

Compact 643 3-Tray Convection Oven



Limited kitchen space needn't hamper your ability to offer your customers a wide range of hot good and MONO Equipment's space saving 3-Tray Compact Convection Oven provides the perfect bake-off solution for food-to-go outlets and small businesses that have limited kitchen space but need to produce high-quality, professionally baked products with consistent results.

Standing at just 450mm high, the 3-Tray Compact is available to suit 600mm x 400mm trays and is stackable to allow extra baking resources to be added as needed, without taking up additional floor space.

The Compact 3-Tray Convection Oven features a simple LED control panel which is capable of storing up to 10 programmes and includes an integrated steam system which ensures a professional, even bake across a wide range of bread, savoury and confectionery products.



Each oven features a twin-pane glass door which offers excellent visibility and the internal oven light perfectly illuminates the product, providing the baker with excellent visibility of the baking progress.



Features and Benefits

- Available in 3-tray format
- Suitable for food-2-go outlets, cafes, restaurants, convenience stores, hotels and petrol stations
- Takes 400mm x 600mm tray sizes
- Provides a perfect countertop solution where space is limited
- Integrated steam system for superb bake quality
- Simple Digital Control Panel
- Stores up to 10 bake programmes
- Temperature range between 50°C to 250°C
- 72mm height between trays
- Energy saving auto shutdown feature prevents the oven from using costly energy when left on for long periods of time or overnight, by mistake
- Available with a 13amp single phase power supply
- 2.7kW power rating
- Bi-directional fan for uniform heat distribution
- Removable tray supports for easy cleaning
- Overlapped and sealed, foil-fronted solid slab insulation for superb heat retention
- Internal oven light for clear visibility of the baking process
- Stainless steel construction for durability and cleanliness
- Stackable for convenience and future expandability
- Clear glass door to maximise the visibility of the baking product
- Twin-pane, vented glass reduces external door temperature
- Supplied with 4 free 400mm x 600mm trays
- Optional racked base unit available

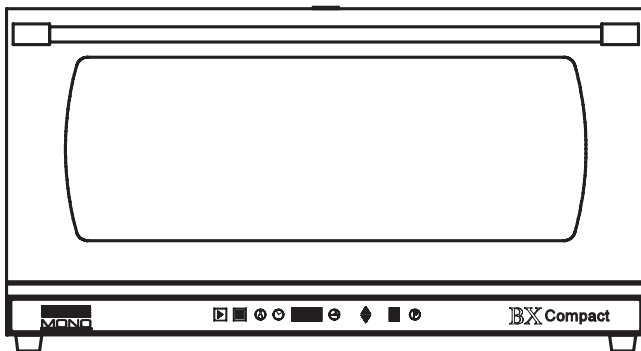
Specifications and Dimensions

Specifications	Compact 643 3-Tray
Tray Size	600mm x 400mm
Distance between trays	72mm (2 ¾")
Height	450mm (17 ¾")
Width	800mm (31 ½")
Depth, door closed including handle	800mm (31 ½")
Depth, door fully open	1,065mm (42")
Weight	55kg (121 lbs)
Electrics:	
Power Supply	Single Phase, 230v, 50Hz, 13Amp

Please contact MONO Equipment for USA electrical details.



Optional Extras and Configurations
Racked Base Unit for Compact 643 and Compact 644



Twin pane vented glass reduces external door temperature

