

steam tube deck ovens

Lem



mondial forni
bakery projects



The quality of a tube oven... in a compact size

“ It ensures the baking quality specific to tube ovens, with reduced footprint and extreme ease of use ”

Lem is the steam tube oven ideal for baking bread and pastry products.

Particularly suitable for craftsmen. It meets the demand for innovation of modern bakers, while maintaining the well-established experience acquired by Mondial Forni in steam tube technology.

The **Lem** oven is the ideal solution for bakery shops and pastry laboratories which have small spaces available or work on a seasonal basis. It is also a versatile and compact solution for bakery and pastry shops that want to maintain quality and tradition.

Lem, the quality of a steam tube oven by Mondial Forni... in compact size.



Sturdiness and state-of-the-art craftsmanship



**What we do today,
matters tomorrow.**



OPT (Optimum):

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



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.



Your time is precious!

Easy assembly and setup.
An oven that can also be delivered disassembled



Offer more to your customers:

compared to traditional ovens with steam tubes, it controls the temperature chambers in a more versatile manner.



SOS blackout:

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



High quality:

heating system with ring-shaped steam tubes with diameter of 27 mm that directly heat up the deck and the ceiling of every chamber.



Auto shutdown function:

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



Small footprint, high performance:

the ideal solution for those who have small spaces available and still do not want to give up excellent baking quality



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 *Lem* you'll get the best...

Standard

- Steam tube deck ovens
- Baking temperature: 300 °C max
- Heating with ring-shaped steam tubes (27 mm tube diameter)
- Heating: gas /light oil burner
- Insulation with rock wool and loose rock wool with the use also of high density rock wool mats. Minimum thickness 20cm
- Front, hood and external panels in stainless steel
- Oven on adjustable feet on request two heights for total isolation from the floor and for easy cleaning
- Bottom baking surface in concrete sole tiles, with methal wire inside
- Channel hooking system for setters
- Baking decks doors opening upwards; tempered glass, width 82 cm
- Door gaskets for steam tightness
- No steam leakage between decks with total sealing
- Furnace and smoke channels in stainless steel with a refractory bricks coating
- Steam generators directly heated by the combustion smokes, for a quick and efficient heating with every baking
- Lighting of the baking deck through high temperature resistant halogen light
- Possibility to bake directly on the sole tiles by using loading setters, or to use tins / trays
- Possibility to combine loading setter with manual built-in loader or semi-automatic one
- Manual steam discharge damper
- Steam exhauster
- Electronic control panel

Everything under control

The most important feature of the **BAS** electronic control panel is its ease of use, with the buttons having an intuitive, user-friendly functions:

- Set a single baking temperature for all the decks
- Set a single baking time for all the decks
- Contemporary display of real (red) and set (green) baking temperatures and times
- Weekly programming: daily start up
- Auto shutdown function (shutdown of the oven can be scheduled following a preset period of non-use)
- Two steam delivery functions: manual and manual with timer
- Alarm and flashing lights for end of baking
- Lights ON/OFF
- Steam exhaust ON/OFF
- Heating ON/OFF
- Troubleshooting



BAS



...just set it up as you like.

Optional

- Stainless steel door
- Hydraulic steam generator bypass train
- Built-in manual elevator



Built-in elevator

Choose how to load / unload the oven

Lem series offers two types of loading:

MECHANICAL ELEVATOR

The most simple solution to start from



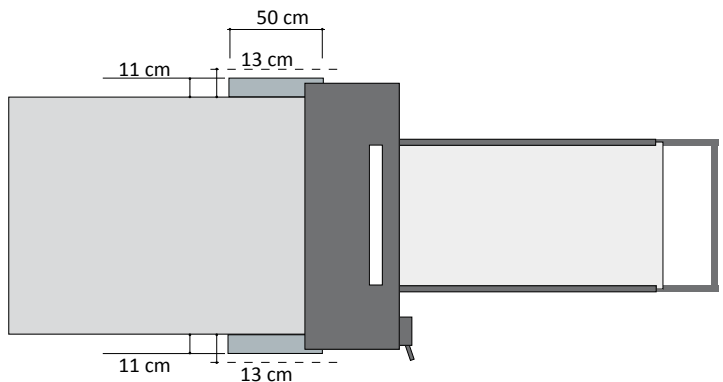
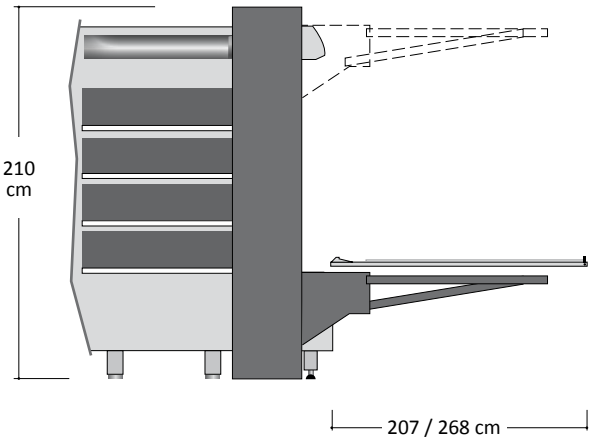
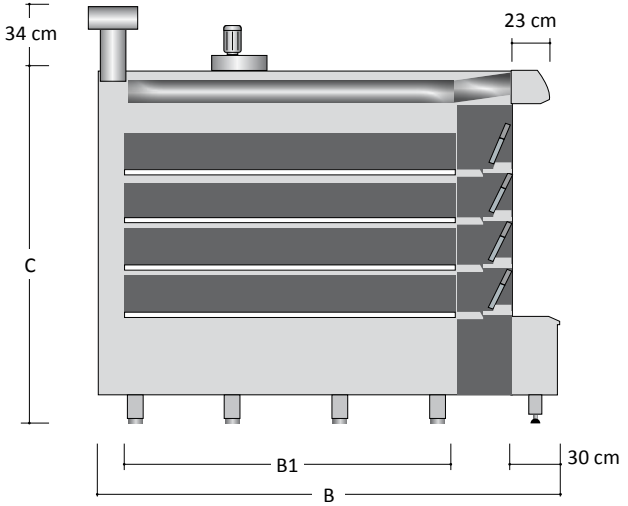
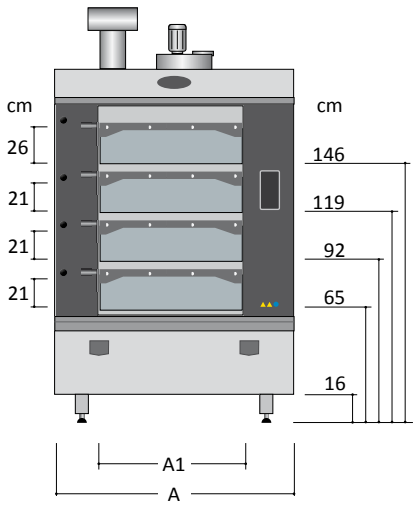
BUILT-IN ELEVATOR

Very useful for reduced spaces



Technical specifications

		MODEL	41-80120	41-80180
OVERALL DIMENSIONS (cm)	A	136		
	B	207	268	
	C	200 (16+184)		
DECK DIMENSIONS (cm)	A1	82		
	B1	125	185	
ROOM MINIMUM HEIGHT	cm	250		
THERMAL POWER	kW	32	42	
	kcal/h	27.500	36.100	
ELECTRIC POWER	kW (400 V)	1,5		
WEIGHT	kg	2.000	2.450	
DECK	nr.	4		
DOORS FOR DECK	nr.	1 (82 cm)		
WORKING HEIGHTS	deck	cm	21 - 21 - 21 - 26	
	deck door height	cm	20 - 20 - 20 - 25	
BAKING SURFACE	m ²	4,0	6,0	

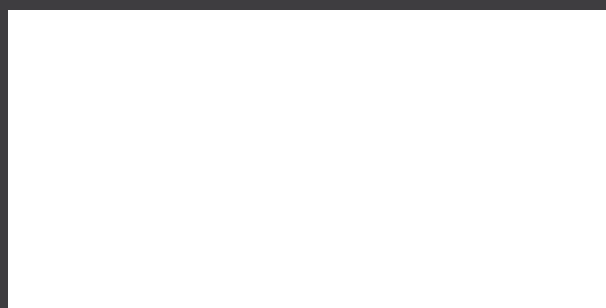


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