

HO.RE.CA product line

Domino

ACTIVE LOGIC *Pizza*



Practical, flexible and with higher performances



Domino LOGIC
with prover on wheels

For more than 65 years, Mondial Forni has been designing and developing equipment that stands out due to their higher reliability and performance standards.

The **Domino** series includes many better features.

The high degree of insulation, the management of electrical power and the use of thermal reflecting glasses guarantee reduced consumptions. The new system for opening the doors reduces the overall oven dimensions. The heating elements with front connections make installation and control operations faster.

Domino is available in two versions, **ACTIVE** and **LOGIC**, satisfying the needs for simple and versatile use.

Domino Pizza, thanks to new technical solutions, is perfect for satisfying all needs for baking a true Italian pizza.

Domino, because the design, also becomes an expression of ourselves.

Multiple destinations, only one oven

If we wanted to be able to supply different markets, we had to develop versatile equipment.

Focusing on the different baking processes, on the energy saving devices, the attention to the details and a complete new design were Mondial Forni's commitments and the result is the new **Domino** series.

Domino, progress is real when it is shared by all.

Pastry shops



Bakeries



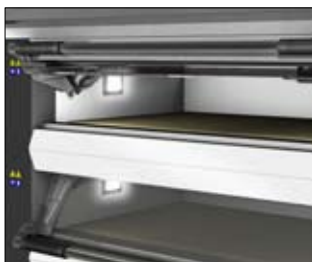
Domino



Pizzerias

HO.RE.CA

Innovation and functionality always at your side



New doors



The new doors allow a reduced footprint, as standard they open upwards and can be equipped with thermal reflecting glass for higher energy saving.



Optimal lighting

Each deck is illuminated by long-lasting 2 halogen bulbs that guarantee a perfect view of the product.



Ergonomic handle

Each baking deck has two handles in thermal insulating material. Their position makes it easy and safe to open and close the door.



Hood

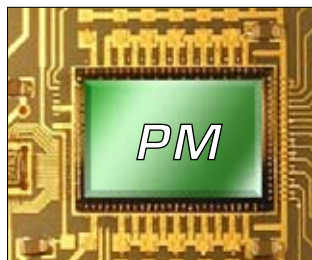
It is made fully out of stainless steel and integrated in the design. The steam discharge system is equipped with an adjustable valve for controlling the exhaust.



Constant insulation



A dual layer of high density rock wool pad (100kg/m³ density) envelopes the oven perimeter, guaranteeing maximum thermal insulation and its constancy over time.



PM Power Management



This is a new installed intelligent power management device, able to operate in three distinct modes based on the actual use of the individual chambers.



2 independent probes

Each deck is controlled by two independent probes. More precise energy management guarantees reduced consumption and maximum stability of the baking temperatures.



Longitudinal heating elements

The heating element connections are placed on the front side, for quick access during installation and in the case of controls, without the need to move the oven.

Versions

Description	ACTIVE	LOGIC	<i>Pizza</i>
Door opening	upwards	upwards	downwards
Heat reflecting glass		standard	
Steam discharge valve	manual	automatic	manual
Deck crown height(cm)	18-25-30	18-25-30	14
Deck bottom	cement	cement	refractory material
Deck sides in refractory material			standard
Control panels	iBAS	iPRO	iBAS

Optional

 available not available

Description	ACTIVE	LOGIC	<i>Pizza</i>
Wheels	✓	✓	✓
Setters hooking with channel	✓	✓	×
Larger steam generator	✓	✓	×
Liter counter	×	✓	×
S/S steam exhauster	✓	✓	✓
Automatic steam exhaust damper	✓	standard	×
Steam chiller	✓	✓	✓
“LONG TYPE” hood (+200 mm)	✓	✓	✓
Hood side compensations	✓	✓	✓
Stand front compensation	✓	✓	✓
Flue connection (compulsory without hood)	✓	✓	✓
Hood stainless steel grease filter	✓	✓	✓
“EXTRA DELTA T” covering panel (thickness 5 cm)	✓	✓	✓
Stand special height	✓	✓	✓
Deck working height 25 cm	✓	✓	×
Deck working height 30 cm	✓	✓	×
Treadplate sole	✓	✓	×
Refractory sole	✓	✓	standard
Net spacer for concrete or refractory sole	✓	✓	✓
Power Management (oven power management device)	✓	✓	×
Plug-pole + 2,5 m cable	✓	✓	✓
Single electrical connections box for all decks	✓	✓	✓
Special power supply (220V 50/60 Hz, 3P+PE)	✓	✓	✓
Water system treatment (antiscala)	✓	✓	×

Simplicity and practicality

ACTIVE

The **ACTIVE** version has manual control of the steam discharge valve, cement sole tiles and **iBAS** control for each deck.

Its easy use is its main feature, as all keys have a direct and intuitive function.

iBAS control

- baking temperature (top / bottom) MAX 350 °C
- baking time
- additional baking time
- quantity of steam in seconds (manual/automatic)
- type of steam supply (continuous/intermittent)
- 1 automatic start-up per day
- "SLEEP" function
- end of baking buzzer
- steam exhauster on/off
- light on/off
- steam generator heating on/off
- front heating element power % control
- diagnostics



Domino ACTIVE
stand with tray holder on wheels



Domino ACTIVE



Versatility and creativity

LOGIC

The **LOGIC** version includes thermal reflecting glasses and the automatic control of the steam discharge valve. **iPRO** control is installed in each deck.

Thanks to a practical monochromatic LCD display, all oven management operations are simple.

You can program up to 99 recipes, with max 5 baking phases each.

iPRO control

Parameters for each recipe:

- recipe name
- type of steam supply (continuous/intermittent)
- front heating element power %

Parameters for each recipe phase:

- temperature (top and bottom) MAX 350 °C
- baking time
- quantity of steam in seconds/litres
- steam exhaust time

Other features:

- additional baking time
- 2 automatic start-up/shut-down every day
- "SLEEP" function
- "BOOSTER" function
- end of baking buzzer
- steam exhauster on/off
- chamber light on/off
- steam generator heating on/off
- steam control on/off
- steam exhaust control on/off
- diagnostics with description on the LCD

For the standard **LOGIC** version, USB 2.0 port is available for each deck for transferring and managing data for baking recipes and software updates.



Domino LOGIC
with tray holder cabinet on wheels



An excellent ambassador of Italian products in the world

Pizza

The *Pizza* version includes an insulated door opening downwards and manual control of the steam discharge valve.

The sole is in refractory material, as are the side walls of the deck.

iBAS control is available for each deck.

The maximum temperature that can be set is 400°C.



Door opening downwards for the model *Pizza*



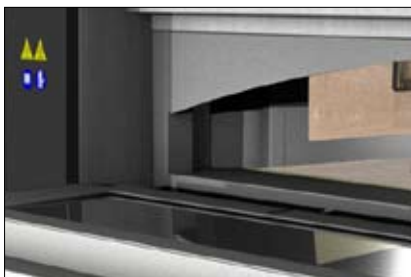


Domino Pizza
simple stand on wheels

Domino Pizza
with tray holder cabinet on wheels



Deck side in refractory material



Domed shaped deck inlet



Denomination		2T-6040 1T-6080	3T-6040	2T-4060	4T-4060 2T-8060	2T-4680 18'x30'	4T-4680 18'x30'	2T-5365	3T-4060 PA	3T-4060	4T-6040 2T-6080	6T-4060 6T-6040	8T-6040 4T-6080	3T-4680 18'x30'	6T-4680 18'x30'	3T-5365 4T-4060 2T-8060	P6	P6L 3T-4060	P9	
Useful deck size (A1 x B1)	cm	62x82	62x122	82x62	82x122	96x82	96x162	110x68	124x62	124x62	124x82	124x122	124x162	142x82	142x162	164x68	106x66	122x62	106x106	
Baking surface	m ²	0,50	0,75	0,50	1,00	0,79	1,55	0,75	0,77	0,77	1,00	1,50	2,00	1,45	2,27	1,11	0,70	0,75	1,12	
Deck crown (cm)	14 ⁽¹⁾								✓								✓	✓	✓	
	18-25-30	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓				
Bread		✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓				
Pastry		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓				
Tray pizza		✓		✓					✓	✓								✓		
Round pizza	Ø 28 / 30 cm																6	6	9	
	Ø33cm																5	5	9	
	Ø35cm																3	3	6	
	Ø45cm																2	2	4	
Overall deck sizes (cm)	A	101	101	121	121	135	135	149	163	163	163	163	163	181	181	203	149	163	149	
	B	121	161	101	161	121	201	107	105	101	121	161	201	121	201	107	111	105	151	
	C	14								32									32	
		18								36										
		25								43										
30									48											
Electrical power (kW) ⁽²⁾	standard	3	4	3,3	5,7	4,2	5,7	5,7	4,5	4,5	5,7	7,7	7,7	6,9	9,5	7,7	9,7	9,1	14,7	
	maximum ⁽³⁾	5	7	5,4	10,2	7,2	10,2	9,7	7,5	7,5	9,7	13,7	13,7	12	17	10,6				
	tray pizza	7		7,4					9,1	11,5										
Steamer electric power (kW)		1	1,5	1	1,5	1	1,5	1,5		1,5	1,5	3	3	1,5	3	1,5				

available

Standard electrical power supply: 400 V, 50 Hz (3P+N+PE)

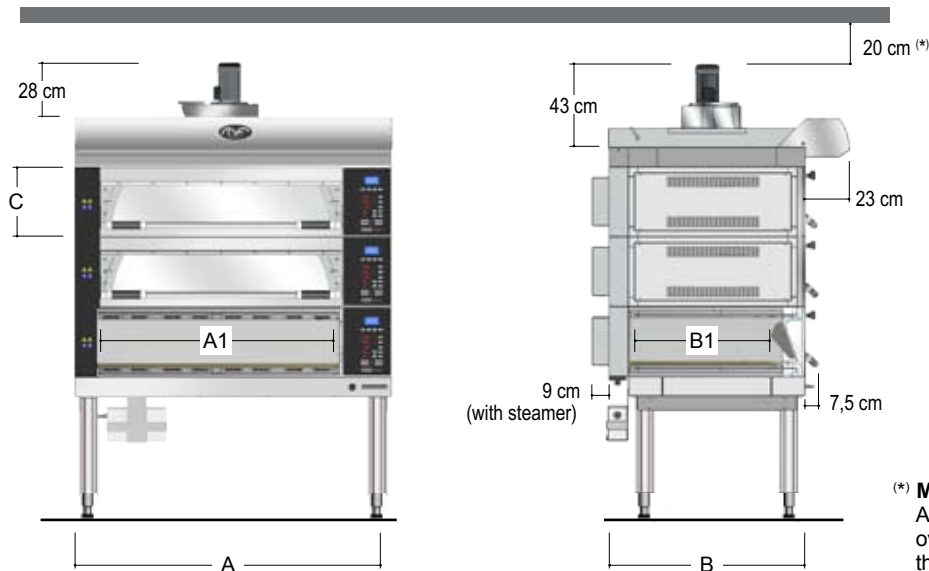
⁽¹⁾ With door opening downwards

⁽²⁾ Oven power without steamer

⁽³⁾ The specified values refer to the maximum power with optional Power Management installed (PD = 100%)

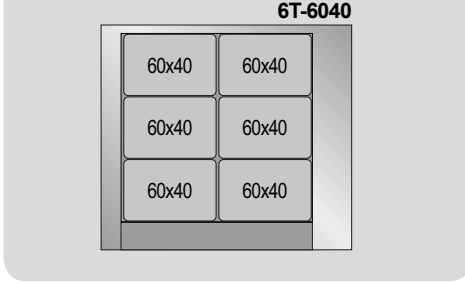
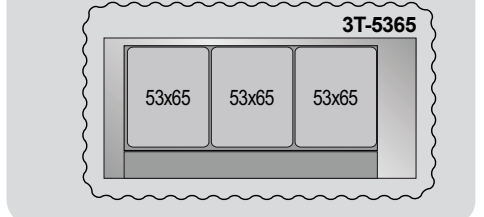
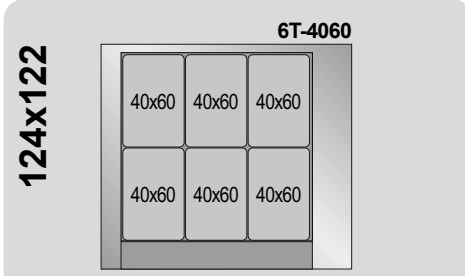
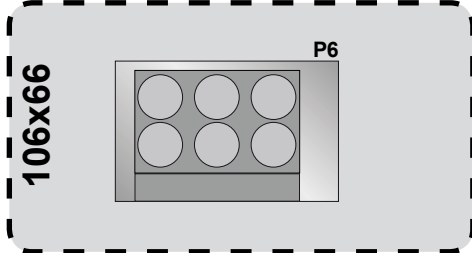
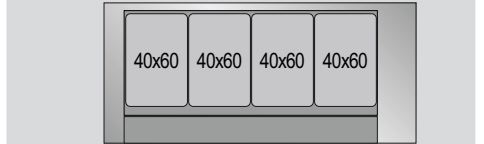
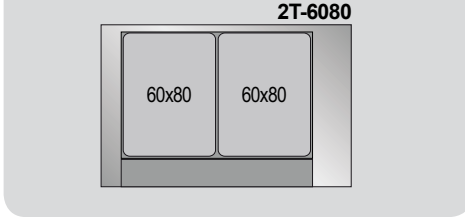
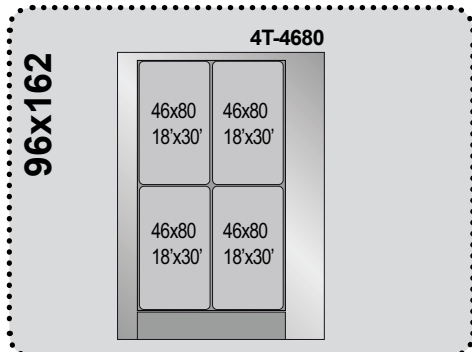
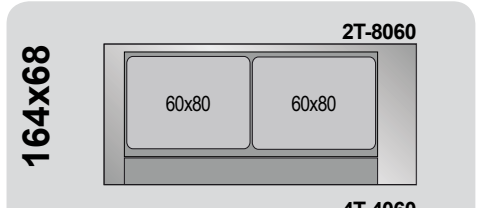
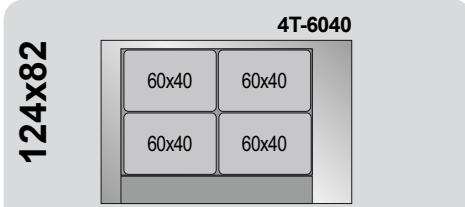
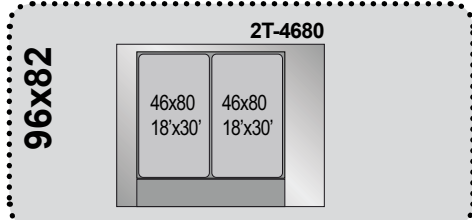
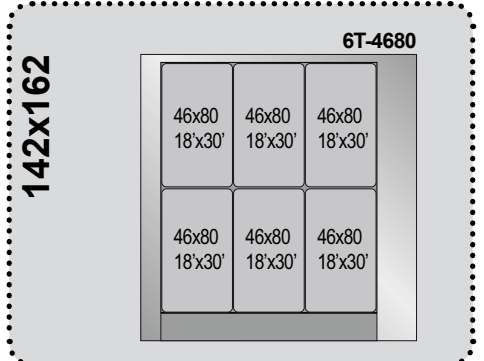
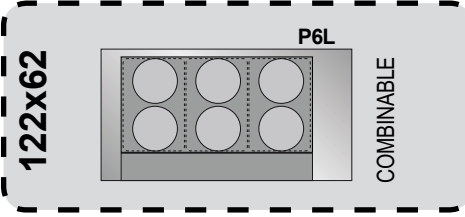
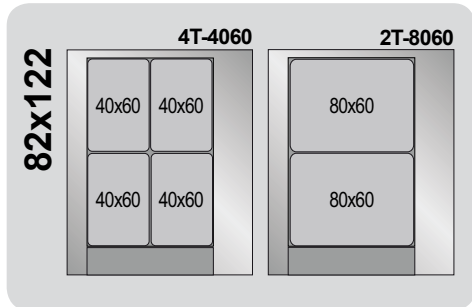
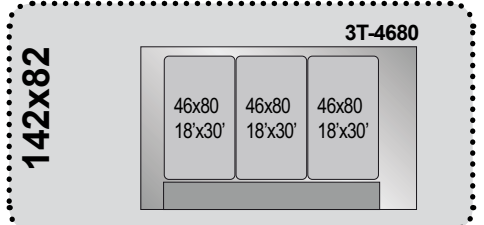
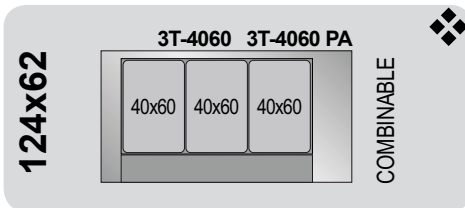
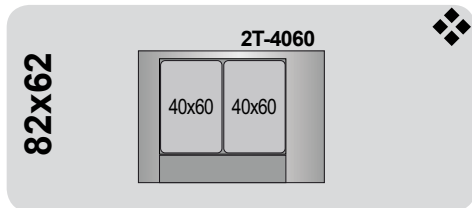
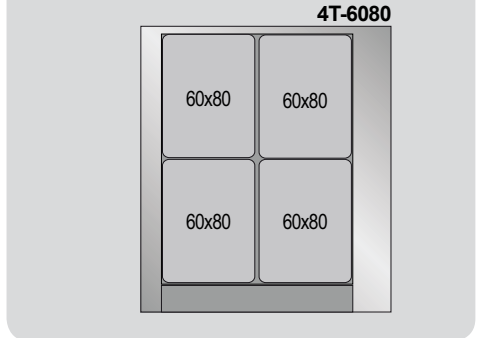
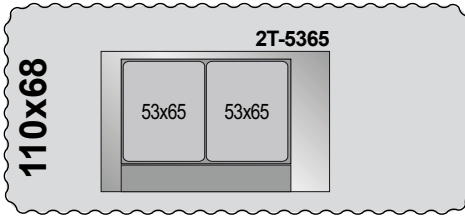
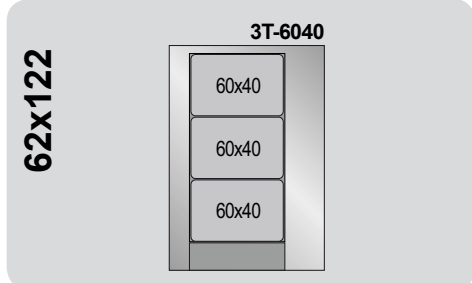
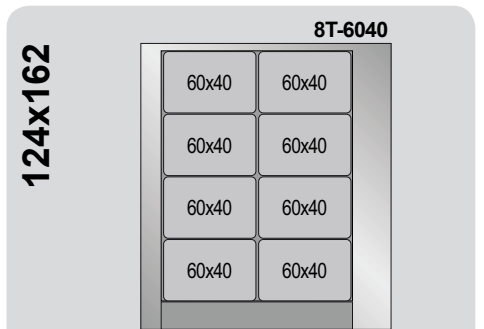
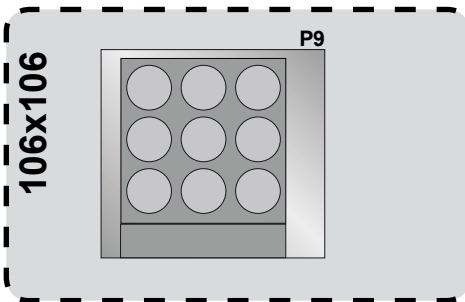
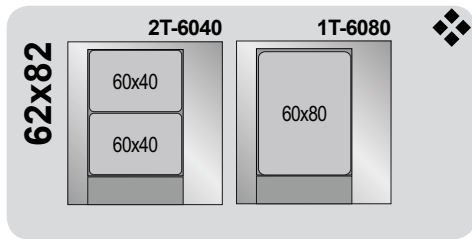
Deck loading heights

(cm)	2 decks	3 decks	4 decks	5 decks
useful 14	89 - 120	82-113-144	47-78-109-140	48-79-110-141-172
useful 18	89 - 120	82-118-154	47-83-119-155	48-84-120-156-192
useful 25	89 - 132	82-125-168	47-90-133-176	48-91-134-177-220
useful 30	89 - 137	82-130-178	47-95-143-191	48-96-144-192-240



(*) Minimum ceiling height:
Always consider + 20 cm
over the maximum height of
the chosen combination

Configurations



- Measurements in cm

❖ models available in TRAY PIZZA configuration



Mondial Forni believes in sustainable development through responsible use and enhancement of natural resources. For this reason Mondial Forni decided to reduce the size of its brochures, so that 50% of the paper can be used for other purposes and also reducing the use of inks. Help us to support this program by downloading the brochures directly from our web site.



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