

BX3 Eco-touch

Bakery Convection Oven, 3, 4 or 5 pan capacity Single or Double Stacked, with Stand

OVEN FEATURES

- Produces an even bake (with bi-directional fan for more even baking)
- Steam injection standard
- Steam injects as programmed
- Holds 18" x 26" baking pans
- 3, 4 or 5-pan capacity (to be specified)
- Space between baking pans: 4½" (BX3) or 3½" (BX4) or 2½" (BX5)
- Stackable (with kit)
- High quality rigid insulation
- Welded seams to prevent moisture leaking to insulation
- Cool-to-Touch double insulated door with large window
- Certified to UL-197 and NSF-4

COLOR TOUCH SCREEN

- Touch screen controller with intuitive interface for fast and easy usage. Icons and illustrations used for menu selection.
- Up to 240 bake programs. Each program has the option to control:
 - Bake time • Bake temperature • Steam duration • Fan direction
 - Damper open/shut (allows steam/heat to exit chamber)
- Most used programs can be stored in the favorites menu
- Multi-Bake function. Allows the operator to track progress of 4 different product items simultaneously. Progress bars provide a clear indication of each bake cycle. The voice prompt or buzzer sounds when each program has finished.
- 7-day timer to start oven at selected times, ready for every shift. 4 events can be programmed for each day of the week.
- Help function at top of every screen
- Sleep mode returns oven to a selected standby temperature
- Auto-shutdown to prevent oven from being left on by mistake
- Diagnostics function to monitor performance and report status
- Voice prompts available with standard alert tones and buzzers.
- All functions are easily uploadable and downloadable via USB.

OPTIONS

- Single or Double stacked ovens
- 8-shelf stand for single oven configuration
- 4-shelf stand for double-stacked ovens configuration



BX3 Eco-touch, single stack w/stand



BX4 eco-touch, Double stack w/stand

SPECIFICATIONS

Pan size	18" x 26"
Shelf spacing (BX4, 4 shelves)	3.5" per shelf
Shelf spacing (BX3, 3 shelves)	4.5" per shelf
Clearance requirement	2" rear and sides, 10" top

SHIPPING DATA (approximate)

Single oven with stand

Shipping weight	468 lbs
Shipping Class	85

Double-stacked oven with stand

Shipping weight	731 lbs
Shipping Class	85

ELECTRICAL CONNECTION (1 per oven)

Volts	208V, 60 Hertz, 3 phase
Amps	24 Amps
Watts	7.5 Kilowatts
Plug	NEMA L15-30P (3+G)
Cord	72 inches

WATER CONNECTION (1 per oven)

Pressure	20 psi
Connection	Garden hose thread - 3/4" NPT
Damper	Butterfly type

WATER QUALITY

For proper operation of the steam system, the water supply should conform to the following specifications:

Hardness 0-4 grains/gallon	Ph range 7-8.5
Chloride 0-30 ppm	Calcium 0-4 ppm
Magnesium 0-4 ppm	Alkalinity 0-20 ppm

CERTIFICATIONS

- Certified to UL-197, NSF-4.

BX Eco-touch Controller (sample screens)

