



## In-store baking oven **MONSUN CITY**

All the advantages of the  
original MONSUN technology -  
for large trays too



# MONSUN CITY - the space-saving wonder

No oven offers a better ratio of machine footprint to baking surface area

More dough pieces per baking surface and low energy consumption represent only two of the many benefits the MONSUN CITY oven offers. The oven is ideal for anyone who wants to do a lot of baking but only has limited floor space. This is made possible by the compact exterior dimensions and large 600 × 800 mm trays. The MONSUN technology ensures that the heat in the baking chamber is distributed very evenly and focused directly on the baked goods. There is no shadowing effect from the radiation. We can thereby guarantee a significantly higher filling density\* than that produced by our competitors' oven models. In addition, the sophisticated MONSUN steaming system means baking can be done very gently at minimal airflow speeds. This gives the baked goods a perfect crispness and means that they stay fresh for an especially long time.



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

- 30% higher filling density\*
- minimal footprint
- direct heat transfer
- less material\* to be heated



### low energy consumption

thanks to the unique MONSUN principle

### very easy to clean

due to the interior parts being easy to remove

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

### triple-glazed

### energy-efficient LED lighting



### direct, intensive heat transfer

prevents the baked goods from drying out

### 7-inch touch display with intuitive user navigation

### ingenious MONSUN steaming system for gentle baking

### soft-close automatic doors

### ergonomic design

\* 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

More baked products – fewer costs

MODEL	CITY 6	CITY 7	CITY 8
<i>Exterior dimensions (W × H × D)*:</i>	915 × 2,062 × 1,508 mm	915 × 2,062 × 1,508 mm	915 × 2,062 × 1,508 mm
<i>Weight (without contents)**:</i>	710 kg	710 kg	710 kg
<i>Tray spacing:</i>	97 mm	84 mm	73 mm
<i>Baking surface area:</i>	2.9 m <sup>2</sup>	3.4 m <sup>2</sup>	3.8 m <sup>2</sup>
<i>Maximum no. of trays:</i>	12 / 6	14 / 7	16 / 8
<i>Tray size:</i>	400 × 600 mm / 800 × 600 mm	400 × 600 mm / 800 × 600 mm	400 × 600 mm / 800 × 600 mm
<i>Biscuit capacity up to 50 g:</i>	180	210	240
<i>Electrical connection:</i>	21 kW	21 kW	21 kW
<i>Plug:</i>	32 A CEE	32 A CEE	32 A CEE
<i>Condensate drain:</i>	3/4" hose	3/4" hose	3/4" hose
<i>Water supply:</i>	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH
<i>Options:</i>	hood, underframe, proofing chamber, water filter		

\* height incl. proofing chamber and hood

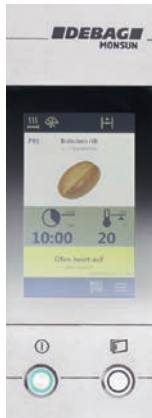
\*\* weight incl. proofing chamber and hood

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.



# TOUCH control

Foolproof, intuitive operation



With convenient touch control that is intuitive to operate, all the processes and parameters applicable to baking are available to you at a glance. As individual as your products, our control system can be adjusted and programmed according to your requirements. This saves time, staff resources and reduces sources of errors, nipping them in the bud.

- 7-inch touch display
- intuitive and clearly structured menu navigation
- up to 99 programme settings
- programmable timer
- oven connection and remote maintenance via FilialNet
- USB connection
- operation of proofing chamber already integrated

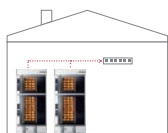
## FilialNet: giving you all the processes at a glance

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.



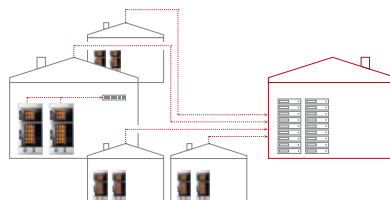
## FilialNet works as follows:

### 1 Connection within the branch



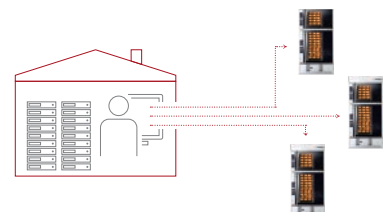
Within the branch as many systems as wished can be connected.

### 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.