

NEW BX Eco Connect Convection Oven

Introducing MONO's **NEW** Eco Connect Convection Oven

Innovative equipment for traditional baking

MONO Equipment is delighted to introduce its next generation of convection ovens, the Eco Connect, which has been given a new, contemporary appearance. These stunning, newly-designed ovens replace our existing much-loved Eco-Touch convection ovens which have been re-designed to provide a **NEW** modern and streamlined appearance.

Each Eco Connect convection oven has the ability to connect to MONO's Cloud based asset system - MONO Connect - which enables you to remotely monitor the ovens performance and also provides the facility to upload **NEW** programmes and recipes.

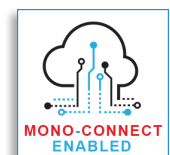
In addition, MONO's **NEW** Eco Connect Ovens feature a **NEW** 7" TFT high-definition color touch-screen controller, a full length, screen printed toughened glass door which creates a streamlined appearance, **NEW** energy-saving LED in-door lights and a **NEW** black two-stage door handle that perfectly complements the **NEW** design.



7" high-definition touch-screen

Features and Benefits

- **NEW** Streamlined Appearance
- **NEW** High-definition touch-screen controller
- **NEW** Ability to connect to our cloud-based asset systems - **MONO Connect** to remotely monitor ovens performance and upload **NEW** programmes (this is a payable service)
- **NEW** Energy-Saving LED In-Door lights
- **NEW** Twin-Pane screen printed door with inner door made from Pilkington K-glass
- **NEW** Two-Stage Door Handle to safely release hot steam
- **NEW** Improved Speaker System provides 8W of quality sound for improved audible notifications
- **NEW** Screen color option allows users to switch between either black or light grey background to suit their needs
- Available in 4/5-pan, 7-pan and 10-pan formats
- Multi-bake facility allows 4 separate bake cycles to be run sequentially
- Auto Shutdown facility prevents the oven being left on by mistake
- Energy saving Sleep Mode returns the oven to its optimum standby temperatures and reduces energy consumption
- Ovens available in portrait or landscape orientation
- 7-Day Timer provides complete automatic control of the oven's operation
- Integrated steam system for superb bake quality
- Stainless steel construction for durability and cleanliness
- ETL Certified to UL-197
- ETL Sanitation to NSF4



Specifications and Dimensions

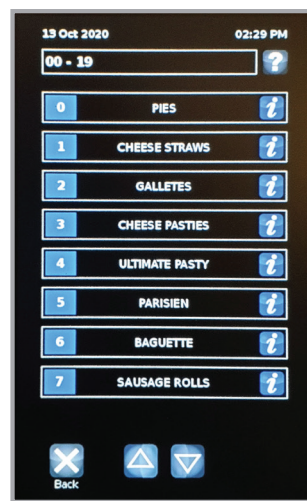
Specifications	4-Pan			5-Pan			7-Pan	10-Pan
Pan Size	18" x 26"	26" x 18"	600mm x 400mm	18" x 26"	26" x 18"	600mm x 400mm	400mm x 600mm	18" x 26"
Distance between pans	3½"	3"	3"	3½"	3"	3"	2¾"	3¾"
Height	20½"	21"	22"	20½"	21"	22"	25¾"	46"
Width	33"	41"	39¾"	33"	41"	39¾"	30¾"	33"
Depth, door closed including handle	45¾"	38"	35"	45¾"	38"	35"	43½"	47½"
Depth, door fully open	68"	68"	63¾"	68"	68"	63¾"	63¾"	69½"
Weight	319lbs	320lbs	242lbs	319lbs	320lbs	242lbs	275lbs	423lbs
Electrics								
Power Cord Length	6ft							
Single Cord Supply	208v, 3 phase plus ground, 24 amps						208v, 3 phase plus ground, 45 amps	
Plug	Nema 15-30P moulded plug						Wired directly	
Water								
Water Supply	Supplied with 1 metre long flexible hose with ¾" B.S.P female connectors on both ends							
Water Pressure	2-6 Bar							



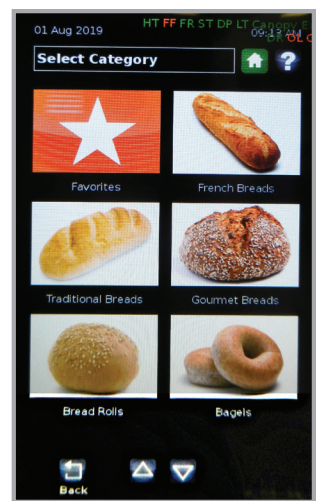
NEW 7" High-Definition Touch-Screen Controller



When the oven is at the correct temperature the ready screen will show



Can store up to 250 programmes



Option to have pictorial or numerical programme screens