

rack ovens

Techno 2.0



mondial forni
bakery projects



Your touch... Our technology: A recipe for excellence!



Techno 2.0 is a rotary oven modelled after the needs of bakers and pastry cooks - a category that we have been proudly serving for seventy years.

Perfect for artisan businesses, large-scale distribution and semi-industrial laboratories, this oven ensures maximum flexibility in terms of temperature adjustment and bakes perfectly both fresh and frozen products, at both full and half load.

Thanks to the groundbreaking BTT air recirculation system and to the innovative multi-point steam system developed by da Mondial Forni, **Techno 2.0** ensures excellent baking results: uniformity, aroma and maximum development of the products.



Techno 2.0, boasts a solid yet elegant design, which will make it stand out in the laboratory.

It ensures certain and replicable results, energy savings and ease of use.

Its invariably robust and artisan-quality components make **Techno 2.0** a safe and long-lasting investment.

“Techno 2.0: a top-performing oven equipped with advanced and easy-to-use technology... its eye-catching, modern and elegant design is combined with a baking quality that will impress your customers.”

With *Techno 2.0* you chose the best

Standard features

- Stainless steel front
- High-power, stainless steel hood
- Two-layer insulation with high- and constant-density mineral wool panels
- DAF (Double Air Flow) system to increase the oven production throughput*
- 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
- High-performance stainless steel combustion chamber (for combustion versions) and heat exchanger
- Armoured electric heating elements with specific supplies (for electric versions)
- Steam generator
- Trolley rotation unit with geared motor and pre-calibrated torque limiter
- Manual lifting assembly with hook
- Door with two tempered glass windows with air gap: external glass window with hinged opening for easier cleaning
- Heat reflecting glass window
- Door with access for trolleys, h. 194.5 cm
- Door gaskets in stainless steel and silicone rubber resistant to heat, ageing and shocks
- Electrical panel with front opening
- Touch electronic control
- Pre-loaded recipes with partial load management
- Configured for connectivity

*Models 4676 excluded
Optional mod.6080

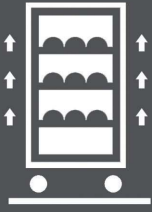
Optional

- Side panels, 430 stainless steel
- Door opening with hinges on the left (standard: on the right)
- Stainless steel steam exhauster - 900 rpm
- Steam exhauster - 1,400 rpm
- Stainless steel steam exhauster - 1,400 rpm
- Automatic control for steam exhauster valve
- Litre meter
- Enhanced steam generator
- "SPEED DRY" function
- Anti-limestone filter (2 water softeners are required in parallel)
- Glass protection and glove holder
- End-of-baking light and acoustic kit
- Electromechanic control panel (*)
- Peak cut control
- Enhanced electric heating elements battery (only for 6080 and 80100 models)
- Compatible with two-stage gas burner
- Turntable
- Automatic lifting (MAX 300 kg)
- DAF (Double Air Flow), double air delivery duct (only for 6080 model)
- Inverter
- Hook for high trolleys
- Customised recipes
- Isolator on control panel
- Electrical supplies different from the standard configuration

(*) Combinations with other options may be limited



Quality without compromise



BTT (Bottom to Top):

A revolutionary bottom-to-top air flow that allows you to reach an artisan-quality baking and fully exploit the development potential of your products.



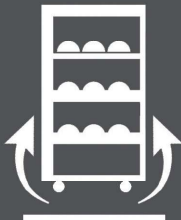
Speed Dry:

Provide your customers with tasty and fragrant products thanks to the steam extraction valve, which is 70% faster than traditional systems.



Be Smart...Move fast:

Discover the new touch screen control panel concept. Easier and quicker to use, with plenty of information just when you need it. Recipes and data at the touch of a screen!



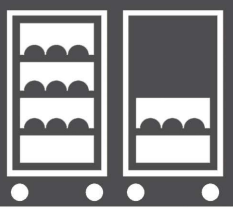
DAF (Double Air Flow):

A double air flow that envelops your products to ensure perfect baking, even with very short cycles or very high temperatures.



Always Connected:

Use the oven to boost your laboratory performance! You can monitor important product data, energy consumption and system efficiency, as well as edit or load new recipes. You can also receive advance notifications when certain operations are required, in order to avoid production downtimes.



Partial loads:

An oven tailored to your needs, which ensures excellent baking performances at both full and half load, without any energy waste.



Ready to Bake:

Your oven is always ready! Load immediately your products and forget about the usual pre-heating times. Your oven will be waiting for you at the perfect temperature for your desired baking cycle.



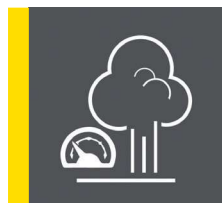
OPT (Optimum):

It optimises the actual energy consumption of the oven - and reduces costs!



Dynamic Fan:

Reduce the overall oven consumption thanks to the optimised baking air fan management.



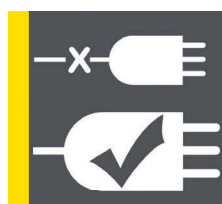
Steamer Control:

It constantly monitors the steam generator performance in order to minimise operating costs.



Hood Control:

Thanks to a dedicated device that detects and signals any unusual steam leakage, it prevents problems that might negatively affect the baking process and your portfolio.



SOS Blackout:

In case of voltage drops or power failures, this function makes the oven restart in automatic mode, so that the baking process can be resumed according to the current production cycle.



Password:

Maximum protection for you data! Manage 2 customised user profiles.



USB:

Bring your creativity always with you! With the USB port, you can transfer recipes and software updates from one oven to another.



Sleep function:

With this function, you can set the auto-off time of the oven after a given period of inactivity, thus saving energy.



Enhanced tightness:

Special gaskets made of stainless steel and silicone rubber ensure a longer service life, avoid crushing due to accidental impacts and maximise steam tightness along the entire door perimeter, thus saving energy.



Heat reflecting glass windows:

Reduce heat losses in your oven thanks to special heat reflecting glass windows: another detail that will help you reduce operating costs.



Pre-loaded recipes:

Unleash your creativity or choose among the recommended pre-loaded recipes already tested by Mondial Forni.



Constant insulation:

Save even more energy in your oven with the best two-layer thermal insulation provided by high-density mineral wool panels.



Maximum efficiency:

Raise the efficiency level to over 90% thanks to the new stainless steel heat exchanger, which dramatically reduces consumption rates.



Enhanced hood:

A new hood that collects large quantities of steam in order to reduce leakages in the environment.



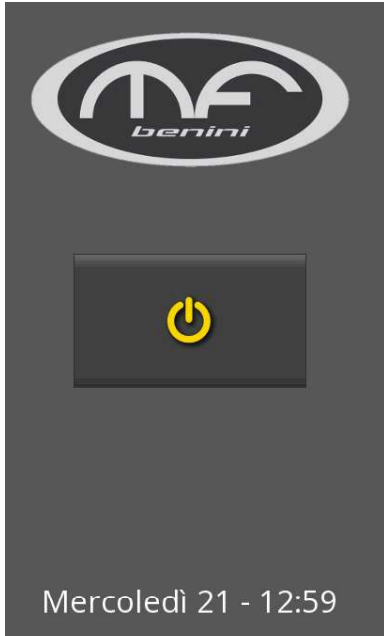
MF quality:

With Mondial Forni you are in good hands: based on our 70-year reputation as a reliable partner for design at the international level, we ensure expertise, service quality, reliability and assistance throughout the product life cycle.

Discover the new touch control panel concept.

The new control panel has an intuitive design, is easy to use and provides plenty of information.

Thanks to the colour touch screen, you can access a comprehensive oven management system at the push of a screen - and reduce operating costs while maximising your lab efficiency, even in remote mode.



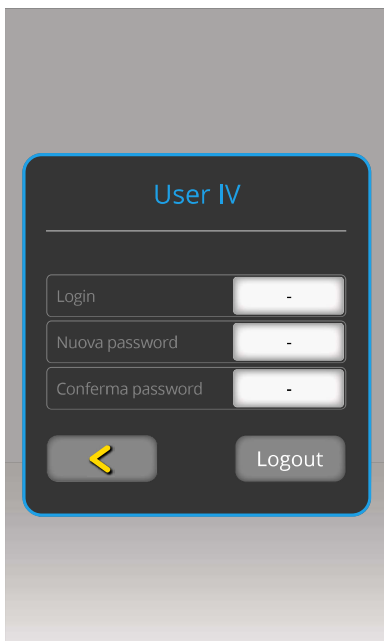
Intuitive and easy to use: advanced technology for everyone!



Your oven is always ready to bake: save time and energy.



Pre-loaded recipes.



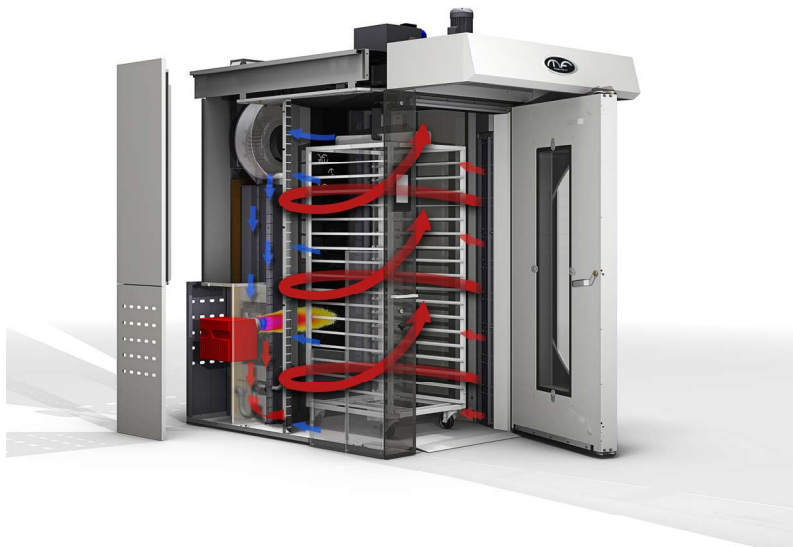
more safety about the information, which are now protected by password: one oven, different users, specific passwords



An oven that ensures extraordinary baking performances at both full and half load.

Maintenance is always monitored: your oven efficiency is always ensured!

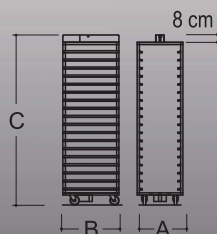
BTT System (Bottom to Top):



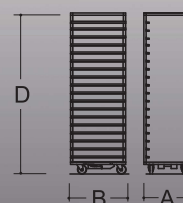
Achieve an outstanding baking quality!
The flow of air, from the bottom to the top, generates a ground effect that optimises product development in terms of final value: impress your customers!

MODELLI TECHNO 2.0	RACK FOR TURNTABLE							TALL RACK			
	Tray Dimensions cm	Tray n°	Clearance Between Layers cm	Overall Dimensions (cm)				Height (cm)		Tray n°	Clearance Between Layers cm
				A	B	C	D	C	D		
4676	40x60			46	62						
	45x75			51	77						
	46x76			52	78						
	46x80			52	82						
	50x70			56	72						
6080	60x65	10	15,8	66	67	186	178				
	60x80	13	12,1	66	82						
	65x85	15	10,5	71	87						
	60x90	18	8,8	66	92						
	65x90	20	7,8	71	92						
80100	80x90	20	7,8	86	92			194,5	186,5	10	16,7
	60x100			66	102					13	12,9
	67x108			73	110					15	11,2
	80x100			86	102					18	9,3
80120	2x 60x80			66	82					20	8,4
	2x 60x90			66	92					/	
	2x 60x100			66	102					/	

RACK WITH HOOK

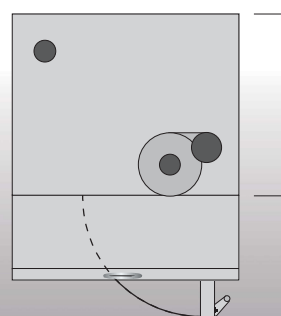
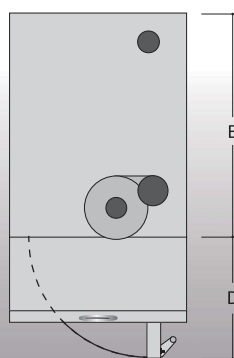
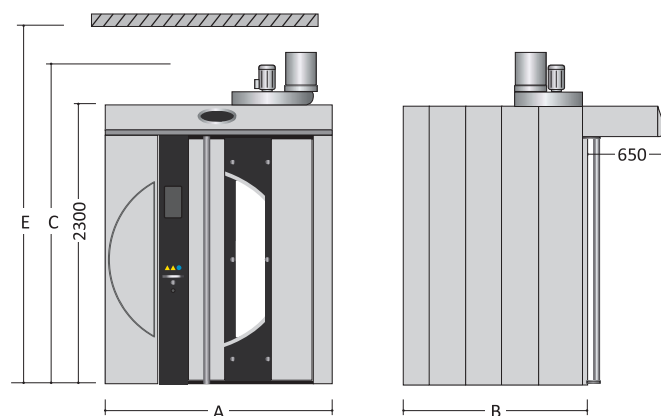
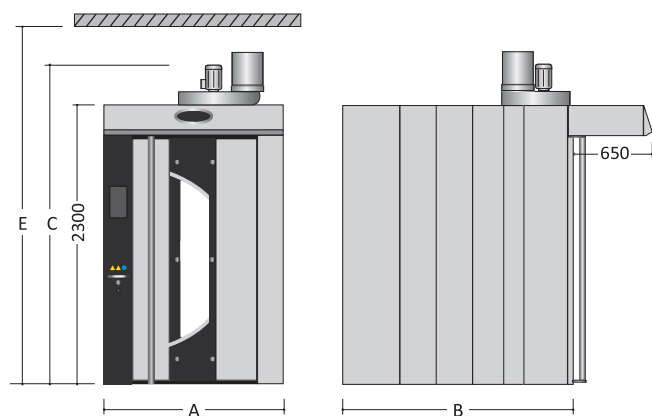


RACK FOR TURNTABLE



Technical specifications

Model		Baking Surface m ²	Overall Dimensions (cm)					Thermal Power		Electric Power	Weight
			A	B	C	D	E	kW	kcal/h	kW (400 V)	kg
4676/G	FSX	6,3 (n°18T 46x76)	167	127	251	84	270	52	44.000	1,5	1.200
	RSX		123	171							
6080/G	FSX	8,6 (n°18T 60x80)	186	151	262	96	270	75	64.000	2,5	1.300
	RSX		147	190							
80100/G	FSX	14,4 (n°18T 80x100)	201	166	272	111	288	84	72.000	3	1.500
	RSX		162	205							
80120/G	FSX	21,6 (n°36T 60x100)	259	217	272			114	98.000	3	2.500
4676/E	FSX	6,3 (n°18T 46x76)	167	127	251	84	270	33,5 (400 V)	/	35	1.200
	RSX		123	171							
6080/E	FSX	8,6 (n°18T 60x80)	186	151	262	96	270	45,5 (400 V)	/	48	1.300
	RSX		147	190							
80100/E	FSX	14,4 (n°18T 80x100)	201	166	272	111	288	57 (400 V)	/	59,5	1.500
	RSX		162	205							
80120/E	FSX	21,6 (n°36T 60x100)	259	217	272			79,8 (400 V)	/	82,8	2.500


TECHNO 2.0 RSX
TECHNO 2.0 FSX



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“ An oven that combines outstanding baking performances with an eye-catching, modern and elegant design. ”



www.mondialforni.com



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TECHNO_IT_02 (04/2016)

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