



## Deck oven **MONSUN**

Maximum baking surface  
area where the available  
space is limited



# MONSUN deck oven

The energy-saving wonder

The robust oven is perfectly suited to the demands of continuous operation in bakeries. Furthermore, it is extremely reliable and uses minimal energy. The ratio of machine footprint to baking surface area is also ideal: the MONSUN system allows for up to 30% more usage of the baking surface\*, which, in the case of the double-width models, can mean up to 13.44 m<sup>2</sup>. With a base footprint of not more than 1,150 × 2,910 mm this compact oven even fits well into narrow baking areas. In addition, the low airflow speeds in the baking chamber ensure that the baked goods are perfectly crispy, evenly browned all over, and stay fresh for a long time. Optional: exhaust vent for closing the flue shaft when the burner is switched off. This enables the existing heat to be used again for baking. This saves energy and money!



## Up to 50% less energy consumed - thanks to MONSUN technology

- low connected load (from 35 kW)  
30% higher filling density\*
- minimal footprint
- direct heat transfer
- less material\* to be heated



### tandem function

with the MONSUN 672 and 1344 Z models of deck oven the height of the uppermost cooker is 180 mm, which allows you to bake a wide spectrum of different products. Using the tandem function the temperature of the uppermost cooker can be reduced by 50°C. The cooker also features its own steam extractor.

### low energy consumption

thanks to the unique MONSUN principle

### up to 30% more usage of baking surface\*

**maximum baking surface**  
with minimal footprint



### minimal footprint

thanks to its compact construction

### direct, intensive heat transfer

prevents the baked goods from drying out

### up to 6 possible temperature and steam settings

### robust and reliable

ideal for the demands of continuous operation

\* compared to comparable oven models



# MONSUN technology

The latest trend in baking oven manufacture

With the invention of MONSUN technology DEBAG founder Alois Paul Linder revolutionised baking oven technology. Even today, this brilliant baking process ensures superb baking results while **maximising the use of energy and space**.

**The MONSUN principle is as simple as it is efficient:** heat is transferred directly to the dough via convection – without having to pass round other materials and heat them in the process. As a result, MONSUN ovens consume significantly less energy. A forced air heating system creates a regular change of direction in the hot air flow at very low speeds. This gives the baked goods an exceptionally even all-round colour and an intense, full-flavoured taste.

**Another benefit:** there is no shadowing effect from the radiation. The baking tray can therefore hold a much greater quantity of the product.



## Technical data

Smaller footprint; greater baking area



MODEL	573	672	1146 Z	1344 Z
<i>Exterior dimensions (W × H × D):</i>	1,150 × 2,335 × 2,910 mm	1,150 × 2,330 × 2,910 mm	2,300 × 2,330 × 2,910 mm	2,300 × 2,330 × 2,910 mm
<i>Weight (without contents):</i>	1,800 kg	1,800 kg	3,600 kg	3,800 kg
<i>Baking surface area:</i>	5.73 m <sup>2</sup>	6.72 m <sup>2</sup>	11.46 m <sup>2</sup>	13.44 m <sup>2</sup>
<i>Tray size:</i>	600 × 800 mm	600 × 800 mm	600 × 800 mm	600 × 800 mm
<i>Number of trays:</i>	12	14	24	28
<i>Stoves:</i>	6	7	2 × 12	2 × 14
<i>Stove height:</i>	6 × 180 mm	6 × 140 mm + 1 × 180 mm	12 × 180 mm	12 × 140 mm + 2 × 180 mm
<i>Connected load* electricity/oil/gas:</i>	34.5 / 38.4 / 39.5 kW	34.5 / 38.4 / 39.5 kW	34.5 / 38.4 / 39.5 kW	34.5 / 38.4 / 39.5 kW

\* heating performance

In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations. Illustrations not to scale.

## Programme control

All processes conveniently at a glance

With programme control you have access to all processes at a glance, at any time. The integrated event memory supports you in evaluating your baking processes.



- hard-wearing front cover with short-stroke keys
- up to 99 programme settings
- oven connection and remote maintenance via FilialNet
- USB connection

## TOUCH control

Foolproof, intuitive operation

The convenient TOUCH control makes operating the oven easier than ever.



- simple and intuitive to use
- up to 99 programme settings
- oven connection and remote maintenance via FilialNet
- USB connection

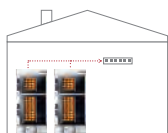
## FilialNet: giving you all the processes at a glance

The FilialNet oven connection software can connect an unlimited number of ovens with one another, thus making baking programme management convenient and clearly structured. Within the branch network you have all the baking processes at a glance. The connected ovens can be controlled at any time and from any location.



## FilialNet works as follows:

### 1 Connection within the branch



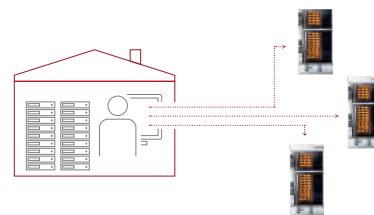
Within the branch as many systems as wished can be connected.

### 2 Connection with head office



The respective branch networks are connected to the head office via the Internet or by VPN tunnel.

### 3 All systems can be monitored from a central location



In the head office: you can interact with all the connected ovens and systems within the bakeries/branches from the office.