MONO

Engineered for better baking

NEW Artisan Mini Deck Oven

THE ULTIMATE BREAD OVEN FOR CRAFT BAKERS & MICRO BAKERIES

MADE IN BRITAIN

MONO's **NEW** Entry-Level Professional Mini Deck Oven

The Perfect Solution for Enthusiastic Home Bakers & Micro Bakeries

The Passion for Real 'Home-Baked' Bread Has Never Been Greater

It goes without saying that freshly baked artisanal bread has that little something extra which mass-produced bread doesn't; maybe it's down to the carefully selected, high quality ingredients, the time-honoured hand-moulding skills of the baker, or just the sheer love and passion which is put into every single loaf that is baked.

In recent years, MONO has seen a huge growth in the number of home-bakers, community bakers and baking enthusiasts who want to take the hobby they love to the next level. It is with this in mind that MONO has designed its first professional Artisan Mini Deck oven.

Often, what starts out as baking a few loaves from home, soon transforms in to supplying friends, family and then eventually the wider community via local cafes, farmers markets and food festivals etc. At some point, the increased demand for freshly baked bread soon overtakes the capacity of a standard domestic oven.

MONO's Artisan Mini Deck Oven bridges the gap between a domestic oven and a large professional bakery oven whilst providing the superb bake quality and crust you can only achieve from baking in an oven that has been specially designed for baking bread.

So, What is a Micro Bakery?

Sometimes referred to as a community bakery, a micro bakery is exactly what it says really, a small bakery which bakes a range of freshly baked breads. Usually ran by a sole trader, a micro bakery normally arises as the result of a realised passion for baking which transforms a much-loved hobby into a small business.

The micro bakery is often found being run from people's out-buildings like garages and sheds or even from small commercial spaces. What also makes the micro bakery so enticing is that the bread is always created in small batches from scratch, using just the key ingredients, with as minimum additives as possible, to produce a loaf which not only looks great, but tastes truly amazing and is a healthier option too!

Single Phase, 13 Amp, Plug-&-Play

Plugs in to a Standard Household Electric Supply Socket

1

Construction

Manufactured in stainless steel for hygienic baking and ease of cleaning.

2

Baking Tiles

35mm (1.4”) thick baking tiles provide great heat retention properties and produce true oven-bottom breads. Each tile is 470mm x 470mm (18½” x 18½”).

3

In-Door Damper

The simple and effective in-door damper facility allows the steam to be released from the oven chamber as and when required.

4

Sturdy Cam-Action Door Handle

The strong and robust cam-action handle ensures the door is pulled tight against the oven’s rubber seal to retain as much heat and steam in the chamber as possible.

5

ON/OFF Button

A simple, backlit, push button provides instant control of the ON/OFF function.

6

Silicon Door Seal

An extruded, single-piece silicon door seal ensures the heat and steam generated by the oven are retained in the chamber.

7

Temperature Control Dials

The simple Temperature Control Dials each regulate a pair of top and bottom elements to heat the oven chamber up to 250˚C (482˚F).

8

Elements

The oven contains 4 electrical elements which provide top and bottom heat for each of the baking tiles. Each Temperature Control Dial regulates one top and one bottom element.

9

Temperature Indicator Light

When setting the desired oven temperature the amber indicator light lights up. Once the required temperature has been achieved, the amber light switches off to let you know the oven is ready for baking.

10

Peel Holder

Keep your oven peel handy for when you need it by hanging it on these side-mounted hangers.

11

Magnetic Holder

Keep your dough scoring knife ready-to-hand by using this very strong oven-mounted magnet.

12

Steam Troughs

The optional Steam Troughs provide a more concentrated means of introducing steam into the oven chamber. Each stainless-steel trough, containing 4 mild steel bars, quickly generates steam when water is poured in to it.

13

Racked Base Unit

Manufactured in stainless steel, the optional, specially designed Base Unit is able to store 3 trays along with a handy area to the side for additional storage. The shelf runners are also removable if required.

The Artisan Mini Deck

Totally Transforms Your Oven Bottom Breads

To keep the selling price as low as possible, MONO'S Artisan Mini Deck has been created with a no-nonsense, simple design which means only the essential controls you need to bake the perfect loaf have been included; this also means the oven is super-simple to use and requires very little maintenance; just an On/Off button, two temperature controls and a manual damper.

If you have been producing fantastic bread using your normal domestic oven, just imagine the quality of the loaves you'll be producing using MONO's professional Artisan Mini Deck Oven!

7 Key Features

- 3 baking stones each 470mm (18½") x 470mm (18½")
- 4 powerful heating elements
- 35mm (1.4") thick high alumina baking stone tiles
- 203mm (8") height between shelves for air circulation
- 2 manual temperature controls up to 250˚C (482˚F)
- Door-mounted manual damper facility
- Integrated magnet for dough scorer

7 Key Benefits

- Single phase Plug-&-Play
- Small footprint to maximise space in the bakery
- Thick solid baking tiles for superb heat retention
- Option of steam troughs or pressurized spray gun for great crust
- Specially designed base unit to free-up work tops
- Strong 'pull-tight' handle to create the perfect door seal
- Manufactured in hygienic stainless steel for ease of cleaning

Artisan Mini Deck Oven Accessories

Your Micro Bakery Essentials

Pressurised Spray Gun

Certified for use in food industry applications, MONO's 1.2-Litre (42oz) hand-pumped Spray Gun produces up to 3 Bar of pressurised water (300ml or 10oz / minute) which creates copious amounts of steam when sprayed in the oven.

Steam Troughs

MONO's steam troughs are made from stainless steel and contain a mild steel rebar which creates generous amounts of steam. Simply place the Steam Trough on each deck whilst the oven is heating up then when required pour water in to each trough to create a beautiful crusty finish to your loaves.

Bakery Peel

MONO's bakery peel provides the ideal tool for loading your dough and unloading your baked bread fresh from the oven's sole plate. The bakery peel is a must-have accessory for all micro and artisan bakers.

Peel shown for illustration purposes only.

Racked Stand

MONO's specially designed racked stand provides a sturdy and handy base on which to place your Artisan Mini Deck. Crafted from stainless steel, the racked stand is able to store 3 trays along with a handy area to the side for additional storage.

Technical Specifications

Specifications	Artisan Mini Deck Oven (Oven Only)	Artisan Mini Deck Oven (On Base Unit)
Width	719mm (28⅓")	719mm (28⅓")
Depth - Door Closed (excl. door handle)	642mm (25¼")	797mm (31⅓")
Depth - Door Open (excl. door handle)	1,222mm (48¼")	1,377mm (54¼")
Height	971mm (38¼")	1,553mm (61¼")
Number of Baking Decks	3	3
Internal Baking Area per Deck	470mm x 470mm (18½" x 18½")	470mm x 470mm (18½" x 18½")
Height Between Decks (including elements)	203mm (8")	203mm (8")
Temperature Controls	2	2
Damper Control	Yes	Yes
Steam Troughs (optional)	3 (1 per deck)	3 (1 per deck)
Spray Gun Capacity (optional)	1.2 Litres (42ozs)	1.2 Litres (42ozs)
Electrics	Single phase, 230V AC, 50Hz, 13Amps	Single phase, 230V AC, 50Hz, 13Amps
Power kW	2.4	2.4

Note: An electrical socket must be protected by a 30mA Residual Current Device (RCD) before installation and commissioning.
Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.

MONO Equipment is the leading designer and manufacturer of bakery equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO's professional bakery deck ovens are the preferred choice of many of the UK's leading supermarket chains and independent artisan bakers who all demand the very best quality, reliability and value for money.

Our New Artisan Mini Deck has been designed specifically for the enthusiastic baker who wants to take their hobby to the next level; it bridges the gap between the standard domestic oven and the large professional bakery deck oven found in more commercial bakeries.

For anyone wanting to move out of their kitchen, develop their product offering and maybe set up an artisan micro bakery, the Artisan Mini Deck provides the perfect solution.

To find out more contact us directly or check out our website below.

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