MONO

Innovative equipment
for traditional baking

MODULAR

Fan Assisted Bakery Deck Oven

ENERGY SAVING | TIME SAVING |
IMPROVED PRODUCT VOLUME

MADE IN BRITAIN

MONO's **NEW** Ground-Breaking MODULAR Fan Assisted Deck

The Ultimate Energy Saving Professional Bakery Deck Oven Offering True Flexibility

FAN ASSISTED

INTEGRATED STEAM SYSTEM

ENERGY SAVING

NEW MODULAR DESIGN

TIME SAVING

INCREASED VOLUMES

The Modular Fan Assisted Deck Oven can be configured to your needs; 2 or 3 trays wide and 1 to 5 decks high
(See Specifications for tray sizes)

Absolutely Incredible Energy and Time Saving Benefits

MONO's energy-saving Fan-Assisted Deck Oven has been a tremendous success, inspiring the development of a Modular version of this ground-breaking bakery oven. Designed for ultimate flexibility, the Fan Assisted Modular Deck Oven is delivered in component parts and assembled on-site-making it the ideal solution for bakeries with limited access or standard-width doorways.

Modular design can be configured to your exact needs

In addition to the traditional top and bottom heat generated in a standard deck oven, the Modular Fan Assisted Deck Oven also uses fan derived technology to drive the baking process. Each module in the Modular Fan Assisted Deck Oven features a perfectly balanced fan which circulates the hot air evenly around the products during the bake cycle, resulting in a major reduction in energy consumption and reduced bake times, whilst consistently delivering a more even bake colour.

MONO's Modular Fan Assisted Deck Ovens provide the ultimate energy saving baking solution for all kinds of bakeries including in store bakeries (ISBs), independent bakeries and artisan bakeries. Available in 2 or 3 trays wide and 1 to 5 decks high, the Modular Fan Assisted Deck Oven is absolutely perfect for tin breads, bloomers, farmhouse loaves and all oven bottom breads, along with everything else you would normally expect to bake in a traditional deck oven.

Naturally, the fan assisted baking feature can be switched off completely if required.

SAVE Up To **50%*** Energy and Typically **40%** Faster Warm Up Times!

Independent tests across a number of stores, using an energy monitoring system, showed MONO's Modular Fan Assisted Deck Oven to be up to **50%* more energy efficient** than the existing traditional deck oven. The test results also showed MONO's Modular Fan Assisted Deck Oven reached initial baking temperatures 45 minutes quicker than the standard equivalent deck oven.

REDUCE Bake Times By Up To **25%** With Superb Results

Incredibly, the same independent tests reported that for some products like tin breads and bloomers, there was an average reduction in bake times of around 25%, whilst delivering a superb quality of bake each time.

** With optimum usage and programming, using 7-Day Timers, Auto Shutdown, fan assisted baking, reduced bake times etc. when compared with similar ovens of the same size without fan assisted baking.*

NEW Fan Assisted Technology

Provides Phenomenal Energy Saving Benefits

The **NEW** fan assisted baking technology used in the Modular Fan Assisted Deck Oven transforms our already amazing deck oven in to one which constantly delivers superb bake results and provides absolutely fantastic energy savings time and time again. Independent trials have shown incredible energy savings of up to 50%* when compared with a similar sized deck oven without fan assisted baking.

A dedicated fan drives hot air evenly around the baking chamber creating swirls of heat which flow around each product to create a more even bake with more accurate consistency. At the same time, the assisted hot air flow provides a much quicker bake time whilst also improving the overall look and taste of the bread.

Interestingly some products can be baked on average up to 25% quicker than in a standard deck oven. Add to this the fact that the initial warm up time of the oven is around 40% faster too and it is immediately apparent how this oven saves so much on energy consumption!

Independent Bake Trials Show Fantastic Time Saving Results

The most impressive time savings were recorded when baking bloomers and tin loaves. Incredibly, on a standard bloomer bake, there was an average bake time saving of 10 minutes per bake and on tin loaves there was an average bake time saving of 8 minutes per bake.

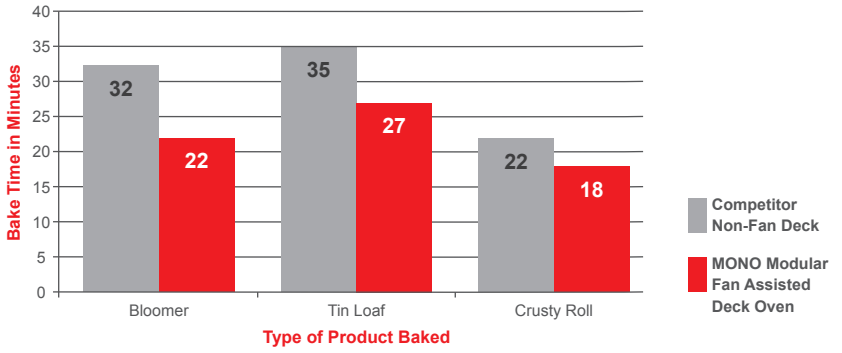
These much quicker bake cycles not only save on energy consumption but also provides a much quicker turnaround of product to address peak demand times and also the all-important early morning availability.

Improved Product Quality and Greater Consistency

The **NEW** fan assisted technology also provides a much more consistent bake quality compared with non fan assisted deck ovens of a similar size.

Blind tests undertaken by an independent Quality Panel showed that the bread baked using MONO's Modular Fan Assisted Deck Oven outshone the results of a competitor for all bread types tested ie. white farmhouse 400g & 800g, white bloomer 400g & 800g, tiger bloomer 800g, wholemeal 800g and soft rolls. The criteria used to assess the overall quality of the breads baked were appearance, odour, flavour and texture.

Comparison of Average Bake Times



** With optimum usage and programming, using 7-Day Timers, Auto Shutdown, fan assisted baking, reduced bake times etc. when compared with similar ovens of the same size without fan assisted baking.*

Setting The Standard For Bakery Deck Ovens

Featuring a Wealth of **NEW** Features and Benefits

7 Key Features

- MODULAR in design so can be configured to your exact needs
- **NEW** integrated fan technology for faster, more uniform bakes with greater product volume
- **NEW** 6 Phase Baking provides complete control of the baking process
- **NEW** Interlocked Door / Fan switch stops the fan as soon as the door is opened
- User-friendly, full-colour, touch-screen controller stores up to 240 bake programmes
- Improved insulation design at key leak points for improved heat retention and energy efficiency
- No steam pods / boilers required as the oven generates its own steam reducing potential service issues

7 Key Benefits

- Modular nature means it can be delivered through a standard doorway and installed on site
- **Up to 50%* saving on energy consumption** compared with similar ovens without fans
- **Typically 25% reduction in bake times** e.g. typically saving 10 minutes when baking Bloomers
- **Up to 9% increase in product volume** when baking crusty bread rolls
- **Around 40% reduction in initial warm up times** resulting in reduced energy consumption
- Improved operational efficiency as the tins / trays do not need to be moved during the baking process
- Optimum baking environment prevents under baking and sidewall collapse

** With optimum usage and programming, using 7-Day Timers, Auto Shutdown, fan assisted baking, reduced bake times etc. when compared with similar ovens of the same size without fan assisted baking.*

A Wealth of Benefits and **NEW** Features from MONO's **NEW** MODULAR Fan Assisted Deck Ovens

1

MODULAR Design for True Flexibility

- Can be designed to fit your exact needs
- Available in either 2-trays or 3-trays wide
- Can be built from 1 deck to 5 decks high

2

Major Energy Saving Benefits:

Up to 40% Faster Warm Up Time

- Reduces energy consumption
- Provides faster turnaround of first bake

Typically 25% Reduction in Bake Times

- Tests showed a typical reduction of 10 minutes for Bloomers

Up to 50%* Energy Savings

- Superb energy saving opportunities when using all energy saving features

**With optimum usage and programming, using 7-Day Timers, Auto Shutdown, fan assisted baking, reduced bake times etc. when compared with similar ovens of the same size without fan assisted baking.*

3

NEW Single Fan Technology

- Dedicated fan circulates hot air around the product for consistently even bakes
- Fan rotates at up to 2,000 rpm
- Fan can be programmed for each of the 6 individual Bake Phases
- Oven can be used with our without fan being active

4

Solid, Heavy Sole Plate for the Perfect Artisan Bread

- Solid, heavy composite sole plate
- Provides superb heat retention
- Provides even heat distribution
- Provides a balanced bottom heat across the deck
- Ideal for oven bottom and artisan breads

Model Shown:
- 3 trays wide
- 3 decks high
- Racked-out base unit

8 Available Accessories

Extractor Canopy

Racked-out Base Unit

Prover Base Unit

Deck Setter / Loader

5

Energy Saving Integrated Steam System

- No need for external steam pods/boilers
- Steam is generated by the oven itself via water troughs
- No additional energy source required
- Removes the need for pod/boiler servicing

6

Feature-Packed Touch Screen Controller

- **NEW** 6-Phase baking
- Full colour touch screen controller
- Stores 240 programmes
- Easy access Favourites Menu
- 7-Day, 24-Hour Timer
- Energy saving Sleep Mode
- Energy saving Auto Shutdown
- Manual Bake option
- Full Load / Half Load options
- Programmable steam function
- Independent top and bottom heat
- Programmable fan per phase

7

NEW Interlocked Door/Fan Switch

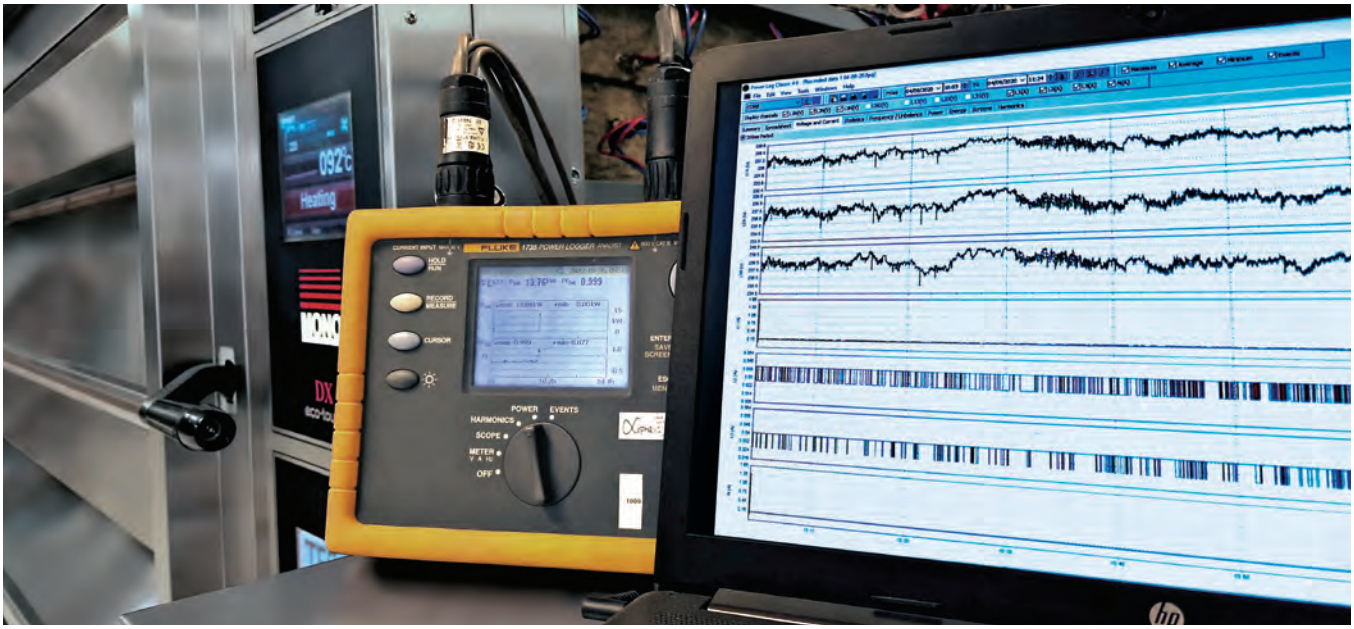
- Ensures the fan is stopped as soon as the door is opened
- Provides additional safety control and peace of mind

8

Optional Extras

- Extractor canopy
- Racked-out Base Unit
- Prover Base Unit
- Deck Setter / Loader

Energy Efficiency: The Keystone of Every Design Decision



When approaching the design of MONO's **NEW** Modular Fan Assisted Deck Oven the overriding objective was not only to create a superb fan assisted, energy saving deck oven, but to ensure that each and every decision made would have a positive impact on the overall energy efficiency of the oven.

So, in addition to introducing new fan technology to our much-loved standard deck oven, the Design Team also took the opportunity to look at new materials, new devices, new technology and new design improvements to take the deck oven to a completely new level in terms of energy efficiency and the quality of the bake.

NEW Improved Insulation Design

As insulation plays such a crucial role in both retaining valuable heat in the oven chamber and in preventing expensive heat loss, a great deal of attention was given to minimising any potential heat leakages and to ensure the oven's insulation values were as high as possible. Using advanced thermal imaging cameras enabled even the smallest areas of heat leakage to be identified and sealed.

MONO's Modular Fan Assisted Deck Oven is generously insulated using high quality, Rockwool RW5 resin-bonded slabs which achieve Lambda 0.034 W/mK on the thermal conductivity scale. This not only provides excellent heat retention properties but also high levels of fire performance.

2 Key Energy Saving Software Features

There are a number of innovative energy saving features built in to the software of the Modular Fan Assisted Deck Oven's touch screen controller which can help to reduce energy consumption significantly.

Sleep Mode directs the oven to revert to a defined, pre-set temperature after a given period of time in an idle state. The 'Sleep' state reduces energy consumption by reverting the oven to the optimum core temperature (usually around 50ºC lower than the bake temperature) between bakes. This enables it to return to full baking heat as quickly as possible but at the same time preventing the oven from standing idle and consuming power at full baking temperatures.

Auto Shutdown function prevents the oven from using costly energy when left on for long periods of time, or overnight, by mistake. The Auto Shutdown facility only needs to be activated once in the General Settings menu and as soon as the oven is switched on an 8 hour countdown timer is started. If the oven is not in a bake cycle and there has been no activity at the end of the 8 hour period, the oven will automatically switch itself off.

5 Simple Steps to Create the Perfect MODULAR Deck Oven for Your Business

The Modular Fan Assisted Deck Oven comprises a number of components which can be combined to create the perfect, tailor-made baking solution for your specific business needs. And of course, it will also feature all the energy-saving benefits of the new fan-assisted backing technology too!

To configure the perfect professional oven setup for your specific bakery business needs just follow the **5** steps below:

1 What Width Oven Do You Need?

The Modular Fan Assisted Deck Oven is available in two different widths offering the ability to match productivity levels within the space constraints of the bakery. Simply select the width of oven which best suits the bakery's needs; 2 trays wide or 3 trays wide.

The flexibility of the Modular system means the oven can be tailored to your exact needs. For example, if the bakery is tight on space, then a 2-tray wide oven might be the perfect solution, and the number of decks high can be configured to meet productivity needs. Alternatively, a 3-tray wide oven might be the ideal choice in a larger bakery space which needs greater baking capacity. See Specifications for oven capacity based on tray sizes.

2 How Many Decks Best Suit Your Needs?

Once the width of the deck oven has been selected, the next decision to be made is how many decks are required to meet the baking output needed by the bakery; from 1 to 5 decks high.

The modular nature of the Modular Fan Assisted Deck Oven means that the oven stack can be configured to suit your exact baking needs, from 1 to 5 decks in height; therefore, you only pay for the number of decks you actually need. Why go to the expense of purchasing a 5-deck oven if you're only ever going to use just 3 decks? Also, should your business expand in the future, then additional decks can be added up to the maximum of 5 decks high.

3 What Kind of Base Unit Best Suits Your Needs?

The addition of a base unit will bring deck ovens with a small number of decks up to a comfortable working height. The wheeled bases also provide the ovens with a surprisingly light and easy means of moving the oven for cleaning and repositioning.

Depending on the number of decks in the oven configuration, if there is sufficient space below, there is also the option to have it racked-out to provide additional storage space for trays etc. Or, space permitting, you may choose to have one of our integrated Base Provers instead. Once you know the number of decks you need, we'll be able to advise on the options available.

4 Will You Need an Extraction Canopy?

Depending on the ceiling height, you may also wish to add a purpose-built extraction canopy to your Modular Fan Assisted Deck Oven to help remove both heat and steam from the bakery. Each Extractor Canopy is manufactured in stainless steel.

5 Do You Also Need A Deck Setter / Loader?

MONO's integrated Deck Loader simplifies the loading of multi deck ovens and makes the whole process efficient and effortless. The Setter is designed to load products directly onto the oven's sole plate, eliminating the need for hand peels or manual setters. The Setter also helps to save energy by reducing the heat lost during the door-open times on loading the oven.

The precision-balanced counterweight lifting system provides smooth a smooth and effortless means of lowering and raising the setter, with the resting position set at hood height to keep the setter safely out of the way.

So, in summary, to configure the perfect oven, you just decide on:

- **The Width:** 2 or 3 trays wide?
- **The Height:** 1 to 5 decks high?
- **Base Unit:** Plain, racked or base prover?
- **Extractor Canopy:** Yes or No
- **Deck Setter:** Yes or No

Technical Specifications	2-Trays Wide	3-Trays Wide
General Specifications		
Width (mm / ")	1,470 (57¾")	1,945 (76½")
Depth (mm / ")	1,312 (51¾")	1,312 (51¾")
Height: 1 x Decks High (mm / "), No Canopy	2,020 (79½")	2,020 (79½")
Height: 2 x Decks High (mm / "), No Canopy	2,020 (79½")	2,020 (79½")
Height: 3 x Decks High (mm / "), No Canopy	2,020 (79½")	2,020 (79½")
Height: 4 x Decks High (mm / "), No Canopy	2,020 (79½")	2,020 (79½")
Height: 5 x Decks High (mm / "), No Canopy	2,020 (79½")	2,020 (79½")
Crown Height (mm / ")	203 (8")	203 (8")
Internal Deck Height with Door Open (mm / ")	188 (7½")	188 (7½")
Internal Usabel Area per Deck (m^2 / ft^2)	0.77m^2 (8¼ ft^2)	1.16m^2 (12½ ft^2)
Number of Trays per Deck (600mm x 800mm) portrait	1	2
Number of Trays per Deck (600mm x 400mm) portrait	2	3
Number of Trays per Deck (18" x 30") portrait	2	3
Number of Trays per Deck (18" x 26") portrait	2	3
Number of Trays per Deck (600mm x 400mm) landscape	2	4
Number of Decks in Height Available	2 to 5	2 to 5
Features		
Touch Screen Controller	Eco Touch	Eco Touch
Maximum Number of Programmes	240	240
Energy-Saving Fan Assisted Baking	Yes	Yes
Energy-Saving Sleep Mode	Yes	Yes
Energy-Saving Auto Shutdown	Yes	Yes
Energy-Saving 7-Day, 24-Hour Timer	Yes	Yes
Full Colour Touch Screen Controller	Yes	Yes
Manual Bake Mode	Yes	Yes
Favourites Menu	Yes	Yes
Full-Load & Half-Load Options	Yes	Yes
6-Phases per Bake Programme	Yes	Yes
Programmable Fan per Phase	Yes	Yes
Independent Top and Bottom Heat	Yes	Yes
Separate Controllers per Deck	Yes	Yes
Solid Heavy Sole Plates	Yes	Yes
Integrated Steam Generating System	Yes	Yes
Pre-Steam Function	Yes	Yes
Single Point Water Connection per Stack of Decks	Yes	Yes
Single Point Electrical Connection per Stack of Decks	Yes	Yes
Control Panel on the Right or Left	Yes	Yes
Programmable Damper Facility	Yes	Yes
RW5 Solid Slab Insulation	Yes	Yes
Interlocked Door / Fan Switch	Yes	Yes
USB Programmable	Yes	Yes
Customisable Screen Wallpapers	Yes	Yes
Lockable Castors	Yes	Yes
Emergency Isolation Switch	Yes	Yes
On-Board Diagnostics Screen	Yes	Yes
Drainage Required	No	No
Electrics UK: Single point electrical connection box		
3 Phase	400V, 3 phase, Neutral + Earth, 50Hz (230V elements) - 6.5kW, 10 Amps per phase per deck).	400V, 3 phase, Neutral + Earth, 50Hz (230V elements) - 9.5kW, 14 Amps per phase per deck).
Total Current per Phase - 2 Deck Heigh (Amps)	20 (fused at 20)	28 (fused at 32)
Total Current per Phase - 3 Deck Heigh (Amps)	30 (fused at 32)	42 (fused at 50)
Total Current per Phase - 4 Deck Heigh (Amps)	40 (fused at 40)	56 (fused at 63)
Total Current per Phase - 5 Deck Heigh (Amps)	50 (fused at 50)	70 (fused at 80)
For overseas electrical specifications please contact MONO Equipment.		
The oven must be connected to the mains supply using a 30mA Residual Current Device (RCD). A 30mA RCD must protect the supply to this oven. A qualified electrician must carry out all electrical work in accordance with national and local regulations. The RCD is a safety device which automatically switches off the power supply if an earth fault develops. Test the RCD after installation and then quarterly for the lifetime of the oven. A power cable is not supplied with the oven. The customer is to supply the power cable in accordance with the appropriate regulations.		
Water Connection		
All ovens with steam require a 15mm (½") BSP/NPT water supply at a pressure of 2-3 bars (29-44psi), located approximately 250mm (9¾") from the right corner and 100mm (4") from the top corner of the stand when facing the front of the oven. Only one water supply is required per oven stack. A manifold, fitted with non-return check-valve, supplies all decks from one central connnection point. It is recommended that the water supply conforms to the following specifications: Hardness 2-4 grains per gallon, PH range 7-8, Chloride concentration 0-30ppm.		
Noise Level	Less than 80dB	Less than 80dB

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 and foodservice 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 Equipment'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.

MONO Equipment's **NEW** Modular Fan Assisted Deck Oven builds on this amazing legacy, combining cutting-edge design with innovative technology to create a ground-breaking, professional bakery oven that provides truly outstanding energy saving and time saving benefits. With the addition of fan assisted baking, not only does the oven warm up faster and bake faster, but also reduces energy consumption quite dramatically when all the various energy saving features are used collectively.

Scan using your smart phone to view the Fan Assisted Convection Ovens Video.

The beauty of the Modular Fan Assisted Deck Oven is that it can be delivered in it's component parts and built on site which makes it ideal for bakeries with restricted access or standard door sizes.

Naturally, the fan assisted baking can be switched off, if required, so that the oven reverts to operating as a standard MONO bakery deck oven.

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

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