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Технические характеристики на электрические модульные ярусные подовые печи Domino компании **MONDIAL FORNI**

Domino

**Modular electric
deck oven**



Flexibility, modularity, performance

Suitable for artisans, large retailers, hotels, restaurants and caterers looking for high flexibility and maximum cooking performance in a single solution.

Domino is the modular electric deck oven that offers endless configuration and customisation possibilities to create a tailor-made solution.

The same versatility can be found in the temperature management: the adjacent decks, thanks to optimal thermal insulation, can manage a temperature delta of up to 50°C. All this while maintaining minimal overall dimensions and an extreme degree of compactness, thanks also to the innovative door opening system.



Ease of cleaning

Designed and manufactured to facilitate maintenance and cleaning operations and make it easy to install in both production workshops and shops.



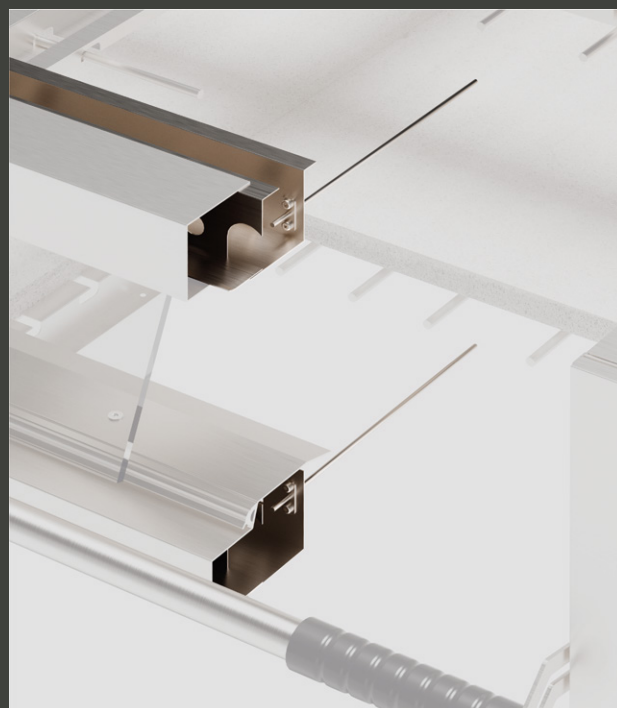
Uncompromising modularity

The height, depth and width of each deck can be configured, ensuring that the same baking quality is maintained.



Isolation between the decks

It allows several products to be baked at different temperatures at the same time, thanks to the unique thermal insulation that handles a difference of up to 50°C between each chamber.



Maximum control

Domino is the only modular oven that, thanks to two probes for each deck and the latest generation of electronics, allows absolute precision in adjusting the baking temperature, making even the most difficult baking jobs easy.

So many good reasons to choose Domino



Blackout

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



Up to 80 recipes can be stored

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



“Auto Shutdown”

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



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.



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 cooked.

2

MFConnect

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

5

Quality of materials

Stainless steel front and side panels, hood and steam exhauster, long-life heating elements, long-life automatic steam discharge damper.

3

Password level management

Restricts access to recipes to authorised operators only.

6

Thermo-reflective glass

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

Do you want to customise it?

Discover the options to create your custom oven

- Wheels
- Inox s/s prober
- Inox s/s fixed guide for trays
- Steam condenser

- Setters hooking with channel
- Deck working height 25 cm
- Increased power

Technical data

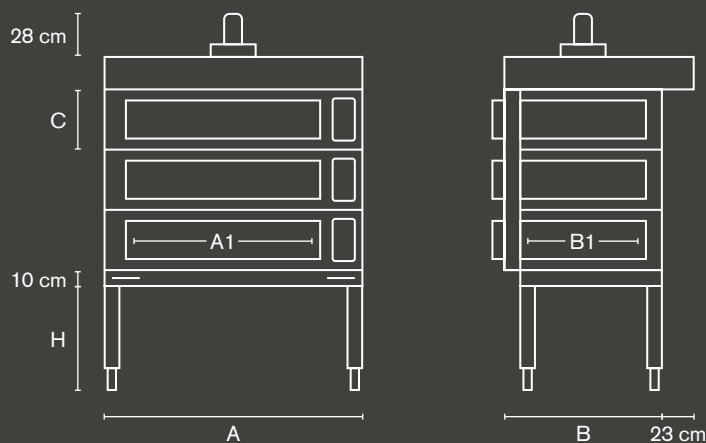
		2T-6040	2T-4060	4T-4060	2T-5365	3T-4060	4T-6040	6T-4060	8T-6040	3T-4680	3T-5365	4T-8046
DECK WORKING SIZE (A1 X B1)	cm	62x82	82x62	82x122	110x68	124x62	124x82	124x122	124x162	142x82	164x68	164x94
BAKING SURFACE	m ²	0.50	0.50	1.00	0.75	0.77	1.00	1.50	2.00	1.16	1.11	1.54
WORKING HEIGHT	18-25 cm	•	•	•	•	•	•	•	•	•	•	•
BREAD		•	•	•	•	•	•	•	•	•	•	•
PASTRY		•	•	•	•	•	•	•	•	•	•	•
TRAY PIZZA		•	•			•						
DECK EXTERNAL DIMENSIONS (cm)	A	101	121	121	149	163	163	163	163	181	203	203
	B	121	101	161	107	101	121	161	201	121	107	133
	C	18	36									
		25	43									
TOTAL ELECTRICAL POWER (kW) *	standard (PD=50%)	2.9	3.2	5.6	5.6	4.4	5.6	7.6	7.6	6.8	8.1	7.5
	maximum (PD=100%)	4.9	5.3	10.1	9.6	7.2	9.6	13.6	13.6	11.8	14.1	12.9
	tray pizza	6.9	8.3			11.2						
STEAMER ELECTRIC POWER	kW	1.5	1.5	1.5	3	3	3	3	3	3	3	3

* Oven power without steamer

• = standard accessories

Height of the stands

1 deck	H = 105 cm
2 decks	H = 85 cm
3 decks	H = 65 cm
4 decks	H = 30 cm



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