



## Electric convection and deck oven 2 baking elements composition

The composition serieF + iDeck consists of a deck oven combined with a convection one, available with proofer or stand. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet, equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C (150°F), and is equipped with humidifier. Installing this combo in your laboratory or in your kitchen restaurant, allows you to have both convection and conventional oven at the same time in the same space and test any kind of baking: cakes, croissants, brioches, buns, rolls, baguettes, "focacce", pizzas, roasts, vegetables and pies.

**Deck oven iDeck:** the baking surface is made of refractory stone, providing the perfect heat distribution over the whole surface, making this oven particularly suitable to bake pizza either directly or on tray. The temperature adjustment is electronic, with independent control of ceiling and floor heating elements. The oven door is hinged at the bottom with a tempered glass window to check the product during baking. The maximum temperature reachable is 450°C (840°F).

**Convection oven serieF: pastry, bakery and gastronomy.** The electronic interface for function management is easy to use, 100 customizable programs with the possibility to manage up to 9 baking phases, automatic steam valve, adjustable and programmable vaporization for humidity management. The ventilation system with alternated air rotation ensures the perfect heat distribution. The oven door is equipped with a double tempered glass, which can be opened to facilitate cleaning operations. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet, equipped with a heating thermostat and internal light. The proofer can reach the maximum temperature of 65°C (150°F), whereas the baking chamber's maximum temperature is 270°C (518°F).



### FUNCTIONING

- Heating by armored heating element
- Continuous temperature monitoring with thermocouples
- Maximum temperature reached: convection 270°C (518°F), static 450°C (840°F)
- Electronic management: convection element with PID power control (Proportional Integral Derivative) Adaptive-Power® Technology, static element with independent adjustment of ceiling and floor for power (Dual-Power Technology™)
- Ventilation system by alternating rotation centrifugal fan in stainless steel (only for convection)
- Vapour ducting using a motorized programmable valve (only for convection)

### CONVECTION ELEMENT CONSTRUCTION

- Structure and baking chamber in shaped stainless steel plate
- Stainless steel door with 2 tempered glasses, the internal glass type of athermic has an easy compass opening for cleaning
- Locking handle in thermoplastic material
- Trayholder in welded stainless steel plate, extractable for cleaning
- Nebulizer injection system in stainless steel for steam production
- Thermal insulation in rock wool

### STATIC ELEMENT 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, tempered crystal glass and door handle in stainless steel
- Baking surface in refractory brick
- Upper and lateral structure in aluminized sheet
- Thermal insulation in mineral wool

### CONVECTION ELEMENT INTERNAL DIMENSIONS

Internal depth	417 mm
Internal width	610 mm

### STATIC ELEMENT INTERNAL DIMENSIONS

Internal height	140 mm
Internal depth	660 mm
Internal width	614 mm
Baking surface	0,4 m <sup>2</sup>

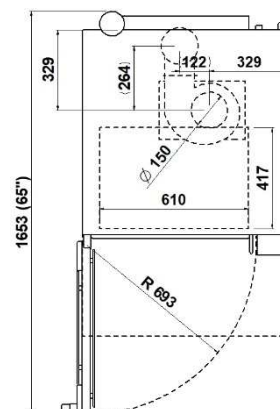
### STANDARD EQUIPMENT

- Color multilanguage display TFT 5" (only for convection element)
- 100 customized programs with the possibility to program up to 9 baking steps with preheating function (only for convection element)
- Weekly timer with the possibility to program two lightings and two power off every day with customized key "Hotkey" (only for convection element)
- Eco-Standby™ Technology for break and Power-Booster™ Technology for workload peaks (only for convection element)
- Setting steaming (only for convection element)
- Lighting with halogen lamps
- Independent maximum temperature safety devices

### ACCESSORIES

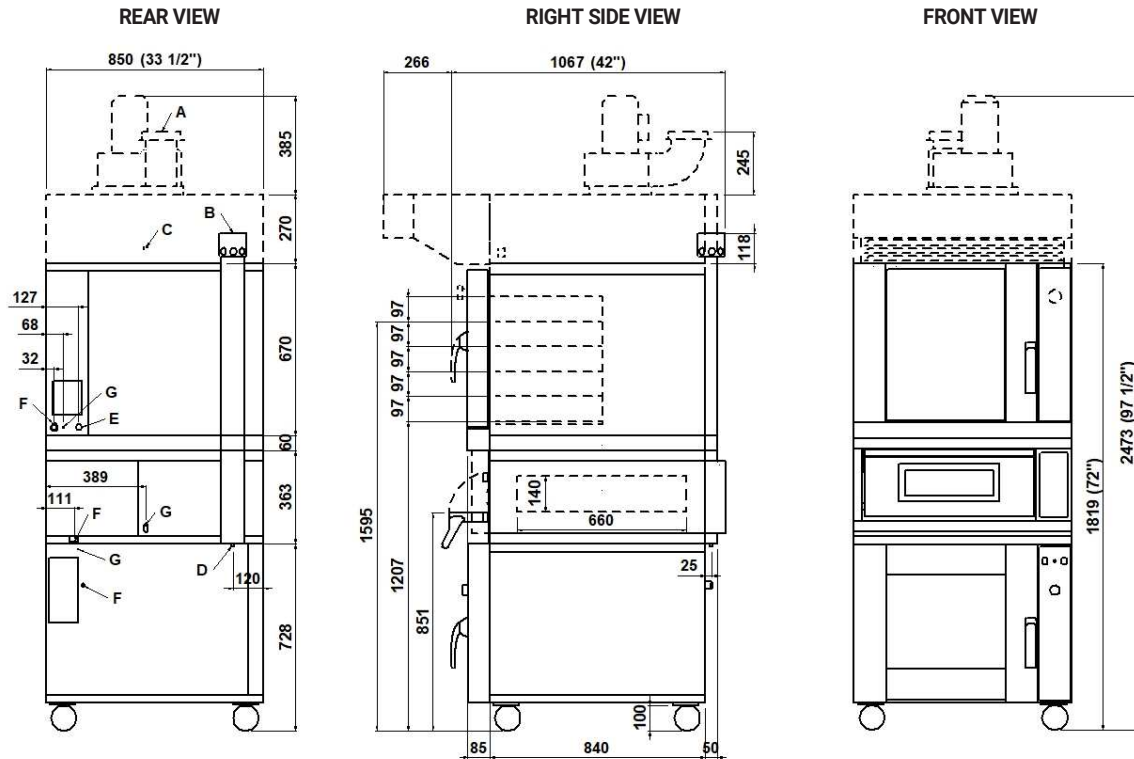
- Proofer on wheels height 700mm
- Proofer on wheels with humidifier height 600mm
- Glass proofer on wheels with humidifier height 730mm
- Stand on wheels, height 140, 380 and 500mm
- Stainless steel hood with tempered silk-screened glass logo BlackBar® Design
- Hood exhauster 500 m<sup>3</sup>/h
- Additional trayholder slides
- Water pressure regulator

### TOP VIEW



## F50E + iD60.60M (2 baking elements)

(assembled with prover 730mm)



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

<b>A</b> Ø152 hood steam exhaust	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø16 hood condensate exhaust	<b>D</b> Ø11 condensate exhaust
<b>E</b> 3/4" MALE water infeed	<b>F</b> fairleads	<b>G</b> M6 equipotential screw	

### EXTERNAL DIMENSION

External height	1121 mm
External depth	1065 mm
External width	850 mm
Weight	195 kg

### SHIPPING INFORMATION

Packed convection oven sizes:	
Height	850 mm
Depth	1055 mm
Width	920 mm
Weight	(105+15) kg

### FEEDING AND POWER

Standard feeding convection + static  
A.C. V400 3N  
Feeding on request  
A.C. V230 3, A.C. V230 1N  
Frequency 50Hz (60 Hz opz.)  
Max power 9,3 + 4,2 kW  
\*Av. power cons 3,1 + 2,1 kWh  
Connection cable  
type H07RN-F  
5x4mm<sup>2</sup> + 5x2,5mm<sup>2</sup> (V400 3N)  
4x6mm<sup>2</sup> + 4x4mm<sup>2</sup> (V230 3)  
3x10mm<sup>2</sup>+ 3x6mm<sup>2</sup> (V230 1N)  
Water pressure 1-1,5 bar  
Prover feeding  
A.C. V230 1N 50/60 Hz  
Max power 1 / 1,25 kW (hu. prover)  
\*Average power cons 0,7 kWh  
Conn. cable type H07RN-F 3x1,5mm<sup>2</sup>

### CONVECTION ELEM. CAPACITY

Tray (60x40)cm	5
Space between trayholders	97mm

### Packed static oven sizes:

Height	560 mm
Depth	1060 mm
Width	920 mm
Weight	(80+13) kg

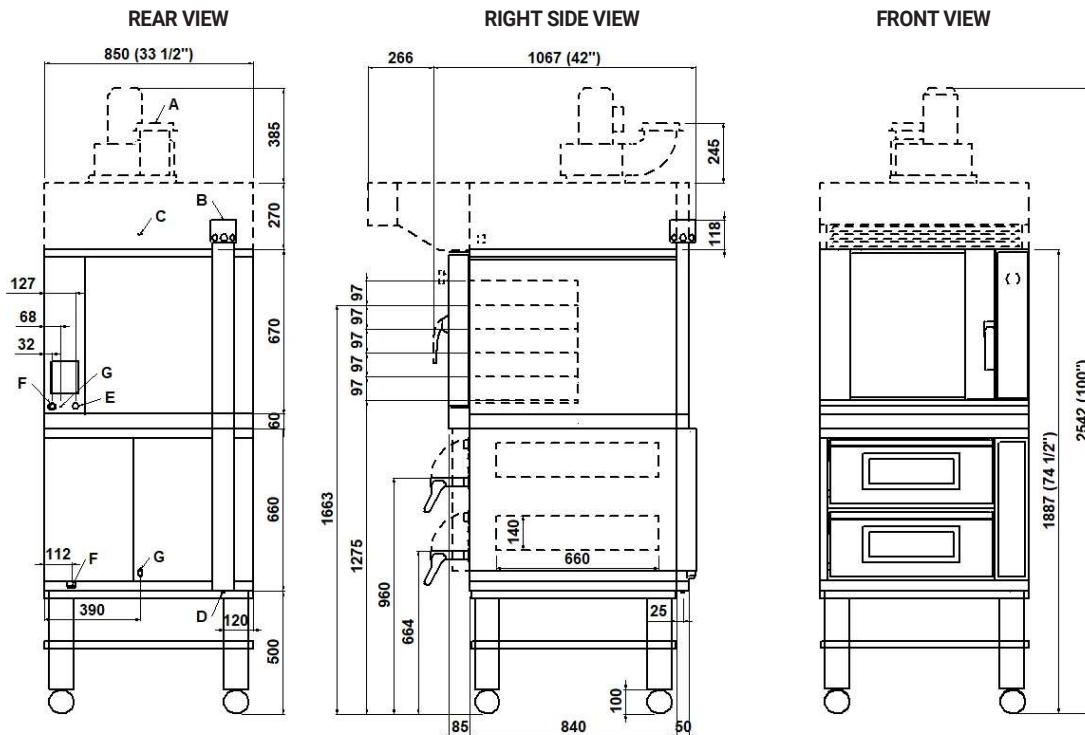
### STATIC ELEM. CAPACITY

Pizza diameter 300mm	4
Pizza diameter 450mm	1
Tray (60x60)cm	1
Baking surface	0,4m <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

**F50E + iD60.60D (2 baking elements)**  
(assembled with stand 500mm)



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

<b>A</b> Ø152 hood steam exhaust	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø16 hood condensate exhaust	<b>D</b> Ø11 condensate exhaust
<b>E</b> 3/4" MALE water infeed	<b>F</b> fairleads	<b>G</b> M6 equipotential screw	

**EXTERNAL DIMENSION**

External height	1418 mm
External depth	1065 mm
External width	850 mm
Weight	238 kg

**SHIPPING INFORMATION**

Packed convection oven sizes:	
Height	850 mm
Depth	1055 mm
Width	920 mm
Weight	(105+15) kg

**FEEDING AND POWER**

Standard feeding convection + static	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50Hz (60 Hz opz.)
Max power	9,3 + 8,2 kW
*Av. power cons	3,1 + 4,2 kWh
Connection cable	
type H07RN-F	
5x4mm <sup>2</sup> + 5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> + 4x6mm <sup>2</sup> (V230 3)	
Water pressure 1-1,5 bar	
Prover feeding	
A.C. V230 1N 50/60 Hz	
Max power	1 / 1,25 kW (hu. prover)
*Average power cons	0,7 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

**CONVECTION ELEM. CAPACITY**

Tray (60x40)cm	5
Space between trayholders	97mm

**Packed static oven sizes:**

Height	840 mm
Depth	1060 mm
Width	920 mm
Weight	(133+15) kg

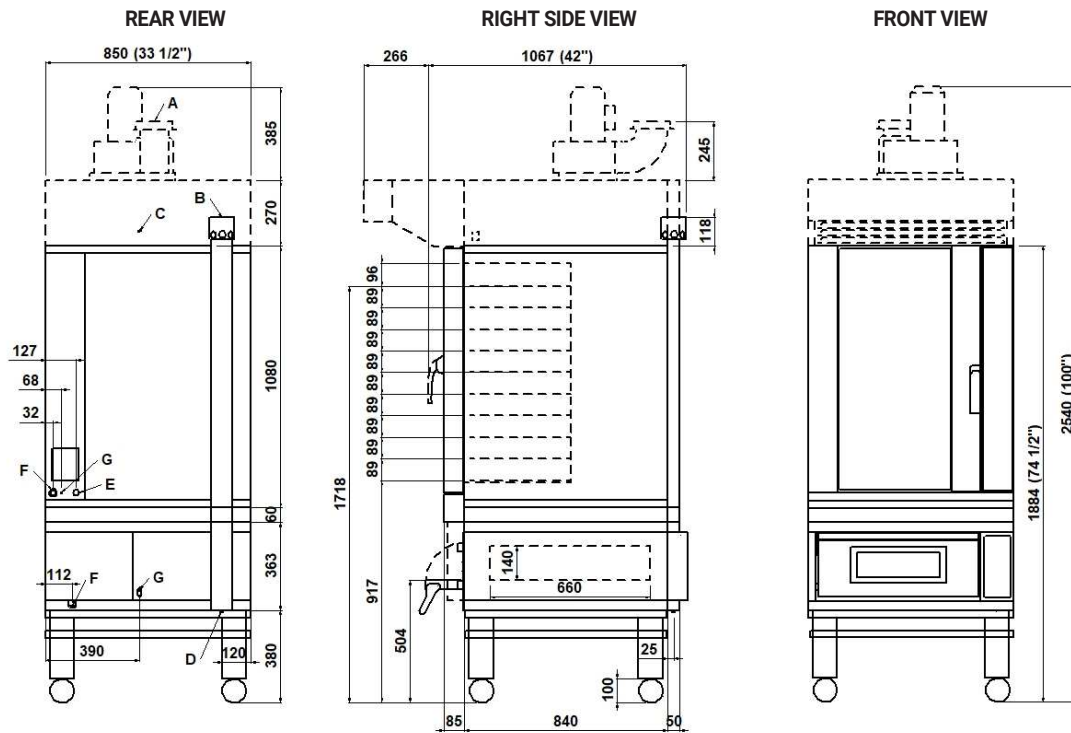
**STATIC ELEM. CAPACITY**

Pizza diameter 300mm	8
Pizza diameter 450mm	2
Tray (60x60)cm	2
Baking surface	0,8m <sup>2</sup>

\* il dato è suscettibile a variazioni in accordo al differente utilizzo dell'attrezzatura

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**F100E + iD60.60M (2 baking elements)**  
(assembled with stand 380mm)



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

<b>A</b> Ø152 hood steam exhaust	<b>B</b> Ø INT. 102 steam exhaust	<b>C</b> Ø16 hood condensate exhaust	<b>D</b> Ø11 condensate exhaust
<b>E</b> 3/4" MALE water infeed	<b>F</b> fairleads	<b>G</b> M6 equipotential screw	

**EXTERNAL DIMENSION**

External height	1531 mm
External depth	1065 mm
External width	850 mm
Weight	225 kg

**SHIPPING INFORMATION**

Packed convection oven sizes:	
Height	1260 mm
Depth	1055 mm
Width	920 mm
Weight	(145+20) kg

**FEEDING AND POWER**

Standard feeding convection + static	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50Hz (60 Hz opz.)
Max power	18,5 + 4,2 kW
*Av. power cons	3,1 + 4,2 kWh
Connection cable	
type H07RN-F	
5x6mm <sup>2</sup> + 5x2,5mm <sup>2</sup> (V400 3N)	
4x10mm <sup>2</sup> + 4x4mm <sup>2</sup> (V230 3)	
Water pressure 1-1,5 bar	
Prover feeding	
A.C. V230 1N 50/60 Hz	
Max power	1 / 1,25 kW (hu. prover)
*Average power cons	0,7 kWh
Conn. cable type H07RN-F 3x1,5mm <sup>2</sup>	

**CONVECTION ELEM. CAPACITY**

Tray (60x40)cm	10
Space between trayholders	89mm

**Packed static oven sizes:**

Height	560 mm
Depth	1060 mm
Width	920 mm
Weight	(80+13) kg

**STATIC ELEM. CAPACITY**

Pizza diameter 300mm	4
Pizza diameter 450mm	1
Tray (60x60)cm	1
Baking surface	0,4m <sup>2</sup>

\* il dato è suscettibile a variazioni in accordo al differente utilizzo dell'attrezzatura

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