

# NEW Eco Connect+ Static Rack Oven

All the Benefits of a Rack Oven with a Smaller Footprint



Innovative equipment  
for traditional baking

MONO Equipment's **NEW** Eco Connect+ 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** Eco Connect+ Static Rack Oven uses a similar amount of floorspace as many 10-tray convection ovens on the market.

The **NEW** Eco Connect+ 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, Sleep Mode and Variable Fan Speed. 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.



## 8 Key Features

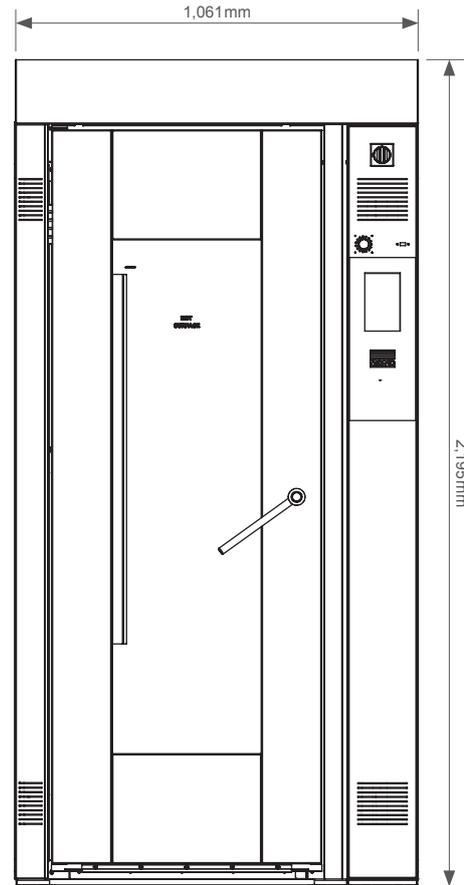
- Variable Fan Speed
- Compact size for smaller bakeries
- Intuitive, touch- screen Eco Connect controller
- Integrated steam system
- 6-Phase baking options
- Automatic damper facility
- LED door-mounted lighting
- Available in right-hand or left-hand configuration

## 8 Key Benefits

- Variable fan speed ideal for delicate products
- 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

Eco Connect+ Static Rack Oven	
Specifications	Electric
Controller	Eco Connect+
Variable Fan Speed	Yes
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 (m <sup>2</sup> )	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
Maximum Steam	1.8 Litres in 20 seconds
Max trolley size (mm)	534mm (21") - Width 785mm (31") - Depth (including bar and tray overhang)
<b>Water pressure</b>	
Minimum	2.0 bar (29psig)
Maximum	5.5 bar (80psig)
Connection	¾" BSP
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.



Recipe programme showing Fan Speed Setting



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