

# Baking to Perfection



MONO Equipment's energy-efficient Deck and Rack Ovens both incorporate the very latest energy-saving technology coupled with a highly-intuitive, icon-driven full colour touch screen controller which ensures the perfect bake each and every time.

Our **DX Harmony Modular Deck Oven** has been designed to bake an exquisite range of artisan breads, viennoiserie and patisserie to perfection thanks to the single piece heavy sole plate for even heat distribution. Each deck is separately controlled for complete flexibility meaning you only have to heat the decks you are using.

MONO Equipment's **MX Eco-Touch Rack Oven** is the preferred choice of many of the world's leading independent, artisan and supermarket in-store bakeries who all demand quality, reliability and value for money. Our **MX Rack Oven** is available in either electric or gas and features a ceiling-suspended rack which rotates inside the baking chamber allowing steam to be easily deposited onto the product to create more volume, a better crust and even colour.



Come  
and see our  
complete oven  
range on our  
**Stand S251**  
at  
**Foodex**



For further details on our product range:

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