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.

FilialNet works as follows:

1. **Connection within the branch**
2. **Connection with head office**
3. **All systems can be monitored from a central location**

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.

**Rack oven MONSUN SM**

The perfect combination of a deck and rack oven

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.

- **Programme control**
  - All processes conveniently at a glance
  - Touch control
    - Foolproof, intuitive operation
    - Simple and intuitive to use
    - Up to 99 programme settings
    - Oven connection and remote maintenance via FilialNet
    - USB connection

**Correct as of: January 2018 | Photo source: Jürgen Jeibmann Photographik, stock.adobe.com: © luckybusiness**
MONSUN SM - supremely versatile
A deck and rack oven in one

The MONSUN SM can be used both as a deck oven and a rack oven. It thereby combines the advantages of two fundamentally different oven systems and enables maximum flexibility in the bakery. Rack and cooker modules can be quickly and conveniently interchanged.

Due to its compact design it is especially effective within a small space. The perfected MONSUN technology ensures superb baked goods that remain fresh for a long time.

Maximum efficiency and flexibility

Use as a rack oven:
- Rack modules are moved into the baking chamber

Use as a deck oven:
- The individual cookers can be loaded by means of the firmly locking cooker module (optionally available with steel or heat-retaining stone slabs).

- low energy consumption thanks to the unique MONSUN principle
- up to 30% more usage of baking surface*  
- maximum baking surface area with minimal footprint
- can be used as a deck and rack oven
- 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 oven models

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.
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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>MONSUN SM with 800 size racks</th>
<th>MONSUN SM with 1,000 size racks</th>
<th>MONSUN SM with stove module</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior dimensions (W × H × D):</td>
<td>1,350 × 2,960 × 2,935 mm</td>
<td>1,350 × 2,960 × 2,935 mm</td>
<td>1,350 × 2,960 × 2,935 mm</td>
</tr>
<tr>
<td>Weight (without contents):</td>
<td>2,300 kg</td>
<td>2,400 kg</td>
<td>2,650 kg**</td>
</tr>
<tr>
<td>Baking surface area:</td>
<td>9.5 m²</td>
<td>12 m²</td>
<td>8.6 m²</td>
</tr>
<tr>
<td>Tray size:</td>
<td>580 × 780 mm</td>
<td>580 × 980 mm</td>
<td>580 × 780 mm</td>
</tr>
<tr>
<td>Number of trays:</td>
<td>21 / 18 / 12</td>
<td>21 / 18 / 12</td>
<td>18</td>
</tr>
<tr>
<td>Stoves:</td>
<td>-</td>
<td>-</td>
<td>9</td>
</tr>
<tr>
<td>Tray spacing:</td>
<td>73 / 85 / 125 mm</td>
<td>73 / 85 / 125 mm</td>
<td>-</td>
</tr>
<tr>
<td>Stove height:</td>
<td>-</td>
<td>-</td>
<td>140 mm</td>
</tr>
<tr>
<td>Connected load* electricity/oil/gas:</td>
<td>58.0 / 60.5 / 62.8 kW</td>
<td>58.0 / 65.2 / 67.8 kW</td>
<td>58.0 / 60.5 / 62.8 kW</td>
</tr>
</tbody>
</table>

* heating performance  ** incl. module
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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 process data.

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

TOUCH control
Foolproof, intuitive operation

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.

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