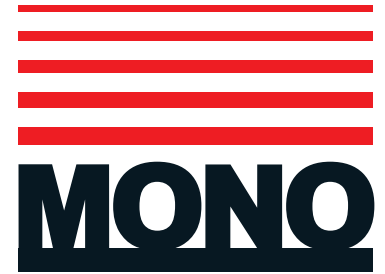


BX Classic 7-Tray Convection Oven

The Latest Addition to MONO's Famous BX Oven Range



Innovative equipment for traditional baking

MONO Equipment's new beautifully simple **BX Classic 7-tray convection oven** has been designed following invaluable feedback from customers who felt they needed a slightly larger oven capacity than our standard 4/5-tray model but didn't have the additional space to accommodate our larger 10-tray model.

The **BX Classic 7-Tray convection oven**, featuring our simple LED controller, provides the much needed additional baking capacity without having to take up a lot more valuable space and provides the perfect solution for bakeries, food-to-go outlets, restaurants, retail outlets and hotels. The powerful integrated fan produces an even bake with accuracy and consistency.



7 Features of the BX Classic Convection Oven

- Generous 7-tray capacity, 400mm x 600mm
- Features simple and intuitive LED Classic Controller for key functions including temperature, time, damper and programme number
- Store up to 10 bake programmes for instant recall at the touch of a button
- Pre-Bake function brings the oven up to a higher temperature than the bake temperature which compensates for heat loss during loading the oven
- Sleep Mode function which sets a selected duration from 0-60 minutes before the oven reverts to a dormant pre-programmed optimum temperature
- Integrated bi-directional fan ensures an even bake each and every time
- 8-Hour Auto Shutdown option which switches the oven off after 8 hours if activated

7 Benefits of the BX Classic Convection Oven

- Hygienic stainless steel construction for quick and easy cleaning
- Single piece door seals with vulcanised corners to retain heat within the oven chamber
- Rigid foil-faced insulation panels with over taped joints to prevent heat leakage and maximise heat retention
- Available with energy efficient LED lighting
- Double glazed door with air vents to reduce the external door temperature
- Can be stacked if required to increase future baking volumes
- Available in Single and 3-Phase power options



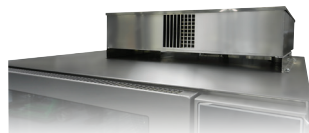
Technical Specifications

BX Classic 7-Tray Convection Oven	FG138
Tray size (mm)	400 x 600
No of Trays	7
Distance between trays (mm)	70 (2.75")
Height (mm)	655 (25.75")
Height on Base (mm)	1,255 (49.25")
Width (mm)	780 (30.75")
Depth - Door Closed (mm)	1,109 (43.50")
Depth - Door Fully Open (mm)	1,610 (63.25")
Weight (kg) approx.	125 (275lbs)
Total Power Required (kW)	10
Stackable	Yes
Orientation	Portrait
Controller	Classic LED
Door Handing	Left or Right
Power Supply - UK	
Power 3-Phase	415V, 3 Phase +N +E, 50Hz, 14 Amps per Phase
Power Single Phase	240V, 50 Hz, 45 Amps

Accessories



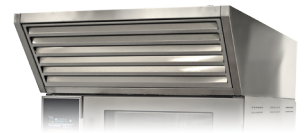
Water Condenser



Air Condenser



Valance



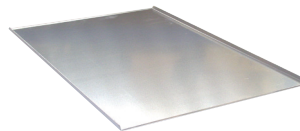
Air Condenser with Eyelid Canopy



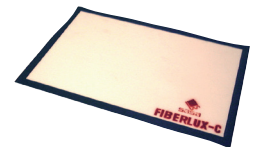
Calcium Treatment Unit



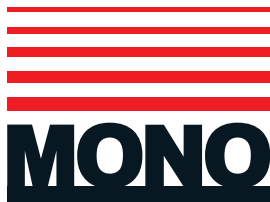
Fluted Baguette Trays



Trays



Silicone Baking Mats



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