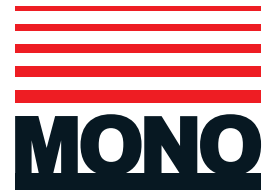


BX Classic Convection Oven



Innovative equipment
for traditional baking

MONO Equipment's BX Classic Convection Ovens have been skilfully designed to incorporate all the essential functions and features needed to produce high quality bake-off products including croissants, Danish pastries, bread rolls, French sticks, bagels, muffins, cup cakes, eclairs and cookies.

Featuring a simple LED controller which can store up to 10 of the most commonly used bake programs for quick and easy product recall, each oven is available in a 4/5-tray and 10-tray formats to suit a number of different UK and international tray sizes.



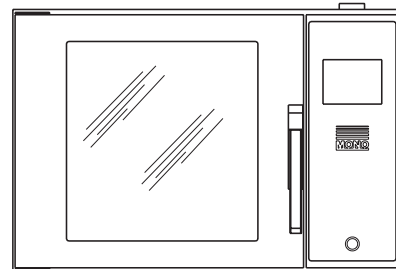
Features and Benefits

- Available in 4/5-tray and 10-tray formats
- Suits a variety of tray sizes: 400mm x 600mm, 400mm x 800mm, 600mm x 400mm, 18" x 26" and 18" x 30"
- Features a simple and intuitive LED Classic Controller for key functions including temperature, time, damper and programme number
- Stores 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
- Integrated bi-directional fan ensures an even bake each and every time
- Energy saving sleep modes 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
- Overlapped and sealed, foil-fronted solid slab insulation for superb heat retention
- Internal oven light for clear visibility of the baking process
- Stainless steel construction for durability and cleanliness
- Stackable for convenience and future expandability
- Clear glass door to maximise the visibility of the baking product
- Twin-pane, vented glass reduces external door temperature
- Double catch door handles to safely release the hot steam
- Ovens available in portrait or landscape orientation
- Ovens available in left or right hand orientation
- Wras Approved
- ETL Approved

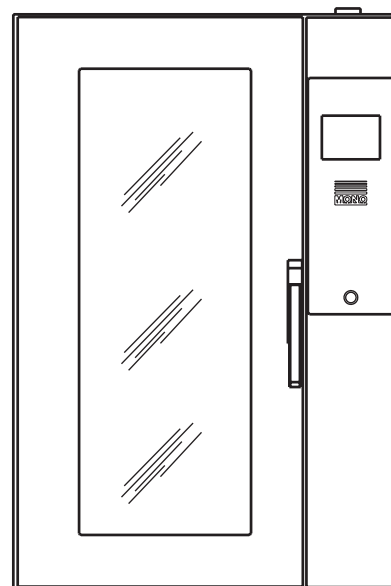
Specifications and Dimensions

Specifications	4/5-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	400mm x 800mm
Distance between trays	93mm (3½")	93mm (3½")	93mm (3½")	84mm (3")	93mm (3½")	100mm (3¾")	100mm (3¾")	100mm (3¾")	100mm (3¾")
Height	525mm (20½")	525mm (20½")	525mm (20½")	570mm (22½")	525mm (20½")	1,170mm (46")	1,170mm (46")	1,170mm (46")	1,170mm (46")
Height of oven on base	-	-	-	-	-	1,870mm (73½")	1,870mm (73½")	1,870mm (73½")	1,870mm (73½")
Width	840mm (33")	840mm (33")	780mm (30¾")	1,000mm (39¾")	780mm (30¾")	840mm (33")	840mm (33")	780mm (30¾")	780mm (30¾")
Depth, door closed including handle	1,164mm (45¾")	1,269mm (49¾")	1,103mm (43¼")	890mm (35")	1,303mm (51¼")	1,209mm (47½")	1,209mm (47½")	1,209mm (47½")	1,209mm (47½")
Depth, door fully open	1,729mm (68")	1,828mm (72")	1,610mm (63¼")	1,610mm (63¼")	1,810mm (71¼")	1,770mm (69¾")	1,870mm (73¾")	1,609mm (63¼")	1,809mm (71¼")
Weight	145kg (319lbs)	165kg (363lbs)	115kg (253lbs)	110kg (242lbs)	160kg (352lbs)	192kg (423lbs)	290kg (639lbs)	250kg (551lbs)	262kg (577lbs)
Electrics:									
Power Supply	Single Phase, 40amps, 50Hz or 3 Phase, 15amps per phase, 7.5kW	Single Phase, 40amps, 50Hz or 3 Phase, 15amps per phase, 8.5kW	Single Phase, 40amps, 50Hz or 3 Phase, 15amps per phase, 7.5kW	Single Phase, 40amps, 50Hz or 3 Phase, 15amps per phase, 7.5kW	Single Phase, 40amps, 50Hz or 3 Phase, 15amps per phase, 7.5kW	3 Phase N + E, 32amps, 415v; 50HZ	3 Phase N + E, 32amps, 415v; 50HZ	3 Phase N + E, 32amps, 415v; 50HZ	3 Phase N + E, 32amps, 415v; 50HZ
Noise level	Less than 85db								

Please contact MONO Equipment for USA electrical details.



4/5-Tray



10-Tray