

HO.RE.CA product line

Domino



mondial forni
bakery projects



Practical, flexible and with higher performances



Domino LOGIC
with prover on wheels

Domino is the electric oven ideal for the production of bread, pastry products and pizza on trays.

Suitable for artisan bakeries, pastry shops, retailers and HO.RE.CA, as it is extremely compact

The high degree of insulation, the management of electrical power and the use of thermal reflecting glasses guarantee reduced consumptions.

The system for opening the doors reduces the overall oven dimensions.

The heating elements with front connections make installation and control operations faster.

Domino is highly versatile and performing, with a refined and elegant design

Domino is available in two versions, **ACTIVE** and **LOGIC**, satisfying the needs for simple and versatile use.

Multiple destinations, only one oven

Bakeries, pastry shops, retailers, hotels, restaurants and catering:

if we wanted to be able to supply different markets, we had to develop versatile equipment.

Focusing on the different baking processes, on the energy saving devices, the attention to the details and a complete new design were Mondial Forni's commitments and the result is the new **Domino** series.

Domino, progress is real when it is shared by all.

Pastry shops



Bakeries



Domino



Pizzerias

HO.RE.CA

Simplicity and practicality

ACTIVE

The **ACTIVE** version has manual control of the steam discharge valve, cement sole tiles and **iBAS** control for each deck.

Its easy use is its main feature, as all keys have a direct and intuitive function.

iBAS control

- baking temperature (top / bottom) MAX 350 °C
- baking time
- additional baking time
- quantity of steam in seconds (manual/automatic)
- type of steam supply (continuous/intermittent)
- 1 automatic start-up per day
- "SLEEP" function
- end of baking buzzer
- steam exhauster on/off
- light on/off
- steam generator heating on/off
- front heating element power % control
- diagnostics



Domino ACTIVE

with stand on wheels and tray holder



Domino ACTIVE

with stand on wheels



Versatility and creativity

LOGIC

The **LOGIC** version includes thermal reflecting glasses and the automatic control of the steam discharge valve. **iPRO** control is installed in each deck.

Thanks to a practical monochromatic LCD display, all oven management operations are simple.

You can program up to 99 recipes, with max 5 baking phases each.

iPRO control

Parameters for each recipe:

- recipe name
- type of steam supply (continuous/intermittent)
- front heating element power %

Parameters for each recipe phase:

- temperature (top and bottom) MAX 350 °C
- baking time
- quantity of steam in seconds/litres
- steam exhaust time

Other features:

- additional baking time
- 2 automatic start-up/shut-down every day
- "SLEEP" function
- "BOOSTER" function
- end of baking buzzer
- steam exhauster on/off
- chamber light on/off
- steam generator heating on/off
- steam control on/off
- steam exhaust control on/off
- diagnostics with description on the LCD

For the standard **LOGIC** version, USB 2.0 port is available for each deck for transferring and managing data for baking recipes and software updates.



Domino LOGIC

with tray holder cabinet on wheels



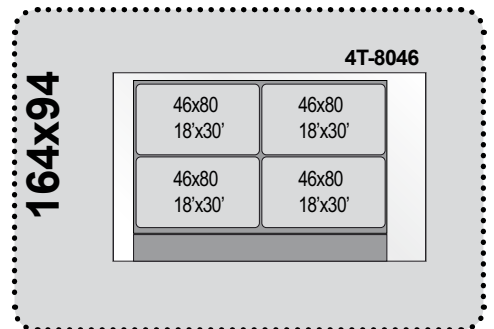
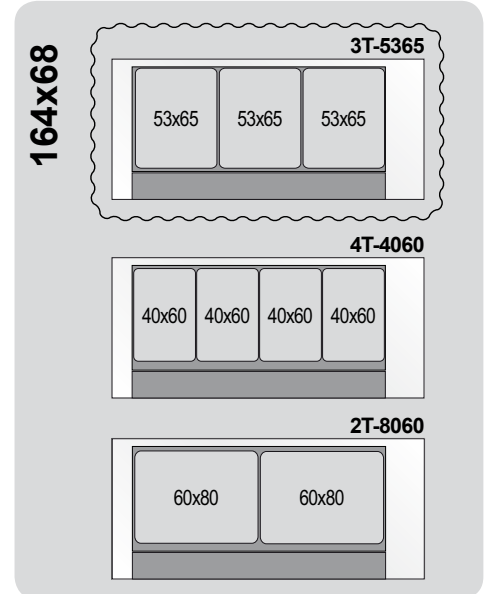
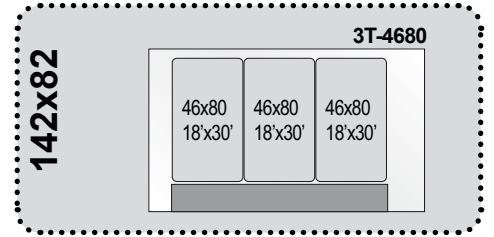
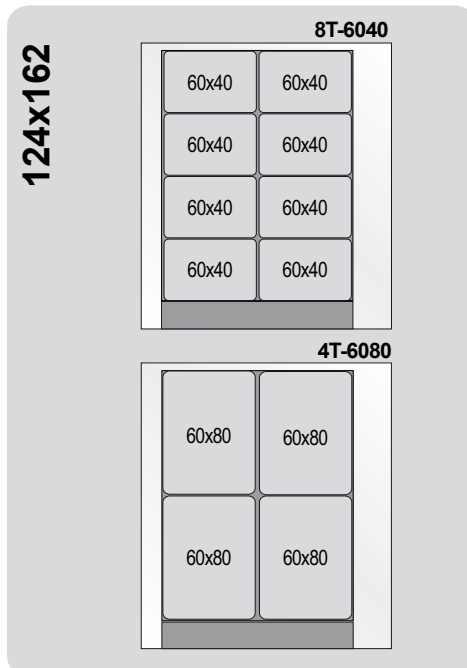
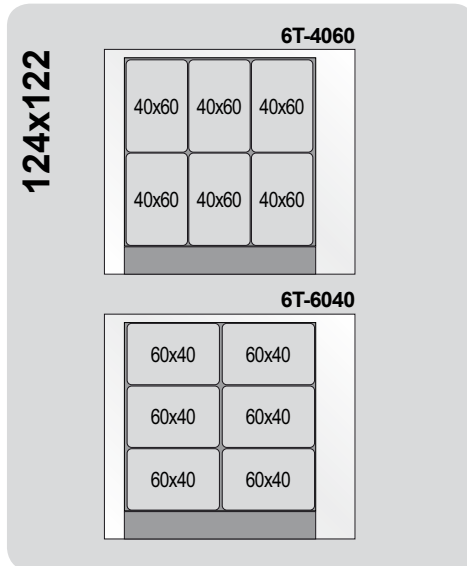
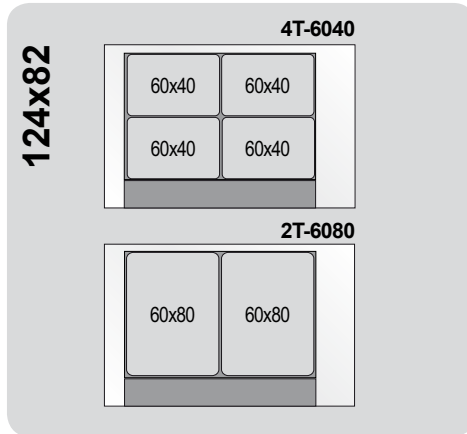
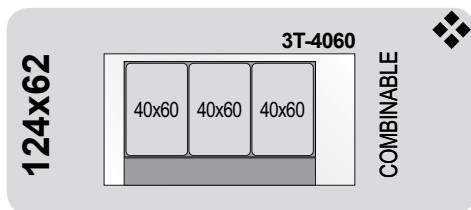
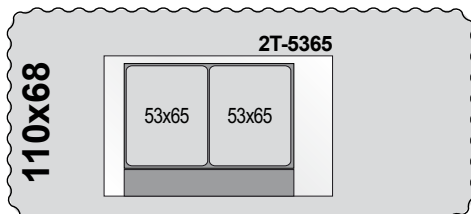
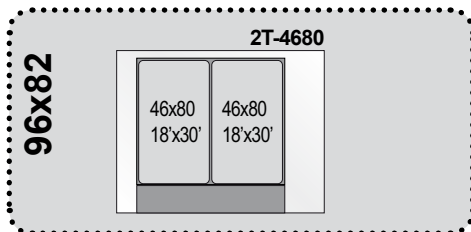
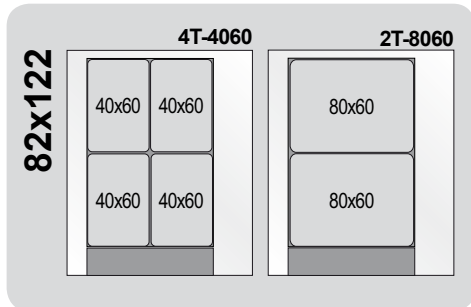
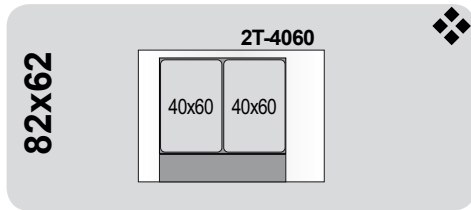
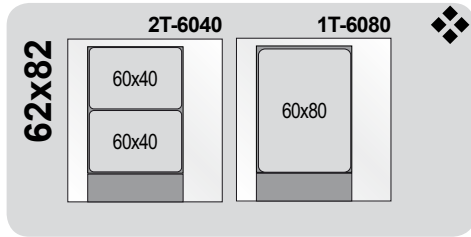
Versions

Description	ACTIVE	LOGIC
Door opening	upwards	upwards
Heat reflecting glass	standard	standard
Steam discharge valve	manual	automatic
Deck crown height(cm)	18-25	18-25
Deck bottom	cement	cement
Control panels	iBAS	iPRO

Optional

- Wheels
- Setters hooking with channel
- Inox s/s steam exhauster
- Automatic steam exhaust damper (standard on the LOGIC version)
- "LONG TYPE" hood (+200 mm)
- Deck working height 25 cm
- Treadplate sole
- Refractory sole
- Net spacer for concrete or refractory sole
- Water system treatment





trays 53 x 65

trays 46 x 76
18" x 30"

- Measurements in cm
- ◆ Models available in TRAY PIZZA configuration

Technical data

Denomination		2T-6040 1T-6080	2T-4060	4T-4060 2T-8060	2T-4680	2T-5365	3T-4060	4T-6040 2T-6080	6T-4060 6T-6040	8T-6040 4T-6080	3T-4680	3T-5365 4T-4060 2T-8060	4T-8046
Useful deck size (A1 x B1)	cm	62x82	82x62	82x122	96x82	110x68	124x62	124x82	124x122	124x162	142x82	164x68	164x94
Baking surface	m ²	0,50	0,50	1,00	0,79	0,75	0,77	1,00	1,50	2,00	1,16	1,11	1,54
Deck crown (cm)	18-25	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Bread		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Pastry		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Tray pizza		✓	✓				✓						
Overall deck sizes (cm)	A	101	121	121	135	149	163	163	163	163	181	203	203
	B	121	101	161	121	107	101	121	161	201	121	107	133
	C	18	36										
		25	43										
Electrical power (kW) ⁽²⁾	standard	3	3,3	5,7	4,2	5,7	4,5	5,7	7,7	7,7	6,9	7,7	6,5
	maxi ⁽³⁾	5	5,4	10,2	7,2	9,7	7,5	9,7	13,7	13,7	12	10,6	12,5
	tray pizza	7	8,4					11,5					
Steamer electric power (kW)		1	1	1,5	1	1,5	1,5	1,5	3	3	1,5	1,5	1,5

Standard electrical power supply: 400 V, 50 Hz (3P+N+PE)

⁽²⁾ Oven power without steamer

⁽³⁾ The specified values refer to the maximum power with optional Power Management installed (PD = 100%)

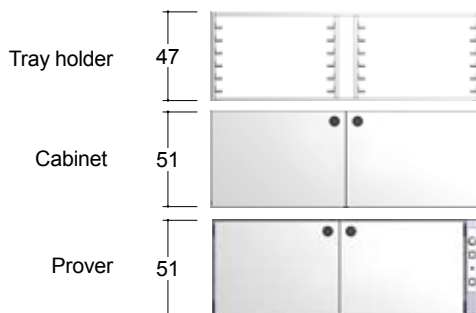
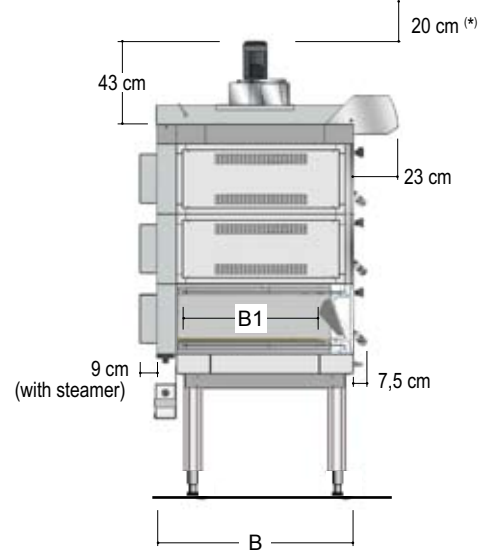
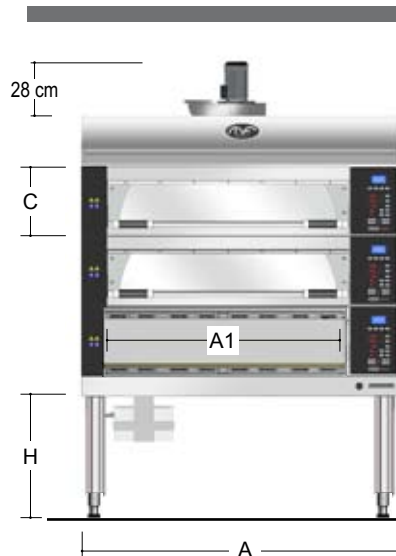
(*) **Minimum ceiling height:**

Always consider + 20 cm over the maximum height of the chosen combination

available

Height of supports

- 1 deck H= 105 cm
- 2 decks H= 85 cm
- 3 decks H= 65 cm
- 4 decks H= 30 cm
- 5 decks H= 30 cm



Deck loading heights

(cm)	2 decks	3 decks	4 decks	5 decks
useful 18	89 - 120	82-118-154	47-83-119-155	48-84-120-156-192
useful 25	89 - 132	82-125-168	47-90-133-176	48-91-134-177-220

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