

MONO

Innovative equipment
for traditional baking

Deck Ovens

Harmony Modular Deck



— The Harmony Modular Deck Oven

Guarantees a Gentle, Mellow Bake Each and Every Time



The demand for traditionally baked, oven-bottom and artisan bread has soared in recent years due to a growing consumer interest in more authentic, wholesome breads produced in time-honoured ways using original recipes.

Today, the variety of breads on sale in most independent bakers' shops and supermarkets will include an exciting and mouth-watering assortment of cobs, bloomers and split-tin loaves in addition to a growing range of speciality loaves like Pumpkin, Rye, Olive & Coriander to name but a few.

Invest Well and Reap the Benefits

Undoubtedly, the single most important piece of equipment vital in producing this kind of high quality loaf, where a beautiful crust and outstanding sheen is essential, is the deck oven. Investing in the correct oven, therefore, is probably one of the most important decisions to be made.

The Harmony Modular Deck Oven has been designed *by bakers for bakers*; the beautifully mellow bake making it ideally suited to producing true artisan bread, soft rolls and high-end confectionery products.

Modular Design for True Flexibility

Each component of the Harmony Modular Deck Oven is built separately which means it can be delivered through a standard doorway and installed onsite; the perfect solution for bakeries with limited access and for those situated in basements or in upper stories. It also offers the benefit of being able to expand the number of decks at a later date if required.

Patented Cumulus Steam Generating System

The unique, patented Cumulus Steam Generating System produces a plentiful supply of super-saturated steam which is actually generated by the oven itself; removing the need for a conventional boiler and thereby reducing energy consumption. In fact, the Cumulus system reduces the kW rate of each deck by 1 kW compared with ovens using traditional steam pods.

A clever Isotherm Recovery programme also triggers automatically to rapidly regain oven chamber temperatures for the perfectly finished crust. All decks are supplied from a single water supply via a manifold system.

— Designed *by Bakers for Bakers*



Combining the very best of traditional baking techniques with efficient modern engineering and unparalleled bake control:

- Available in 1-tray, 2-tray and 3-tray width models
- Can be stacked up to 5 decks high
- Independent controls for top and bottom elements to create the perfect balance of heat
- Single-piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom bread
- Patented Cumulus Steam Generating System (optional)
- Each deck separately controlled for complete flexibility
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Hestia Safeguard Protection System ensures oven controllers never overheat
- Choice of control panels, Coloursmart or Classic, to suit your needs
- Provides a gentle, mellow bake each time
- 7-day, 24-hour timer optimises baking efficiencies
- Rapid heat recovery rate
- Simple damper facility
- Illuminated bake chamber uses halogen bulbs with external access
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- All decks have a generous 8" crown
- Helps reduce energy consumption by only heating the decks needed
- Modular components - make it suitable for installation in basements or above-ground-level locations

— 7 Easy Steps to Create the Perfect Harmony Modular Deck Oven for Your Business:

The Harmony Modular Deck Oven comprises a number of components which combine to create the perfect, tailor-made baking solution for your specific business needs.

There are just **7 simple steps** to ensure the oven you purchase is the oven you need:

1 Oven Width?

The Harmony Modular Deck Oven is available in 3 different widths offering the ability to match productivity levels within the space constraints of the bakery. Simply select the size that best suits the bakery's needs.

There are single tray, 2-tray and 3-tray wide models available.

2 Number of Decks?

Once the width of the deck has been selected the next decision to be made is how many decks are required to produce the desired volume of product.

The modular nature of the Harmony Modular Deck Oven means that additional decks can be added to an existing oven setup as the business grows and productivity demand increases; upto a maximum of 5 decks high.

3 Steam?

Each deck unit can be supplied either with or without an integrated steam system; this means that a multi-deck oven has the flexibility to include a combination of steamed and non-steamed decks

4 Controller?

Each deck carries its own independently controlled Coloursmart or Classic Controller which features all the functions you would expect on a deck oven of this quality. Standard features include a 24 hour / 7 day timer, an electronic damper, Sleep mode, separate top & bottom heat controls, steam generator and duration control, and the facility to add extra bake time at the end of a bake cycle.

A new state-of-the-art, colour touch-screen controller will also be available shortly.



The Coloursmart Controller

Featuring an array of innovative programme features to delight even the most demanding baker, the Coloursmart Controller provides a colourful, user-friendly and intuitive interface with the oven.

The Coloursmart Controller really comes into its own in multi-site applications where consistency across the product range is essential due to its 99 user-definable bake programs. It also offers the energy-saving feature of being able to select a 'Full Load' or 'Half-Load' programme.



The Classic Controller

The Classic Controller is a simple, modern LED interface which incorporates many of the Coloursmart features but which also allows the baker to tweak the parameters of the bake program while the oven is actively in the bake process.

This easy-to-use, unpretentious Controller can store upto 9 of the most commonly used bake programs for quick and easy repeat access.



5 Oven Doors?

The standard stainless door supplied with the Harmony Modular Deck Oven features a viewing window, containing low energy loss, heat reflective glass, which provides high visibility of the baking bread for both the baker and the end customer.

There is also an option to have the doors supplied without the viewing window, in solid stainless steel.

6 Extraction Canopy?

Depending on the ceiling height, you may also wish to add a purpose-built extraction canopy to the Harmony Modular Deck Oven. There are two options available, one with an integrated extractor fan and one without (Canopy not shown).

7 Base Unit?

Finally, the addition of a base unit will bring deck ovens with a small number of decks upto a comfortable working height. The wheeled bases also provide all the ovens in the range with a surprisingly light and easy means of moving the oven for cleaning or repositioning.

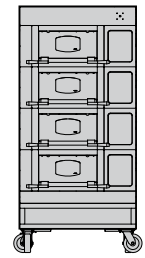
Depending on the number of deck combinations, if there is sufficient space in the base unit, there is also the option to have it racked-out to hold baking trays.

Now that the most important elements of the oven have been decided, MONO Equipment will add a highly insulated top and bottom finishing section to give the oven even greater heat retention qualities.

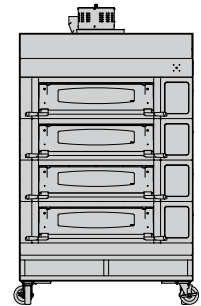
The Harmony Modular Deck Oven is now ready to be delivered ready-assembled, or in its component parts if access is an issue, to be installed by our team of experienced installation engineers.

Technical Specifications

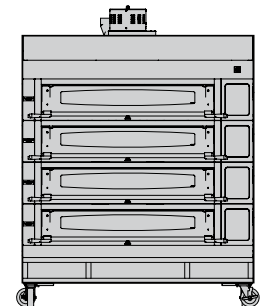
Specifications	1-Tray Wide	2-Trays Wide	3-Trays Wide
Width	940mm (37")	1416mm (55 3/4")	1890mm (74 1/2")
Depth	1300mm (51 1/4")	1300mm (51 1/4")	1300mm (51 1/4")
Height - 2 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 3 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 4 decks (including base & top finishing section)	2020mm (79 1/2")	2020mm (79 1/2")	2020mm (79 1/2")
Height - 5 decks (including base & top finishing section)	2315mm (91 1/4")	2316mm (91 1/4")	2317mm (91 1/4")
Internal deck height with door open	192mm (7 1/2")	192mm (7 1/2")	192mm (7 1/2")
Internal usable area per deck	0.39m ² (4 1/4 ft ²)	0.77m ² (8 1/4 ft ²)	1.16m ² (12 1/2 ft ²)
Number of trays per deck (600mm x 800mm)	1	1	2
Number of trays per deck (600mm x 400mm)	1	2	3
Number of trays per deck (18" x 30")	1	2	3
Number of trays per deck (18" x 26")	1	2	3
Number of Programmes (Classic)	9	9	9
Number of Programmes (Coloursmart)	99	99	99
Robust stainless steel construction	■	■	■
Heavy-duty insulation slabs	■	■	■
Damper	■	■	■
Patented Cumulus Steam Generating System (optional)	■	■	■
Pre-steam function	■	■	■
Internal light system	■	■	■
7-day, 24 hour timer	■	■	■
8-hour countdown timer (Classic)	■	■	■
Programmable top and bottom heat per deck	■	■	■
Auto on-set / add time function	■	■	■
Classic or Coloursmart Controller (option)	■ ¹	■ ¹	■ ¹
Glazed or solid stainless steel doors (option)	■ ²	■ ²	■ ²
Programmable sleep mode facility (Classic)	■	■	■
Single point electrical connection box	■	■	■
Drainage required	□	□	□
Optional Extras:			
Canopy with extractor fan	□	□	□
Canopy without extractor fan	□	□	□
Racked-out base for 1-3 deck options	□	□	□
Water softening unit	□	□	□
Electrics - UK: Single point electrical connection box (UK & standard)			
3 Phase	400v, 3 phase N plus E 50Hz (230v elements) - 3kW, 5 Amps per phase per deck	400v, 3 phase N plus E 50Hz (230v elements) - 6kW, 9 Amps per phase per deck	400v, 3 phase N plus E 50Hz (230v elements) - 9kW, 14 Amps per phase per deck
Total current per phase - 1 deck (Amps)	5 (fused at 5)	9 (fused at 10)	14 (fused at 20)
Total current per phase - 2 deck (Amps)	10 (fused at 10)	18 (fused at 20)	28 (fused at 32)
Total current per phase - 3 deck (Amps)	15 (fused at 15)	27 (fused at 32)	42 (fused at 50)
Total current per phase - 4 deck (Amps)	20 (fused at 20)	36 (fused at 40)	56 (fused at 63)
Total current per phase - 5 deck (Amps)	25 (fused at 25)	45 (fused at 50)	70 (fused at 80)
Single Phase	230v, 1 phase N plus E 50Hz (230v elements) - 3kW, 13 Amps per deck	230v, 1 phase N plus E 50Hz (230v elements) - 6kW, 27 Amps per deck	230v, 1 phase N plus E 50Hz (230v elements) - 9kW, 40 Amps per deck
Electrics - USA: Separate supply cords for each deck (USA)			
3 Phase 220 Volt	220v, 3 wire plus ground, 60Hz - 3kW, 9 Amps per phase per deck	220v, 3 wire plus ground, 60Hz - 5.9kW, 18 Amps per phase per deck	220v, 3 wire plus ground, 60Hz - 8.85kW, 24 Amps per phase per deck
3 Phase 208 Volt	208v, 3 wire plus ground, 60Hz - 2.7kW, 8.7 Amps per phase per deck	208v, 3 wire plus ground, 60Hz - 5.31kW, 17 Amps per phase per deck	208v, 3 wire plus ground, 60Hz - 7.9kW, 22 Amps per phase per deck
3 Phase 480 Volt	480v, 3 wire plus ground, 60Hz, 4.9kW, 7 Amps per phase per deck	480v, 3 wire plus ground, 60Hz, 5.86kW, 8.2 Amps per phase per deck	480v, 3 wire plus ground, 60Hz, 8.78kW, 12.4 Amps per phase per deck
Canopy fan supply - 208-220 Volt, 2 wire plus ground, 60Hz, fused at 6 Amps			



1-tray wide



2-trays wide



3-trays wide

■ Available □ Optional Extra
□ Not Required

Water

All ovens with steam require a 1/2" NPT hot or cold water supply at a pressure of 2-3 bar (29-44 psi), located approximately 250mm (9 3/4") from the right corner and 100mm (4") from the top of the stand when facing the front of the oven. Only one water supply is required per oven. A manifold, fitted with a non-return check-valve, supplies all decks from one central connection point.

It is recommended that the water supply conforms to the following specifications:

Hardness: 2-4 grains per gallon
PH range: 7.0 to 8.0
Chloride concentration: 0-30 ppm

Notes:

- ¹ Touch Screen Controller due soon.
- ² Chamber lights not provided with solid stainless steel door option.

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

Imperial measurements are indicative only and have been converted to the nearest 1/4". Please use the metric version for accuracy.

Please contact MONO Equipment for oven weights

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 for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment's Harmony Modular Deck Oven is the preferred choice of many of the world's leading independent, artisan and supermarket in-store bakeries who are passionate about their craft and uncompromising in their demand for quality, reliability and value for money.

The Harmony Modular Deck Oven is one of the most versatile deck ovens on the market today. Its modular design makes it ideally suited for installation in bakeries with limited access or those located in upper stories or basements.

MONO Equipment also supplies a comprehensive range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.

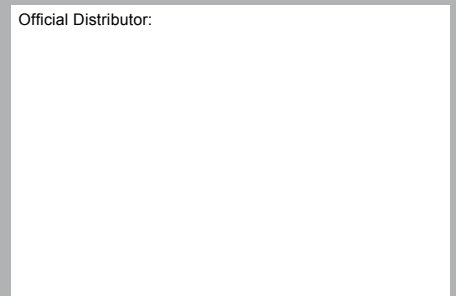


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Manufactured with 55% recycled fibre post consumer content together with 45% recycled virgin fibre from sustainable forests.