



## Rack oven **MONSUN TWIN**

Premium technology x 2



Flexibly convertible to  
electric, oil or gas

**DEBAG**  
GLOBAL BAKING TECHNOLOGY

# MONSUN TWIN

Doubly efficient: two rack modules per bake

The MONSUN TWIN is characterised by the amount of space it offers, since it can be loaded with two rack modules at the same time. You can therefore bake twice the quantity in the same amount of time. This makes the MONSUN TWIN extremely economical. The oven is ideal for the production of large batches.



## Doubly efficient and ideal for baking in large quantities!

Two rack modules per bake, i.e.

- double the quantity in the same amount of time
- and less energy used - thanks to the MONSUN technology



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

**maximum baking surface**  
with minimal footprint

**robust and reliable**  
ideal for the demands of continuous operation



**direct, intensive heat transfer**

prevents the baked goods from drying out

**up to 6 possible temperature and steam settings**

**low energy consumption**

thanks to the unique MONSUN principle



\* compared to comparable models of oven

# 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

Naturally efficient



MODEL	MONSUN TWIN with 2 x 800 size racks	MONSUN TWIN with stove module
<i>Exterior dimensions (W x H x D):</i>	1.270 x 2.960 x 2.935 mm	1.270 x 2.960 x 2.935 mm
<i>Weight (without contents):</i>	2.600 kg	2.950 kg**
<i>Baking surface area:</i>	16,3 m <sup>2</sup>	8,6 m <sup>2</sup>
<i>Tray size:</i>	580 x 780 mm	580 x 780 mm
<i>Number of trays:</i>	2 x 18 / 12	18
<i>Stoves:</i>	-	9
<i>Tray spacing:</i>	85 / 125 mm	-
<i>Stove height:</i>	-	140 mm
<i>Connected load* electricity/oil/gas:</i>	up to 110 / 120 / 120 kW	up to 110 / 120 / 120 kW



\* heating performance \*\* incl. module

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



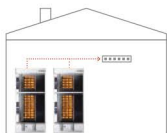
## FilialNet: giving you all the processes at a glance

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 managed at any time from everywhere.



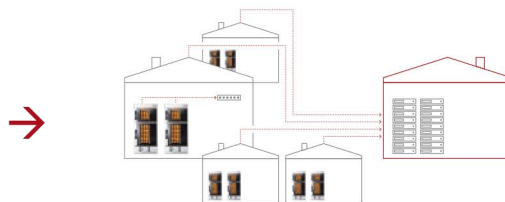
## FilialNet works as follows:

1 Connection within the branch



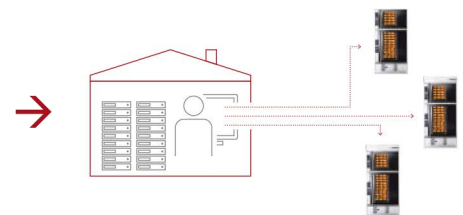
Within the branch as many systems as wished can be connected.

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.