



Innovative equipment
for traditional baking

Compact Convection Ovens

324 | 434 | 643 | 644



An Oven Range Perfectly Tailored for the Food-2-Go, Café, Restaurant and Bakery Sectors



The once perceived luxury of eating out has now become the norm for many people and, as our hectic lifestyle choices exert even more pressure on our precious time, more and more people are resorting to food-2-go, café and restaurant outlets not only for their lunches but also their breakfasts and their on-the-go snacks too. MONO Equipment's new and exciting range of Compact convection ovens has been specially designed to cater to this booming market:

- Food-2-Go Outlets
- Cafés
- Restaurants
- Pop-Up Restaurants
- Convenience Stores
- Supermarkets
- Hotels
- Petrol Stations
- School Canteens
- Hospitals
- Military Kitchens

The Compact range comprises four superb new ovens offering a choice of footprints, tray sizes and capacities to suit most needs; the ovens are also stackable which means additional baking capacity can easily be added at a later date if required, without taking up additional countertop space. The Compact 323 also takes standard gastronorm GN1/3 trays and the Compact 643 and 644 gastronorm GN1/1 trays making them truly versatile.

Each oven is fan assisted which ensures uniform heat distribution inside the stainless steel chambers, whilst the double-glazed, easy-clean doors provide superb heat retention and the all-important element of theatricality for viewing customers.

Immediate Out-of-the-Box Productivity

The three smaller Compact ovens the 323, 434 and 643 each feature a standard single phase, 13amp plug, which means they can be plugged in and immediately used out-of-the-box, while the Compact 644 is available with either a 32amp single phase or 3-phase power supply.

The Compact 323

Designed to Fit in Even the Smallest Spaces



Compact 323
Manual Control Panel



Compact 323
Digital Control Panel

The smallest oven in our range, the Compact 323, is perfectly suited to environments where space is at a premium but where a robust and reliable oven is still needed to bake, roast or re-heat food.

The Compact 323 oven can take up to a maximum of three trays and is available with either a straight forward manual controller or a simple LED digital controller. Its very small footprint of just 465mm x 597mm, combined with its 13amp standard plug, means this highly versatile, space-saving convection oven is also small enough to be easily portable between venues if required.

- Small and compact, takes up very little counter space
- Takes both 346mm x 260mm and gastronorm GN1/3 tray sizes
- 3 x FREE trays supplied with each oven
- Temperature range between 60-260°C
- 75mm height between trays
- Choice of Manual or Digital Control Panel
- Digital Control Panel stores up to 99 programmes

- 13amp, single phase for immediate use
- 2.6kW power rating
- Internal oven light for clear visibility
- Removable tray supports for easy cleaning
- Manufactured in hygienic stainless steel
- Optional racked base unit available
- Stackable for future expandability
- Available with pre-heat facility
- Features three stage bake programme



Stainless steel chamber with rounded corners



The Compact 434

The Perfect Balance of Space and Productivity



Compact 434
Manual Control Panel

4 Free
Trays with
Each
Oven



Compact 434
Digital Control Panel

The Compact 434 oven incorporates all the same features as its smaller companion, the Compact 323, but with a slightly larger footprint. Also, with its larger tray size, the Compact 434 provides a greater capacity for businesses that need the flexibility to increase productivity quickly at peak times or when demand requires it.

With a four-tray capacity, the Compact 434 oven is available with either a straightforward manual controller or a simple LED digital controller. Its small footprint of just 560mm x 665mm makes it the ideal countertop oven for businesses which needs to balance carefully the needs of productivity with space availability.

- Small and compact, takes up little counter space
- Convenient 450mm x 340mm tray size
- 4 x FREE trays supplied with each oven
- Temperature range between 60-285°C
- 75mm height between trays
- Choice of Manual or Digital Control Panel
- Digital Control Panel stores up to 99 programmes

- 13amp, single phase for immediate use
- 2.7kW power rating
- Internal oven light for clear visibility
- Bi-directional fan for uniform heat distribution
- Removable tray supports for easy cleaning
- Manual steam function
- Manufactured in hygienic stainless steel
- Optional racked base unit available
- Optional Air Condensor Canopy available
- Stackable for future expandability
- Available with pre-heat facility
- Features three stage bake programme



Removable tray runners for easy cleaning



The Compact 643

Generously Proportioned but Just 45cm High

Takes
400mm x
600mm and
Gastronorm
GN1/1 Trays



3 Free
Trays with
Each
Oven

Compact 643

Standing at just 450mm high, the Compact 643 oven provides the perfect countertop solution where vertical space is limited, perhaps by overhead cupboards etc. The extended tray runners on the inside of the stainless steel oven chamber also ensure that both 400mm x 600mm and gastronorm GN1/1 trays can be used for true flexibility.

The three-tray Compact 643 features a very simple and intuitive LED control panel which is capable of storing up to 10 programmes.

- Reduced-height and compact
- Takes both 400mm x 600mm and gastronorm GN1/1 tray sizes
- 3 x FREE trays supplied with each oven
- Temperature range between 50-250°C
- 72mm height between trays
- Simple Digital Control Panel stores up to 10 programmes
- 13amp, single phase for immediate use
- 2.7kW power rating

- Internal oven light for clear visibility
- Bi-directional fan for uniform heat distribution
- Removable tray supports for easy cleaning
- Integrated Steam System
- Manufactured in hygienic stainless steel
- Optional racked base unit available
- Stackable for future expandability
- Shutdown Facility saves energy



Twin pane vented glass reduces external door temperature



The Compact 644

The Ultimate 4-Tray Counter Top Oven



Takes
400mm x
600mm and
Gastronorm
GN1/1 Trays

4 Free
Trays with
Each
Oven

Compact 644

The Compact 644 convection oven contains all the features of its slightly smaller counterpart, the Compact 634, with the benefit of an additional fourth tray, making it the ideal choice for businesses which need that little extra capacity.

Featuring a very simple and intuitive LED control panel which is capable of storing up to 10 programmes, the Compact 644 is available with a choice of electrical specifications - 32amp / single phase or 3 phase.

- Compact and highly versatile
- Takes both 400mm x 600mm and gastronorm GN1/1 tray sizes
- 4 x FREE trays supplied with each oven
- Temperature range between 50-250°C
- 72mm height between trays
- Simple Digital Control Panel stores up to 10 programmes
- Available with a 32amp single phase or 3-phase power supply

- 6.2kW power rating
- Internal oven light for clear visibility
- 2 x Bi-directional fans for uniform heat distribution
- Removable tray supports for easy cleaning
- Integrated Steam System
- Manufactured in hygienic stainless steel
- Optional racked base unit available
- Stackable for future expandability
- Shutdown Facility saves energy



Twin bi-directional fan system for enhanced performance



Technical Specifications

Specifications	Compact 323 Manual Controller	Compact 323 Digital Controller	Compact 434 Manual Controller	Compact 434 Digital Controller	Compact 643	Compact 644
Tray size (mm unless otherwise stated)	346 x 260	346 x 260	450 x 340	450 x 340	600 x 400	600 x 400
Number of trays	3	3	4	4	3	4
Distance between trays (mm)	75	75	75	75	72	72
Height (mm)	455	455	580	580	450	500
Width (mm)	465	465	560	560	800	800
Depth, door closed including handle (mm)	597	597	665	665	800	835
Depth, door fully open (mm)	887	887	955	955	1,065	1,175
Weight (kg)	22	22	34	34	55	65
Manual Controller	■	□	■	□	□	□
Digital Controller	□	■	□	■	■	■
No of Programmes on Digital Controller	-	99	-	99	10	10
Water Supply	□	□	■	■	■	■
Steam facility	□	□	■	■	■	■
Internal light	■	■	■	■	■	■
Electrics – UK						
Total Power Required (kW)	2.6	2.6	2.7	2.7	2.7	6.2
Power supply	Single Phase, 230v, 50-60Hz, 13Amp	Single Phase, 230v, 50-60Hz, 13Amp	Single Phase, 230v, 50-60Hz, 13Amp	Single Phase, 230v, 50-60Hz, 13Amp	Single Phase, 230v, 50Hz, 13Amp	Single Phase, 230v, 50Hz, 27 Amp or 3 Phase plus earth, 400v, 50Hz, 12.6 Amp

■ Available □ Not available

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.

MONO Equipment's New range of affordable space-saving ovens are designed to cook, bake and heat a vast array of high quality sweet, savoury and hot meals products such as:

Sweet

- Muffins
- Cookies
- Scones
- Cupcakes
- Traybakes
- Brownies
- Flapjacks
- Sponge Cakes

Savoury

- Pies
- Pasties
- Sausage Rolls
- Jacket Potatoes
- Pizzas
- Bread Rolls
- Savoury Tartlets
- Potato Wedges

Hot Meals

- Lasagne
- Pasta Bake
- Shepherd's Pie
- Cauliflower Cheese
- Casseroles
- Meat Pies
- Quiche
- Chilli Con Carne

Optional Extras and Configurations

To complement the Compact oven range, MONO Equipment also supplies a comprehensive range of ancilliary items including trays, mats and base units to suit every requirement.

Compact 434 with condensor and racked base



Racked Base Unit for Compact 643 and Compact 644



MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation of creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment's new and exciting range of Compact convection ovens has been specifically designed to meet the growing needs of today's food-2-go, café and restaurant culture. Each of the four high quality ovens in the range has been designed to fit the particular needs of the modern-day food retailer, whether that is a small specialist pavement kiosk, a petrol forecourt shop, an in-store food outlet, a small café or an established restaurant.

MONO Equipment is also part of the highly successful, and internationally renowned, ALI Group comprising 76 companies across 24 countries. This network of professional food equipment manufacturers and food service companies provides a wealth of specialist resources which is second to none.

In addition to the Compact range, MONO Equipment also offers a much larger selection of convection ovens including the famous BX **eco-touch** range.



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