



Innovative equipment  
for traditional baking

## Rack Ovens

### NEW MX Eco-Touch



Now Available in Electric and Gas

# The MX Rack Oven

**Guarantees a Consistently Even Bake Every Time**



**Fresh bread and confectionery sales have soared in recent years as the demand for traditionally baked products has increased.**

The mouth-watering smell of fresh bread, confectionery and savouries is irresistible to customers and many independent bakers' shops and supermarkets now offer a greater variety of products than ever before.

Obviously, one of the most important investments to get right with any bakery is the choice of oven; whether you are baking from scratch or producing bake-off products, the quality of bake and energy efficiency of the oven is paramount. MONO combines time-honoured skills with the very latest technological advancements to produce one of the most energy efficient rack ovens on the market today.

Following on from the success of our much-loved MX Rack Oven, MONO has designed a New and improved oven which combines the very best features of our current MX Rack Oven but with a smaller footprint. In addition to the smaller footprint, the New MX Rack Ovens incorporate energy saving LED lights and are available in either electric or gas.

## **An Oven Made to Last**

The craftsmanship that goes into each built-to-order MX **eco-touch** Rack Oven ensures that these

machines are built to last. The oven is produced in hygienic stainless steel for durability and ease of cleaning and is designed for continuous baking with no waiting time between bakes thanks to a quick recovery time and a fully integrated steam system.

The large double-glazed door window maximises the visibility of baking product providing a convenient visual check of the baking process.

## **Controlled Air Flow**

The plentiful supply of steam is generated by the oven itself; removing the need for a conventional boiler and thereby reducing energy consumption. Steam is deposited evenly throughout the baking chamber thanks to the steel bars positioned throughout the height of the oven. The ceiling-suspended rack, which ensures years of trouble free operation, rotates inside the baking chamber allowing steam to be easily deposited onto the product, thereby creating more volume, a better crust and even colour. The air-blowing slots allow optimum air circulation, thus guaranteeing uniform baking during the whole of the cycle.

A clever temperature control system also triggers automatically to rapidly regain oven chamber temperatures for the perfectly finished crust.

# Baking to Perfection

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## MX eco-touch Rack Ovens

Combining an array of cutting-edge, energy saving features and new improved baking programmes:

- Available in Electric and Gas
- Specially designed ceiling-mounted rotating rack ensures lower maintenance costs and a consistently even bake
- Rapid heat recovery rate
- Forced air convection – air is distributed evenly in the chamber
- Illuminated bake chamber uses LED bulbs with external operation
- Drainless oven
- User-friendly colour touch-screen controller with picture programming
- Automatic damper facility
- A large double-glazed window maximises the visibility of baking product
- 7-day, 24-hour timer optimises baking efficiencies
- Accommodates a single rack of up to eighteen trays capacity
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Removable access ramp
- Hestia Safeguard Protection System ensure oven controllers never overheat
- Small space-saving footprint
- Available in left or right hand door configuration
- Extraction canopy available
- Six-stage bake programmes
- Half load programmes.

# Touch-Screen Controller with Energy Efficient Features

One of the most striking aspects of the MX **eco-touch** Rack Oven is the innovative Colour Touch-Screen Controller. Standard features include a 24 hour/7 day timer, an electronic damper, Sleep Mode and steam generator along with the facility to add extra bake time at the end of a bake cycle.

The superb Colour Touch-Screen Controller is packed full of innovative programmes and energy saving features.

The 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 up to 6 distinct phases.

A **Help?** function appears at the top of each screen for quick and easy access and the tray layout function ensures correct product placement.

## Quick Access Favourites Menu

The 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 program favourites at the touch of the screen.

## Clear Voice Prompt

The MX **eco-touch** Rack Ovens also feature a Voice Prompt facility which provides clear verbal instructions, in addition to the standard visual display, for a number of 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 via the Settings Menu. Alternatively, if the Voice Prompt is not required a series of alert tones can be selected and customised instead.

## 7-day Timer for Bakery Planning

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

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



## 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 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 a real-time diagnostics feedback.

## Energy Saving Features

The MX **eco-touch** Rack Ovens also incorporate an array of innovative features which take consistent quality baking to another level. Each function and enhancement has been approached with energy efficiency firmly in mind.

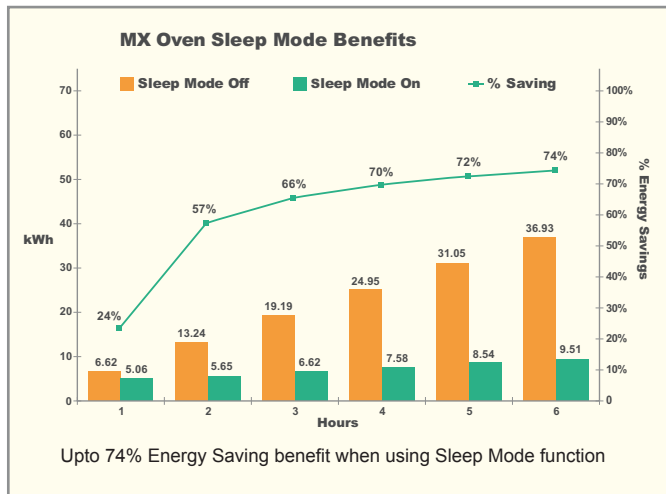


### Energy Saving Sleep Mode

The Sleep Mode function, can reduce energy consumption by up to 74% 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 140°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.



Each oven is supplied with a complimentary MONO Memory Stick which has been pre-programmed to upload and download recipe updates and firmware changes with the new Colour Touch-Screen Controller.



## NEW Efficient LED Lighting

The oven chamber of the MX Eco-Touch oven is beautifully lit by energy efficient LED bulbs. Using just 8 watts of electrical power, the **NEW** LED bulbs provide energy savings of up to 88% compared with conventional bulbs.

Not only do the economical LED bulbs use a fraction of the power of their traditional counterparts, but their life expectancy is substantially greater.



## USB Programmable

The MX **eco-touch** Rack 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 rack 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.



## Auto Shutdown

All MX **eco-touch** Rack Ovens have an in-built Auto Shutdown feature 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.



# Technical Specifications

Specifications	Electric	Gas
Width (mm)	1,431	1,431
Weight (kg)	1,200	1,200
Depth (mm)	1,324	1,324
Footprint area (sq.m)	1.89	1.89
Inside Clear Diameter (mm)	1,000 nominal	1,000 nominal
Height Inside (mm)	1,920	1,920
Fan diameter (mm)	225 x 92	225 x 92
Fan speed (rpm)	2,800	2,800
Fan drive	Belt driven	Belt driven
Tray size (mm)	760 x 460 (30" x 18") 600 x 400 (24" x 16")	760 x 460 (30" x 18") 600 x 400 (24" x 16")
Rack carrier	MONO system 4 roller - top hung	MONO system 4 roller - top hung
Steamer system	High mass water injection solenoid operated supply	High mass water injection solenoid operated supply
<b>Water Pressure</b>		
Minimum	2.0	2.0
Maximum	5.5bar (80 psig)	5.5bar (80 psig)
Water flow	3.4 Litres/20 seconds (set with gauge)	3.4 Litres/20 seconds (set with gauge)
Damper	Solenoid operated trapdoor type. Automatic	Solenoid operated trapdoor type. Automatic
Electrical system	Membrane operated dedicated	Membrane operated dedicated
Control panel	Microprocessor integrated system, with umbilical to electrical panel	Microprocessor integrated system, with umbilical to electrical panel
Electrical panel	415V 3pH 50Hz mains, 24V DC auxiliaries	415V 3pH 50Hz mains, 24V DC auxiliaries
Noise level	Less than 85 db	Less than 85 db
<b>Power - UK</b>		
Fuel	Electric	Natural Gas
Gas Pressure	-	20mbar
Gas Flow with burner in operation	-	5.16m <sup>3</sup> /h
Total power (kW)	50	1.9
Heating (kW)	45 (36 optional)	50
3 Phase	415V, 3 phase N plus E, 50Hz, 45kW, 65 Amps per phase	415V, 3 phase N plus E, 50Hz, 1.9kW, 8 Amps per phase

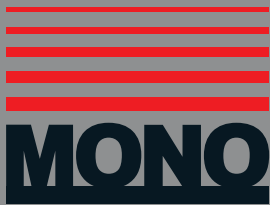
**Notes:** It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations. Please check with your local water authority. Ovens Suitable for UK. Specifications correct at time of publication. MONO Equipment reserves the right to amend the specifications without prior notice.

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 **NEW** MX **eco-touch** Rack Oven is the preferred choice of many of the world's leading independent, artisan and supermarket in-store bakeries who all demand quality, reliability and value for money.

The **NEW** MX **eco-touch** Rack Oven combines an array of cutting-edge, energy saving features and new improved baking programmes which elevates it above the crowd and is also now available in Gas.

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



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