NEW BX Eco Connect+ Convection Oven

Introducing MONO's NEW Eco-Connect+ Convection Ovens

MONO

Innovative equipment for traditional baking

MONO Equipment is delighted to introduce its next generation of premium convection ovens with variable fan speed, the Eco Connect+. These stunning, newly-designed ovens replace our existing much-loved Eco-Touch convection ovens which have been re-designed to provide a **NEW** modern and streamlined appearance.

The invaluable function of Variable Fan Speed is now available on the New Eco Connect+ range of convection ovens providing the ability to be able to control the fan speed through the bake cycle which not only provides the perfect bake for more delicate products like macaron.

Each Eco Connect+ convection oven also has the ability to connect to MONO's Cloud based asset system - MONO Connect - which enables you to remotely monitor the ovens performance and also provides the facility to upload **NEW** programmes and recipes.

In addition, MONO's **NEW** Eco Connect+ Ovens feature a **NEW** 7" TFT high-definition colour touch-screen controller, a full length, screen printed toughened glass door which creates a streamlined appearance, **NEW** energy-saving LED in-door lights and a **NEW** black two-stage door handle that perfectly complements the **NEW** design.

7" high-definition touch-screen

eco CONNECT +

Features and Benefits

— **NEW** Streamlined Appearance

— **NEW** 7" High-definition touch-screen controller

— **NEW** Ability to connect to our cloud-based asset systems - **MONO Connect** to remotely monitor ovens performance and upload NEW programmes (this is a payable service)

— **NEW** Variable Speed Oven Fan for baking delicate products

— **NEW** Energy-Saving LED In-Door lights

— **NEW** Twin-Pane vented door, with inner door made from Pilkington K-glass

— **NEW** Two-Stage Door Handle to safely release hot steam

— **NEW** Improved Speaker System provides 8w of quality sound for improved audible notifications

— **NEW** Screen colour option allows users to switch between either black or light grey background to suit their needs

— Available in 4/5-tray, 7-tray and 10-tray formats

— Multi-bake facility allows 4 separate bake cycles to be run sequentially

— Auto Shutdown facility prevents the oven being left on by mistake

— Energy saving Sleep Mode returns the oven to its optimum standby temperatures and reduces energy consumption

— Ovens available in portrait or landscape orientation

— 7-Day Timer provides complete automatic control of the oven's operation

— Integrated steam system for superb bake quality

— Simple damper facility

— Ovens available in left or right hand orientation

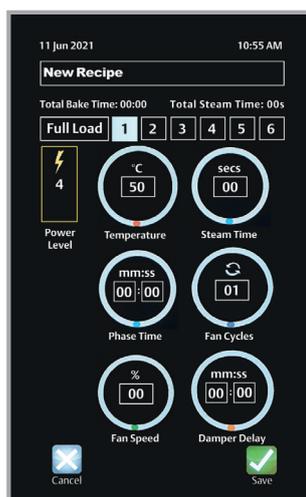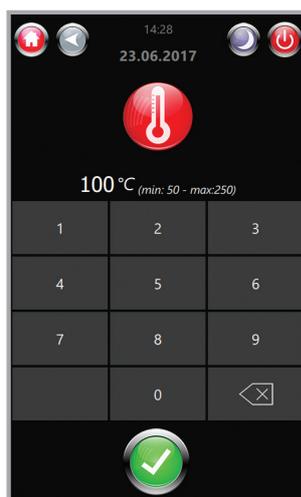— Stainless steel construction for durability and cleanliness

VARIABLE FAN SPEED

MONO-CONNECT ENABLED

Specifications and Dimensions

Specifications	4-Tray					5-Tray					7-Tray	10-Tray			
Tray Size	18" x 26"	18" x 30"	400mm x 600mm	600mm x 400mm	400mm x 800mm	18" x 26"	18" x 30"	400mm x 600mm	600mm x 400mm	400mm x 800mm	400mm x 600mm	18" x 26"	18" x 30"	400mm x 600mm	400mm x 800mm
Distance between trays (mm)	93 (3½")	93 (3½")	93 (3½")	84 (3")	93 (3¼")	74 (3")	75 (3")	69 (2¾")	62.5 (2½")	69 (2¾")	70 (2¾")	100 (3¾")	100 (3¾")	100 (3¾")	100 (3¾")
Height (mm)	525 (20½")	525 (20½")	525 (20½")	570 (22")	525 (20½")	525 (20½")	525 (20½")	525 (20½")	570 (22")	525 (20½")	655 (25¾")	1,170 (46")	1,170 (46")	1,170 (46")	1,170 (46")
Width (mm)	840 (33")	840 (33")	780 (30¾")	1,000 (39¼")	780 (30¾")	840 (33")	840 (33")	780 (30¾")	1,000 (39¼")	780 (30¾")	780 (30¾")	840 (33")	840 (33")	780 (30")	780 (30")
Depth, door closed including handle (mm)	1,164 (45¾")	1,269 (50")	1,103 (43¼")	890 (35")	1,303 (51")	1,164 (45¾")	1,269 (50")	1,103 (43¼")	890 (35")	1,303 (51")	1,103 (43 ½")	1,209 (47½")	1,309 (51½")	1,109 (43½")	1,309 (51½")
Depth, door fully open (mm)	1,729 (68")	1,828 72")	1,610 (63¼")	1,610 (63 ¼")	1,810 (71¼")	1,729 (68")	1,828 72")	1,610 (63¼")	1,610 (63 ¼")	1,810 (71¼")	1,610 (63¼")	1,770 (69½")	1,870 (73½")	1,609 (63")	1,809 (71")
Weight (kg)	145 (319lbs)	165 (364lbs)	115 (253lbs)	110 (242lbs)	160 (352lbs)	145 (319lbs)	165 (364lbs)	115 (253lbs)	110 (242lbs)	160 (352lbs)	125 (275lbs)	192 (423lbs)	290 (639lbs)	250 (551lbs)	262 (577lbs)

Electrics

	4-Tray					5-Tray					7-Tray	10-Tray			
Power supply	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 12amps per phase, 8.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 12amps per phase, 8.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	3 Phase + Neutral + Earth, Fused at 14amps per phase, 10kW	3 Phase + Neutral + Earth, Fused at 32amps, 415V, 50Hz, 17kW	3 Phase + Neutral + Earth, Fused at 32amps, 415V, 50Hz, 15kW	3 Phase + Neutral + Earth, Fused at 32amps, 415V, 50Hz, 15kW	3 Phase + Neutral + Earth, Fused at 32amps, 415V, 50Hz, 17kW
Noise level	Less than 85dB														

NEW 7" High-Definition Touch-Screen Controller.

Variable Fan speed - provides complete control of the fan speed - perfect for baking delicate products.

Solid state heating control - Accurately controls the oven temperature throughout the bake time.

When the oven is at the correct temperature the ready screen will show.

Can store up to 250 programmes.

Option to have pictorial or numerical programme screens.