

# NEW Static Rack Oven

All the Benefits of a Rack Oven with a Smaller Footprint



MONO Equipment's **NEW** Static Rack oven is the perfect solution when a traditional 10-tray convection oven just doesn't have the required baking capacity to meet production demands. By eliminating the need for the rotary function, valuable space has been saved which means up to 18 trays of products can still be baked to perfection, but in a much smaller footprint. In fact, the **NEW** Static Rack oven uses a similar amount of floorspace as many 10-tray convection ovens on the market.

The **NEW** Static Rack oven is the ideal oven for baking large volumes of both part-baked and lighter scratch products. The combination of the specially designed heating elements and triple fans ensures an even heat distribution throughout the baking chamber, resulting in a consistent bake each and every time. Also, the integrated steam generating system produces copious amounts of high-quality steam to create that perfect shiny crust on breads and rolls.

The Static Rack oven features MONO's **NEW** Eco Connect control panel which delivers a full-colour, highly-intuitive touch-screen interface for the user which offers many energy-saving benefits like Auto Shutdown, 7-Day timer and Sleep Mode. In total, the controller can store up to 240 individual bake programmes, each of which can be split in to 6 bake phases for complete control of the baking process.

This compact Static Rack oven will make a highly versatile and valuable addition to any bakery.



## 7 Key Features

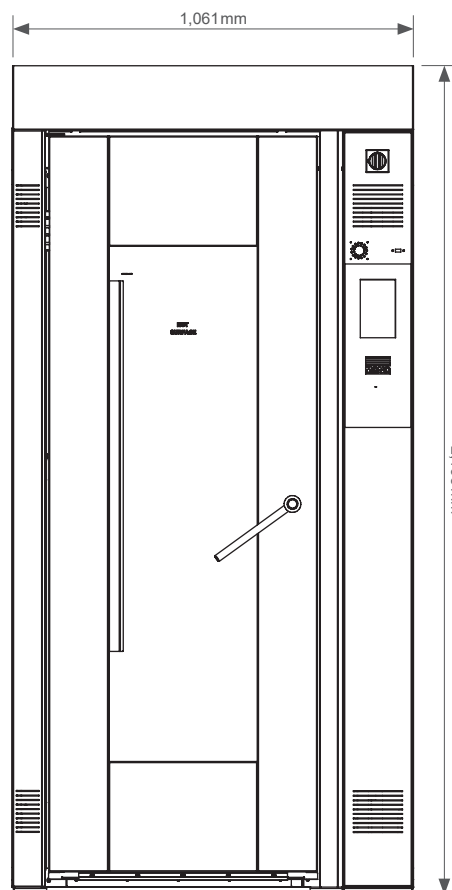
- Compact size for smaller bakeries
- Intuitive, touch- screen Eco Connect controller
- Integrated steam system
- 6-Phase baking options
- Automatic damper facility
- LED door-mounted lighting
- Available in right-hand or left-hand configuration

## 7 Key Benefits

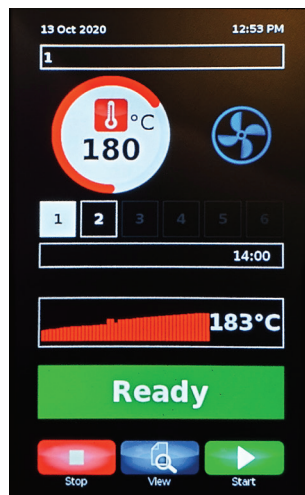
- Provides fantastic baking capacity in a footprint not much bigger than a 10-tray Convection oven
- Accommodates any 600 x 400cm, 30" x 18" or 26" x 18" heat proof rack
- Rapid heat recovery rate for continuous baking
- Includes many energy-saving features like Auto Shutdown and Sleep Mode
- Full-Load or Half-Load options
- No drainage required
- Stores up to 240 programmes for instant recall

# Specifications and Dimensions

Specifications	Electric
Height (mm)	2,195 (86.5")
Height inside (mm)	1,900 (75")
Width (mm)	1,061 (42")
Depth - not including handle or access ramp (mm)	1,150 (45.25")
Depth - including handle and access ramp (mm)	1,299 (51.25")
Depth - door open (mm)	1,800 (71")
Footprint area (m²)	1.15 (12.37 sq.ft)
Tray Size (mm)	600 x 400 and 30" x 18" and 26" x 18"
Steamer system	High mass water injection solenoid operated supply
Max trolley size (mm)	560 (22") - Width 760 (30") - Depth (including bar)
<b>Water pressure</b>	
Minimum	2.0 bar (29psig)
Maximum	5.5 bar (80psig)
Damper	Solenoid operated trapdoor type. Automatic.
Noise Level	Less than 85db
<b>Power- UK</b>	
Total Power (kW)	28
Heating (kW)	27
3 Phase	415V, 3 phase N Plus E, 50Hz, 39 Amps per phase



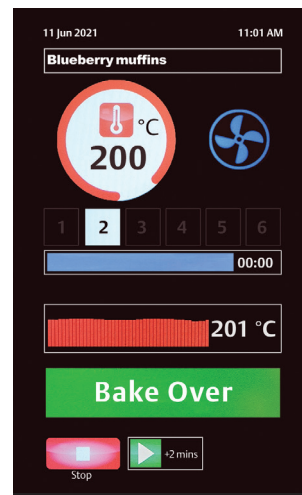
High definition touch-screen controller.



When the oven is at the desired temperature the ready screen will be displayed.



Able to store up to 240 unique baking programmes.



Option to have pictorial or numerical programme screens.



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