MONO

Innovative equipment
for traditional baking

Compact 643 | 644

CONVECTION OVENS

MADE IN BRITAIN

An Oven Range Perfectly Tailored for the Food-2-Go, Café, Restaurant and Bakery Sectors

The once perceived luxury of eating out has now become the norm for many people and, as our hectic lifestyle choices exert even more pressure on our precious time, more and more people are resorting to food-2-go, café and restaurant outlets not only for their lunches but also their breakfasts and their on-the-go snacks too.

MONO Equipment's range of Compact convection ovens has been specially designed to cater to this booming market:

- Food-2-Go Outlets
- Cafés
- Restaurants
- Pop-Up Restaurants
- Convenience Stores
- Supermarkets
- Hotels
- Petrol Stations
- School Canteens
- Hospitals
- Military Kitchens

The Compact range comprises two superb ovens offering a choice of footprints, tray sizes and capacities to suit most needs; the ovens are also stackable which means additional baking capacity can easily be added at a later date if required, without taking up additional countertop space. The Compact 643 and 644 take standard 600mm x 400mm trays and also gastronorm GN1/1 trays* making them truly versatile.

Each oven is fan assisted which ensures uniform heat distribution inside the stainless steel chambers, whilst the double-glazed, easy- clean doors provide superb heat retention and the all-important element of theatricality for viewing customers

Both the compact ovens include an in-built Auto Shutdown feature which provides a fail-safe mechanism to prevent the ovens from using costly energy when left on for long periods of time or overnight by mistake.

Immediate Out-of-the-Box Productivity

The smaller Compact 643 Oven features a standard single phase, 13amp plug, which means they can be plugged in and immediately used out-of-the-box, while the Compact 644 is available with either a 32amp single phase or 3-phase power supply.

7 Key Benefits

- Reduced height - takes up very little space
- Suitable for 600mm x 400mm and Gastronorm GN1/1 trays*
- Stores up to 10 programmes
- Integrated steam system
- Autoshutdown facility prevents oven being left on by mistake
- Internal oven light for clear visibility of the baking product
- Can be stacked for increased productivity

*Please specify tray size required when ordering

The Compact 643

Generously Proportioned but Just 450mm High

Takes 400mm x 600mm and Gastronorm GN1/1 Trays*

3 Free Trays with Each Oven

Limited kitchen space needn't hamper your ability to offer your customers a wide range of hot food and MONO Equipment's space saving Compact 643 Convection Oven provides the perfect bake-off solution for convenience stores, food-to-go outlets and small businesses that have limited space but need to produce high-quality, professionally baked products with consistent results.

Standing at just 450mm high, the Compact 643 oven provides the perfect countertop solution where vertical space is limited, perhaps by overhead cupboards etc. The Compact 643 is available to suit 600mm x 400mm and gastronorm GN1/1 trays* and is stackable to allow extra baking resources to be added as needed, without taking up additional floor space.

The Compact 643 Convection Oven features a simple LED control panel which is capable of storing up to 10 programmes and has just a handful of controls to programme the basic key values of temperature, bake time and steam duration.

Each oven features a twin-pane glass door which offers excellent visibility without compromising on heat retention and the internal oven light perfectly illuminates the product, providing the baker with excellent visibility of the baking progress.

Twin pane vented glass reduces external door temperature

The inclusion of a high-speed fan and an integrated steam system ensures a professional, even bake across a wide range of bread, savoury and confectionery products.

7 Key Features

- Takes both 400mm x 600mm and gastronorm GN1/1 tray sizes*
- 3 x FREE trays supplied with each oven
- Temperature range between 50-250ºC
- 13amp, single phase for immediate use
- 2.7kW power rating
- Bi-directional fan for uniform heat distribution
- Shutdown Facility saves energy

*Please specify tray size required when ordering

The Compact 644

The Ultimate 4-Tray Counter Top Oven

Takes 400mm x 600mm and Gastronorm GN1/1 Trays*

4 Free Trays with Each Oven

MONO Equipment's Compact 4-Tray convection oven contains all the features of its slightly smaller counterpart, the Compact 643, with the benefit of an additional fourth tray, making it the ideal choice for businesses which need that little extra capacity.

Featuring a very simple and intuitive LED control panel which is capable of storing up to 10 programmes and has just a handful of controls to programme the basic key values of oven temperature, bake time and steam duration.

The 4-tray convection oven boasts two bi-directional fans which ensure uniform heat distribution inside the stainless steel chamber, whilst the double-glazed easy-clean doors provide super heat retention and the all-important element of theatricality for viewing customers.

All built-to-order Compact 644 4-tray convection ovens takes standard Gastronorm GN1/1 and 600mm and 400mm tray sizes* and are stackable to allow extra baking resources to be added as needed without taking up additional floor space.

The oven chamber of the 4-tray compact convection oven features an integrated halogen light which provides the user with excellent visibility of the products.

Twin bi-directional fan system for enhanced performance

7 Key Features

- 4 x FREE trays supplied with each oven
- Temperature range between 50-250°C
- 72mm height between trays
- Available with a 32amp single phase or 3-phase power supply
- 6.2kW power rating
- 2 x Bi-directional fans for uniform heat distribution
- Shutdown Facility saves energy

*Please specify tray size required when ordering

Technical Specifications

Specifications	Compact 643	Compact 644
Tray size 600mm x 400mm*	■	■
Tray size Gastronorm GN1/1*	■	■
Number of trays	3	4
Distance between trays (mm)	72	72
Height (mm)	450	500
Width (mm)	800	800
Depth, door closed including handle (mm)	800	835
Depth, door fully open (mm)	1,065	1,175
Weight (kg)	55	65
No of Programmes	10	10
Electrics - UK		
Total Power Required (kW)	2.7	6.2
Power supply	Single Phase, 230v, 50Hz, 13 Amp	Single Phase, 230v, 50Hz, 27 Amp or 3 Phase plus earth, 400v, 50Hz, 12.6 Amp

■ Available

*Please specify tray size required when ordering

MONO Equipment's New range of affordable space-saving ovens are designed to cook, bake and heat a vast array of high quality sweet, savoury and hot meals products such as:

Sweet

- Muffins
- Cookies
- Scones
- Cupcakes
- Traybakes
- Brownies
- Flapjacks
- Sponge Cakes

Savoury

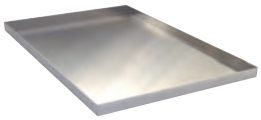
- Pies
- Pasties
- Sausage Rolls
- Jacket Potatoes
- Pizzas
- Bread Rolls
- Savoury Tartlets
- Potato Wedges

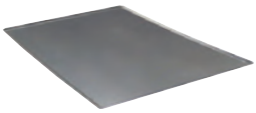
Hot Meals

- Lasagne
- Pasta Bake
- Shepherd's Pie
- Cauliflower Cheese
- Casseroles
- Meat Pies
- Quiche
- Chilli Con Carne

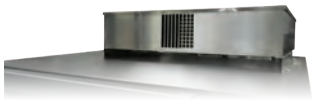
Accessories

To complement the Compact oven range, MONO Equipment also supplies a comprehensive range of ancilliary items including trays, mats and base units to suit every requirement.

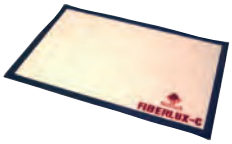




Selection of Trays Available



Condensor allows gradual steam dispersal



Silicone Baking Mat

Racked Base Unit for Compact 643 and Compact 644

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.

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

MONO Equipment's exciting range of Compact convection ovens has been specifically designed to meet the growing needs of today's food-2-go, café and restaurant culture. Each of the two high quality ovens in the range has been designed to fit the particular needs of the modern-day food retailer, whether that is a small specialist pavement kiosk, a petrol forecourt shop, an in-store food outlet, a small café or an established restaurant.

MONO Equipment is also part of the highly successful, and internationally renowned, ALI Group comprising 76 companies across 24 countries. This network of professional food equipment manufacturers and food service companies provides a wealth of specialist resources which is second to none.

In addition to the Compact range, MONO Equipment also offers a much larger selection of convection ovens including the famous BX **eco-touch** range.

Scan using your smart phone to view our website

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