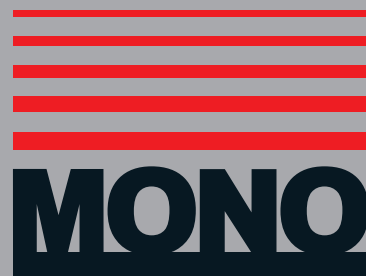
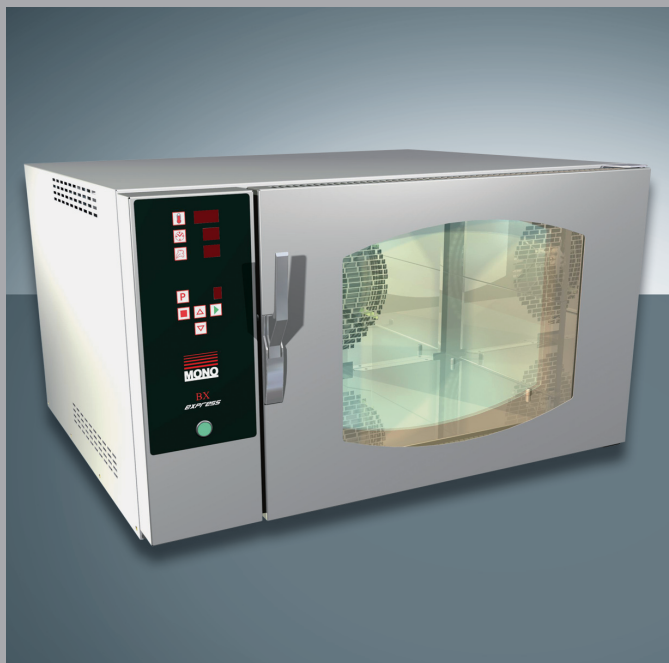


NEW BX Express Convection Oven

MONO Equipment's Most Accessible
4/5-Tray Convection Oven



Innovative equipment
for traditional baking



MONO Equipment's new 4/5-tray entry-level convection oven, the BX Express, provides the perfect bake-off solution for hotels, convenience stores and food-to-go outlets that need a straightforward, reliable oven at a competitive price.

This no-frills convection oven has been designed and crafted by MONO Equipment and features a simplified version of the standard Classic Controller on a quality of build you would normally associate with a much more expensive oven. The inclusion of a high-speed fan and an integrated steam system ensures a professional, even bake across a wide range of bread, savoury and confectionery products.

The BX Express has been designed to take the most popular, industry standard tray size of 600 mm x 400 mm.

Affordability Without Compromising on Quality

- Simplified Classic Controller for easy and intuitive use
- Requires minimum operator training
- Reversible runners provide the flexibility of a 4 or 5 tray oven
- Integrated steam system for superb bake quality
- Bi-directional fan ensures an even bake each and every time
- 9 Programmes to store your most frequently used bake cycles
- Stainless steel construction for durability and cleanliness
- Internal oven light for clear visibility of the baking progress
- Hinged inner glass door and removable tray runners for easy cleaning
- Stackable for convenience and future expandability
- Clear glass door for effective point-of-sale
- Rigid slab insulation for superb heat retention
- Twin pane, vented glass reduces external door temperature
- Fits industry standard tray size of 600 mm x 400 mm
- Comprehensive range of flat, lipped and fluted trays available
- Base units and mobile racks also offered

The BX Express is the perfect choice when a simple, dependable and economical convection oven is required.



— Technical Specifications

Specifications	BX Express
Tray size (mm unless otherwise stated)	600 x 400
Number of trays	4
Distance between trays (mm)	84
Number of trays (option)	5
Distance between trays (option, mm)	62
Height (mm)	565
Width (mm)	1,000
Depth, door closed incl handle (mm)	925
Depth, door fully open (mm)	1610
Weight (kg) approx.	110
Total power required (kW)	7.5
Number of programmes	9
Water Supply	■ ¹
Modularity	■
Landscape tray orientation	■
Portrait tray orientation	○
Simplified Classic Controller	■
Eco-Touch Controller	○
Right hand hinged door	■
Left hand hinged door	■
Hinged inner glass door	■
Power - 3 phase electrics	■ ²
Steam facility	■
Internal light	■
Damper	○
Open balance tube	■
Single latch handle	■
Stackable	■
Optional Extras:	
Calcium Treatment Unit	□
Water Condenser	□
Valance	□
300mm high base	□
595mm high base	□
745mm base unit	□
920mm high base	□
Ovens Suitable For:	
UK	■
Europe	■
Commonwealth	■
ROW	△

Over Sixty Years' Perfecting our Art

MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom and prides itself on providing a complete end-to-end service. 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 Equipment's BX Convection Ovens are the preferred choice of many of the world's leading independent bakers, hotels, petrol forecourts, convenience stores and supermarkets who all demand quality, reliability and value for money.

MONO Equipment's NEW BX Express convection oven provides the perfect entry-level product for companies wishing to purchase a no-nonsense, simple-to-use bake-off oven at a competitive price - without having to compromise on bake quality.

A comprehensive range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets can be found on our website: www.monoequip.com

■¹ Oven is supplied with a 1 metre long flexible hose with 3/4" B.S.P. female connectors on both ends. Water pressure required is 2 Bar- 6 Bar (standard domestic water pressure is within these parameters). Customers are strongly advised to fit a water conditioning unit to the supply for this equipment. This unit should remove and not suspend water hardness. No drain is required for this oven. See Optional Extras for water conditioning unit.

■² 50Hz; fused at 16 Amps per phase. Three phase ovens are supplied with a single LEGRAND model 574-29 plug fitted to 2.5 metres of cable. Customers should ensure that a LEGRAND model 0553-53 socket (or equivalent), and isolator (or model 0592-11 'dead fronted') is fitted at the position of installation.

- Available
- Not Available
- Optional Extra
- △ Contact us with your specific requirements

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

Order Your BX Express Convection Oven Now:



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FM12346



Manufactured with 55% recycled fibre post consumer content together with 45% recycled virgin fibre from sustainable forests.