

rack ovens

**Basic**

LOGIC ■  
ACTIVE ■



**mondial forni**  
bakery projects



# The perfect balance between technology and design

“The expression of the ideal blend of practicality and functionality.”



**Basic** is the rotary oven ideal for baking bread and pastry products.

Suitable for craftsmen and mass production. Perfect for baking both fresh and frozen products.

Available in two versions, **Logic** and **Active**, **Basic** meets the needs for ease of use, energy savings and space optimization.

Thanks to its ability to handle sudden changes in temperature, this oven stands out for versatility and performance.



Its clean and well defined lines make it an object of refined design. The sturdiness and the fine craftsmanship used in manufacturing each part, makes it a safe and long-term investment.

# Winning performance and reduced energy consumption



**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.



**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!



**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



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



**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



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



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

## Standard

- Stainless steel front, side panels and hood
- Insulation with layer of rockwool mattress constant density
- Raised floor respect to ground for a better thermal insulation
- Easy to clean flat floor
- Stainless steel ramp with smooth inclination to facilitate the rack loading /unloading
- Armoured heating element double bank (electric version)
- Stainless steel baking chamber with air delivery adjustment shutters
- 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
- Reflecting glasses (\*)
- Stainless steel door gasket
- Standard door opening with right-hand hinges
- Access to the main controls from the front (additional power box for the electric version)

(\*) **LOGIC** version

## Version



### Versatility and creativity

**LOGIC** version allows a sophisticated operation thanks to the **iPRO** control panel, controlling each baking phase. Thanks to the easily accessible USB port, it is possible to carry out all recipes download and up-load and the software updates.



### Simplicity and practical

**ACTIVE** version is very easy-to use thanks to the handy **iBAS** electronic control panel with keys that feature a direct and intuitive functionality to ensure easy and immediate use.





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

✓ available    ✗ not available

## Main features

	LOGIC	ACTIVE
Double glass door	✗	✓
Thermo reflecting triple glass door	✓	✗
Control panel	<b>iPRO</b>	<b>iBAS</b>
USB 2.0 external port	✓	✗
Steamer	✓	✓
Steam exhauster	✗	✓
Steam exhauster inox 304 s/s	✓	✗
Manual steam discharge damper control	✗	✓
Automatic steam discharge damper control	✓	✗

## Optional

	LOGIC	ACTIVE
Door opening with left-hand hinges	✓	✓
Steam exhauster 304 s/s	standard	✓
Automatic steam discharge damper control	standard	✓
Liter-counter	✓	✗
Oversized steam generator	✓	✓
"Speed dry" function	✓	✗
Scale filter	✓	✓
<b>iMEC</b> control (electromechanical)	✗	✓
Turntable	✓	✓
Door glass guard and gloves-holder	✓	✓
Time and temperature external display (above the hood)	✓	✓
Panel covering the burner	✓	✓
Acoustic kit bright end of cooking	✓	✓
Overload switch	✓	✓





basic LOGIC

PRO

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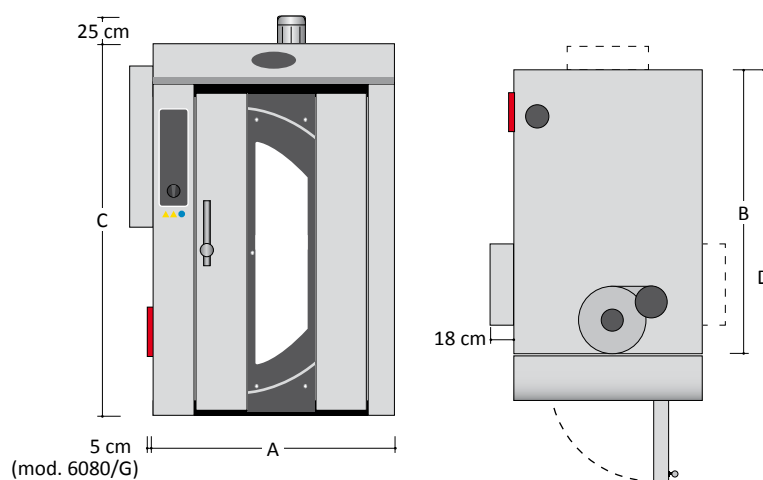
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PRO



# Technical specifications

		MODEL	4575	6080
OVERALL DIMENSIONS (cm)		A	119	131
		B	174	186
		C	200	200
		D	251	275
ROOM MINIMUM HEIGHT		cm	240	240
THERMAL POWER	gas	kW	47	53
		kcal/h	40.000	46.000
	electric	kW (400 V)	35,3	35,7
ELECTRIC POWER	gas	kW (400 V)	1,5	1,5
	electric		33,8	34,2
WEIGHT	gas	kg	930	980
	electric		900	950
BAKING SURFACE		m²	5	7,2
TRAYS		nr.	nr. 15 (45x75)	nr. 15 (60x80)
TRAYS DIMENSIONS		cm	40x60	60x65
			45x75	
			46x76	60x80
			50x70	
TRAYS		nr.	10 -13 -15 -18- 20	
CLEARANCE BETWEEN LAYERS		mm	140 -107 -93 - 77 - 69	



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



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