

electric deck ovens

DekoMondial

LOGIC ■
ACTIVE ■



mondial forni
bakery projects



Practicality, versatility and high performance

“ The solution to the ever-growing demand for manufacturing versatility, ease of installation and use ”



DekoMondial 2.0 is the oven with electric decks ideal for baking bread and pastry products.

Suitable for craftsmen, mass production and semi-industrial pastry laboratories. Extremely compact with minimum footprint.

DekoMondial 2.0 features two baking chambers, completely independent, thus boasting maximum versatility of use and dynamic control of baking processes.

Provided with special functions aimed at saving energy, it guarantees low operation costs and high performance.

DekoMondial 2.0 ...cutting edge technology to be shared by all.



Sturdiness and state-of-the-art craftsmanship



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.



PM - Power Management : device for controlling the energy. Two probes for each room ensure better management of the temperature and the energy, ensuring maximum production versatility without ever exceeding the available power limits.



IPC - Interactive Power Control: device for controlling the energy inside the **Pastry Lab**. It controls power consumption every moment, preventing power from exceeding the value available, sudden blackout and waste of energy.



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



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



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



Perfect vision: through fast and simple cleaning operations and thanks to two powerful lamps for each deck, the product is always perfectly visible



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



Tilting working table: facilitates work phases and helps making the most of the space inside the lab.



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

Standard

- Stainless steel front, side panels and hood
- Insulation with double layer of rockwool mattress constant density
- Armoured heating element double bank between ceiling and bottom
- Sole tiles or granulated clay
- Independent control panel for each deck
- Steamers with settable temperature independent for each room
- Doors with reflecting glasses, open upwards
- Tilting working table

Version

LOGIC

Versatility and creativity

In the **LOGIC** version, each deck is equipped with **iPRO** control panel.

Thanks to a practical monochrome LCD display all the oven operations are easier; it is possible to program up to 99 recipes and 5 baking phases for each of them.

For standard **LOGIC** version, a USB 2.0 port is available for downloading/uploading and managing data relating to baking recipes and software updates

ACTIVE

Simplicity and practical

The **ACTIVE** version, combined with the presence of a single **iPRO** control panel and the remaining decks of **iBAS**. controls panels. The easy of use is the main feature of the **iBAS** control panel, where all the keys have a direct and intuitive features.

The recipes programming and their progress in the different decks are controlled by **iPRO** control panel



...just set it up as you like.

✓ available ✗ not available

Main features

	LOGIC	ACTIVE
Doors with reflecting glasses, open upwards	✓	✓
Door opening/closing with central handle	✓	✓
iPRO control panel (on 3 rd deck only) , iBAS (all the other)	✗	✓
iPRO control panel (on all decks)	✓	✗
Steamer	✓	✓
Steam exhauster	304 s/s	standard
Steam discharge damper	automatic	manual
USB 2.0 external port	✓	✓
PM function (Power Management) for baking decks and steamer	✓	✓

Optional

	LOGIC	ACTIVE
Top deck working height 24 cm ⁽¹⁾	✓	✓
Decks height different from standard ⁽²⁾	✓	✓
Glass or stainless steel single door with external handles ⁽³⁾	✓	✓
AISI 430 stainless steel door	✓	✓
iPRO control panel on each deck	standard	✓
IPC device (for controlling the overall energy inside the Pastry Lab)	✓	✓
Overload switch	✓	✓
Control panels on the left column	✓	✓
Steam exhauster 304 s/s	standard	✓
Built-in elevator	✓	✓
Scale filter	✓	✓
Time and temperature display on the hood	✓	✓

Note:

⁽¹⁾ For 5 –deck model , hood is smaller than standard

⁽²⁾ Last or second last deck only: 3 / 4 –deck models working height: 23 cm - 27 cm - 29 cm

⁽³⁾ For deck width 80 / 120 cm



Choose how to load / unload the oven

DekoMondial series offers various types of loading:

MECHANICAL ELEVATOR

The most simple solution to start from



BUILT-IN ELEVATOR

Very useful for reduced spaces



COLUMN TYPE ELEVATOR WITH RAIL

Automation that makes everything simple



Doors with side handle

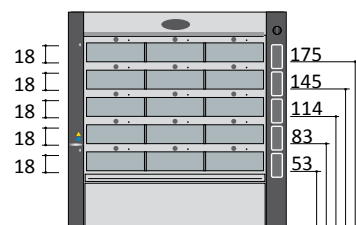
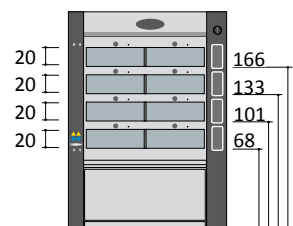
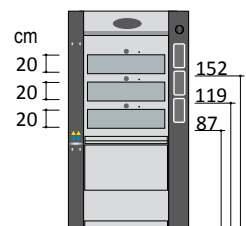
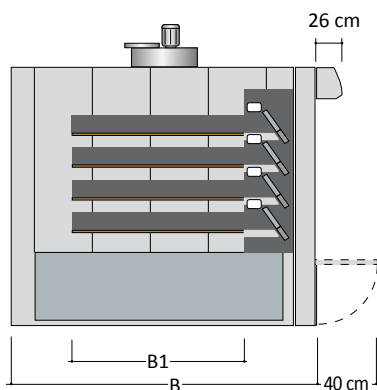
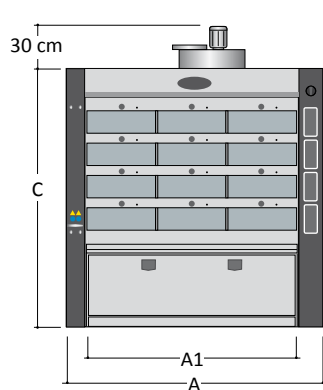


Doors with pull handle type



Technical specifications

Model	Decks	Door for deck	Baking surface	Working heights	Dimension (cm)					Electric power kW (400 V)		Weight
	N°	N°	m²	cm	deck	overall				with steamer	without steamer	kg
31-80160	3	1 x 81 cm	4,0	20-20-20	81	165	127	230	230	14,8	11,8	1.300
31-80200			5,0			205		270		16,6	13,6	1.650
32-120130		2 x 62 cm	5,1		124	138	170	203	230	16,6	13,9	2.500
32-120160			6,1			165		230		19,9	16,9	2.800
32-120200			7,6			205		270		23,1	19,9	3.150
32-120240			9,1			245		310		26,6	23,4	3.500
33-180160		3 x 62 cm	9,2		186	165	231	230	230	28,3	24,9	3.300
33-180200			11,4			205		270		32,6	28,9	3.700
33-180240			13,7			245		310		38,0	34,0	4.100
41-80160	4	1 x 81 cm	5,3	20-20-20-20	81	165	127	230	230	21,4	15,4	1.450
41-80200			6,6			205		270		23,8	17,8	1.750
42-120130		2 x 62 cm	6,8		124	138	170	203	230	23,6	18,2	2.800
42-120160			8,2			165		230		28,2	22,2	3.100
42-120200			10,2			205		270		32,3	25,8	3.600
42-120240			12,2			245		310		37,2	30,2	4.100
43-180160		3 x 62 cm	12,3		186	165	231	230	230	39,8	32,8	4.400
43-180200			15,3			205		270		45,7	38,2	4.900
43-180240			18,2			245		310		52,8	44,8	5.400
51-80160	5	1 x 81 cm	6,7	18-18-18-18-18	81	165	127	230	230	24,5	19,0	1.800
51-80200			8,3			205		270		28,0	22,0	2.100
52-120130		2 x 62 cm	8,5		124	138	170	203	230	27,9	22,5	3.010
52-120160			10,2			165		230		33,5	27,5	3.400
52-120200			12,7			205		270		38,5	32,0	3.950
52-120240			15,2			245		310		44,5	37,5	4.500
53-180160		3 x 62 cm	15,3		186	165	231	230	230	47,8	40,8	5.400
53-180200			19,1			205		270		55,0	47,5	6.000
53-180240			22,8			245		310		63,8	55,8	6.600

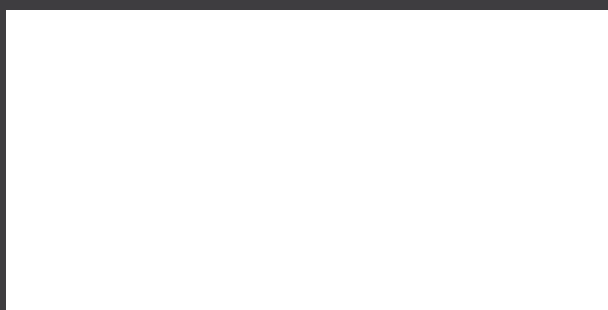


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www.mondialforni.com



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