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Технические характеристики на подовые печи паротрубные Ecomondial компании **MONDIAL FORNI**

Ecomondial

**Steam tube
deck oven**



Traditional baking, more flexible temperature management

Suitable for those seeking the quality of traditional baking
for all types of product.

Ecomondial is the ideal steam tube deck oven for baking products that require a strong heat input from the ground and a significant amount of steam. It is designed to ensure more flexible management of temperatures compared to a traditional tube oven while maintaining the same baking quality.

Ecomondial is ideal for baking on trays or directly on the deck. Sturdy and reliable over time, it simplifies loading/unloading from the oven by using manual and semi-automatic loaders and unloaders. The new digital control system and the automation of the steam discharge phases make it even easier to use the oven.



Production dynamism

The structure of the oven in stainless steel allows a more rapid variation of the temperature in the deck compared to traditional masonry ovens, increasing its production flexibility.



Low consumption

The unique flue gas management system allows the installation of low power burners for lower consumption and reduced installation costs.

So many good reasons to choose Ecomondial



Blackout

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



Energy saving

A double layer of high-density insulation ensures maximum thermal insulation, optimising energy consumption.



“Auto Shutdown”

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



Reliability

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



Automatic start and stop

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



Thermo-reflective glass

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

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

MFConnect

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.

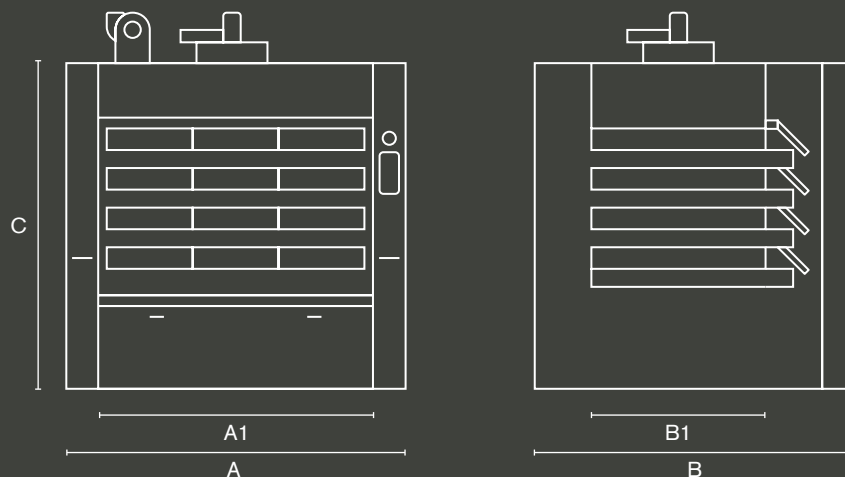
Do you want to customise it?

Discover the options to create your custom oven

- AISI 430 stainless steel door
- Kit for lateral steam exhauster
- Left-hand side or rear combustion flue gas discharge (reduces the minimum required room height)
- Hydraulic by-pass ramp
- Kit with heating elements for standard steam generators
- Double steam exhauster inox s/s
- Baking system with manual or semi-automatic loader

Technical data

	DECKS	DOORS PER DECKS	BAKING SURFACE	WORKING HEIGHTS	DIMENSIONS (cm)					THERMAL POWER		VOLTAGE	WEIGHT
	no.	no.	m ²	cm	Deck		External			kW	kcal/h	kW (400 V)	kg
32 CS	3	2	6.1	22-22-25	124	165	175	289	230	34	29500	1.5	4000
32 C			8.1		124	218	175	342	230	45	38700		4700
33 CS		3	9.2		186	165	237	289	230	51	44000		5200
33 C			12.2		186	218	237	342	230	67	57500		6200
42 CS	4	2	8.2	20-20-20-25	124	165	175	289	230	45	38500		4600
42 C			10.8		124	218	175	342	230	56	48000		5500
43 CS		3	12.3		186	165	237	289	230	67.5	58000		6000
43 C			16.2		186	218	237	342	230	90	77000		7200
52 CS	5	2	10.2	18-18-18-18-18	124	165	175	289	230	56	48000		5200
52 C			13.5		124	218	175	342	230	74.5	64000		6400
53 CS		3	15.4		186	165	237	289	230	85	73000		6800
53 C			20.3		186	218	237	342	230	110.5	95000		8200



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