## Atmos Deck Oven Base Prover



MONO Equipment's NEW Atmos Deck Prover has been designed to prove a wide range of artisan breads and rolls and is the perfect partner to our DX Harmony Modular Deck Oven,

Available in a number of size formats, they are designed to fit below a DX Harmony Deck Oven and are suitable for MONO's 2-tray and 3-tray wide deck ovens.

Each DX Deck Oven Base Prover is suitable for a number of tray sizes and can hold up to 18 trays - model dependent and feature stainless steel doors. The mains water supply connection removes the need of having to manually fill the Prover with water and creates the perfect humid environment to prove a variety of doughs.



## **Features and Benefits**

- Suitable for a variety of tray sizes
- Available in1-tray, 2-tray and 3-tray wide formats
- Designed to fit below a DX Harmony Deck Oven up to 3-decks high
- Features steam on/off button for dry and wet heat
- Available with stainless steel doors
- Can hold between 4 to 18 trays (model dependent)
- Engineered in hygienic stainless steel for quick and easy cleaning
- Creates the perfect humid environment to prove doughs

- Connected to mains water supply so no need for manual filling
- Automatically fills with correct amount of water
- Manual temperature controls
- Locking safety castors for effortless positioning and genuine stability
- Single phase electrical supply
- Supplied with ¾" flexible hose
- 2-year warranty

## **Specifications and Dimensions**

Specifications	1-Tray Wide, 2-decks High	1-Tray Wide, 3-Decks High	2-Tray Wide, 2-Decks High	2-Trays Wide, 3-Decks High	3-Trays Wide, 2-Decks High	3-Trays Wide, 3-Decks High
Number of Trays	6	4	12	8	18	12
Height (mm)	1,158	823	1,158	823	1,158	823
Width (mm)	953	953	1,416	1,416	1,890	1,890
Depth (mm)	1,302	1,302	1,302	1,302	1,302	1,302
Electrics						
Power Supply	Single Phase, 240v, 50Hz, 2kw, 9amps					
Water						
Water supply	Supplied with 1 metre long flexible hose with ¾" B.S.P female connectors on both ends					





