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Equipment set for a mini bakery

The full cycle — from mixing the dough to slicing the bread · Mondial Forni, MAC PAN, Sottoriva, Rollmatic (Italy)





The Mondial Forni TECHNO Logic RSX rotary oven and the range of products of a mini bakery — photos by the manufacturer

Application

An equipment set for a full-cycle bakery in a supermarket or for a stand-alone mini bakery. It covers the whole chain: mixing the dough, dividing and rounding the pieces, moulding loaves and laminated products, proofing, baking in the rotary oven and slicing the finished bread. The output is set by the oven — 18 trays 60×80 cm per load. The range: hearth and pan bread, baguettes, ciabatta, rolls and sweet buns, laminated products — limited only by the tooling and the recipes.

What the set includes

Item	Model and quantity
1. Rotary oven	Mondial Forni TECHNO Logic 6080 RSX, electric · 1 pc
2. Proofing cabinet	MAC PAN CLA 246 — 2 doors, 4 trolleys 60×80, stainless steel base · 1 pc
3. Dough sheeter	Tecnostam EASY 614 Base or Rollmatic SH-600/14 · 1 pc
4. Baguette moulder	MAC PAN MBA · 1 pc
5. Spiral dough mixer	MAC PAN MSP 80 JET/T · 1 pc
6. Dough divider	Sottoriva SBS 15/30 U-T, hydraulic · 1 pc
7. Divider-rounder	Sottoriva SP AR/3 · 1 pc
8. Bread slicer	Rollmatic C 42 S · 1 pc
9. Planetary mixer	Fimar IP/20F, 20 l · 1 pc
10. Flour sifter	model to be defined by the project · 1 pc
11. Tray trolley	Techno Logic 60×80, 18 runners · 8 pcs
12. Tray 600×800	nine waves, perforated, aluminium · 36 pcs
13. Tray 600×800×20	flat, perforated, aluminium · 80 pcs

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Mondial Forni TECHNO Logic 6080 RSX rotary oven

An oven with a rotating trolley and forced convection — the main machine of the set. The LOGIC version has advanced electronics: recipe control, automatic opening of the steam exhaust damper and a fast drying function. The outer panels, the front and the hood are of stainless steel. The RSX version means access to the heating elements from the left-hand side: 50 cm must be left free on the left of the oven for servicing.

Parameter	Value
Type	rotary, with a rotating trolley, forced convection
Baking surface	8.6 m² — 18 trays 60×80 cm
Maximum temperature	300 °C
Heating	electric
Dimensions (W × D × H)	142 × 196 × 230 cm
Actual power	45.5 kW (400 V)
Weight	1300 kg
Power supply	230/400/415 V, 3 phase + N, 50/60 Hz
Control	i-PRO electronics — recipes, automatic opening of the steam exhaust damper, speed dry function
Door	double heat-reflecting glass
Steam	AISI 304 stainless steel hood, automatic steam exhaust valve
Trolley	18 levels, 8.8 cm pitch · maximum load of trolley + trays + product 117 kg
Minimum ceiling height	270 cm
Delivery	disassembled

MAC PAN CLA 246 proofing cabinet

A two-door proofing cabinet for four trolleys carrying 60×80 cm trays, with a stainless steel base. The heating element must have dry-run protection. The volume of the cabinet is matched to the oven: proofing runs in parallel with baking, so the oven does not stand idle.

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MAC PAN MSP 80 JET/T spiral dough mixer



MAC PAN spiral dough mixers of the JET series — photo by the manufacturer

Parameter	Value
Type	spiral, fixed bowl, 2 motors, 2 timers
Dough capacity	80 kg
Flour capacity	50 kg
Bowl	Ø 700 mm, 142 l
Speeds	two, with an automatic change on the timer
Bowl rotation	in both directions — for even mixing of small batches
Dimensions (W × L × H)	730 × 1220 × 1450 mm
Weight	480 kg
Option	protective plexiglass bowl cover

A fixed bowl and separate motors for the spiral and for the bowl. The two timers set how long the machine runs at each speed, with an automatic change and an automatic stop — the mixing cycle repeats identically from shift to shift. Reversing the bowl helps when a small batch of dough is being mixed. The machine stands on wheels with locks.

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Sottoriva SBS 15/30 U-T hydraulic dough divider

Parameter	Value
Type	hydraulic semi-automatic, rectangular cutting system
Dough capacity	about 16 kg
Division	30 pieces or 15 — a selector doubles the weight
Piece weight	70–550 g at 30 divisions · 180–1060 g at 15
Basket and blades	stainless steel
Dies	food-grade nylon — no unnecessary dough trimmings
Adjustment	electric regulator of the pressing evenness



The Sottoriva SBS divider — photo by the manufacturer

Sottoriva SP AR/3 divider-rounder

A semi-automatic machine working on the square division principle: the dough loaded is divided into 30 equal pieces and rounded at once. It is placed together with the divider when small pieces are needed — rolls and sweet buns.

Parameter	Value
Type	semi-automatic, square division principle
Division	30 pieces
Piece weight	40–135 g
Dough load	1200–4050 g

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Moulding and finishing

Machine	Data
MAC PAN MBA moulder	baguette moulder · weight range 100–1500 g · 1200 pcs/h · product length up to 700 mm
Dough sheeter — option 1	Tecnostam EASY 614 Base · working table 600 × 1400 mm · roller gap 0.2–40 mm
Dough sheeter — option 2	Rollmatic SH-600/14 · roller width 600 mm · gap 0–38 mm · roller Ø 60 mm · belt speed 25 m/min · 0.55 kW
Rollmatic C 42 S bread slicer	manual, on wheels · cutting width 420 mm · cutting height 60–180 mm · fixed blade pitch, 7–18 mm to choose from · loading from the side or from the rear · adjustable spring pressure · crumb drawer · 0.55 kW · 135 kg
Fimar IP/20F planetary mixer	capacity 20 l
Flour sifter	the model is selected by the project

Tooling

— Techno Logic 60×80 tray trolley with 18 runners — 8 pcs;
— tray 600×800 mm, nine waves, perforated, aluminium — 36 pcs;
— tray 600×800×20 mm, flat, perforated, aluminium — 80 pcs.

Supply and service

Delivery to the customer’s site, unloading and carrying the equipment in, assembly and connection, staff training and support of the bakery up to its opening, warranty and post-warranty service, spare parts. The composition of the set and the models are selected for the customer’s premises and product range.

The data are indicative; the exact equipment is agreed when ordering.