



ENJOY POWER





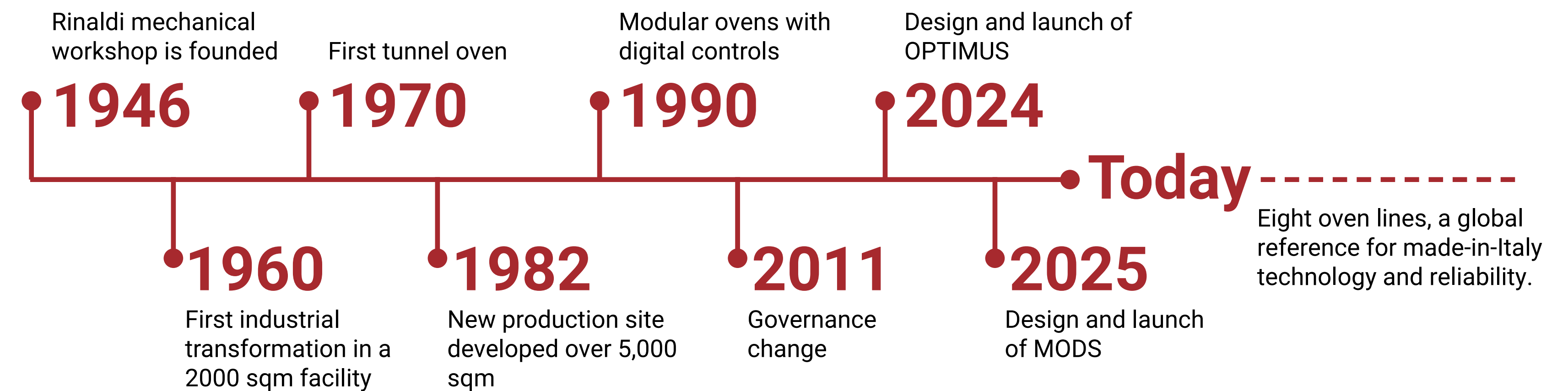
The Rinaldi World

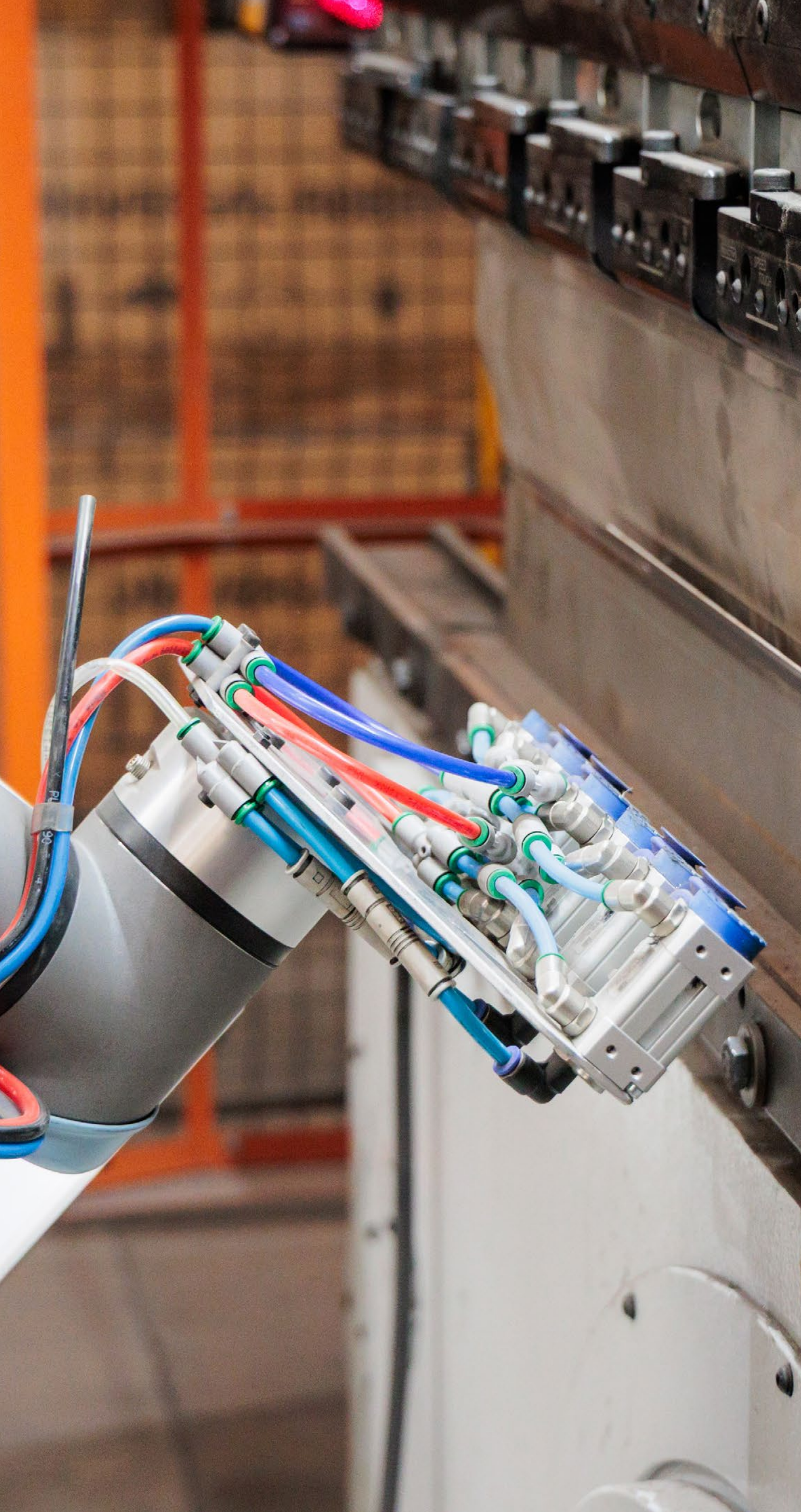
For over 75 years, turning **heat into excellence**. Italian technology, industrial design, and mechanical craftsmanship come together in high-performance electric professional ovens for pizzerias, bakeries, and pastry shops.



OUR HISTORY

Since 1946, Rinaldi Superforni has been synonymous with **Italian engineering and passion**. From a small workshop, we have evolved into a company that looks at the world of baked goods ("arte bianca") with technology, reliability, and an industrial vision.

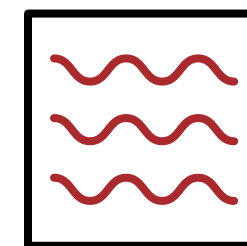
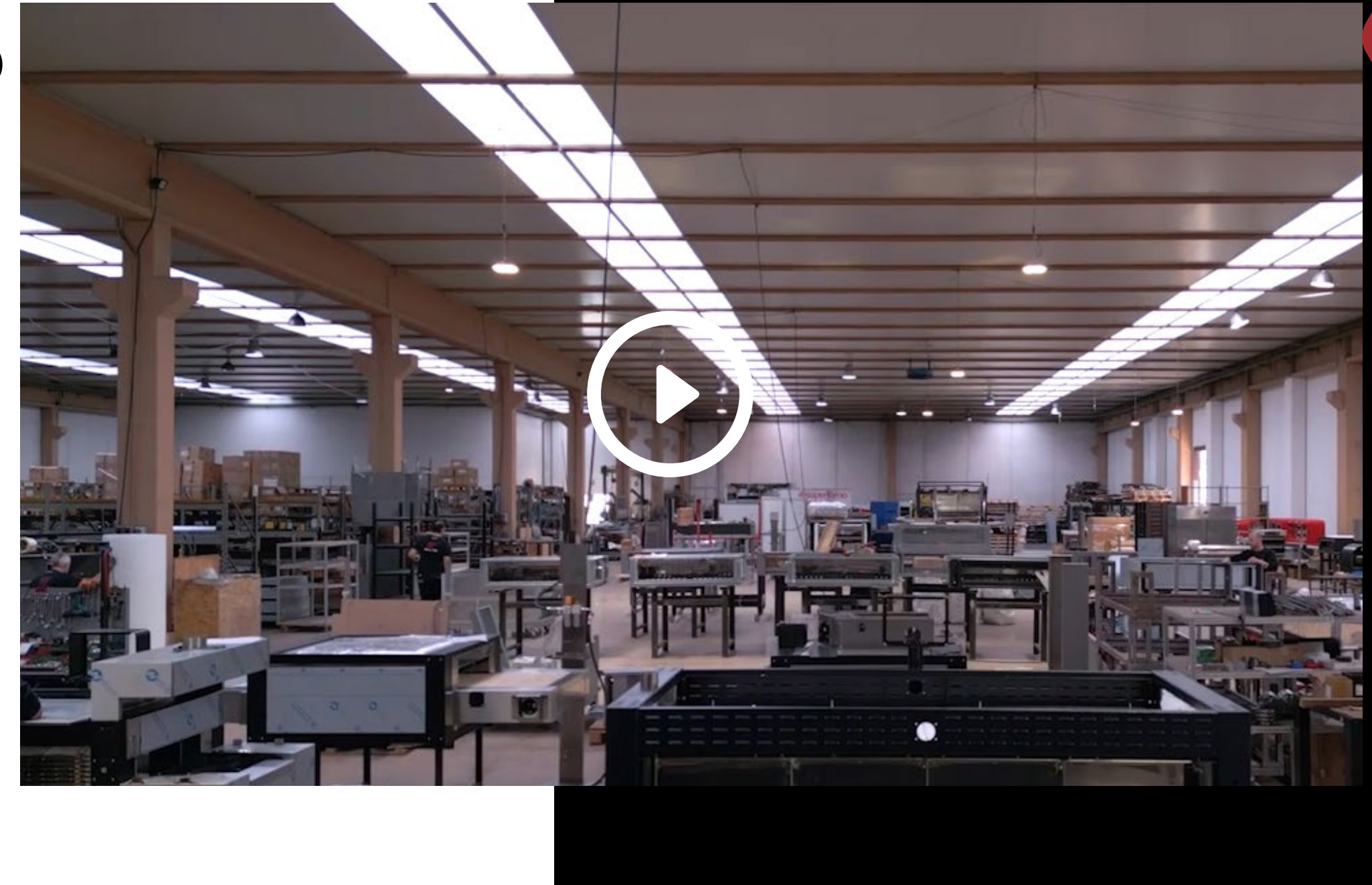




CRAFTSMANSHIP & PRODUCTION

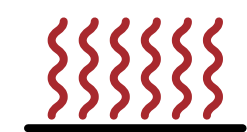
The entire production cycle is internal: design, metalworking, assembly, and testing guarantee total quality control and reliable timelines.

Each of our ovens is built with selected materials and high standards, for consistent performance and long life.



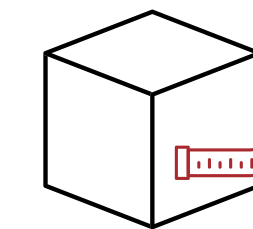
High-performance ecological fiber ceramic:

Insulation that lasts over time, does not degrade with thermal cycles, reduces heat loss, and maintains high performance.



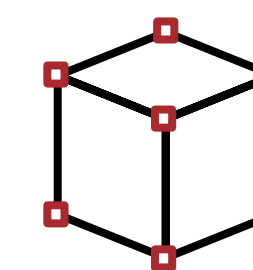
Refractory stone as support, not a substitute:

In our ovens, the stone works in synergy with the electrical system.



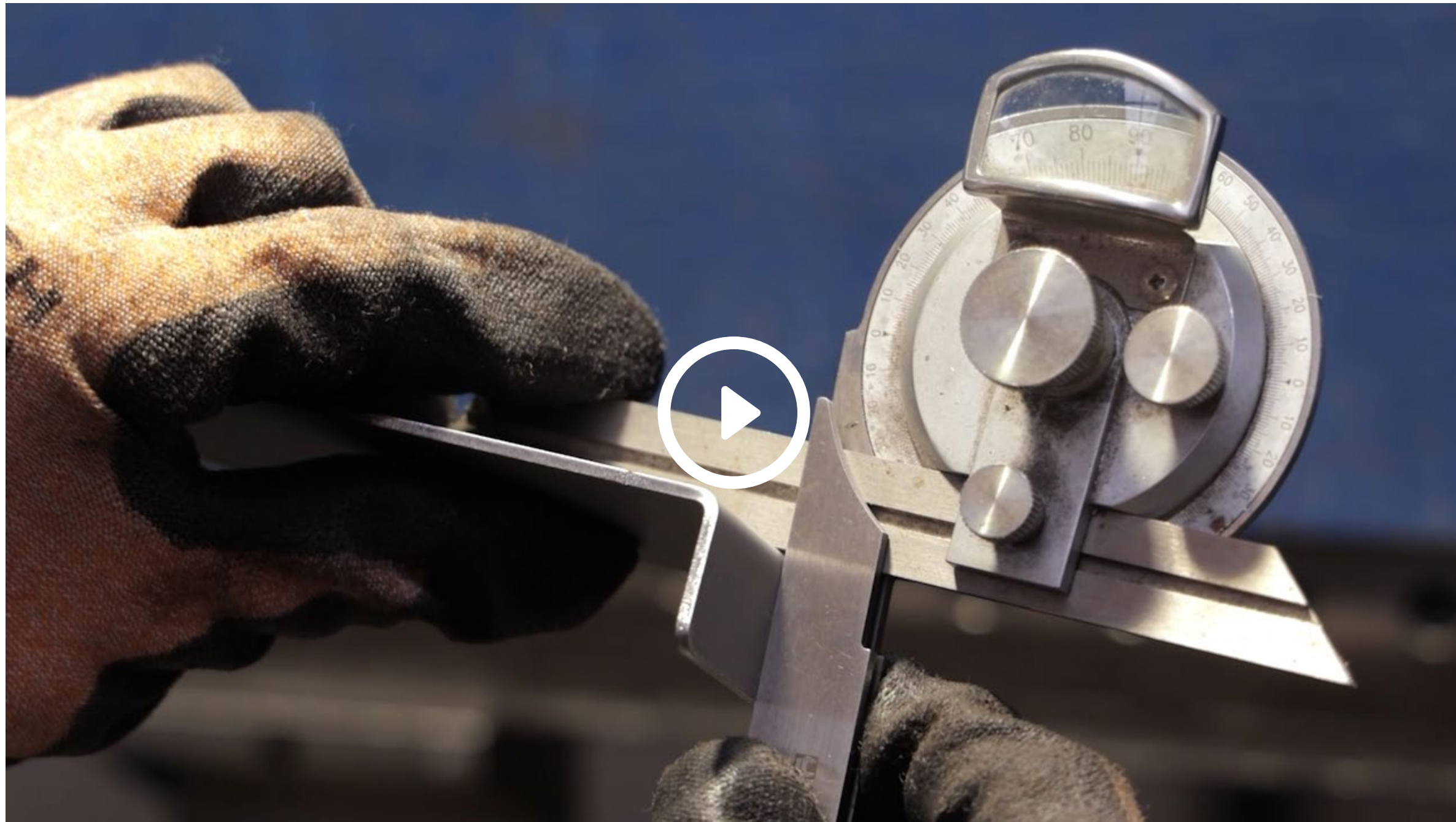
Craftsmanship:

Rinaldi ovens are born from expert hands: welds, assemblies, and finishes tell the brand's artisanal tradition.



Custom solutions also for industries

The technical department is able to develop every design variant, even custom-made, based on the context and available spaces.



Material Quality

Quality is also measured by the materials used. We select only very high-performance components: ceramic resistances, ecological ceramic fiber for stable and lasting insulation, structural steels for repeated and intense thermal cycles.

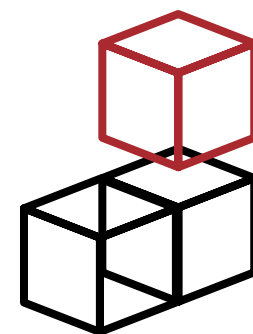
Baking and Control System

The heart of every our oven is the **continuous thermal system**, designed to guarantee constant power and precise control.



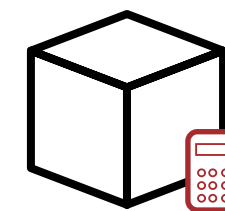
"Coloring PRO" Function

Guarantees optimal browning by keeping a set of resistances active to ensure an always efficient top heat.



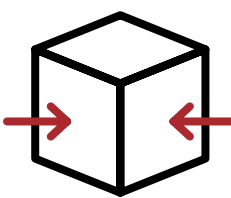
Modular Expandability

Ovens can be adapted to any space and expanded over time, adapting to production growth or new configurations.



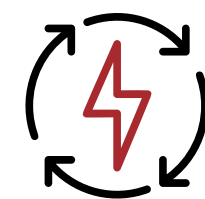
Remote Controls

Allow installation in tight spaces and facilitate front-facing interaction with the operator.



Space-saving design

Reduction of footprint without sacrificing production capacity or maintenance.



Reduced consumption with efficient baking

Consumption is proportional to production, with higher energy efficiency in continuous loads.

RINALDI SUPERFORNI: OUR LINES

The Rinaldi range meets every production need with modular, compact, and high-capacity solutions.

Click the products and discover **more**

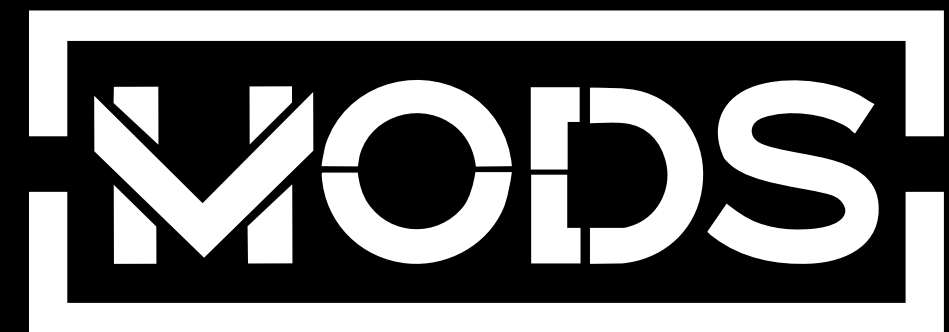


ENGINEERING



SPECIFICATIONS





Modularity and power without compromise.

The high-performance modular oven for those seeking design freedom and maximum customization.



Configurable. Powerful. Multibake.

For demanding professional pizzerias and artisan workshops.

- ▶ 88 **customizable** configurations
- ▶ Evolved **digital control**, remotely operable
- ▶ Constant temperature up to **500°C** for baking on refractory stone or in pans


PowerCeramics

Ceramic cartridge resistances with independent and progressive regulation


PureHeat

Baking system that ensures uniform heat distribution


Crumb**Catch**

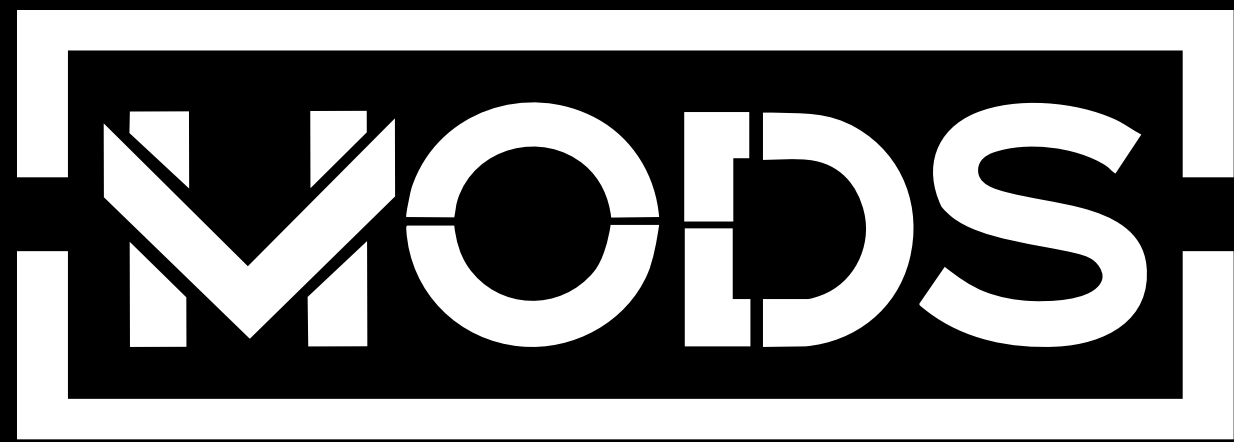
Extractable crumb drawer for better cleaning


ThermoShell

Thermal insulation guaranteed over time by multiple layers of ecological fiber ceramic


Comfort**Light+**

Double lighting for perfect visibility during baking



Technical design, Italian engineering.

MODS combines engineering and flexibility. Every element --- chambers, openings, configurations, and controls --- is designed to adapt and customize to your specific needs, both for baking on the refractory stone and in pans. With a tilting or classic door, MODS manages over 100 baking programs and 4 chamber heights, adapting and growing with your business.



Distinctive Features

High performance and total control for professional baking:

- ▶ **Power**Ceramics ceramic resistances with independent and progressive regulation from 0% to 100%
- ▶ Uniform heating thanks to the **Pure**Heat system
- ▶ **Double tilting door** with automatic latch (versions 102 - 122)
- ▶ **Versatile loading system** with possibility of frame attachment (RP series)
- ▶ Integrated **Crumb**Catch drawer for quick and easy cleaning
- ▶ Maximum temperature: **500 °C**
- ▶ Multilayer thermal insulation in ecological fiber ceramic, **Termo**Shell
- ▶ Internal double lighting a **Comfort**Light+ for perfect visibility during baking



PowerCeramics



PureHeat



CrumbCatch



TermoShell



ComfortLight+

Technical Features

- ▶ Front structure in Scotch Brite finished stainless steel sheet, or painted sheet metal.
- ▶ Removable side paneling in painted sheet metal.
- ▶ Steam exhaust in stainless steel sheet.
- ▶ Baking chamber in two versions: completely refractory, or in steel with refractory baking stone.
- ▶ Baking stone in refractory material or embossed sheet metal.
- ▶ 7" Color Touch Screen Display.
- ▶ Management of up to 100 baking programs, divisible into a maximum of 9 phases.
- ▶ Low energy consumption preheating function.
- ▶ Automatic pyrolysis function for oven cleaning.
- ▶ Self-diagnostics with error message display.
- ▶ Timer with end-of-baking acoustic signal.
- ▶ Programmable daily auto-ignition and shutdown.
- ▶ Separate top/bottom heat control for precise temperature management.
- ▶ Continuous temperature detection via thermocouple.

Optional

Customize each chamber according to your needs:

MODCONDX: Right side control console

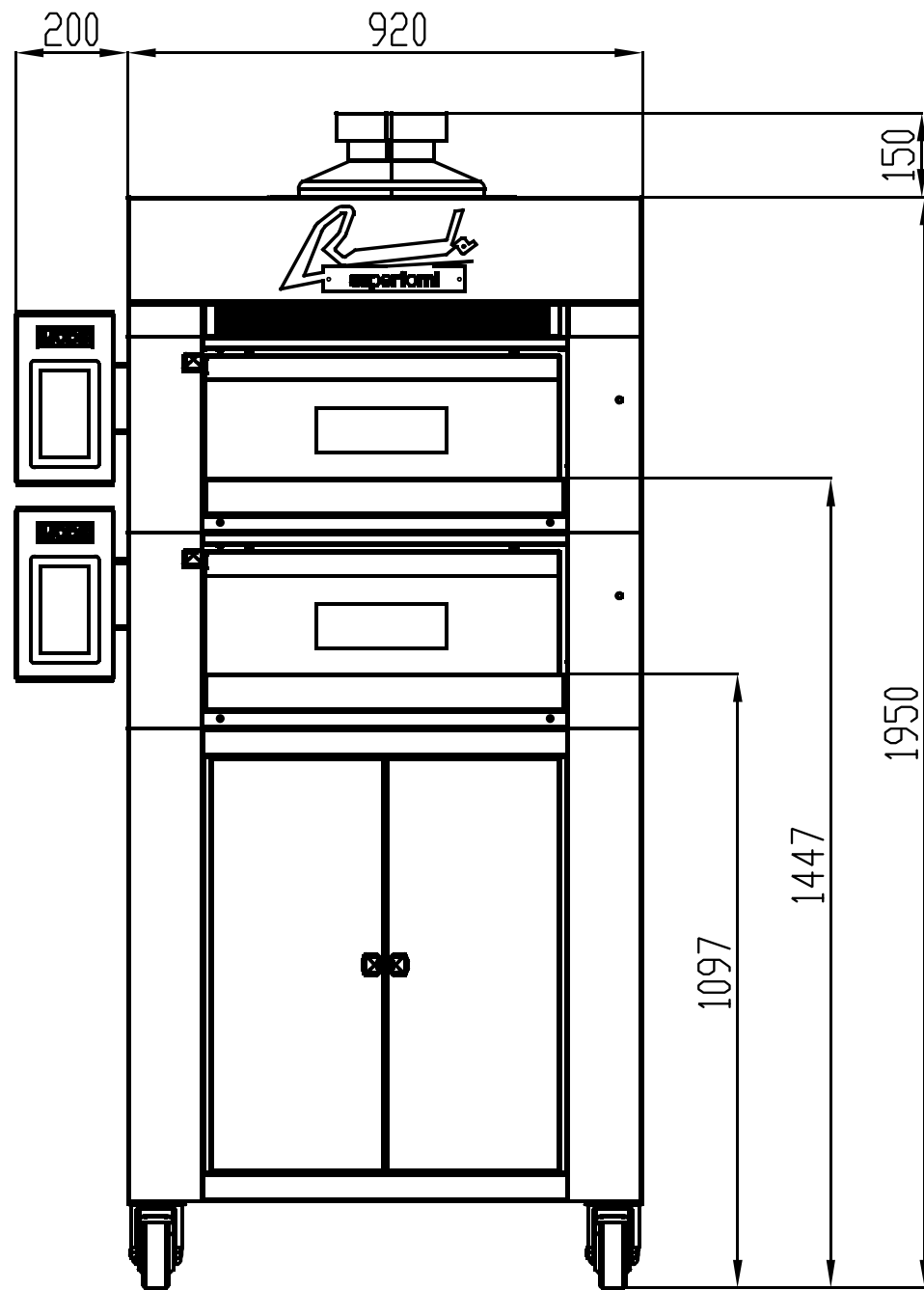
MODCONSMOB: Mobile control console with 3-meter cable

VAPORE: Dedicated steam generator for each chamber

CAV-ARMADIATO: Cabinet base with doors and side panels

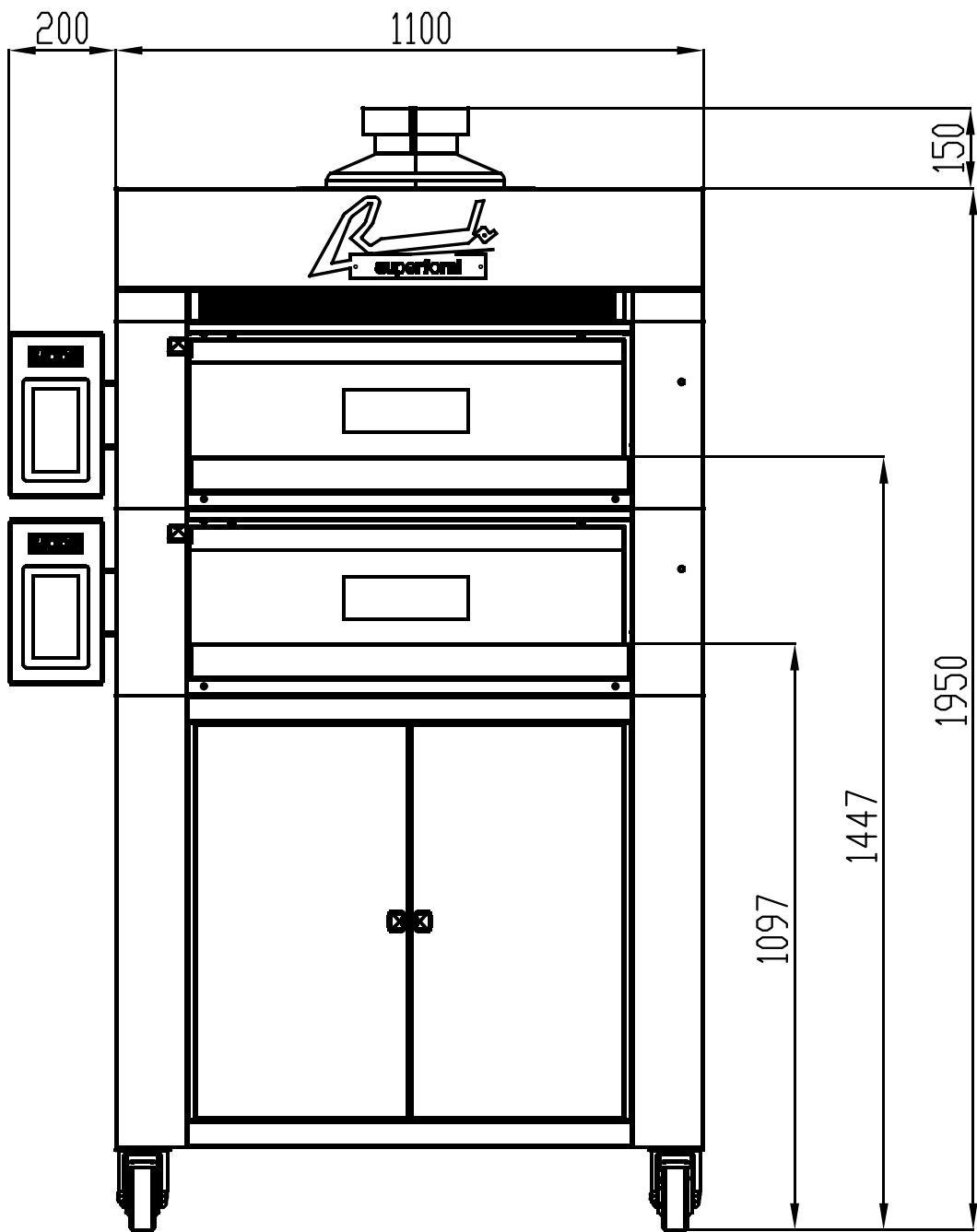
RAST: Rack structure for pan holder





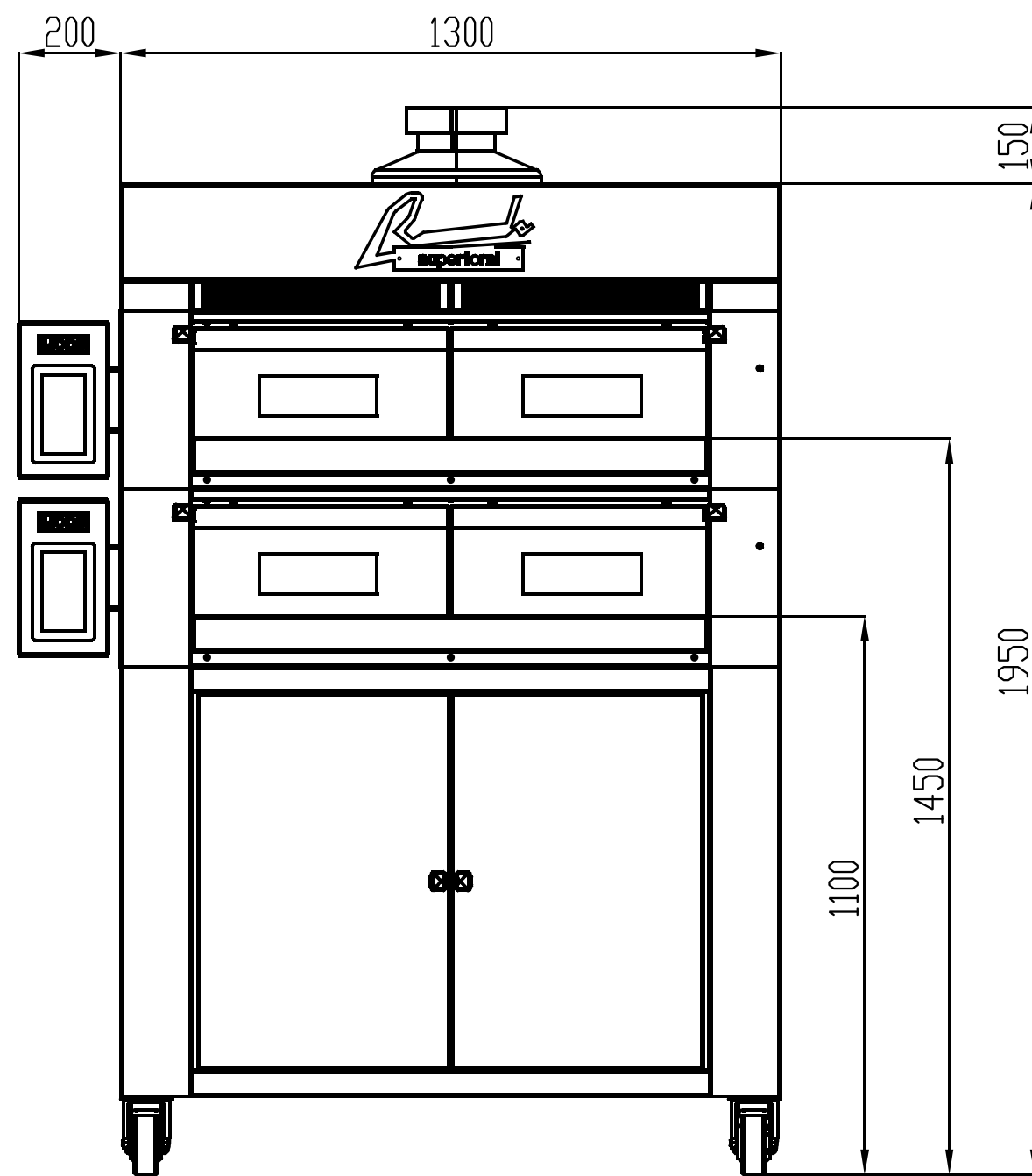
MODS - RM62

Modello model / modèle	62/90MP_RP	62/130MP_RP
Camera di cottura (cm) cooking belt / chambre cuisson	62x90x15	61x130x15
Ingombro (cm) overall dimensions / encombrement	92+17x126x35	92+17x166x35
Potenza (kW) power / puissance	6,5	7,1
Peso netto (Kg) weight / poids	110	110



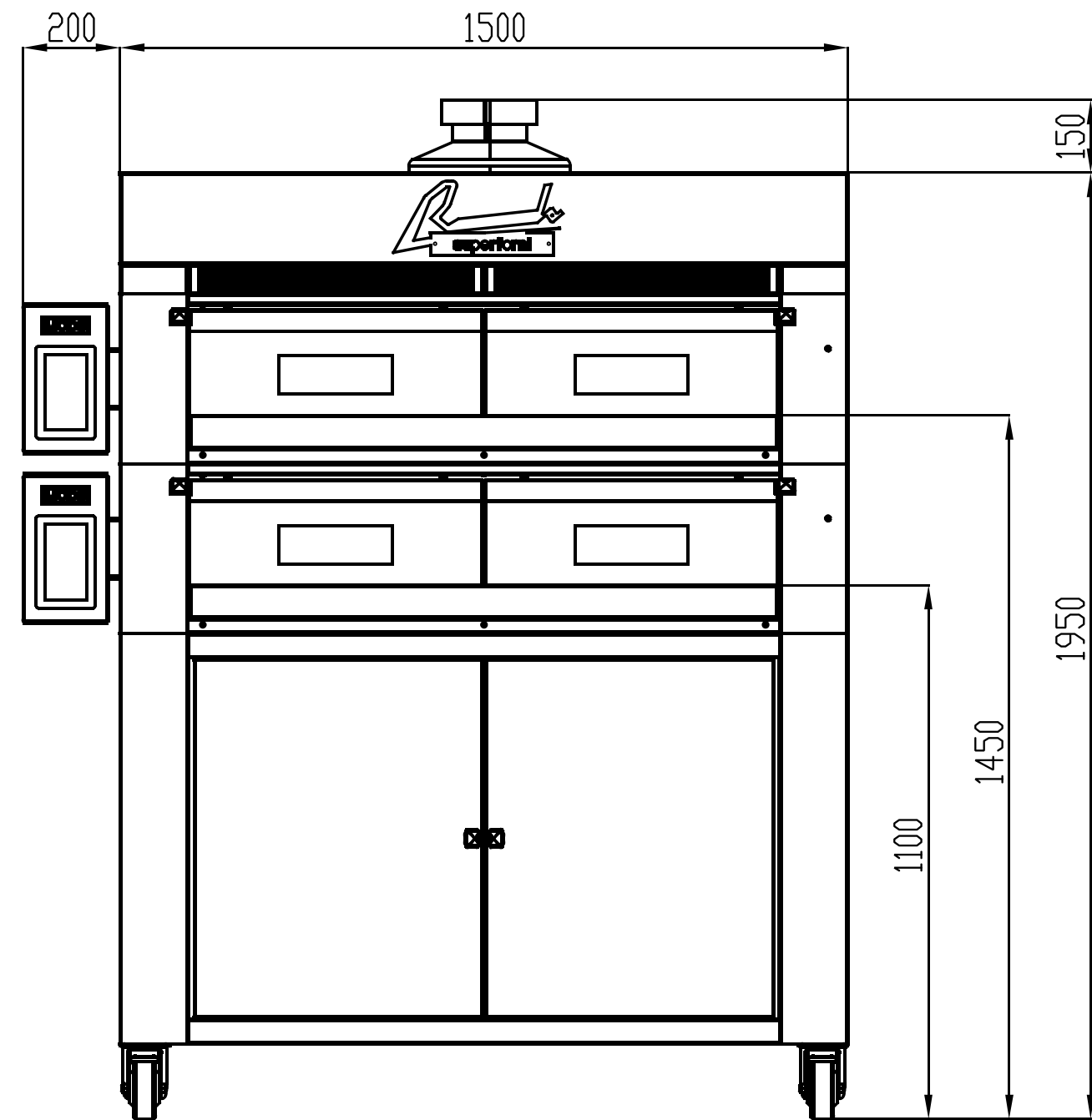
MODS - RM82

Modello model / modèle	82/70MP_RP	82/90MP_RP	82/130MP_RP	82/190MP_RP
Camera di cottura (cm) cooking belt / chambre cuisson	62x70x15	61x90x15	61x130x15	61x190x15
Ingombro (cm) overall dimensions / encombrement	110+17x106x35	110+17x126x35	110+17x166x35	110+17x226x35
Potenza (kW) power / puissance	7,5	8,8	9,4	9,6
Peso netto (Kg) weight / poids	110	110	110	110



MODS - RM102

Modello model / modèle	102/70MP_RP	102/102MP_RP
Camera di cottura (cm) cooking belt / chambre cuisson	102x70x15	102x102x15
Ingombro (cm) overall dimensions / encombrement	130	92+17x166x35
Potenza (kW) power / puissance	9	12
Peso netto (Kg) weight / poids	110	110



MODS - RM122

Modello model / modèle	122/70MP_RP	122/90MP_RP	122/122MP_RP
Camera di cottura (cm) cooking belt / chambre cuisson	122x70x15	122x90x15	122x130x15
Ingombro (cm) overall dimensions / encombrement	150+17x106x35	150+17x126x35	150+17x166x35
Potenza (kW) power / puissance	11,3	13,1	14,1
Peso netto (Kg) weight / poids	110	110	110



OPTIMUS

SPECIFICATIONS



OPTIMUS

The elegance of design.

The strength of technology.

The latest generation oven that combines elegant design,
maximum efficiency, and intelligent control.



Elegance

Design. Power. Efficiency.

For those who make design and solidity a unique requirement.

- ▶ **Fully customizable**, starting from three base lines
- ▶ **High and reliable energy** performance over time
- ▶ **R Power system up to 500°C** with over 100 baking programs


PowerCeramics

Ceramic cartridge resistances with independent and progressive regulation


PureHeat

Baking system that ensures uniform heat distribution


CrumbCatch

Extractable crumb drawer for better cleaning


ThermoShell

Thermal insulation guaranteed over time by multiple layers of ecological fiber ceramic


ComfortLight+

Double lighting for perfect visibility during baking

OPTIMUS

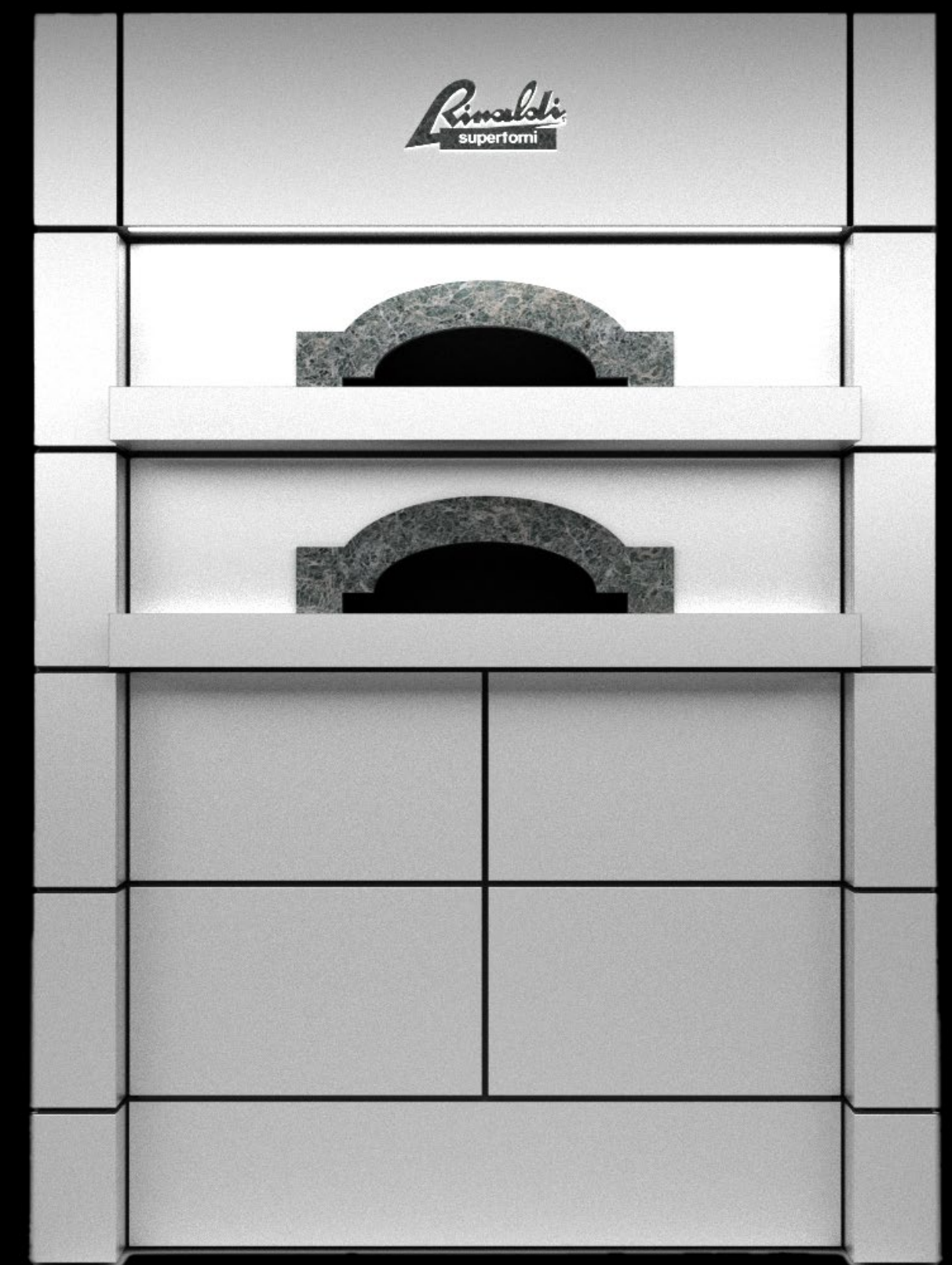
Elegance Dynamic *Classic*



Elegance



Dynamic



Classic

OPTIMUS 
Elegance Dynamic *Classic*

Efficiency and power: a design that makes history.

OPTIMUS represents the evolution of the Rinaldi philosophy: distinctive design, thermal precision on every baking mode, immediate responsiveness, and optimized consumption. Combining elegance and customization with three lines and exclusive materials, it offers uncompromising performance and solidity.





OPTIMUS

Distinctive Features

High performance and total control for professional baking:

- ▶ **Power**Ceramics ceramic resistances with independent and progressive regulation from 0% to 100%
- ▶ Uniform heating thanks to the Pure**Heat** system
- ▶ **Double tilting door** with automatic latch (versions 102 - 122)
- ▶ **Versatile loading system** with possibility of frame attachment (RP series)
- ▶ Integrated Crumb**Catch** drawer for quick and easy cleaning
- ▶ Maximum temperature: **500 °C**
- ▶ Multilayer thermal insulation in ecological fiber ceramic, **Termo**Shell
- ▶ Internal double lighting a **Comfort****Light+** for perfect visibility during baking



PowerCeramics



Pure**Heat**



Crumb**Catch**



TermoShell



Comfort**Light+**

Technical Features

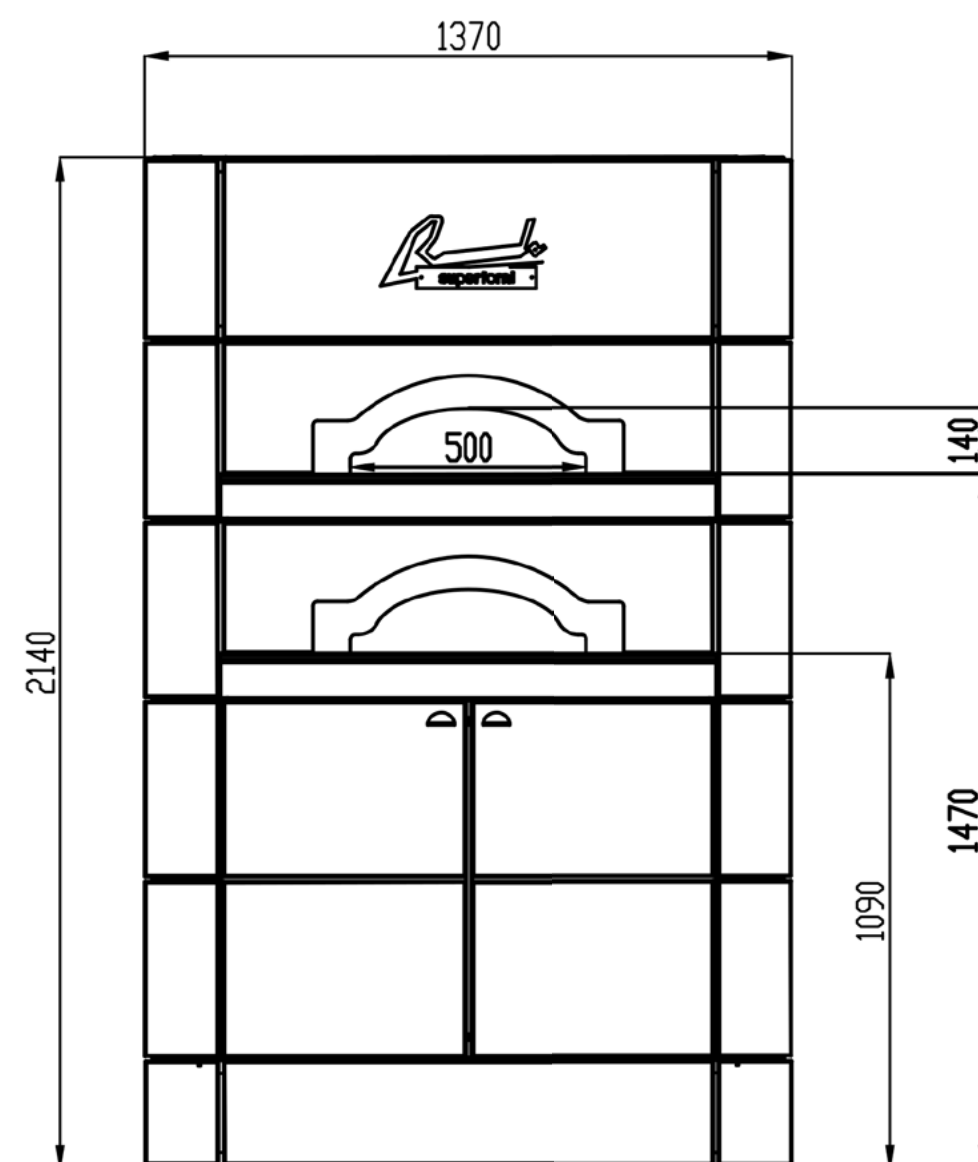
- ▶ Front structure in Scotch Brite finished stainless steel sheet, or painted sheet metal.
- ▶ Removable side paneling in painted sheet metal.
- ▶ Steam exhaust in stainless steel sheet.
- ▶ Baking chamber in 2 versions: completely refractory, or steel and refractory baking stone.
- ▶ Baking stone in refractory material or embossed sheet metal
- ▶ 5" Color Touch Screen Display.
- ▶ Management of up to 100 baking programs, divisible into a maximum of 9 phases.
- ▶ Low energy consumption preheating function.
- ▶ Automatic Pyrolysis function for oven cleaning.
- ▶ Self-diagnostics with error message display.
- ▶ Timer with end-of-baking acoustic signal.
- ▶ Programmable daily auto-ignition and shutdown.
- ▶ Separate top/bottom heat control for precise temperature management.
- ▶ Continuous temperature detection via thermocouple.

Optional

Customization of colors and coating materials

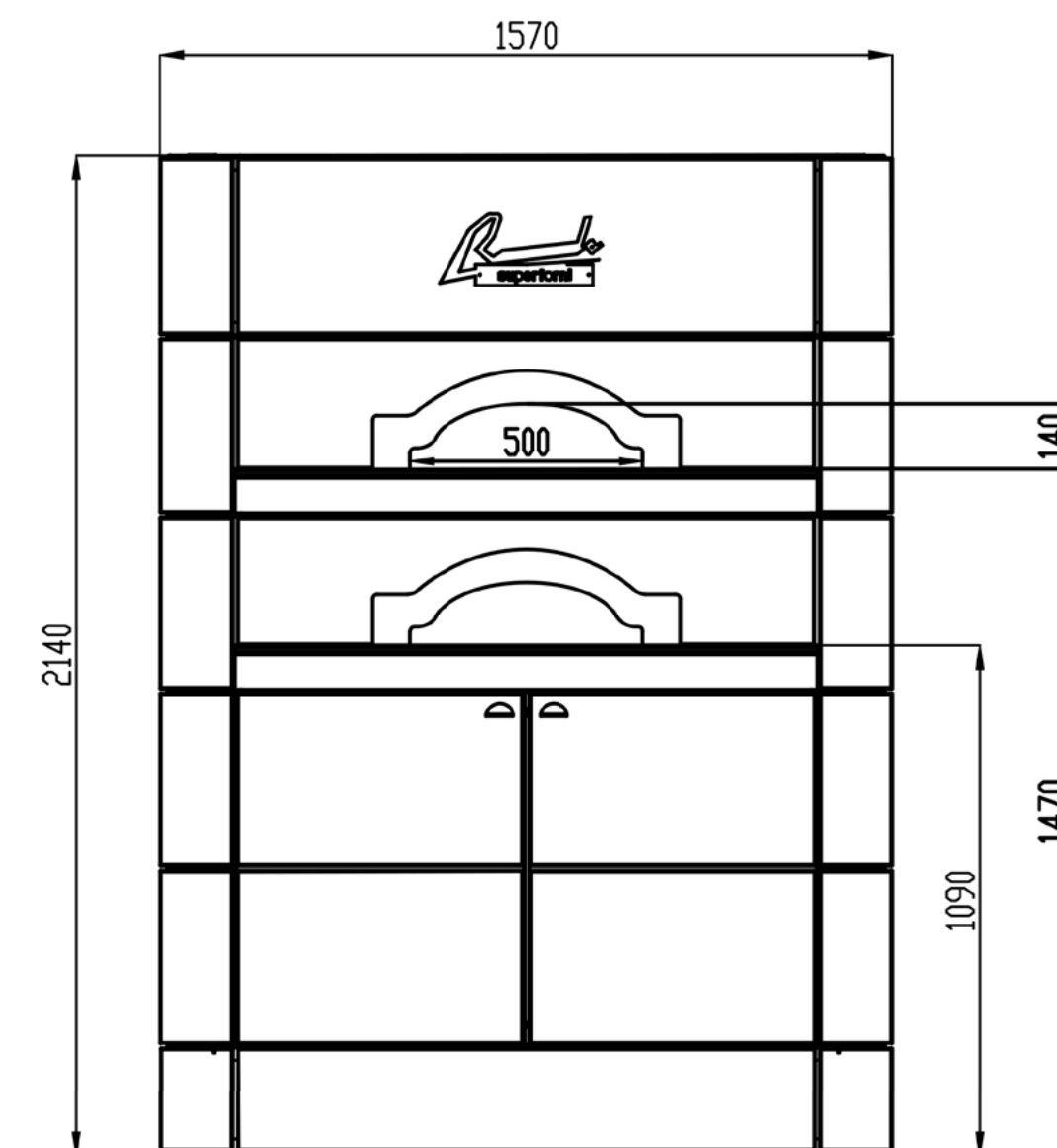


Classic



OPTIMUS - 102 CL

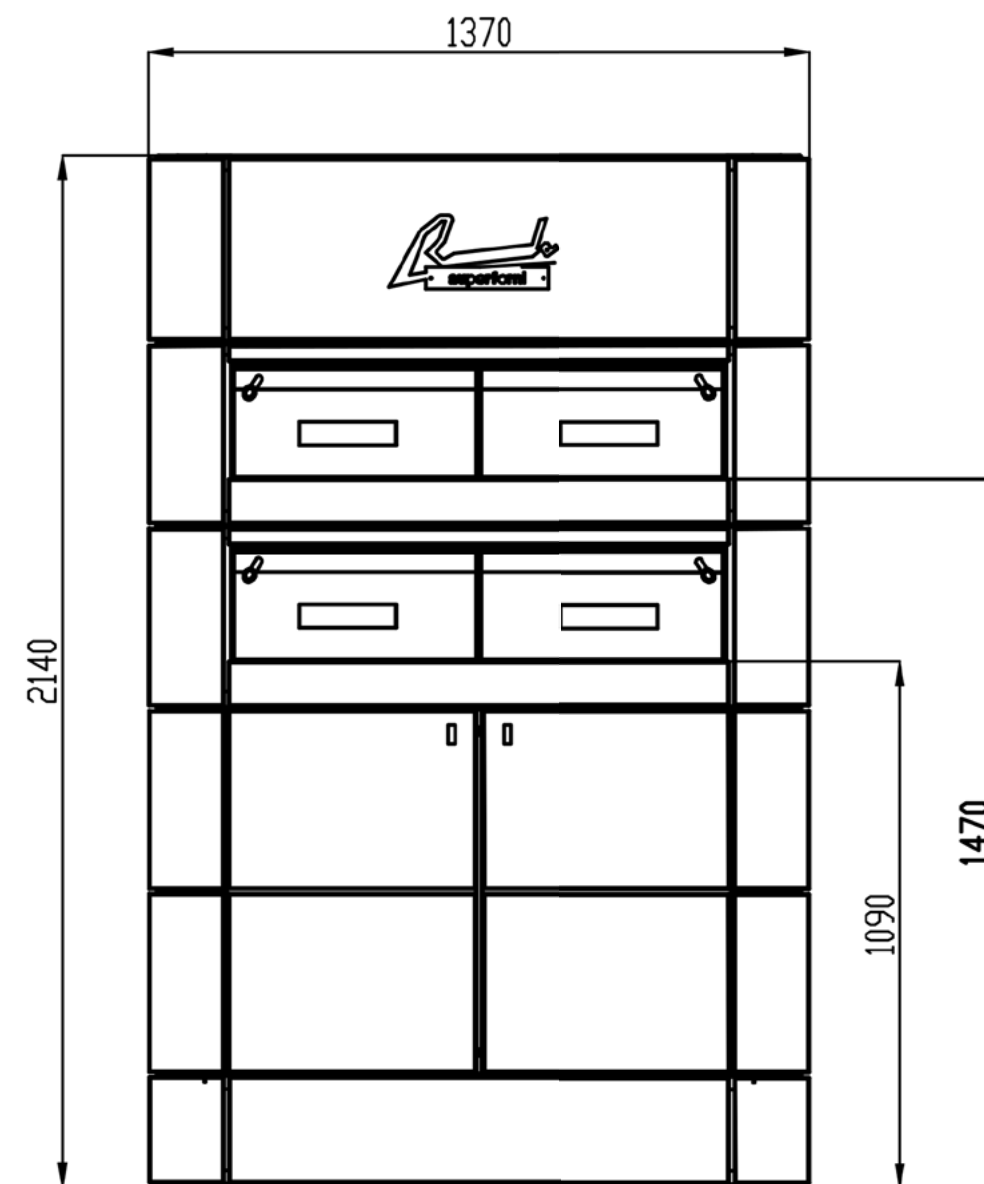
Modello model / modèle	102/70M_R	102/102M_R
Camera di cottura (cm) cooking belt / chambre cuisson	102x70x15	102x90x15
Ingombro (cm) overall dimensions / encombrement	137x125x38	137x156x38
Potenza (kW) power / puissance	11	14,5



OPTIMUS - 122 CL

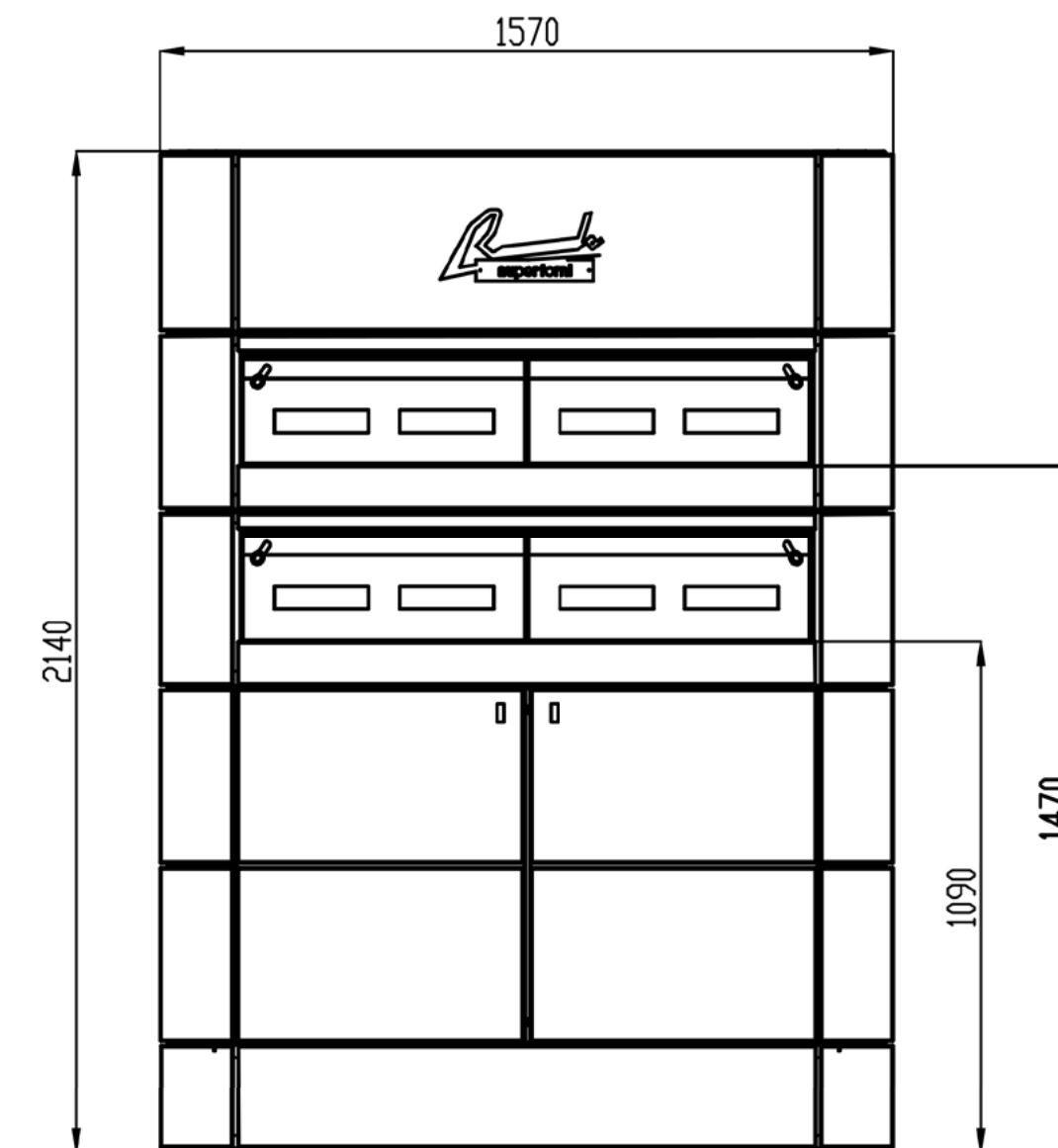
Modello model / modèle	122/70M_R	122/90M_R	122/130M_R
Camera di cottura (cm) cooking belt / chambre cuisson	122x70x15	122x90x15	122x130x15
Ingombro (cm) overall dimensions / encombrement	157x125x38	157x145x38	157x185x38
Potenza (kW) power / puissance	13,3	15,1	16,1

Dynamic



OPTIMUS - 102 DY

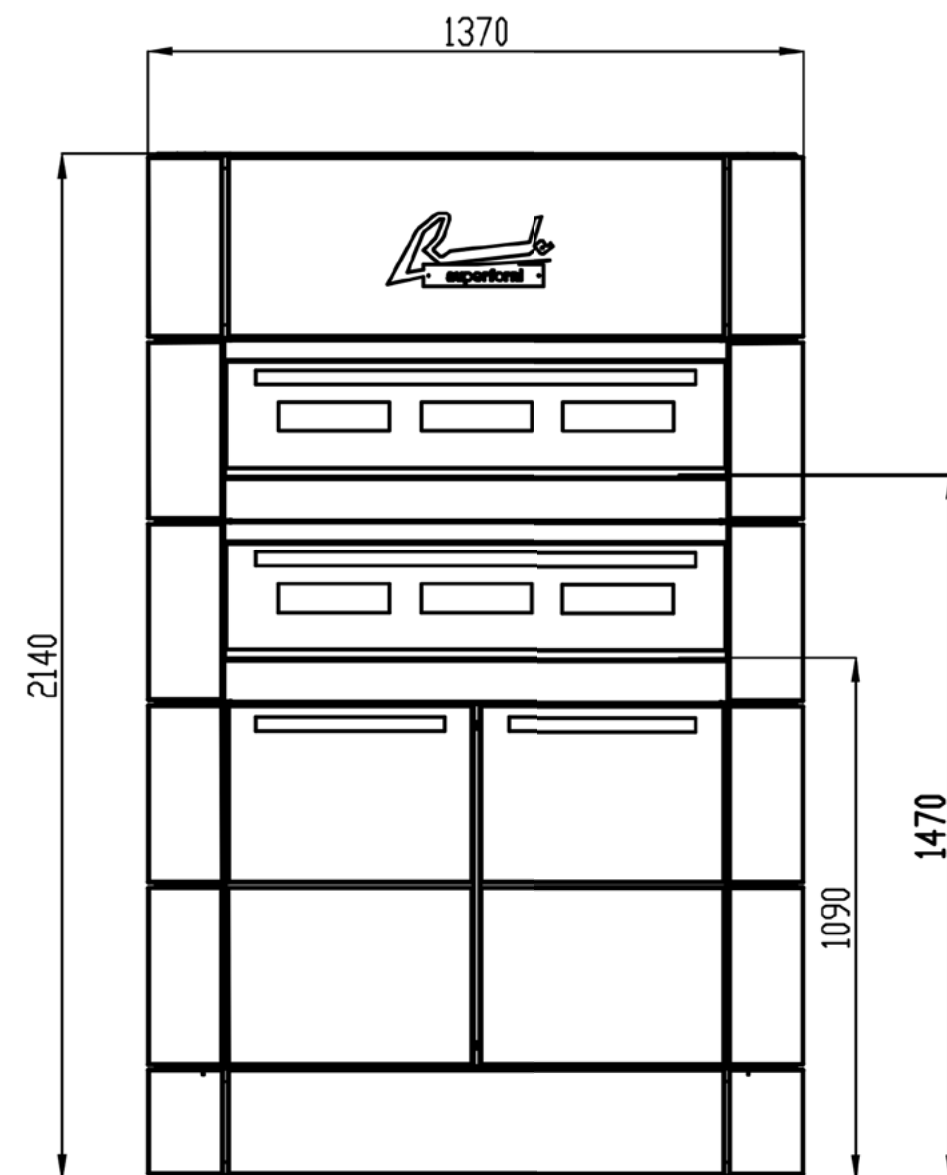
Modello model / modèle	102/70M_R	102/102M_R
Camera di cottura (cm) cooking belt / chambre cuisson	102x70x15	102x90x15
Ingombro (cm) overall dimensions / encombrement	137x125x38	137x156x38
Potenza (kW) power / puissance	9	12,5



OPTIMUS - 122 DY

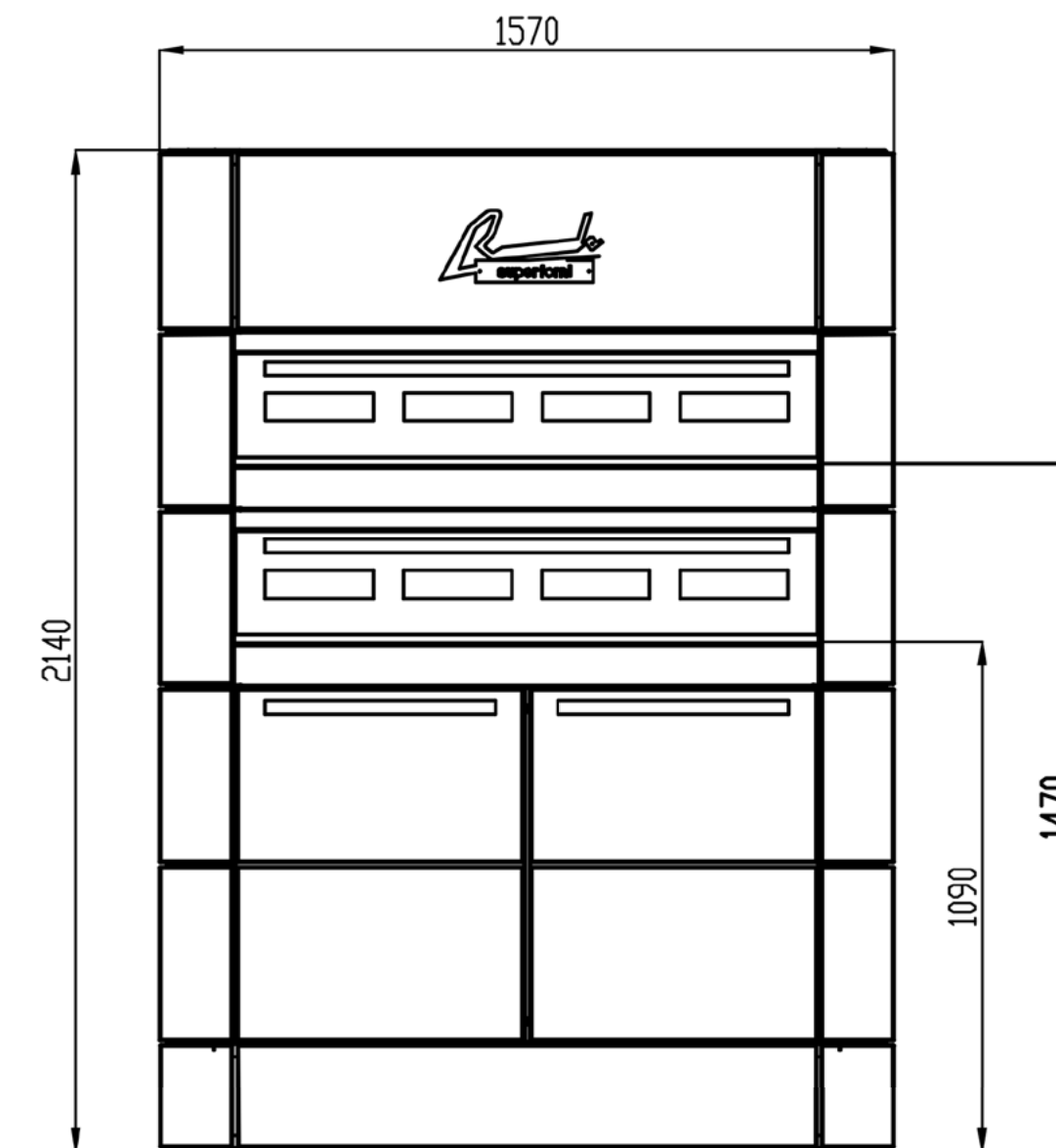
Modello model / modèle	122/70M_R	122/90M_R	122/130M_R
Camera di cottura (cm) cooking belt / chambre cuisson	122x70x15	122x90x15	122x130x15
Ingombro (cm) overall dimensions / encombrement	157x125x38	157x145x38	157x185x38
Potenza (kW) power / puissance	11,3	13,1	14,1

Elegance



OPTIMUS - 102 EL

Modello model / modèle	102/70M_R	102/102M_R
Camera di cottura (cm) cooking belt / chambre cuisson	102x70x15	102x90x15
Ingombro (cm) overall dimensions / encombrement	137x125x38	137x156x38
Potenza (kW) power / puissance	9	12,5



OPTIMUS - 122 EL

Modello model / modèle	122/70M_R	122/90M_R	122/130M_R
Camera di cottura (cm) cooking belt / chambre cuisson	122x70x15	122x90x15	122x130x15
Ingombro (cm) overall dimensions / encombrement	157x125x38	157x145x38	157x185x38
Potenza (kW) power / puissance	11,3	13,1	14,1

rinaldisuperforni **MASSA
ITALY**

PO

SPECIFICATIONS

PO

The **simplicity** of an entry level,
the **power** of the Rinaldi brand.

The compact and accessible oven that brings professional quality within everyone's reach.

PO



Reliability. Accessibility. Versatility.

For startups, artisan businesses,
small laboratories.

- ▶ Ready to use with **30 different baking programs**
- ▶ **High top/bottom resistance ratio**
- ▶ Power in simplicity: up to **500°C** for baking on refractory stone or in pans



Power**Iron**

Armored resistances in AISI 304 steel



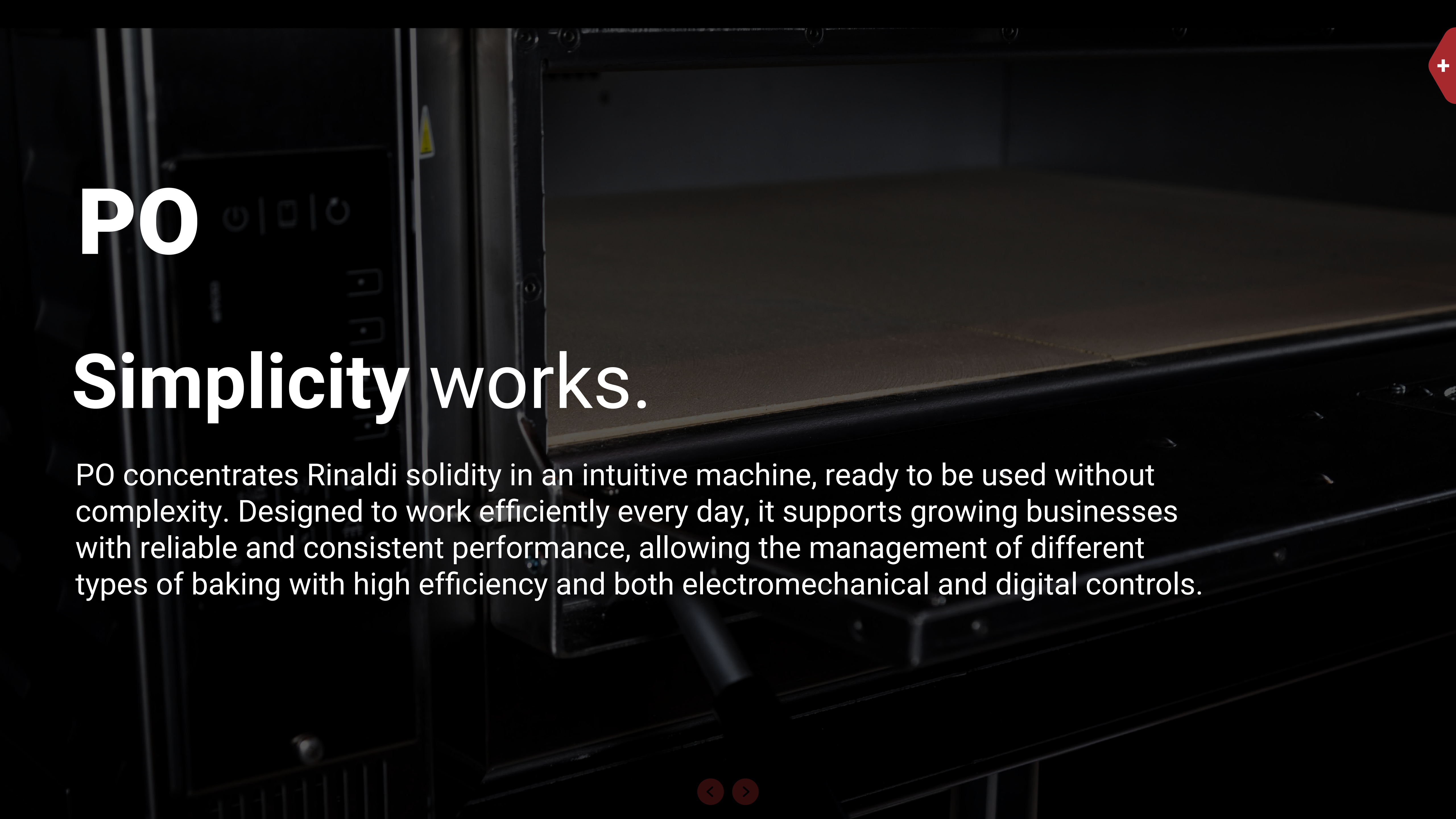
Thermo**Shell**

Thermal insulation guaranteed over time
by multiple layers of ecological fiber
ceramic



Comfort**Light+**

Double lighting for perfect visibility during
baking



PO

Simplicity works.

PO concentrates Rinaldi solidity in an intuitive machine, ready to be used without complexity. Designed to work efficiently every day, it supports growing businesses with reliable and consistent performance, allowing the management of different types of baking with high efficiency and both electromechanical and digital controls.



P0

Distinctive Features

High performance and total control for professional baking:

- ▶ Max Temperature **500° C**
- ▶ Internal double lighting **ComfortLight+** for perfect visibility during baking
- ▶ **Double Baking Mode:** the chambers feature a refractory stone, perfect for traditional baking on brick, but also capable of adapting to pan baking, offering maximum versatility.
- ▶ The independent armored resistances for top and bottom allow separate management of the upper and lower temperature in percentage of power.
- ▶ • Multi-layer thermal insulation with ecological Fiber Ceramic **ThermoShell**



Power**Iron**



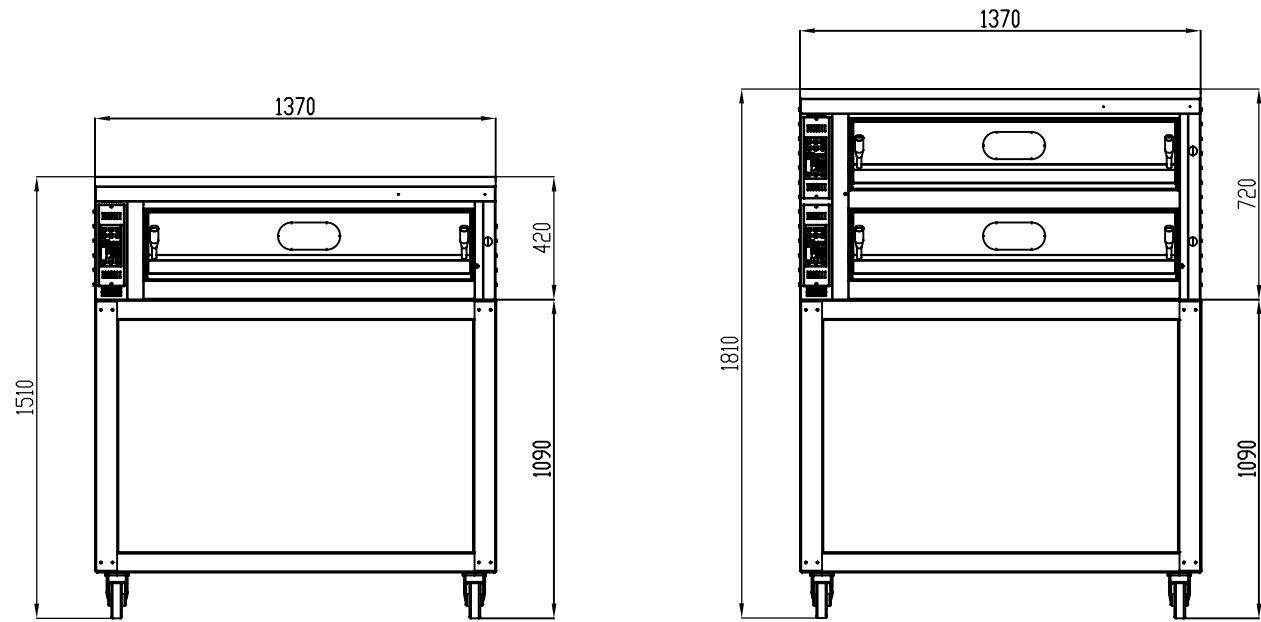
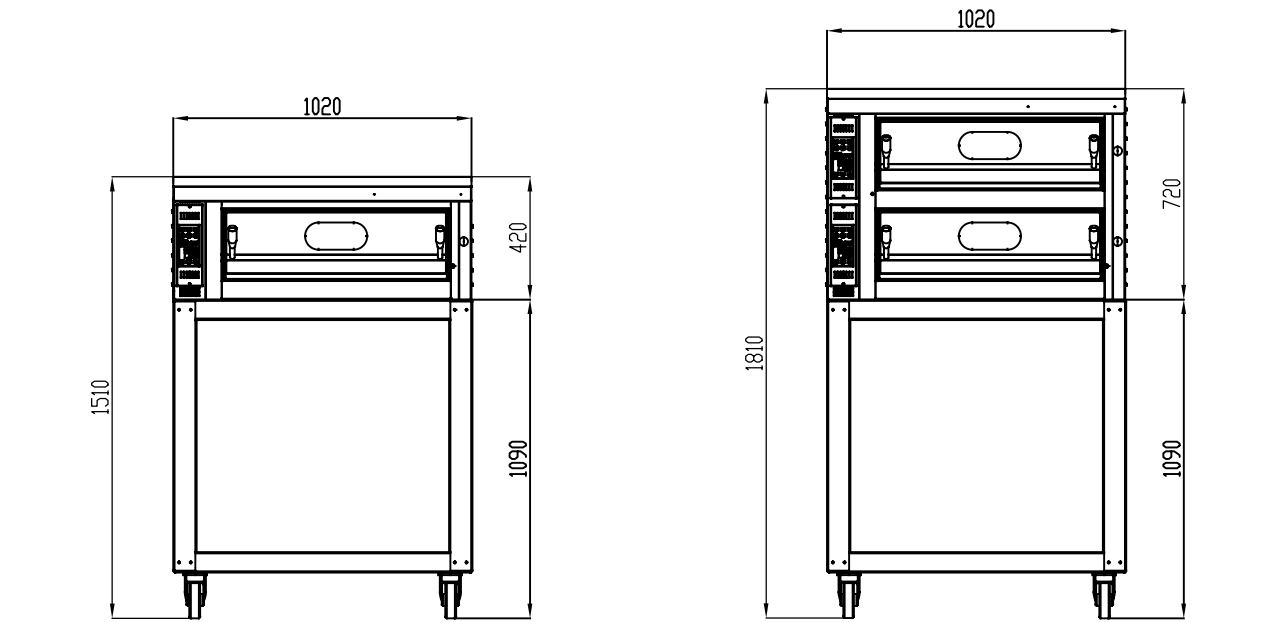
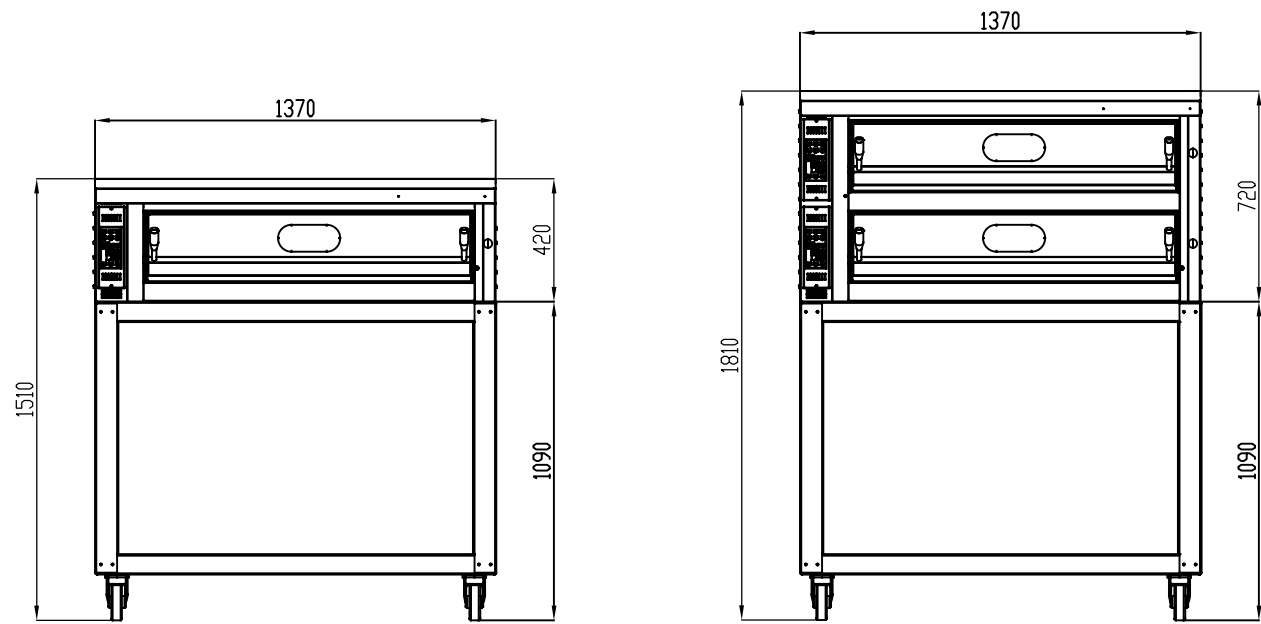
ThermoShell



Comfort**Light+**

Technical Features

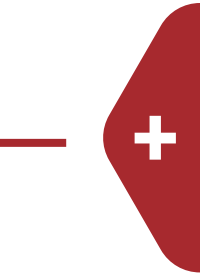
- ▶ Front structure in Scotch Brite finished stainless steel sheet,
- ▶ Steam exhaust in stainless steel sheet
- ▶ Production Flexibility: The possibility to choose between one or two baking chamber configurations allows scaling production according to your needs, optimizing space and consumption.
- ▶ Timer with acoustic signal
- ▶ Door with porthole for excellent visibility in the baking chamber
- ▶ Digital Controls with possibility to save up to 30 programs, or electromechanical controls
- ▶ Countdown for auto-ignition
- ▶ Continuous temperature detection via thermocouple

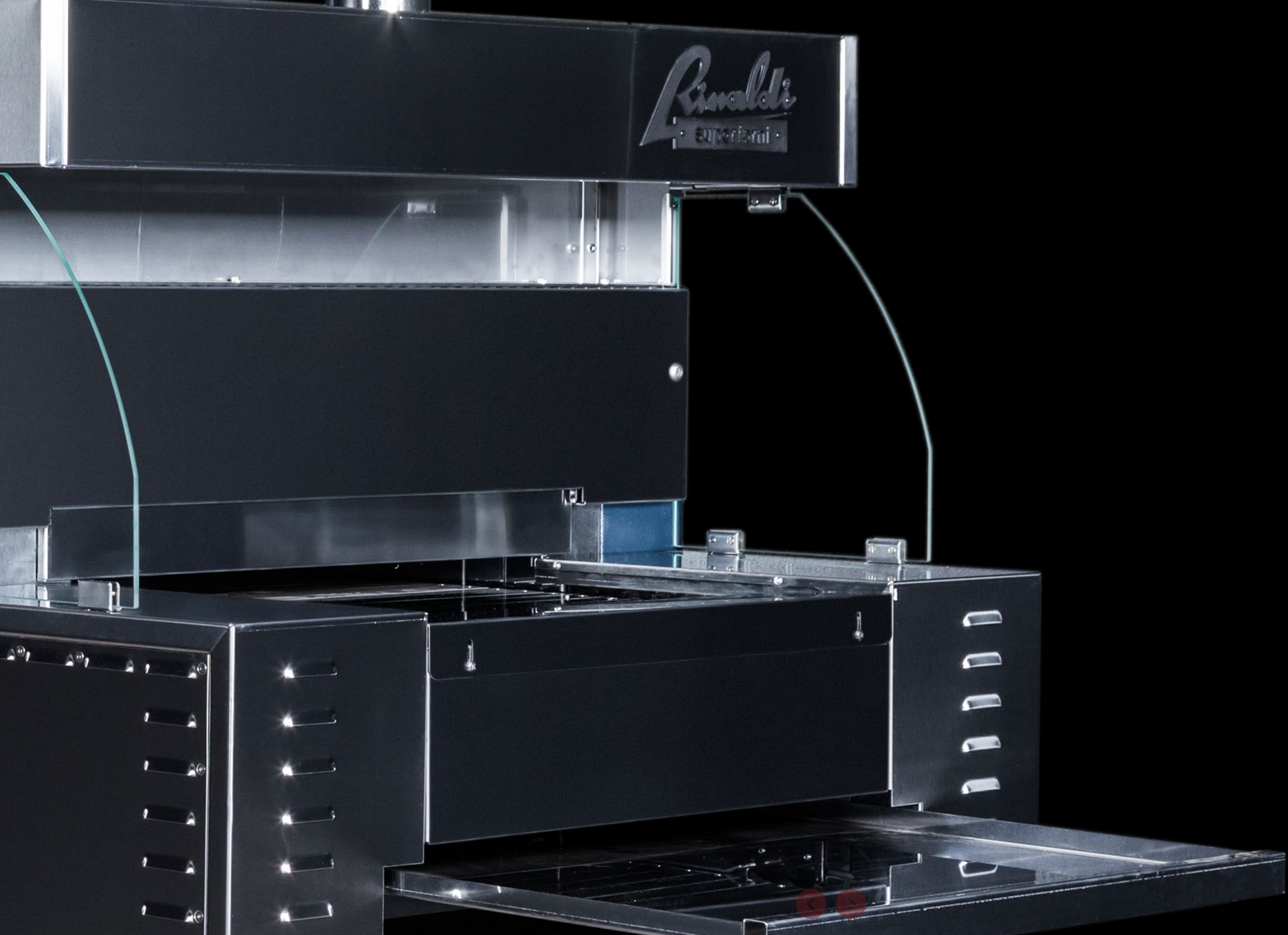


Modello <i>model / modèle</i>	P0/3	P0/3+3	P0/3D	P0/3+3D
Camera di cottura (cm) <i>cooking belt / chambre cuisson</i>	107x43x15			
Ingombro (cm) <i>overall dimensions / encombrement</i>	137x69x42	137x69x72	137x69x42	137x69x72
Potenza (kW) <i>power / puissance</i>	4,5	9	4,5	9
Peso netto (Kg) <i>weight / poids</i>	110	190	110	190

Modello <i>model / modèle</i>	P0/4	P0/4+4	P0/4D	P0/4+4D
Camera di cottura (cm) <i>cooking belt / chambre cuisson</i>	72x80x15			
Ingombro (cm) <i>overall dimensions / encombrement</i>	102x106x42	102x106x72	102x106x42	102x106x72
Potenza (kW) <i>power / puissance</i>	6	12	6	12
Peso netto (Kg) <i>weight / poids</i>	130	220	130	220

Modello <i>model / modèle</i>	P0/6	P0/6+6	P0/6D	P0/6+6D
Camera di cottura (cm) <i>cooking belt / chambre cuisson</i>	107x80x15			
Ingombro (cm) <i>overall dimensions / encombrement</i>	137x69x42	137x69x72	137x69x42	137x69x72
Potenza (kW) <i>power / puissance</i>	9	18	9	18
Peso netto (Kg) <i>weight / poids</i>	170	280	170	280





Rinaldi
superforni

Rinaldi
superforni

STN

SPECIFICATIONS

STN

Speed&Power:
high productivity without compromise.

The tunnel oven that guarantees uniformity, control, and constant power in a continuous solution.

STN



Speed. Power. Production Continuity.

For those who need continuous, high-intensity production cycles.

- ▶ **5 baking belts** available
- ▶ **Steel core** transmission
- ▶ **2 bottom set points**
- ▶ Excellent yield at high work cycles up to **500°C**



Power**Iron**

Armored resistances in AISI 304 steel



Crumb**Catch**

Extractable crumb drawer for better cleaning



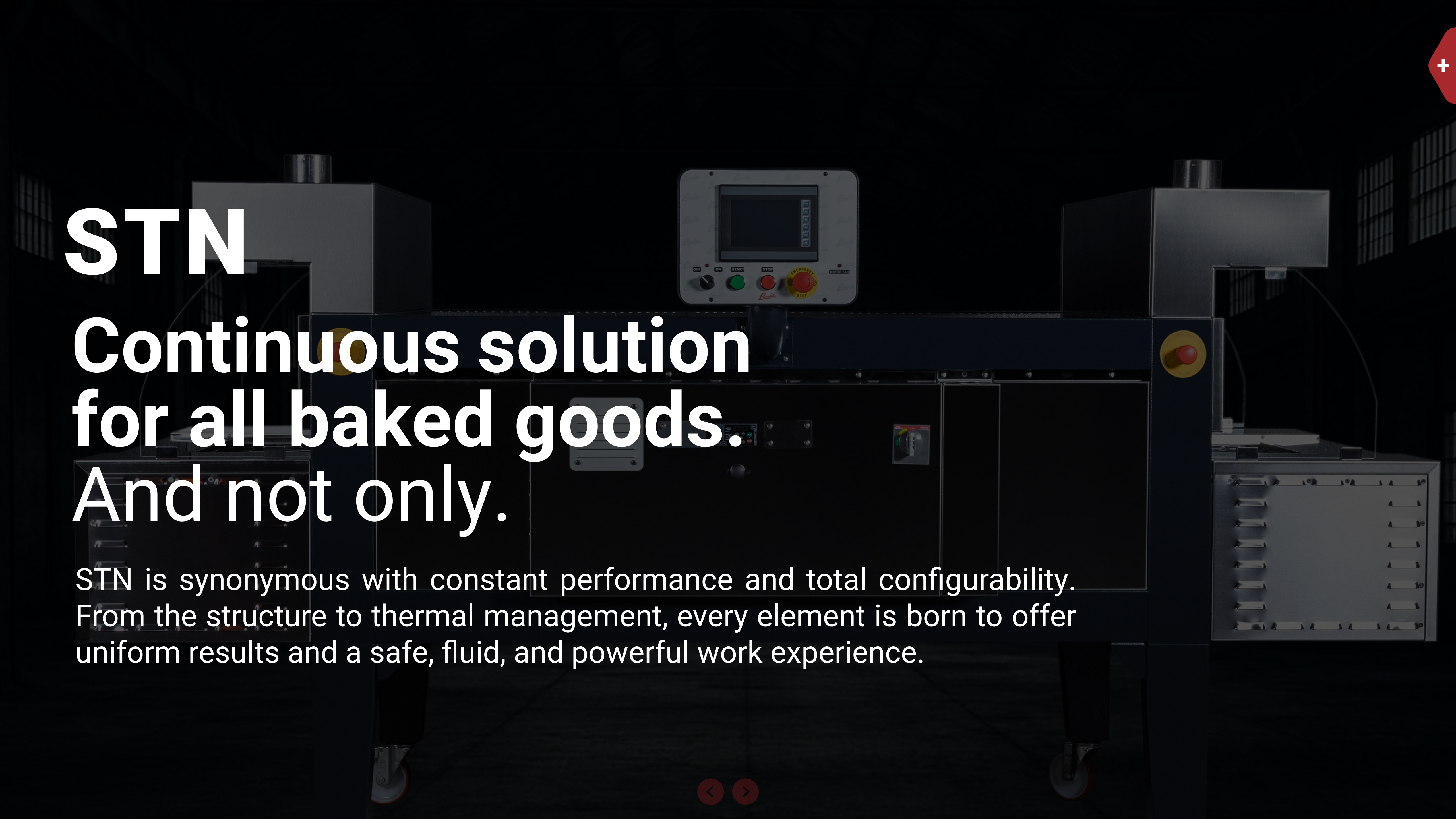
Thermo**Shell**

Thermal insulation guaranteed over time by multiple layers of ecological fiber ceramic



Coloring**Pro**

Guarantees optimal browning by keeping a set of resistances active to ensure an always efficient top heat

A large industrial oven, likely a tunnel oven, with a control panel on top. The control panel features a digital display showing '22321' and several buttons labeled 'OFF', 'ON', 'START', 'STOP', 'EMERGENCY STOP', and 'MOTOR FAN'. The oven is dark-colored and has a sturdy metal frame. The background is dark, and the overall lighting is dim, highlighting the machine and the text.

STN Continuous solution for all baked goods. And not only.

STN is synonymous with constant performance and total configurability. From the structure to thermal management, every element is born to offer uniform results and a safe, fluid, and powerful work experience.

STN

Distinctive Features

High performance and total control for professional baking:

- ▶ Max Temperature 500° C
- ▶ Controls with PLC Touch Screen
- ▶ Management of custom baking programs
- ▶ Five types of belts (steel, refractory, serpentine stone, rods, stainless steel mesh)
- ▶ Armored resistances **PowerIron** in AISI 304 steel, designed to offer maximum robustness, stability, and durability
- ▶ Controls positionable on left or right
- ▶ Removable controls
- ▶ Loading/unloading belt accessories available



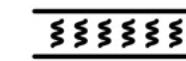
Power**Iron**



Thermo**Shell**



Crumb**Catch**



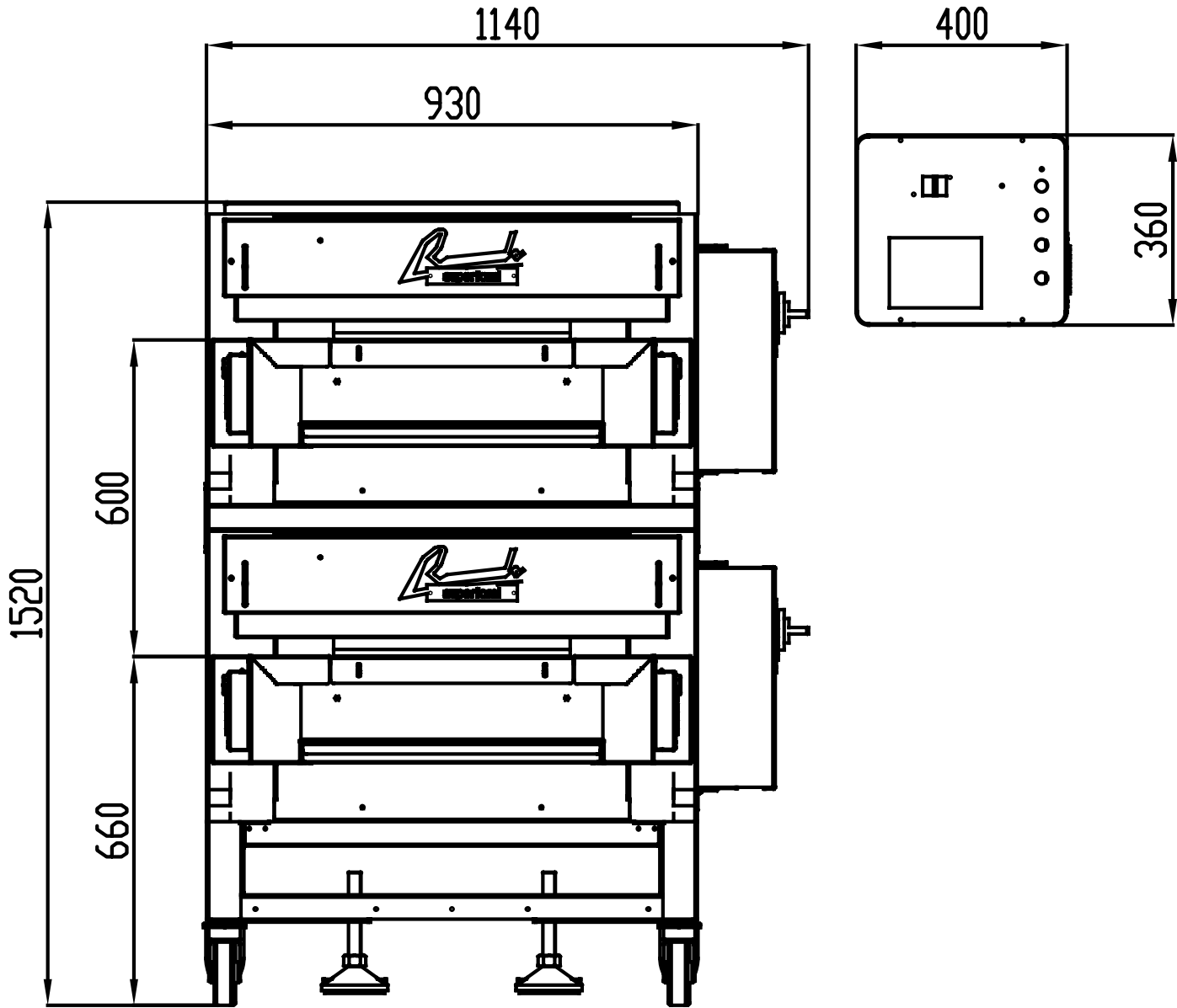
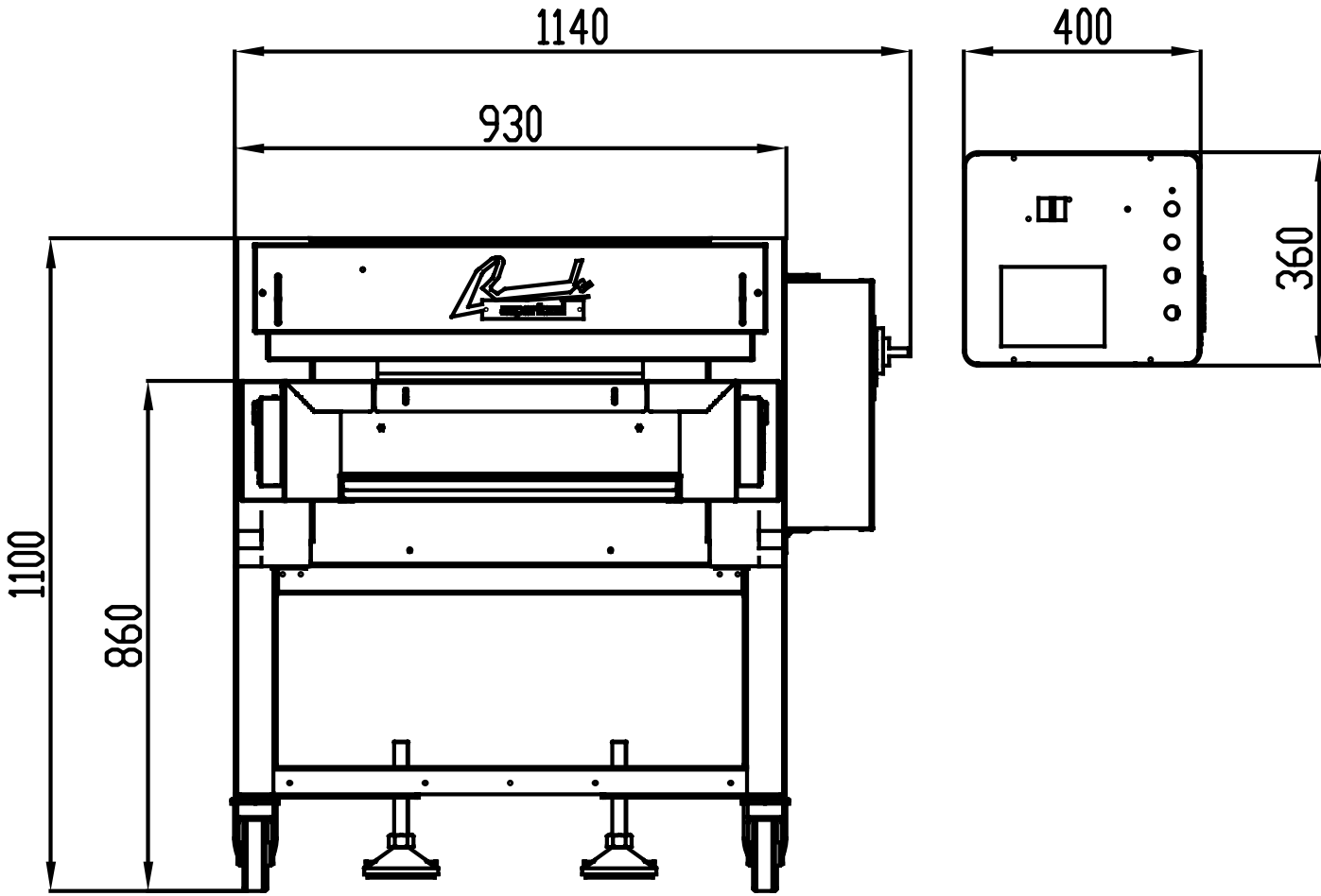
Coloring**Pro**

Technical Features

- ▶ Front structure in Scotch Brite finished stainless steel sheet, or painted sheet metal.
- ▶ Removable side paneling in steel.
- ▶ Double suction hood at entrance and exit, with lateral glass barriers.
- ▶ Management of up to 100 baking programs.
- ▶ Speed control via inverter managed by control panel.
- ▶ Automatic shutdown function, cooling at end of baking.
- ▶ Self-diagnostics with error message display.
- ▶ Unique speed regulation for loading and unloading belts (if included).

Modello model / modèle	STN45/100	STN45/100N	STN45/100NR
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	45x100x15		
Ingombro (cm) overall dimensions / encombrement	111x212x151		
Potenza (kW) power / puissance	15,3		

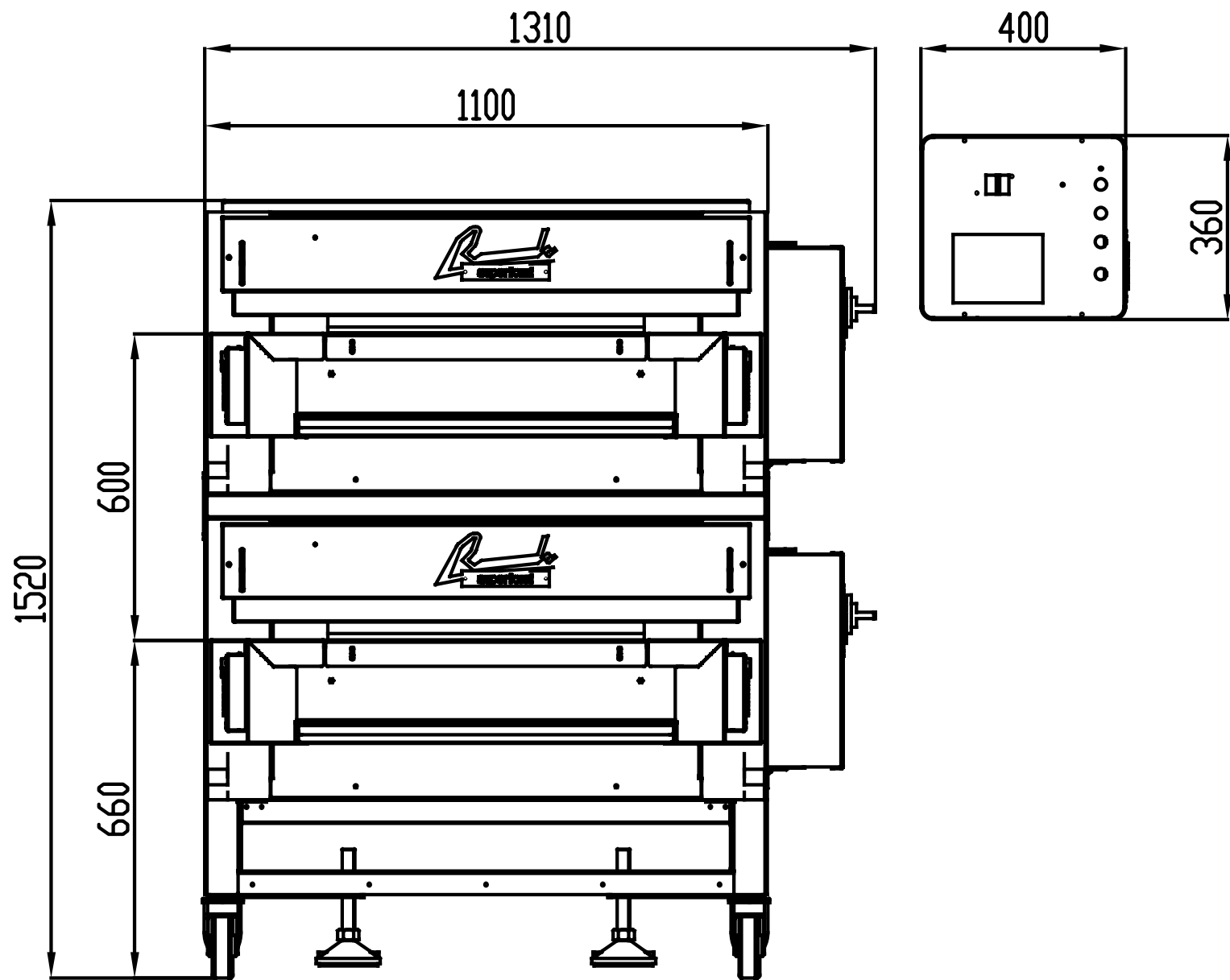
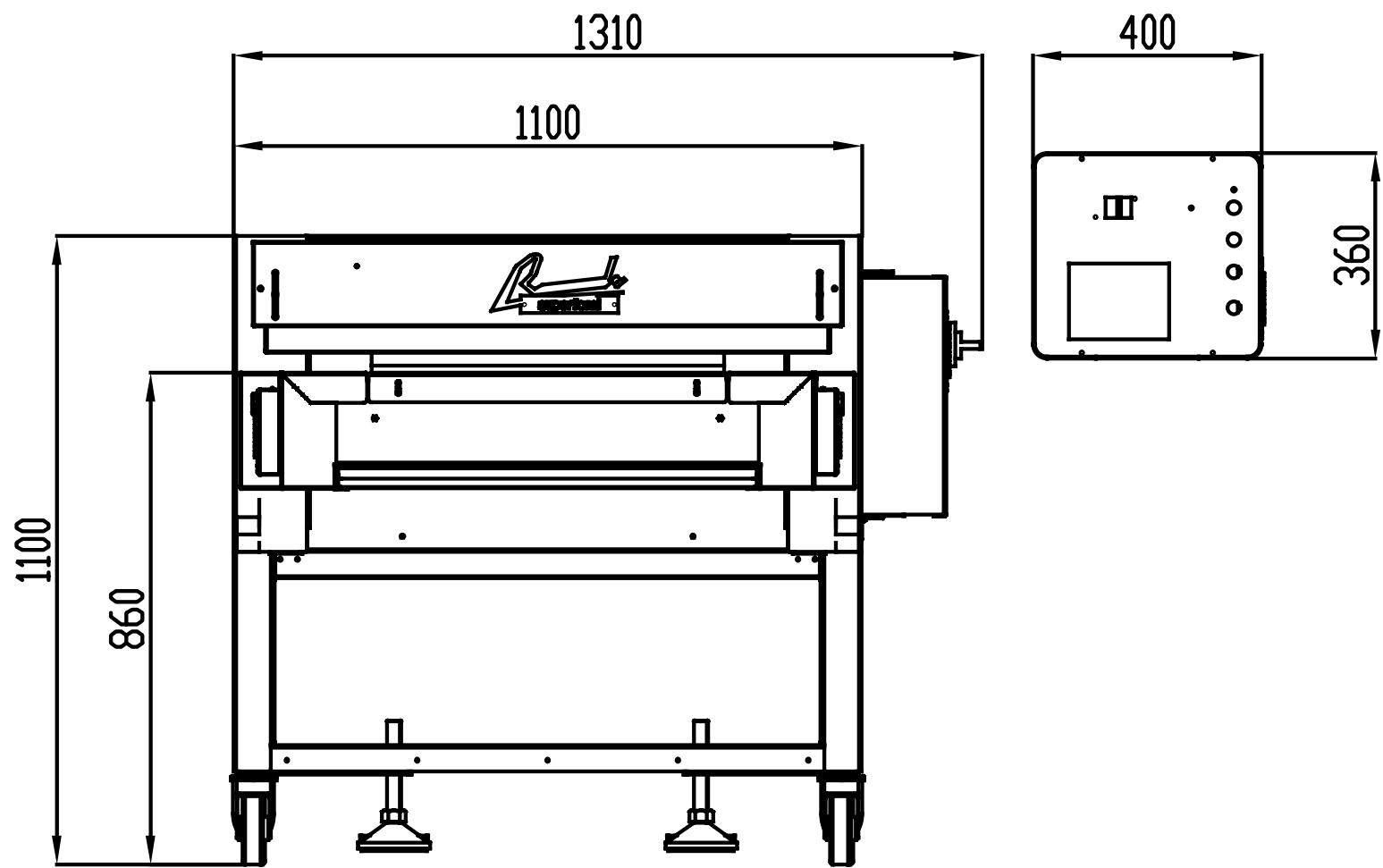
Modello model / modèle	STN45/100...D	STN45/100N...D	STN45/100NR...D
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	45x100x15		
Ingombro (cm) overall dimensions / encombrement	111x212x151		
Potenza (kW) power / puissance	15,3		



Modello model / modèle	STN62/100	STN62/100N	STN62/100NR
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	62x100x15		
Ingombro (cm) overall dimensions / encombrement	111x212x151		
Potenza (kW) power / puissance	15,3		

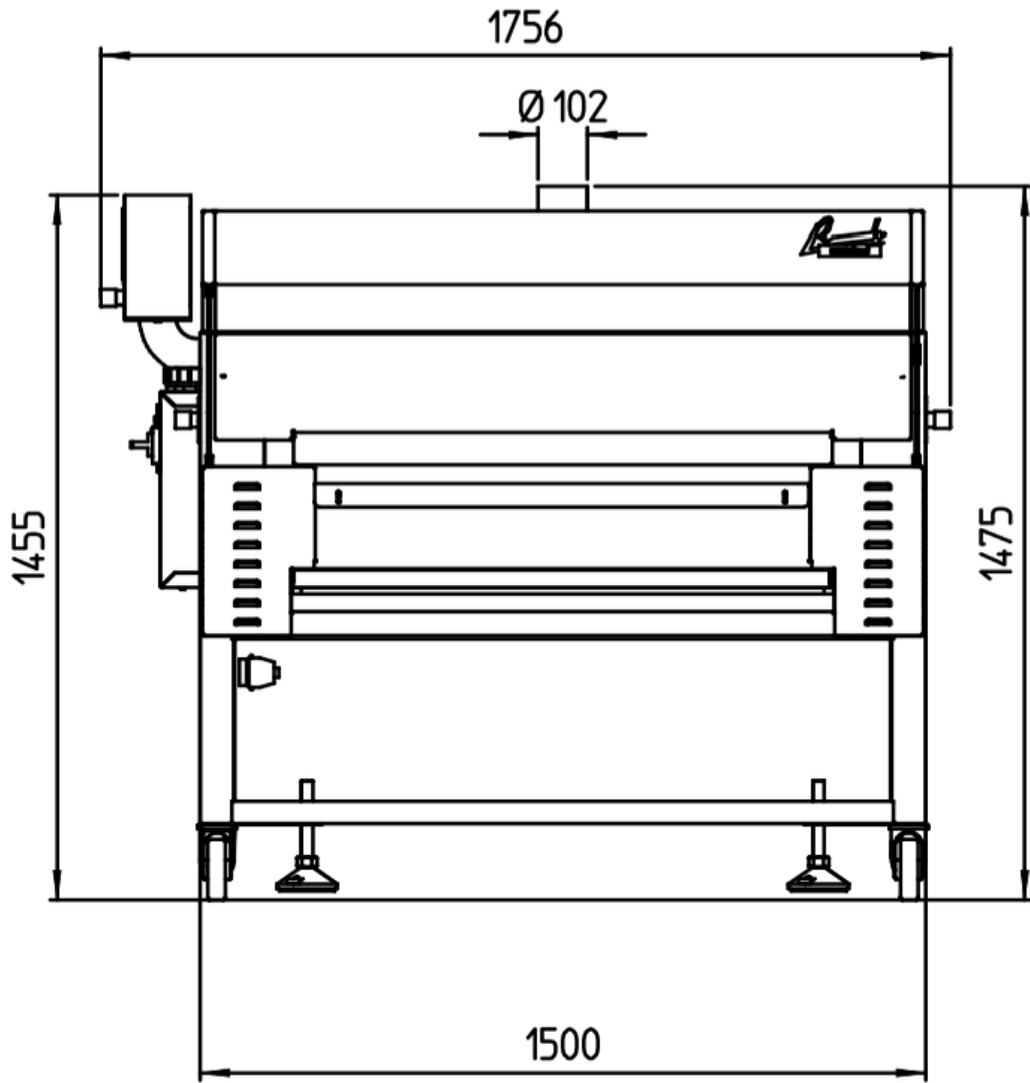
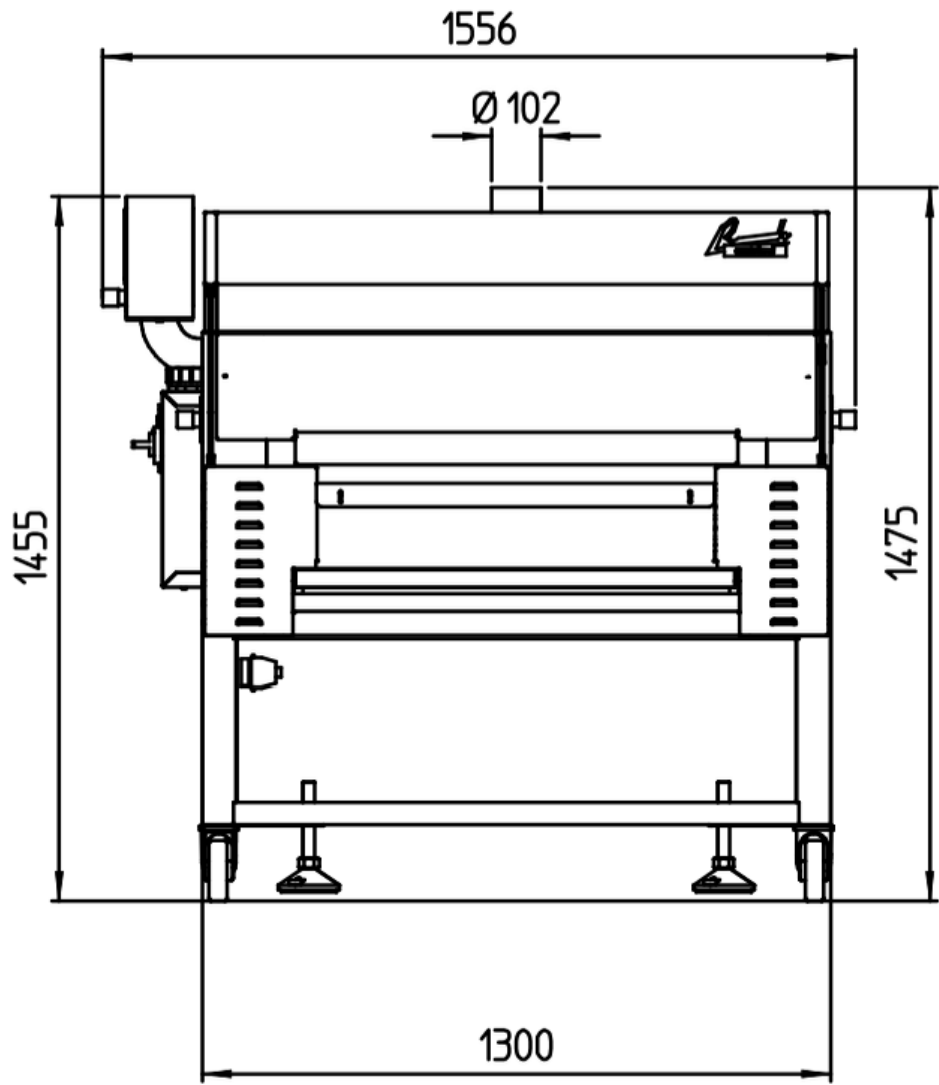
Modello model / modèle	STN62/100...D	STN62/100N...D	STN62/100NR...D
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	62x100x15		
Ingombro (cm) overall dimensions / encombrement	116x212x151		
Potenza (kW) power / puissance	15,3		

Modello model / modèle	STN62/150	STN62/150N	STN62/150NR
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	62x150x15		
Ingombro (cm) overall dimensions / encombrement	135x263x147		
Potenza (kW) power / puissance	31		



Modello model / modèle	STN82/150	STN82/150N	STN82/150NR
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel/ and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	82x150x15		
Ingombro (cm) overall dimensions / encombrement	156x263x147		
Potenza (kW) power / puissance	42		

Modello model / modèle	STN102/150	STN102/150N	STN102/150 NR
Nastro cottura baking conveyor / convoyeur de cuisson	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tondini acciaio inox stainless steel rods rouleaux en acier inox	Tapparelle acciaio inox e materiale stainless steel/ and refractory material strips lamelles acier inox et matériel matériel réfractaire
Camera di cottura (cm) cooking belt / chambre cuisson	102x150x15		
Ingombro (cm) overall dimensions / encombrement	176x263x148		
Potenza (kW) power / puissance	58		





AE01



Compact. Professional. Even in consumption.

For enthusiasts and professionals who want to bring professional performance home.



AE01 - ANTONINO



The domestic oven with a professional heart

Antonino offers the same build quality as Rinaldi professional ovens in a compact, colorful, and performing format. Ideal for those who want to bring home the performance and solidity of industrial technology

- **Compact monoblock** colored structure
- **Low consumption** (max 2kW)
- Professional **home cooking** with refractory stone up to **450°C**

Camera di cottura (cm) <i>cooking belt / chambre cuisson</i>	35x40x16
Ingombro (cm) <i>overall dimensions / encombrement</i>	45x61x57
Potenza (kW) <i>power / puissance</i>	2
Voltaggio (V) <i>Voltage</i>	230.1~+NPE/50-60Hz 115.1~+NPE/50-60Hz

Compact

SPECIFICATIONS



Compact

Refining compact.

Super in small spaces.

The essential oven for those seeking professional performance in small spaces.

Compact



Solid. Compact. Double baking mode.

For all professional refining needs.

- ▶ Monoblock structure with **double silk-screened glass**
- ▶ **Independent top/bottom control**
- ▶ **Ecological thermal insulation** with temperature up to **350°C**


Crumb**Catch**

Extractable crumb drawer for better cleaning


ThermoShell

Thermal insulation guaranteed over time by multiple layers of ecological fiber ceramic


Comfort**Light+**

Double lighting for perfect visibility during baking



Compact

**Great power,
minimal footprint.**

Compact encapsulates Rinaldi build quality in compact dimensions. Simple, robust, and intuitive, it offers high refining performance where space matters, without sacrificing power and precision.

Compact

Distinctive Features

High performance and total control for professional baking:

- ▶ Maximum temperature: **350°C**
- ▶ Internal double lighting a **ComfortLight+** for perfect visibility during baking
- ▶ Double Baking Mode: the chambers feature a refractory stone, perfect for traditional baking on brick, but also capable of adapting to pan baking, offering maximum versatility
- ▶ The independent armored resistances for top and bottom allow separate management of the upper and lower temperature in percentage of power
- ▶ Multilayer thermal insulation in ecological fiber ceramic, **TermoShell**

Technical Features

- ▶ Front structure in Scotch Brite finished stainless steel sheet
- ▶ Door with double silk-screened glass
- ▶ Double closing hinge
- ▶ Separate top/bottom control for precise temperature management
- ▶ Continuous temperature detection via thermocouple
- ▶ Electromechanical control panel
- ▶ Progressive and independent insertion from 0 to 100 for top and bottom

**ThermoShell**

**CrumbCatch**

**ComfortLight+**

Modello model / modèle	FF46/50	FF72/50
Camera di cottura (cm) cooking belt / chambre cuisson	46x50x15	72x50x15
Ingombro (cm) overall dimensions / encombrement	70x70x74	96x70x74
Potenza (kW) power / puissance	1,8+1,8 220V N/PE 16A	3+3 400V 3+N+PE 16A
Peso netto (Kg) weight / poids	70	100

SUPER ABO



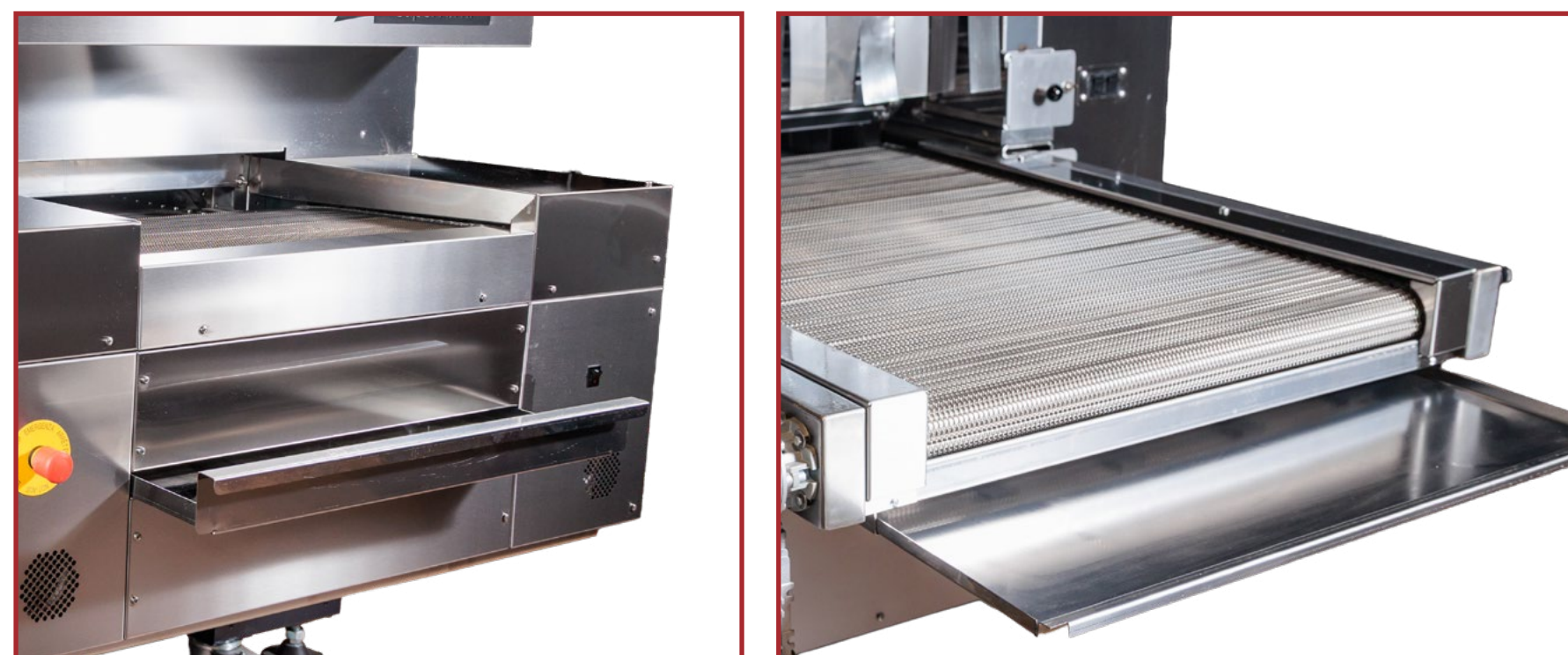


Arabic Bread Oven

The range of high-temperature tunnel ovens designed to bake up to 650° special products such as Arabic bread, pita, Carasau bread, Pistoccu, Guttiau, and many others.

Designable and customizable for specific customer needs.

- ▶ Uninterruptible power supply for automatic unloading.
- ▶ Armored electric resistances, divided into top and bottom zones, each independently adjustable.
- ▶ PLC interface with Touch Screen, with top - bottom regulation, MIN- MED -MAX selection, with Power Percentage from 0% to 100%.
- ▶ Real-time monitoring of baking parameters.
- ▶ Diagnostics and alarm management.
- ▶ Remote control and integration with supervision systems.
- ▶ Recipe programming.
- ▶ Cooled feeding belt.
- ▶ Baking belt in stainless steel slats, or refractory.
- ▶ Unloading system equipped with an extractable belt adjustable on 2 levels.
- ▶ Extractable drawers, crumb collection.



ENGINEERING

ENGINEERING

The power of custom tunnels.

Industrial solutions for high production,
custom configurations.

Behind every oven there is experience,
listening, and passion for baking.

ENGINEERING



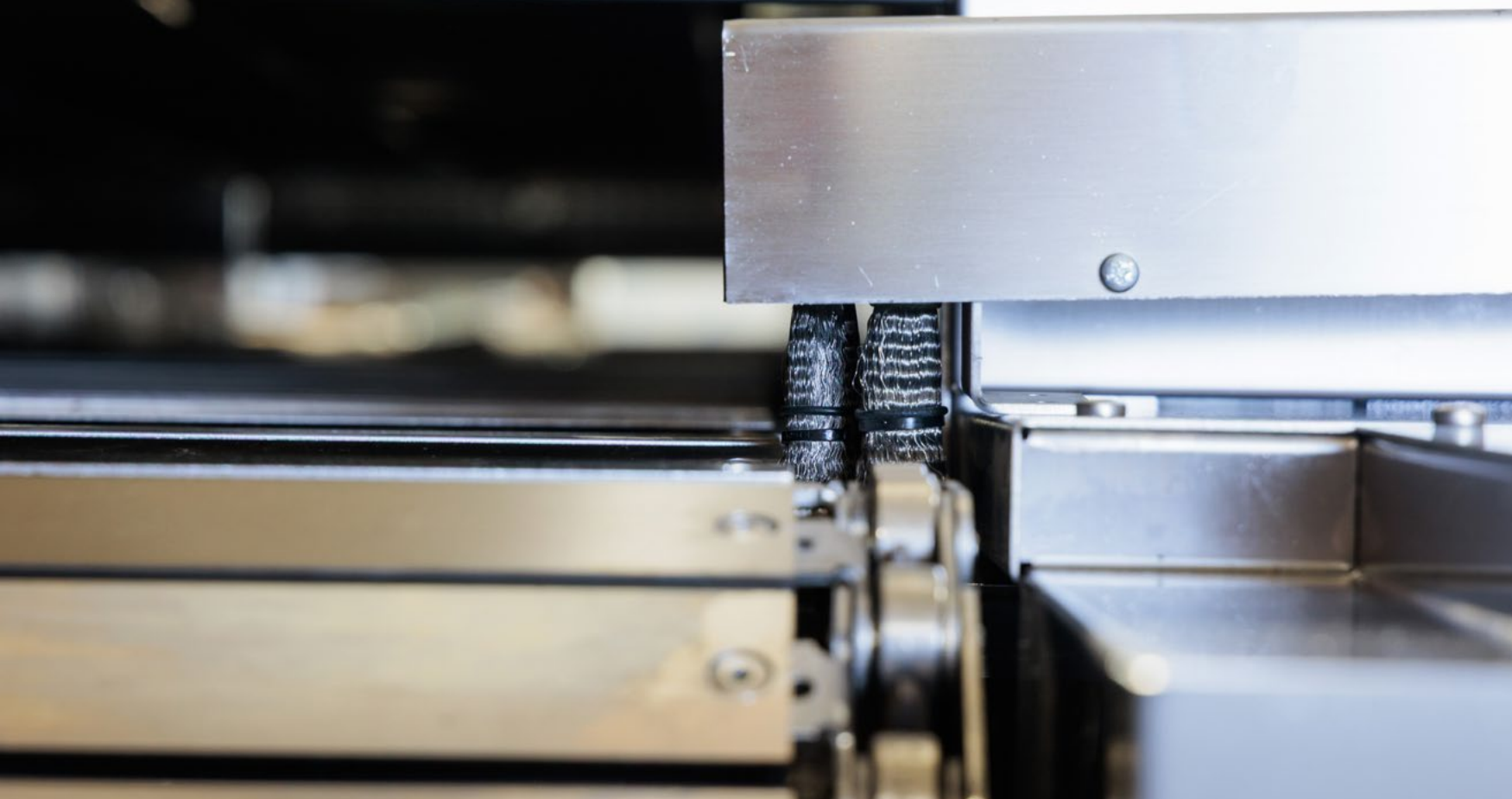
Tailor made. Automation. Industrial power.

For food industries and high-volume production lines, also non-food.

Our internal design office collaborates with the customer's R&D departments to develop the best integrated baking solutions in terms of efficiency.

Every tunnel is tested internally, both after installation and at the first machine start-up.





Customizable baking belts

- ▶ steel slats
- ▶ refractory brick slats
- ▶ serpentine stone slats



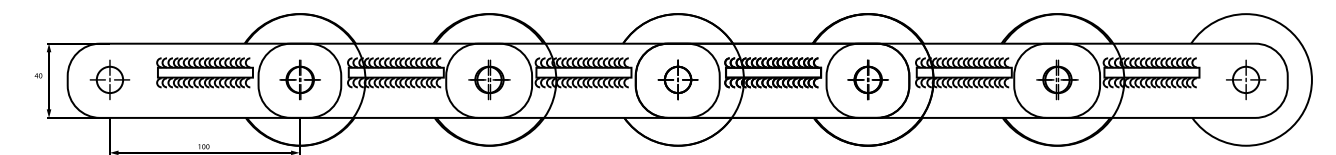
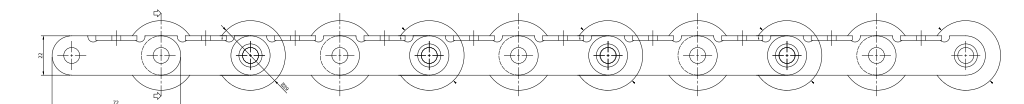
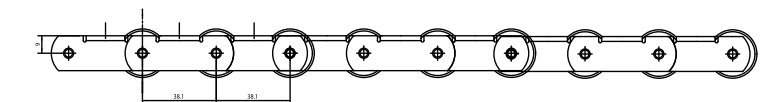
Crumb collection drawers

The drawers are fully extractable, positioned along the entire length of the oven to effectively collect crumbs, residues, and impurities that fall during baking.



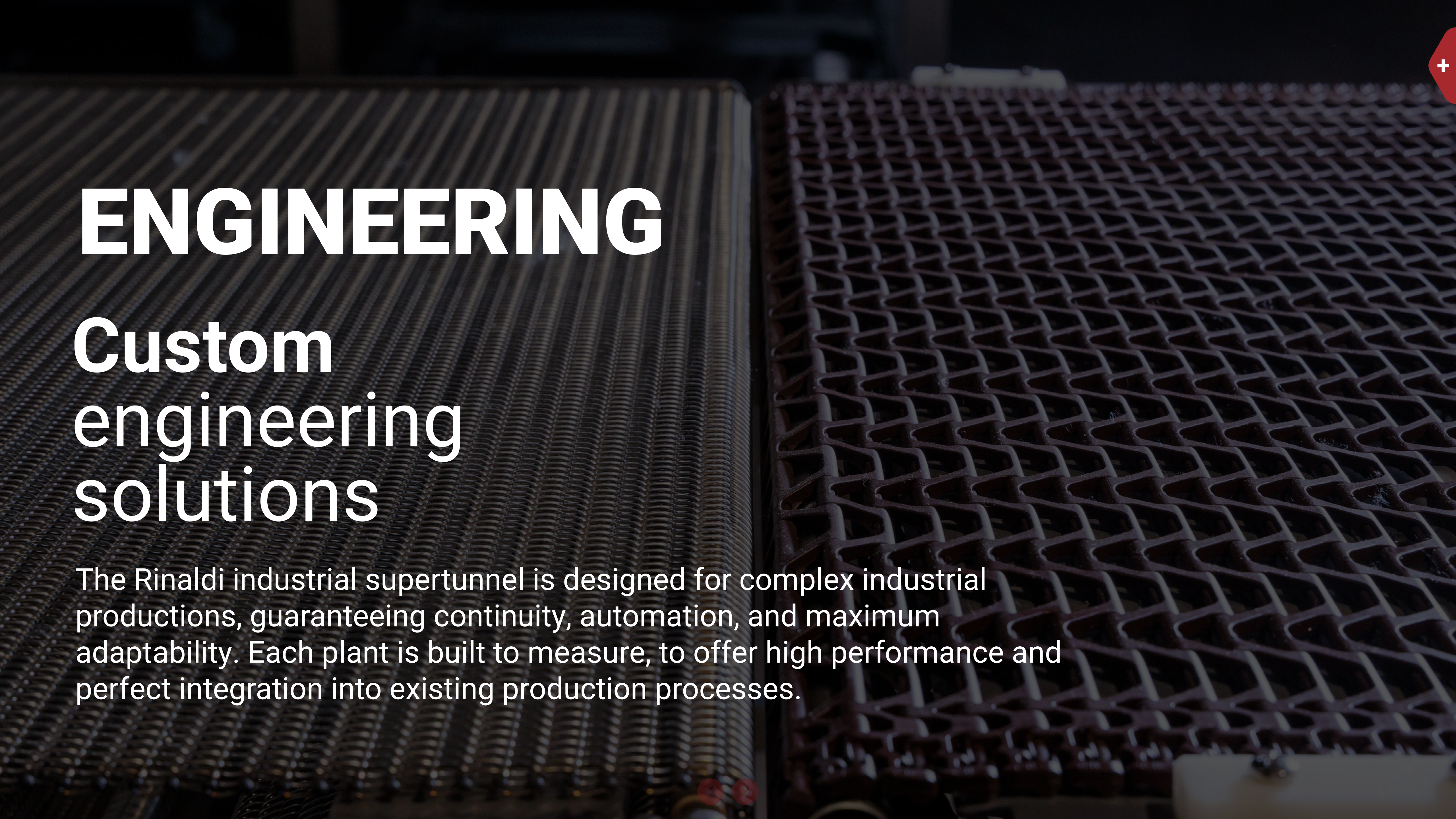
Motorized baking belt cleaning brush

- ▶ Extractable roller brush in AISI 304 steel wire, mounted on an extractable cart.
- ▶ Guarantees continuous cleaning of the baking surface.
- ▶ Increases the life of the belt and mechanical components.



Chains

The choice of conveyor chain directly affects the reliability, durability and performance of the system.



ENGINEERING

Custom engineering solutions

The Rinaldi industrial supertunnel is designed for complex industrial productions, guaranteeing continuity, automation, and maximum adaptability. Each plant is built to measure, to offer high performance and perfect integration into existing production processes.



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