The Bake Zone System
Baking and Merchandising Unit

The Perfect Solution for Stores with No Back-of-House Space for an ISB

MONO

Innovative equipment for traditional baking

The Self-Contained Baking and Merchandising System for Shop Floors

MONO's Bake on the Bake Zone System has been designed to provide the perfect solution for stores that simply don't have enough back-of-house space to install even the smallest in-store bakery (ISB).

The Bake Zone unit enables stores to add a very lucrative product range, which not only helps to boost footfall but also helps to increase average basket values, by providing impulse buys at key times of the day.

The truly enticing aroma of freshly baked products like croissants, pain au chocolat, cinnamon swirls, pasties and bread rolls wafting at customers as they enter the store, not only stimulates their senses but also generates a great sales opportunity.

At just 1.2m wide, the self-contained Bake Zone System can be sited anywhere convenient in the store, even in an alcove, and requires just two standard 13Amp sockets to operate.

Available with a MONO 3-tray or 4-tray Minibake Pro convection oven. (Please specify when ordering).

10 Key Bake Zone System Features

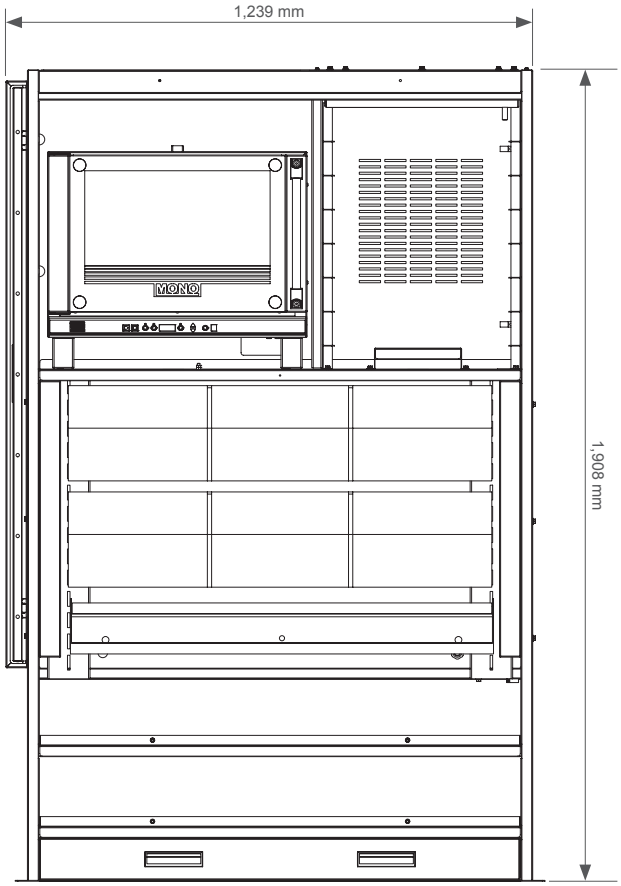
- Standalone unit can be placed anywhere in the store
- Includes the MONO Minibake Pro Convection Oven
- Just standard single phase, 13Amp power supply needed
- Integrated rack for storing products before and after baking
- 6 x Product Merchandising Cassettes with integral lighting
- 2 x Merchandising shelved for packed ISB goods
- Customisable pull-out safety panel for customer protection
- Heat resistant blind for use when the oven is baking or still warm
- Integrated areas for customer tongs, bags, oven gloves and crumb tray
- Stainless steel construction for easy cleaning

10 Key Bake Zone System Benefits

- The perfect solution for stores with no back-of-house space for an ISB
- The unit can be positioned anywhere there's 13Amp power supplies
- Provides an additional product line to boost footfall and increase basket value
- Creates a point of interest and theatre in the store
- The aroma of freshly baked goods greets customers as they enter the store
- Entices customers to purchase freshly baked products
- Reinforces the opinion that ISB goods are freshly baked in store
- Small batches can be baked when required to minimize wastage
- Engages the customer to select their own choice of product
- Provides advertising opportunities on heat resistant blind and safety panel

The Bake Zone System Specifications

Specifications	
Width (mm)	1,239
Height (mm)	1,908
Height to Oven Shelf (mm)	1,203
Depth Safety Panel Closed (mm)	782
Depth Safety Panel Open (mm)	1,407
Product Merchandising Cassettes	6
Product Display Shelves	2
Self-Serve Tongs	2
Oven Glove Holder	Yes
Integrated Cooling Rack	Yes
Space for Product Bags	Yes
Customisable Safety Panel	Yes
Customisable Heat Resistant Blind	Yes
Oven Specifications	
Oven Controller	Digital
Temperature Range	50-260˚C
Programme Storage Capacity	10
Oven Tray Size (mm)	455 (w) x 325 (d)
Gap Between Shelves - 3-Tray Oven (mm)	80
Gap Between Shelves - 4-Tray Oven (mm)	67
Gastronorm GN 2/3 Compatible	Yes
Audible Bake Alarm	Yes
Bi-Directional Fan	Yes
Double Glazed Door	Yes
Cool-Touch Door Handle	Yes
Door Microswitch	Yes
Electrics	
MONO Minibake Pro Convection Oven	Single Phase, 13 Amp
kW Rating	2.9
Cassette Lighting	Single Phase, 13 Amp



Optional Extras

Racked Preparation Trolley

- Stainless Steel
- Stores up to 8 Trays
- Lockable Castors
- 2 x Storage shelves

Oven Baking Trays

- Stainless Steel
- Tray size 455mm x 325mm
- PTFE Coated
- Lipped on 4 Sides

MONO Minibake Pro Convection Oven

Integrated Storage Rack

6 Product Cassettes

Heat Resistant Blind

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