

HO.RE.CA product line

Air



mondial forni
bakery projects



Small size, great versatility

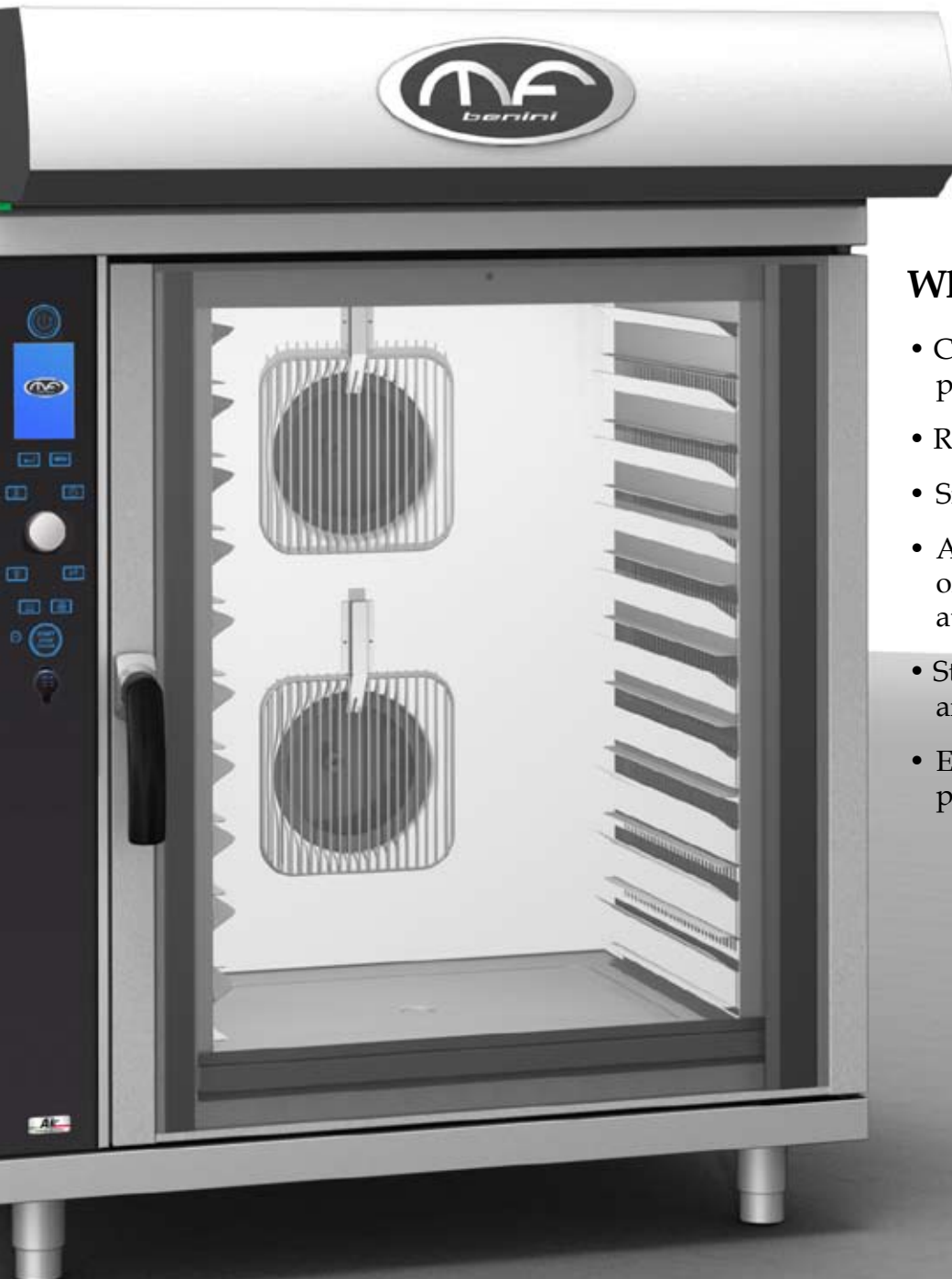
The **Air** series was designed to meet the needs of professional users that operate in bakery and pastry sector.

Ensures short product reordering times due to its high versatility in terms of temperature management.

Ideal for small laboratories, hotels, supermarkets, franchising chains and new formats such as wine bars. The range consists of two basic models (5T and 10T), electrical or gas, and a series of optional accessories that complete it.

How important is your space?

Air, with its multiple combinations, combines two ovens in one in very reduced spaces, being suitable for both convection and static cooking.



Why to choose **Air**

- Compact size, winning performance
- Reduced consumption
- Smart heating
- Always ready to shine in front of your Customers thanks to its automatic cleaning system
- Steady performance ensured by anti-scale filter
- Easy handling during installation phases and plug-in connection

Innovation and functionality always at your side

Standard

- Temperature up to 270° C
- Longlasting thanks to the front side and side panels made of stainless steel
- Baking chamber in stainless steel with round corners, for an easy cleaning
- Reinforced heating elements in stainless steel
- Steam production
- Insulation made of fibre glass mattresses with constant density
- Safe and comfortable grip thanks to the door with handle made of thermal insulation material
- The product is easily visible thanks to the halogen lamps installed in the cooking chamber
- Control panel to the left side of the deck
- Door with tempered double glasses, which can be opened for fast cleaning of the area between the two glasses
- Door with hinges on the right hand side, possibility to have the door with left hand hinges
- Adjustable support feet
- Protection from limescale thanks to the anti-scale filter
- Complying with all CE regulations

Optional

- Hood with or without steam exhauster ⁽¹⁾
- Stands with tray holders ⁽²⁾
- Lowered stand for combinations ⁽³⁾
- Prover with glass or steel door ⁽⁴⁾
- Model 4T and 8T
- Model for tray 46x66
- Door with left hand hinges ⁽⁵⁾
- Wheels ⁽⁶⁾
- Washing system ⁽⁷⁾



⁽⁷⁾ Semi-automatic washing system is composed by three stages (input detergent, washing, rinsing). The detergent (not supplied) is sprayed directly manually. Washing and rinsing phases are carried out automatically until the end of cycle. Available only with "P" (programmable) control unit type.



Do you prefer simplicity or technology?

The **Air** control system can be chosen among three types of controls: electro-mechanical, electronic or programmable.

Choose the control system that best meets your needs.



"M" control panel
ELECTRO-MECHANICAL



"E" control panel
ELECTRONIC



"P" control panel
PROGRAMMABLE

FUNCTIONS	ELECTRO-MECHANICAL	ELECTRONIC	PROGRAMMABLE
Analogical temperature display	✓	×	×
Digital temperature display	×	✓	✓
Deck temperature	✓	✓	✓
Cooking time	✓	✓	✓
Steam manual	✓	✓	✓
Steam automatic	×	✓	✓
Air cooking speed regulator	×	✓	✓
Manual steam discharge damper	✓	×	×
Motorized manual steam discharge damper	×	✓	✓
Automatic steam discharge damper	×	×	✓
Light on/off	×	✓	✓
Manual program	✓	✓	✓
Automatic program	×	×	✓
Program name	×	×	✓
Phases differentiated	×	×	1+10
Preloaded programs	×	×	10
Preheating cycle	×	×	✓
Cooling cycle	×	×	✓
Automatic start	×	×	✓
USB port	×	×	✓

Combinations



Combinations **Air - Air**

	Type	Description	Trays No.	Baking surface m ²	Overall dimension				electric kW	Power thermal		Weight kg	Output (pcs./h) ⁽²⁾	
					A (mm)	B (mm)	AxB (m ²)	C (mm)		kcal	kW		baguette	croissant
	E	Hood ⁽¹⁾ ... + AIR 5...	5	1,2	995	975	0,97	1007	8,0	/	/	120	60	120
	G	AIR 5...						1101	0,6	11,6	13,8	125		
	E	Hood ⁽¹⁾ ... + AIR 5... + base ⁽¹⁾ + prover...	5	1,2	995	1040	1,03	1767	9,4	/	/	188	60	120
	G	base ⁽¹⁾ + prover...						1871	2,1	11,6	13,8	193		
	E	Hood ⁽¹⁾ ... + AIR 5... + base ⁽¹⁾ + stand 7 trays	5	1,2	995	975	0,97	1887	7,9	/	/	150	60 + 60	120 + 120
	G	base ⁽¹⁾ + stand 7 trays						1991	0,6	11,6	13,8	155		
	E	Hood ⁽¹⁾ ... + AIR 5... /E + AIR 5... /E + 2 per base ⁽¹⁾ + lowered stand + bach fittings	5+5	2,4	995	975	0,97	2215	16	/	/	256	60 + 60	120 + 120
	G	lowered stand + bach fittings												
	E	Hood ⁽¹⁾ ... + AIR 10...	10	2,4	995	975	0,97	1407	15,9	/	/	172	120	240
	G	AIR 10...						1511	1,1	13,7	16	182		
	E	Hood ⁽¹⁾ ... + AIR 10... + base ⁽¹⁾ + prover...	10	2,4	995	1040	1,03	2167	17,3	/	/	240	120	240
	G	base ⁽¹⁾ + prover...						2271	2,5	13,7	16	250		
	E	Hood ⁽¹⁾ ... + AIR 10... + base ⁽¹⁾ + stand 5 trays	10	2,4	995	975	0,97	2137	15,9	/	/	207	60 + 120	120 + 240
	G	base ⁽¹⁾ + stand 5 trays						2241	1,1	13,7	16	217		
	E	Hood ⁽¹⁾ ... + AIR 5... /E + AIR 10... /E + base ⁽¹⁾ + fittings kit	5+10	3,6	995	975	0,97	2180	23,8	/	/	283	60 + 120	120 + 240

(1) Optional

LEGEND

i.e.: AIR 5... / ...

TYPE OF CONTROL UNIT








- M: ELECTRO-MECHANICAL
- E: ELECTRONIC
- P: PROGRAMMABLE

TYPE OF POWER SUPPLY

- E: POWER SUPPLY
- G: GAS

(2) Baguette: 6-channel pan
T cooking = 30 minCroissant: 8 pieces per pan
T cooking = 20 min

Combinations **Air - Domino**

	Description	Trays	Baking surface	Overall dimension				Power	Weight (kg)				Ouput (pcs./h) ⁽²⁾	
		No.	m ²	A (mm)	B (mm)	AxB (m ²)	C (mm)	kW	stand	tray support	cabinet	prover	baguette	croissant
	Hood ⁽¹⁾ ... + AIR 5... /E + DOMINO 2T-6040...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand (+ tray holders or cabinet or prover...)	5+ 2	1,68	1010	1370	1,38	2070	12,9	300	318	338	348	60+ 24	120+ 48
	Hood ⁽¹⁾ ... + AIR 5... /E + 2x DOMINO 2T- 6040...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand	5+ 2+ 2	2,16	1010	1370	1,38	2210	17,9	420	/	/	/	60+ 24+ 24	120+ 48+ 48
	Hood ⁽¹⁾ ... + AIR 10... /E + DOMINO 2T-6040...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand	10+ 2+	2,88	1010	1370	1,38	2160	20,9	352	/	/	/	120+ 24	240+ 48
	Hood ⁽¹⁾ ... + AIR 5... /E + side tray holders + DOMINO 3T-4060...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand (+ tray holders or cabinet or prover...)	5+ 3	1,92	1630	1170	1,91	2070	15,4	400	427	460	485	60+ 36	120+ 72
	Hood ⁽¹⁾ ... + AIR 5... /E + side tray holders + DOMINO 4T-6040...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand (+ tray holders or cabinet or prover...)	5+ 4	2,20	1630	1370	2,23	2070	17,6	435	462	495	520	60+ 48	120+ 96
	Hood ⁽¹⁾ ... + 2 x AIR 5... /E + DOMINO 3T-5365...+ base + bottom cover. AIR + bottom cover.DOMINO+ stand (+ tray holders or cabinet or prover...)	5+ 5+ 4 (4060)	3,36	2030	1390	2,82	2070	26,5	570	605	645	665	60+60+ 48	120+120+ 96

(1) Optional

Standard power supply:

- For electric version: 380+415V, 50 Hz (3P+N+PE)
- For gas version: 220+240V, 50 Hz (single-phase)

Special power supply:

- 380+415V, 60 Hz (3P+N+PE)
- 380+415V, 50 Hz (2P+N+PE)
- 380+415V, 60 Hz (2P+N+PE)



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