

Innovative equipment  
for traditional baking

## Convection Ovens

### **BX Eco-Wash** with Variable Fan Speed



# The **NEW** Game-Changing **BX Eco-Wash** Convection Oven



## The Convection vs Combi Dilemma

One of the most exciting developments to come out of MONO's new Product Innovation Department in recent years is the fantastic new BX Eco-Wash System. Having worked extensively with both bakeries and major food-2-go outlets, MONO has developed a new range of convection ovens which cuts through the convection oven vs combi oven question by incorporating a high-end, totally-integrated Self Wash system to provide a highly effective solution for baking, roasting and cooking a variety of foods without cross contamination of odours or flavours.

Although there may always be a need for the traditional combi oven in certain circumstances, it has to be said that not all the functionality of an expensive combi is used by some users who later find out, to their cost, that the oven they have purchased has in fact been over specified for their needs. MONO's BX Eco-Wash convection oven provides the perfect alternative solution to a combi oven, at a fraction of the price, whilst affording genuine flexibility to produce an extensive and diverse range of food groups both safely and efficiently.

## 7 Clear Benefits of the **Eco-Wash** System

- Provides the flexibility to switch between non-compatible product categories quickly and safely e.g. meat and sweet
- Staff are no longer exposed to handling nasty chemicals as the Power Max Plus cartridge is sealed
- Saves valuable staff time as they can be employed on other tasks whilst the oven is self-washing
- Removes the need for on-going expensive, professional deep cleaning
- Removes odours and charred deposits to prevent cross contamination of food
- Reduces risk of fire by preventing the build-up of grease and food deposits on the fan
- Improves the quality of the food by always cooking in a clean atmosphere.

## 5 Powerful Wash Programmes to Suit Every Requirement

The BX Eco-Wash system provides five distinct wash programmes which cater for every eventuality, from a quick rinse to a full deep-clean:

**Hot Flush** - Rapid heated rinse without Power Max Plus cartridge. Suitable for the fast degreasing and refreshing of the oven between product categories. 1 Rinse Cycle, Drying Cycle, 35 minutes duration, 3.5 litres of water.

*(Based on an oven temperature of 180°C)*

**Gentle Wash** - Quick wash with Power Max Plus cartridge. Suitable for cleaning and refreshing the oven after general usage. 6 Wash Cycles, 3 Rinse Cycles, Final Rinse Cycle, Drying Cycle, 71 minutes duration (plus any heating if required), 13.65 litres of water.

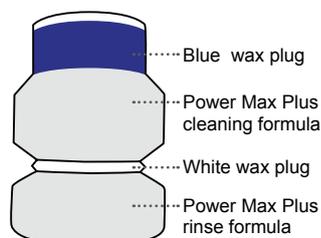
**Standard Wash** - Standard wash with Power Max Plus cartridge. Suitable for cleaning, degreasing and refreshing an oven which is fairly soiled with food splashes and deposits. 10 Wash Cycles, 3 Rinse Cycles, Final Rinse Cycle, Drying Cycle, 112 minutes duration (plus any heating if required), 13.65 litres of water.

**Power Wash** - Intensive, extended wash with Power Max Plus cartridge. Suitable for deep cleaning, degreasing and refreshing the oven which has very stubborn, baked-on grease, grime and food deposits. 14 Wash Cycles, 3 Rinse Cycles, Final Rinse Cycle, Drying Cycle, 144 minutes duration (plus any heating if required), 13.65 litres of water.

**User Defined** - This provides the user with the ability to create his/her own unique, bespoke wash programme within given parameters.



## Ultimate Cleaning Power with MONO's Power Max Plus Cartridges



MONO's new Power Max Plus Cartridge is the very latest generation of oven cleaning detergents which has been specially selected to work with MONO's BX Eco-Wash convection ovens. Each cartridge contains two wax seals, positioned at different points within the bottle which are used to prevent any contact with the contents and to also separate the detergent from the rinse agent.

The first wax seal melts when the oven reaches the correct temperature and releases the powerful detergent into the oven for use by the wash cycles; this is later followed by the melting of the second wax seal which then releases the rinse agent at the rinse cycle stage of the wash programme. The power of the detergent ensures even the most baked-on grime and grease is penetrated and effectively removed.

The ingenious double wax plug design of the Power Max Plus cartridge also ensures the operator is always safe and completely protected from the strong chemicals it contains; the highly efficient formula is only released into the oven once the door is securely locked and the oven has reached its correct temperatures.

# From **Meat-to-Sweet** in Just 35 Minutes\*



**35**  
minutes\*



**The ability to be able to switch quickly and safely between baking / cooking a variety of different product categories in the same oven is, without doubt, now a must-have criterion for many retailers and food-2-go outlets.**

In response to consumer demands and cultural trends, the more switched-on businesses, who wish to create a point of difference, are now adapting their offering by diversifying their product categories and tailoring them to the time of day and also occasion e.g. breakfast foods, food-2-go lunchtime snacks, evening staples and inspirational weekend treats. Even smaller retailers are recognising the need to be able to offer freshly baked / cooked products to a new generation of customers who demand fresh, high quality products at a time which suits them and which fits in with their busy lifestyles.

This need for a quick and responsive product changeover has traditionally been a problematic area for food manufacturers and retailers alike as using the same oven for different food groups is likely to cause potentially dangerous cross contamination of tastes, odours and food materials; not a good practice when you consider today's strictly enforced food hygiene laws and the 'where there's blame, there's a claim' compensation culture which seems to be flourishing.

## **Guaranteed Peace-of-Mind, Confidence and Freedom**

**MONO's new BX Eco-Wash system provides the perfect peace-of-mind solution to this age-old**

**problem of cross contamination of food, tastes and smells between the savoury, meat-based products and the more delicate cake, bread, Viennoiserie and confectionery style products. Now even the smallest food-2-go outlets or pop-up cafés can confidently and safely offer a diverse range of freshly baked and cooked products with minimum investment.**

The BX Eco-Wash's user-friendly, touch screen controller features an innovative, highly advanced Self Wash facility which offers five specialist cleaning programmes; the quick product changeover Hot Flush programme cleans, de-greases and de-odourises the oven in just 35 minutes\* at the touch of a button, allowing you to cook trays of bacon rashers one moment and then French macaron the next.

The flexibility and freedom of being able to cook / bake / roast a large variety of products, safely and cleanly in a single oven, truly liberates the retailer to be able to offer a much wider range of products to its customers without the expense of having to invest in a much more expensive combi oven or, indeed, having to invest in two separate ovens, each of which is totally dedicated to its particular product category.

Also, in addition to the rapid Hot Flush programme, there are 3 other highly effective pre-set wash programs available which, when combined with our Power Max Plus cartridges, effortlessly remove even the most stubborn baked on grime, fat splashes and food deposits, along with a user-defined option which can be tailored to the specific wash requirements of the establishment.

\* Based on an oven temperature of 180°C.



# Unsurpassed Cleaning Power



**Before**



**After**

The Power Max Plus Cartridges are amongst the most effective auto-wash detergents on the market today and even the most stubborn, baked-on fat and grime can be removed effortlessly and simply without the need for

arduous, time consuming manual cleaning or exposing staff to potentially harmful cleaning chemicals. Each Power Max Plus Cartridge is also manufactured from PPE thermoplastic which is fully recyclable after usage.

## The Eco-Wash Range

Takes  
400mm x  
600mm and  
Gastronorm  
GN1/1  
Trays



**4/5-Tray**



**8/10-Tray**



**10-Tray**



**14/15-Tray**

*\*The tray runners on the 4/5 tray oven are reversible providing capacity for either 4 or 5 trays. See specifications for details.*



# The Advanced ECO<sup>2</sup> Controller Featuring a Wealth of Exciting **NEW** Features



All BX convection ovens have been designed with energy efficiency at the forefront of the design process and combine the very latest energy-saving technologies with solid-slab, foil-faced insulation panels to create the most energy efficient ovens available on the market today. In addition to the superb build, the new BX Eco-Wash ovens incorporate a wealth of innovative new energy saving features and programme benefits which take the humble convection oven to a completely new level.

## 7 New Features of the ECO<sup>2</sup> Controller

### — **NEW** Self-Wash Programs

The new energy-efficient, integrated wash programmes, Gentle, Standard, Power, Hot Flush and User Defined provide a cleaning solution whatever the state of the oven and use a total of just 8 litres of water on the 4 tray oven and just 13.65 litres of water on the 10-tray oven for the entire wash cycle.

### — **NEW** Variable Fan Speed

The addition of an inverter drive enables the user to vary the fan speed for each cycle in the bake programme. Running at 1,400rpm at 100%, the fan can be taken down to a level of just 300rpm when running at 20%. Naturally, just a small reduction in speed can provide significant savings. For example a fan running at 80% speed consumes only half the energy compared to one running at full speed. The inverter also takes the dwell time of the fan changing direction down from 14 seconds to just 1 second.

### — **NEW** Adaptive Heat Algorithm (AHA)

This ingenious new feature constantly monitors the

oven's temperature and automatically minimises any fluctuations to generate a much smoother bake temperature profile with reduced energy consumption.

### — **NEW** LED Door Lights

The in-door LED lights use just 3Watts of electrical power and provide energy savings of upto 88% compared with traditional bulbs. The lights provide a crisp, clean light for enhanced visibility in the chamber plus the life expectancy of LEDs is, naturally, also substantially greater than traditional bulbs.

### — **NEW** Air Mirroring Technology

Using the Vijeo Air App, the oven can now be programmed, managed and monitored remotely via a smart phone, IPAD or tablet device. Everything featured on the Eco-Wash screen is immediately mirrored to the handheld device providing complete control of the oven without even entering the room.

### — **NEW** Statistics Function and Improved Diagnostics

The new statistics function provides both batch and historic data on runtimes, powered-on times, programmes used etc along with information on valves, solenoids, pumps and other components. Also, a new and improved diagnostics facility provides actual run-time data of the whole oven's processes and status which can be viewed onscreen or downloaded to USB.

### — **NEW** 7-Day Timer with Four Profiles

The 7-day timer provides the facility to pre-programme the oven to reach the desired optimum temperature at a specific time each day. This very time-saving function ensures the oven is immediately productive from the start of shift, and has now been extended to provide 4 separate 7-day timer profiles for complete flexibility.

## 5 Much-Loved Features Retained

### — Sleep Mode

This ingenious facility reverts the oven to a pre-set, optimum hold temperature of 130°C after a given period of inactivity or when the Sleep button is pressed; this drastically reduces energy consumption between bakes and enables the oven to quickly reach full baking temperature when needed.

### — Auto Shutdown

This energy saving feature provides a fail-safe mechanism to prevent the oven from using costly energy when left on for long periods of time, or overnight, by mistake. After a predetermined period, the oven will automatically switch itself off if Auto Shutdown has been enabled.

### — Multi-Bake Function

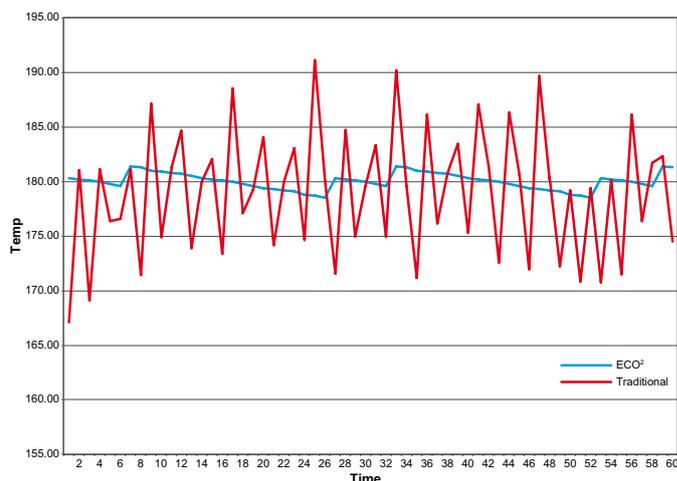
This innovative function provides the facility to bake 4 different products simultaneously, each with its own unique bake duration, to maximise baking efficiencies. The controller provides a clear indication of the progress of each product and provides an audible alarm at the end of each product's bake cycle.

### — USB Programmable

For larger store groups or for those retailers with multiple sites, the USB facility allows recipes, wallpapers, skin packs and logos etc to be transferred between ovens quickly and safely reducing carbon foot print.

### — High Quality Insulation and Build

Rigid, solid-slab, foil-faced insulation panels are overlapped and meticulously sealed with tape to prevent heat leakage. The use of a fully-welded baking chamber and vulcanised rubber seal retain both heat and steam in the chamber.



Graph showing the Adaptive Heat Algorithm(AHA) in action (see opposite page for details).

## Technical Specifications

Specifications	4-Tray	5-Tray	8/10-Tray (2 x 4/5-trays stacked)	10-Tray	14-Tray (1 x 4-tray & 1 x 10-tray stacked)	15-Tray (1 x 5-tray & 1 x 10-tray stacked)
Tray Size (mm)*	600 x 400	600 x 400				
Gastronorm Size*	GN1/1	GN1/1	GN1/1	GN1/1	GN1/1	GN1/1
Number of trays	4	5	8/10	10	14	15
Distance between trays (mm)	86	76	76 (10-tray) 86 (8-tray)	86	86	76 (5-tray) 86 (10-tray)
Height (mm)	672	672	1,309	1,235	1,871	1,871
Height of oven on base (mm)	1,590	1,590	2,009	1,935	2,035	2,035
Width (mm)	1,004	1,004	1,004	1,004	1,004	1,004
Depth, door closed including handle (mm)	925	925	925	925	925	925
Depth, door fully open (mm)	1,635	1,635	1,635	1,635	1,635	1,635
Weight Approx (kg) without base	125	127	250	265	390	392
Orientation	Landscape	Landscape	Landscape	Landscape	Landscape	Landscape
Controller	ECO <sup>2</sup>	ECO <sup>2</sup>				
Air-Mirroring	Yes	Yes	Yes	Yes	Yes	Yes
Door Light	LED	LED	LED	LED	LED	LED
Total power required (kW)	7.5	7.5	15.0	15.0	22.5	22.5
Water supply	¾" BSP female connector	¾" BSP female connector				
Steam facility	Yes	Yes	Yes	Yes	Yes	Yes
Handed	Right or Left	Right or Left				
Electrics	3 phase, 415V, 50Hz, 16 Amps per phase	3 phase, 415V, 50Hz, 16 Amps per phase	3 phase, 415V, 50Hz, 16 Amps per phase	3 phase, 415V, 50Hz, 32 Amps per phase	3 phase, 415V, 50Hz, 16 Amps per phase and 3 phase, 415V, 50Hz, 32 Amps per phase	3 phase, 415V, 50Hz, 16 Amps per phase and 3 phase, 415V, 50Hz, 32 Amps per phase

60Hz also available. Please enquire for further details

\*Please specify required tray size when ordering.

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.

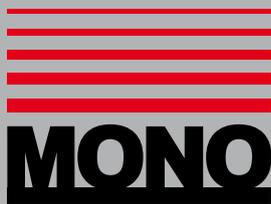
MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high quality, innovative products, can be traced back to its origins in 1947.

MONO's BX Eco-Wash Convection Ovens are one of the most exciting developments to come out of our product development department in recent years. They combine the very best features of our highly popular BX convection oven with a truly powerful, fully-integrated Self Wash system to deliver the perfect solution for baking, roasting and cooking a huge variety of foods without the danger of cross contamination of odours, foodstuffs or flavours.

The BX Eco-Wash also boasts a superb new Inverter Drive providing the user with complete control of the oven's fan speed for each stage of the bake profile which means even the most delicate macarons can also be baked perfectly and safely.



Scan using your smart phone to view our website



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