

rack ovens

**Techno**

ENERGY ■  
LOGIC ■  
ACTIVE ■



**mondial forni**  
bakery projects



# Attractive design... winning performance!

“An oven with refined design expressing the perfect blend among beauty, performance and innovation.”



**Techno** is the rotary oven ideal for baking bread and pastry products.

Ideal for artisan bakeries, pastry shops, semi-industrial bakeries and craft production, this oven ensures versatile management of several temperatures and enables baking fresh parbaked and frozen products.

**Techno** meets the needs for an easy use, energy and space saving.



Its clean and well defined lines make it an object of refined design.

The sturdiness and the fine craftsmanship used in manufacturing each part, makes it a safe and long-term investment.

# Quality without compromise



**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.



**Dynamic Fan:** it reduces the impact on total consumption of the oven thanks to the optimized control of baking air fan.



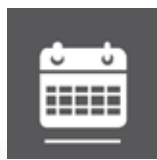
**Steamer Control:** it keeps the operation costs low thanks to the system for continuous monitoring of steamer performance.



**BTT (Bottom To Top):** achieve greater baking quality the air flow from the bottom up enables providing the product a deck effect in order to ensure better final results. Leave your customers speechless with a unique product!



**Speed Dry:** products that are more and more fragrant and crispy, thanks to the valve that enables steam to be evacuated 70% faster compared to the system used in standard versions.



**PTS (Production Traceability Sequence) :** Record your every move so you always have available the data of each baking cycle performed associated with the production batch.



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



**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



**Maximum performance:** achieve yields above 90% with the new heat exchanger in stainless steel, that enables a visible reduction in consumption.



**Hood Control:** it prevents negative impacts on the baking process and on your portfolio, thanks to the device that identifies and signals any steam leak



**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.



**Better seal:** special mixed gaskets in stainless steel and silicone rubber, ensure long service life, avoiding crushing due to accidental shocks and enable maximum sealing of steam throughout the entire perimeter of the door, thus reducing energy dissipation.



**Recovery Time:** achieve significant operation cost savings by calculating and displaying the time required by the oven to reach the last set temperature from standby mode.



**DAF:** a double airflow wraps the product to increase the production capacity of the oven



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



**Perfect vision:** the vertical glass is the result of a specific study. Through fast and simple cleaning operations and thanks to four powerful lamps, 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.



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

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

## Standard

- Stainless steel front, side panels and hood
- Insulation with double layer of rockwool mattress high constant density
- Raised floor respect to ground for a better thermal insulation
- Easy to clean flat floor
- Stainless steel ramp with smooth inclination to facilitate the rack loading /unloading
- Stainless steel high performance heat exchanger and furnace
- Armoured heating element double bank (electric version)
- Stainless steel baking chamber with air delivery adjustment shutters
- Rack rotation unit made up of a geared motor and a pre-set torque limiting device.
- Lifting with hook (\*)
- Door with two tempered glasses with air interspace; the external glass can be opened as a book for easy cleaning
- Reflecting glasses (\*\*)
- Combined stainless steel and silicone rubber door gasket ensure a long life of parts, avoiding the crashing and assuring no steam leakages
- Access to the main controls from the front

(\*) not available for 80120 version

(\*\*) **ENERGY** and **LOGIC** versions

## Version

### ENERGY

#### The touchscreen age

The **iCOD-2** control system is much more than a mere control panel; in fact it's a complete system of oven management which will help you to reduce running costs and make your bakery more efficient. Thanks to the colour touch screen with just a touch you'll discover the new way of managing your **Techno ENERGY** oven.

### LOGIC

#### Versatility and creativity

The **Techno LOGIC** oven allows a sophisticated operation thanks to the **iPRO** control panel, controlling each baking phase. Thanks to the easily accessible USB port, it is possible to carry out all recipes down-load and up-load and the software updates.

### ACTIVE

#### Simplicity and practical

The **Techno ACTIVE** oven is very easy-to use thanks to the handy **iBAS** electronic control panel with keys that have direct and intuitive functionality to ensure easy and immediate use.

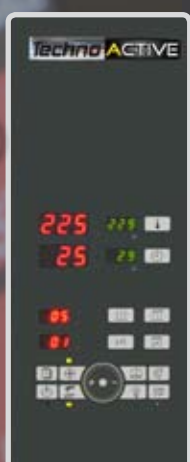
**iCOD-2**



**iPRO**



**iBAS**





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

## Main features

	ENERGY	LOGIC	ACTIVE
Polycarbonate applications on the front	✓	✓	✗
Double glass door	✗	✗	✓
Thermo reflecting triple glass door	✓	✓	✗
Control panel	<b>iCOD-2</b>	<b>iPRO</b>	<b>iBAS</b>
USB 2.0 external port	✓	✓	✗
Steamer	oversized	standard	standard
Liter-counter	✓	✗	✗
Steam exhauster	304 s/s	304 s/s	standard
Steam discharge damper control	automatic	automatic	manual
"Speed dry" function	✓	✗	✗
"Dynamic fan" function	✓	✗	✗
"Steamer control" function	✓	✗	✗
"Hood control" function	✓	✗	✗

## Optional

	ENERGY	LOGIC	ACTIVE
Turntable <sup>(a)</sup>	✓	✓	✓
Door glass guard and glove-holder	✓	✓	✓
Automatic lifting (not available for mod. 80120)	✓	✓	✓
Door opening with left-hand hinges <sup>(b)</sup>	✓	✓	✓
Steam exhauster with 1400rpm	✓	✓	✓
Oversized steam generator	standard	✓	✓
Litre counter	standard	✓	✗
Automatic steam exhaust damper	standard	standard	✓
Steam exhauster 304 s/s	standard	standard	✓
"Speed dry" function	standard	✓	✗
Time and temperature external display (above the hood)	✓	✓	✓
GPC boiler - steam generator for baking frozen bread	✓	✗	✗
<b>iMEC</b> control (electromechanical)	✗	✗	✓
Overload switch	✓	✓	✓
Ready for two-stage burner gas	✓	✓	✓
Acoustic - bright kit end of baking	✓	✓	✓

✓ available

✗ not available

### Note:

<sup>(a)</sup> Turntable is standard on 80120 model

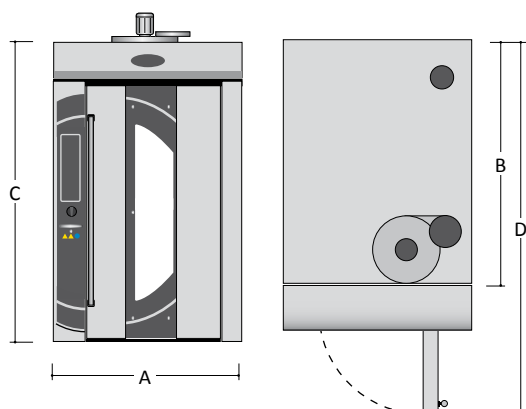
<sup>(b)</sup> in the model 80120, the door opening with left-hand hinges is only available with 6080 racks (side loading 80)



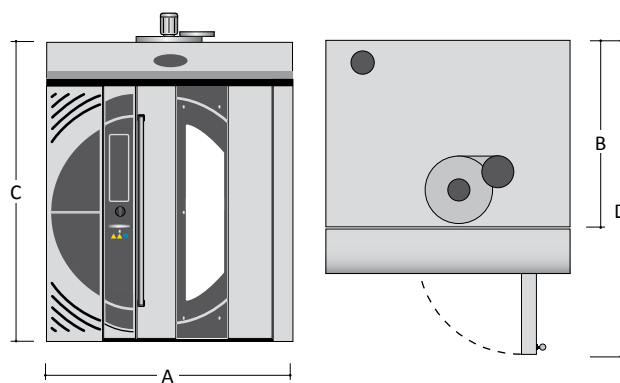


# Technical specifications

		MODEL	4676		6080		80100		80120
		VERSION	RSX	FSX	RSX	FSX	RSX	FSX	FSX
OVERALL DIMENSIONS (cm)		A	123	167	142	186	157	201	259
		B	177	133	196	152	211	167	224
		C	230		230		230		230
		D	254	209	284	240	314	270	327
ROOM MINIMUM HEIGHT		cm	270		270		270		288
THERMAL POWER	Techno / G	kW	52		75		84		114
		kcal/h	44.720		64.500		72.240		98.000
	Techno / E	kW (400 V)	33,5		45,5		57		79,8
ELECTRIC POWER	Techno / G	kW (400 V)	1,5		2,5		2,5		3
	Techno / E		35		48		59.5		82,8
WEIGHT		kg	1.200		1.300		1.500		2.500
BAKING SURFACE		m²	6,3		8,6		14,4		21,6
TRAYS		nr.	nr. 18 (46x76)		nr. 18 (60x80)		nr. 18 (80x100)		nr. 36 (60x100)
TRAY DIMENSIONS		cm	50 x 70		60 x 80		60 x 100		2x 60 x 80
			45 x 75		60 x 90		67 x 108		2x 60 x 100
			46 x 76 (18" x 30")		65 x 90		80 x 100		-
			46 x 80		-		-		-
			53 x 65		-		-		-
RACK LAYERS		nr.	10 - 13 - 15 - 18 - 20						
CLEARANCE BETWEEN LAYERS		mm	158 - 121 - 105 - 88 - 78						



RSX



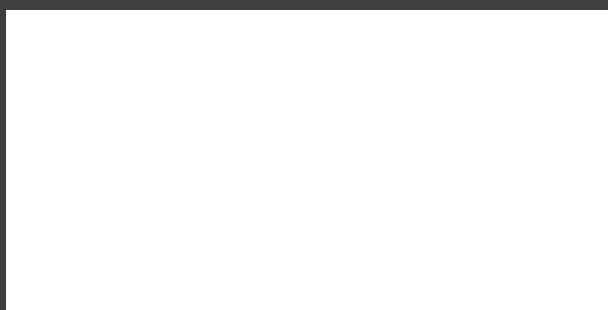
FSX

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**www.mondialforni.com**



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