

ELECTRIC DECK OVEN

Fornata

The logo graphic consists of three overlapping, rounded rectangular shapes arranged horizontally, creating a sense of depth and movement. The shapes are light gray and have a slight shadow effect, giving them a three-dimensional appearance. The word "Fornata" is centered within these shapes in a bold, blue, serif font.

VERSATILE BAKING OVEN

Fornata

The Fornata electric deck oven offers an alternative to gas ovens in areas with limited natural gas availability or cheap electricity. They are delivered to bakeries separately or as part of an automatic bread line.

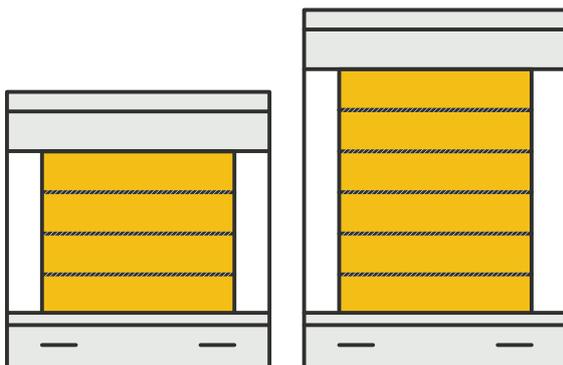
WHY FORNATA?

Fornata electric deck ovens with a baking area of 8 to 30 m² are used to ensure fresh bread throughout the day, especially in smaller bakeries, pastry shops and retail outlets. However, thanks to the newly expanded bakery area, they can also be installed in industrial plants. The independent baking in each deck allows you to bake a wide baking range at different times.

ADVANTAGES

- Independent baking of differently types of products in individual decks
- Low consumption of electricity
- Auxiliary steaming unit
- Optional number of decks

INDEPENDENT BAKING IN EACH DECK



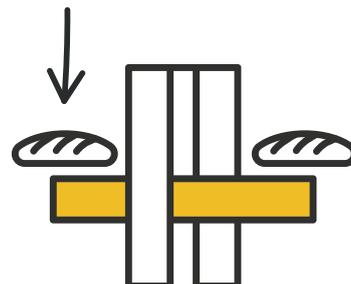
Technical design of the Fornata

Independent baking in each deck with precise temperature maintenance ensures stable product quality. The individual “umbrella” steamer of each deck ensures even steaming for a perfectly shiny crust.

DECK OVEN ACCESSORIES

Asistent

Deck ovens basically wouldn't exist without a loading device. The wide range of loading devices satisfies the needs of small and industrial bakeries. We develop and produce the loading devices ourselves, so they speak the same language as the deck ovens.



CONTROL OF DECK OVENS

So that bakers can just bake

The clear control panels and intuitive user interface have turned baking into a simple operation. You always know exactly what's going on in the oven.

Basic

Basic Control is part of the basic equipment of each of our ovens.

Technical design

- 7" color touch screen display
- The embedded display is protected from high temperature and steam
- High contrast for good readability even from a distance

User interface features

- 99 baking programs
- Recipe name and number for each circuit
- Temperature curve for each circuit
- Baking time in each deck
- Set / Actual temperature
- Start and steam dosing for each deck
- Archiving the baking process according to your specifications for HACCP purposes
- IOS / Android / Windows connectivity

Oven functions

- On / Off function
- Automatic start of deck ovens
- Manual opening of doors and exhaust

Size: up to 6 decks in a 1 - 2 circuit design

Comfort

Comfort Control of deck ovens provides maximum comfort when baking.

Technical design

- 10" color touch screen display
- The embedded display is protected from high temperature and steam
- High contrast for good readability even from a distance

User interface features

- **200 baking programs**
- Recipe name and number for each circuit
- Temperature curve for each circuit
- Baking time in each deck
- Set / Actual temperature
- **Transfer of recipes via USB / Ethernet**
- **Software upgrades via USB / Ethernet**
- **Lockable control panel with a safety password**
- Archiving the baking process according to your specifications for HACCP purposes
- IOS / Android / Windows connectivity

Oven functions

- Automatic program start after loading
- Automatic oven start
- **Manual opening of doors and exhausts**
- **Automatic steaming**
- **Regulation of steam exhaust (percentage regulation)**

Size: up to 8 decks in a 1,2 or 3 circuit design



MultiControl

MultiControl is a unique control system for operating automatic bread lines based on deck ovens with a capacity of up to 40 tons and 20 types of bread a day.

Programmable features:

- Automatic door opening and closing
- Automatic dough loading
- Automatic collection of products
- Dampening of products before and after baking
- Running of the modular conveyor system
- Continuous proofer control
- Automatic deck vacuuming
- Ventilation of the area in front of the decks



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