

New in-store oven

MONDIAL FORNI PRESENTED THE PROTOTYPE OF A NEW ROTATING RACK OVEN FOR THE FIRST TIME AT SIGEP, IN RIMINI

+ This new oven, supplied by the Italian oven manufacturer Mondial Forni, Verona, is intended for in-store baking or baking in bistros, restaurants and cafés. The sales folder is currently only available in the Italian language, but here are the most important facts:

The baking oven is equipped with rotating swing supports for nine baking 60x40 cm trays. This amounts to a total baking area of a maximum of 2.16 sqm. The oven can be heated electrically or with gas. Mondial Forni uses a special burner which – similar to the one in industrial ovens – mixes air and gas, prior to combustion. Gas-heated in-store baking ovens often use atmospheric burners which function in a similar way to a gas stove. Mondial Forni's pre-mix burner combines air and gas immediately in front of the combustion chamber. The flam-



++ SLIM 9T 4060

mable mixture is discharged into the chamber via a nozzle. The advantage is better control of the heat. Added to this, the heat is less aggressive and the heat exchanger can have a more compact design. Depending on the product range that is to be baked-off in this oven; the oven can be expanded by an electrical baking chamber, a 60x40 cm hearth, a proofer or a base frame with metal trays. The oven is controlled via a new computer control by Mondial Forni, which has a color LCD display. The hand-held unit has a Windows interface. The entire control is characterized by a very simple menu display. The new oven will also have a new design. According to rumors circulating in Rimini, it will replace the current design of the in-store, rack and deck ovens from Mondial Forni. +++

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