

rack ovens

BASIC 2.0 **LOGIC**



A perfect balance between technology and design



Compact design and high performance

The neat and essential design turns the oven from a simple working tool into an object of value to be placed in the bakery.

BASIC 2.0 oven is the expression of the correct balance between convenience and functionality.

BASIC 2.0 is fully designed and manufactured in Italy with the artisan care and the technology of Mondial Forni's products.



Strong and reliable



Stainless steel gaskets

Special stainless steel gaskets ensure the steam sealing all around the door, lowering the energy consumption.



Maximum reliability

The fully stainless steel heat exchanger ensures higher performance and lower consumption.



Constant insulation

A double layer of high density (100 kg/m³) rock wool mats encompasses the oven perimeter avoiding thermal bridges and ensuring the maximum insulation and durability in the time, allowing a higher energy saving.



A perfect view

Cleaning is easy and quick with the door glass, which can be opened as a book, always ensuring a perfect view of the product during baking.

iPRO control panel

Main functions

Thanks to a practical monochromatic LCD display, all operating functions are easier; memory up to 99 programs with 5 baking phases.

Parameters for each recipe :

- Recipe name
- Fan delayed start up
- Power % (electric version) for a softer baking
- Steam exhaust mode (continuous / intermittent)

Parameters for each phase of the recipe

- Temperature and baking time
- Steam quantity in seconds / litres
- Steam exhaust time

Other functions:

- Additional baking time
- n° 2 automatic daily ignitions / shutdowns
- "SLEEP" function
- End of baking buzzer
- Steam exhauster on/off
- Rack rotation on/off
- Lighting on/off
- Heating on/off
- Steaming on/off
- Steam discharge on/off
- Troubleshooting with description on LCD



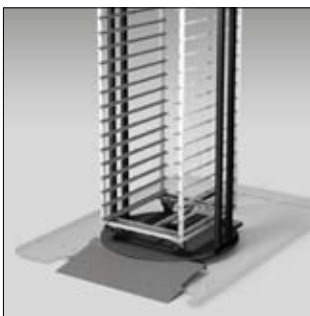
Technical specifications

Manufacturing features

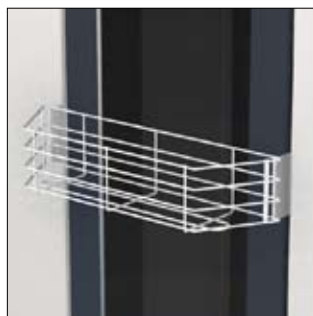
- Door with heat-reflecting double glass
- Electronic control panel **PRO**
- Automatic steam discharge damper
- USB 2.0 external port
- AISI 304 stainless steel steam exhauster
- Standard steam generator

Optionals

- 1 - Turntable
- 2 - Glass protection and gloves support
- 3 - Door opening with left-hand hinges
- 4 - Larger steam generator
- 5 - Temperature and baking time display (above the hood)
- 6 - Liter-counter
- 7 - SPEED DRY function
(with up to 70% quicker steam discharge time compared to the standard system, for more crusty products)



1



2



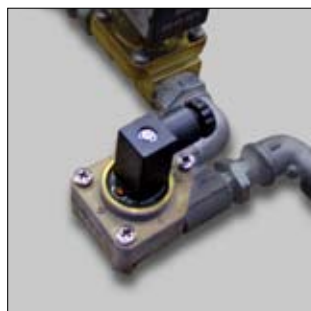
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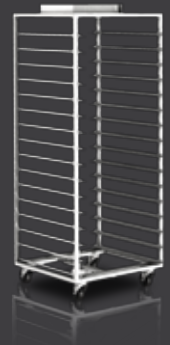


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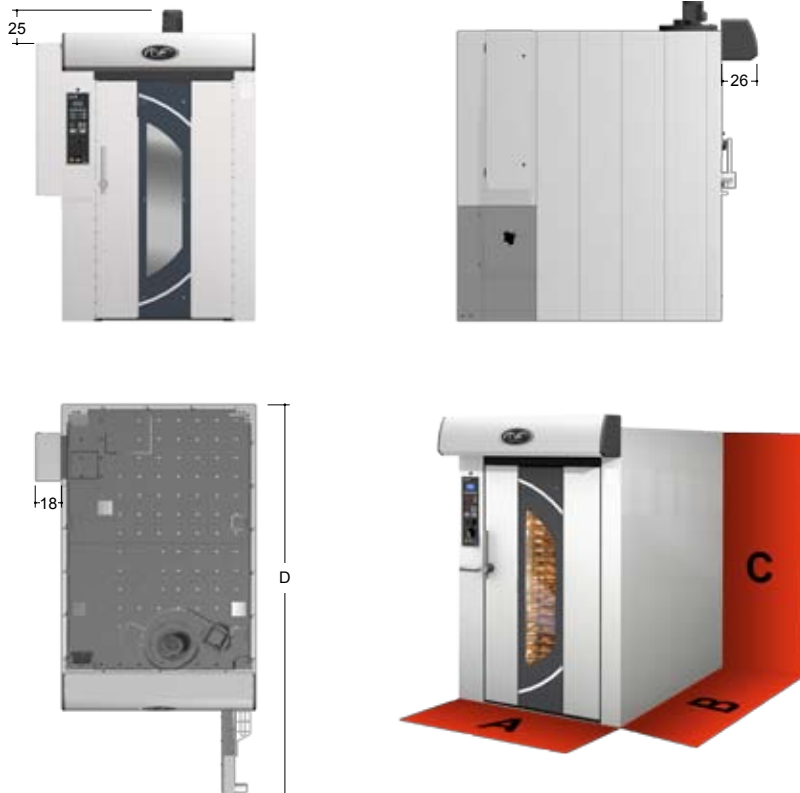
Model	Baking surface	Overall dimensions (cm)				Thermal power		Total electric power kW (400 V)	Weight kg
	m ²	A	B	C	D	kW	kcal/h		
BASIC 2.0 4575/G	5 (nr. 15T 45x75)	119	174	200	250	47	40.400	1,5	930
BASIC 2.0 6080/G	7,2 (nr. 15T 60x80)	131	186		274	53	45.600		980
BASIC 2.0 4575/E	5 (nr. 15T 45x75)	119	174	200	250	33,8 (400 V)	/	35,0	900
BASIC 2.0 6080/E	7,2 (nr. 15T 60x80)	131	186		274	34,2 (400 V)	/	35,5	950

- Standard electric power supply: 230/400/415 V, 3 phase, 50/60 Hz
- Powered by : gasoil, gas (methane or LPG), electric
- Minimum height of ceiling: 240 cm

Rack	Tray dimensions	Trays n°	Clearance between layers
	cm		cm
BASIC 2.0 4575	40x60	10	14
	45x75	13	10,7
	46x76	15	9,3
	50x70	18	7,7
BASIC 2.0 6080	60x65	20	6,9
	60x80		

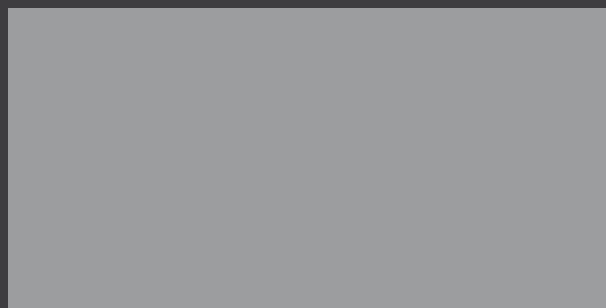


- For trays with larger dimensions than listed, check with the factory the possibility of racks with inside handle and/or columns





www.mondialforni.com



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bakery projects

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