

# NEW Eco Connect+ Wash 6-Tray Convection Oven

The Highly Versatile Convection Oven with Self-Wash Function



MONO Equipment's **NEW** 6-Tray Eco Connect+ Wash convection oven incorporates a high-end, totally integrated self-wash system which provides a highly effective solution to baking, roasting and cooking a wide range of foods without the fear of cross contamination of odours or flavours.

The **NEW** 6-Tray portrait-format convection oven has been specially designed to provide a complete baking/cooking and self-wash system which quickly and effortlessly removes all odours and food debris from the oven chamber, enabling bakers, retailers and chefs to switch between different food groups such as bacon and croissants efficiently, hygienically and safely.

Each oven features an innovative, highly advanced self-wash facility which offers a range of specialist cleaning programmes to suit the particular cleaning needs required, based on the oven's usage, which de-grease, clean and de-odourise the oven in a pristine condition ready for the next bake.

The addition of a drip tray at the front of the oven helps to catch any drips from the door seal or the inner glass door panel after a wash cycle has completed.

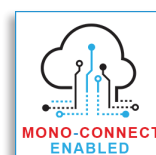
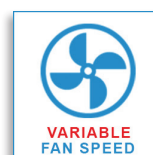


## 7 Key Features

- 6-tray capacity, portrait format, 40cm x 60cm
- Features a range of powerful Self-Wash programmes
- User-friendly Eco Connect+ Wash controller
- 6-Phase baking for complete control
- Ability to connect to the MONO Connect system
- Automatic steam and damper functions
- Features Multi-Bake and Manual Bake functions

## 7 Key Benefits

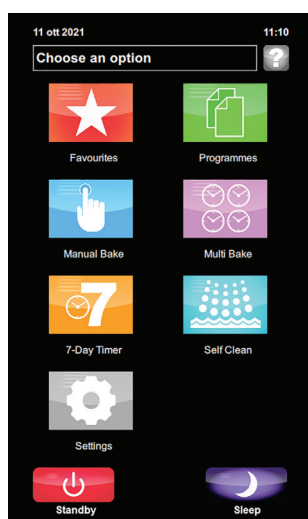
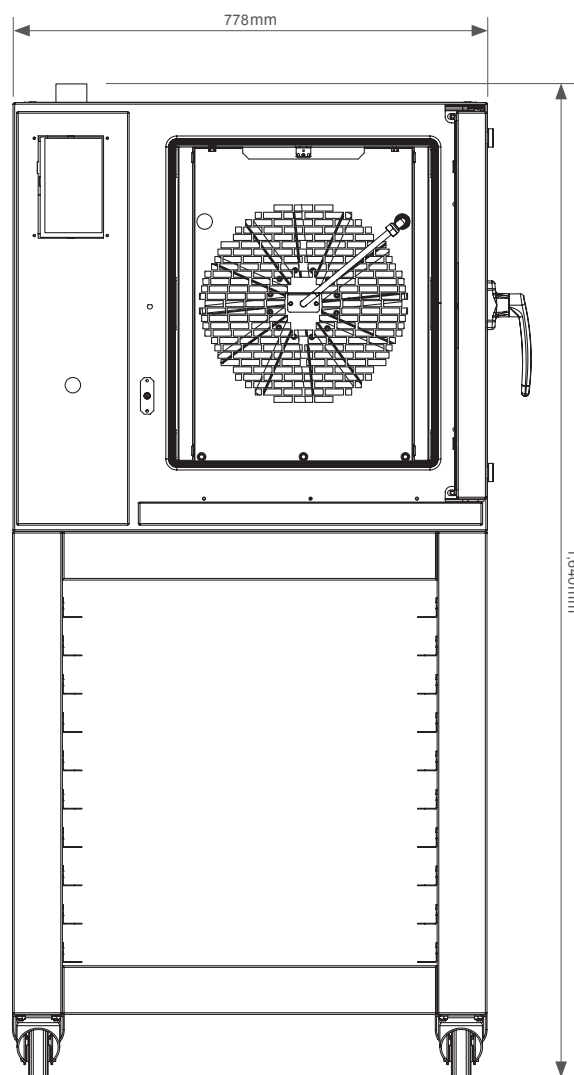
- Energy-Saving Sleep Mode, Auto Shutdown and 7-Day Timer
- Prevents cross-contamination of food
- Removes the need for expensive deep cleans
- Reduces risk of fires by removing buildup of grease
- Inverter provides Variable Fan Speed for fragile products
- Provides flexibility to switch safely between food groups
- Improves quality of food by baking/cooking in a clean environment



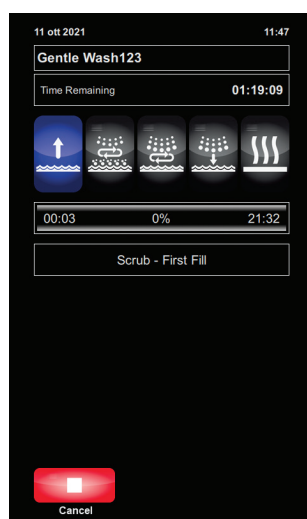
# Specifications and Dimensions

## Eco Connect+ Wash 6-Tray Convection Oven

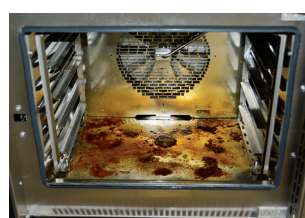
Specifications	Electric
Tray Capacity	6
Tray Size (mm)	400 x 600
Distance Between Trays (mm)	80
Width (mm)	778
Depth Door Closed Including Handle (mm)	1,065
Depth Door Open (mm)	???
Height without Base Unit (mm)	736
Height on Base Unit (mm)	1,640
Orientation	Portrait
Controller	Eco Connect+ Wash (S)
Integrated Steam Production	Yes (no steam pod or generator required)
Steam System	High mass water injection solenoid operated supply
Energy-Saving Features	Auto Shutdown, Sleep Mode, 7-Day Timer
Chamber Lighting	LED in-door
<b>Water Supply</b>	
Water Connection	¾" BSP Female Connector
Water Pressure Range	2 to 5.5 bar (29 to 80 psi) - Typical for domestic water supplies
Noise Level	Less than 85dB
<b>Power- UK</b>	
Power	Electric
Electrics	415V, 3 Phase +N +E. Fused at 14Amps per phase, 10kW
<b>Note</b>	
<p>It is the customer's 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.</p> <p>The supply to this machine must be protected by a 30mA-rated Type 'B' Residual Current Device (RCD). Always fit a wall-mountable isolator switch to isolate the oven from the electrical supply completely.</p> <p>The isolator must be visible, labelled as an emergency shut-down device, and easily accessible.</p>	



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.



Before



After



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

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