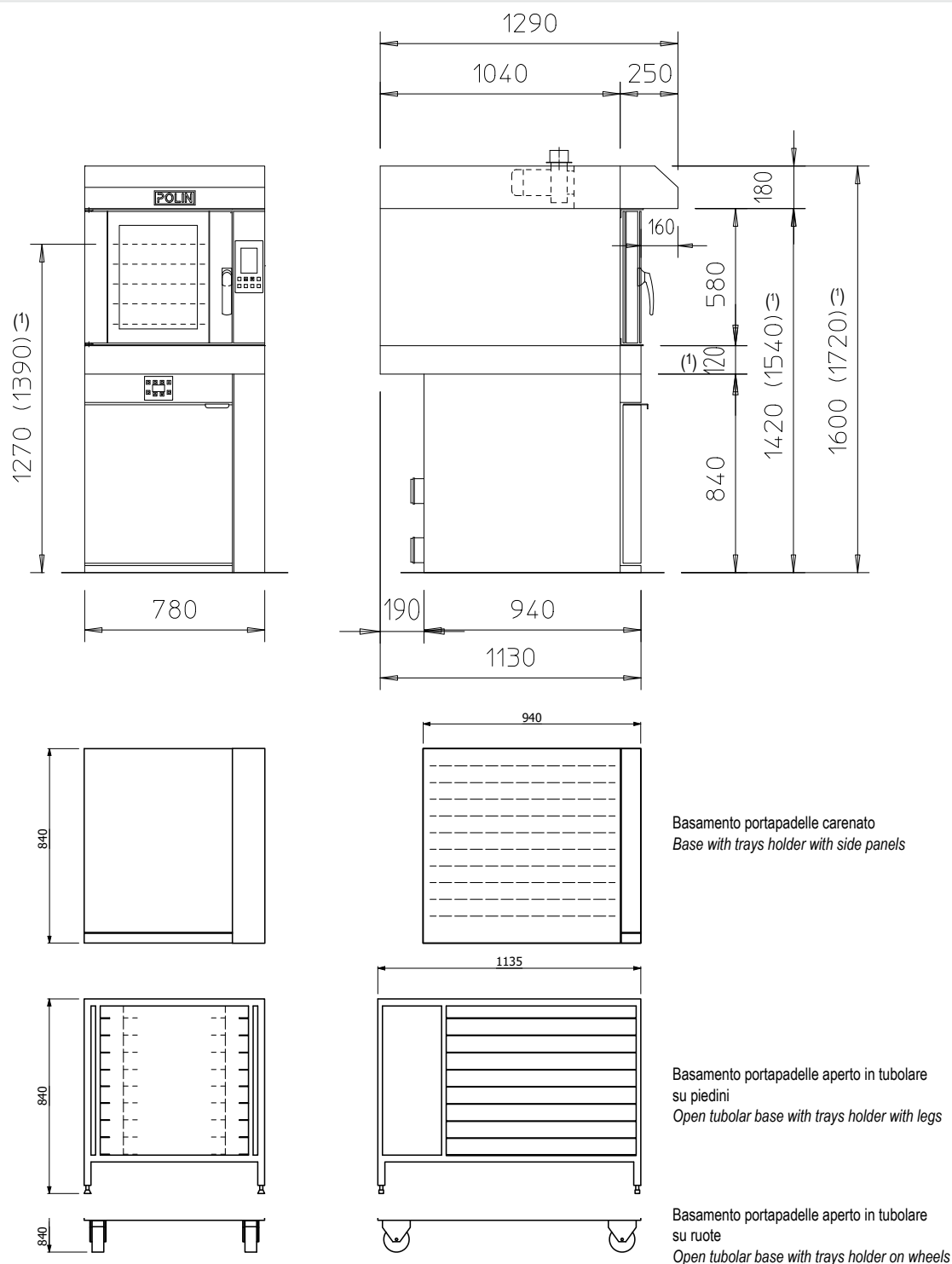


SMART WIND



SMART WIND 4060/5

LAB



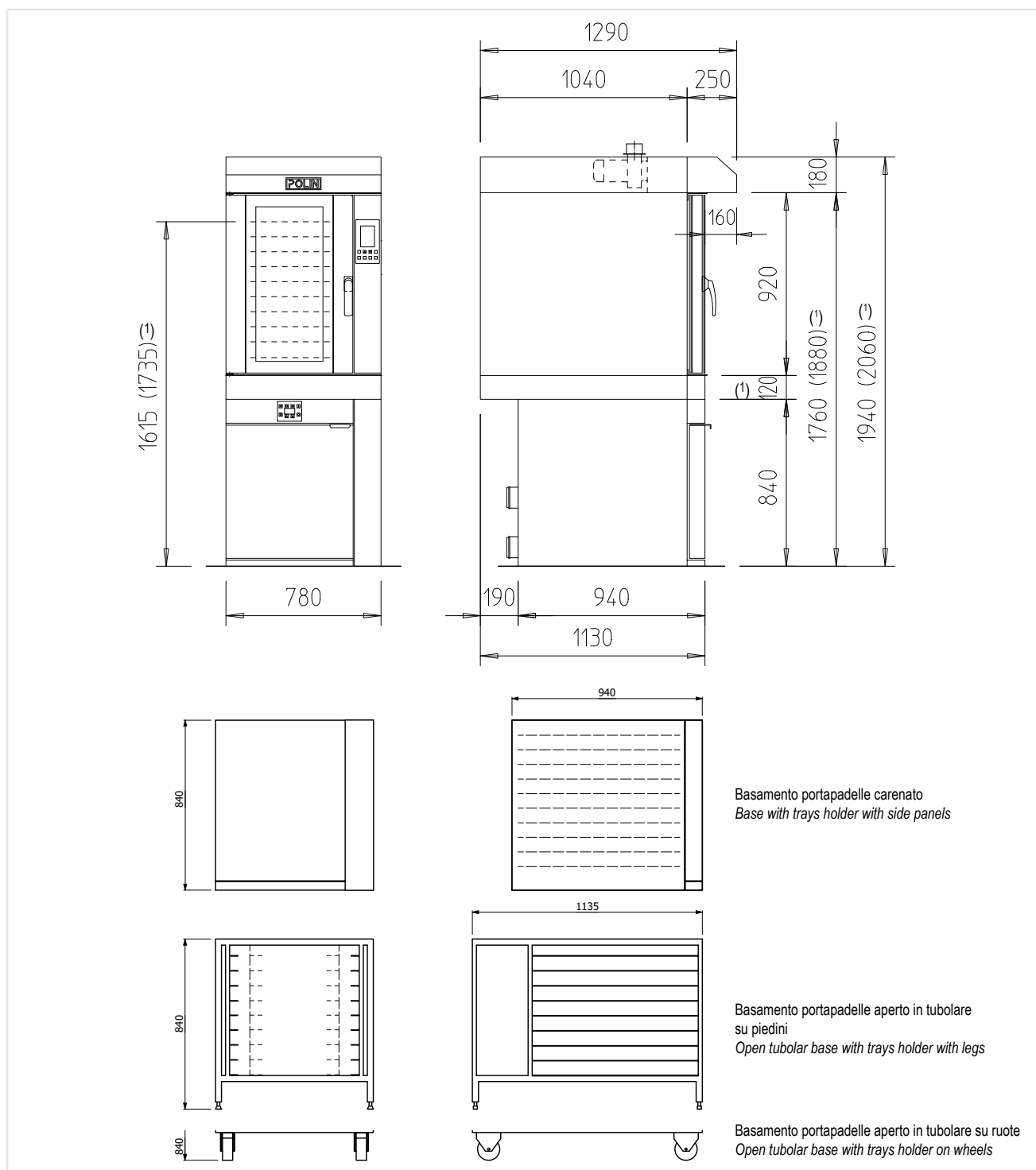
Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
	N°	Passo / Pitch mm						
FORNO / OVENS	5	84	400x600	790	130	6,5	3/4"	80-150 ⁽²⁾
CELLA PROOF-BOX	10	64			90	1,7	3/8"	-
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	-

(1) SPAZIO PER VASCHETTA DI RACCOLTA ACQUA NECESSARIA PER FORNI SOLO CON LAVAGGIO AUTOMATICO / SPACE FOR WATER COLLECTION TRAY NECESSARY FOR OVENS ONLY WITH AUTOMATIC SELF-CLEANING

(2) CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

SMART WIND 4060/8-9-10

LAB



Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
	N°	Passo / Pitch mm						
FORNO OVENS	8	95	400x600	790	180	13	3/4"	80 (2)
	9	84						
	10	76						
CELLA PROOF-BOX	10	64			90	1,7	3/8"	-
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	80

(1) SPAZIO PER VASCHETTA DI RACCOLTA ACQUA NECESSARIA PER FORNI SOLO CON LAVAGGIO AUTOMATICO / SPACE FOR WATER COLLECTION TRAY NECESSARY FOR OVENS ONLY WITH AUTOMATIC SELF-CLEANING

(2) CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

CARATTERISTICHE DI SERIE

RANGE DI FUNZIONAMENTO

- Temperatura massima **280°C**

STRUTTURA

- Camera di cottura in **acciaio inox**
- Portapadelle con **deflettori regolabili**
- Fronte in **acciaio inox**
- Porta con cerniere a sinistra
- Porta con **doppio vetro**
- Sistema di scarico acqua a pavimento
- Rivestimento in **acciaio inox**

VAPORE

- Vaporiera a nebulizzazione d'acqua

SCARICO VAPORI

- Sistema scarico vapori automatico **FAST AIR**

IMPIANTO ELETTRICO

- Computer **Hybrid 5"**
- Accensione automatica settimanale
- Comandi a destra
- Quadro elettrico estraibile dalla fronte per una facile manutenzione
- Sistema di illuminazione con 2 luci (3 per /8 - /9 - /10) per camera posizionate in bocca, facilmente sostituibile
- Termostato di sicurezza

ALIMENTAZIONE ELETTRICA STANDARD

- 400/50/3N

CELLA DI LIEVITAZIONE

- Regolazione e controllo riscaldamento
- Regolazione e controllo umidità con sonda
- Ventilazione interna per una migliore distribuzione dell'umidità
- Senza scarico condensa
- Elettrovalvola anti-allagamento
- **Tastiera digitale**
- Alimentazione standard 230/50/1N

STANDARD FEATURES

OPERATING RANGE

- Maximum temperature **280°C**

STRUCTURE

- **St/St** baking chamber
- Trays-holder with **adjustable baffles**
- **Stainless steel** front
- Door with hinges on the left
- **Double glass** door
- Floor drainage system
- **St/St** steel covering

STEAM

- Water nebulization steamer

STEAM EXHAUST

- **FAST AIR** automatic steam exhaust system

ELECTRIC INSTALLATION

- Computer **Hybrid 5"**
- Weekly automatic ignition
- Controls on the right hand side
- Electrical panel removable from the front for easy maintenance
- Lighting system with 2 lights (3 for /8 - /9 - /10) per deck placed at front, easily replaceable
- Safety thermostat

STANDARD POWER SUPPLY

- 400/50/3N

PROOF-BOX

- Heating regulation and control
- Humidity regulation and control with probe
- Internal ventilation for better moisture distribution
- Without condensate discharge
- Anti-flooding solenoid valve
- **Digital keyboard**
- Standard supply voltage 230/50/1N

COMPOSIZIONE FORNI SMART WIND

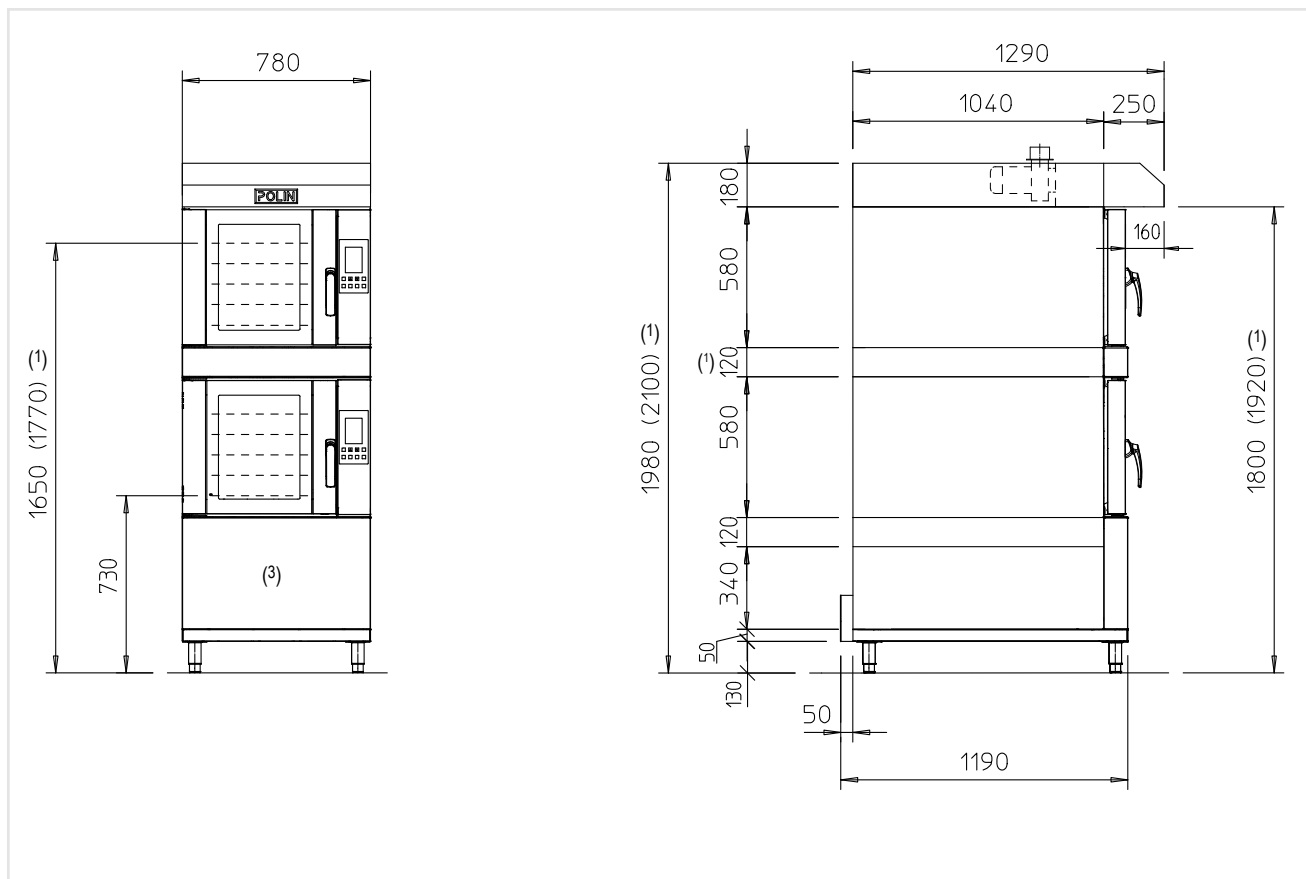
COMBINATION SMART WIND OVEN

LAB



SMART WIND 4060/5+5

LAB



Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimun door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	Ø mm	Ø mm
4060/5	5	84	400x600	790	450	6,5	3/4"	80 (2)
4060/5						6,5		
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	80

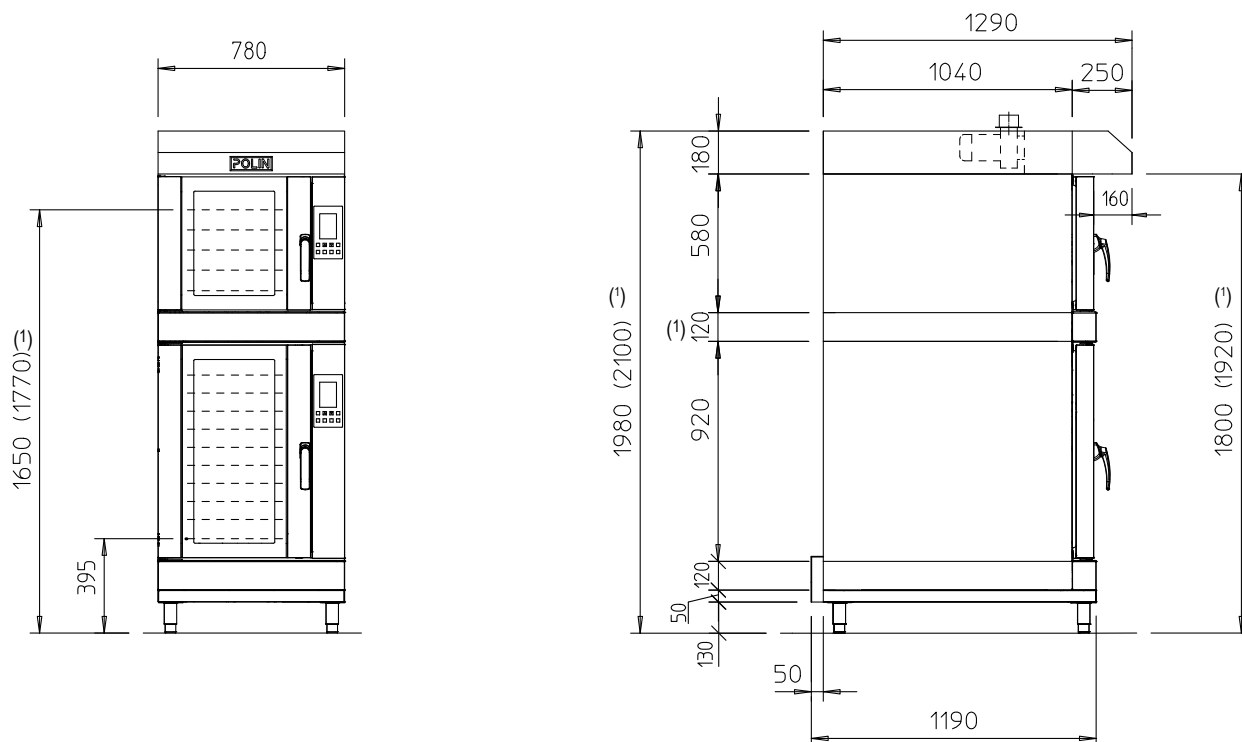
(1) SPAZIO PER VASCHETTA DI RACCOLTA ACQUA NECESSARIA PER FORNI SOLO CON LAVAGGIO AUTOMATICO / SPACE FOR WATER COLLECTION TRAY NECESSARY FOR OVENS ONLY WITH AUTOMATIC SELF-CLEANING

(2) CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

(3) BASAMENTO CARENATO CHIUSO / CLOSED SIDE PANELS

SMART WIND 4060/5+10

LAB



Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	Ø mm	Ø mm
4060/5	5	84	400x600	790	500	6,5	3/4"	80 ⁽²⁾
4060/10	10	76				13		
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	80

(1) SPAZIO PER VASCHETTA DI RACCOLTA ACQUA NECESSARIA PER FORNI SOLO CON LAVAGGIO AUTOMATICO / SPACE FOR WATER COLLECTION TRAY NECESSARY FOR OVENS ONLY WITH AUTOMATIC SELF-CLEANING

(2) CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

COMPOSIZIONE FORNI SMART WIND

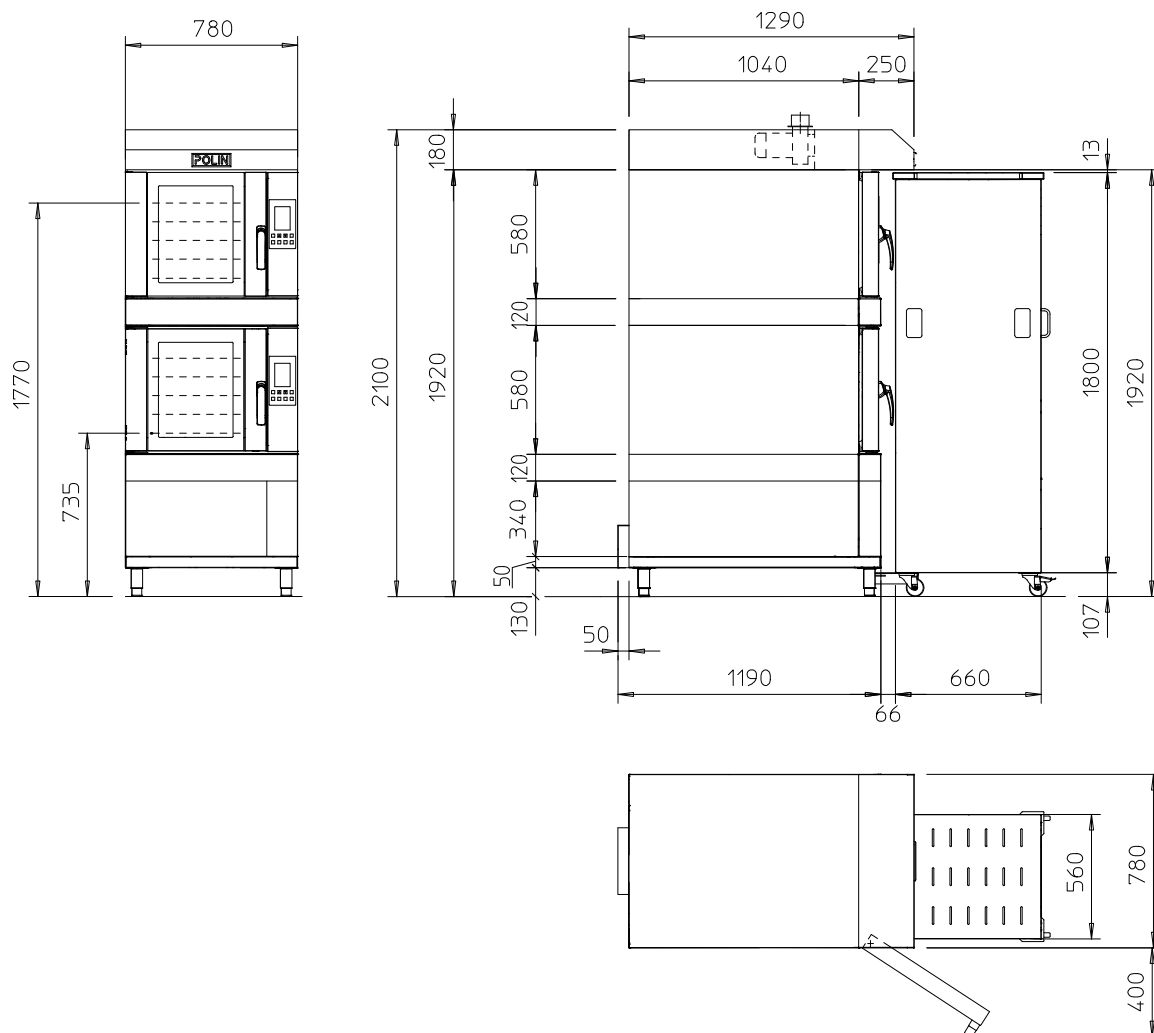
COMBINATION SMART WIND OVEN

SHOP



SMART WIND 4060/5+5

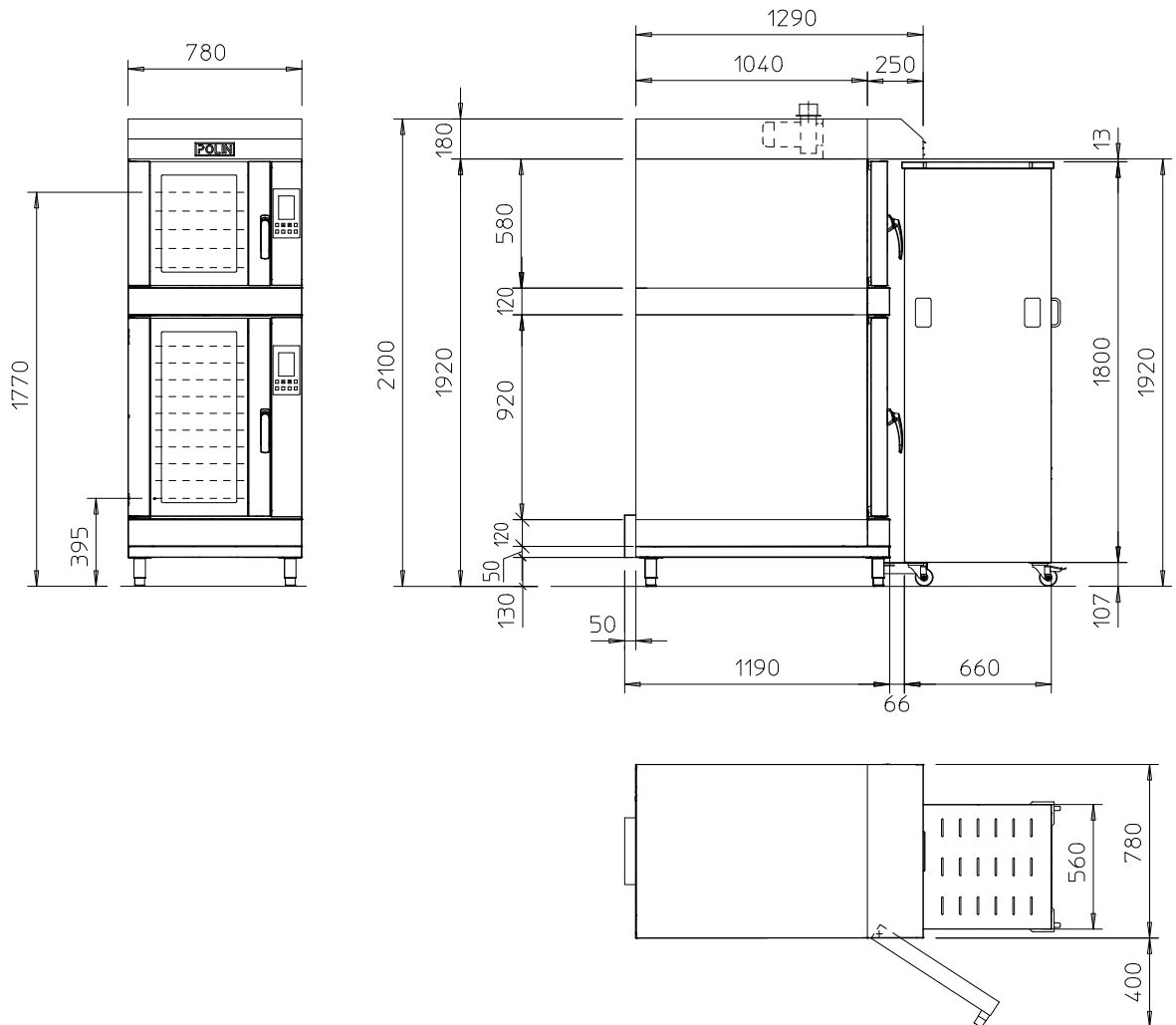
SHOP



Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	Ø mm	Ø mm
4060/5	5	84	400x600	790	450	10,1	3/4"	80 ⁽¹⁾
4060/5						10,1		
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	80

⁽¹⁾ CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

SMART WIND 4060/5+10



Modello Model	Capacità padelle Pan capacity		Dimensioni padelle Pan size	Larghezza minima porta locale Minimum door width	Peso Weight	Potenza elettrica Electrical power	Arrivo Acqua Water Inlet	Scarico vapore Steam exhaust
FORNO / OVEN	N°	Passo / Pitch mm	mm	mm	kg	kW	Ø mm	Ø mm
4060/5	5	84	400x600	790	500	10,1	3/4"	80 ⁽¹⁾
4060/10	10	76				16,4		
CAPPA CON ASPIRATORE HOOD WITH FAN	-	-	-	-	10	0,11	-	80

(1) CAPPA CON CONDENSATORE / HOOD WITH CONDENSER 150 MM

COMPARISON OF COMPOSITIONS FEATURES

SMART WIND (LAB/SHOP)

HOW TO CHOOSE THE IDEAL VERSION BASED ON PRODUCTION REQUIREMENTS

	TECHNICAL FEATURES	LAB	SHOP	BENEFIT FOR THE USER
OPERATING RANGE	Maximum temperature 280°C	✓	✓	
STRUCTURE	Sealed welded stainless steel baking chamber	✓	✓	It ensures perfect water tightness during the washing phase and prevents steam leakage during the baking phase
	Stainless steel front	✓	✓	
	Left-hinged door	✓	✓	
	Double-glazed door	✓	✓	
	Door opening system with double-opening handle	✓	✓	It allows an initial partial opening to prevent operator exposure to steam. During the automatic washing cycle (optional), in case of accidental door opening, it directs water into the collection tray, preventing any spillage into the room.
	Floor drainage system	✓	✓	It allows the drainage of excess water generated during atomized steam injection. It enables the discharge of water used during manual chamber cleaning and, if present, also manages the drainage of water used in the automatic washing cycle (optional).
	St/St steel covering	✓	✓	
	Base on adjustable feet	✓	✓	
	Base on wheels	●	—	
	Trays-holder with adjustable baffles	✓	—	Allows optimization of heat distribution according to specific baking needs, ideal for delicate products such as those with a high sugar content.
	Single-tray loading	✓	—	Allows baking of different types of products simultaneously, adapting quickly to the needs of the laboratory or retail store.
	Loading/unloading trolleys with fixed baffles	—	✓	Suitable for retail environments where standardization of baking processes is important.
	Loading/unloading trolley system	—	✓	Offers greater convenience and efficiency during loading and unloading operations, ideal for high-productivity environments such as supermarkets managing large product volumes.
STEAM	Water nebulization steamer	✓	—	Fine-mist steam system that produces a delicate cloud of steam to ensure the correct humidity during baking. This system is particularly useful for leavened products requiring a humidification phase to ensure a crispy crust and a soft interior. Nebulization is a gentle method, suitable for small batches or artisanal production.
	Mass steam generator 3 kW, floor-mounted inside the baking chamber	●	✓	Dedicated system for steam generation. This independent temperature-controlled system is capable of generating a greater quantity of steam even at low baking temperatures, making it suitable for applications requiring frequent steam injection and short baking times (pre-baked products). The generation of steam (wet saturated steam) ensures a more stable distribution of humidity on the product, particularly useful when baking large volumes of products such as bread. When steam production is not required, the stored energy actively contributes to the baking process. During the automatic washing cycle (optional), it is used in the SOFTENING phase to dissolve encrustations caused by organic residues.
STEAM EXHAUST	Extractor hood	✓	✓	
	Hood with air-cooled steam condenser	●	●	It is designed to condense the steam generated during baking coming from the oven, thereby eliminating the need for connection to external flues. Fully integrated into the hood (it replaces the extraction hood).
	FAST AIR automatic steam exhaust system	✓	✓	The air recirculation system enables rapid and complete exhaust of steam from the chamber.
	Steam exhaust kit	✓	✓	Available only for stacked oven compositions. It channels both exhausts into a single outlet.

✓ STANDARD ● OPTIONAL — NOT AVAILABLE

COMPARISON OF COMPOSITIONS FEATURES

SMART WIND (LAB/SHOP)

	TECHNICAL FEATURES	LAB	SHOP	BENEFIT FOR THE USER
ELECTRIC INSTALLATION	Computer Hybrid 5"	✓	✓	
	USB port	✓	✓	It allows downloading and uploading predefined recipes and performing any software updates.
	Daily/weekly automatic ignition	✓	✓	
	Right-side controls	✓	✓	
	Left-side controls (symmetrical ovens).	●	●	
	Removable electrical panel	✓	✓	It allows easy maintenance from the front side.
	Lighting system: 2 lights /5 per chamber 3 lights /8/9/10 per chamber	✓	✓	
	Safety thermostat	✓	✓	
	High-power air motors	—	✓	Equipped with enhanced motors, managed by dedicated software, allowing a higher air flow rate to compensate for trolley loading systems. This system is designed to meet the needs of intensive baking cycles, where rapid temperature recovery is essential to ensure optimal and continuous product baking.
	Increased installed power	—	✓	- Faster temperature recovery: the introduction of cold dough, due to baking via trolleys or loads of refrigerated products, is compensated for more quickly, allowing the oven to quickly recover the set temperature and ensure more stable baking. - Higher loading capacity without performance drop: with fuller trays or "heavy" products (high humidity/mass), temperature and heat transfer remain stable → fewer differences between trays and between the beginning/end of the load. - More uniform baking and more consistent colour: the increased power helps maintain stable heat exchange and effective ventilation during peak demand → better technical and aesthetic results. - Better handling of critical products: e.g. frozen items, rich doughs, trays with lots of water/toppings (pizza/pinsa/stuffed focaccias), or steam cycles → reduced risk of collapse during baking.
	Inverter (5 adjustable speeds)	●	✓	Allows regulation of ventilation speed according to the type of product being baked, optimizing energy efficiency and improving baking quality. Enables adjustment of airflow to workload and baking needs; for example, reducing fan speed for delicate products like pastries or increasing it for products requiring stronger air circulation, such as bread.
	Spina 5 poli da 32 A	—	✓	
CLEANING	Automatic washing system complete with water softener	●	●	Solution designed to ensure fast and effective cleaning of the baking chamber, guaranteeing consistently high hygiene levels. <u>Available washing programs:</u> 1. Short cycle (duration: 25 minutes) 2. Medium cycle (duration: 60 minutes) 3. Long cycle (duration 100 minutes) 4. Rinse cycle (duration: 15 minutes) The system automates the entire cleaning process, eliminating the need for operator manual intervention and preventing the risk of cross-contamination between baking cycles. The washing action effectively removes organic residues such as flour and sugars, contributing to improved quality and safety of the final product. <u>Integrated water softener:</u> Reduces limescale formation, optimizes cleaning efficiency, and protects the washing circuit from potential clogging.
	Collection tray	●	✓	Used to collect any water leaks from the door, cooking residues, or water spillage in case of accidental door opening during the washing phase.
STANDARD POWER SUPPLY	400/50/3N	✓	✓	

SMART WIND (LAB/SHOP)

	Customer type	Typical context	Intended use of the oven	How it is used (operational mode)	Why it is beneficial
LAB	Bakeries, Pastry shops	Artisanal laboratory, variable output, many references	Flexibility: bake different products in the same shift with accurate baking control	Mixed loads, frequent product changes, finer control, often single tray use and various recipes	Maximum adaptability (air/steam) for different products; useful when it is necessary to fine-tune heat distribution and manage small to medium batches with consistent quality.
SHOP	GDO: supermarkets, hypermarkets, discount stores	Retail point of sale with in-store bakery, repetitive production rhythms.	Productivity and repeatability: continuous baking cycles, standard procedures, fast temperature recovery	More standardized loads, tight production shifts; operators often non-specialized; convenient trolley handling and compact layouts.	Higher operational efficiency (fewer handling operations, increased speed); improved performance under sustained production rates; more efficient steam for repetitive cycles; optimized space and workflow in-store.