

Multi-Rack Rotary Ovens

Standard Model

MONO Equipment's new Multi-Rack Rotary Ovens bring true versatility to businesses who require high volume production capacities combined with lower energy consumption and unquestionable reliability.

The Multi-Rack Rotary Oven is available in either a 2-rack model or a 4-rack version providing the perfect oven solution for the majority of bakery setups.

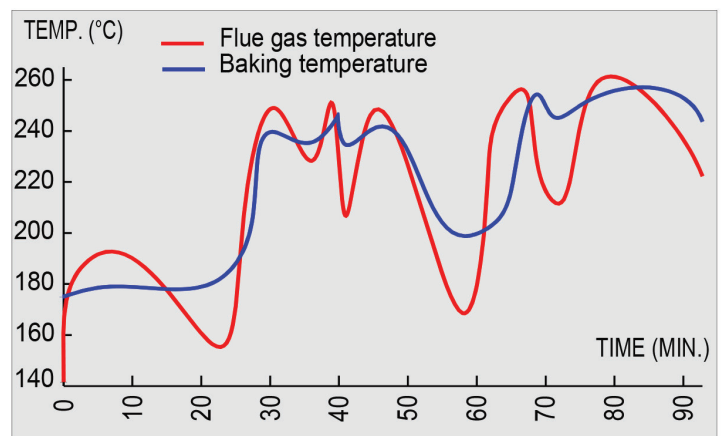
All ovens are also available in either front loading models or with a pass-through facility to separate entirely the pre and post baking operations.

A Compact range is also available with a portrait format i.e. a narrower frontage but greater in depth.



Features

- Touch Screen Colour Controller
- Stores upto 99 bake programmes
- Available in electric, gas or oil powered versions
- Timer facility for automatic start-up
- Powerful integrated steam injector system
- Double layered, heat reflective glass viewing door
- Stainless steel construction
- Extra-wide-opening door hinges
- High quality insulation for improved heat efficiency
- Full PC connectivity
- Extractor Hood with fan (optional extra)
- Adjustable air velocity (optional extra)



Specifications	B-1400 1-2	B-1900 1-2,2
	(2 x Single Racks)	(4 x Single Racks)
Dimensions		
Width (mm)	2,400	3,150
Depth (mm)	1,900	2,400
Height (mm)	2,450	2,450
Turning Diam in Baking Chamber (mm)	1,430	1,950
Oil & Gas Heated (kW)	2.5	6.2
Stoking (kW)	99	140
Electrically Heated (kW)	81	140
Weight Assembled - oil & gas (Kg)	2,300	3,200
Weight Assembled - electric (Kg)	2,150	3,000
Tray Size (inches)	30 x 18*	30 x 18*