

NEW Double-Depth Fixed Deck Oven



Perfectly suited to the larger in-store retail bakery, MONO's New Eco-Touch Double-Depth Deck Oven is ideal for businesses that require high volume production capacities.

Available in a 3-tray wide, 4-deck high and 2-tray deep format, each deck can hold up to 6 baking trays compared with just 3 trays on standard deck ovens; thereby doubling the production capacity of each deck.

Temperature sensors ensure an even heat distribution throughout the oven interior and the plentiful supply of saturated steam is generated by the oven itself; removing the need for a convectional boiler and thereby reducing energy consumption. This results in the steam being easily deposited onto the product thereby creating more volume, a better crust and even colour.

This highly versatile oven can simply be rolled into position, ready for immediate use, thanks to the locking safety castors - resulting in significant time and cost savings on installation.



Features and Benefits

- Each deck can hold up to 6 baking trays
- Increased baking capacity
- Suitable for large scale production
- Available in 3-tray wide and 4 deck high models
- Features user-friendly, colour touch-screen controller
- Perfect for tin breads, bloomers and farmhouse loaves
- Suitable for 30" x 18", 26" x 18", 600mm x 400mm and 600mm x 800mm baking trays
- Independent controls for top and bottom elements to create the perfect balance of heat
- 2-piece, heavy sole plates for evenly distributed bottom heat ideal for traditional oven-bottom bread
- All decks have a generous 8" crown
- Available with stainless steel
- Each deck separately controlled for complete flexibility
- Rapid heat recovery rate
- 240 programmes to store your most frequently used bake cycles
- Provides a gentle mellow bake each time
- Simple damper facility
- Reduces energy consumption by only heating deck required
- Patented Cumulus Steam Generating System
- Generous slabs of rock wool insulation deliver exceptional heat retention
- Energy saving Sleep Mode reduces energy consumption
- USB programmable
- Engineered in hygienic stainless steel for quick and easy cleaning
- Integrated Deck Loader available perfect for loading artisan breads directly onto oven sole
- 2-year warranty

Specifications and Dimensions

Specifications	Double-Depth Deck Oven
Width (mm)	1,973
Depth (mm)	2,138
Height 4 Decks (mm)	1,990
Internal deck height with door open (mm)	203
Internal usable area per deck	2.28m ²
Number of trays per deck - 600mm x 800mm portrait	4
Number of trays per deck - 600mm x 400mm	8
Number of trays per deck - 30" x 18"	6
Number of trays per deck - 26" x 18"	6
Electrics	
3 Phase	415V, 3 phase N plus E, 50Hz, 59KW, 83 Amps per phase per deck



The Eco-Touch Controller

