

Product Catalog

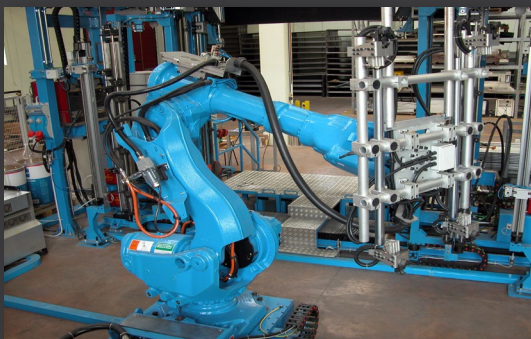


mondial forni
just bake it



Since more than 70 years we have been manufacturing equipment to improve your daily work.

In our premises, Mondial Forni designs and manufactures equipment for pastry shops, artisan and industrial bakeries, and for the supermarket chains.



Product line



Baking

- Rack ovens
 - Electric deck ovens
 - Steam tube deck ovens
 - Loading / unloading systems
 - Tunnel ovens
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HO.RE.CA

- Modular ovens
 - Rack ovens
 - Convection ovens
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Cold division

- Blast chillers and Shock freezers
- Retarded proving - provers
- Provers
- Biga dough processing
- Holding
- Chilling
- Water meters / mixers
- Water chillers

Techno 2.0 series



FSX version



RSX version

Features

- Baking temperature: 300° C max.
- Door with access for trolleys h. 194,5 cm (Model 4676 excluded)
- Heating: electric / gas burner - gas oil
- Baking system 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.
- DAF (Double Air Flow) system to increase the oven production throughput (*)
- OPT: it optimises the actual energy consumption of the oven
- Two-layer insulation with high and constant density mineral wool panels
- Stainless steel front and hood
- High power stainless steel hood
- Coating in prepainted sheet
- Stainless steel backing deck with pre-calibrated shutters for adjusting the air flow
- Raised floor to increase thermal insulation from the ground
- Stainless steel access ramp, with slight incline to make it easier to insert and remove the trolley
- Flat floor easy to clean
- Stainless steel high performance heat exchanger and furnace (fuel version)
- Armoured heating element double bank (electric version)
- Steamer
- Rack rotation unit made up of a geared motor and a pre-set torque limiting device
- Manual Lifting with hook
- Door with vertical ergonomic stainless steel handle which follows the entire door height, with double locking system
- Door with one thermal reflective glass windows and an external glass window with hinged opening for easier cleaning
- Door with double thermal reflective glass to reduce energy consumption
- Combined stainless steel and silicone rubber door gasket ensure a long life of parts, avoiding the crashing and assuring no steam leakages
- Door opening with right-hand hinges
- Manual steam discharge damper
- Steam exhauster
- Access to the main controls from the front
- TOUCH electronic control
- USB 2.0 external port for quick and secure data transfer
- Ready to Bake function: find your oven at the set temperature and reduce energy consumption
- Recovery Time function: to always know how long before the oven will be ready
- Password management to access to the oven: in order to have limited access to recipes to guarantee always the same bakings
- Partial load management
- Pre-loaded recipes
- Configured for connectivity



Mod. 4575



Mod. 6080



Mod. 80100



Mod. 80120

(*) Model 4676 excluded. Optional for model 6080

Basic 3.0 series**NEW****Features**

- 4060, 4575 and 6080 models
- Baking temperature: 300°C max
- Heating: electric / gas-light oil burner
- Baking system 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.
- Two-layer insulation with high and constant density mineral wool panels
- Stainless steel front and hood
- Coating in prepainted sheet
- Stainless steel backing deck with shutters for adjusting the air flow
- Raised floor to increase thermal insulation from the ground
- Stainless steel access ramp, with slight incline to make it easier to insert and remove the trolley
- Flat floor easy to clean
- Heat exchanger and combustion chamber in stainless steel for high performances (for gas version)
- Armoured heating element double bank (electric version)
- Steamer
- Rack rotation unit made up of a geared motor and a pre-set torque limiting device
- Manual Lifting with hook
- Door with one thermal reflective glass windows and an external glass window with hinged opening for easier cleaning
- Stainless steel door gasket
- Door opening with right-hand hinges
- Manual steam discharge damper
- Steam exhauster
- Access to the main controls from the front
- TOUCH electronic control
- USB 2.0 external port for quick and secure data transfer
- Ready to Bake function: find your oven at the set temperature and reduce energy consumption
- Recovery Time function: to always know how long before the oven will be ready
- Password management to access to the oven: in order to have limited access to recipes to guarantee always the same bakings
- Partial load management
- Pre-loaded recipes
- Availability of remote connectivity



Operation:
ELECTRIC
GAS – OIL

Dekomondial 3.0 series**NEW**

Features

- Baking temperature: 300 °C max
- Independent temperatures between ceiling and bottom
- Fully independent decks
- STAINLESS STEEL front and hood
- Coating in prepainted sheet
- Bottom baking surface with concrete sole tiles
- Door with thermo reflecting glasses – opening upwards
- Door opening/closing with two-position central handle: normally open or normally closed
- TOUCH Electronic control panel on all decks
- Steamer
- Steam exhauster
- Manual steam discharge damper control
- USB 2.0 external port
- PM function (Power Management) energy economizer for baking decks and steam generators. It allows to control the oven's electric power in three different ways, according to the different types of bakings
- Loading with trays, manual or mechanical setters, automatic loading/unloading loaders

Lem series**Features**

- Baking temperature: 300 °C max
- Heating with ring-shaped steam tubes (27 mm tube diameter)
- Heating: gas /light oil burner
- Insulation with rock wool and loose rock wool with the use also of high density rock wool mats. Minimum thickness 20cm
- Front and hood in stainless steel
- External panels in stainless steel
- Oven on adjustable feet on request two heights for total isolation from the floor and for easy cleaning
- Bottom baking surface in concrete sole tiles, with methal wire inside
- Channel hooking system for setters
- Baking decks doors opening upwards; tempered glass, width 82 cm
- Door gaskets for steam tightness
- No steam leakage between decks with total sealing
- Furnace and smoke channels in stainless steel with a refractory bricks coating
- Steam generators directly heated by the combustion smokes, for a quick and efficient heating with every baking
- Lighting of the baking deck through high temperature resistant halogen light
- Possibility to bake directly on the sole tiles by using loading setters, or to use tins / trays
- Possibility to combine loading setter with manual built-in loader or semi-automatic one
- Manual steam discharge damper
- Steam exhauster
- Electronic control panel

Ecomondial series



Features

- Baking temperature: 300 °C max
- Heating with ring-shaped steam tubes (27 mm tube diameter)
- Heating: gas /light oil burner.
- Insulation with rock wool and loose rock wool with the use also of high density rock wool mats. Minimum thickness 20cm
- Front and hood in stainless steel
- External panels in stainless steel
- Bottom baking surface in concrete sole tiles, with methal wire inside
- Channel hooking system for setters
- Baking decks doors opening upwards / with adjustable counter-weight (thickness 1 cm - width 62 cm tempered glass)
- Door gaskets for steam tightness
- No steam leakage between decks with total sealing
- Furnace and smoke channels in high-strength stainless steel
- Steam generators directly heated by the combustion smokes, for a quick and efficient heating with every baking
- Lighting of the baking deck through 2 high temperature resistant halogen light
- Possibility to bake directly on the sole tiles by using loading setters
- Possibility to combine loading setter with manual built-in loader or semi-automatic one
- Manual steam discharge damper
- Steam exhauster
- Smoke exhauster
- Electronic control panel
- Chimney motorized damper for automatic ignition and energy saving

Mondial series

Features	ACTIVE version	LOGIC version
Max baking temperature : 300°C	✓	✓
Heating system by using steel round pipes of 27mm diameter	✓	✓
Each deck has a pipe on the top and on the bottom of the deck itself, to guarantee a perfect even baking and in large quantities	✓	✓
Oven suitable to work with : gas or gasoil burners / pellets / wood	✓	✓
Insulation with rock wool and loose rock wool with the use also of high density rock wool mats. Minimum thickness 20cm	✓	✓
Front and hood in stainless steel	✓	✓
Lateral panles in stainless steel	✓	✓
Inspection windows larger than standard to allow an easier cleaning of the smoke channels	✓	✓
Bottom baking surface in concrete sole tiles, with methal wire inside	✓	✓
Channel hooking system for setters	✓	✓
Doors opening downwards with stainless steel adjustable counter balances; 10mm tempered glass doors, 1cm thickness	✓	✓
Door gaskets for steam tightness	✓	✓
No steam leakage between decks with total sealing	✓	✓
Furnace and smoke channels made of refractory bricks and concrete	✓	✓
Steam generators directly heated by the combustion smokes, for a quick and efficient heating with every baking	✓	✓
Lighting of the baking deck through 2 high temperature resistant halogen dichroic light	✓	✓
Possibility to bake directly on the sole tiles by using loading setters	✓	✓
Possibility to combine loading setter with manual built-in loader or semi-automatic one	✓	✓
Manual steam discharge damper	✓	✓
Stainless steel steam exhauster	✗	✓
Steam exhauster	✓	✗
Elettctronic control panel	✗	✓
Elettromechanical control panel	✓	✗
Chimney motorized damper for automatic ignition and energy saving	✗	✓
Facade polycarbonate inserts	✗	✓

Mechanical loader



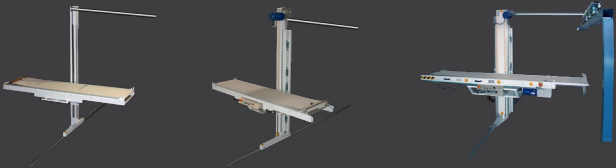
The most simple solution to start from

Built-in lift



Very useful for reduced spaces

Column type loader with rail



Automation that makes everything simple

Matic series



Features

- Steam tubes tunnel oven, gas/gasoil heated, made up of 3 or 4 independent decks, perfectly sealed to contain the steam inside, with working height 16 cm, according to the model.
- Mondialmatic series is particularly suitable for medium/large size bread and any other products that require baking from bottom to top and large steam production.
- Mondialmatic series can be combined with any automatic production line. A semi-automatic control of the plant is also available by setting different production cycles.
- Loading with boards, trays and bottom flat moulds.
- Maximum baking temperatures: from 210°C to 270°C.

MacS series



Features

- MACS is a very sophisticated baking system and represents the most flexible choice for high volume automatic systems.
- Full control over baking parameters guarantees it will perfectly suit your present and future needs.
- The oven has a modular construction and allows for easy and quick installation.
- Standard baking widths are 2.5 and 3.3 metres. Each module offers 25 or 33 square metres of baking surface in four deck by 2.5 metres in length. Oven configurations start with one module up to eight modules, for a total surface of more than 260 square metres.
- The module represents an independent baking zone and is served by a dedicated modulating burner heating baking air through a heat exchanger (indirect heating). A high capacity blower circulates baking air in a closed loop to the four baking chambers and then onto the product.

Radius series**Features**

- RADIUS is Mondial Forni indirect tunnel oven, suited for gentle baking of a wide range of fermented and pastry products: bread, bread substitutes, croissants, cakes and cup cakes. When equipped with stone conveyor, it can produce large capacity of crusty bread with artisan quality.
- The indirect fired radiation baking system concept represents the state of the art in terms of efficiency, flexibility and control of baking parameters. The design of this oven is based on zones with top/bottom pipe configuration. The unique radiant pipe heating system assures uniform heat throughout the zone for a very even colour and moisture distribution.
- It can be used in combination with sections of other styles of baking systems, to form a hybrid solution and can be used for a wider range of applications, where radiant effect and a controlled humidity baking environment is required.



Domino series

Features

- Range comprises 12 basic models
- ACTIVE, LOGIC versions
- Deck working heights 18, 25 cm
- 3 levels of power available (STANDARD, MAXIMUM and PIZZA ON TRAYS)
- New design for integration with furniture
- Number of overlapping decks: from 1 to 5
- Power supply: electric

Each deck is equipped with:

- Stainless steel front and side panels
- Stainless steel armoured heating elements
- Independent heating element for each deck loading end
- Baking plate in concrete and clay
- Perimeter frame made of light alloy for an easier handling
- Doors opening upwards for a reduced footprint
- Doors with double spring allowing an easy access for adjustment
- Stainless steel large door handle with knobs in insulating material allowing a safe and ergonomic grip
- Deck working dimensions equal to the actual passage
- Double light with on/off button for each baking deck
- Control panel on the deck right
- Temperature up to 350°C
- Voltage drop and power failure control
- Wide range of optional accessories completing the oven
- CE legislation
- Easy handling
- Easy installation (plug-in connection on each deck)
- Easy maintenance
- Easy and quick cleaning of double glasses without removing it
- Flat control panel for a better protection and cleaning
- Automatic steam discharge damper control (LOGIC version)
- Control panel IPRO (LOGIC version), IBAS (ACTIVE version)



LOGIC version



ACTIVE version

Model	Useful size (cm)	Baking (m ²)
2T - 6040	62x82	0,50
2T - 4060	82x62	0,50
4T - 4060	82x122	1,00
2T - 4680	96x82	0,79
2T - 5365	110x68	0,75
3T - 4060	124x62	0,77
4T - 6040	124x82	1,00
6T - 4060	124x122	1,50
8T - 6040	124x162	2,00
3T - 4680	142x82	1,16
3T - 5365	164x68	1,11
4T - 8046	164x94	1,54

Slim 9T series**Features**

- Baking temperature: 300°C max
- Heating: electric
- Baking system BTT (Bottom to Top)
- Two-layer insulation with high and constant density mineral wool panels
- Stainless steel front, external panels and hood
- Stainless steel backing deck with shutters for adjusting the air flow
- Flat floor easy to clean
- Armoured heating element double bank
- Steamer
- Door with vertical ergonomic stainless steel handle which follows the entire door height, with double locking system
- Door with double glass
- Silicone rubber door gasket heat resistant
- Door opening with right-hand hinges
- Automatic steam discharge damper
- INOX s/s steam exhauster
- Access to the main controls from the front
- IPRO electronic control
- USB 2.0 external port for quick and secure data transfer
- Password management to access to the oven: in order to have limited access to recipes to guarantee always the same bakings

Air series



- According to customer's needs, the following controls are available: mechanic, electronic or lcd.
- The ovens can be electric or gas fired (natural gas or lpg)
- Possibility to bake up to 270°C
- Front and lateral panels in stainless steel
- Baking chamber in stainless steel with round corners, for an easy cleaning
- Reinforced heating elements in stainless steel
- Insulation made of fibre glass mattresses with constant density
- Handle made of special insulated material to have a easy and safe opening of the oven
- Halogen lamp for the baking chamber: 1 lamp for the 5T and 2 lamps for the 10T
- Control panel located on the left hand side
- Easy movement during installation
- Plug-in installation
- Very easy and simple maintenance
- Door with tempered double glasses, with possibility to open the glasses for a quick and easy cleaning
- Door with hinges on the right hand side, possibility to have the door with left hand hinges
- Adjustable feet
- Scale filter
- Complying with all CE regulations





AB series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products. Blast chilling at the product core from +90°C to - 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Trays standard step: 70 mm

Trays 6040 capacity	
AB - 5T	5
AB - 10T	10
AB - 15T	15

AMA / AR-AB series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to - 18°C within 240 min.

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day
- available combined solutions with TN/BT holding and retarder provers (see dedicated section)

Capacity: N. 14 trays 6080 / N. 28 trays 6040

Trays standard step: 70 mm (minimum: 35 mm)

AMA AR-AB BT series



Cabinet for the blast chilling/shock freezing of bakery, pastry and gastronomy products and negative storage compartment -20°C.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling at the product core from +90°C to - 18°C within 240 min.

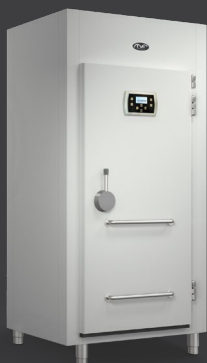
Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity: Blast chilling/shock freezing: N. 5 trays 6040

Holding: N. 28 trays 6040 oppure N. 14 trays 6080

Trays standard step: 70 mm (minimum: 35 mm)

USE 20T series

Prover for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling the product core from +90°C to -18°C within 240 minutes

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity	number of trays	
	40/60	60/80
USE 20T	40	20

USECOMPACT / USECO series

Prover for the blast chilling/shock freezing of bakery, pastry and gastronomy products.

Blast chilling at the product core from +90°C to +3°C within 90 minutes, with the possibility to set two different air cooling temperatures, for normal and delicate products.

Blast chilling the product core from +90°C to -20°C within 240 minutes (USECOMPACT) and 120 min. (USECO)

Use:

- discontinuous blast chilling/shock freezing cycles
- reduced number of cycles/day

Capacity	number of trays rack	
	60/80	80/100
USECOMPACT	1	/
USECO 1609	1	1
USECO 1801	1	1

FPC / SUPRO series

Prover for the shock freezing of bakery, pastry and gastronomy products.

Shock freezing at the product core from +30°C to -20°C within 60 minutes.

Use:

- continuous shock freezing cycles
- medium size bakeries

Capacity	number of trays rack		
	60/80	80/80	80/100
FPC 170133	1	1	1
FPC 170163	2	1	1
FPC 170243	3	2	2
FPC 170353	4	3	3
FPC 170463	6	/	/
FPC 170700	9	/	/

AMF / AR FLP / TV FLP series

Cabinet conceived for the retarded proving process control of bakery and pastry products.

Available versions: 1 or 2-door versions for trays 6040 or 6080

Cycles of 12-24-48 and 72 hours

Use:

- small size products
- for small productions with similar proving times

Available combined solutions with TN/BT holding and blast chillers/shock freezers modules (see dedicated section)

Capacity	SP70 - trays		SP100 - trays	
	6040	6080	6040	6080
AMF/AR FLP 1P 6040	19	/	/	/
AMF/AR FLP 1P 6080	38	19	/	/
AMF/AR FLP 2P 6080	36	18	/	/
AMF/AR FLP 2P 6080	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)



SP70 / SP100

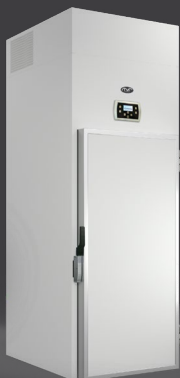
Capacity	trays 6040
TV FLP 2P / 2PA	12
TV FLP 3P / 3PA	18



TV FLP 3PA

ARFL series

- Working temperature: -2 °C / +40 °C
- 1 door versions



Capacity	1 trays rack 6585
AR FL 006	21 ??
AR FL 012	??

Prover particularly suitable for bakery and pastry products retarded proving.

Cycles of 12-24-48 and 72 hours

Use:

- for small size products
- for small/medium productions with similar proving times
- delayed baking
- the prover capacity depends on the baking capacity
- no additional prover is necessary

TSL / FCL series

Prover particularly suitable for bakery and pastry products retarded proving. Cycles of 12-24-48 and 72 hours

- Working temperature: - 15°C / + 42°C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Use (4-phases program):

- proving of different types of products with different weights at the same time
- "pre-baking deck"
- the production doesn't depend on the baking capacity (an additional prover could be necessary for the process)

Use (6-phases program):

- products with similar weights and proving times
- delayed baking
- the prover capacity depends on the baking capacity (no additional prover is necessary for small/medium productions)

TSE / FCE series

Prover particularly suitable for bakery and pastry products retarded proving.

Cycles of 12-24-48 and 72 hours

- Working temperature: - 15°C / + 42°C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Use (6-phases program):

- products with similar weights and proving times
- delayed baking
- the prover capacity depends on the baking capacity (no additional prover is necessary for small/medium productions)



CL series

- Working temperature:
+ 20 °C / + 42 °C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Prover conceived for the programmed proving of bakery and pastry products. Available versions: 1 or 2-door, equipped with a glass allowing to check the proving process at any time.

Use:

- with loading setters
- with trays racks



CLE series

- Working temperature:
+ 20 °C / + 42 °C
- Prover for rack
- 1 or 2-door or tunnel versions
- Wide range of models available

Prover conceived for the programmed proving of bakery and pastry products. Available versions: 1 or 2-door, equipped with a glass allowing to check the proving process at any time.

Use:

- with loading setters
- with trays racks

FB and AF series



- Working temperature: +5 °C / +35 °C
- Prover for rack
- 1 or 2-door versions

Capacity	Racks 48x71	Baskets	Kg
AF 00021	2	4+4	200
FB 117177	3	12	300
FB 157177	4	16	400
FB 217177	6	24	600
FB 217237	8	32	800
FB 217277	10	40	1000



- FB**
- Prover specifically designed to control the biga dough processing.
 - 5 models are available.
 - The automatic operation provides of a 3-phases (cooling, holding, proving) with 7 automatic and 3 manual programs.
 - Cycles of 12-24-48 and 72 hours.

ARFB - TVFB series



ARFB



TVFB

- Working temperature: +5 °C / +35 °C
- Cabinet for baskets
- 1 or 2-door versions
- Capacity: from 100 to 240 kg (BIGA)

Capacity	Baskets	Kg
ARFB 700	4	100
ARFB 1400	8	200
TVFB 3P	3	150
TVFB 3PA	3	150
TVFB 4P	4	200
TVFB 4PA	4	200

Cabinet conceived for the Biga dough processing.

Available versions: 1 or 2-door.

The automatic operation provides of a 3-phases (cooling, holding, proving) with 7 automatic and 3 manual programs.

Cycles of 12-24-48 and 72 hours.

AM TN series

Positive holding
1 or 2 doors versions

- AM TN -2°C / +10°C
- AM TN UR% -2°C / +10°C (humidity control)

Negative holding

- AM BT -15°C / -25°C
- AM BTN -20°C / +10°C
- AM BTN UR% -20°C / +10°C (humidity control)



AMTN - ARTN

AMTN UR% - ARTN UR%

Trays capacity

	SP70		SP100	
	6040	6080	6040	6080
AMTN - ARTN 1P / 2P 6080	40	20	/	/
AMTN - ARTN 1P 6040	20	/	/	/
AMTN - ARTN 1P / 2P 6080 (UR%)	36	18	/	/
AMTN - ARTN 1P 6040 (UR%)	19	/	/	/
AMTN - ARTN 2P 6080	/	/	44	22
AMTN - ARTN 2P 6080 (UR%)	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)

AM BT series

Cabinet for the negative holding
of bakery and pastry products.

Available versions: 1 or 2-doors,
for trays 6040 or 6080.

- AM BT -15°C / -25°C
- AM BTN -20°C / +10°C
- AM BTN UR% -20°C / +10°C (humidity control)



AMBT - ARBT

AMBT UR% - ARBT UR%

Trays capacity	SP70		SP100	
	6040	6080	6040	6080
AMBT - AMBTN - ARBT - ARBTN 2P 6080	36	18	/	/
AMBT - AMBTN - ARBT - ARBTN 1P 6080	38	19		
AMBT - AMBTN - ARBT - ARBTN 1P 6040	19	/	/	/
AMBTN - ARBTN 2P 6080 (UR%)	36	18	/	/
AMBTN - ARBTN 1P 6080 (UR%)	38	19	/	/
AMBTN - ARBTN 1P 6040 (UR%)	19	/		
AMBT - AMBTN - ARBT - ARBTN 2P 6080	/	/	44	22
AMBTN - ARBTN 2P 6080 (UR%)	/	/	44	22

Trays standard step: 70 mm (minimum: 35 mm)

MC TN-BT series

- Multi compartment cabinet made of:
 - n. 1 or 4 doors for the negative BT holding (-15°C / -20°C; max 4 rooms)
- Compartment capacity:
 - n° 40 trays 600 x 400 mm

One motor-condensing unit for all storage compartments.

Model	nr. trays		°C
	6040	6080	
MC TN001	40	20	-2 / +8
MC TN002	80	40	
MC TN003	120	60	
MC TN004	160	80	

Model	nr. trays		°C
	6040	6080	
MC BT001	40	20	-15 / -20
MC BT002	80	40	
MC BT003	120	60	
MC BT004	160	80	

TV TN-BT series

- Working temperature:
 - TN - 2 °C / + 10 °C - BT - 15 °C / -20 °C
- 2, 3 or 4 door versions

Model	nr. baskets 6040	°C
TV TN 2P - TV TN 2PA	4	-2 / +10
TV TN 3P - TV TN 3PA	6	
TV TN 4P - TV TN 4PA	8	
TV BT 2P - TV BT 2PA	4	-15 / -20
TV BT 3P - TV BT 3PA	6	

TRICOLD series

Combined cabinet with compartment for retarder proofing, blast chilling / freezing of bakery products, confectionery and gastronomy and negative storage compartment.

Model	nr. trays		°C
	6040	6080	
TRICOLD FLP	28	14	-5 / +42
	48	24	-15 / -20
	5	/	+90 / -18
TRICOLD TN BT	28	14	-2 / +8
	48	24	-15 / -20
	5	/	+90 / -18

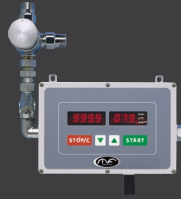
WATER MIX series

The water meters/mixers allow to supply fixed quantities of water at the set temperature.

Temperature range: +2 °C / +55 °C



WATER MIX 25M



WATER MIX 35M



WATER MIX 45M



WATER MIX 55A

Version	Water flow (liters/min)	
	1 bar 20°C	5 bar 20°C
WATER MIX 25M	15	35
WATER MIX 35M	18	40
WATER MIX 45	18	40
WATER MIX 45A	18	40
WATER MIX 55A	22	55

RF series

These devices are used to supply cold water for food products, with working temperature from +25°C to +2°C.

The normal use allows to cooling the dough temperature by mixing it with refrigerated water, but many other uses are possible as well.

The wall-type version provides a 50 litres quick storage model, with same production capacity as the 200 litres floor-type model .

The models are available in "M" version (water manual delivery tap) and in "A" version (with discharge pump to be combined to a water meter/mixer).



Version	Capacity	
	liters	liters/h
RF 50M	50	180
RF 50A	50	180

RF 100 - 500 serie

These devices are used to supply cold water for food products, with working temperature from +25°C to +2°C.

The normal use allows to cooling the dough temperature by mixing it with refrigerated water, but many other uses are possible as well.

The range is made up of 5 storage model, with 100-150-200-300 and 500 litres tanks respectively.

All models are equipped with double scale (delivered and available water) level gauge built-in in the shell.

The models are available in "M" version (manual water delivery tap) and in "A" version (with discharge pump to be combined to a water meter/mixer).



Version	Capacity	
	liters	liters/h
RF 100M	100	100
RF 100A	100	100
RF 150M	150	130
RF 150A	150	130
RF 200M	200	180
RF 200A	200	180
RF 300A	300	280
RF 500A	600	500



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