

steam tube deck ovens

Mondial

LOGIC ■
ACTIVE ■



mondial forni
bakery projects



Sturdiness and reliability

“ Fixed deck oven with steam tubes, equipped with significant thermal mass that makes it unique for its gradual baking properties. ”



Mondial is the deck oven with steam tubes ideal for baking bread of large size and pastry products.

It is recommended for craftsmen because it is ideal for baking products that require a strong heat input from the bottom and high amounts of steam.

Mondial Suitable for baking on pans or directly on the deck on racks.

To simplify oven loading/unloading phases, it is possible to combine peels for manual, semi-automatic and automatic operations.



Mondial guarantees a good value/cost ratio: baking at temperatures lower than the value required to reach the reference deck temperature is ensured even when the burner is completely off, resulting in zero energy cost of the oven.

The many years of experience of Mondial Forni ensure maximum performance in terms of safety, reliability and functionality.

Why to choose *Mondial*



What we do today, matters tomorrow.



Constant Insulation: you achieve greater energy savings thanks to the maximum thermal insulation of your oven, ensured by a double layer of mats made of high density rockwool.



Choose what suits you best: a broad range of fuel systems to suitably meet any need (methane, LPG, diesel, pellets, wood)



High quality: heating system with ring-shaped steam tubes with double beam duct of 27 mm that directly heat up the deck and the ceiling of every chamber.



Small operation costs: ensures deck completion reference baking performed at low temperatures with burner fully off, resetting the operation-related costs of the oven



SOS BLACKOUT: a backup battery powers the display of cooking parameters even in the absence of mains voltage.



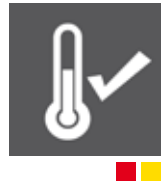
Versatility: it allows you to integrate an electric chamber to make the oven more versatile and suitable to your needs



Winner for life: built to guarantee security and reliability, this oven ensures high yields that remain unchanged over the years



Quality MF. Trust Mondial Forni, which is famous worldwide for over 70 years as a reliable Partner in the field of White Art, ensures professionalism and quality services, reliability and support throughout the entire service life of the product



Maximum safety: the safety thermostat applied to the oven ensures a workplace that complies with the strictest CE standards at all times.

available on
LOGIC **ACTIVE**



With *Mondial* you'll get the best...

Standard

- Stainless steel front, side panels and hood
- Baking deck lighting with 2 dichroic lights
- Heating system with ring-shaped steam tubes equipped with double cross beam for every deck, with diameter of 27 mm that directly heat up the deck and the ceiling of every deck
- Steamer also heated by the combustion fumes that can be accessed from underneath the bench
- Oven furnace and gas channels made of refractory bricks and cement
- Wide inspection inlets for comfortable cleaning of the fume ducts
- Functioning: gas/ diesel oil/ pellet/ wood fired burner
- Baking deck in cement with clay granules and metal mesh
- Structure built on fixed base
- Combined insulation with layer of rockwool mattress constant density
- Baking deck doors with adjustable stabilizers in stainless steel and tempered glass
- Channeled frame hook

Everything under control

Electronic

The main feature is the easy use.

Electro-mechanical *iMEC*

Control that consists exclusively of essential controls.


	Electronic	<i>iMEC</i>
Oven temperature	✓	✓
Baking time	✓	✗
Manual steam for single deck	✓	✓
Automatic steam for single deck	✓	✗
Steam for additional prover	✓	✗
ON / OFF burner	✓	✓
ON / OFF steam suction	✓	✓
ON / OFF deck light	✓	✓
Automatic daily switch-on	✓	✗

✓ available ✗ not available



...just set it up as you like.

Main features

	LOGIC	ACTIVE
Steam exhauster	304 s/s	standard
Control	electronic	
Chimney motorized damper for automatic ignition	✓	✗
Polycarbonate applications on the front	✓	✗






Optional

	LOGIC	ACTIVE
Top deck height 25 cm		✓
Deck height different than standard		✓
AISI 430 stainless steel door		✓
Mobile setters hooking (manual system)		✓
Double steam exhaust dampers (double manual control)		✓
Doors opening upwards		✓
Last electrical deck 32 CS, CO - 33 CS, CO, M	✓	✗
Electric steamer (only for models with the last deck of electric type)	✓	✗
"Long Type" hood +300 mm (not available with built-in elevator)		✓
Device to increase the extra steam discharge (recommended with stiffer steam generators)		✓
Stiffer steam generator for each deck		✓
Additional steam generator for prover supply (mod. 3 and 4 decks)		✓
304 stainless steel steam exhauster	standard	✓
Kit for lateral steam exhauster (right or left) (reduces height to 250 cm)	✓	✓
Hydraulic by-pass		✓
FLL: Right-hand side furnace for solid fuels (wood)		✓
FLP: Right-hand side furnace for solid fuel burners (pellet)		✓
FFL: Front oversized furnace solid fuel (wood)		✓
FFP: Front furnace for pellet burners		✓
Inspection window lateral channel cleaning		✓
Special working table for frontal pellet burner		✓
Front side wire working table for FFL oven		✓
Double door under working table for 2 / 3-doors model		✓
Buffer battery for displaying the temperature in the absence of voltage	✓	✗
Temperature and baking time display on the hood	✓	✗

✓ available ✗ not available

Mondial provides a wide range of fuel systems to meet any requirement.

From pellet system, for users that care for the environment, to practical gas fueled systems.

Description	VIEW	SIDE
 FF	GAS / GAS OIL front oven	/
 FLL	GAS / GAS OIL / CLOSURE PLATE side wood-fired oven	WOOD
 FLP	GAS / GAS OIL / CLOSURE PLATE side solid fuel oven	PELLET (burner with vertical flame)
 FFL	GAS / GAS OIL / WOOD / CLOSURE PLATE front wood-fired oven	/
 FFP	PELLETS front pellet-fired oven	/

Choose how to load / unload the oven

Mondial series offers various types of loading:

MECHANICAL LIFT

The most simple solution to start from



BUILT-IN LIFT

Very useful for reduced spaces



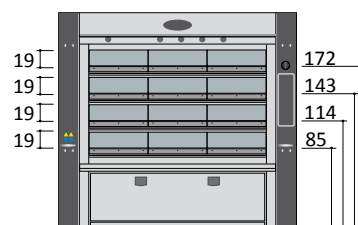
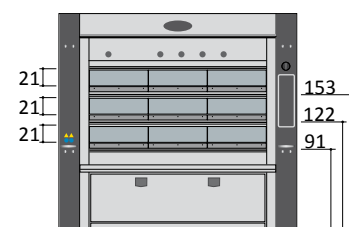
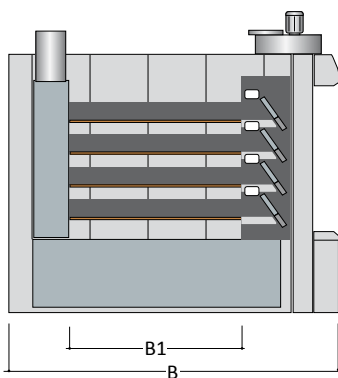
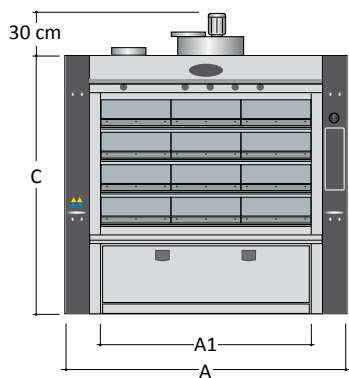
WHEELED COLUMN PEELS

Automation that makes everything simple



Technical specifications

Model	Decks N°	Door for deck N°	Baking surface m ²	Working heights cm	Dimension (cm)					Thermal power		Electric power kW (400 V)	Weight kg			
					deck		overall			kW	kcal/h					
					A1	B1	A	B	C							
32 CX	3	2	5,1	21-21-21	124	138	190	269	230	58,0	49.700	1,5	6.000			
32 CS			165			295		68,0		58.000	6.700					
32 CO			205			335		79,0		68.000	7.300					
32 C			218			348		84		72.000	7.550					
33 CX	3	3	7,7		186	138	252	269		230	79,0		68.000	1,5	7.350	
33 CS			165			295		97,0			83.000		7.900			
33 CO			205			335		110,0			94.000		9.500			
33 C			218			348		115			99.000		9.200			
33 M			244			375		132,0			113.000		9.900			
34 CS	4	4	12,2		248	165	314	295		230	115,0		99.000	1,5	9.950	
34 CO			205			335		140,0			120.000		11.800			
34 C			218			348		146			125.000		11.500			
34 M			244			375		165,0			140.000		12.250			
34 L			271			402		180,0			155.000		13.050			
42 CS	4	2	8,1		19-19-19-19	124	165	190		295	230		91,0	78.000	1,5	7.300
42 CO			205				335			102,0			88.000	8.000		
42 C			218	348			108		93.000	8.250						
43 CX		3	3	10,3		186	138	252	269	230		102,0	88.000	1,5		8.100
43 CS				165			295		107,0			92.000	8.700			
43 CO				205			335		140,0			120.000	9.700			
43 C				218			348		146,0			125.000	10.050			
43 M				244			375		163,0			140.000	10.800			
43 L		271	402	180,0		155.000	11.500									
44 CS		4	4	16,4		248	165	314	295	230		149,0	128.000	1,5		10.800
44 CO				205			335		175,0			150.000	12.400			
44 C				218			348		182,00			156.000	12.600			
44 M				244			375		200,0			172.000	13.450			
44 L				271			402		227,0			195.000	14.350			



Mondial

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www.mondialforni.com



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MONDIAL_GB_00 (100 - 03/2015)

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