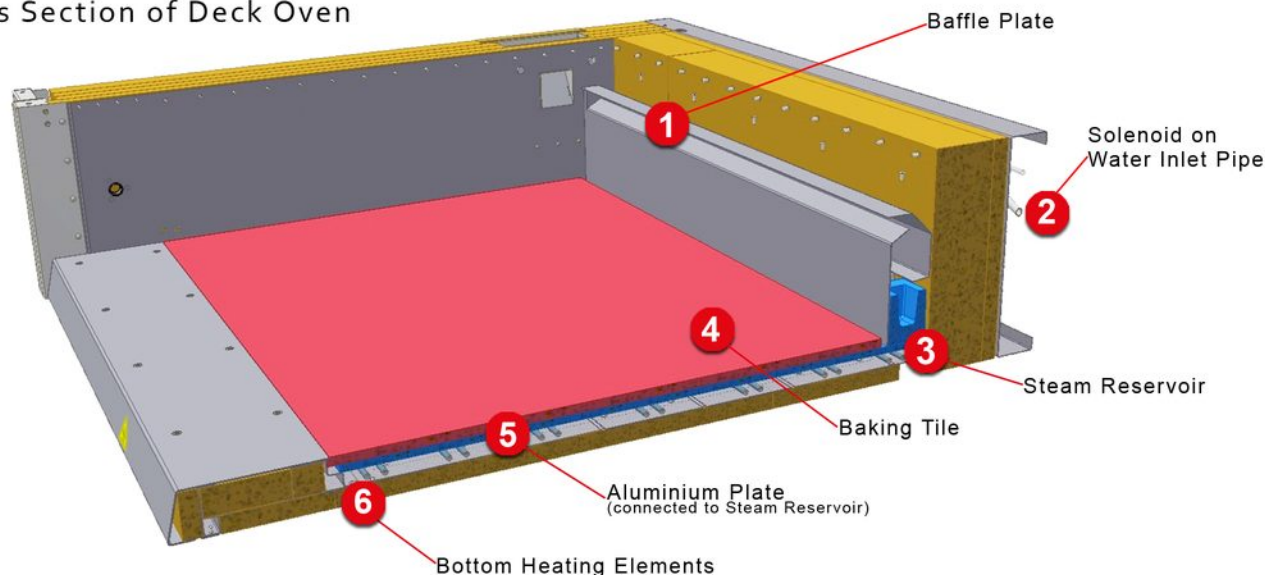




DX Static & Modular Deck Oven Steam Generating System

Cross Section of Deck Oven



MONO's Steam System Reduces Maintenance Costs & Lifetime Costs

One of the key benefits of MONO's Cumulus Steam System is that it does not have any sealed units within any of its water paths that could, over time, build up with deposits of calcium or limescale.

Even if the oven is used in a hard water area without being connected to a Water Softner, the accumulated limescale in the water pipes can be cleaned or replaced easily with minimum disruption and minimum cost.

A Highly Efficient & Effective Integrated Steam Generating System

The Cumulus Steam System fitted to all MONO Deck Ovens is a unique and patented system which does not require the need for either steam generators or steam pods.

The integrated system produces the perfect quantity and quality of steam each and every time resulting in a rich, even mellow bake and low lifetime service and maintenance costs.

How Does the Cumulus Steam System Work?

During a bake cycle or when in Pre-Heat / Warm-up mode, energy is transferred from the Bottom Heating Elements(6) into the thick Aluminium Plate (5), which covers the full surface area of the baking chamber, along with the connected Steam Reservoir(3).

Sited immediately on top of the Aluminium Plate is the thick composite Baking Tile(4) on which the bread is actually baked.

When steam is needed during the bake cycle, carefully regulated amounts of water are automatically supplied to the heated Steam Reservoir(3) via a solenoid-operated Water Pipe(2).

As the water hits the large mass of heated aluminium in the Steam Reservoir(3) it is immediately transformed into generous amounts of steam. As the steam rises it enters the chamber of the deck oven through a specially designed Baffle Plate(1).

The stored heat in the Aluminium Plate(5) ensures there is less temperature drop in the baking chamber and that the oven can repeat the steaming process if required with no loss in steam volume or quality.

The Aluminium Plate(5) also provides a uniform temperature distribution throughout the Baking Tile(4), resulting in an even bake each and every time.