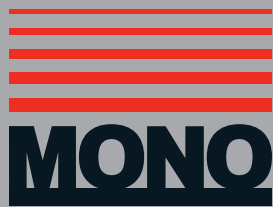


MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment's BX Convection Ovens are the preferred choice of many of the world's leading supermarkets, independent bakers, petrol forecourts and convenience stores who all demand quality, reliability and value for money.

MONO Equipment's NEW 5<sup>th</sup> generation BX **eco-touch** Convection Ovens are the most energy efficient ovens MONO Equipment has ever produced. Each oven is packed with an array of energy saving features to reduce energy consumption whilst still producing a superb even bake each and every time.

MONO Equipment also supplies a comprehensive range of specialist, equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



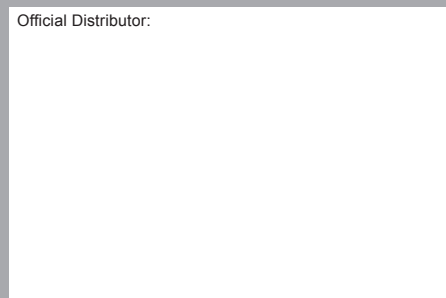
**MONO Equipment**

Swansea West Industrial Park  
Queensway  
Swansea  
SA5 4EB  
United Kingdom

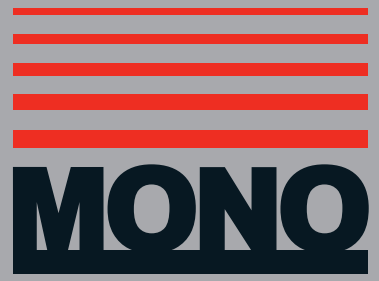
Tel: +44 (0)1792 561 234 (Switchboard)  
Tel: +44 (0)1792 564 000 (UK Sales)  
Tel: +44 (0)1792 564 004 (International Sales)  
Tel: +44 (0)1792 564 048 / +44 (0)1792 564 039 (Spares)  
Fax: +44 (0)1792 561 016

Email: [sales@monoequip.com](mailto:sales@monoequip.com)  
Web: [www.monoequip.com](http://www.monoequip.com)

Official Distributor:



Manufactured with 55% recycled fibre post consumer content together with 45% recycled virgin fibre from sustainable forests.



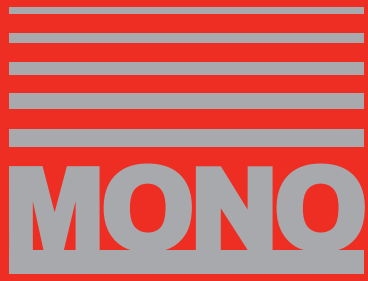
Innovative equipment  
for traditional baking

## Convection Ovens

BX **eco-touch**



[www.monoequip.com](http://www.monoequip.com)



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# The New BX eco-touch

## One of the Most Energy Efficient Convection Ovens Ever Produced

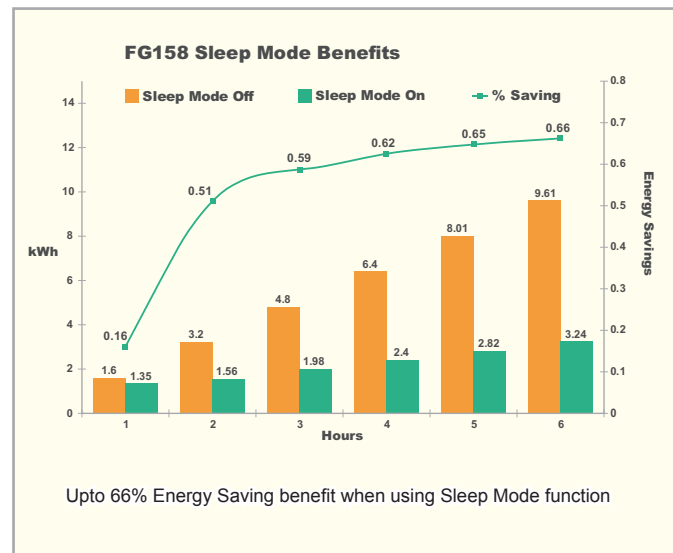


BX eco-touch 4/5-tray convection oven

MONO Equipment's new flagship convection oven, the BX eco-touch, is the result of over two years' development, testing and refinement; its beautifully understated simplicity concealing an array of cutting-edge, energy saving features and new improved baking programmes which elevate it above the crowd.

The design of the oven has been pared back to create a sleek, contemporary frontage which sports a new large theatrical window to maximise the visibility of baking product. This classically stylish treatment is carried through to the new button-free, state-of-the-art Colour Touch-Screen Controller which provides the ultimate user-friendly interface.

The BX eco-touch convection ovens are available in a 2-tray, 4/5-tray and 10-tray formats to suit a number of different international tray sizes.\*



### 4 New Energy Saving Features:

- **Sleep Mode** returns the oven to its optimum standby temperature and reduces energy consumption by upto 66%
- **Auto Shutdown** facility prevents the oven being left on by mistake
- **USB Programmable** reduces carbon footprint and option for future networking via Ethernet and remote telemetry
- Overlapped and sealed, foil-fronted, **solid slab insulation** for superb heat retention

### 4 New Time Saving Functions:

- User-friendly, **Colour Touch-Screen Controller** for easy programming
- **Favourites Menu** accesses the most frequently used programmes quickly and easily
- **Multi-Bake facility** allows 4 separate bake cycles to be run simultaneously
- **7-Day Timer** provides complete automatic control of the oven's operation

\* Please see Specifications on page 10 for details.

# New State-of-the-Art Colour Touch-Screen Controller

One of the most striking aspects of the new BX **eco-touch** convection oven is the stunning new Colour Touch-Screen Controller which is packed full of innovative programmes and energy saving features.

The vivid, touch-sensitive screen provides a colourful, user-friendly interface via an icon-driven menu system which provides the baker with a visual update of each stage of the baking process. A total of 240 bake programmes can be stored across 12 Product Categories, with each programme containing upto 6 distinct phases.

New and improved functionality also presents the baker with even more time-saving features to increase efficiency and productivity.

## New Favourites Menu

The new Favourites Menu facility provides a quick and easy means of accessing the most frequently used and most popular baking programmes without having to navigate through the main Product Category menus.

This time-saving, user-friendly feature will undoubtedly become the baker's own personal favourite; it appears on the main home page for immediate access and is easily updated with new programme favourites at the touch of the screen.

## New Multi-Bake Function

The innovative new Multi-Bake Function provides the facility to bake 4 different products simultaneously, each with its own unique bake duration, to minimise bake time and reduce energy consumption.

The Colour Touch-Screen Controller visually charts the progress of each of the 4 bake programmes via colourful on-screen progress bars to provide a clear indication of each bake cycle. An audible Voice Prompt or buzzer will then indicate a separate alert for each bake programme when it reaches the end of its cycle.

## BX Classic Convection Ovens

MONO Equipment also manufactures the BX Classic range of convection ovens, available in 2-tray, 4/5-tray and 10-tray formats, which feature a much simplified LCD controller.



## New Voice Prompt

The BX **eco-touch** ovens also feature a new Voice Prompt facility which provides clear verbal instructions, in addition to the standard visual display, for a number of the key oven functions and programme alerts e.g. 'Open Door', 'Heating' and 'Bake Over'. The clear voice instructions leave no ambiguity as to what actions are required at each stage of the baking process.

The volume level of the Voice Prompt can be easily customised to suit individual preferences along with a choice of either a male or female voice via the Settings Menu. Alternatively, if the Voice Prompt is not required a series of alert tones can be selected and customised instead.

## New 7-Day Timer

The new 7-Day Timer provides the facility to pre-programme the BX **eco-touch** oven to reach the desired optimum pre-bake temperature at a specific time for each day, Monday to Sunday. This time-saving feature means the ovens are immediately productive right from the very start of the shift.

In total 4 separate events can be programmed per day to provide further flexibility and additional control if required.

## New Improved Diagnostics Tool

The Colour Touch-Screen Controller also incorporates a dynamic Diagnostics programme which constantly monitors the oven's performance and provides a clear visual status of the oven's major components and functions.

It also features an instant test facility to evaluate the ambient and thermocouple temperatures, the status and direction of the fan, the damper, the heater and the lights etc. The Advanced Diagnostic tool also provides a live status of the oven's performance as it works through a bake cycle to deliver real-time diagnostics feedback.



# — Environmentally-Friendly Energy Saving Features

The new BX **eco-touch** ovens combine the very latest energy saving technologies with **solid-slab, foil-faced insulation panels to create the most energy efficient ovens available on the market today.**

In addition to the superb build, synonymous with MONO convection ovens, the new BX **eco-touch** ovens incorporate an array of new innovative features which take bake-off to another level. Each new function and enhancement has been approached with energy efficiency firmly in mind.



## Energy Saving Sleep Mode

The Sleep Mode function, featured on the new BX **eco-touch** ovens, can **reduce energy consumption by upto 66%** per oven when initiated.

Essentially, the Sleep Mode directs the oven to revert to a user-definable, pre-set temperature after a given period in an idle state. After extensive research, the optimum temperature found for the oven to enter 'sleep mode' is 100°C; this is set as the standard default but it can also be altered if required.

The 'sleep' state reduces energy consumption dramatically between bakes but also maintains the oven at the most favourable core temperature to enable it to return to full baking heat as quickly as possible.



## Auto Shutdown

All BX **eco-touch** ovens have an in-built Auto Shutdown feature which provides a fail-safe mechanism to **prevent the ovens from using costly energy** when left on for long periods of time, or overnight, by mistake.

The Auto Shutdown facility only needs to be activated once to remain in Auto Shutdown mode. As soon as the oven is switched on, an 8 hour countdown will commence, and if the oven is not in a bake cycle, and there has been no activity when the countdown reaches zero, the oven will automatically switch itself off. At this stage there is also an option to extend the countdown by 1 hour increments.



## USB Programmable

The new BX **eco-touch** ovens include a new USB facility which will help **reduce the carbon footprint** of many companies who have large networks of stores or those with outlets across multiple sites.

The USB memory stick removes the need for engineers to travel from site to site uploading new programmes and software etc. MONO Equipment's USB stick communicates with the BX **eco-touch** ovens to provide a quick and easy method for the uploading and downloading of recipes, wallpapers, skin packs, sounds, tones, logos and software with minimum impact on the environment.

Each BX **eco-touch** oven is supplied with a complimentary MONO Memory Stick which has been pre-programmed to communicate with the new Colour Touch-Screen Controller.



## High Quality Insulation and Build

The superb build quality associated with all MONO convection ovens has naturally been carried through to the new BX **eco-touch** range.

Rigid foil-faced insulation panels are overlapped and their joints meticulously sealed with tape to **prevent heat leakage**. The actual stainless steel baking chamber is fully welded to prevent steam escaping into the insulation material and affecting its insulating value, whilst the single-piece rubber door gasket, with vulcanised corners, creates the perfect seal around the perimeter of the door to retain the heat and steam where it is needed - within the oven.

Further insulation is created by the twin pane, vented, glass door which offers excellent visibility without compromising on heat retention.



# — The BX eco-touch Convection Oven Range

MONO Equipment's convection ovens have an enviable reputation amongst independent bakers, foodservice outlets and large supermarket chains for the quality, consistency and reliability of their bake. Having total responsibility for the design, manufacture and sale of our products enables us to constantly drive forward product innovation to create the best possible product at the most competitive price.

The impressive BX **eco-touch** is the very latest convection oven range from MONO Equipment and comprises a 2-tray, 4/5-tray and 10-tray convection oven. The 2-tray and 4/5-tray ovens are stackable to allow extra baking resources to be added as needed, without taking up additional floor space.

The integrated base unit on the 10-tray oven comes as standard while the 2-tray and 4/5-tray ovens can be purchased on their own or with an optional Rack or Prover Base.

First-class manufacturing build combined with state-of-the-art technology and an array of energy-saving features make the BX **eco-touch** convection oven a very desirable investment for any business serious about baking and concerned about the environment.

Upload and download recipes, wallpapers, skins and software in an ecologically sound way with MONO's USB memory stick.



1

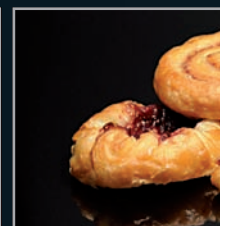


Rack or Prover Bases are available as optional extras

2



Rack or Prover Bases are available as optional extras





3



### 1 2-Tray Oven

Available to fit tray size:  
600 mm x 400 mm

### 2 4/5-Tray Oven

Available to fit tray sizes:  
400 mm x 600 mm  
400 mm x 800 mm  
600 mm x 400 mm  
18" x 26"  
18" x 30"

### 3 10-Tray Oven

Available to fit tray sizes:  
400 mm x 600 mm  
400 mm x 800 mm  
18" x 26"  
18" x 30"

- Quality
- Consistency
- Reliability



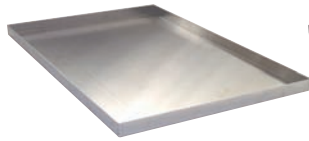


# Ancillary Equipment and Accessories

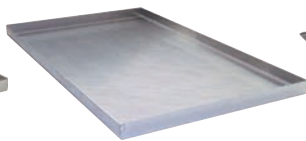
To complement the BX **eco-touch** ovens, MONO Equipment also supplies a comprehensive range of accessories and ancillary items needed by the modern convection oven user, including Base

Provers, water condensors, mobile racks and a variety of baking trays to suit every requirement. Illustrated below is just a small selection of the most popular items currently available.

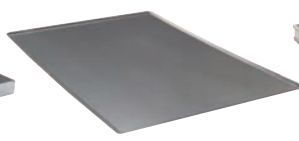
## Ancillary Items:



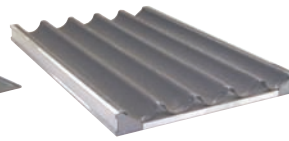
4 Edged Tray



4 Edged Perforated Tray



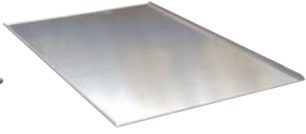
Flat Lipped PTFE Coated Tray



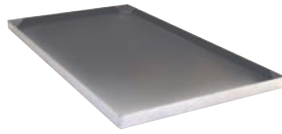
Fluted Baguette PTFE & Boxed Coated Tray



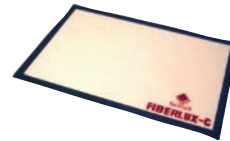
Fluted Baguette Tray



Flat Lipped Tray



4 Edged PTFE Coated Tray



Silicone Baking Mat



Mobile Rack

## Optional Extras:



Water Condensor



Calcium Treatment Unit



Oven Valance



36 1/4" Base Unit (920mm)



Base Prover

## Additional Equipment:

Full Range of Refrigeration Equipment



Double Sink Unit



## — Modular, Flexible and Self Contained

One of the most appealing aspects of the BX **eco-touch** ovens is that they are stackable; this means that the oven configuration can be tailored to the space available and the output required. The stackability of the ovens also means that additional 2-tray and 4/5-tray ovens can be added as the business prospers and grows.

The overall combination of 2-tray, 4/5-tray and 10-tray ovens is totally configurable to suit individual business needs; a single 4/5-tray oven may be all that is required for a petrol forecourt shop or a small convenience store while a 10-tray oven, a couple of 4/5-tray ovens and a Prover Base might be exactly what a slightly larger shop might need to meet customer demand.



### Mini Kitchens and Bake-Off Systems

MONO Equipment's Mini Kitchens and Bake-Off Systems comprise a range of innovative, self-contained, modular equipment designed to provide the total solution to the foodservice and catering industries. The compact Systems can fit within a very small footprint and many are installed and operational within just 5 hours.

The Systems offer a selection of different self-contained units which can be configured to meet the specific needs of each business. Just some of the options available include food preparation surfaces, integrated sink units, convection ovens, fryers, griddles, fridge/freezers and coffee machines.

All systems require just one electrical connection and can be quickly and simply re-located if required. An innovative Water Management System is also available which provides complete freedom of where to site the unit as it requires no mains water supply and no mains drainage system; the clean running water is pumped directly from a storage tank below

the sink unit and all waste is captured in a separate container ready for safe disposal.

Due to their customisable nature, the Mini Kitchen and Bake-Off Systems have almost endless applications; there are, however, a number of standard combinations available which can also be refined to meet specific needs:

- Mini Bakery System (from only 80¾ft²)
- Mini Beverage System (from only 75¼ft²)
- Mini Fastfood System (from only 97ft²)
- Mini Griddle System (from only 97ft²)
- Mini Pasta System (from only 97ft²)

*Further information is available on request.*

# Technical Specifications

Eco-Touch Model No	2 Tray				4/5 Tray				10 Tray			
	FG186T	FG189T	FG159T	FG153T	FG158T	FG173T	FG180T	FG150T	FG149T	FG170T		
Classic Model No	FG156C	FG189C	FG159C	FG153C	FG158C	FG173C	FG180C	FG150C	FG149C	FG170C		
Tray size (in' unless otherwise stated)	600mm x 400mm	18 x 26	18 x 30	400mm x 600mm	600mm x 400mm	400mm x 800mm	18 x 26	18 x 30	400mm x 600mm	400mm x 800mm		
No of trays	2	4	4	4	4	4	10	10	10	10		
Distance between trays (in)	3 1/2	3 3/4	3 3/4	3 3/4	3 1/4	3 3/4	4	4	4	4		
No of trays (option)		5	5	5	5	5						
Distance between trays (option, in)		3	3	2 3/4	2 1/2	2 3/4						
Height (in)	16 1/2	20 3/4	20 3/4	20 3/4	22 1/2	20 3/4	46	46	46	46		
Height of oven on base (in)							73 1/2	73 1/2	73 1/2	73 1/2		
Width (in)	39 1/4	33	33	30 3/4	39 1/4	30 3/4	33	33	30 3/4	30 3/4		
Depth, door closed incl handle (in) *5	28 3/4	45 3/4	50	43 1/2	35	51 1/4	47 1/2	51 1/2	43 3/4	51 1/2		
Depth, door fully open (in) *5	41 3/4	68	72	63 1/2	63 1/2	71 1/4	69 3/4	73 1/2	63 1/4	71 1/4		
Weight (lb) approx.	145	320	364	254	243	353	423	639	551	578		
Total power required (KW)	3	7.5	8.5	7.5	7.5	7.5	17	17	15	17		
Water Supply	2	2	2	2	2	2	2	2	2	2		
Modularity	2	2	2	2	2	2	2	2	2	2		
Landscape tray orientation	2	2	2	2	2	2	2	2	2	2		
Portrait tray orientation												
Eco-Touch controller												
Classic Controller												
Right hand hinged												
Left hand hinged												
Bottom door hinged												
Power - 1 phase electrics	1	3	3	3	3	3	5	5	5	5		
Power - 3 phase electrics		4	4	4	4	4						
Steam facility												
Internal Light												
Stackable												
<b>Optional Extras:</b>												
Calcium Treatment Unit												
Water Condenser												
Valance												
1 1/2" high base												
2 3/2" high base												
2 9/16" base unit												
3 6/16" high base												
<b>Ovens Suitable For:</b>												
UK												
Europe												
commonwealth												
USA & Canada												
ROW												

Measurements have been converted from metric to imperial and may, therefore, be approximate.



**Available**  **Optional Extra**

<sup>1</sup> 50 Hz, total load 2.99kW. Plug top fused at 13 Amps

<sup>2</sup> Oven is supplied with a 1 metre 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 within these parameters). Customers are strongly advised to fit a water conditioning unit to the supply for this equipment. This unit should remove and not suspend water hardness. No drain is required for this oven. See Optional Extras for water conditioning unit.

<sup>3</sup> 50 Hz, fused at 40 Amps. Single phase ovens will be supplied with LEGRAND model 587-00 plug fitted to 2.5 metres of cable. Customers should ensure that a LEGRAND model 587-40 socket (or equivalent), and isolator is fitted at the position of installation.

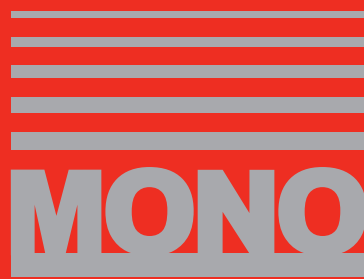
<sup>4</sup> 50 Hz, fused at 15 Amps per phase. Three phase ovens are supplied with a single LEGRAND model 574-29 plug fitted to 2.5 metres of cable. Customers should ensure that a LEGRAND model 0553-53 socket (or equivalent), and isolator (or model 0592-11 'dead fronted') is fitted at the position of installation.

<sup>5</sup> 3 phase and neutral + earth, fused at 32 Amps; 415v, 50 Hz. Customers should ensure that a LEGRAND model 0553-53 socket (or equivalent), and isolator (or model 0592-11 'dead fronted') is fitted at the position of installation.

\*5 excluding services

Please contact MONO Equipment for USA electrical details.

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



Water management

Mixing

Dough handling

Proving

Retarding

Ovens

Frying

Slicing

L-sealers

Confectionery

Refrigeration

Freezing

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