

electric deck ovens

# ***DekoMondial 3.0***



**mondial forni**  
bakery projects



# Practicality, versatility and high performance

“ The solution to the ever-growing demand for manufacturing versatility, ease of installation and use ”



**DekoMondial** is the oven with electric decks ideal for baking bread and pastry products.

Suitable for craftsmen, mass production and semi-industrial pastry laboratories. Extremely compact with minimum footprint.

**DekoMondial** features baking chambers, completely independent, thus boasting maximum versatility of use and dynamic control of baking processes.

Provided with special functions aimed at saving energy, it guarantees low operation costs and high performance.

**DekoMondial** ...cutting edge technology to be shared by all.



# Sturdiness and state-of-the-art craftsmanship



## 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.



### OPT (Optimum):

it optimizes actual consumption of the oven for saving on your monthly energy bill.



### Heat-reflective glass:

reduced heat losses of your oven thanks to special double heat-reflective glass: 3.5% less consumption compared to a traditional solution.



### PM - Power Management : device for controlling the energy.

Two probes for each room ensure better management of the temperature and the energy, ensuring maximum production versatility without ever exceeding the available power limits.



### IPC - Interactive Power Control: device for controlling the energy inside the Pastry Lab.

It controls power consumption every moment, preventing power from exceeding the value available, sudden blackout and waste of energy.



### SOS blackout:

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



### Always ready for your customers:

suitable not only for baking fresh products, it also ensures ideal conditions for baking frozen products.



### USB: take creativity with you everywhere.

The USB port helps you transfer recipes and software updates from one oven to another



### Perfect vision:

through fast and simple cleaning operations and thanks to two powerful lamps for each deck, the product is always perfectly visible



### Auto shutdown function:

it allows you to define the auto-power off of the oven after a preset time of inactivity for saving energy.



### Tilting working table:

facilitates work phases and helps making the most of the space inside the lab.



## 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

# With *DekoMondial* you'll get the best...

## Standard features

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- Baking temperature: 300 °C max
- Independent temperatures between ceiling and bottom
- Fully independent decks
- Inox s/s front and hood
- Coating in prepainted sheet
- Bottom baking surface with concrete sole tiles
- Door with thermo reflecting glasses - opening upwards
- Door opening/closing with two-position central handle: normally open or normally closed
- TOUCH Electronic control panel on all decks
- Steamer
- Steam exhauster
- Manual steam discharge damper control
- USB 2.0 external port
- PM function (Power Management) energy economizer for baking decks and steam generators. It allows to control the oven's electric power in three different ways, according to the different types of bakings
- Loading with trays, manual or mechanical setters, automatic loading/unloading loaders.





# ...just set it up as you like.

## Optional

- Top deck height 24 cm – deck working height 24 cm
- Every single deck height different than standard (3 / 4 – deck models only)
- IPC device for the management of the bakery total power
- Automatic steam discharge damper
- Control panels on the left column looking the oven from the front
- Stainless steel steam exhauster - 900rpm
- Inox s/s side panels:
- Balancing working table allowance
- Steamer allowance on each deck
- Built-in loader
- Steam exhauster in lateral position (left or right)
- Hood “Long Type” +390 mm
- Overload switch

## Choose how to load / unload the oven

**DekoMondial** series offers various types of loading:

### MECHANICAL ELEVATOR

The most simple solution to start from



### BUILT-IN ELEVATOR

Very useful for reduced spaces



### COLUMN TYPE ELEVATOR WITH RAIL

Automation that makes everything simple



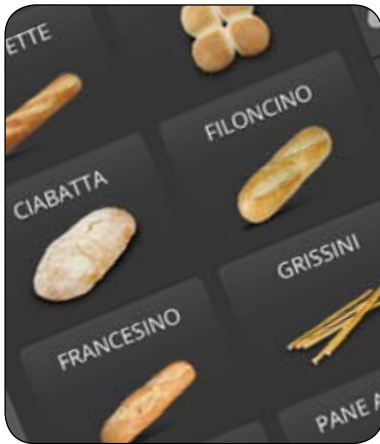
Doors with side handle



Doors with pull handle type

# Touch screen control unit.

## A new and very intuitive concept



### Up to 80 storable recipes

Using a security password, it is possible to load up to 80 customized recipes, including the possibility of using the oven with a fully manual program.

Each recipe can be set with up to 9 different baking phases and it is also possible to associate pictures with the recipes to make the use of the touch screen even easier and more intuitive



### Ready to Bake function

By selecting this function, the program guarantees that the oven will be in the right temperature at exactly the selected time, ready for baking and minimizing the energy consumption.

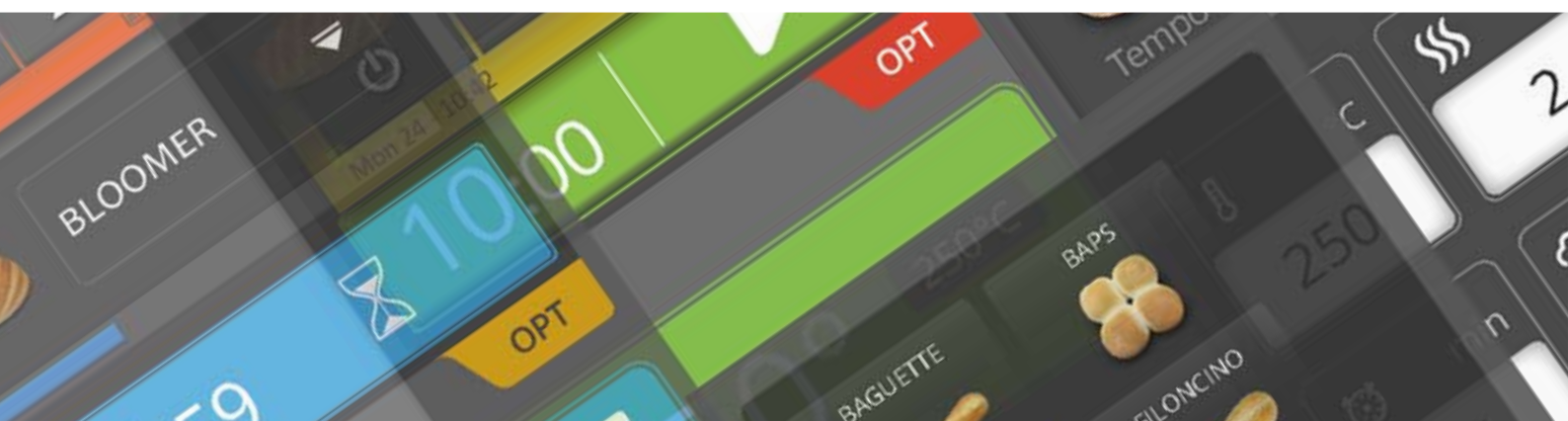


### Access with password: protect your data and customizations

The oven has several access levels with password to allow the change of parameters, recipes and settings of the oven only to authorized personnel.

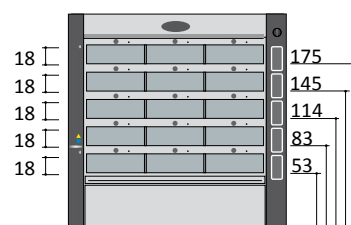
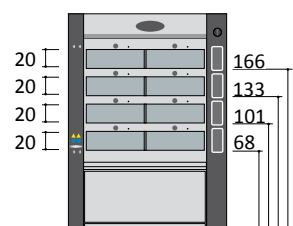
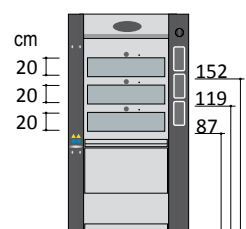
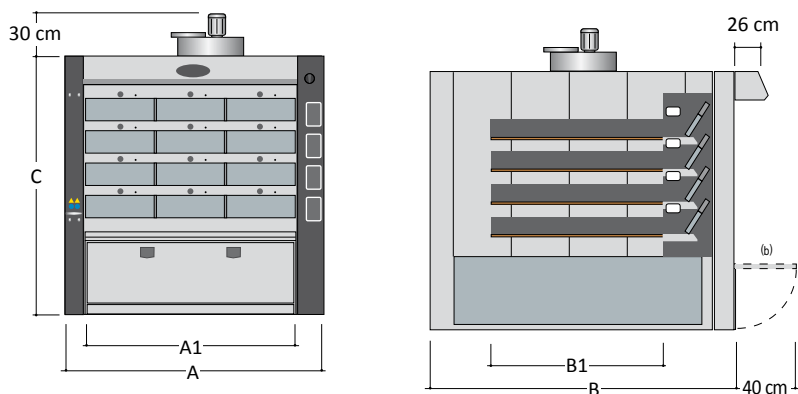
In total there are 4 different levels of access with password

Everything is designed for an efficient, productive and safe use of the oven!



# Technical specifications

Model	Decks N°	Door for deck N°	Baking surface m <sup>2</sup>	Working heights cm	Dimension (cm)					Electric power kW (400 V)		Weight kg	
					deck		overall			with steamer	without steamer		
					A1	B1	A	B	C				
31-80160	3	1 x 81 cm	4,0	20-20-20	81	165	127	230	230	14,8	11,8	1.300	
31-80200			205			270		16,6		13,6	1.650		
32-120130		2 x 62 cm	5,1		124	170	138	230	230	16,6	13,9	2.500	
32-120160			6,1				205			270	19,9	16,9	2.800
32-120200			7,6				245			310	23,1	19,9	3.150
32-120240			9,1				165			230	26,6	23,4	3.500
33-180160		3 x 62 cm	9,2		186	231	205	230	230	28,3	24,9	3.300	
33-180200			11,4				270			32,6	28,9	3.700	
33-180240			13,7				245			310	38,0	34,0	4.100
41-80160	4	1 x 81 cm	5,3	20-20-20-20	81	165	127	230	230	21,4	15,4	1.450	
41-80200			6,6			205		270		23,8	17,8	1.750	
42-120130		2 x 62 cm	6,8		124	170	138	230	230	23,6	18,2	2.800	
42-120160			8,2				165			203	28,2	22,2	3.100
42-120200			10,2				205			270	32,3	25,8	3.600
42-120240			12,2				245			310	37,2	30,2	4.100
43-180160		3 x 62 cm	12,3		186	231	165	230	230	39,8	32,8	4.400	
43-180200			15,3				205			270	45,7	38,2	4.900
43-180240			18,2				245			310	52,8	44,8	5.400
51-80160	5	1 x 81 cm	6,7	18-18-18-18-18	81	165	127	230	230	24,5	19,0	1.800	
51-80200			8,3			205		270		28,0	22,0	2.100	
52-120130		2 x 62 cm	8,5		124	170	138	230	230	27,9	22,5	3.010	
52-120160			10,2				165			203	33,5	27,5	3.400
52-120200			12,7				205			270	38,5	32,0	3.950
52-120240			15,2				245			310	44,5	37,5	4.500
53-180160		3 x 62 cm	15,3		186	231	165	230	230	47,8	40,8	5.400	
53-180200			19,1				205			270	55,0	47,5	6.000
53-180240			22,8				245			310	63,8	55,8	6.600

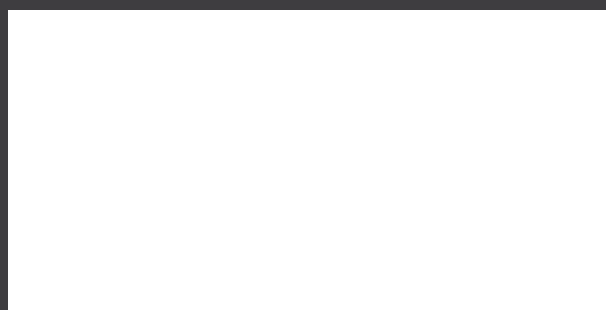


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[www.mondialforni.com](http://www.mondialforni.com)



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Mondial Forni S.p.A. - via dell'Elettronica, 1 - 37139 Verona - Italy  
Tel. +39 045 8182511 - Fax +39 045 8518210 [mbox@mfb.it](mailto:mbox@mfb.it) [www.mondialforni.com](http://www.mondialforni.com)

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