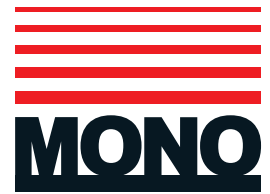




# NEW BX Eco Convection Oven

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



Innovative equipment  
for traditional baking

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 color 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.



7" high-definition touch-screen

## Features and Benefits

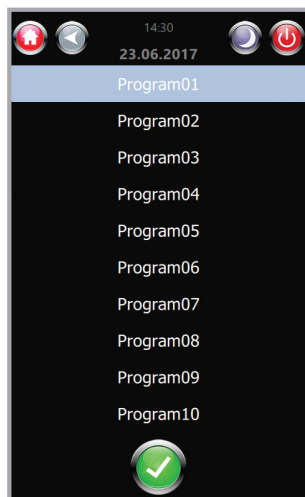
- **NEW** 7" TFT High-Definition touch-screen controller
- **NEW** Streamlined Appearance
- **NEW** Energy-Saving LED In-Door lights
- **NEW** Twin-Pane screen printed door with inner door made from Pilkington K-glass
- **NEW** Two-Stage Door Handles to safely release hot steam
- **NEW** Customisable 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-pan, 5-pan, 7-pan and 10-pan 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
- ETL Certified to UL-197
- ETL Sanitation to NSF4

# Specifications and Dimensions

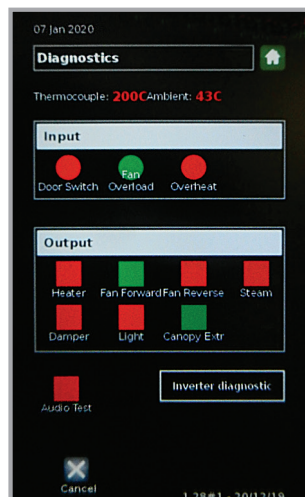
Specifications	4-Pan			5-Pan			7-Pan	10-Pan
Pan Size	18" x 26"	26" x 18"	600mm x 400mm	18" x 26"	26" x 18"	600mm x 400mm	400mm x 600mm	18" x 26"
Distance between pans	3½"	3"	3"	3½"	3"	3"	2¾"	3¾"
Height	20½"	21"	22"	20½"	21"	22"	25¾"	46"
Width	33"	41"	39¾"	33"	41"	39¾"	30¾"	33"
Depth, door closed including handle	45¾"	38"	35"	45¾"	38"	35"	43½"	47½"
Depth, door fully open	68"	68"	63¾"	68"	68"	63¾"	63¾"	69½"
Weight	319lbs	320lbs	242lbs	319lbs	320lbs	242lbs	275lbs	423lbs
<b>Electrics</b>								
Power Cord Length	6ft							
Single Cord Supply	208v, 3 phase plus ground, 24 amps							208v, 3 phase plus ground, 45 amps
Plug	Nema 15-30P moulded plug							Wired directly
<b>Water</b>								
Water Supply	Supplied with 1 metre long flexible hose with ¾" B.S.P female connectors on both ends							
Water Pressure	2-6 Bar							



NEW 7" High-Definition TFT Color Touch Screen Controller.



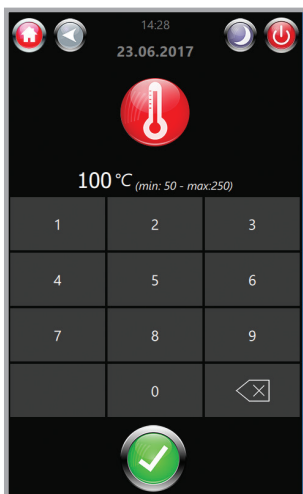
The NEW Eco Oven is capable of storing up to 100 numerical or alpha/numerical programmes allowing you to create individual bake profiles for a much wider variety of products.



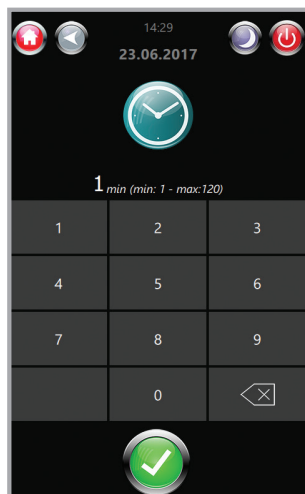
The NEW Diagnostics screen provides instant access to test the oven's inputs and outputs including the elements, fan, steam, damper, light and door catch for faster problem identification and resolution.



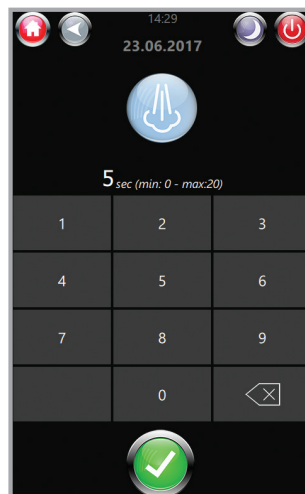
The NEW USB port provides the facility to quickly and easily upload new programmes, new software releases, backup and restore bake programmes.



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.

V:1(June 2022)