

Techno

Electric
and combustion
rack oven

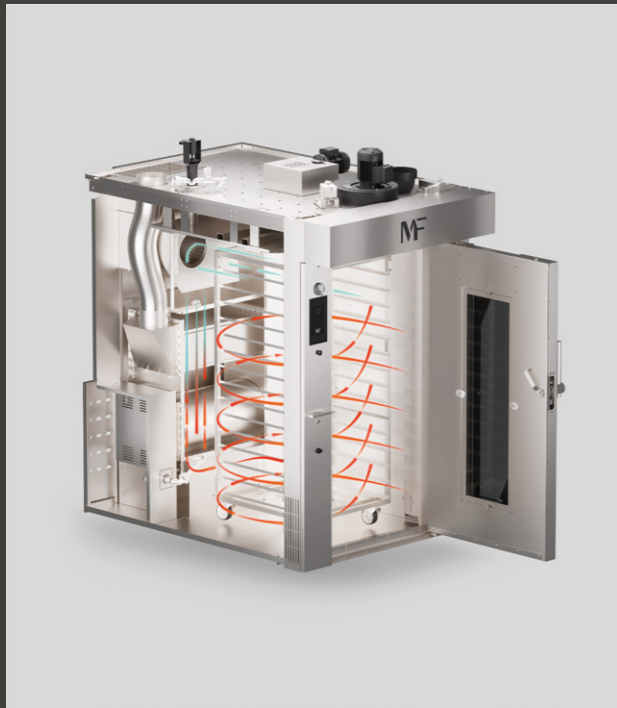


Uniformity, development, flexibility, high productivity

Suitable for those looking for flexibility, ease of use
and cooking consistency in every situation.

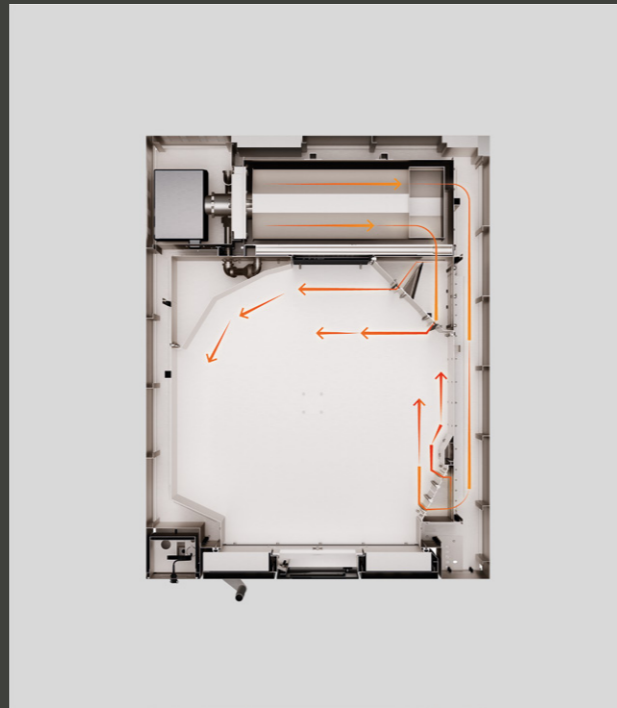
Techno is the rack oven that ensures high cooking quality through flexible production management. Now it is possible to achieve uniformity, flavour and maximum product development with low energy consumption.

The design is intended to ensure perfect ergonomics for the user.



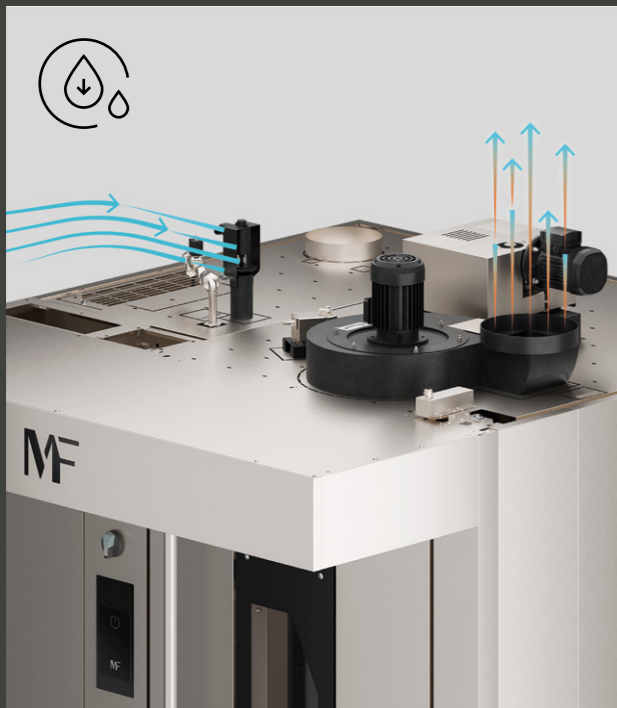
Superior baking quality

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.



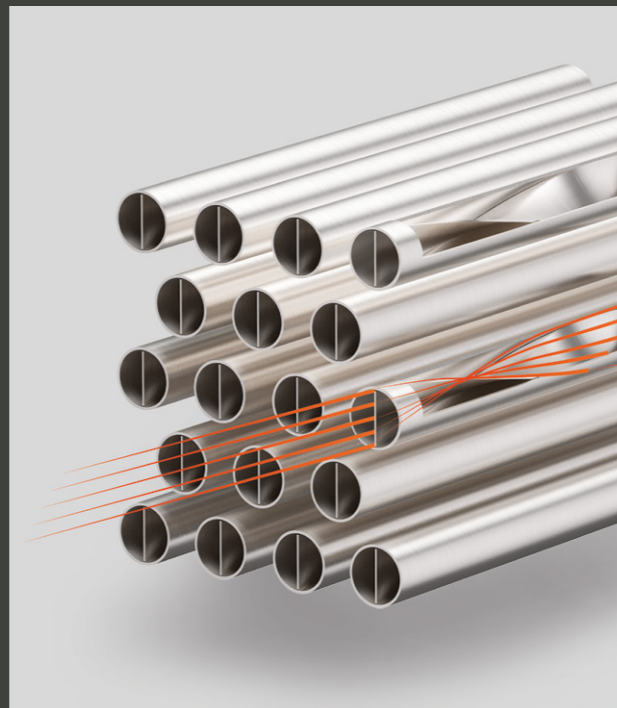
Perfect intensive cooking

The DAF (Double Air Flow) system allows for maximum cooking uniformity even with intensive or short cooking times. The entry of hot air into the chamber from two directions allows for a more homogeneous distribution of heat.



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%.



Surprising efficiency (combustion ovens only)

The Turbolator is a helical core in the heat exchanger tubes that improves heat exchange within the oven. In this way, the flue gas temperature never exceeds the set temperature in the deck by more than 50°C, drastically reducing energy consumption.

So many good reasons to choose Techno



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.



Thermo-reflective glass

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

Still want more?

Discover all the other benefits

1

Partial Loads

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

4

Password level management

Restricts access to recipes to authorised operators only.

2

OPT (Optimum)

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

5

Inverter

The inverter controls the airspeed in 5 different levels, developed for unrivalled baking uniformity, from the smallest and most delicate products up to medium-large products.

3

MFCConnect

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

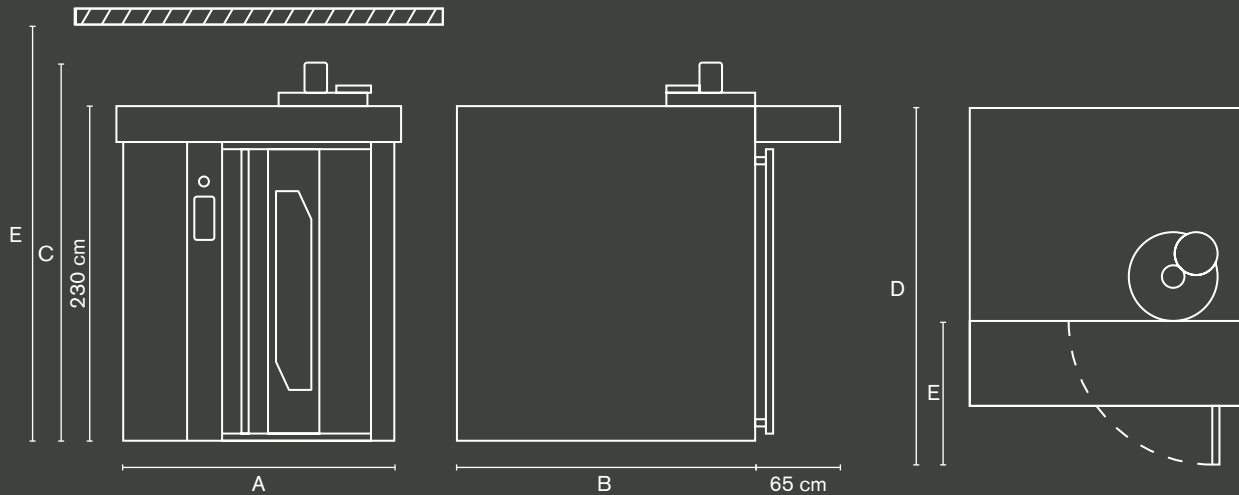
Do you want to customise it?

Discover the options to create your custom oven

- Stainless steel side panels
- Door opening with hinges on the left (standard on the right)
- Oversized stainless steel steam extractor fan
- Litre counter
- Larger steam generator
- "Speed Dry" function
- Glass protection gloves basket
- Acoustic kit bright end of baking
- Automatic lifting
- HD (Heavy Duty) kit

Technical data

		4676/G		6080/G		80100/G		80120/G	4676/E		6080/E		80100/E		80120/E
		FSX	RSX	FSX	RSX	FSX	RSX	FSX	FSX	RSX	FSX	RSX	FSX	RSX	FSX
BAKING SURFACE	m ²	6.3 18T 46x76		8.6 18T 60x80		14.4 18T 80x100		21.6 36T 60x100	6.3 18T 46x76		8.6 18T 60x80		14.4 18T 80x100		21.6 36T 60x100
EXTERNAL DIMENSIONS (cm)	A	167	123	186	147	201	162	259	167	123	186	147	201	162	259
	B	127	171	151	190	166	205	217	127	171	151	190	166	205	217
	C	251		262		272		272	251		262		272		272
	D	84		96		111		111	84		96		111		111
	E	270		270		288		288	270		270		288		288
THERMAL POWER	kW	52		75		84		114	33.5 (400 V)		45.5 (400 V)		57 (400 V)		79.8 (400 V)
	kcal/h	44000		65000		72000		98000							
TOTAL ELECTRICAL POWER (400 V)	kW	1.5		2.5		3		3	35		48		60		82.8
WEIGHT	kg	1350		1450		1650		2500	1340		1440		1635		2485



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