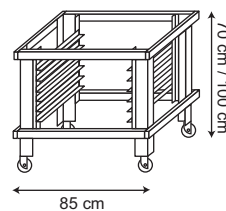
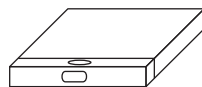
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PD 60.60

kW 8,4



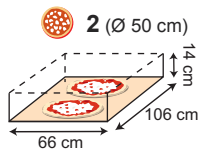
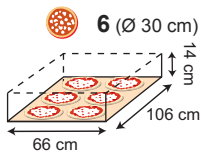
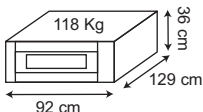
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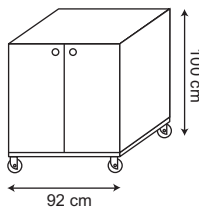
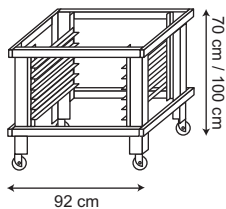
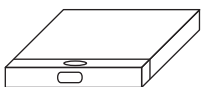
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PM 65.105

kW 7,7



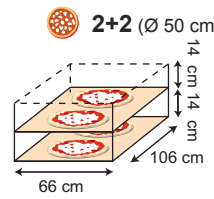
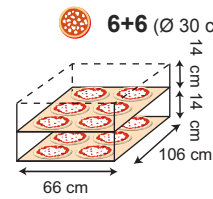
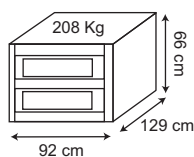
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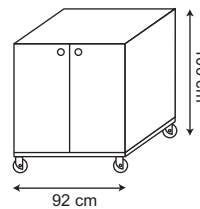
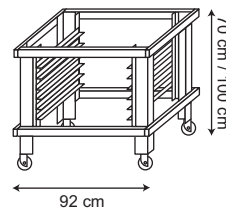
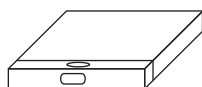
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PD 65.105

kW 15,4



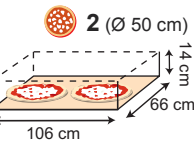
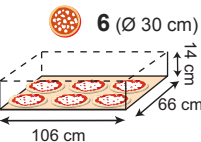
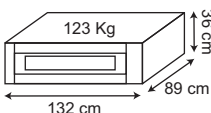
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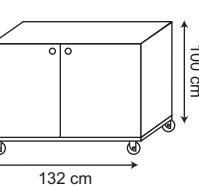
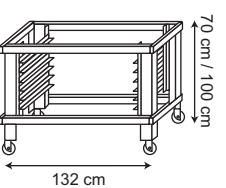
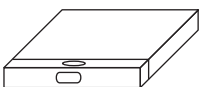
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PM 105.65

kW 8,2



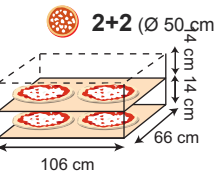
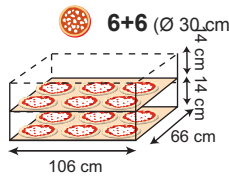
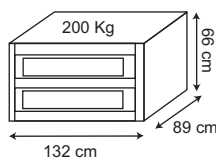
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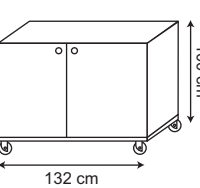
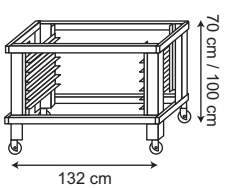
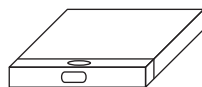
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PD 105.65

kW 16,3



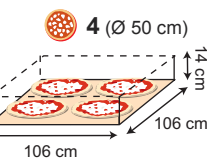
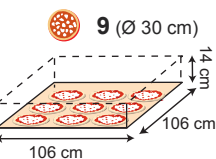
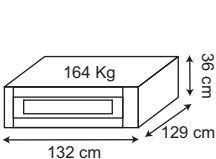
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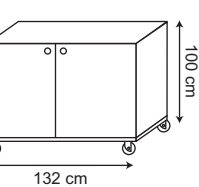
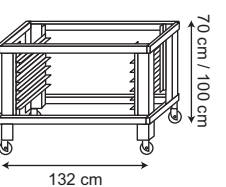
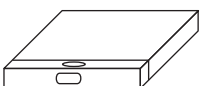
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PM 105.105

kW 11,6



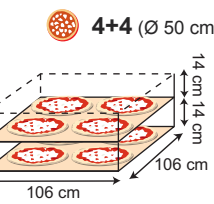
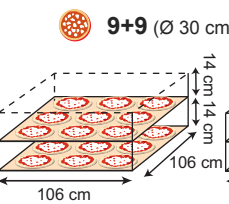
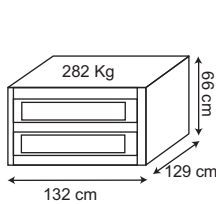
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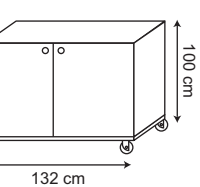
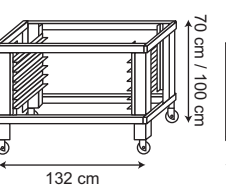
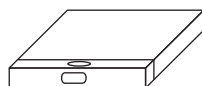
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PD 105.105

kW 23,1



Optionals:





**iDeck**  
Moretti Forni



#### La filosofia iDeck

*The iDeck philosophy*

*La philosophie iDeck*

*Die Philosophy von iDeck*

*La filosofía iDeck*

**“Upgrade Your Work!”**. Massimizza il tuo lavoro! È questo il concetto alla base di iDeck: una gamma di prodotti integrati intelligenti ma facili nell'utilizzo caratterizzati da un ottimo rapporto qualità/prezzo e da consumi contenuti. iDeck by Moretti Forni: più di 60 anni di esperienza nel tuo prossimo forno.

*“Upgrade Your Work!”*. This is the iDeck basic concept: a range of integrated and intelligent products but easy to use and with an excellent quality / price ratio and low consumptions. iDeck by Moretti Forni: more than 60 years experience in your next oven.

*“Upgrade Your Work!”*. Maximise ton travail! Ceci est le concept à la base de iDeck: une gamme de produits intégrés intelligents mais très faciles à utiliser, caractérisés par un excellent rapport qualité-prix et modeste consommation. iDeck by Moretti Forni: plus de 60 années d'expérience dans ton prochain four.

*“Upgrade Your Work!”*. Revolutionieren Sie Ihre Arbeit! Die Grundidee von iDeck ist eine Serie von intelligenten Produkten die sich gleichzeitig durch Benutzerfreundlichkeit, einer ausgezeichneten Qualität, einem vernünftigen Preis-Leistungs-Verhältnis und niedrigen Verbrauchswerten auszeichnen.

*“Upgrade Your Work!”*. ¡Aprovecha al máximo tu trabajo! Es este el concepto que está a la base de iDeck: una gama de productos integrados inteligentes pero fáciles de usar caracterizados por una excelente relación calidad/precio y un consumo reducido. iDeck by Moretti Forni: más de 60 años de experiencia en tu próximo horno.



**iDeck**  
Moretti Forni



**Ergonomia e Funzionalità**  
*Ergonomics and Functionality*  
*Ergonomie et Fonctionnalité*  
*Ergonomie und Funktionalität*  
*Ergonomía y Funcionalidad*

**Lo sportello della camera di cottura è provvisto di un mancorrente che ne facilita la presa. Il quadro comandi è stato concepito per rendere semplice ed immediata la gestione del forno.**

*The door of the baking chamber is equipped with a handle which facilitates the hold. The control board has been conceived to make the oven management easy and instant.*

*La porte de la chambre de cuisson est équipée par une poignée qui en facilite la prise en main. Le panneau de commande a été conçu pour une simple et immédiate gestion du four.*

*Die Tür der Backkammer ist mit einem ergonomischen Griff ausgestattet. Die Schalttafel ist so konzipiert, dass der Ofen leicht und unkompliziert bedient werden kann.*

*La puerta de la cámara de cocción está dotada de un asa que facilita su agarre. El panel de mandos ha sido diseñado para que la gestión del horno sea sencilla y inmediata.*

### Funzionamento più efficiente

More efficient operation  
Fonctionnement plus efficace  
Effizientere Funktionen  
Funcionamiento más eficiente



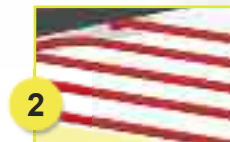
#### La molla inserita nello sportello ne facilita l'apertura e la chiusura.

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.  
El muelle insertado en la puerta facilita su abertura y su cierre.



#### 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.  
Las resistencias más numerosas garantizan una excelente uniformidad de cocción.



#### La temperatura massima di esercizio è 450°C.

The maximum operating temperature is 450°C.  
La température maxime de service est 450°C.  
Die maximale Arbeitstemperatur beträgt 450°C.  
La temperatura máxima de funcionamiento es de 450°C.



#### 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.  
La iluminación interior está insertada dentro de un alojamiento para protegerla de golpes.



### Ampia gamma di accessori

Wide accessories range

Vaste gamme d'accessoires

Große Auswahl an Sonderzubehör

Amplia gama de accesorios

**Su richiesta: cella di lievitazione, supporto con e senza portateglie, cappa di aspirazione\*.**

*On demand: prover, stand with and without trayholder slides, extraction hood\*.*

*À demande: étuve, support avec ou sans glissières porte plateaux, hotte d'aspiration\*.*

*Optional: Gärschränke, Untergestelle mit oder ohne Backblechträgerschienen, größere Haube\*.*

*Bajo petición: cámara de fermentación, soporte con y sin porta-fuente, campana extractora\*.*



\*disponible a breve • \*available in short time • \*disponible dans peu de temps\* • \*kurzfristig lieferbar • \*disponible en poco tiempo

### Versatilità incomparabile

Incomparable versatility

Adaptabilité inégalable

Unvergleichbare Vielseitigkeit

Versatilidad sin iguales



**I modelli 60.60 possono essere forniti in combinazione con il forno a convezione iBake: una postazione di cottura completa in meno di 1mq!**

*The models 60.60 can be supplied in combination with the convection oven iBake: a complete baking corner in less than 1sqm!*

*Les modèles 60.60 peuvent être fournis en combinaison avec le four à convection iBake: un complet coin de cuisson en moins de 1 metre carré!*

*Die Modelle 60.60 lassen sich ideal mit den Konvektionsöfen der Serie iBake zu einer kompletten "Backstation" auf weniger als einem Quadratmeter kombinieren!*

*Los modelos 60.60 pueden suministrarse en combinación con el horno de convección iBake: una posición de cocción completa en menos de 1m<sup>2</sup>!*

1 mq / 1 sqm



**ideck.it**

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 Para más detalles acerca de los productos ilustrados en este opúsculo, visita la página web: [www.ideck.it](http://www.ideck.it)

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