

04 Innovation



MONO takes deck ovens to new heights

MONO's new Fan-Assisted Double Depth Deck Oven takes convection into the commercial baking arena, bringing major savings in time and energy. Jim Banks talks to **Simon Moon** and **Roy Kitley** about its development

Time is money, especially when energy prices are soaring.

Foodservice equipment manufacturers have worked hard to improve energy efficiency in recent years, but coupling more efficient heating processes with shorter bake times is a win-win when it comes to lowering costs and improving results.

This is exactly what MONO has achieved with its latest innovation, the new Fan-Assisted Double-Depth Deck Oven. As one of the leading designers and manufacturers of bakery equipment in the UK, MONO has a long history in the development of rack, convection and deck ovens. Its latest innovation combines two areas of expertise to deliver efficiencies beyond any expectations.

"It is an idea that our development team came up with a few years ago," says Simon Moon, MONO Equipment's UK sales director.

"We wondered what the benefits would be if we added convection technology to a traditional deck oven to make it bake faster. The prototype delivered shorter bake times, which is a real advantage, and then we did some energy testing and that really caught our imagination," says Moon.

The new oven features two perfectly balanced fans that circulate hot air evenly around the products during the bake cycle. The result is shorter warm up and bake times, and a huge overall improvement in energy efficiency.

Independent testing showed that the oven typically warms up 40% faster than a traditional deck oven, and bake times can be up to 25% shorter. The result is potential energy savings of up to 50%.

"An average bloomer bakes in 22 minutes rather than 35 minutes," says Roy Kitley, senior marketing manager at MONO Equipment.

"We expected it to do as well, but not to exceed competitors in terms of quality, but blind taste-tests showed that products baked in our fan-assisted deck oven were consistently marked higher for aroma, flavor and texture."



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Roy Kitley

Significant energy efficiencies

The new model is the result of a two-year collaboration between MONO and one of the UK's leading supermarket chains. The goal was to deliver significant energy efficiencies, cut baking times and improve overall bake quality and, therefore, yield.

"We took our concept to a number of our major retail customers and one in particular saw the potential and wanted to work with us," says Moon. "We have the technical

expertise, and they could help with bake quality and experience in their bakeries. For instance, they did not want to turn trays around in the oven during the bake cycle."

This collaboration led to many new features being incorporated into the design. For example, the open steam generator is far easier to maintain, and a higher bottom deck and a lower top deck loading height greatly improves operator handling.

With its touchscreen interface and pre-programmed settings that make it easy even for a novice to use, the oven is ideally suited to MONO's large retail customers.

At the same time, however, operators can customize all settings, so artisan bakers can create their perfect, bespoke products.

"We have done a full year in the supermarket environment and now we are ready to offer it to the bakery world, whether they are a large retailer or a small artisan baker," says Moon.

"It fits in every bakery in the country, so who wouldn't want it?" ■

BRAND WATCH



1947

MONO Equipment was founded 75 years ago in UK

300+

MONO has more than 300 products in its standard range

MONO is the UK's leading designer and manufacturer of bakery equipment
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