



Rack oven **MONSUN SM**

The perfect combination
of a deck and rack oven



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

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

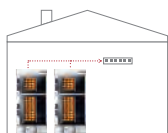
FilialNet: giving you all the processes at a glance

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.



FilialNet works as follows:

1 Connection within the branch



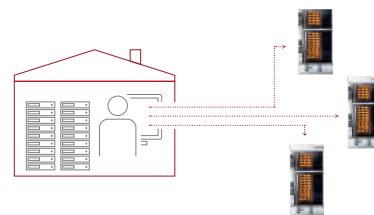
Within the branch as many systems as wished can be connected.

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.