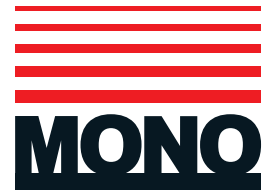




Integrated Deck Loader



Innovative equipment
for traditional baking

MONO Equipment's Integrated Deck Loader has been designed to remove the strain out of manually loading each oven deck with a wide range of artisan breads and rolls and is the perfect partner for our Harmony Modular Deck Oven.

The dough pieces are simply placed onto the non-stick belt and quickly and easily placed onto the sole of the oven thereby reducing manual handling of the dough, which alleviates undue stress on the final product - perfect for traditional oven-bottom bread.

Each Deck Loader features an advanced counterweight system to quickly and effortlessly raise and lower the mechanism.



Features and Benefits

- Suitable for 3-pan wide 4 deck high Harmony Deck Ovens
- Ergonomically designed handle
- Simplifies the loading of artisan breads
- Precision-balanced counterweight lifting system
- Loads products directly onto oven sole
- Locking mechanism ensures operation at each deck
- Eliminates need for hand peels and manual setters
- Oven hood height resting position
- Increases productivity
- One person operation
- Reduces heat loss on loading
- Removes risks of burns on loading
- Manufactured in stainless steel and aluminium

Specifications and Dimensions

Specifications	Integrated Deck Loader
Integrated deck loader height	98½"
Integrated deck loader width	84"
Integrated deck loader depth	82"
Overall height - including oven	106"
Overall width - including oven	84"
Overall depth - including oven	117"

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

