

Innovative equipment  
for traditional baking

Deck Ovens

Harmony Modular Deck



Now Available with Energy Saving Eco-Touch Control Panel

[www.monoequip.com](http://www.monoequip.com)

# The Harmony Modular Deck Oven

## Guarantees a Gentle, Mellow Bake Each and Every Time



The demand for traditionally baked, oven-bottom and artisan bread has soared in recent years due to a growing consumer interest in more authentic, wholesome breads produced in time-honoured ways using original recipes.

Today, the variety of breads on sale in most independent bakers' shops and supermarkets will include an exciting and mouth-watering assortment of cobs, bloomers and split-tin loaves in addition to a growing range of speciality loaves like Pumpkin, Rye, Olive and Coriander to name but a few.

### Invest Well and Reap the Benefits

Undoubtedly, the single most important piece of equipment vital in producing this kind of high quality loaf, where a beautiful crust and outstanding sheen is essential, is the deck oven. Investing in the correct oven, therefore, is probably one of the most important decisions to be made.

The Harmony Modular Deck Oven has been designed *by bakers for bakers*; the beautifully mellow bake making it ideally suited to producing true artisan bread, soft rolls and high-end confectionery products.

### Modular Design for True Flexibility

Each component of the Harmony Modular Deck Oven is built separately which means it can be delivered through a standard doorway and installed onsite; the perfect solution for bakeries with limited access and for those situated in basements or in upper stories. It also offers the benefit of being able to expand the number of decks at a later date if required.

### Patented Cumulus Steam Generating System

The unique, patented Cumulus Steam Generating System produces a plentiful supply of saturated steam which is actually generated by the oven itself; removing the need for a conventional boiler and thereby reducing energy consumption. In fact, the Cumulus system reduces the kW rate of each deck compared with ovens using traditional steam pods.

A clever Isotherm Recovery programme also triggers automatically to rapidly regain oven chamber temperatures for the perfectly finished crust. All decks are supplied from a single water supply via a manifold system.

# Designed *by* Bakers for Bakers



## Combining the very best of traditional baking techniques with efficient modern engineering and unparalleled bake control:

- Available in 1-tray, 2-tray, 3-tray and 4-tray width models
- Choice of control panels, Eco-Touch or Classic, to suit your needs
- Can be stacked up to 5 decks high
- Independent controls for top and bottom elements to create the perfect balance of heat
- Single-piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom bread
- Patented Cumulus Steam Generating System (Optional)
- Each deck separately controlled for complete flexibility
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Provides a gentle, mellow bake each time
- 7-day, 24-hour timer optimises baking efficiencies
- Rapid heat recovery rate
- Simple damper facility
- Illuminated bake chamber uses halogen bulbs with external access
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- All decks have a generous 8" crown
- Helps reduce energy consumption by only heating the decks needed
- Modular components – make it suitable for installation in basements or above-ground-level locations



# Colour Touch-Screen Controller with Energy Efficiency

One of the most striking aspects of the Harmony Modular Deck Oven is the superb Colour Touch-Screen Controller which is packed full of innovative programmes and energy saving features.

The touch-sensitive screen provides a colourful, user-friendly interface via an icon-driven menu system which provides the baker with a visual update of each stage of the baking process. A total of 240 bake programmes can be stored across 12 Product Categories, with each bake programme containing up to 6 distinct phases.

## Quick Access Favourites Menu

The new Favourites Menu facility provides a quick and easy means of accessing the most frequently used and most popular baking programmes without having to navigate through the main Product Category menus.

This time-saving, user-friendly feature will undoubtedly become the baker's own personal favourite; it appears on the main home page for immediate access and is easily updated with new program favourites at the touch of the screen.

## Clear Voice Prompt

The Harmony Modular Deck oven also features a new Voice Prompt facility which provides clear verbal instructions, in addition to the standard visual display, for a number of key oven functions and programme alerts e.g. 'Open Door', 'Heating' and 'Bake Over'. The clear voice instructions leave no ambiguity as to what actions are required at each stage of the baking process.

The volume level of the Voice Prompt can be easily customised to suit individual preferences via the Settings Menu. Alternatively, if the Voice Prompt is not required a series of alert tones can be selected and customised instead.

## 7-day Timer for Bakery Planning

The new 7-Day Timer provides the facility to pre-programme the Harmony Modular Deck Oven to reach the desired optimum pre-bake temperature at a specific time for each day. This time-saving feature means the ovens are immediately productive right from the start of the shift.

In total 4 separate events can be programmed per day to provide further flexibility and additional control if required.



## Improved Diagnostics Tool

The Colour Touch Screen Controller also incorporates a dynamic Diagnostics programme which constantly monitors the oven's performance and provides a clear visual status of the oven's major components and functions.

It also features an instant test facility to evaluate the ambient and thermocouple temperatures, the damper, the heater and the lights etc. The Advanced Diagnostic tool also provides a live visual reading of the oven's current status to deliver a real-time diagnostics feedback.

## Help Function

A Help? function appears at the top of each screen for detailed instructions on how to use.



## Energy Saving Features

The Harmony Modular Deck ovens also incorporate an array of new innovative features which take consistent quality baking to another level. Each new function and enhancement has been approached with energy efficiency firmly in mind.



### Energy Saving Sleep Mode

The Sleep Mode Function, can significantly reduce energy consumption when initiated.

Essentially, the Sleep Mode directs the oven to revert to a user-definable, pre-set temperature after a given period in an idle state. After extensive research, the optimum temperature found for the oven to enter 'sleep mode', is 50°C lower than the bake temperature.

The 'sleep' state reduces energy consumption dramatically between bakes but also maintains the oven at the most favourable core temperature to enable it to return to full baking heat as quickly as possible.



### USB Programmable

The Harmony Modular Deck ovens include a USB facility which will help reduce the carbon footprint of many companies who have large networks of stores or those with outlets across multiple sites.

The USB facility removes the need for engineers to travel from site to site uploading new programmes and software etc. MONO Equipment's USB stick communicates with the deck ovens to provide a quick and easy method for the uploading and downloading of recipes, wallpapers, skin packs, sounds, tones, logos and software with minimum impact on the environment.

Each oven is supplied with a complimentary MONO Memory Stick which has been pre-programmed to communicate with the new Colour Touch-Screen Controller.



### Efficient Halogen Lighting

The oven chamber of the eco-touch Deck oven is beautifully lit by energy efficient halogen bulbs. Using just 20 watts each of electrical power, the new halogen bulbs are more energy efficient compared with conventional bulbs.

Not only do the economical halogen bulbs use significantly less power of their traditional counterparts, but their life expectancy is substantially greater.



### Auto Shutdown

All Harmony Modular Deck Ovens have an in-built Auto Shutdown feature to prevent the ovens from using costly energy when left on for long periods of time, or overnight, by mistake.

The Auto Shutdown facility only needs to be activated once to remain in Auto Shutdown mode. As soon as the oven is switched on, an 8 hour countdown will commence, and if the oven is not in bake cycle, and there has been no activity when the countdown reaches zero, the oven will automatically switch itself off. At this stage there is also an option to extend the countdown by 1 hour increments.





# Simple Steps to Create the Perfect Harmony Modular Deck Oven for Your Business:

The Harmony Modular Deck Oven comprises a number of components which combine to create the perfect, tailor-made baking solution for your specific business needs:

## 1 Oven Width?

The Harmony Modular Deck Oven is available in 3 different widths offering the ability to match productivity levels within the space constraints of the bakery. Simply select the size that best suits the bakery's needs.

There are single tray, 2-tray, 3-tray and 4-tray wide models available.

## 2 Number of Decks?

Once the width of the deck has been selected the next decision to be made is how many decks are required to produce the desired volume of product.

The modular nature of the Harmony Modular Deck Oven means that additional decks can be added to an existing oven setup as the business grows and productivity demand increases; up to a maximum of 5 decks high.

## 3 Steam?

Each deck unit can be supplied either with or without an integrated steam system; this means that a multi-deck oven has the flexibility to include a combination of steamed and non-steamed decks.

## 4 Controller?

Each deck carries its own independently controlled Eco-Touch or Classic Controller which features all the functions you would expect on a deck oven of this quality.



### The Eco-Touch Controller

Featuring an array of innovative programmes and energy saving features.



### The Classic Controller

The Classic Controller is a simple, modern LED interface which can store up to 9 of the most commonly used bake programs for quick and easy repeat access.



## 5 Oven Doors?

The standard stainless steel door supplied with the Harmony Modular Deck Oven features a viewing window, containing low energy loss, heat reflective glass, which provides high visibility of the baking bread for both the baker and the end customer.

There is also an option to have the doors supplied without the viewing window, in solid stainless steel.

## 6 Extraction Canopy?

Depending on the ceiling height, you may also wish to add a purpose-built extraction canopy to the Harmony Modular Deck Oven. There are two options available, one with an integrated extractor fan and one without (Canopy not shown).

## 7 Base Unit?

Finally, the addition of a base unit will bring deck ovens with a small number of decks up to a comfortable working height. The wheeled bases also provide all the ovens in the range with a surprisingly light and easy means of moving the oven for cleaning or repositioning.

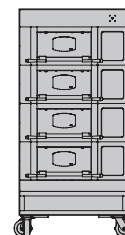
Depending on the number of deck combinations, if there is sufficient space in the base unit, there is also the option to have it racked-out to hold baking trays.

Now that the most important elements of the oven have been decided, MONO Equipment will add a highly insulated top and bottom finishing section to give the oven even greater heat retention qualities.

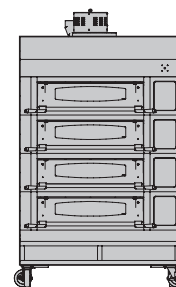
The Harmony Modular Deck Oven is now ready to be delivered ready-assembled, or in its components parts if access is an issue, to be installed by our team of experienced installation engineers.

# Technical Specifications

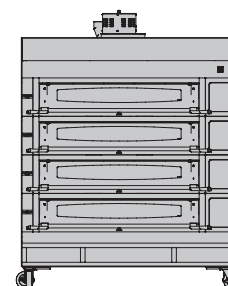
Specifications	1-Tray Wide	2-Trays Wide	3-Trays Wide
Width	940mm (37")	1416mm (55 3/4")	1890mm (74 1/2")
Depth	1300mm (51 1/4")	1300mm (51 1/4")	1300mm (51 1/4")
Height - 2 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 3 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 4 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 5 decks (including base & top finishing section)	2135mm (84")	2135mm (84")	2135mm (84")
Internal deck height with door open	192mm (7 1/2")	192mm (7 1/2")	192mm (7 1/2")
Internal usable area per deck	0.39m <sup>2</sup> (4 1/4 ft <sup>2</sup> )	0.77m <sup>2</sup> (8 1/4 ft <sup>2</sup> )	1.16m <sup>2</sup> (12 1/2 ft <sup>2</sup> )
Number of trays per deck (600mm x 800mm) portrait	-	1	2
Number of trays per deck (600mm x 400mm) portrait	1	2	3
Number of trays per deck (18" x 30") portrait	1	2	3
Number of trays per deck (18" x 26") portrait	1	2	3
Number of trays per deck (600mm x 400mm) landscape	1	2	4
Number of Programmes (Classic)	9	9	9
Number of Programmes (Eco-Touch)	240	240	240
Robust stainless steel construction	■	■	■
Heavy-duty insulation slabs	■	■	■
Damper	■	■	■
Patented Cumulus Steam Generating System (optional)	■	■	■
Pre-steam function	■	■	■
Internal light system	■	■	■
7-day, 24 hour timer	■	■	■
8-hour countdown timer	■	■	■
Programmable top and bottom heat per deck	■	■	■
Classic or Eco-Touch Controller (option)	■	■	■
Glazed or solid stainless steel doors (option)	■ <sup>1</sup>	■ <sup>1</sup>	■ <sup>1</sup>
Programmable sleep mode facility	■	■	■
Single point electrical connection box	■	■	■
Drainage required	□	□	□
Auto Shutdown (Eco-Touch)	■	■	■
Favourites Menu (Eco-Touch)	■	■	■
Voice Alert (Eco-Touch)	■	■	■
USB Programmable (Eco-Touch)	■	■	■
<b>Optional Extras:</b>			
Canopy with extractor fan	□	□	□
Canopy without extractor fan	□	□	□
Racked-out base for 1-3 deck options	□	□	□
Water softening unit	□	□	□
<b>Electrics - UK:</b> Single point electrical connection box (UK & standard) - ETL Certified			
3 Phase	400V, 3 phase N plus E 50Hz (230V elements) - 3kW, 5 Amps per phase per deck	400V, 3 phase N plus E 50Hz (230V elements) - 6kW, 9 Amps per phase per deck	400V, 3 phase N plus E 50Hz (230V elements) - 9kW, 14 Amps per phase per deck
Total current per phase - 1 deck (Amps)	5 (fused at 5)	9 (fused at 10)	14 (fused at 20)
Total current per phase - 2 deck (Amps)	10 (fused at 10)	18 (fused at 20)	28 (fused at 32)
Total current per phase - 3 deck (Amps)	15 (fused at 15)	27 (fused at 32)	42 (fused at 50)
Total current per phase - 4 deck (Amps)	20 (fused at 20)	36 (fused at 40)	56 (fused at 63)
Total current per phase - 5 deck (Amps)	25 (fused at 25)	45 (fused at 50)	70 (fused at 80)
Single Phase	230V, 1 phase N plus E 50Hz (230V elements) - 3kW, 13 Amps per deck	230V, 1 phase N plus E 50Hz (230V elements) - 6kW, 27 Amps per deck	230V, 1 phase N plus E 50Hz (230V elements) - 9kW, 40 Amps per deck
<b>Electrics - USA:</b> Separate supply cords for each deck (USA)			
3 Phase 220 Volt	220V, 3 wire plus ground, 60Hz - 3kW, 9 Amps per phase per deck	220V, 3 wire plus ground, 60Hz - 5.9kW, 18 Amps per phase per deck	220V, 3 wire plus ground, 60Hz - 8.85kW, 24 Amps per phase per deck
3 Phase 208 Volt	208V, 3 wire plus ground, 60Hz - 2.7kW, 8.7 Amps per phase per deck	208V, 3 wire plus ground, 60Hz - 5.31kW, 17 Amps per phase per deck	208V, 3 wire plus ground, 60Hz - 7.9kW, 22 Amps per phase per deck
3 Phase 480 Volt	480V, 3 wire plus ground, 60Hz, 4.9kW, 7 Amps per phase per deck	480V, 3 wire plus ground, 60Hz, 5.86kW, 8.2 Amps per phase per deck	480V, 3 wire plus ground, 60Hz, 8.78kW, 12.4 Amps per phase per deck
Canopy fan supply - 208-220 Volt, 2 wire plus ground, 60Hz, fused at 6 Amps			



1-tray wide



2-trays wide



3-trays wide

■ Available □ Optional Extra  
□ Not Required

## Water

All ovens with steam require a 1/2" BSP/ NPT hot or cold water supply at a pressure of 2-3 bar (29-44 psi), located approximately 250mm (9 3/4") from the right corner and 100mm (4") from the top of the stand when facing the front of the oven. Only one water supply is required per oven. A manifold, fitted with a non-return check-valve, supplies all decks from one central connection point.

It is recommended that the water supply conforms to the following specifications:

Hardness: 2-4 grains per gallon

PH range: 7.0 to 8.0

Chloride concentration: 0-30 ppm

## Notes:

■<sup>1</sup> Chamber lights not provided with solid stainless steel door option.

It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations. Please check with your local water authority.

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specifications without prior notice.

Imperial measurements are indicative only and have been converted to the nearest 1/4". Please use the metric version for accuracy.

Please contact MONO Equipment for oven weights.

MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment's Harmony Modular Deck Oven is the preferred choice of many of the world's leading independent, artisan and supermarket in-store bakeries who are passionate about their craft and uncompromising in their demand for quality, reliability and value for money.

The Harmony Modular Deck Oven is one of the most versatile deck ovens on the market today. Its modular design makes it ideally suited for installation in bakeries with limited access or those located in upper stories or basements.

Available with the energy saving eco-touch control panel, the Harmony Eco-Touch Modular Deck Oven combines an array of cutting-edge, energy saving features and new improved baking programmes which elevates it above the crowd.

MONO Equipment also supplies a comprehensive range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



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