

The Baker's Choice for Over 25 Years



- Available in 1-4 tray width models
- Can be stacked up to 5 decks high
- Made in Britain
- Single-piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom bread
- Independent controls for top and bottom elements to create the perfect balance of heat
- Each deck separately controlled for complete flexibility
- All decks have a generous 8" crown
- Modular components make it suitable for installation in basements or above-ground-level locations

MONO Equipment is renowned for designing and manufacturing specialist bakery equipment and has been doing so for over 70 years. Our ovens have an enviable reputation amongst independent bakers, foodservice outlets and large supermarket chains for the quality, consistency and reliability of their bake.

It's widely accepted that MONO's Harmony Deck Ovens are perfect for baking an exquisite range of artisan breads, viennoiserie and patisserie where a beautiful crust and outstanding sheen is essential, but did you know that its modular design makes it ideally suited for installation in bakeries with limited access or those located in upper stories or basements.



For further details on our product range:

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