

ELECTRIC CONVECTION OVEN **EMP-BX**

Features

- ◆ Stainless steel construction for durability and cleanliness.
- ◆ Twin pane vented glass reduces external door temperature.
- ◆ Bi-directional fan ensures an even bake each and every time.
- ◆ Integrated steam system for superb baking quality.
- ◆ Double catch door handles to safely release steam. (Standard on BX10T models)
- ◆ Overlapped and sealed, foil-fronted solid slab insulation for superior heat retention.
- ◆ Sleep Mode returns the oven to its optimum standby temperature reducing energy use by 66%.

ECOTouch Control Panel

- ◆ User-friendly, color touch screen control panel for easy programming.
- ◆ Favorites menu accesses frequently used programs easily.
- ◆ Multi-Bake technology allows 4 separate bake cycles to run simultaneously.
- ◆ Auto shutdown prevents oven from being left on by mistake.
- ◆ Programmable USB for uploading/downloading recipes, wallpapers, sounds, tones and software updates.

Options & Accessories

- ◆ Left or right handed door swing.
- ◆ Stacking kit available (BX5T).
- ◆ Oven stands and proofer base available.



Ovens shown with optional stands

Versatile Baking at its Best!

The **Empire EMP-BX Convection Oven** is a high performance oven designed to meet the needs of the busiest bakeries, hotels, restaurants, cafeterias and a multitude of other applications. Designed for decreased energy consumption and increased productivity, the **EMP-BX Bakery Oven** heats up quickly and bakes uniformly and efficiently. The gentle airflow from the bi-directional fans ensure your products bake evenly every time. Our intuitive Sleep Mode returns the oven to its optimum standby temperate in order to reduce the overall energy consumption of the oven up to 66% saving your bakery money!

The **Empire EMP-BX** Touch Screen model features state-of-the-art technology that showcases the ovens intelligence. Multi-Bake technology allows for 4 separate bake cycles to run simoutaneously, while a programmable USB allows you to upload/download recipes, wallpapers, tones and software updates! The **EMP-BX Bakery Oven** also has an auto shutdown feature wich will prevent the oven from being left on by mistake, giving you piece of mind.

Technical Data

ELECTRIC CONVECTION OVEN EMP-BX

| Model | Controls | Overall Dimensions | | | Capacity | Tray Spacing | Weight | Electrical* (208-220V/3Ph/60hz) | |
|---------------|--------------|--------------------|-------|--------|------------|--------------|--------|------------------------------------|------|
| | | Width | Depth | Height | | | | Power | Amps |
| | | in | in | in | # of trays | in | lbs | Kw | A |
| EMP-BX5T-ECO | Touch Screen | 41.0 | 38.0 | 21.0 | 5 | 3.6 | 320 | 7.5 | 24 |
| EMP-BX10T-ECO | Touch Screen | 33.1 | 47.6 | 46.1 | 10 | 3.9 | 423 | 17 | 55 |

* Additional 120V/1Ph/2A power supply required for control circuit.



Model EMP-BX10T-ECO w/ optional stand



Model EMP-BX5T-ECO w/ optional stand



Model EMP-BX-PB Optional proofer base



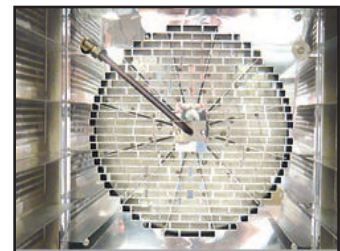
Easy to use ECO Touchscreen programmable control system



USB Functionality allows for convenient recipe replication



Twin pane, vented glass door with removable panel



Fully welded stainless steel chamber with integrated steam

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



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