

Slim

Electric rack oven



Great baking quality with a small footprint

Suitable for those who want high-quality baking in their shops.

The Slim oven guarantees the same performance and functionality as the large rack ovens of the Mondial Forni range, in small spaces. Slim is a plug-in oven, easy to install and simple to use.

The design, which has always been a distinguishing feature of Mondial Forni, makes it perfect for use in shops.



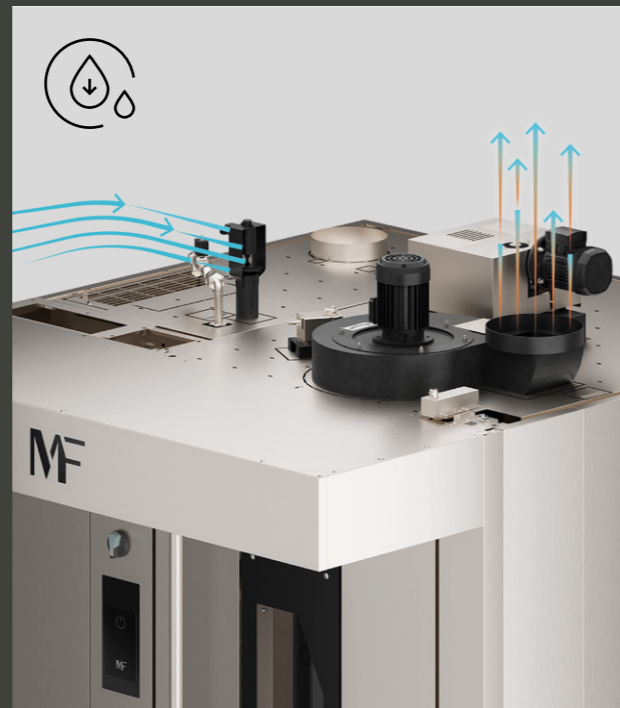
Superior baking quality

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



Simplified installation

Installation is very quick and easy and requires no assembly assistance.



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 Slim



Blackout

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



Up to 80 recipes can be stored

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



"Auto Shutdown"

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



Thermo-reflective glass

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



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

OPT (Optimum)

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

2

MFCConnect

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

3

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

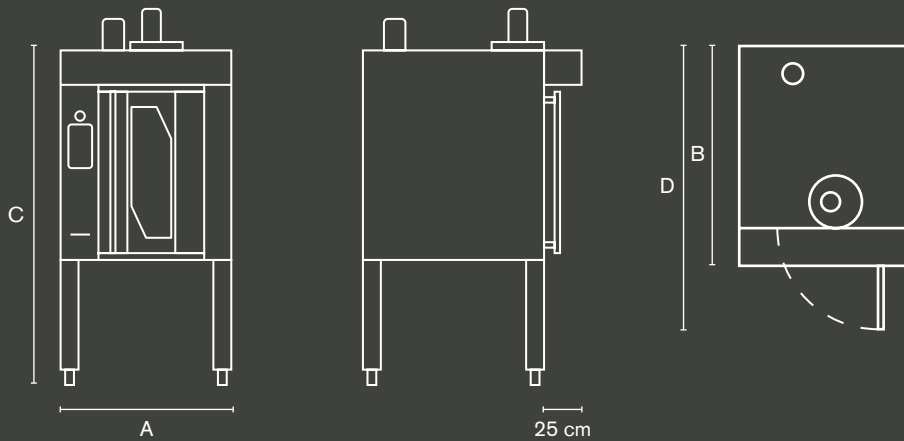
- Door opening with hinges on the left (standard on the right)
- Litre counter
- Steam condenser
- Inox s/s prover on wheels
- Inox s/s stand on wheels with trays support
- Inox s/s stand on wheels

Technical data

	BAKING SURFACE	EXTERNAL DIMENSIONS (cm)				TRAYS 40x60 cm	SPACE BETWEEN SHELVES	TOTAL ELECTRICAL POWER	WEIGHT
	m ²	A	B	C	D	no.	mm	kW (400 V)	kg
Slim Inox s/s stand on wheels	2.16	100	120	199	180	8 9 10	100 88 80	16	467
Slim Inox s/s stand on wheels with trays support								16	497
Slim Inox s/s prover on wheels. Heating and humidity with ventilation								17.5	527

Please note:

Height "C" excludes motors
 Minimum room height: 250 cm
 Minimum room entrance door dimensions (disassembled oven): 75 cm



Mondial Forni Spa

Via dell'Elettronica, 1
37139 Verona - Italy

Tel. +39 045 8182511
Fax +39 045 8518210

info@mondialforni.com
www.mondialforni.com