NEW BX Eco-Connect+ Convection Oven

Introducing MONO's **NEW** Eco-Connect+ Controller

MONO

Innovative equipment for traditional baking

MONO Equipment's **NEW** Eco-Connect+ convection ovens feature a **NEW** 7" TFT high-definition touch-screen controller which provides a wealth of **NEW** energy-saving features. MONO's **NEW** Eco-Connect+ controller builds on the success of our much-loved Eco-Touch controller but with a bigger, bolder, touch-screen controller which makes it even easier to use.

The **NEW** Eco-Connect+ controller includes a variable speed fan that provides complete control of the oven's fan speed which is an important requirement when baking delicate products, a solid state heating control system to accurately maintain the oven temperature throughout the bake time and 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.



7" high-definition touch-screen

Features and Benefits

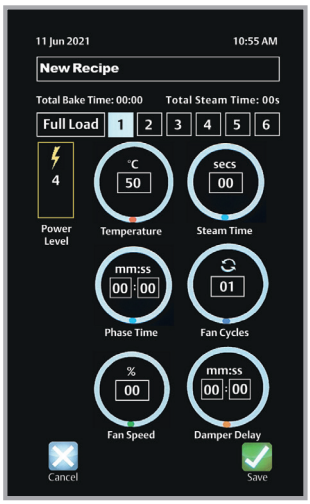
- **NEW** 7" TFT High-Definition touch-screen controller
- **NEW** Ability to connect to our cloud-based asset system - **MONO Connect** to remotely monitor ovens performance and upload New programmes
- **NEW** Variable Speed Oven Fan for baking delicate products
- **NEW** Solid State Heating Control System to accurately control the temperature during baking
- **NEW** screen colour option allows the user to switch between either a black or light grey background to suit their needs
- **NEW** Improved Speaker System provides 8w of quality sound for improved audible notifications
- Stores 240 bake programmes for quick product recall
- Available in 4/5-tray, 7-tray and 10-tray formats
- Suits a variety of tray sizes
- Pre-bake function brings the oven up to a higher temperature than the bake temperature which compensates for heat loss during loading
- 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
- Internal oven light for clear visibility of the baking process
- Overlapped and sealed, foil-fronted solid slab insulation for superb heat retention
- 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
- 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
- 2-year warranty

Specifications and Dimensions

Specifications	4/5-Tray					7-Tray	10-Tray			
Tray Size	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")	70 (2¾")	100 (3¾")	100 (3¾")	100 (3¾")	100 (3¾")
Height (mm)	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")	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")	1,103 (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 (63 ¼")	1,810 (71¼")	1,610 (63¼")	1,770 (69½")	1,770 (69½")	1,609 (63")	1,809 (71")
Weight (kg)	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, 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	Single Phase, 45 amps, 50Hz or 3 Phase, 14amps per phase, 7.5kW	3 Phase, 15amps per phase, 17kW	3 Phase, 15amps per phase, 17kW	3 phase, 15amps per phase, 15kW	3 Phase, 15amps per phase, 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.



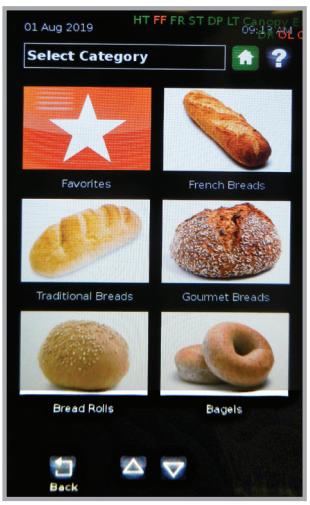
Solid state heating control - Accurately controls the oven temperature throughout the bake time.



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.