

rack ovens

Techno **ACTIVE**



A perfect balance between technology and design

Styled to perform

A new oven of elegant design, a perfect mix of beauty, efficiency and innovation.

The new TECHNO oven is available in three versions **ACTIVE**, **LOGIC** and **ENERGY**, to meet the demand of easy operation, minimum space and energy saving.

In the TECHNO oven, beauty encompasses the functional capacity with a neat design ensuring a perfect balance between style and functionality.

Mondial Forni's over 60 years experience ensures the highest baking quality and maximum reliability.





Higher performances with lower consumption



You provide the Art, we provide the technology....

Techno, logically



Better sealing

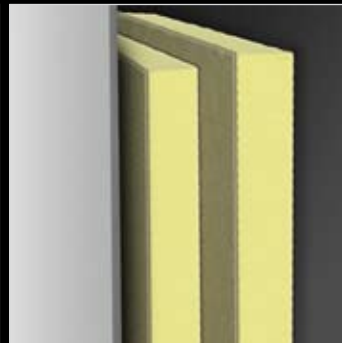
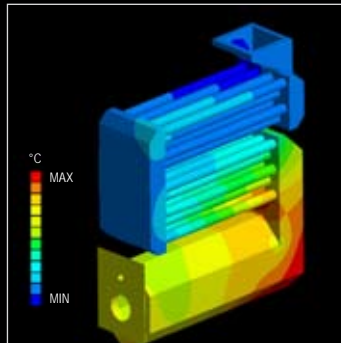


Special stainless steel combined with silicone rubber gaskets ensure a long life of parts, avoiding the crashing due to accidental shocks, and assuring no steam leakages all around the door, with relevant higher energy consumption.

High insulation



A double layer of high density (100 kg/cu.m.) rockwool mattress encompasses the oven perimeter avoiding thermal bridges and ensuring the maximum insulation and durability, allowing a higher energy saving.



Maximum efficiency



A new stainless steel heat exchanger ensures performances above 90%^(*) and lower energy consumption.

^(*) Value calculated with Mondial Forni's measurement protocol

A perfect view

Cleaning is easy and quick; the door glass can be opened as a book, always ensuring a perfect view of the product inside the oven. The lighting fitted between the door glasses allows a quick replacement of the lamps in case of need.

Techno **ACTIVE** : simple and user friendly





The Techno **ACTIVE** oven is very easy-to use thanks to the handy *i*BAS electronic control panel and to the “SLEEP function”, allowing to stop the oven automatically after a set time of inactivity, optimising the use for energy saving.



Techno **ACTIVE** : design with artisan care

The TECHNO ovens are manufactured with a particular care to the details, showing the perfect mix between the heavy-duty components and the quality of the product, like the stainless steel large handle, safe and ergonomic to operate.

TECHNO is an investment for the future, manufactured with artisan care, fully designed and produced in Italy.






TECHNO **ACTIVE** is available either in the RSX version with access to the burner (heating elements) from the lateral / rear side, or the FSX version with front access, the ideal solution with three sides free.



Techno **ACTIVE** : *i*BAS control panel



Main functions

The easy operation is the main feature of the  BAS control panel, where each button has a direct and intuitive function.

- Baking temperature
- Baking time
- Steam (in seconds)
- Steam exhaust time (*)
- Additional baking time
- 1 automatic daily ignition
- “Sleep” function
- Extra buzzer for end of baking
- On/off steam exhauster
- On/off rack rotation
- On/off lighting
- On/off heat-up
- On/off steam
- On/off steam exhaust damper (*)
- Troubleshooting



(*) available only with automatic steam exhaust damper (optional)

Techno **ACTIVE** : the range


TECHNO 4676



TECHNO 6080



Manufacturing features

- Stainless steel front and side panels
- Stainless steel extract canopy with manual exhaust damper
- Insulation with high density rockwool mattress
- Stainless steel high performance heat exchanger and furnace
- Armoured heating element double bank (electric version)
- Stainless steel baking chamber with air delivery adjustment shutters
- Easy to clean flat floor
- Stainless steel ramp with smooth inclination
- Rack rotation unit made up of a geared motor and a pre-set torque limiting device. Standard manual lifting with hook.
- Door with two tempered glasses; the external glass can be opened as a book for easy cleaning
- Combined stainless steel and silicone rubber door gasket ensure a long life of parts, avoiding the crashing and assuring no steam leakages
- Standard door with right-hand hinges
- Access to the main controls from the front (with additional electrical box for electric oven)
-  BAS control panel

TECHNO 80100



Available Optionals

- Door glass guard (1)
- Turntable
- Automatic lifting
- Door opening with left-hand hinges (2)
- Burner (heating elements) located on the rear / right hand side of the oven
- Stronger steam generator • Automatic steam exhaust damper
- Stainless steel steam exhauster



(1)

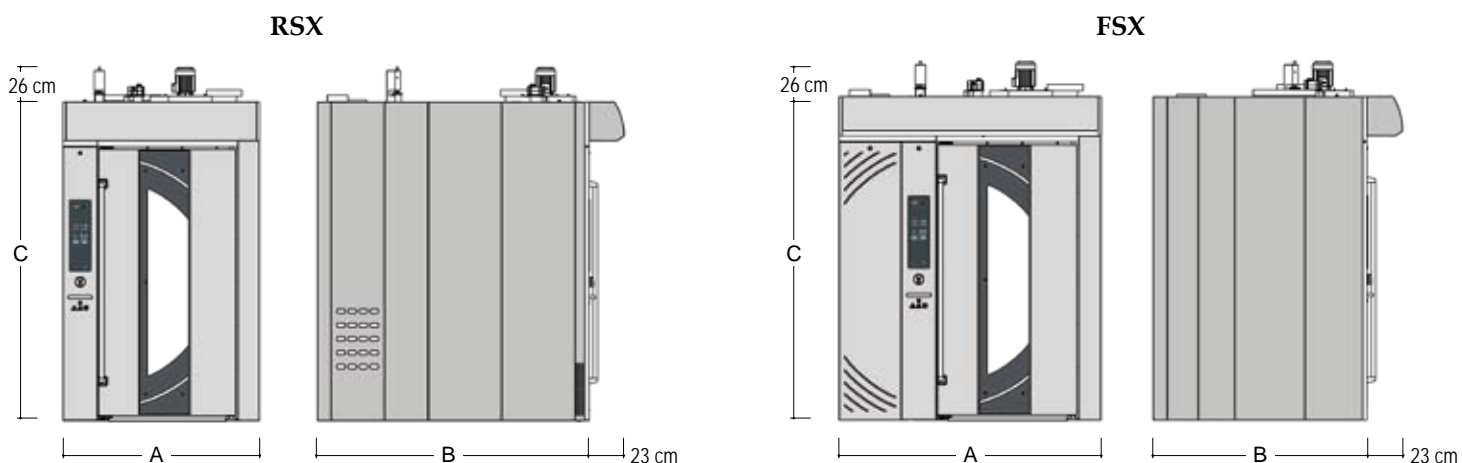


(2)

Technical specifications

Techno ovens models

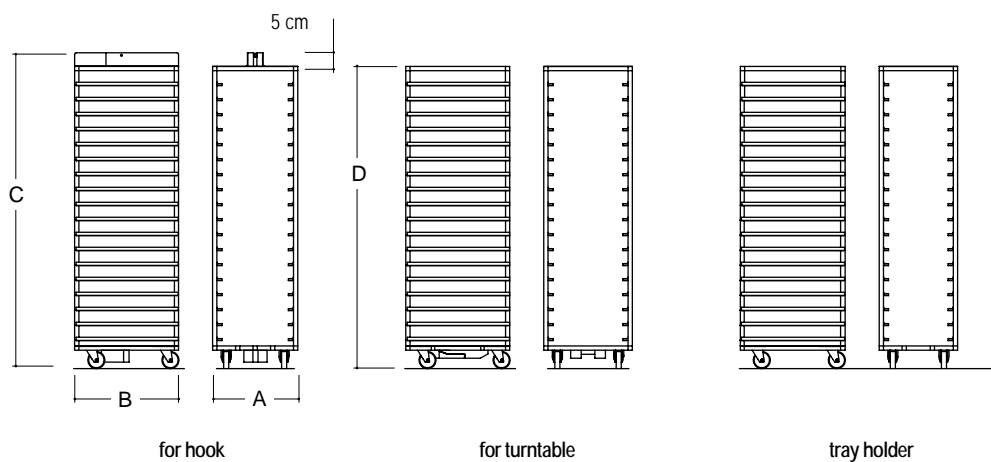
		4676		6080		80100	
		RSX	FSX	RSX	FSX	RSX	FSX
OVERALL DIMENSIONS (cm)	A	123	167	142	186	157	201
	B	177	133	196	152	211	167
	C	230		230		230	
ROOM HEIGHT (cm)	H	270		270		270	
THERMAL POWER	Techno / G	kW	52	75	84		
		kcal/h	44.720	64.500	72.240		
	Techno / E	kW (400 V)	33,5	45,5	57		
TOTAL ELECTRIC POWER	Techno / G	kW (400 V)	1,5	2,5	2,5		
	Techno / E		35	48	59,5		
WEIGHT	kg	1.200		1.300		1.500	
BAKING SURFACE	m ²	6,3 for 18 trays 46 x 76		8,6 for 18 trays 60 x 80		14,4 for 18 trays 80 x 100	



- Standard power supply 230/400/415 V, 3 phase, 50/60 Hz
- **Versions** : light oil / gas (methane or LPG), electric
- **FSX version** : burner (heating elements) located in the oven front / left hand side
- **RSX version** : burner (heating elements) located in rear /left hand side. Leave a distance of 50 cm from the oven left hand side for maintenance operations. Burner (heating elements) can be removed from the back, in this case leave a distance of 15 cm from the oven left hand side for maintenance operations.
- **RDX version** : burner (heating elements) located in rear /right hand side. Leave a distance of 50 cm from the oven right hand side for maintenance operations. The burner protrudes of 30 cm approx. from the oven perimeter.

Techno ovens racks

	Trays dimensions	Rack overall dimensions cm				Trays	Clearance between layers
	cm	A	B	C	D	n°	cm
4676	40 x 60	46	62	186	178	10	15,8
	50 x 70	56	72				
	45 x 75	51	77				
	46 x 76	52	78				
6080	60 x 65	66	67	186	178	13	12,1
	60 x 80	66	82				
	60 x 90	66	92				
	65 x 90	71	92				
80100	80 x 90	86	92	186	178	15	10,5
	60 x 100	66	102				
	67 x 108	73	110				
	80 x 100	86	102				



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