

steam tube deck ovens

**Lem**



**mondial forni**  
bakery projects



## The quality of a tube oven... in a compact size

“ It ensures the baking quality specific to tube ovens, with reduced footprint and extreme ease of use ”

**Lem** is the steam tube oven ideal for baking bread and pastry products.

Particularly suitable for craftsmen. It meets the demand for innovation of modern bakers, while maintaining the well-established experience acquired by Mondial Forni in steam tube technology.

The **Lem** oven is the ideal solution for bakery shops and pastry laboratories which have small spaces available or work on a seasonal basis. It is also a versatile and compact solution for bakery and pastry shops that want to maintain quality and tradition.

**Lem**, the quality of a steam tube oven by Mondial Forni... in compact size.



# Sturdiness and state-of-the-art craftsmanship



**What we do today,  
matters tomorrow.**



**OPT (Optimum):** it optimizes actual consumption of the oven for saving on your monthly energy bill.



**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.



**Your time is precious!**

Easy assembly and setup.  
An oven that can also be delivered disassembled



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



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



**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.



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



**Small footprint, high performance:** the ideal solution for those who have small spaces available and still do not want to give up excellent baking quality



**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



# With *Lem* you'll get the best...

## Standard

- Stainless steel front, side panels and hood
- Fixed working table for resting trays
- Insulation with double layer of rockwool mattress high constant density
- Sole tiles or granulated clay
- Steam exhauster 304 s/s
- Shell on adjustable feet
- Chimney motorized damper for automatic ignition
- Independent steam generators, sized for efficient steam production, positioned inside the baking chamber
- Burner housing and smoke ducts made from fireproof steel panels and fireproof bricks laid dry.
- Control panel and electrical system: composed of an electronic control panel situated on the right hand column of the front of the oven and a box inside said column.

## Everything under control

The most important feature of the **BAS** electronic control panel is its ease of use, with the buttons having an intuitive, user-friendly functions:

- Set a single baking temperature for all the decks
- Set a single baking time for all the decks
- Contemporary display of real (red) and set (green) baking temperatures and times
- Weekly programming: daily start up
- "SLEEP" function (shutdown of the oven can be scheduled following a preset period of non-use)
- Two steam delivery functions: manual and manual with timer
- Alarm and flashing lights for end of baking
- Lights ON/OFF
- Steam exhaust ON/OFF
- Heating ON/OFF
- Troubleshooting



**BAS**



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

## Optional

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- Stainless steel door
- Hydraulic steam generator bypass train
- Overload switch
- Built-in manual elevator
- Height adjustable feet +100 mm
- Time and temperature display on the hood



Built-in elevator

# Choose how to load / unload the oven

**Lem** series offers two types of loading:

## MECHANICAL ELEVATOR

The most simple solution to start from



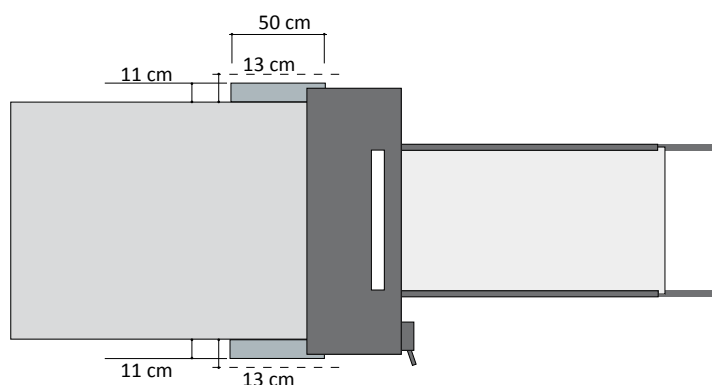
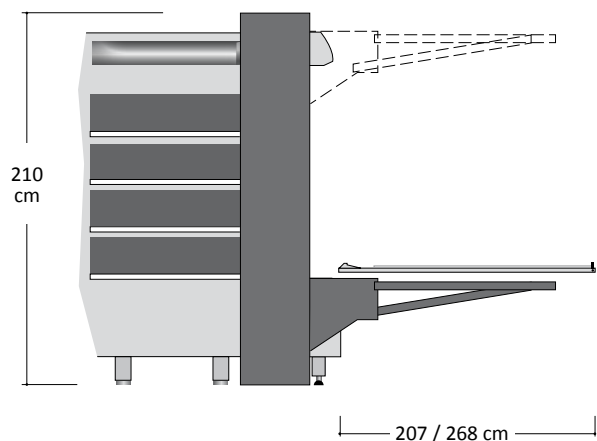
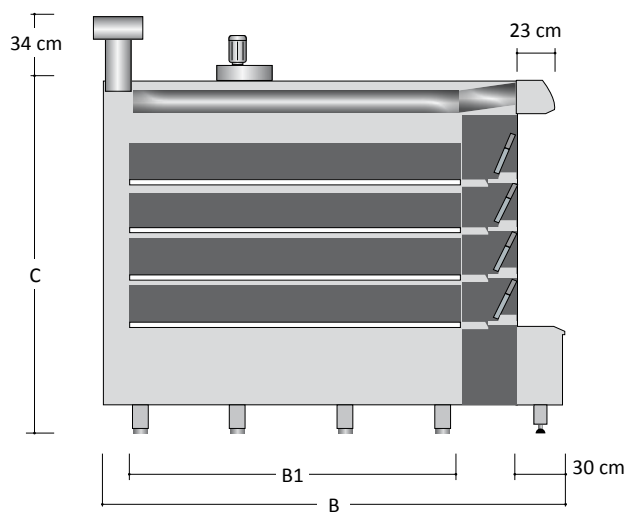
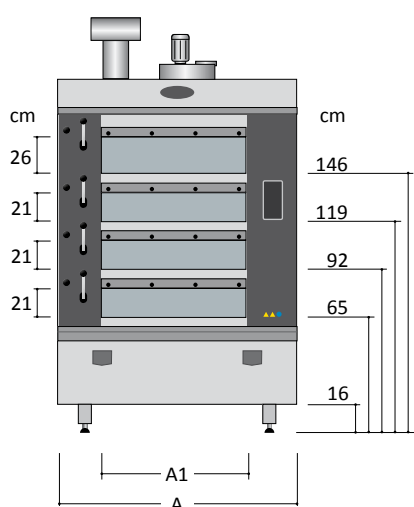
## BUILT-IN ELEVATOR

Very useful for reduced spaces



# Technical specifications

		MODEL	41-80120	41-80180
OVERALL DIMENSIONS (cm)	A	136		
	B	207	268	
	C	200	210	
DECK DIMENSIONS (cm)	A1	82		
	B1	125	185	
ROOM MINIMUM HEIGHT	cm	250		
THERMAL POWER	kW	32	42	
	kcal/h	27.500	36.100	
ELECTRIC POWER	kW (400 V)	1,5		
WEIGHT	kg	2000	2450	
DECK	nr.	4		
DOORS FOR DECK	nr.	1 (82 cm)		
WORKING HEIGHTS	deck	cm	21 - 21 - 21 - 26	
	deck door height	cm	20 - 20 - 20 - 25	
BAKING SURFACE	m <sup>2</sup>	4,0	6,0	

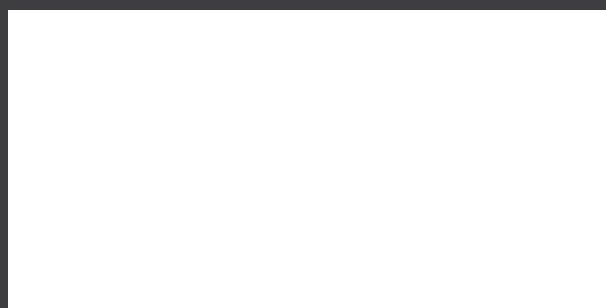


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[www.mondialforni.com](http://www.mondialforni.com)



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