

Tailor-made solutions – “TMS”

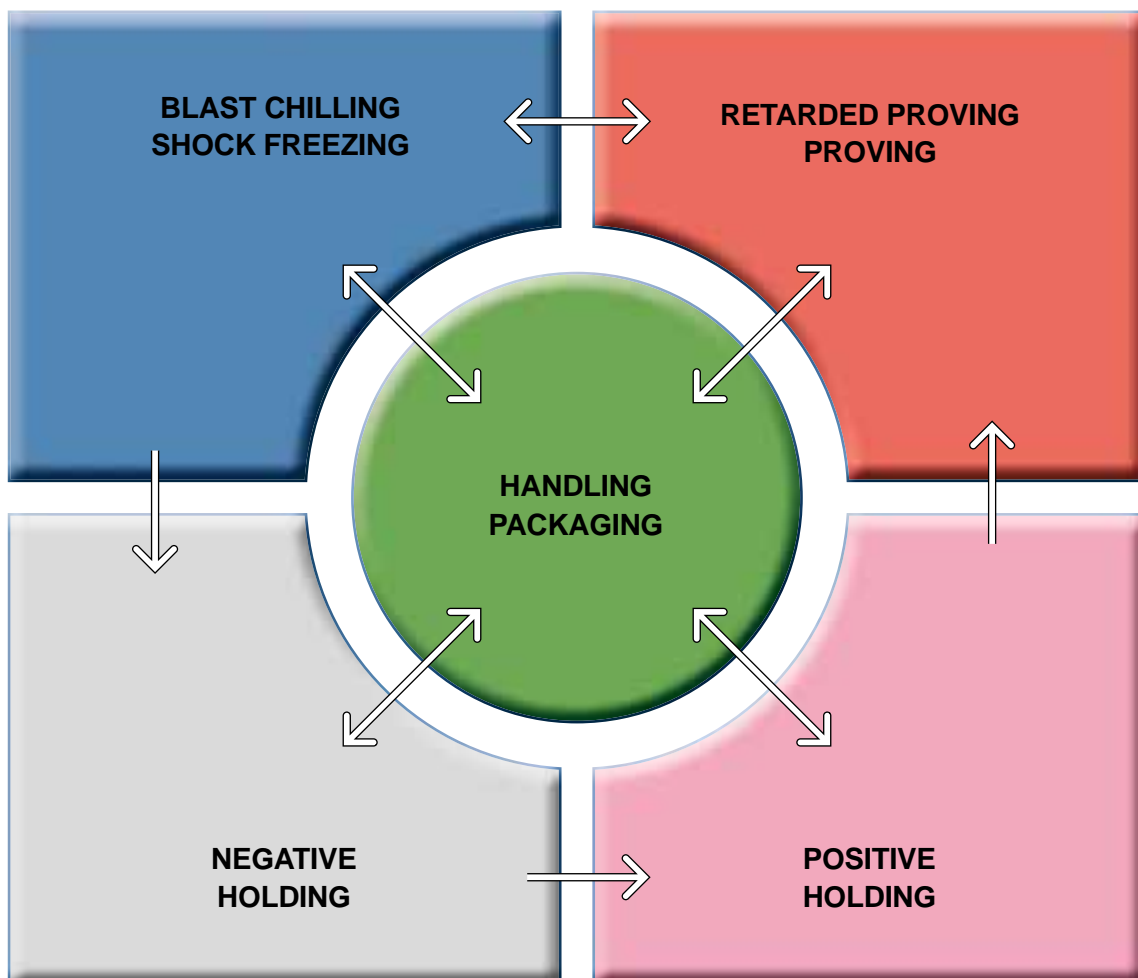
The professional choice for refrigeration



Just one partner for an integrated solution

"TMS" is a system in which the proving, retarded proving, blast chilling, shock freezing and holding are managed in a fully integrated system.

Mondial Forni interprets your needs, personalising the organisation of the whole production cycle, integrating every phase in your production process to get a higher quality product.



The most flexible solution

Compared to traditional solutions, "TMS" allows the maximum flexibility in terms of applications and the preservation of the product in every phase of the process, in order to satisfy your needs of:

- production
- bakery activities
- productivity
- reducing operating costs



The most integrated solution

"TMS" manages the whole production process, helping the production planning and implementation.

Simple and intuitive control panels operate in each area of "TMS". Moreover, a remote computer coordinates and monitors the phases of each individual process.



The most dynamic solution

- Do you expect to increase your productivity in the future?
- Do you expect to increase your product range?
- Do you expect a change in your business?

In the planning phase, our experts will be able to offer you the best solution for future development, with a consequential increase in productivity and/or products range.



mondial forni
bakery projects

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Dati tecnici e fotografie si intendono forniti solo a titolo indicativo e non ci impegnano sulle eventuali modifiche che potranno essere apportate.

Our goal: total quality!

"TMS" is the ideal solution for professionals who want the highest quality for the final product, optimising the process and thereby increasing their profitability.

The control of temperature and humidity in the "neutral" zones allows the creation of dedicated areas for the handling and/or packaging, always ensuring the optimal condition for the processed product.

- "TMS" is the ideal solution for any production
- "TMS" is the perfect solution for production of both a single product and a range of products
- "TMS" is the best solution for both bakery and pastry.

Quality of the final product:

"TSM" allows to exploit all the possible applications and advantages of quality, organizational and economic aspects of the modern refrigeration technologies:

- best organoleptic characteristics of the final product
- better quality of the final product in terms of hygiene-health
- greater supply to the final consumer and therefore better service
- production planning
- better organisation of working hours
- rational use of equipment and investment
- proper stock management resulting in reduced rejects
- lower operating costs (more flexible management of working hours and employees)

With "TSM" the quality is total and constant.

Even among the different production phases, "TSM" guarantees the full respect of the optimal conditions of temperature and humidity. For example, in the case of a frozen product, the creation of an area with controlled temperature and humidity preserves the quality of the product, avoiding a possible defrosting and the condensate formation on the surface of the product.

Design solutions:

- customization of the construction panels thickness on the basis of individual needs, with the possibility of double-glazed walls for handling/packaging areas and for positive holding ones
- the cabinets can be built in (at ground level) or have a cement loading ramp for fork-lift
- the outside body can be supplied with white zinc-coated/plastified panels or with AISI 304 stainless steel panels
- possibility of sliding doors, hinged doors, glass doors and double doors
- the condensing units are covered and can be soundproofed
- all control panels and control systems, and all refrigeration systems are independent: on demand, by a remote management, you can coordinate and monitor the phases of each element

Mondial Forni's "TMS" is realised using equipment and structural elements respecting health and safety regulations. For the specific characteristics of individual machines see the respective documentation.

Examples

Production:

FROZEN UNBAKED PRODUCT

The product goes directly into the freezing area.
After packaging it is stored at -20°C

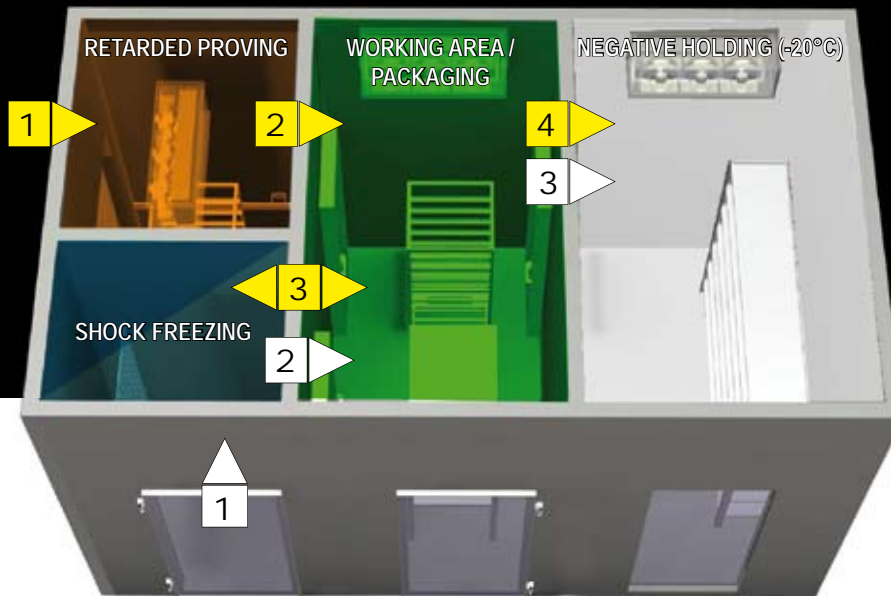
WHITE PROCESS

Production:

PRE-PROVED, FROZEN UNBAKED PRODUCTS

After proving the product is frozen and stored at -20°C

YELLOW PROCESS



Production:

PAR-BAKED, BLAST CHILLED, FROZEN PRODUCT

From the oven, the product is first blast chilled to reach +20/+30°C, then frozen till -18°C at the core and finally stored at -20°C

GREY PROCESS

Production:

BAKING OF FROZEN PRODUCTS

(unbaked, pre-proved and par-baked)

The product, stored at negative temperature, goes to the retarded prover where it is defrosted without suffering from thermal shock (or directly into the oven when it is a parbaked product).

RED PROCESS

