

— The MX eco-touch Rack Oven

Guarantees a Consistent Even Bake Every Time



Fresh bread sales have soared in recent years as the demand for traditionally baked bread has increased. The mouth-watering smell of fresh bread is irresistible to customers and many independent bakers' shops and supermarkets now offer a greater variety of breads than ever before.

A high quality, reliable oven is the most important investment for any baker that needs to produce superb quality bread and confectionery where volume and consistency are required.

An Oven Made to Last

The craftsmanship that goes into each built-to-order MX eco-touch Rack Oven ensures that these machines are built to last. The oven is produced in hygienic stainless steel for durability and ease of cleaning and is designed for continuous baking with no waiting time between bakes thanks to a quick recovery time and a fully integrated steam system.

The large double-glazed door window maximises the visibility of baking product providing a convenient visual check of the baking process.



Controlled Air Flow

The plentiful supply of steam is generated by the oven itself; removing the need for a conventional boiler and thereby reducing energy consumption. Steam is deposited evenly throughout the baking chamber thanks to the steel bars positioned throughout the height of the oven. The ceiling-suspended rack rotates inside the baking chamber allowing steam to be easily deposited onto the product, thereby creating more volume, a better crust and even colour. The air-blowing slots allow optimum air circulation, thus guaranteeing uniform baking during the whole of the cycle.

A clever temperature control system also triggers automatically to rapidly regain oven chamber temperatures for the perfectly finished crust

— Baking to Perfection



MX eco-touch Rack Ovens

Combining an array of cutting-edge, energy saving features and new improved baking programmes:

- Specially designed ceiling-mounted rotating rack ensures lower maintenance costs and a consistently even bake
- Rapid heat recovery rate
- Forced air convection – air is distributed evenly in the chamber
- Illuminated bake chamber uses halogen bulbs with external access
- Drainless oven – no drain required
- User-friendly colour touch-screen controller with picture programming
- Automatic damper facility
- A large double-glazed window maximises the visibility of baking product
- 7-day, 24-hour timer optimises baking efficiencies
- Accommodates a single rack of up to eighteen trays capacity
- Generous, thick slabs of rock wool insulation deliver exceptional heat retention
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Removable access ramp
- Hestia Safeguard Protection System ensure oven controllers never overheat
- Small space-saving footprint
- 3 Phase electric supply earth and neutral
- Available in left or right hand door configuration
- Extract canopy available
- Six stage bake programmes
- Half bake programmes.

— New Colour Touch-Screen Controller with New Energy Efficient Features

One of the most striking aspects of the new MX eco-touch Rack Oven is the innovative Colour Touch-Screen Controller. Standard features include a 24 hour/7 day timer, an electronic damper, Sleep Mode and steam generator along with the facility to add extra bake time at the end of a bake cycle.

The superb new Colour Touch-Screen Controller is packed full of innovative programmes and energy saving features.

The touch-sensitive screen provides a colourful, user-friendly interface via an icon-driven menu system which provides the baker with a visual update of each stage of the baking process. A total of 240 bake programmes can be stored across 12 Product Categories, with each programme containing up to 6 distinct phases.

A Help? function appears at the top of each screen for quick and easy access and the tray layout function ensures correct product placement.

New Favourites Menu

The new Favourites Menu facility provides a quick and easy means of accessing the most frequently used and most popular baking programmes without having to navigate through the main Product Category menus.

This time-saving, user-friendly feature will undoubtedly become the baker's own personal favourite; it appears on the main home page for immediate access and is easily updated with new program favourites at the touch of the screen.

New Voice Alert

The MX eco-touch Rack Ovens also feature a new Voice Prompt facility which provides clear verbal instructions, in addition to the standard visual display, for a number of key oven functions and programme alerts e.g. 'Open Door', 'Heating' and 'Bake Over'. The clear voice instructions leave no ambiguity as to what actions are required at each stage of the baking process.

The volume level of the Voice Prompt can be easily customised to suit individual preferences via the Settings Menu. Alternatively, if the Voice Prompt is not required a series of alert tones can be selected and customised instead.

New 7-day Timer

The new 7-Day Timer provides the facility to pre-programme the MX eco-touch Rack Oven to reach the desired optimum pre-bake temperature at a specific time for each day. This time-saving feature means the ovens are immediately productive right from the start of the shift.

In total 4 separate events can be programmed per day to provide further flexibility and additional control if required



New Improved Diagnostics Tool

The Colour Touch Screen Controller also incorporates a dynamic Diagnostics programme which constantly monitors the oven's performance and provides a clear visual status of the oven's major components and functions.

It also features an instant test facility to evaluate the ambient and thermocouple temperatures, the status of the fan, the damper, the heater and the lights etc. The Advanced Diagnostic tool also provides a live status of the oven's performance as it works through a bake cycle to deliver a real-time diagnostics feedback.

Energy Saving Features

The MX eco-touch Rack Ovens also incorporate an array of new innovative features which take consistent quality baking to another level. Each new function and enhancement has been approached with energy efficiency firmly in mind.

Energy Saving Sleep Mode

The Sleep Mode function, can reduce energy consumption by up to 74% per oven when initiated.

Essentially, the Sleep Mode directs the oven to revert to a user-definable, pre-set temperature after a given period in an idle state. After extensive research, the optimum temperature found for the oven to enter 'sleep mode' is 140°C; this is set as the standard default but it can also be altered if required.

The 'sleep' state reduces energy consumption dramatically between bakes but also maintains the oven at the most favourable core temperature to enable it to return to full baking heat as quickly as possible.