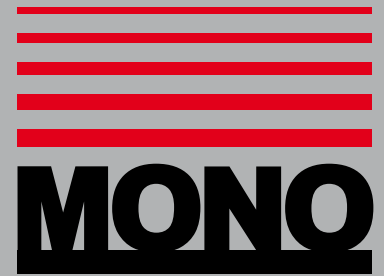


NEW Integrated Deck Loader

Simplifies the **loading** of multi-deck ovens effortlessly and efficiently



Innovative equipment
for traditional baking

MONO's **NEW** Integrated Deck Loader has been designed to remove the strain out of having to manually load each oven deck with a wide range of artisan breads and rolls and is the perfect partner for our DX Harmony Modular Deck Oven.

Requiring just one person to operate, the Deck Loader is perfect for artisan bakers as it is designed to load products directly onto the oven sole thereby reducing manual handling of the dough, which alleviates undue stress on the final product.

The dough pieces are simply placed onto the non-stick belt and quickly and easily deposited onto the sole of the oven helping to ensure even heat distribution - perfect for traditional oven-bottom bread.

Loading your oven can be hot, dangerous work that can cause serious injury if done without careful attention. Our **NEW** loader removes the risk of burning yourself on hot oven components and allows you to safely place the products onto the oven sole.



Key Features:

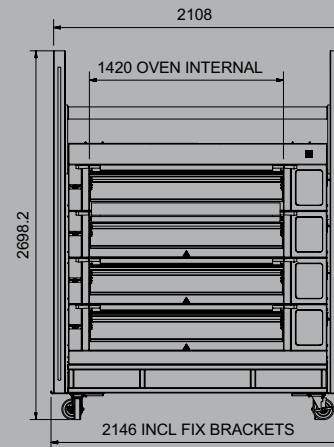
- Suitable for 3-tray wide 4 decks high MONO DX Harmony Modular Deck Ovens
- Ergonomically designed handle to effortlessly raise and lower between decks
- Simplifies the loading of artisan breads, sourdoughs, baguettes and rolls
- Precision-balanced counterweight lifting system provides smooth operation
- Designed to load products directly onto the oven sole
- Locking mechanism ensures operation at each deck height
- Eliminates the need for hand peels and manual setters
- Quick and easy one person operation
- Saves energy by reducing heat loss during door-open times on loading
- Resting position at hood height to keep the loader safely out of the way
- Engineered in stainless steel and aluminium



Using the **NEW** Integrated Deck Loader increases productivity, saves time between bakes and reduces energy from heat loss during door-open times on loading.

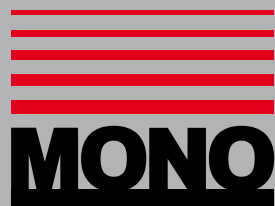
The **NEW** Deck Loader features an advanced counterweight system to quickly and effortlessly raise and lower the mechanism smoothly, while the locking handles places the loader in the correct position for precision loading of each deck. The resting position, located at the top of the oven, ensures the loader is kept safely out of the way when not in use and also makes use of valuable floor space.

Each built-to-order MONO Deck Loader is manufactured in stainless steel and aluminium, guaranteeing them to be durable, hygienic and easy to clean.



| Technical Specifications | |
|--|-------|
| Setter Depth (mm) | 2,094 |
| Setter Width (mm) | 2,146 |
| Setter Height (mm) | 2,508 |
| Oven Depth (mm) | 1,321 |
| Internal Oven Width (mm) | 1,420 |
| Overall Depth (mm) | 2,978 |
| Overall Width - including base brackets (mm) | 2,146 |
| Overall Height - including castors (mm) | 2,698 |

Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.

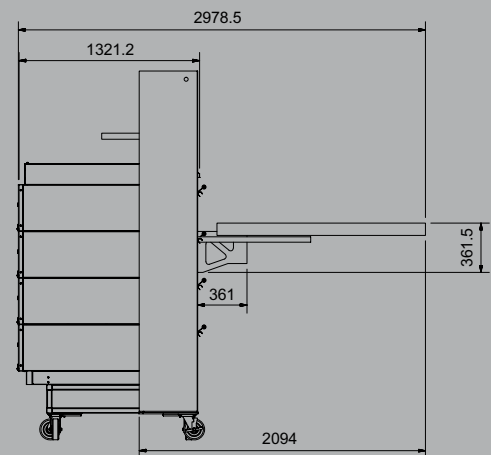


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