

The Perfect Solution for Enthusiastic Home Bakers and Micro Bakeries

The Artisan Mini Deck Transforms Your Oven Bottom Breads

Perfect for passionate home bakers and small-scale professionals, the Artisan Mini Deck Oven is ideal for artisanal bakeries, cafés, and restaurants looking to craft crispy, oven-bottom breads with a light, airy crumb and professional-quality results.

In recent years, MONO has seen a huge growth in the number of home-bakers, community bakers and baking enthusiasts who want to take the hobby they love to the next level. It is with this in mind that MONO has designed its first professional Artisan Mini Deck oven. Often, what starts out as baking a few loaves from home, soon transforms in to supplying friends, family and then eventually the wider community via local cafes, farmers markets and food festivals etc. At some point, the increased demand for freshly baked bread soon overtakes the capacity of a standard domestic oven.

MONO's Artisan Mini Deck Oven bridges the gap between a domestic oven and a large professional bakery oven whilst providing the superb bake quality and crust you can only achieve from baking in an oven that has been specially designed for baking bread.



7 Key Mini Artisan Deck Oven Features

- 3 baking stones each 470mm (18½") x 470mm (18½")
- 4 powerful heating elements
- 35mm (1.4") thick high alumina baking stone tiles
- 203mm (8") height between shelves for air circulation
- 2 manual temperature controls up to 250°C (482°F)
- Door-mounted manual damper facility
- Integrated magnet for dough scorer

7 Key Mini Artisan Deck Oven Benefits

- Single phase Plug-&-Play
- Small footprint to maximise space in the bakery
- Thick solid baking tiles for superb heat retention
- Option of steam troughs or pressurized spray gun for great crust
- Specially designed base unit to free-up work tops
- Strong 'pull-tight' handle to create the perfect door seal
- Manufactured in hygienic stainless steel for ease of cleaning

Technical Specifications

Specifications	Artisan Mini Deck Oven (Oven Only)	Artisan Mini Deck Oven (On Base Unit)
Width	719mm (28½")	719mm (28½")
Depth - Door Closed (excl. door handle)	642mm (25¼")	797mm (31½")
Depth - Door Open (excl. door handle)	1,222mm (48¼")	1,377mm (54¼")
Height	971mm (38¼")	1,553mm (61¼")
Number of Baking Decks	3	3
Internal Baking Area per Deck	470mm x 470mm (18½" x 18½")	470mm x 470mm (18½" x 18½")
Height Between Decks (including elements)	203mm (8")	203mm (8")
Temperature Controls	2	2
Damper Control	Yes	Yes
Steam Troughs (optional)	3 (1 per deck)	3 (1 per deck)
Spray Gun Capacity (optional)	1.2 Litres (42ozs)	1.2 Litres (42ozs)
Electrics	Single Phase, 13Amps, 220v	Single Phase, 13Amps, 220v
Power Rating	2.4kW	2.4kW

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

Artisan Mini Deck Oven Accessories

Your Micro Bakery Essentials



Pressurized Spray Gun

Certified for use in food industry applications, MONO's 1.2-Litre (42oz) hand-pumped Spray Gun produces up to 3Bar of pressurized water (300ml or 10oz / minute) which creates copious amounts of steam when sprayed in the oven.



Steam Troughs

MONO's steam troughs are made from stainless steel and contain a mild steel rebar which creates generous amounts of steam. Simply place the Steam Trough on each deck whilst the oven is heating up then when required pour water in to each trough to create a beautiful crusty finish to your loaves.



Bakery Peel

MONO's bakery peel provides the ideal tool for loading your dough and unloading your baked bread fresh from the oven's sole plate. The bakery peel is a must-have accessory for all micro and artisan bakers.

Peel shown for illustration purposes only.



Racked Stand

MONO's specially designed racked stand provides a sturdy and handy base on which to place your Artisan Mini Deck. Crafted from stainless steel, the racked stand is able to store 3 trays along with a handy area to the side for additional storage.

