Rack oven
MONSUN S5

Premium technology for premium-quality products

DEBAG
GLOBAL BAKING TECHNOLOGY

MONSUN S5

Ideal for baking batch after batch of large quantities

Easy loading and the 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, Up to 21 large trays (580 × 780 mm or 780 × 980 mm) can be baked simultaneously. With its low connected load this system also saves energy during every baking process, making the MONSUN S5 extremely cost-efficient. The slow-moving hot air in the baking chamber ensures constant heat both above and below. There is no hint of a radiation shadow. The results are clear to see: evenly browned products and up to 30% higher filling density*.

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

low energy consumption
thanks to the unique MONSUN principle

up to 30% more usage of baking surface*

maximum baking surface area
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 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 S5 with 800 size racks	MONSUN S5 with 1,000 size racks	MONSUN S5 with stove module
Exterior dimensions (W × H × D):	1,350 × 2,960 × 2,535 mm	1,350 × 2,960 × 2,535 mm	1,350 × 2,960 × 2,535 mm
Weight (without contents):	2,200 kg	2,200 kg	2,500 kg
Baking surface area:	9.5 m²	12 m²	6.5 m²
Tray size:	580 × 780 mm	580 × 980 mm	580 × 780 mm
Number of trays:	21 / 18 / 12	21 / 18 / 12	-
Stoves:	-	-	9
Tray spacing:	73 / 85 / 125 mm	73 / 85 / 125 mm	-
Stove height:	-	-	140 mm
Connected load* electricity / oil / gas:	71.7 / 100 / 100 kW	71.7 / 100 / 100 kW	71.7 / 100 / 100 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

TOUCH control
Foolproof, intuitive operation

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 process data.

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

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

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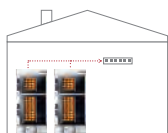- oven connection and remote maintenance via FilialNet
- USB connection

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:
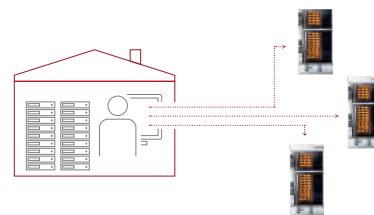
❶ Connection within the branch

❷ Connection with head office

❸ All systems can be monitored from a central location

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

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

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