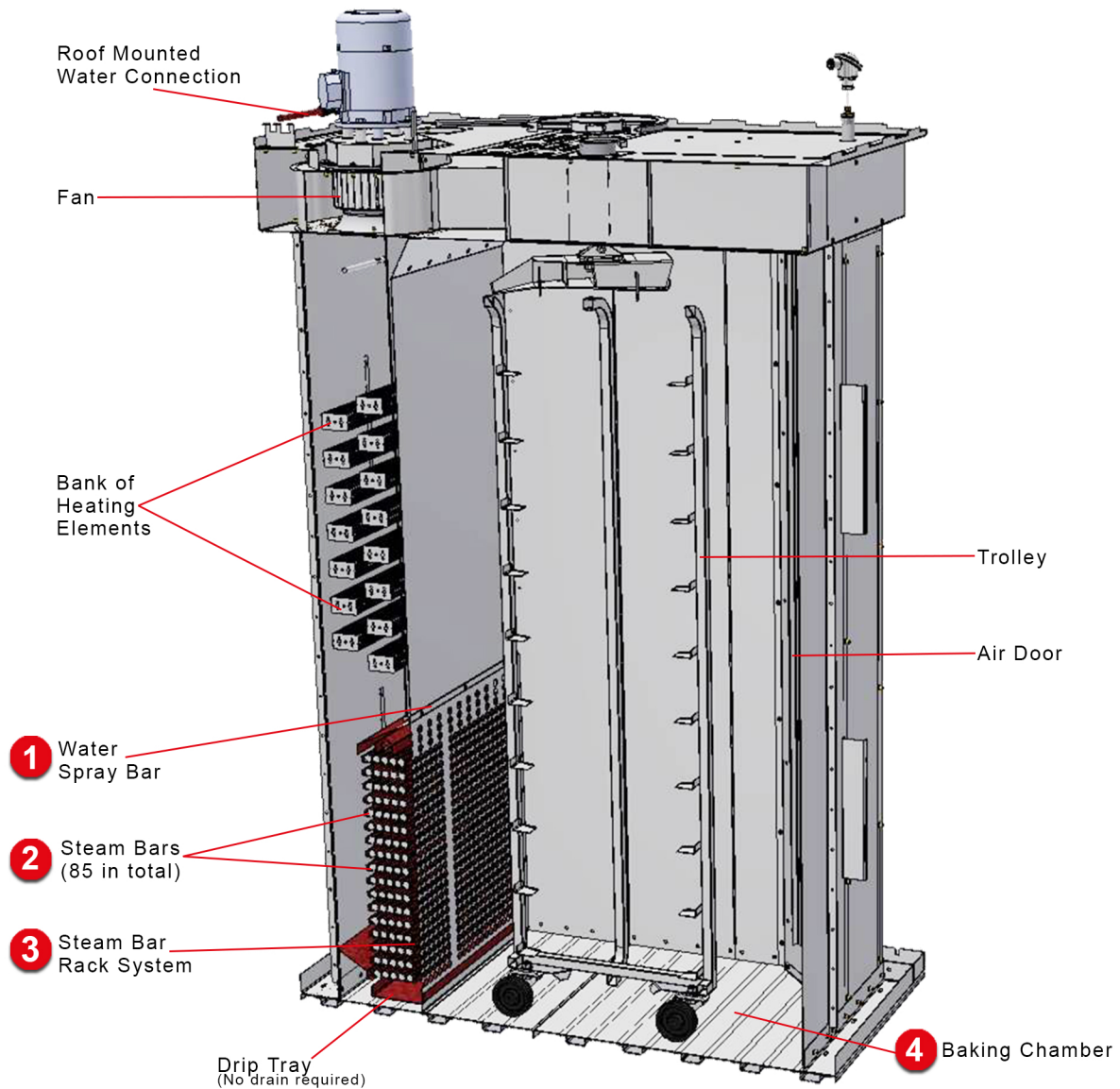


# MX Rotary Rack Oven Steam Generating System

Cross Section of Rotary Rack Oven



## MONO's Integrated Rack Oven Steam System

When steam is required, regulated amounts of water are delivered by a solenoid-operated water feed pipe into a specially designed Water Spray Bar (1).

The water is then deposited from the Water Spray Bar(1) on to 17 rows of thick mild steel Steam Bars(2) that are located in a Steam Bar Rack System(3).

The water is immediately converted to steam upon contact with the Steam Bars(2) and fills the Baking Chamber(4) with generous volumes of steam. No drainage required.

The large number of mild steel Steam Bars - 85 in total - ensures that the oven also has a rapid recovery rate between bakes.