

Ovens

Convection oven

10 Tray



Description

MONO's 10 tray bake-off ovens are available with 'ColourSmart' full colour controls (BXc) and 'Classic' controls (BX). They are easy to use and ideal for bakeries or food service outlets that need a compact oven that can be used at point of sale, for high output of freshly baked product.

Let your customers be enticed by the aroma of freshly baked product.

We supply a full range of bake-off accessories, including; cooling racks, trays PTFE sheets, base units, extraction and decorative hoods, bakers packs and provers.

Features

- Easy to use and programme electronic control systems
- Integrated Steam system as standard
- Clear glass doors ensure effective 'point of sale' baking
- 'Cool-to-touch' double glazed doors
- Stainless steel construction
- Three phase electrics
- Tray guides are removable for easy cleaning
- Internal light
- Even bake
- Energy efficient
- Easy clean - Left or Right hand hinged doors

Machine Reference

Model

- | | |
|------------|---|
| BX 10-182: | 10 Tray oven suitable for 18" x 26" trays |
| BX 10-183: | 10 Tray oven suitable for 18" x 30" trays |
| BX 10-460: | 10 Tray oven suitable for 40cm x 60cm trays |
| BX 10-480: | 10 Tray oven suitable for 40cm x 80cm trays |

Options

- Classic or ColourSmart controller
- Condensor hoods
- Right or left hand hinged door

Dimensions:

	18" x 26" tray size	18" x 30" tray sizes	40cm x 60cm tray sizes	40cm x 80cm tray sizes
Height:	1172 mm	1172 mm	1172 mm	1172 mm
Height of oven on cabinet:	1870 mm	1870 mm	1870 mm	1870 mm
Width:	840 mm	840 mm	780 mm	780 mm
Depth, door closed:	1135 mm	1235 mm	1075 mm	1075 mm
Depth, door fully open:	1740 mm	1840 mm	1600 mm	t.b.a.
Weight (Approximate):	420 Kg	420 Kg	420 Kg	420 Kg

Service panels are at the rear of the oven and behind the oven control panel. These panels should not be obstructed. The oven should be mounted on a unit fitted with castors, such as one of MONO's purpose built base units, to provide easy access to the rear for servicing.

Minimum operational clearance, back and sides - 50 mm (2")

Minimum operational clearance, top - 450 mm (18")

These clearances are required to allow adequate circulation of air around the oven.

Power:

For three phase supply oven; 3 phase and neutral + Earth; fused at 32 Amps; 415v; 50Hz
Three phase ovens are supplied with a single LEGRAND model 0581-29 plug fitted to 2.5 metres of cable. Clients should ensure that a LEGRAND model 0553-28 socket (or equivalent), and isolator is to be fitted at the installation position.

Total power required:

17 kW 17 kW 15 kW 17 kW

Water supply:

Oven is supplied with a 1.0m long flexible hose with 3/4" B.S.P. female connectors on both ends. Water pressure required is 2 Bar - 6 Bar. (Standard domestic water pressure is usually within these parameters).

Customers are strongly advised to fit a water conditioning unit to the supply for this equipment. The unit should remove and not suspend water hardness. MONO can provide a unit suitable for this purpose. No drain is required with this oven.

Capacity:

Tray size:	18" x 26"	18" x 30"	40cm x 60cm	40cm x 80cm
Number of trays:	10	10	10	10
Distance between trays:	100 mm	100 mm	100 mm	100 mm

We manufacture a complete range of ovens including 2 tray, 4-5 tray and 10 tray bake-off ovens. In addition, we design and supply complete workstations and mini bakeries.



MONO Equipment • Swansea West Industrial Park • Queensway • SA5 4EB • UK.

Tel: +44 (0)1792 564000 (Sales) • +44 (0)1792 564004 (International Sales)

+44 (0)1792 561234 (Switchboard) • Fax: +44 (0)1792 561016

E-mail: sales@monoequip.com • www.monoequip.com