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Технические характеристики на электрические ярусные подовые печи Dekomondial компании **MONDIAL FORNI**

Dekomondial

Electric deck oven



Exceptional flexibility even with large-scale productions

For those looking for the highest baking quality,
and high flexibility also for intensive production.

Dekomondial is the electric deck oven that meets the growing needs of production flexibility, ease of installation and ease of use. The completely independent baking decks allow different uses according to type and quantity of product.

Equipped with special features to reduce consumption, Dekomondial ensures low operating costs and high performance. Extremely compact with a minimal floor space requirement, it has various manual and automatic baking modes to make daily tasks even easier.



Maximum control

Thanks to two probes for each deck and the latest generation of electronics, it is possible to achieve maximum precision in temperature control for intensive baking.



Simplified maintenance

All of the oven's major wear parts have been designed to be easily serviced or replaced from the front of the oven, to minimise service costs and time.

So many good reasons to choose Dekomondial



Blackout

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



Power Management

This feature allows you to reduce the oven power by up to 50%. Sophisticated software algorithms guarantee the quality of your baking in all conditions.



"Auto Shutdown"

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



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%.

4

Great visibility

The deck doors are designed to allow maximum visibility of the product being baked.

2

MFCConnect

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

5

Easy maintenance

All inspection and maintenance activities can be carried out from the front of the oven.

3

Password level management

Restricts access to recipes to authorised operators only.

6

Up to 80 recipes can be stored

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

Do you want to customise it?

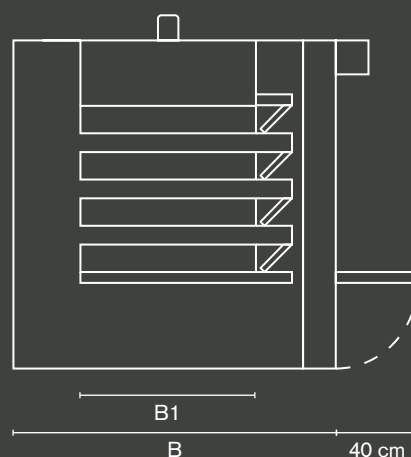
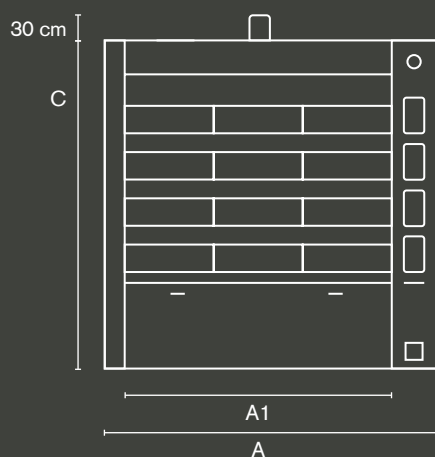
Discover the options to create your custom oven

- Top deck height 24 cm
- Control panels on the left column
- Stainless steel side panels

- Balancing working table
- Built-in manual / semi-automatic loader
- Steam exhauster in lateral position

Technical data

	DECKS	DOORS PER DECKS	BAKING SURFACE	WORKING HEIGHTS	DIMENSIONS (cm)					INSTALLED POWER kW (400 V)		WEIGHT
	no.	no.	m²	cm	Deck		External			with steamer	without steamer	kg
31-80160	3	1x81 cm	4	20-20-20	81	165	127	230	230	14.8	11.8	1300
31-80200		1x81 cm	5		81	205	127	270	230	16.6	13.6	1650
32-120130		2x62 cm	5.1		124	138	170	203	230	16.6	13.9	2500
32-120160		2x62 cm	6.1		124	165	170	230	230	19.9	16.9	2800
32-120200		2x62 cm	7.6		124	205	170	270	230	23.1	19.9	3150
32-120240		2x62 cm	9.1		124	245	170	310	230	26.6	23.4	3500
33-180160		3x62 cm	9.2		186	165	231	230	230	28.3	24.9	3300
33-180200		3x62 cm	11.4		186	205	231	270	230	32.6	28.9	3700
33-180240		3x62 cm	13.7		186	245	231	310	230	38	34	4100
41-80160	4	1x81 cm	5.3	20-20-20-20	81	165	127	230	230	21.4	15.4	1450
41-80200		1x81 cm	6.6		81	205	127	270	230	23.8	17.8	1750
42-120130		2x62 cm	6.8		124	138	170	203	230	23.6	18.2	2800
42-120160		2x62 cm	8.2		124	165	170	230	230	28.2	22.2	3100
42-120200		2x62 cm	10.2		124	205	170	270	230	32.3	25.8	3600
42-120240		2x62 cm	12.2		124	245	170	310	230	37.2	30.2	4100
43-180160		3x62 cm	12.3		186	165	231	230	230	39.8	32.8	4400
43-180200		3x62 cm	15.3		186	205	231	270	230	45.7	38.2	4900
43-180240		3x62 cm	18.2		186	245	231	310	230	52.8	44.8	5400
51-80160	5	1x81 cm	6.7	18-18-18-18-18	81	165	127	230	230	24.5	19	1800
51-80200		1x81 cm	8.3		81	205	127	270	230	28	22	2100
52-120130		2x62 cm	8.5		124	138	170	203	230	27.9	22.5	3010
52-120160		2x62 cm	10.2		124	165	170	230	230	33.5	27.5	3400
52-120200		2x62 cm	12.7		124	205	170	270	230	38.5	32	3950
52-120240		2x62 cm	15.2		124	245	170	310	230	44.5	37.5	4500
53-180160		3x62 cm	15.3		186	165	231	230	230	47.8	40.8	5400
53-180200		3x62 cm	19.1		186	205	231	270	230	55	47.5	6000
53-180240		3x62 cm	22.8		186	245	231	310	230	63.8	55.8	6600



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