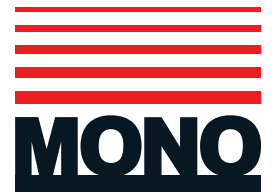




NEW Eco Connect+ Wash Convection Oven

The **NEW** Energy-Saving Oven with Self-Wash Function



Innovative equipment for traditional baking

MONO Equipment's **NEW** Eco Connect+ Wash Convection Ovens incorporate a high-end, totally integrated self-wash system which provide a highly effective solution to baking, roasting and cooking a wide variety of foods without cross contamination of odors or flavors.

The **NEW** Eco Connect+ Wash oven has been specially designed to provide a complete baking and self-wash system which quickly and easily removes all odors and food from the oven chamber, enabling retailers to switch between different food groups such as bacon and croissants in just 35 minutes.

Each oven features an innovative, highly advanced self-wash facility which offers five specialist cleaning programmes - the hot flush which cleans, de-greases and de-odorises the oven in just 35 minutes, Gentle Wash, Standard Wash and Power Wash along with a custom wash facility which can be used to design your own unique wash programme to suit your specific needs.



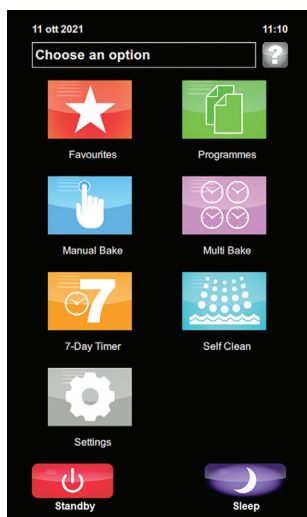
Features and Benefits

- **NEW** high definition touch screen controller
- **NEW** ability to connect to our cloud-based asset management system - MONO Connect - for complete control of your assets
- Available 4-pan and 5-pan options which can be stacked
- Provides the flexibility to switch between different food groups
- Suitable for standard 26" x 18" pans
- Features 5 powerful wash programmes
- Variable fan speed
- Removes the need for on-going expensive, professional deep cleaning
- Prevents cross contamination of food with tastes and odors
- Reduces risk of fire by preventing the build-up of grease and food deposits on the fan
- Features Energy-Saving Eco Connect+ Wash Controller
- LED illuminated bake chamber
- Power Max Plus cleaning cartridge is sealed therefore no handling of harmful chemicals
- Improves quality of the food by always cooking in a clean environment
- 7-Day Timer
- Energy saving sleep modes reduces energy consumption by up to 66%
- Multi-Bake function
- Auto Shutdown facility
- Integrated steam system
- Diagnostics function constantly monitors ovens performance
- Overlapped and sealed, foil-fronted solid slab insulation
- Stainless steel construction
- Twin-pane, vented glass
- Ovens available in left or right hand orientation

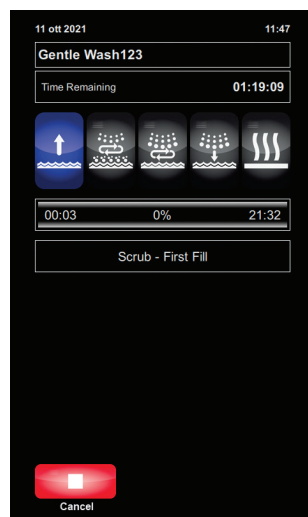


Specifications and Dimensions

Specifications	4-Pan	5-Pan	8-Pan (2 x 4-Pans Stacked)	10-Pan (2 x 5-Pans Stacked)
Pan Size	26" x 18"	26" x 18"	26" x 18"	26" x 18"
Distance Between Pans	3 1/4"	3"	3 1/4"	3"
Height (Oven Only)	26 1/2"	26 1/2"	51 1/2"	51 1/2"
Height (Oven on Base)	63 1/4"	63 1/4"	76 1/4"	76 1/4"
Width	42"	42"	42"	42"
Depth (Door Closed Including Handle)	39"	39"	39"	39"
Depth (Door Fully Open)	71"	71"	71"	71"
Weight (Approx. Without Base)	278lbs	278lbs	556lbs	556lbs
Water Supply	3/4" BSP female connector	3/4" BSP female connector	3/4" BSP female connector	3/4" BSP female connector
Electrics				
Power supply	3 Phase, 415V, 50Hz, 16amps per phase, 7.5kW	3 Phase, 415V, 50Hz, 16amps per phase, 7.5kW	3 Phase, 415V, 50Hz, 16amps per phase, 15kW	3 Phase, 415V, 50Hz, 16amps per phase, 15kW



Full color main menu featuring simple icons for the ease of operation.



The Eco Connect+ Wash system provides five distinct wash programmes which cater for every eventuality.



Clear and precise information is provided for each stage of the wash process.



Mono's Power Max Plus cartridge has been specially designed to work with our Eco Connect+ Wash convection ovens.



4/5-Pan



8/10-Pan