

Rack oven MONSUN S4/TWIN

Premium technology times two





MONSUN S4/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 S4/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 up to 50% less energy used – thanks to the MONSUN technology



direct, intensive

prevents the baked goods from

heat transfer



low energy consumption thanks to the unique MONSUN principle

up to 30% more usage of baking surface*

maximum of baking surface



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 54 with 800 size racks	MONSUN S4 with 1,000 size racks	MONSUN TWIN with 2 x 800 size racks	MONSUN TWIN with stove module
Exterior dimensions ($W \times H \times D$):	1,350 × 2,965 × 2,540 mm	1,350 × 2,965 × 2,540 mm	1,350 × 2,960 × 3,130 mm	1,350 × 2,960 × 3,130 mm
Weight (without contents):	2,000 kg	2,000 kg	2,600 kg	2,950 kg**
Baking surface area:	9.5 m²	12.4 m²	16.3 m²	8.6 m²
Tray size:	580 × 780 mm	580 × 980 mm	580 × 780 mm	580 × 780 mm
Number of trays:	21 / 18 / 12	21 / 18 / 12	2 × 18 / 12	18
Stoves:	-	-	-	9
Tray spacing:	73 / 85 / 125 mm	73 / 85 / 125 mm	85 / 125 mm	-
Stove height:	-	-	-	140 mm
Connected load* electricity/oil/gas:	50 / 63 / 63 kW	55 / 68 / 68 kW	- / 120 / 120 kW	- / 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

TOUCH control Foolproof, <u>intuitive operation</u>

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

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.



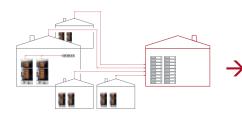
FilialNet works as follows:

1 Connection within the branch



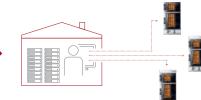
Within the branch as many systems as wished can be connected.

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.