

# Compact 644 4-Tray Convection Oven

MONO Equipment's 4-Tray Compact Convection Oven is perfectly tailored to suit the growing demand of the food-to-go market that have limited kitchen space but need to produce high-quality, professionally baked products with consistent results.

Each 4-tray compact convection oven feature two bi-directional fans which ensure uniform heat distribution inside the stainless steel oven chamber, whilst the double-glazed easy clean door provides superb heat retention.

Featuring a simple and intuitive LED control panel which is capable of storing up to 10 programmes and has just a handful of controls to programme the basic key values of oven temperature, bake time and steam duration.



All built-to-order Compact 4-tray convection ovens are suitable for 600mm x 400mm tray sizes and are stackable to allow extra baking resources to be added as needed without taking up additional floor space.



## Features and Benefits

- Available in 4-tray format
- Suitable for food-2-go outlets, cafes, restaurants, convenience stores, hotels and petrol stations
- Takes 400mm x 600mm tray sizes
- Provides a perfect countertop solution where space is limited
- Integrated steam system for superb bake quality
- Simple Digital Control Panel
- Stores up to 10 bake programmes
- Temperature range between 50°C to 250°C
- 72mm height between trays
- Energy saving auto shutdown feature prevents the oven from using costly energy when left on for long periods of time or overnight, by mistake
- Available with a 32amp single phase or 3-phase power supply
- 6.2kW power rating
- Two bi-directional fans for uniform heat distribution
- Removable tray supports for easy cleaning
- Overlapped and sealed, foil-fronted solid slab insulation for superb heat retention
- Internal oven light for clear visibility of the baking process
- Stainless steel construction for durability and cleanliness
- Stackable for convenience and future expandability
- Clear glass door to maximise the visibility of the baking product
- Twin-pane, vented glass reduces external door temperature
- Supplied with 4 free 400mm x 600mm trays
- Optional racked base unit available

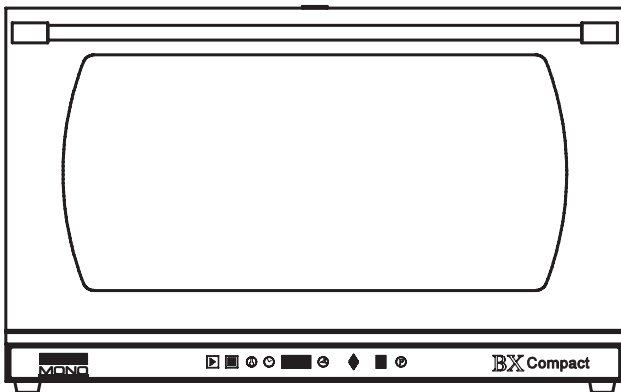
# Specifications and Dimensions

Specifications	Compact 644 4-Tray
Tray Size	600mm x 400mm
Distance between trays	72mm (2¾")
Height	500mm (19½")
Width	800mm (31½")
Depth, door closed including handle	835mm (32¾")
Depth, door fully open	1,100mm (43¼")
Weight	65kg (143 lbs)
<b>Electrics:</b>	
Power Supply	Single Phase, 230v, 50Hz, 27Amp or 3 Phase plus earth, 400v, 50Hz, 12.6Amp

Please contact MONO Equipment for USA electrical details.



**Optional Extras and Configurations**  
 Racked Base Unit for Compact 643 and Compact 644



Twin bi-directional fan system for enhanced performance

