

# From **Meat-to-Sweet** in Just **35 Minutes\***



**35**  
minutes\*



\* Based on an oven temperature of 180°C.

The **NEW MONO BX Eco-Wash Convection Oven** cuts through the convection oven vs combi oven question by incorporating a high-end, fully-integrated self-wash system to provide a highly effective solution for baking, roasting and cooking a variety of foods without cross contamination of odours, flavours or foodstuffs.

## **7 Key Benefits of Mono's BX Eco-Wash System**

- 5 Powerful, integrated wash programmes to suit every need, from a quick Hot Flush to an intensive Power Wash
- Provides the ability to switch between different product categories quickly and safely eg. meat to sweet
- Saves valuable resource time as staff can be deployed on other tasks
- Removes the need for expensive deep cleans
- Prevents possible cross contamination of food with tastes and odours
- Reduces the risk of fire due to fat and food build-up on the fan
- Improves the quality and taste of food as it's always cooked in a clean environment.



For further details on our product range:

Tel: **01792 564 000**

Email: [sales@monoequip.com](mailto:sales@monoequip.com)

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

Twitter: [@monoequipment.com](https://twitter.com/monoequipment)