

rack ovens

Slim



mondial forni
bakery projects



Elegance and power in a small space

“ The ideal solution when dealing with small spaces, thanks to the perfectly balanced proportions between the baking surface and the footprint. ”

The rotary tray ovens of **Slim** series are electric forced convection ovens with rotating racks, made up of a single chamber.

Recommended for artisan bakeries and supermarket chains, thanks to its compact size and easy set-up, **Slim** is ideal for baking bread and pastry products.

The oven **Slim 9T** combined with an electric deck oven ensures maximum versatility.

Thanks to its versatility in managing temperature changes, this oven is perfect for controlling the baking process of both fresh and frozen products.

The design, specific to all Mondial Forni products, is very balanced and highly technological, blending performance and elegance. You will be proud to show the **Slim** oven in your shop.



Winning performance and reduced energy consumption



What we do today, matters tomorrow.



Maximum performance: achieve yields above 90% with the new heat exchanger that enables a visible reduction in consumption.



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.



BTT (Bottom To Top): achieve greater baking quality the air flow from the bottom up enables providing the product a deck effect in order to ensure better final results. Leave your customers speechless with a unique product!



Your time is precious!
Easy assembly and setup
An oven that can also be delivered assembled



Speed Dry: products that are more and more fragrant and crispy, thanks to the valve that enables steam to be evacuated 70% faster compared to the system used in standard versions.



USB: take creativity with you everywhere.
The USB port helps you transfer recipes and software updates from one oven to another



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



Perfect vision: the vertical glass is the result of a specific study. Through fast and simple cleaning operations and thanks to four powerful lamps, the product is always perfectly visible



Create the oven that you want: according to your space / cooking requirements, while also offering you the possibility to combine with the series of electric ovens and accessories such as stand, cabinet or leavening cell. All the above with a footprint of only 1.2 m²!



Always ready for your customers: suitable not only for baking fresh products, it also ensures ideal conditions for baking frozen products.



Not limited to pastry...
First choice in the pastry industry, it is also ideal for baking bread



BOOSTER: ensures the maximum restart speed of the oven to obtain, even in the event of an emergency, the correct baking temperature.



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



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

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

Standard

- Stainless steel front, side panels and hood
- Insulation with layer of rockwool mattress constant density
- Armoured heating element double bank
- Stainless steel baking chamber with air delivery adjustment shutters
- Easy to clean flat floor
- Rack rotation unit made up of a geared motor and a pre-set torque limiting device.
- Manual lifting with hook (*)
- Door with two tempered glasses with air interspace; the external glass can be opened as a book for easy cleaning
- Stainless steel door gasket (*)
- Standard door opening with right-hand hinges
- Access to the main controls from the front
- **iPRO** control
- Steam exhauster INOX 304
- Manual steam discharge damper control
- Steamer

(*) for *Slim 15T* series



Simple, versatile and creative!

The *Slim* series enables a complex management thanks to the electronic controller **iPRO** which controls every baking phase. The easy-to-access USB port allows you to upload and download recipes and software updates.



...just set it up as you like.

	<i>Slim 9T</i>	<i>Slim 15T</i>
Door opening with left-hand hinges	✓	✓
Liter-counter (only with iPRO)	✓	✓
Steam condenser	✓	✓
"Speed dry" function	✓	✓
Oversized steam generator	✗	✓
Scale filter	✓	✓
Acoustic kit bright end of cooking	✓	✓
iBAS control	✓	✓
Gloves-holder	✓	✓
Overload switch	✓	✓
Domino 2T-6040 electric deck series	✓	✗
Prover on wheels	✓	✗
Stainless steel stand on wheels with trays supports and 1-door cabinet	✓	✗
Stainless steel stand on wheels with trays supports	✓	✗
Stainless steel stand on wheels	✓	✗

✓ available ✗ not available





Menu board listing items such as Caffe Royal, Latte Macchiato, and Torta Leonardo.

Top shelf containing large round loaves and smaller round loaves with labels.

Second shelf containing various breads, including baguettes and rolls.

Third shelf containing various breads, including rolls and specialty loaves.

Fourth shelf containing various breads, including rolls and specialty loaves.

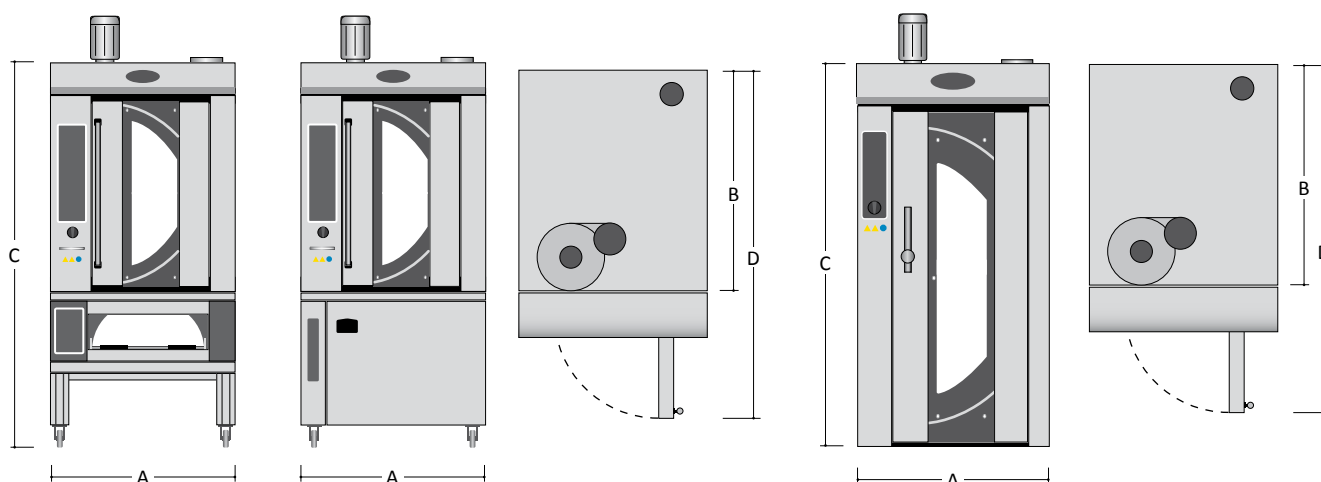
Bottom section containing a variety of pastries, including croissants and cinnamon rolls.

Technical specifications

Compositions	Baking Surface m ²	Overall dimensions (cm)				Ttrays 40x60 nr.	Clearance between layers cm	Total electric power kW (400 V)	Weight kg
		A	B	C	D				
SLIM 9T Stainless steel stand on wheels	2,16	100	120	199	180	8 9 10	100 88 80	16	467
SLIM 9T Stainless steel stand on wheels with trays supports									497
SLIM 9T Stainless steel stand on wheels with trays supports and 1-door cabinet									522
SLIM 9T AISI 430 stainless steel prover on wheels Heating with fan		17,5	21,0	575				527	
SLIM 9T AISI 304 stainless steel prover on wheels Heating and humidity with fan								527	
SLIM 9T DOMINO 2T-6040 LOGIC deck/working height 18 cm with stainless steel stand on wheels		101	121	211				575	
SLIM 9T DOMINO 2T-6040 LOGIC deck/working height 18 cm with steam generator and stainless steel stand on wheels								590	
SLIM 15T	3,6	98	122	200	186	10 13 15 18	140 107 93 77	21,5	640

NOTE:

- Height "C" is excluding motors
- Room Minimum Height: SLIM 9T / SLIM 15T = 250 CM
- Minimum dimensions entrance door room (oven disassembled): SLIM 9T = 75 cm / SLIM 15T = 88 cm



Slim 9T

Slim 15T

Slim

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