

Lem

Steam tube
deck oven



A high-quality tube oven that's perfect for your shop
Suitable for those who want to keep the quality of steam tube baking
also in their shops.

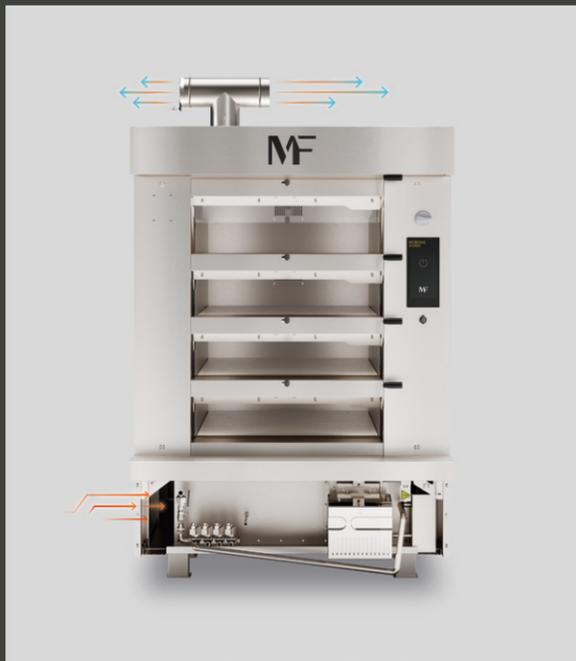
Lem is the ideal steam tube deck oven for high-quality baking in shops
and workshops with limited space.

Lem guarantees the same quality as large steam tube ovens in a compact
format; the extreme ease of use is combined with the simplicity of installation
and maintenance.



Production dynamism

The structure of the oven in stainless steel allows a more rapid variation of the temperature in the deck compared to traditional masonry ovens, increasing its production flexibility.



Simplified installation

Installation is very quick and easy and requires no assembly assistance.



Uniform heat in the decks

The shelves are made with a cement-based compound that contains a metal mesh for perfect heat distribution.

So many good reasons to choose Lem



Blackout

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



Energy saving

A double layer of high-density insulation ensures maximum thermal insulation, optimising energy consumption.



"Auto Shutdown"

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



Reliability

Built for safety and reliability, it ensures high yields that remain unchanged over time.



Automatic start and stop

You can programme the oven to be ready or baking or to switch off whenever you want.



Perfect visibility

Extensive visibility of the chamber is ensured by large glass doors and an efficient interior lighting system.

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%.

2

MFConnect

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

3

Password level management

Restricts access to recipes to authorised operators only.

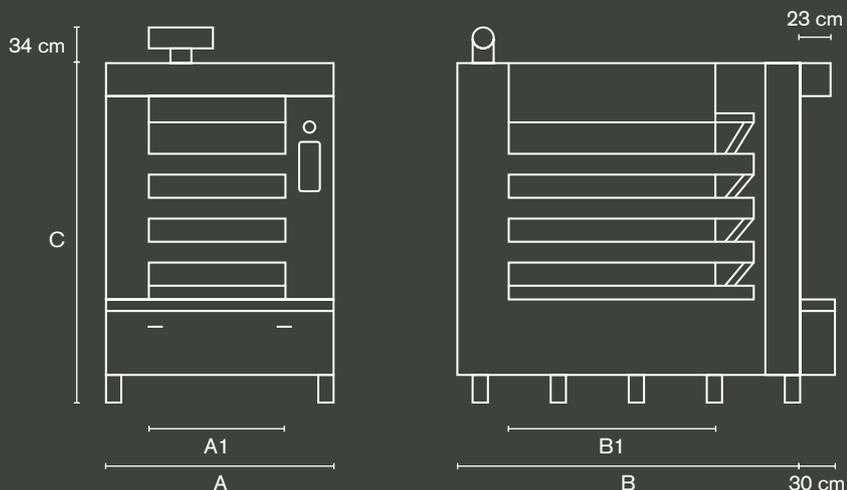
Do you want to customise it?

Discover the options to create your custom oven

- Stainless steel door
- Hydraulic by-pass ramp
- Built-in manual / semi-automatic loader

Technical data

	DECKS	DOORS PER DECKS	BAKING SURFACE	WORKING HEIGHTS	DIMENSIONS (cm)					THERMAL POWER		VOLTAGE	WEIGHT
					Deck		External			kW	kcal/h		
	no.	no.	m ²	cm	A1	B1	A	B	C			kW (400 V)	kg
41-80120	4	1x82 cm	4	19-19-19-24	82	125	136	207	200	32	27500	1,5	2000
41-80180			6			185		268		42	36100		2450



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