

NEW BX Eco Convection Oven

Introducing MONO's **NEW** BX Eco Convection Oven

MONO Equipment is delighted to introduce its next generation of convection ovens, the Eco, which has been given a new, contemporary appearance. These stunning, newly-designed ovens replace our existing much-loved Classic convection ovens which have been re-designed to provide a **NEW** modern and streamlined appearance.

The **NEW** Eco-range includes a state-of-the-art 7" high-definition colour touch-screen controller which can store up to 100 programmes. The simple grid arrangement on the main screen features instantly recognisable graphical symbols for Temperature, Time, Steam and Damper along with their respective values clearly displayed below, whilst the dual function start/stop icon sits below the four main control icons.

In addition, MONO's **NEW** Eco range features a full length, screen printed toughened glass door, **NEW** energy-saving LED in-door lights and a **NEW** black two-stage door handle that perfectly complements the **NEW** design.



Features and Benefits

- **NEW** 7" TFT High-Definition touch-screen controller
- **NEW** Streamlined Appearance
- **NEW** Energy-Saving LED In-Door lights
- **NEW** Twin-Pane screen printed door with inner door made from Pilkington K-glass
- **NEW** Two-Stage Door Handles to safely release hot steam
- **NEW** Customisable Wallpaper to provide on-screen branding
- **NEW** On-Screen Diagnostics which constantly monitors ovens performance
- **NEW** USB Programmable
- **NEW** 100 programme storage for quick product recall
- **NEW** Alpha Numerical product group menus
- Available in 4-tray, 5-tray, 7-tray and 10-tray formats
- Integrated bi-directional fan ensures an even bake each and every time
- Energy saving Sleep Mode returns the oven to its optimum standby temperature and reduces energy consumption
- Auto Shutdown facility prevents the oven being left on by mistake
- Integrated steam system for superb bake quality
- Stainless steel construction for durability and cleanliness
- Stackable for convenience and future expandability
- Ovens available in portrait or landscape orientation
- Ovens available in left or right hand orientation

Specifications and Dimensions

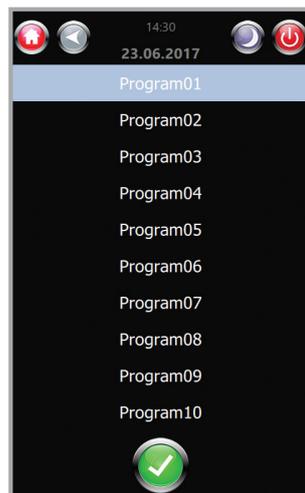
Specifications	4-Tray					5-Tray					7-Tray	10-Tray			
	18" x 26"	18" x 30"	400mm x 600mm	600mm x 400mm	400mm x 800mm	18" x 26"	18" x 30"	400mm x 600mm	600mm x 400mm	400mm x 800mm	400mm x 600mm	18" x 26"	18" x 30"	400mm x 600mm	400mm x 800mm
Tray Size	18" x 26"	18" x 30"	400mm x 600mm	600mm x 400mm	400mm 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 (3½")	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 (30¾")	780 (30¾")
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 (43½")	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 (63¼")	1,810 (71¼")	1,729 (68")	1,828 (72")	1,610 (63¼")	1,610 (63¼")	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

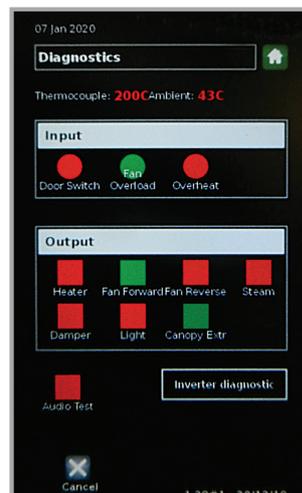
Power supply	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 7.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 12amps per phase, 8.5kW	Single Phase, Fused at 40amps, 50Hz or 3 Phase + Neutral + Earth, Fused at 11amps per phase, 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 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	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, 17kW	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 TFT Colour Touch Screen Controller.



The NEW Eco Oven is capable of storing up to 100 numerical or alpha/numerical programmes allowing you to create individual bake profiles for a much wider variety of products.



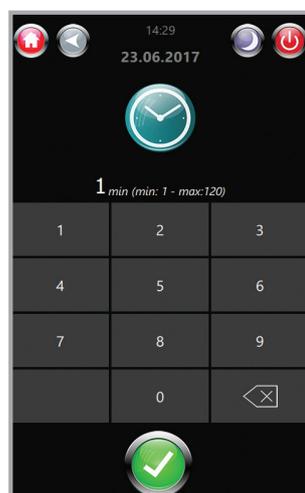
The NEW Diagnostics screen provides instant access to test the oven's inputs and outputs including the elements, fan, steam, damper, light and door catch for faster problem identification and resolution.



The NEW USB port provides the facility to quickly and easily upload new programmes, new software releases, backup and restore bake programmes.



The NEW Temperature screen provides the user with complete control of the oven temperature.



The NEW Time screen is used to accurately set the oven bake time.



The NEW Steam screen provides complete control on the amount of steam required for each bake.



The NEW Damper Screen allows the user to control the oven damper.