

Basic

**Electric
and combustion
rack oven**

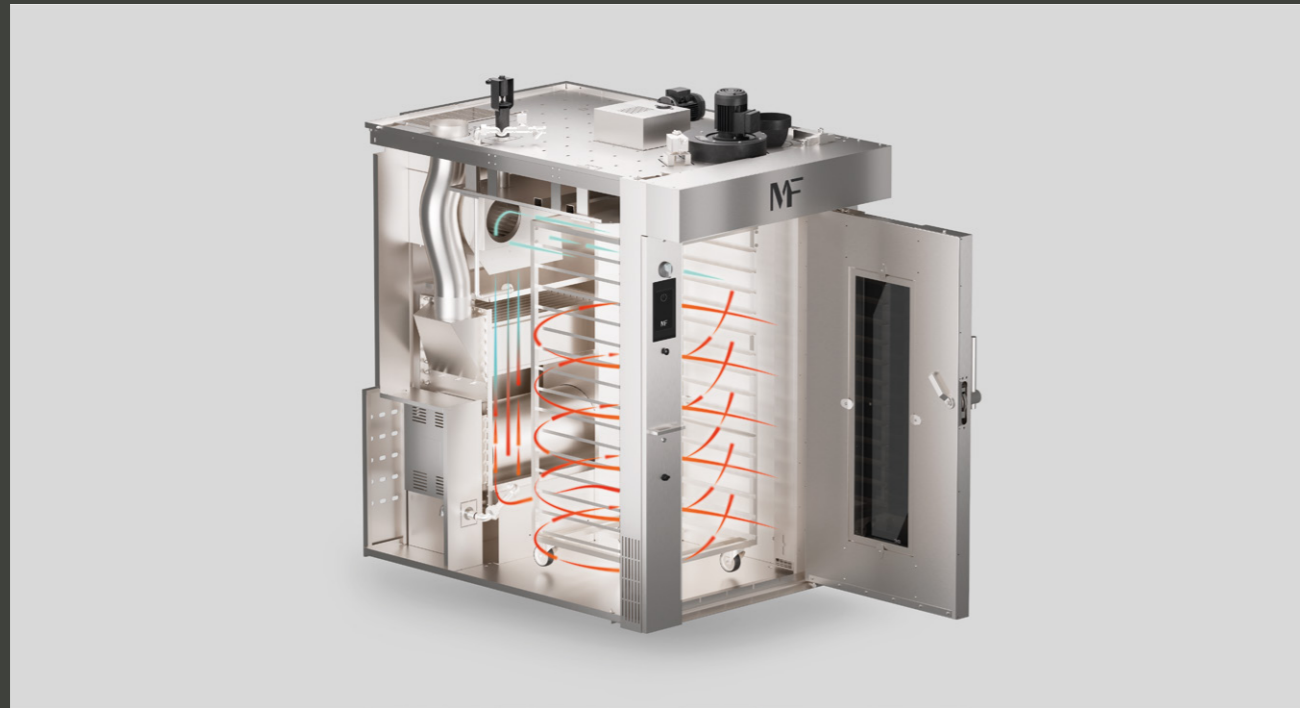


Big on performance, small in size

Suitable for all those looking for versatility of use,
high baking performance and low energy consumption.

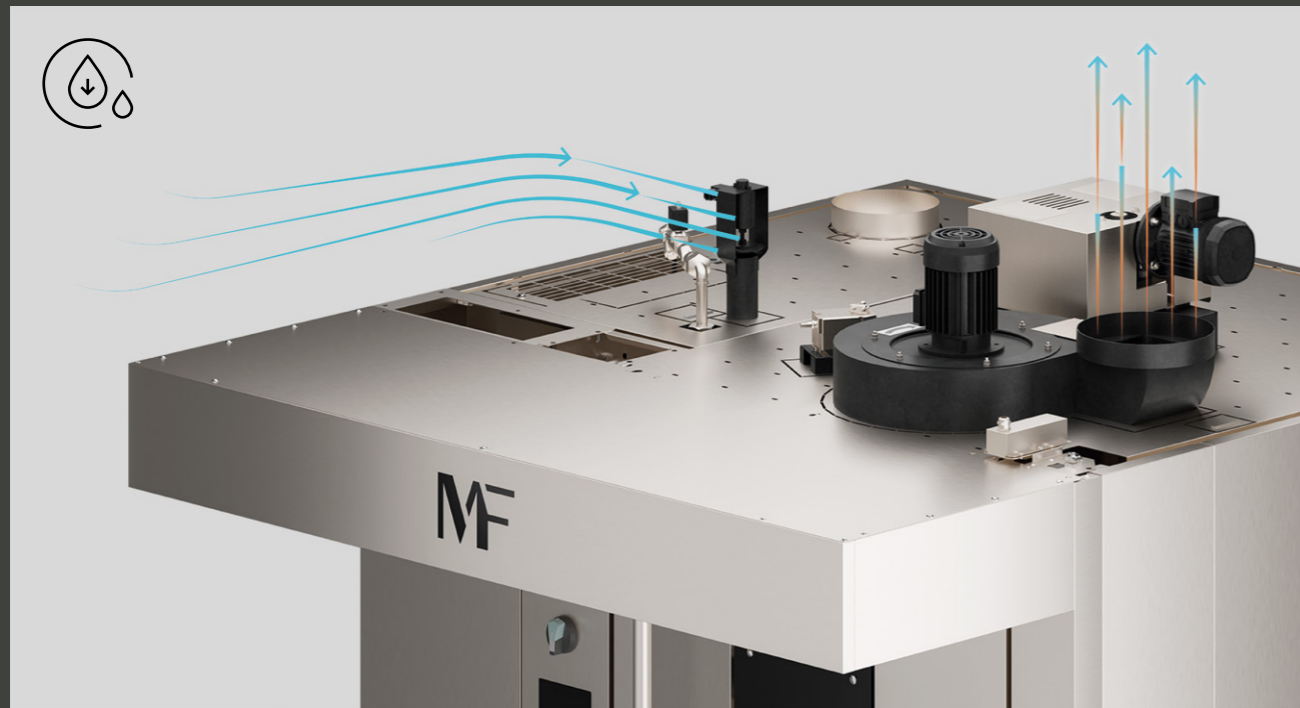
Basic meets the needs of those looking for ease of use, energy saving and space optimisation. This rack oven handles the baking of all types of products, thanks to its ability to handle quick temperature changes. The linear and well-defined shapes make Basic a sophisticated design object, perfect to be integrated into any environment.

The robust design and care used in each component make it a safe investment, designed to last.



Superior baking quality

The unique MondialForniBT (Bottom to top) system directs air from underneath and behind the chamber to the top, ensuring uniform heat flow and exceptional product development.



Guaranteed crunchiness

Speed Dry ensures greater crunchiness and shelf life for each product. Its use reduces the time needed to evacuate steam into the chamber by 70%.

So many good reasons to choose Basic



Maximum adaptability

The turntable and hook can be customised to be compatible with all types of racks.



Automatic start and stop

You can programme the oven to be ready or baking or to switch off whenever you want.



"Auto Shutdown"

It is possible to set the oven to switch off automatically after a pre-set time of non-use, reducing energy consumption.



Up to 80 recipes can be stored

Up to 80 customised recipes can be loaded, each with up to 9 cooking phases.

Still want more?

Discover all the other benefits

1

OPT (Optimum)

Allows you to improve the efficiency of your oven, so you can reduce your energy consumption by up to 30%.

4

Password level management

Restricts access to recipes to authorised operators only.

2

Partial Loads

Basic adapts to every need, ensuring extraordinary cooking performance even with partial loads and avoiding energy wastage.

5

Energy saving

A double layer of high-density insulation ensures maximum thermal insulation, optimising energy consumption.

3

MFCConnect

The innovative cloud-based control system allows you to monitor the operation of your oven 24 hours a day, wherever you are.

6

Thermo-reflective glass

Special thermo-reflective glass reduces heat loss from your oven.

Do you want to customise it?

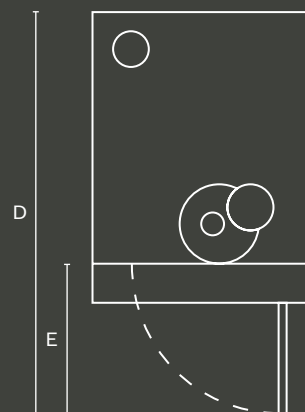
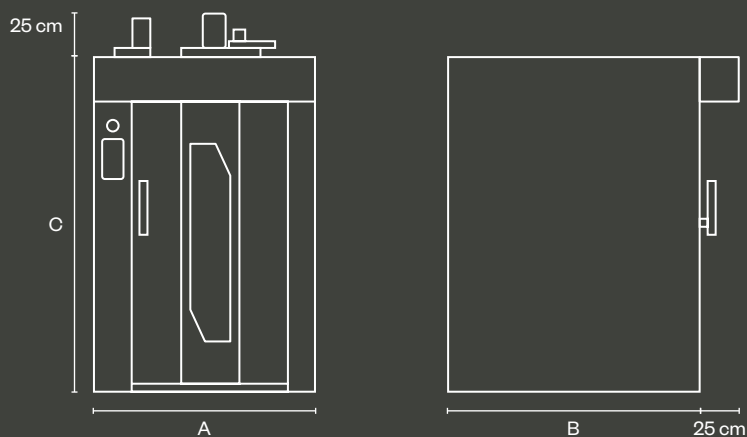
Discover the options to create your custom oven

- Stainless steel perimeter panelling
- Door opening with hinges on the left (standard on the right)
- High-speed stainless steel steam exhauster
- Litre counter
- Larger steam generator
- "Speed Dry" function
- Glass protection gloves basket
- Additional acoustic and luminous kit
- Inverter
- Steam condenser

Technical data

			4060	4575	6080
EXTERNAL DIMENSIONS (cm)	A		99	119	131
	B		146	174	186
	C		200	200	200
	D		207	251	275
	E		64		
MINIMUM ROOM HEIGHT		cm	240	240	240
THERMAL POWER	Gas	kW	32	47	53
		kcal/h	27500	40000	46000
VOLTAGE	Electric	kW (400 V)	21.6 / 28,8	33.8	34.2
		kW (400 V)	1.5	1.5	1.5
WEIGHT	Gas	kg	850	930	980
			820	900	950
BAKING SURFACE		m ²	3.6	5	7.2
TRAYS		no.	15 (40x060)	15 (45x75)	15 (60x80)
TRAY DIMENSIONS	cm	40x60	40x60	60x65	
			45x75		
			46x76	60x80	
			50x70		
TRAYS		no.	10-13-15-18-20		
SPACE BETWEEN SHELVES		mm	140-107-93-77-69		

* For baking fresh and/or frozen bread, the thermal power is 28.8 kW (total power = 30.2 kW)



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