

NEW Harmony Modular 4-Pan Wide Deck Oven



for traditional baking

MONO Equipment's **NEW** 4-pan wide Harmony Deck Oven is ideal for large artisan bakeries and in-store retail bakeries that are looking to increase their production capacities.

Each deck can hold up to 4 baking pans and feature heavy sole plates which are perfect for baking an exquisite range of artisan and oven bottom breads and viennoiserie where a beautiful crust and outstanding sheen is essential.

Its modular design makes it ideally suited for installation in bakeries with limited access or those located in upper stories or basements, as each dismantled deck fits through a standard doorway to be built on site.

Available with an innovative Eco-Touch or the simplified Classic controller the Deck Oven can be stacked up to 5 decks high.



Features and Benefits

- Available in 4-pan width models
- Each deck can hold up to 4 baking pans
- Can be stacked up to 5 decks high
- Independent controls for top and bottom elements
- 2-piece, heavy sole plates for evenly distributed bottom heat
- Patented Cumulus Steam Generating System
- Choice of Classic or Eco-Touch control panels
- Each deck separately controlled for complete flexibility
- Rapid heat recovery rate
- All decks have a generous 8" crown
- Provides a gentle mellow bake each time
- Simple damper facility

- Each deck fits through a standard doorway to be built on site
- Illuminated bake chamber uses halogen bulbs with external access
- Reduces energy consumption by only heating deck required
- Thick slabs of insulation deliver exceptional heat retention
- -Auto Shutdown Facility
- Energy saving Sleep Mode reduces energy consumption
- USB programmable
- 7-Day Timer
- Engineered in hygienic stainless steel
- Modular components make it suitable for installation in basements or above-ground-level locations
- 2-year warranty

Specifications and Dimensions

| Specifications | Harmony Modular 4-Pan Wide Deck Oven |
|---|--|
| Width (mm) | 93" |
| Depth (mm) | 51" |
| Height 1 - 4 decks (mm) (including base and top finishing) | 79½" |
| Height 5 decks (mm) (including base and top finishing section) | 84" |
| Internal deck height with door open (mm) | 72" |
| Internal usable area per deck | 16.68ft ² |
| Number of pans per deck - 18" x 30" portrait | 4 |
| Number of pans per deck - 18" x 26" portrait | 4 |
| Number of programmes - Classic Controller | 9 |
| Number of programmes - Eco-Touch Controller | 240 |
| Electrics | |
| 3 Phase 208 Volt | 208v, 3 wire plus ground, 60Hz, 10.7kW, 30amps per phase per deck |
| 3 Phase 220 Volt | 220v, 3 wire plus ground, 60Hz, 12kW, 32amps per phase per deck |
| 3 Phase 240 Volt | 240v, 3 wire plus ground, 60Hz, 12kW, 30amps per phase per deck |





The Eco-Touch Controller



The Classic Controller





HARMONY MODULAR 4-PAN WIDE DECK OVEN www.monoequip-usa.com pmolyneux@monoequip-usa.com 848.420.2264