

The Ultimate Artisan Bakery Deck Oven

Bakes up to 24 Trays at a Time...









MONO designed its first Deck Oven almost 30 years ago and has been improving, refining and re-inventing the range ever since.

The latest edition to our professional bakery deck oven range is the **NEW** Double-Depth Deck Oven which has been specially designed for large scale artisan bakery production. Available in a 3-tray wide, 4-deck high format, each deck can hold up to 6 trays meaning a total of 24 trays of product can be baked in a single bake - the perfect solution for artisan bakeries which need large baking capacities.

Temperature sensors and heavy sole plates ensure an even heat distribution throughout the oven and the plentiful supply of saturated steam is generated by the oven itself, removing the need for an external steam pod.

As you would expect from a company with MONO Equipment's pedigree the **NEW** Double-Depth Deck Oven incorporates the

very latest energy-saving technology coupled with a highlyintuitive icon-driven, full colour touch-screen controller which ensures the perfect mellow bake each and every time.

In addition, MONO's Integrated Deck Loader is the perfect partner for our **NEW** Double-Depth Deck Oven as it is designed to load products directly onto the oven sole thereby reducing manual handling of the dough, alleviating undue stress on the final product.

If MONO's Double-depth Deck Oven is too large for your needs why not check out our Harmony Modular Deck oven range which can be configured from 1-tray wide to 4-trays wide and 1-deck high to 5-decks high.

Whatever you decide, you can be confident that buying a MONO professional bakery deck oven will be one of the best investment decisions you will make for your bakery.













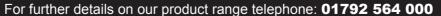












Email: sales@monoequip.com Website: www.monoequip.com





