



In-store baking oven **MONSUN MINI**

MONSUN technology:
Perfect results, day after day



MONSUN MINI

Handcrafted baking quality equal to a craft bakery – for branches

The highly efficient and powerful MONSUN MINI is the ideal oven for freshly baked goods for your store. Due to its compact dimensions and small trays (400 × 600 mm), the oven perfectly adapts to your branch concept. Nonetheless, with up to eight sheets you can still bake large quantities. With its low connected load this system also saves energy and costs during every baking process, making the MONSUN MINI incomparably cost-efficient. The MONSUN system guarantees extremely low flow velocities within the baking chamber, which has a positive, lasting effect on the quality of the baked goods.



An oven as individual as your baking processes

Depending on the type of products you can select from the following:

- Sheet clearance:
73 mm, 83 mm or 97 mm

This will give you the maximum number of trays per bake:

- 6, 7 or 8 trays



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 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. 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	MINI 6	MINI 7	MINI 8
<i>Exterior dimensions (W × H × D)*:</i>	915 × 2,061 × 1,006 mm	915 × 2,061 × 1,006 mm	915 × 2,061 × 1,006 mm
<i>Weight (without contents)**:</i>	400 kg	400 kg	400 kg
<i>Tray spacing:</i>	97 mm	83 mm	73 mm
<i>Baking surface area:</i>	1.44 m ²	1.68 m ²	1.92 m ²
<i>Maximum no. of trays:</i>	6	7	8
<i>Tray size:</i>	400 × 600 mm	400 × 600 mm	400 × 600 mm
<i>Biscuit capacity up to 50 g:</i>	90	105	120
<i>Bread capacity up to 1,000 g:</i>	9	9	12
<i>Electrical connection:</i>	14.5 kW	14.5 kW	14.5 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 with waste steam condenser, 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

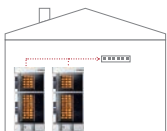
FilialNet: giving you all the processes at a glance

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 managed at any time from everywhere.



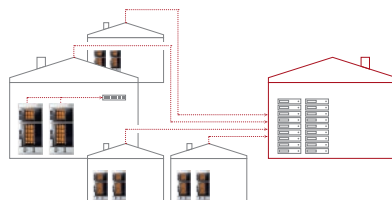
FilialNet works as follows:

1 Connection within the branch



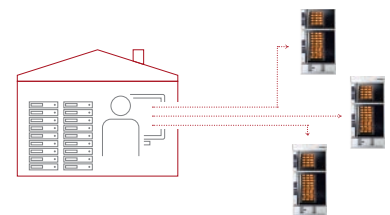
Within the branch as many systems as wished can be connected.

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.