

Product Catalog



Since over 65 years we have been manufacturing equipment to improve your daily work.

In our premises, Mondial Forni designs and manufactures equipment for pastry shops, artisan and industrial bakeries, and for the supermarket chains.



Product line



Baking

- Rack ovens
 - Electric deck ovens
 - Steam tube deck ovens
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HO.RE.CA

- Convection ovens
 - Modular ovens
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Cold division

- Blast chilling / Shock freezing
 - Retarded proving
 - Provings
 - Biga dough processing
 - Holding
 - Water meters / mixers
 - Water chillers
-



Machines

- Mixing
- Dividing
- Dough dividing and rounding
- Moulding
- Intermediate proving
- Large bread production line

NEW***Slim 9T*** series

- Baking temperature: 300°C max
- Convection oven with rotating rack, ideal for small production bakeries, for pastry products, bake-offs, shopping centres, hotels, etc.
- Model 4060
8 / 9 / 10 trays, max. size 40 x 60 cm
- Can be used in composition with a prover or with an electric fixed deck DOMINO 2T-6040 series oven
- Heating: electric
- STAINLESS STEEL external panels, front and hood
- Speed Dry

***Slim 15T*** series

- Baking temperature: 300°C max
- Convection oven with rotating rack, very compact design
- Model 4060 (n° 15 trays, max. size 40 x 60 cm)
- Heating: electric
- STAINLESS STEEL external panels, front and hood

***Basic 2.0*** seriesversion
ACTIVEversion
LOGIC

- Baking temperature: 300°C max
- Convection oven with rotating rack
- Model 4575
n° 15 trays, max. size 46 x 76 / 50 x 70 cm
- Model 6080
n° 15 trays, max. size 60 x 80 cm
- Heating: electric / gas-light oil burner
- STAINLESS STEEL external panels, front and hood



Techno series

- Baking temperature: 300°C max
- Convection oven with rotating rack
- Model 4676
versions FSX / RSX (n° 18 trays , max. size 46 x 76 / 50 x 70 cm)
- Model 6080
versions FSX / RSX (n° 18 trays , max. size 65 x 90 cm)
- Model 80100
versions FSX / RSX (n° 18 trays , max. size 80 x 100 cm)
- Model 80120
version FSX (n° 2 racks - n° 18 x 2 trays max. size 60 x 100 cm)
- Heating : electric / gas-light oil burner
- STAINLESS STEEL external panels, front and hood



version RSX
ACTIVE



version RSX
LOGIC



version RSX
ENERGY



version FSX



model 80120

NEWseries **Mondial**version
ACTIVEversion
LOGIC

The Mondial series is updated with new features.

It offers a range of steam tube deck ovens, consisting of multiple independent decks, steam-tight, with standard working height between 21 cm and 19 cm (depending on the model).

Ovens suitable for a perfect baking of bread of medium/high sizes and for all the products needing a strong baking from the bottom and high steam quantity.

For easier loading/unloading of the oven, it is possible to install different types of loaders: manual, semi-automatic and automatic

Features

- Baking temperatures: 300 °C max
- Models: 3 / 4 decks with 2 / 3 / 4 doors per deck
- Baking surface: from 5.10 to 26.80 m²
- Front side, coating and hood in stainless steel
- 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
- Functioning: gas/ diesel oil/ pellet/ wood fired burner
- Oven furnace and gas channels made of special refractory bricks and cement
- Wide inspection inlets for comfortable cleaning of the fume ducts
- Baking deck in cement with clay granules and metal mesh
- Structure built on fixed base
- Insulation in rock wool, minimum thickness per side 20 cm
- Baking deck doors with adjustable stabilizers in stainless steel and tempered glass
- Channeled frame hook

Lem series

- Baking temperature: 300 °C max
- Versions: n. 4 decks / n. 1 door for each deck
- Baking surface: 4 to 6 m²
- Heating: gas /light oil burner

LEM oven ensures the traditional baking quality of the steam tube ovens, a compact design with reduced overall dimensions, an easy use and a reasonable price compatible with a start-up.



Ecomondial series

Ovens suitable for baking medium/large size bread and any type of products requiring heating from bottom to top and large steam production.

- Baking temperature: 300 °C max
- Versions:
 - n. 3 / 4 / 5 decks
 - n. 2 / 3 doors for each deck
- Baking surface: 6,10 to 20,30 m²
- Heating: gas /light oil burner
- The consumptions are very low due to the high thermal performance.
- Loading with trays, manual setters, automatic loading/unloading elevators.



Dekomondial 2.0 series

Ovens suitable for baking different types of bakery products, thanks to the full independence of the baking decks. The ideal choice when you cannot install gas or light oil fired ovens.

- Baking temperature: 300 C° max
- Versions:
 - n. 3 / 4 / 5 fully independent decks
 - n. 1 / 2 / 3 doors for each deck
- baking surface: 4 to 20 m²
- Loading with trays, manual or mechanical setters, automatic loading/unloading elevators.
- STAINLESS STEEL external panels, front and hood
- Bottom baking surface with concrete sole tiles
- Doors with thermo reflecting glasses

version **ACTIVE** version **LOGIC**





version
LOGIC

Domino series

- Range comprises 18 basic models
- ACTIVE, LOGIC, PIZZA Versions
- Deck working heights 18, 25, 30 cm
- 3 levels of power available (STANDARD, MAXIMUM and PIZZA ON TRAYS)
- New design for integration with furniture
- Number of overlapping decks: from 1 to 5
- Power supply: electric



version
ACTIVE



version
Pizza

Model	Useful size cm	Baking m ²
2T-6040 1T-6080	62x82	0,50
3T-6040	62x122	0,75
2T-4060	82x62	0,50
4T-4060 2T-8060	82x122	1,00
2T-4680	96x82	0,79
2T-5365	110x68	0,75
3T-4060 PA	124x62	0,77
3T-4060	124x62	0,77
4T-6040 2T-6080	124x82	1,00
6T-4060 6T-6040	124x122	1,50
8T-6040 4T-6080	124x162	2,00
3T-4680	142x82	1,16
3T-5365 4T-4060 2T-8060	164x68	1,11
P6	106x66	0,70
P6L 3T-4060	122x62	0,75
P9	106x106	1,12

Each deck is equipped with:

- Stainless steel front and side panels
- Stainless steel armoured heating elements
- Independent heating element for each deck loading end
- Baking plate in concrete and clay (refractory material for PIZZA version and optional treadplate)
- Perimeter frame made of light alloy for an easier handling
- Doors opening upwards for a reduced footprint (opening downwards for PIZZA version)
- Doors with double spring allowing an easy access for adjustment
- Stainless steel large door handle with knobs in insulating material allowing a safe and ergonomic grip
- Deck working dimensions equal to the actual passage
- Double light with on/off button for each baking deck
- Control panel on the deck right
- Temperature up to 350°C (400°C PIZZA version)
- Voltage drop and power failure control
- Wide range of optional accessories completing the oven
- CE legislation
- Easy handling
- Easy installation (plug-in connection on each deck)
- Easy maintenance
- Easy and quick cleaning of double glasses without removing it
- Flat control panel for a better protection and cleaning

Function of **ENERGY SAVING** program

Allow a reduction in the oven overall energy consumption.



- Temperature control with double probe in each deck
- Minimum insulation thickness 100mm
- Heat reflecting glasses on Logic version
- Steam generator (optional) with optimized performance and temperature setting from the control panel
- Steam generator on/off button
- Daily and weekly automatic ignitions/shutdowns button
- SLEEP off button w/timer
- Automatic off function in case of prolonged inactivity
- ECO function (PIZZA version)
- Time displays for a conscious use of the oven
- POWER MANAGEMENT system allowing a triple power management according to the real needs of the customer.

All these features ensure DOMINO series reduced energy consumption with benefits in terms of savings and environmental impact.

NEW

Air series

The Air ovens are particularly suitable for bakeries and pastry shops. The oven performances comply with the operators' requests of even baking, easy use, reduced baking times and reduced consumption.

2 models are available (5T and 10T) with the possibility of different combinations.

According to customer's needs, the following controls are available: mechanic, electronic or lcd.

The ovens can be electric or gas fired (natural gas or lpg)



"M" control panel
ELECTROMECHANIC



"E" control panel
ELECTRONIC



"P" control panel
PROGRAMMABLE

Each oven is equipped with:

- Possibility to bake up to 270°C
- Front and lateral panels in stainless steel
- Baking chamber in stainless steel with round corners, for an easy cleaning
- Reinforced heating elements in stainless steel
- Insulation made of fibre glass mattresses with constant density
- Handle made of insulated material to have a easy and safe opening of the oven
- Halogen lamp for the baking chamber : 1 lamp for the 5T and 2 lamps for the 10T
- Control panel located on the left hand side
- Easy movement during installation
- Plug-in installation
- Very easy and simple maintenance
- Door with tempered double glasses, with possibility to open the glasses for a quick and easy cleaning
- Door with hinges on the right hand side, possibility to have the door with left hand hinges
- Adjustable feet
- Scale filter
- Complying with all CE regulations



ABT series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity: N. 5 trays 6040 / N. 14 trays 6040

Trays standard step: 70 mm

AMA series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day
- available combined solutions with TN/BT holding and retarder provers (see dedicated section)

Capacity: N. 14 trays 6080 / N. 28 trays 6040

Trays standard step: 70 mm (minimum: 35 mm)

AM AB-BT series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products and negative storage compartment -20°C.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to – 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity: Blast chilling/shock freezing: N. 5 trays 6040

Holding: N. 28 trays 6040 oppure N. 14 trays 6080

Trays standard step: 70 mm (minimum: 35 mm)

USE series

Prover for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from $+90^{\circ}\text{C}$ to $+3^{\circ}\text{C}$ within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling the product core from $+90^{\circ}\text{C}$ to -20°C within 240 minutes.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity:	number of trays rack		
	60/80	80/80	80/100
USE 1609	1	1	1
USE 1801	1	1	1

FPC series

Prover for the shock freezing of bakery, pastry and gastronomy products.

Shock freezing at the product core from $+30^{\circ}\text{C}$ to -20°C within 60 minutes.

Use:

- continuous shock freezing cycles
- medium size bakeries

Capacity:	number of trays rack		
	60/80	80/80	80/100
FPC 170133	1	1	1
FPC 170163	2	1	1
FPC 170243	3	2	2
FPC 170353	4	3	3

SI series

Prover for the blast chilling of bakery, pastry and gastronomy products.

Shock freezing at the product core from $+30^{\circ}\text{C}$ to -20°C within 60 minutes

Use:

- continuous shock freezing cycles
- large size bakeries
- industrial use

Capacity:	number of trays rack		
	60/80	80/80	80/100
SI 210230	3-(1/20')	2-(1/30')	2-(1/30')
SI 210335	4-(1/15')	3-(1/20')	3-(1/20')
SI 210440	6-(1/10')	4-(1/15')	4-(1/15')
SI 210545	/	6-(1/10')	5-(1/12')
SI 210650	/	/	6-(1/10')

AMF series

Cabinet conceived for the retarded proving process control of bakery and pastry products.

Available versions: 1 or 2-door versions for trays 6040 or 6080

Cycles of 12-24-48 and 72 hours

Use:

- small size products
- for small productions with similar proving times

Available combined solutions with TN/BT holding and blast chillers/shock freezers modules (see dedicated section)

Capacity:	SP70 - trays		SP100 - trays	
	6040	6080	6040	6080
AMF 1P 6040 SP 70	19	/	/	/
AMF 1P 6080 SP 70	38	19	/	/
AMF 2P 6080 SP 70	36	18	/	/
AMF 2P 6080 SP 100	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)



SP70



SP100

ARFL series

- Working temperature: -2 °C / +40 °C
- 1 door versions
- Capacity: n. 1 rack - 21 trays 65 x 85 mm

Prover particularly suitable for bakery and pastry products retarded proving.

Cycles of 12-24-48 and 72 hours

Use:

- for small size products
- for small/medium productions with similar proving times
- delayed baking
- the prover capacity depends on the baking capacity
- no additional prover is necessary



**TSL** series

Prover particularly suitable for bakery and pastry products retarded proving.
Cycles of 12-24-48 and 72 hours

- Working temperature:
- 15°C / + 42°C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Use (4-phases program):

- proving of different types of products with different weights at the same time
- "pre-baking deck"
- the production doesn't depend on the baking capacity (an additional prover could be necessary for the process)

Use (6-phases program):

- products with similar weights and proving times
- delayed baking
- the prover capacity depends on the baking capacity (no additional prover is necessary for small/medium productions)



TSE

TSE and **GDO** series

Prover particularly suitable for bakery and pastry products retarded proving.

Cycles of 12-24-48 and 72 hours

- Working temperature
TSE : - 15°C / + 42°C
GDO: - 10°C / + 42°C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available



GDO

Use (6-phases program for TSE, 5-phases program for GDO):

- products with similar weights and proving times
- delayed baking
- the prover capacity depends on the baking capacity (no additional prover is necessary for small/medium productions)

**CL** series

- Working temperature: + 20 °C / + 42 °C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Prover conceived for the programmed proving of bakery and pastry products.

Available versions: 1 or 2-door, equipped with a glass allowing to check the proving process at any time

Use:

- with loading setters
- with trays racks

**CLE** series

- Working temperature: + 20 °C / + 42 °C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Prover conceived for the programmed proving of bakery and pastry products.

Available versions: 1 or 2-door, equipped with a glass allowing to check the proving process at any time

Use:

- with loading setters
- with trays racks



FB



AF

FB and **AF** series

- Working temperature: +5 °C / +35 °C
- Prover for rack
- 1 or 2-door versions

Capacity	Racks 48x71	Baskets	kg
FB 117177	3	12	300
FB 157177	4	16	400
FB 217177	6	24	600
FB 217237	8	32	800
FB 217277	10	40	1000
AF 00021	2	4+4	200

Prover specifically designed to control the biga dough processing.

5 models are available.

The automatic operation provides of a 3-phases (cooling, holding, proving) with 7 automatic and 3 manual programs.

Cycles of 12-24-48 and 72 hours.

**ARFB** series

- Working temperature: +5 °C / +35 °C
- Cabinet for baskets
- 1 or 2-door versions
- Capacity: from 100 to 240 kg (BIGA)

Capacity	Baskets	kg
ARFB 700	4	100/120
ARFB 1400	8	200/240

Cabinet conceived for the Biga dough processing.

Available versions: 1 or 2-door.

The automatic operation provides of a 3-phases (cooling, holding, proving) with 7 automatic and 3 manual programs.

Cycles of 12-24-48 and 72 hours

AM TN
(SP 70)AM TN UR%
(SP 100)**AM TN** series

Positive holding

1 or 2 doors versions

- AM TN -2°C / +10°C
- AM TN UR% -2°C / +10°C (humidity control)

Negative holding

- AM BT -15°C / -25°C
- AM BTN -20°C / +10°C
- AM BTN UR% -20°C / +10°C (humidity control)

trays

Capacity	SP70		SP100	
	6040	6080	6040	6080
AM TN (UR%) 1P 6040 SP 70	20	/	/	/
AM TN (UR%) 1P 6080 SP 70	40	20		
AM TN (UR%) 2P 6080 SP 70	40	20	/	/
AM TN (UR%) 2P 6080 SP 100	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)

AM TN UR% / AM C
(SP 70)**AM C** series

Holding / chocolate crystallization

1 door version

- AMC 6080 -2°C / +20°C
- AMC 6040 -2°C / +20°C

trays

Capacity	SP70		SP100	
	6040	6080	6040	6080
AM C 1P 6040 SP 70	19	/	/	/
AM C 1P 6080 SP 70	38	19	/	/

Trays standard step: 70 mm (minimum: 35 mm)

Cabinet for the positive holding of bakery and pastry products.

Available versions: 1 or 2-door for trays 6040 or 6080

The AM TN R.H.% version allows to control the relative humidity value.

Suitable for pastry products or very delicate products.

The AM C version is designed for the chocolate holding.



AM BT / AM BTN
(SP 70)

AM BT series

Negative holding

1 or 2 doors versions

- AM BT -15°C / -25°C

Capacity	trays			
	SP70		SP100	
	6040	6080	6040	6080
AM BT 1P 6040 SP 70	20	/	/	/
AM BT 1P 6080 SP 70	40	20		
AM BT 2P 6080 SP 70	40	20	/	/
AM BT 2P 6080 SP 100	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)



AM BTN
(SP 170)



AM BTN
(SP 100)

AM BTN series

Negative holding

1 or 2 doors versions

- AM BTN -20°C / +10°C
- AM BTN UR% -20°C / +10°C (humidity control)

Capacity	trays			
	SP70		SP100	
	6040	6080	6040	6080
AM BTN (UR%) 1P 6040 SP 70	20	/	/	/
AM BTN (UR%) 1P 6080 SP 70	40	20		
AM BTN (UR%) 2P 6080 SP 70	40	20	/	/
AM BTN (UR%) 2P 6080 SP 100	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)

Cabinet for the negative holding of bakery and pastry products.

Available versions: 1 or 2-doors, for trays 6040 or 6080.

Water meters/mixers **DOX** series

The water meters/mixers allow to supply fixed quantities of water at the set temperature.

Temperature range: +2 °C / +55 °C



DOX 25M



DOX 35M

Version	Water flow (liters / min)	
	1 bar 20°C	5 bar 20°C
DOX 25M	15	35
DOX 35M	18	40

Water meters/mixers **DOMIX** series

DOMIX 45 series allows to store in memory up to 80 different recipes.

Three displays show the water quantity and temperature and the temperature measured by the external probe as well.

The mixture is carried out via a thermostatic knob.

Temperature range: +2 °C / +60 °C

Version	Water flow (liters / min)	
	1 bar 20°C	5 bar 20°C
DOMIX 45	18	40
DOMIX 45A	18	40

Water chiller **RF** series

These devices are used to supply cold water for food products, with working temperature from +25°C to +2°C.

The normal use allows to cooling the dough temperature by mixing it with refrigerated water, but many other uses are possible as well.

The wall-type version provides a 50 litres quick storage model, with same production capacity as the 200 litres floor-type model .

The models are available in "M" version (water manual delivery tap) and in "A" version (with discharge pump to be combined to a water meter/mixer).



Version	Capacity	
	liters	litri / h
RF 50M	50	180
RF 50A	50	180

Water chiller **RF 100 - 300** series

These devices are used to supply cold water for food products, with working temperature from +25°C to +2°C.

The normal use allows to cooling the dough temperature by mixing it with refrigerated water, but many other uses are possible as well.

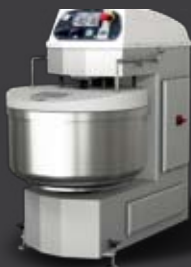
The range is made up of 4 storage model, with 100-150-200 e 300 litres tanks respectively.

All models are equipped with double scale (delivered and available water) level gauge built-in in the shell.

The models are available in "M" version (manual water delivery tap) and in "A" version (with discharge pump to be combined to a water meter/mixer).



Version	Capacity	
	liters	liters / h
RF 100M	100	100
RF 100A	100	100
RF 150M	150	130
RF 150A	150	130
RF 200M	200	160
RF 200A	200	160
RF 300A	300	230



MATRIX-V2 series

The automatic spiral mixer type V2 is ideal both for bakeries and pastry shops.

It is available with bowl capacity from 60 to 250kg of dough, it is made of high thickness steel and with long lasting mechanical components, in order to guarantee a continuous use also in case of strong mixins.



MATRIX - VB / VT series

The tilting mixer is made by a combination of a V2 mixer and an hydraulic tilting device type VB and VT, allowing to discharge the dough on bench or into the hopper of a divider, which can be placed on the right or left hand side of the mixer

Capacity goes from 80 till 250kg dough

- Bowl, spiral and breaker bar in high resistance stainless steel
- Main frame made of reinforced painted carbon steel with elevated thickness
- Possibility to install the tilting device to bench or into hopper
- Stainless steel grid
- Two mixing speeds and possibility of reserve bowl rotation
- Double electronic timers with possibility to reduce working phases
- Possibility to bypass the timer in case of faulty
- Two independent motors for spiral and bowl
- Possibility to run the bowl with lid open only for easier discharge of the dough and cleaning of the bowl
- Belt transmission in order to guarantee the best performances and no noise during mixing
- Front adjustable feet
- Wheels to help installation of the mixer and easy movement in case of need to clean the floor
- Wiring and safety devices according to CE regulations
- Automatic brake to stop the spiral in case of lid opening
- A wide range of optionals is available to satisfy any need

SV - SVL series

- "Drawer type" volumetric divider with hydraulic operation
- Front discharge version (SV)
- Lateral discharge version (left / right) (SVL)
- Dividing range: 3 available versions (SV 2 – SV 3 – SV 4)
- Oil free machine
- Standard configuration:
 - Heat exchanger for hydraulic circuit
 - Dividing drum at the unloading end (SVL)
 - Non-Teflon coated conical hopper, 80 kg dough capacity
 - Additional socket for synchronized connection with other machines
 - Flour duster on unloading belt (extractable SVL)
 - Smart control of alarms
 - RAL 9006 painting



SV



SVL

Models	Hourly production pz/min	Dividing range gr	Rows nr.
SV2	22	50÷1000	1
SV3	22	100÷1500	1
	44	50÷680	2
SV4	22	200÷2800	1
	44	100÷1200	2
SV2-L	22	50÷1000	1
SV3-L (sx-dx)	22	100÷1500	1
	44	50÷680	2
SV4-L (sx-dx)	22	200÷2800	1
	44	100÷1200	2

PICO 3.2 SY / PICO 3.2 SY - TM series

- "Drawer" type automatic divider/rounder with 2 rows of product
- Machine suitable for the production of rounded products, ready to be baked
- Production capacity 1500÷3500 pcs/h
- Dough weight 20÷120 g
- Fully automatic control of all the working phases through programmable interface
- Ergonomic product loading and unloading height
- RAL 9006 painting
- No replacement of components for product size change
- Oil free machine
- The processed dough is lined and stored for an easy manual loading on trays and/or the automated control of the discharge phase
- Standard configuration:
 - Heat exchanger for hydraulic circuit
 - Hopper capacity 10 kg dough, with optical bars protection
 - Backlit graphic display for the operator 's interface
 - Control panel allowing an easy access to the temporary adjustment of weight, flour and set production capacity
 - simple guided software
 - Use anns troubleshooting very user friendly
- PICO SY: machine suitable for the production of rounded product with possibility of a further pressing phase or of an extra sheeting (without rolling) of the previously rounded product



PICO 3.2 SY



PICO 3.2 SY-TM

Models	Hourly production pz/h	Dividing range cm	Rows nr.
PICO 3.2 SY	1500÷3500	20÷120	2
PICO 3.2 SY-TM	1500÷3500	20÷120	20



CP 110 series

- Intermediate prover with rows with pocket change
- Equipped with n° 110 pockets, including 85 useful
- Weight range 250÷1200 g
- Production capacity 15 pcs/min. approx (dough rest = 5' 40")



CP 256 series

- Intermediate prover with rows with pocket change
- Equipped with n° 256 pockets, including 214 useful (depends on the loading/unloading position of the product)
- Weight range 250÷1200 g
- Maximum production capacity 22 pcs/min (dough rest = 9' 44")
- Possibility to anticipate the dough discharge
- Available configuration with left or right-hand side front/rear loading and left or right-hand side front/rear unloading



CP 320 series

- Intermediate prover with rows with pocket change
- Equipped with n° 320 pockets, including 270 useful (depends on the loading/unloading position of the product)
- Weight range 150÷700 g
- Maximum production capacity 22 pcs/min (dough rest = 12' 16")
- Possibility to anticipate the dough discharge
- Available configuration with left or right-hand side front/rear loading and left or right-hand side front/rear unloading

Models	Hourly production pz/h	Dividing range cm	Rows nr.
CP 110	15	250÷1200	1
CP 256	22	250÷1200	1
CP 320	22	150÷700	1

FLASH series

- Moulder for rolled bread
- First moulding unit, for all versions (except FLASH 0.5), made up of a counter rotating belt with speed electronic adjustment with possibility to be lifted for cleaning. Working height and angle adjustment.
- Second moulding unit, made up of a counter rotating servo-controlled double belt with electric control (version 2.0) or of a table with adjustable height and angle (version 3.0)
- Standard configuration:
 - Feed hopper with sensorized safety ring (except FLASH 0.5)
 - Sheeting area made up of two phases with different selectable thickness
 - Dough collection tray
 - RAL 9006 painting

**FLASH 0.5** series

Ideal for finger roll, hot dogs and long rolls. Without lamination input. Ideal for installation after a two piece divider-rounder or for manual use after a moulder to increase the length of the rolls.

**FLASH 1.0** series

For tin bread – a single roller



FLASH 2.0 series

For tin bread and French baguettes (production up to 900 pcs/h) – equipped with double roller on two levels and rest time of the product



FLASH 3.0 series

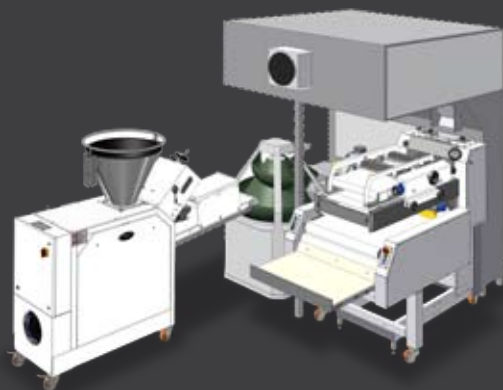
For tin bread and long loaves, equipped with double roller on the same level

Models	Hourly production pz/h	Moulding max length cm	Dough range g
FLASH 0.5 sx / dx	2.800	20	40÷200
FLASH 1.0 sx / dx	1.800	40	250÷2000
FLASH 2.0 sx / dx	1.800 1.500 900	40 60 80	250÷1300
FLASH 3.0 sx / dx	1.800 1.500	40 60	

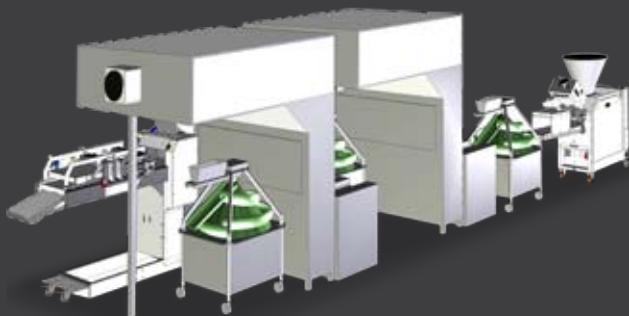
Example of configuration ***CBL 110***



Example of configuration ***CBL 256***



Example of configuration ***CBL 256+256***



Semi-automatic line for production of:

- Baguettes and long loaves from 250 g up to 1200 g
- Moulding length from 200 mm up to 820 mm (baguettes)
- Fixed production capacity 15 pcs/min
- Rest time 5'

Line made up of:

- Volumetric divider model SV 2
- With pre-rounding unit on the unloading belt
- Intermediate prover model CP 110
- With additional flour duster at the loading end
- With plant automated and centralized control
- Moulder model FLASH 2.0

Semi-automatic line for production of:

- Baguettes and long loaves from 250 g up to 1200 g
- Moulding length from 200 mm up to 820 mm.(baguettes)
- Variable production capacity from 15 pcs/min (baguettes) up to 22 pcs/min (long loaves)
- Rest time 10'÷15' according to set production capacity

Line made up of:

- Volumetric divider model SV 3
- Conical rounder model NEK 1
- Intermediate prover model CP 256
- With plant automated and centralized control
- Moulder model FLASH 2.0

Semi-automatic line for production of:

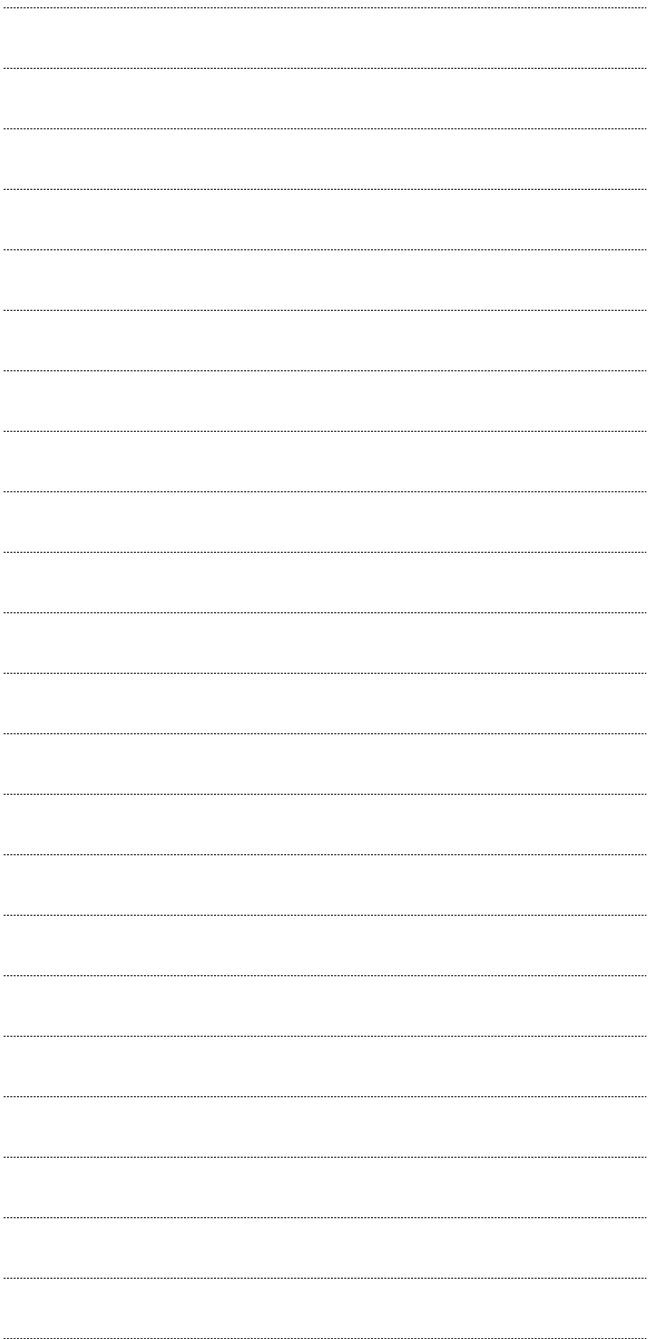
- Baguettes and long loaves from 250 g up to 1200 g
- Baguettes and long loaves from 250 g up to 1200 g
- Moulding length from 200 mm up to 400 mm (tin bread)
- Variable production capacity up to 22 pcs/min
- Minimum rest time 10'+ 10' according to set production capacity

Line made up of:

- Volumetric divider model SV 3
- Conical rounder model NEK 1
- Intermediate prover model CP 256
- With plant automated and centralized control
- Product conveyor belt
- Conical rounder model NEK 1
- Intermediate prover model CP 256
- With plant automated and centralized control
- With programmable product deviator
- Moulder model FLASH 1.0
- Conical rounder model NEK 1

Example of onfiguration CBL 110	Hourly production pz/h	Dough range g	Vie nr.
SV2	900	250÷950	1
Pre-rounding device on the unloading belt ^(*)			
CP 110			
Additional flour duster on CP 110 ^(*)			
Plant centralized control system ^(*)			
FLASH 2.0			
Example of onfiguration CBL 256			
SV3	900÷1320	250÷1200	1
Conical rounder			
CP 256			
Additional flour duster on CP 110 ^(*)			
Plant centralized control system ^(*)			
FLASH 2.0			
Example of onfiguration CBL 256+256			
SV3	1320	250÷1200	1
Conical rounder			
CP 256			
Conveyor belt			
Conical rounder			
CP 256			
Dough exit diverter on two possible product lines with pieces counter programmer ^(*)			
Plant centralized control system ^(*)			
Remote control mt. 10 ^(*)			
FLASH 1,0			
NEK 1			

(*) optional





www.mondialforni.com



Mondial Forni S.p.A.

via dell'Elettronica, 1 - 37139 Verona - Italy

Tel. +39 045 8182511 - Fax +39 045 8518210

mbox@mfb.it

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