Minibake PRO Convection Ovens

The Ultimate Game-Changer for Convenience Stores, Petrol Stations, Cafés and Food-to-Go Outlets

MONO

Engineered for better baking

Minibake Pro:
Small in Size, Huge in Performance

Introducing the MONO Minibake PRO -
Big performance in a compact footprint.

The new MONO Minibake PRO convection oven is the perfect solution for businesses that want to offer freshly baked or cooked food without needing extra space or special power requirements. Designed to run on a standard 13Amp plug, it's ideal for cafés, petrol forecourts, convenience stores, farmers markets, community clubs, and coffee shops.

Despite its compact footprint, the Minibake PRO delivers impressive versatility and performance. The intuitive digital control panel provides quick access to essential functions and allows users to store up to 10 custom baking programmes, making it easy to produce consistent results every time - whether you're baking croissants, pain au chocolat, sausage rolls, or jacket potatoes.

The oven also features an integrated steam function and a bi-directional fan, ensuring perfect crusts on breads, demi-baguettes, and rolls - every bake, every time.

Available in two sizes - a 3-tray and a 4-tray model - both versions accommodate 455mm x 325mm (18" x 12¾") trays, offering flexibility to meet your production needs.

9 Key Features

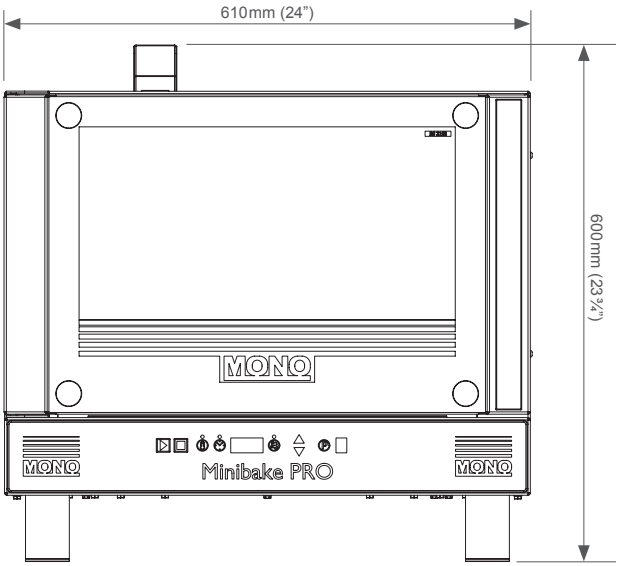
- 13Amp single phase Plug-&-Play
- Compact and space saving design
- Simple digital control panel
- Bi-directional fan for even baking
- Double-skinned glass door
- Cool-touch handle for safe usage
- Integrated steam system for crusty rolls etc
- Takes tray size 455mm x 325mm (18" x 12¾")
- Available in 3-tray or 4-tray models

9 Key Benefits

- No special electrical supply needed
- Can be sited almost anywhere convenient
- Small footprint takes up very little counter space
- Stores up to 10 programmes for instant recall
- Bakes / cooks a huge variety of convenience foods
- Energy-saving in-door LED oven chamber lighting
- Bakes small batches to minimize wastage
- No need to turn the trays during baking
- Right-handed or Lef-handed door available

Minibake PRO Specifications

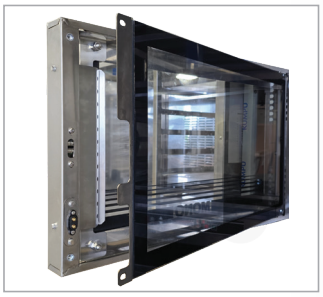
Specifications	3-Tray (Pan)	4-Tray (Pan)
Tray Capacity	3	4
Tray Size	455mm x 325mm (18" x 12¾")	455mm x 325mm (18" x 12¾")
Height including Damper Deflector	600mm (23¾")	600mm (23¾")
Width	610mm (24")	610mm (24")
Depth - Door Closed including handle	720mm (28¼")	720mm (28¼")
Depth - Door Open	1,244mm (49")	1,244mm (49")
Gap Between Trays	80mm (3¼")	67mm (2½")
Weight	45Kg (99lbs)	45Kg (99lbs)
Controller	Digital	Digital
Temperature Range	50-260(˚C) 122-500 (˚F)	50-260(˚C) 122-500 (˚F)
Progamme Storage Capacity	10	10
Oven Lighting	In-Door LED	In-Door LED
Audible Bake Alarm	Yes	Yes
Bi-Directional Fan	Yes	Yes
Integrated Steam Function	Yes	Yes
Double-Skinned Glass Door	Yes	Yes
Cool-Touch Door Handle	Yes	Yes
Door Microswitch	Yes	Yes
Damper Exhaust	Yes	Yes
Noise Level	Less than 85dB	Less than 85dB
Electrics	Single phase, 230V, 13Amp. Rated at 2.9kW	
Water Connection (for use with Steam function)	¾" BSP	
Water Pressure	2-4 bars (normal domestic water supply usually within these limits)	



MONO Minibake Pro Convection Oven

Controller

Fan and tray runners



Hinged inner panel for easy cleaning

As Featured in MONO's **Bake Zone** - The Standalone Baking and Merchandising Unit

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