

Mondial

Steam tube
deck oven



Gentle heat for unrivalled product development

Suitable for those who make quality their main requirement.

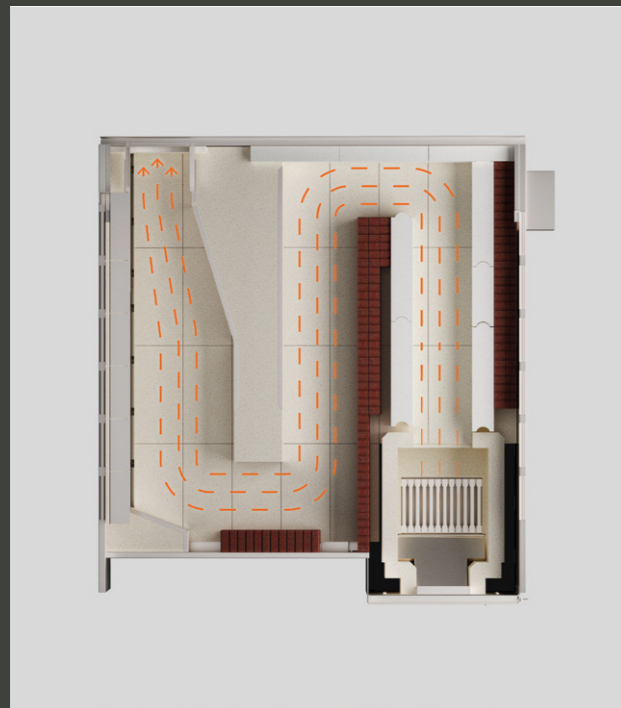
Mondial is the steam tube deck oven that rediscovers the baking principles of the past by integrating them with modern technology. The result of many years of design and construction experience, it is ideal for baking products that require a strong heat input from the ground and significant amounts of steam. The high resistance of the materials used to thermal stress has resulted in a perfectly balanced system composed of many important details.

These are just some of the details that make Mondial a benchmark for this technology, so simple and yet so sophisticated at the same time.



Endless steam

The steamers are located in the lower part of the oven, above the flue gas flow and immersed in concrete. Their special design allows them to generate unlimited steam, even when the burner is not in operation.



Perfect baking

Mondial is the only tube oven whose flue gas duct is built entirely in masonry, as is the outer structure of the oven. This ensures an unsurpassed thermal mass that distributes heat gently throughout the decks.



Steam tube

Each tube is equipped with a double crossbar for each baking chamber, for intensive use of the oven. The tubes, made with materials engineered by Mondial Forni technicians, are tested with an automatic system at very high pressure, to ensure their reliability over time.

So many good reasons to choose Mondial



Multiple power systems

A wide range of fuel systems to suit every need (methane, LPG, diesel, wood).



Convenience

Baking using dropping down temperature for complementary products for the baker's counter even takes place with the burner completely switched off, zeroing the energy cost of the oven.



Reliability

Built for safety and reliability, it ensures high yields that remain unchanged over time.



"Auto Shutdown"

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



Blackout

A function that manages power surges and mains blackouts, allowing the oven to restart automatically and continue baking.



Automatic start and stop

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

Still want more?

Discover all the other benefits

1

Versatility

Possibility of integrating an electric deck to make the oven more versatile and suitable for all needs.

2

Perfect visibility

Extensive visibility of the deck is ensured by large glass doors and an efficient interior lighting system.

3

Superior quality for intensive baking

Ring-shaped steam tube heating system with double 27 mm diameter baking crossbar that directly heats the top and floor of each deck.

4

OPT (Optimum)

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

5

MFCConnect

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

6

Password level management

Restricts access to recipes to authorised operators only.

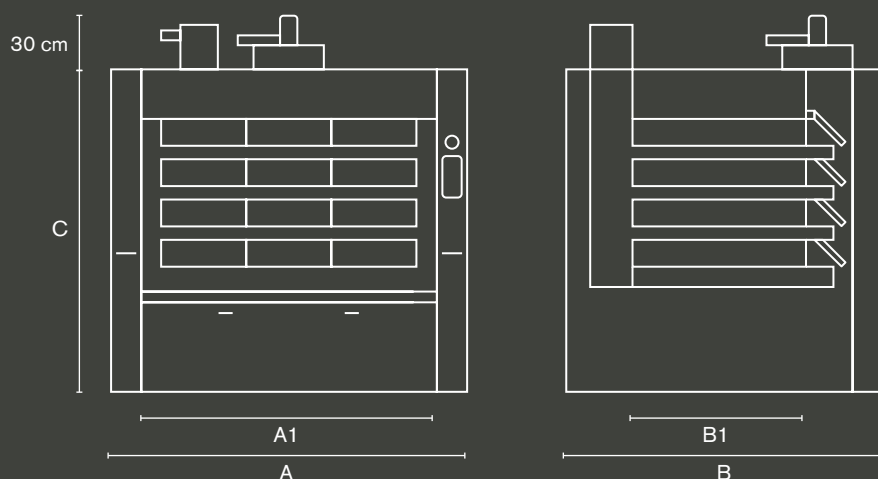
Do you want to customise it?

Discover the options to create your custom oven

- AISI 430 stainless steel door
- Double steam automatic exhaust dampers
- Doors opening upwards
- Last electrical deck on mod. 32 CS, CO - 33 CS, CO
- Electric steamer (only for models with electric last deck)
- Device to increase the extra steam discharge
- Stiffer steam generator for each deck
- AISI 304 stainless steel steam exhauster
- Double steam exhauster inox s/s
- Kit for lateral steam exhauster (right or left, reduces height to 250 cm)
- Hydraulic by-pass ramp
- FLL: right side furnace for solid fuels (wood)
- FLS: right side furnace for solid fuel burners (pomace)
- FFL: oversized front furnace for solid fuels (wood)
- Baking system with manual or semi-automatic loader

Technical data

	DECKS	DOORS PER DECKS	BAKING SURFACE	WORKING HEIGHTS	DIMENSIONS (cm)					THERMAL POWER		VOLTAGE	WEIGHT			
					Deck		External			kW	kcal/h					
	no.	no.	m ²	cm	A1	B1	A	B	C			kW (400 V)	kg			
32 CX	3	2	5.1	21-21-25	124	138	190	269	230	58	49700	1.5	6000			
32 CS			6.1		124	165	190	295	230	68	58000		6700			
32 CO			7.6		124	205	190	335	230	79	68000		7300			
32 C			8.2		124	218	190	348	230	84	72000		7550			
33 CX		3	3		7.7	186	138	252	269	230	79		68000	7350		
33 CS					9.2	186	165	252	295	230	97		83000	7900		
33 CO					11.4	186	205	252	335	230	110		94000	9500		
33 C					12.2	186	218	252	348	230	115		99000	9200		
33 M			13.6		186	244	252	375	230	132	113000		9900			
34 CS			4		4	12.2	248	165	314	295	230		115	99000	9950	
34 CO						15.2	248	205	314	335	230		140	120000	11800	
34 C						16.2	248	218	314	348	230		146	125000	11500	
34 M		18.2			248	244	314	375	230	165	140000		12250			
34 L		20.2			248	271	314	402	230	180	155000		13050			
42 CS		4			2	8.1	19-19-19-25	124	165	190	295		230	91	78000	1.5
42 CO			10.1			124		205	190	335	230		102	88000	8000	
42 C	10.8		124	218		190		348	230	108	93000	8250				
43 CX	3		3	10.3	186	138		252	269	230	102	88000	8100			
43 CS				12.3	186	165		252	295	230	107	92000	8700			
43 CO				15.2	186	205		252	335	230	140	120000	9700			
43 C				16.2	186	218		252	348	230	146	125000	10050			
43 M			18.2	186	244	252		375	230	163	140000	10800				
43 L			20.2	186	271	252		402	230	180	155000	11500				
44 CS			4	4	16.4	248		165	314	295	230	149	128000	10800		
44 CO					20.3	248		205	314	335	230	175	150000	12400		
44 C	21.6				248	218		314	348	230	182	156000	12600			
44 M	24.2			248	244	314		375	230	200	172000	13450				
44 L	26.8			248	271	314		402	230	227	195000	14350				



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