

steam tube deck ovens

Ecomondial



mondial forni
bakery projects



Sturdiness and reliability

“ It allows you to bake different kinds of products thanks to a more flexible management of temperatures compared to ovens with traditional tubes ”



Ecomondial is the deck oven with steam tubes ideal for baking bread of medium-large size and pastry products.

It is recommended especially for craftsmen because it is ideal for baking products that require a strong heat input from the bottom and high amounts of steam.

Equipped with two independent chambers, Ecomondial is suitable for baking in pans or directly on the plate by means of racks.

To simplify oven loading/unloading phases, it is possible to combine peels for manual, semi-automatic and automatic operations.



The many years of experience of Mondial Forni ensure maximum performance in terms of safety, reliability and functionality.

Why to choose *Ecomondial*



**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.



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



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



Winner for life: built to guarantee security and reliability, this oven ensures high yields that remain unchanged over the years



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



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



Small operation costs: ensures a real low energy consumption thanks to the perfect balance between the total mass of the oven and reduced energy requirements



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

Standard

- Stainless steel front, side panels and hood
- Chimney motorized damper for automatic ignition
- Baking deck lighting with 2 dichroic lights
- Heating system with ring-shaped steam tubes, one for the top and one for the bottom of each deck, with diameter of 27 mm that directly heat up the deck and the ceiling of every deck
- Steamer also heated by the combustion fumes that can be accessed from underneath the bench
- Oven furnace and gas channels made of refractory stainless steel
- Functioning: gas/ diesel oil burner
- Baking deck in cement with clay granules and metal mesh
- Baking deck doors with adjustable stabilizers in stainless steel and tempered glass
- Channeled frame hook
- Standard steam exhauster
- Electronic control
- Polycarbonate applications on the front

Everything under control

Electronic

The main feature is the easy use.

- Oven temperature
- Baking time
- Manual steam for single deck
- Automatic steam for single deck
- Steam for additional prover
- ON / OFF burner
- ON / OFF steam exhauster
- ON / OFF deck lighting
- Automatic daily switch-on



ELECTRONIC



...just set it up as you like.

Optional

- Top deck working height 25 cm (only 3 and 4 decks versions)
- AISI 430 stainless steel door
- Steam for additional prover (mod. 3 and 4 decks)
- Steam exhaust 304 s/s
- Kit for steam suction system in side position (LH or RH) (reduces height to 270 cm)
- Left lateral or left rear smoke discharge flue (reduces the room minimum heights)
- Hydraulic by-pass
- Automatic steam exhaust dampers control
- Heating kit for standard steam generator with electric heating element
- Time and temperature display on the hood



Choose how to load / unload the oven

Ecomondial series offers various types of loading:

MECHANICAL LIFT

The most simple solution to start from



BUILT-IN LIFT

Very useful for reduced spaces



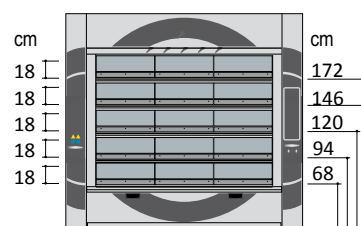
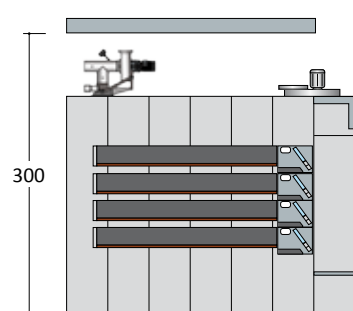
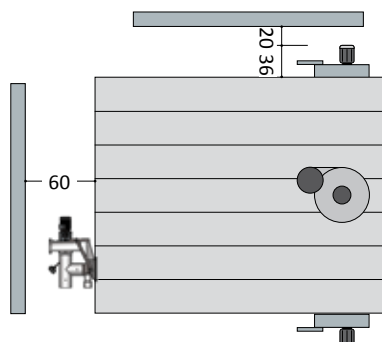
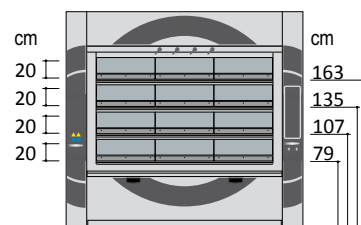
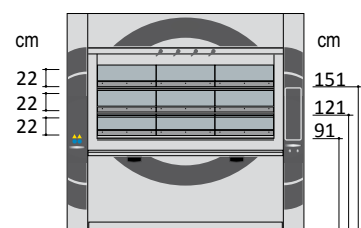
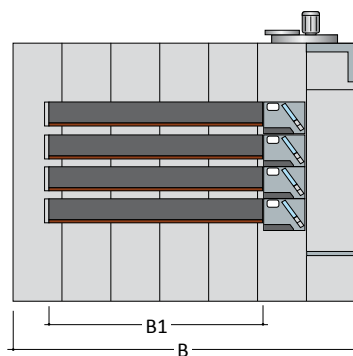
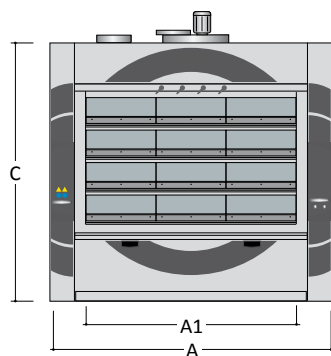
WHEELED COLUMN PEELS

Automation that makes everything simple



Technical specifications

Model	Decks N°	Door for deck N°	Baking surface m²	Working heights cm	Dimension (cm)					Thermal power		Electric power kW (400 V)	Weight kg
					deck		overall			kW	kcal/h		
32 CS	3	2	6,1	22-22-22	124	165	175	289	230	34,0	29.500	1,5	4.000
32 C			8,1			218		342		45,0	38.700		
33 CS		3	9,2		186	165	237	289		51,0	44.000		
33 C			12,2			218		342		67,0	57.500		
42 CS	4	2	8,2	20-20-20-20	124	165	175	289	230	45,0	38.500	1,5	4.600
42 C			10,8			218		342		56,0	48.000		
43 CS		3	12,3		186	165	237	289		67,5	58.000		
43 C			16,2			218		342		90,0	77.000		
52 CS	5	2	10,2	18-18-18-18-18	124	165	175	289	230	56,0	48.000	1,5	5.200
52 C			13,5			218		342		74,5	64.000		
53 CS		3	15,4		186	165	237	289		85,0	73.000		
53 C			20,3			218		342		110,5	95.000		

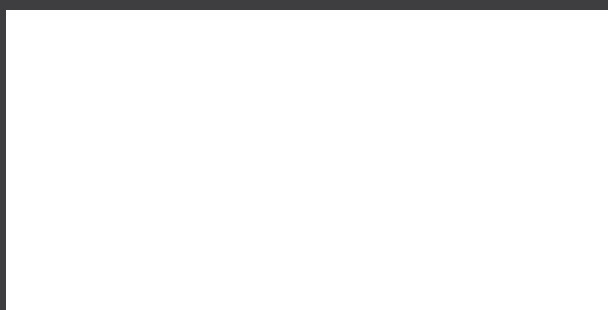


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www.mondialforni.com



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