

# Ovens

## Deck oven

# DX



### Description

The DX Deck Oven features a revolutionary steaming system adding to an unbeatable reputation for technological sophistication, high performance and reliability. The DX is available with an LED controller or the 'SmartBake' LCD controller.

### Features

- The DX has an exceptional heat recovery rate
- A new approach to element design and layout gives the DX an efficient, even bake
- High quality heating elements are fitted to ensure bake consistency and long element life
- Control panel options with touch sensitive pads present clear, flat, easy to clean control surfaces
- Optional "ColourSmart" pre-programmable product bake system available, with full screen colour control panel display
- Programmable steaming time to each deck including pre-bake steaming
- Each deck has individual controls for top and bottom heating elements as a standard fitting
- Each deck is fitted with integral bake timers and 7 day oven start-up timers
- Rapid recovery, low energy consumption, cast aluminium, integral steam system fitted to each deck  
High temperature saturated steam ensures a good shiny crust on baked products
- Individual, rust resistant, low energy consumption steam generators are fitted to each deck

### Machine Reference

Reference	Model
FG145	DX deck oven

### Options

- See specifications page for combinations
- LED controller
- LCD controller

**Dimensions:**

<b>3 Deck Oven</b>	2 trays per deck	3 trays per deck
Height:	1855	2025
Width:	1345	1815
Depth (no steam):	1255	1365
Depth (with steam):	1405	1405
<b>4 Deck Oven</b>	2 trays per deck	3 trays per deck
Height:	1855	2025
Width:	1345	1815
Depth (no steam):	1255	1365
Depth (with steam):	1405	1405
<b>5 Deck Oven</b>	2 trays per deck	3 trays per deck
Height:	2175	2250
Width:	1345	1815
Depth (no steam):	1255	1255
Depth (with steam):	1405	1405

All above dimensions are for 30" X 18" tray sizes and for decks with an 8" crown.  
Dimensions for other tray and deck configurations are available on request.

**Electrical Loadings**

<b>2 Tray Oven</b>	without steam	with steam
2 Decks	15.0kW	19.2kW
3 Decks	22.5kW	28.8kW
4 Decks	30.0kW	38.4kW
5 Decks	37.5kW	46.0kW
<b>3 and 4 Tray Oven</b>	without steam	with steam
2 Decks	18.4kW	22.6kW
3 Decks	27.6kW	33.9kW
4 Decks	36.8kW	45.2kW
5 Decks	46.0kW	56.5kW

**Double Depth Ovens**

Double depth configurations are available on request.

Example specification:-

DX 4-6-8; four deck, six trays per deck (three trays wide), 8" high crown.

Height:	2170
Width:	2051
Depth:	2132
Electrical loadings:	74kW with steam and 65.6kW without.

**Water Supply**

All ovens with steam require a 15mm water supply at a pressure of 2-3 bar (standard domestic water supplies are usually within these parameters). No drain is required for these ovens.

Customers are strongly advised to fit a water treatment device to all bakery equipment requiring a water supply. MONO can factory fit, or give advice on a suitable water treatment unit. This is essential in hard water areas.



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