

www.monoequip.com

Enter **Serial No.** here. _____

In the event of an enquiry please quote this serial number.



OVEN *for 40 x 60 trays*
(INCLUDING CASSETTE LOADING)

OPERATION AND MAINTENANCE

FILE 138


Failure to adhere to the operation, cleaning and maintenance instructions detailed in this manual could affect the warranty of this oven.



DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35 / EU
- The requirements of the Electromagnetic Compatibility Directive EN 55014-1:2006 + A1:2009 + A2:2011
EN 55014-2:1997 + A1:2001 + A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food Regulation (EC) No. 1935 / 2004
- Tested in accordance with BSEN 203-1:2014, BESN203-2-2:2006 and BSEN 203-3:2009
- WRAS certified. Certificate No.1509321

Signed	
G.A. Williams – Quality Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB, UK

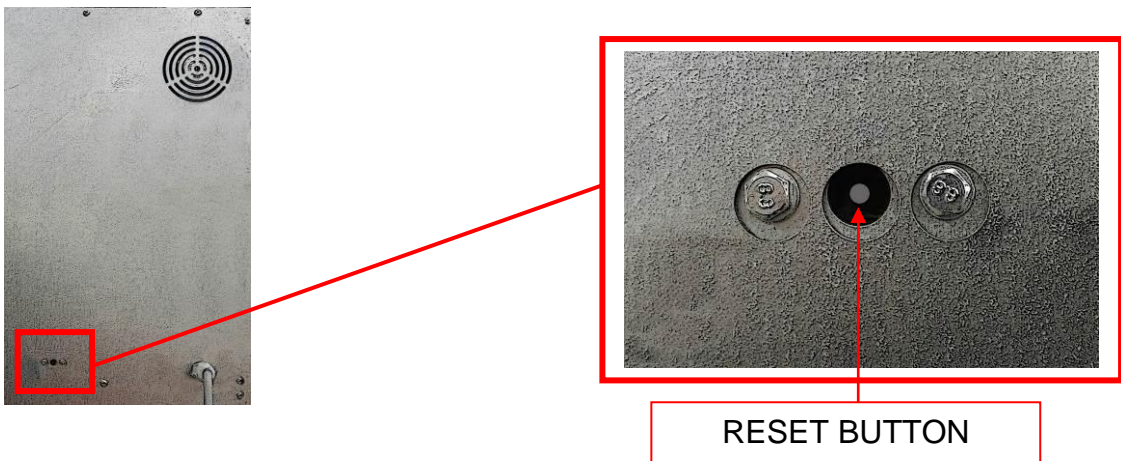
MONO EQUIPMENT is a business name of **AFE GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn,
Norfolk,
PE30 2HZ

ATTENTION

IF OVEN FAILS TO HEAT UP, WHEN FIRST CONNECTED TO A POWER SUPPLY OR DURING USE AT ANYTIME.

**PRESS RESET BUTTON LOCATED THROUGH THE REAR BACK PANEL.
(DO NOT REMOVE BACK PANEL)**



SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation. Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



WARNING

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



CAUTION

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements of the local electrical wiring regulations and any electrical safety guidelines.

We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

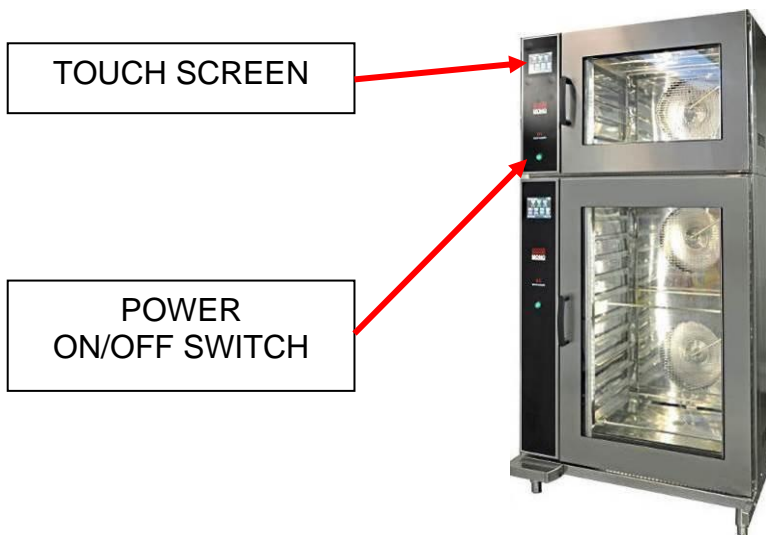


The supply to this machine must be protected by a **30mA RCD**

Failure to adhere to the operation, cleaning and maintenance instructions detailed in this manual could affect the warranty of this oven.

1.0 INTRODUCTION

- A combination of clean industrial design and the latest technology, the **MONO BX** is designed specifically to take the baking Industry's standard 40cm x 60cm trays with the option of a quick and easy "Tray Loading Cassette system" which loads up to 14 trays in seconds.
- The ovens are constructed using **stainless steel** which makes them easy to clean.
- The variable fan, element and steam system give **efficient air circulation** to produce a professional bake across a range of products.
- The door is **double glazed** to increase the efficiency of the ovens well-insulated baking chamber and contains LED lights to illuminate the interior.
- Ovens are supplied with **LCD TOUCH** displays for the user-friendly control panels.



IDENTIFICATION / SERIAL NUMBER PLATE. PLEASE QUOTE THIS NUMBER WITH ANY ENQUIRIES

2.0 SPECIFICATIONS

	10 tray	4 tray	stacked
HEIGHT	1240	640	2000
HEIGHT OF OVEN ON BASE	1360		
WIDTH	1000	1000	
DEPTH – DOOR CLOSED	860	860	
DEPTH – DOOR OPEN	1620	1620	
TRAY SIZE	600mm x 400mm		

POWER (uk versions)

4/5 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
 11amps per phase, total power 7.5kW
 (element = 7kW 240v stainless steel)

10 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
 21amps per phase, total power 15kW
 (element = 7kW 240v stainless steel x2)

POWER (export versions)

4/5 TRAY OVENS - 400 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
 12amps per phase, total power 7.5kW
 (element = 7kW 220v stainless steel)



The supply to this machine must be protected by a **30mA RCD**

WATER

3/4" B.S.P. Flexible hose.

WATER PRESSURE 2 bar – 4 bar
 Domestic pressure is usually within this parameter.

Water conditioning unit advised, especially in hard water areas.

3.0 SAFETY

In the interest of safety and efficient operation of the oven, it is essential that this manual should be made available to the operator before work is commenced.

The following points should be observed and followed at all times.

1. The oven is designed for baking of bread, confectionery and savoury products only. **DO NOT** use it for any other items without first consulting with **MONO**.



2. All repairs and maintenance of electrical units must be carried out by authorised electricians; even then, electrical access panels must not be opened unless the main electrical supply to the oven is isolated.

3. All connections to the oven must be made in accordance with the statutory requirements of the country of installation.



4. While the oven is in operation (and for some time after use), **it is inadvisable to touch the oven window or the surrounds because of conducted heat from inside.**

5. The oven must be operated as described in this manual.

6. Only **MONO** spare parts should be used on this oven.

7. The construction of the oven must not be changed.

8. The owner of the oven is legally obliged to instruct staff of these safety points and of the safe operation of the oven. **These instructions should not be removed from the working area.**

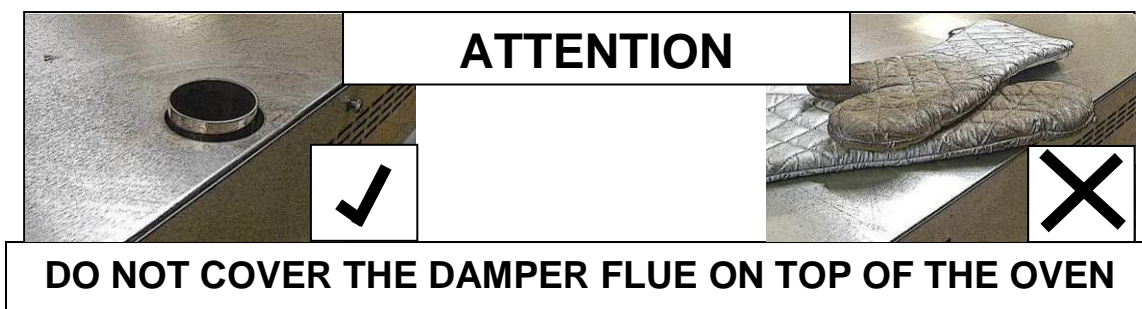
9. To prevent door glass damage -
DO NOT CLEAN OVEN GLASS WHEN HOT.

10. Customers operating a BX oven must ensure that water quality is good or an efficient water-softening device protects the water supply to the equipment.



11. Oven gloves should be worn when moving products in or out of the oven.

13. If the oven is not going to be used for an extended period, switch off the electrical and water supplies.



4.0 INSTALLATION

POWER (uk versions)

4/5 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
11amps per phase, total power 7.5kW
(element = 7kW 240v stainless steel)

10 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
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4/5 TRAY OVENS - 400 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
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The supply to this machine must be protected by a **30mA RCD**

WATER

$\frac{3}{4}$ " B.S.P. Flexible hose.

WATER PRESSURE 2 bar – 4 bar
Domestic pressure is usually within this parameter.

Water conditioning unit advised, especially in hard water areas.

1. It is the customers' sole responsibility to arrange adequate ventilation and it should be sufficient to ensure water does not condense on or around the oven. A 50mm gap is recommended at the sides and rear of this oven and 250mm above.
2. Chimneys and evacuation ducts fitted above mono ovens should be insulated to stop condensate flowing back into the oven.
3. **Water connection** should be to a suitable clean water supply, making sure that the pipes are flushed out to remove all foreign bodies i.e. flux or solder. Customers in hard water areas must ensure that an efficient water treatment device protects the supply to the oven. It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations. In the UK a backflow prevention device must be fitted.



OVEN WATER CONNECTION
AT REAR

4. In the interests of hygiene, we strongly recommend that before using the oven for the first time the inside of the oven and all accessories are thoroughly cleaned with a cloth soaked in warm soapy water..
5. Ensure that the locking castors on the base are locked into position.
6. **AMBIENT WORKING TEMPERATURES.**
Ambient working temperatures for electric/electronic components such as solenoid switches, circuit breakers, motors etc. should be **no more than 40°C (115° f)**

Manufacturers of these and other electrical components advise that any ambient temperature above 40°C affects the functionality of the components and any related guarantees become void.

*For example, above this temperature motors are not satisfactorily cooled, contactor efficiency is seriously impaired and electronic components shut down.
It is the customers' sole responsibility to arrange for adequate ventilation.*

Any component malfunctioning during the guarantee period that is found to have been subject to excessive humidity or ambient working temperature above 40°C (115°F) will not be covered by the component manufacturers guarantee or the MONO product warranty.

NOTE

- Room should be allowed for the door to open fully to allow easy loading and unloading of product without people coming in contact with hot surfaces.
- Racks should be available to allow cooked products to cool safely.
- Oven gloves should be available at all times.

BEFORE USE

In the interests of hygiene, we strongly recommend that before using the oven for the first time you wipe the inside of the oven and all accessories thoroughly with a clean cloth soaked in warm soapy water. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue contaminating the first bake if this is not done.

5.0 ISOLATION

ELECTRICITY SUPPLY

To stop the oven in an emergency.
Switch off electricity supply at the wall isolator.

WATER SUPPLY

The water supply should be shut off at the nearest shut-off point

6.0 CLEANING INSTRUCTIONS



**NOTE: BEFORE CLEANING,
ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL.**

DAILY

- Sweep any debris (after it has been allowed to cool) onto removable oven trays and remove for cleaning.
- Brush down and wipe oven front, back and sides.
- Wipe clean with a damp cloth that has been soaked in a solution of mild detergent and hot water. Do not wash the control screen but wipe with a damp cloth only.

IMPORTANT:

**TAKE CARE CLEANING WATER DOES NOT ENTER CONTROL PANEL
OR REAR ACCESS PANEL.**

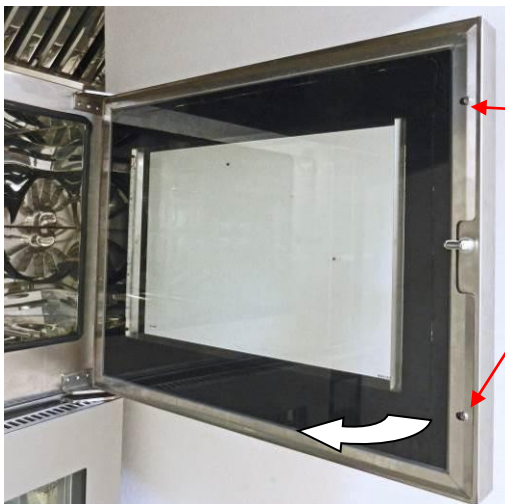
DOOR GLASS CLEANING

The inner door glass is hinged to enable cleaning of internal surfaces.

To open, remove the two screws shown in the picture below.

The internal surfaces of the door glass can then be wiped clean or if needed use a suitable glass cleaner.

Ensure that the screws are replaced securely.



Remove these screws
to release inner glass
for cleaning

7.0 IDEAL OPERATING CONDITIONS ---

- Room should be allowed for the door to open and for the operation of the cassette loader if being used. There should be enough room to allow for easy loading and unloading of products so that people cannot come in contact with hot surfaces.
- Racks should be available to allow trays of cooked products to cool safely.
- Oven gloves should be available and used at all times.
- It is the customers' sole responsibility to arrange adequate ventilation and it should be sufficient to ensure water does not condense on or around the oven. A 50mm gap is required at the sides and rear of this oven and 250mm above.
- Chimneys and evacuation ducts fitted above mono ovens should be insulated to stop condensate flowing back into the oven.

AMBIENT WORKING TEMPERATURES.

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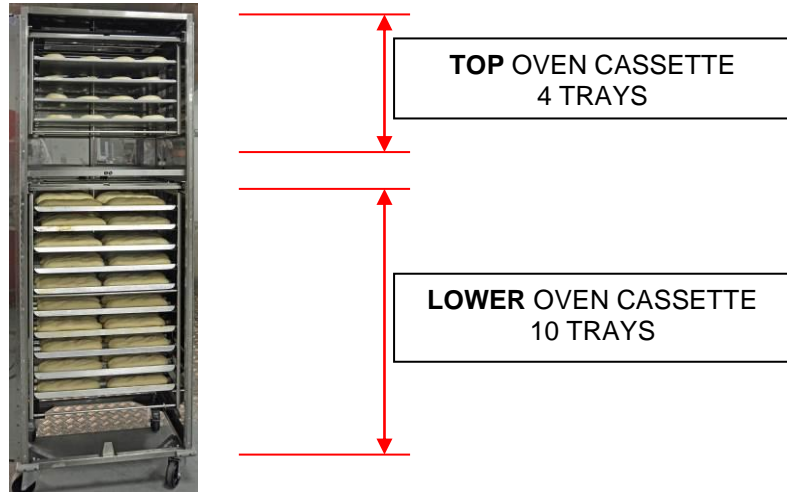
For example, above this temperature motors are not satisfactorily cooled, contactor efficiency is seriously impaired and electronic components shut down. It is the customers' sole responsibility to arrange for adequate ventilation.

Any component malfunctioning during the guarantee period that is found to have been subject to excessive humidity or ambient working temperature above 40°C (115°F) will not be covered by the component manufacturers guarantee or MONO's product warranty.

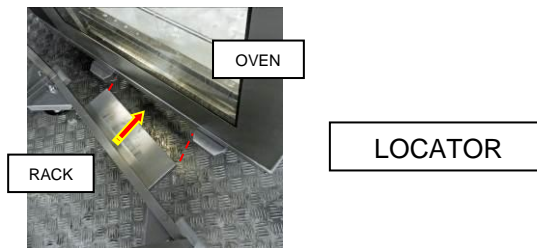
8.0 OPERATION

LOADING THE OVEN CASSETTE SYSTEM

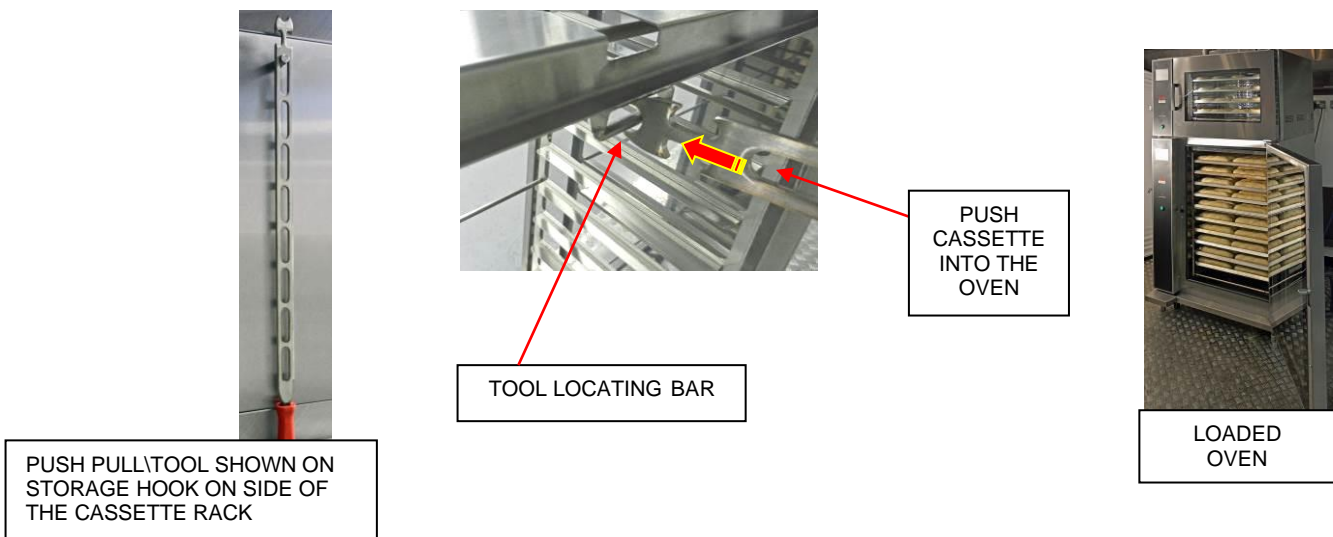
Slide full trays onto runners in the cassette holding rack at positions required.



When the oven is up to temperature and ready to bake, open the door(s) and push loaded rack up to oven using the central locator on the bottom front edge to give the correct positioning.



Using the push-pull tool, push the cassette into the oven as far as it will go.

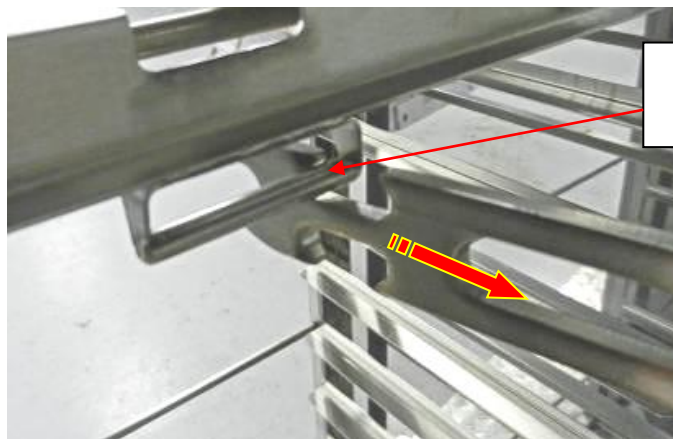


To stop heat escaping, pull the rack away from the oven and close the oven door as soon as possible.

UNLOADING THE OVEN

When the bake is over, stop the oven and open the door required, the rack can now be placed back into position.

Hold the rack in place and using the push-pull tool provided hooked onto the bar on the cassette; unload the oven by pulling the cassette out of the oven and back into the rack. Remember the trays and rack will be hot.



PULL THE CASSETTE OUT OF THE OVEN WITH THE TOOL SUPPLIED, HOOKED ONTO THE BAR ON THE CASSETTE

Move the rack away from the oven and close the door to stop heat loss.

Using oven gloves transfer the hot trays to a cooling rack.

The cassette is then ready to be loaded with more products.



TOUCH SCREEN OPERATING INSTRUCTIONS

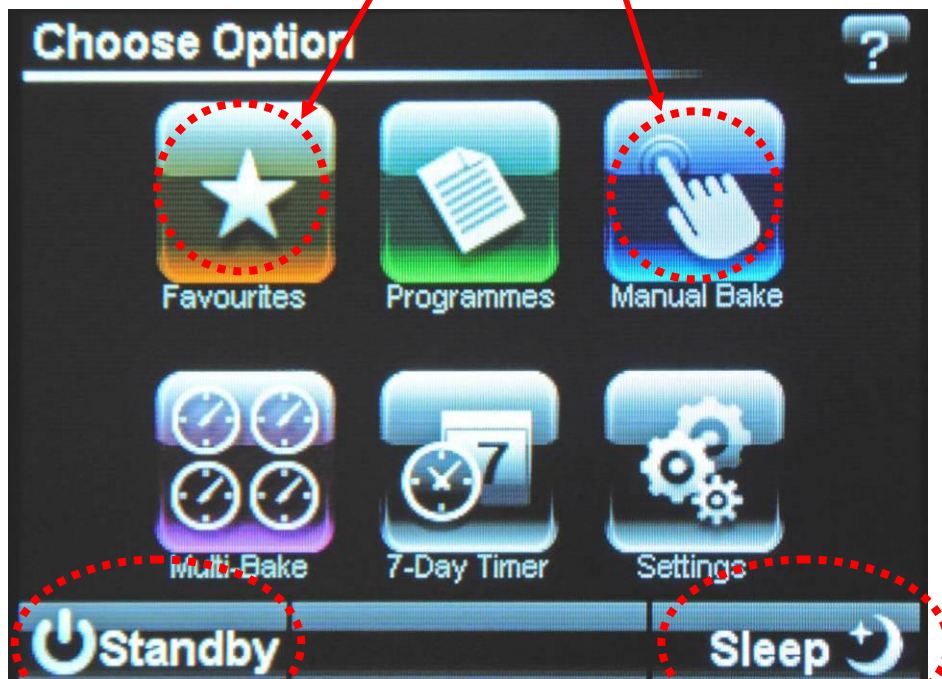
BASIC OPERATION

ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN, WHICH WILL PASS YOU ON TO THE NEXT INFORMATION PANEL.

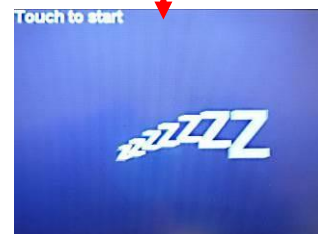
DO NOT USE EXCESSIVE FORCE.

(THE PRESSURE REQUIRED TO OPERATE THE PANEL CAN BE ALTERED IN THE SETTINGS SECTION)

TOUCH THE SCREEN ON THE AREA YOU REQUIRE TO ACTIVATE



STANDBY
THE OVEN TURNS OFF.
TOUCH THE SCREEN TO GO TO
THE OPTION SCREEN.



SLEEP
THE OVEN STAYS AT 100c AND
HEATS TO LAST PROGRAM
TEMPERATURE WHEN THE
SCREEN IS TOUCHED.
OPTION SCREEN THEN SHOWS.

8 -1.0 BAKING USING FAVOURITES MENU

TOUCH TO OPEN THE FAVOURITES SELECT SCREEN

1



OPTION SCREEN

TOUCH THE NAME OF THE PRODUCT REQUIRED

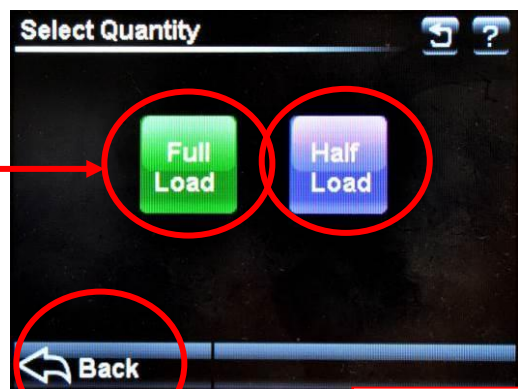
2



SELECT SCREEN

TOUCH THE "FULL LOAD" OR "HALF LOAD" AS REQUIRED

3



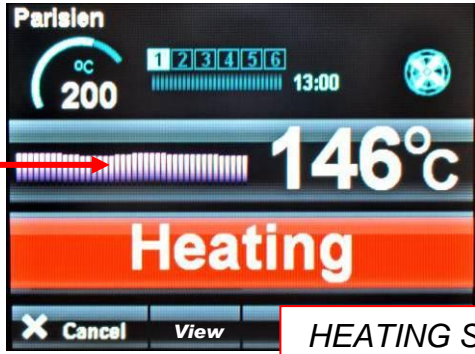
LOAD SCREEN

TO RETURN TO THE PREVIOUS SCREEN TOUCH THE "BACK" BUTTON AT ANY TIME

IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

WAIT FOR THE OVEN TO REACH TEMPERATURE

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN

READY SCREEN



WHEN OVEN IS AT THE CORRECT TEMPERATURE THE “READY” SCREEN WILL SHOW.

4

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH “START”

TIP
TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED

BAKE IN PROGRESS SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

NOTE
The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault



BAKE TIME REMAINING

BAKE OVER SCREEN

5

AT THE END OF THE BAKE TIME A SOUNDER WILL BE HEARD AND "BAKE OVER" WILL FLASH. TOUCH "**STOP**" AND OPEN THE DOOR TO REMOVE THE PRODUCT.

TO KEEP THE OVEN BAKING FOR EXTRA MINUTES THE "+ 10 MIN" BUTTON CAN BE TOUCHED. (THIS TIME CAN BE ALTERED IN SET UP)



TOUCHING "VIEW" BUTTON DURING A BAKE

TOUCHING "**VIEW**" BUTTON DURING A BAKE WILL SHOW THE SETTINGS FOR THE BAKE IN PROGRESS. TOUCH "**CANCEL**" TO GO BACK TO THE PREVIOUS SCREEN.



VIEW SCREEN

8 - 2.0 BAKING USING MANUAL MENU



SET BAKE TIME AND TEMPERATURE



SET BAKE TEMPERATURE **2**
TOUCH TEMPERATURE ON THE SCREEN TO ACTIVATE THE KEYBOARD SCREEN. KEY IN REQUIRED TEMPERATURE AND TOUCH "DONE"



SET BAKE TIME **3**
TOUCH TIME ON THE SCREEN TO ACTIVATE THE KEYBOARD SCREEN. KEY IN REQUIRED TIME AND TOUCH "DONE"



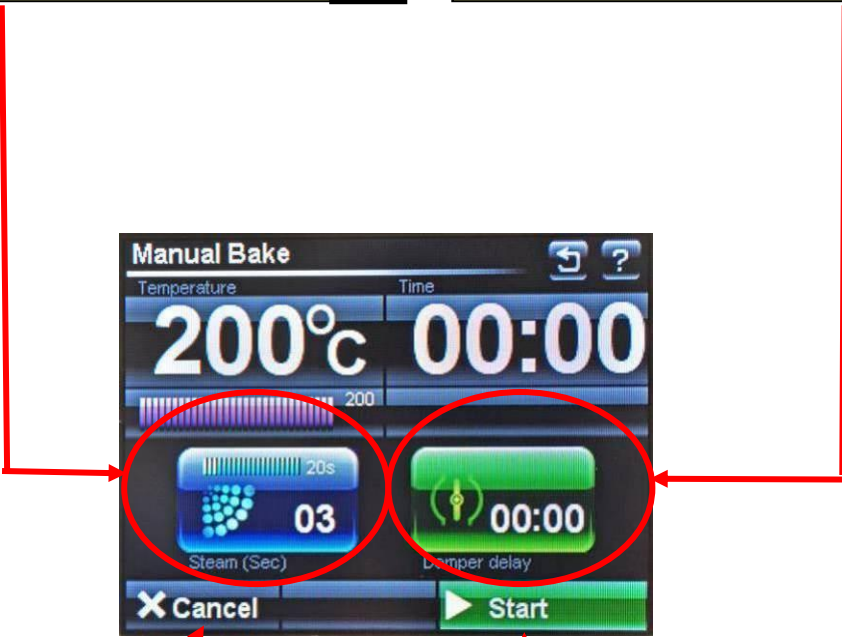
NOTE:

TIME DOES NOT HAVE TO BE SET IN MANUAL MODE. (ONLY TEMPERATURE) WHEN START IS TOUCHED, THE TIME WILL COUNT UP INSTEAD OF DOWN. TOUCH STOP TO FINISH BAKE.

USE STEAM TIME AND DAMPER IF REQUIRED

STEAM
 TOUCH AND HOLD FOR THE TIME (SECONDS) STEAM IS REQUIRED. (THIS CAN BE USED BEFORE OR DURING THE BAKE)

DAMPER
 TOUCH TO OPEN THE DAMPER. (SYMBOL GOES GREEN)
 TOUCH TO CLOSE THE DAMPER. (SYMBOL GOES RED)



CANCEL
 TOUCH AT ANYTIME TO GO BACK TO THE SETTING SCREEN.

MANUAL BAKE SCREEN 2

START
 TOUCH "START" TO START BAKE



TOUCH "STOP" WHEN END OF BAKE BUZZER SOUNDS OR WHEN REQUIRED IF NO TIME WAS ENTERED

SAVE MANUAL PROGRAM, IF REQUIRED



MANUAL BAKE SCREEN 3

SAVE SETTINGS

IF NO TIME WAS ENTERED AT THE START OF THE BAKE, WHEN STOP IS TOUCHED "SAVE" WILL APPEAR AT THE BOTTOM OF THE SCREEN. "SAVE" CAN BE TOUCHED AND AN OPTION SCREEN WILL APPEAR.

7

TOUCH "ADD TO FAVOURITES" OR "SAVE AS"



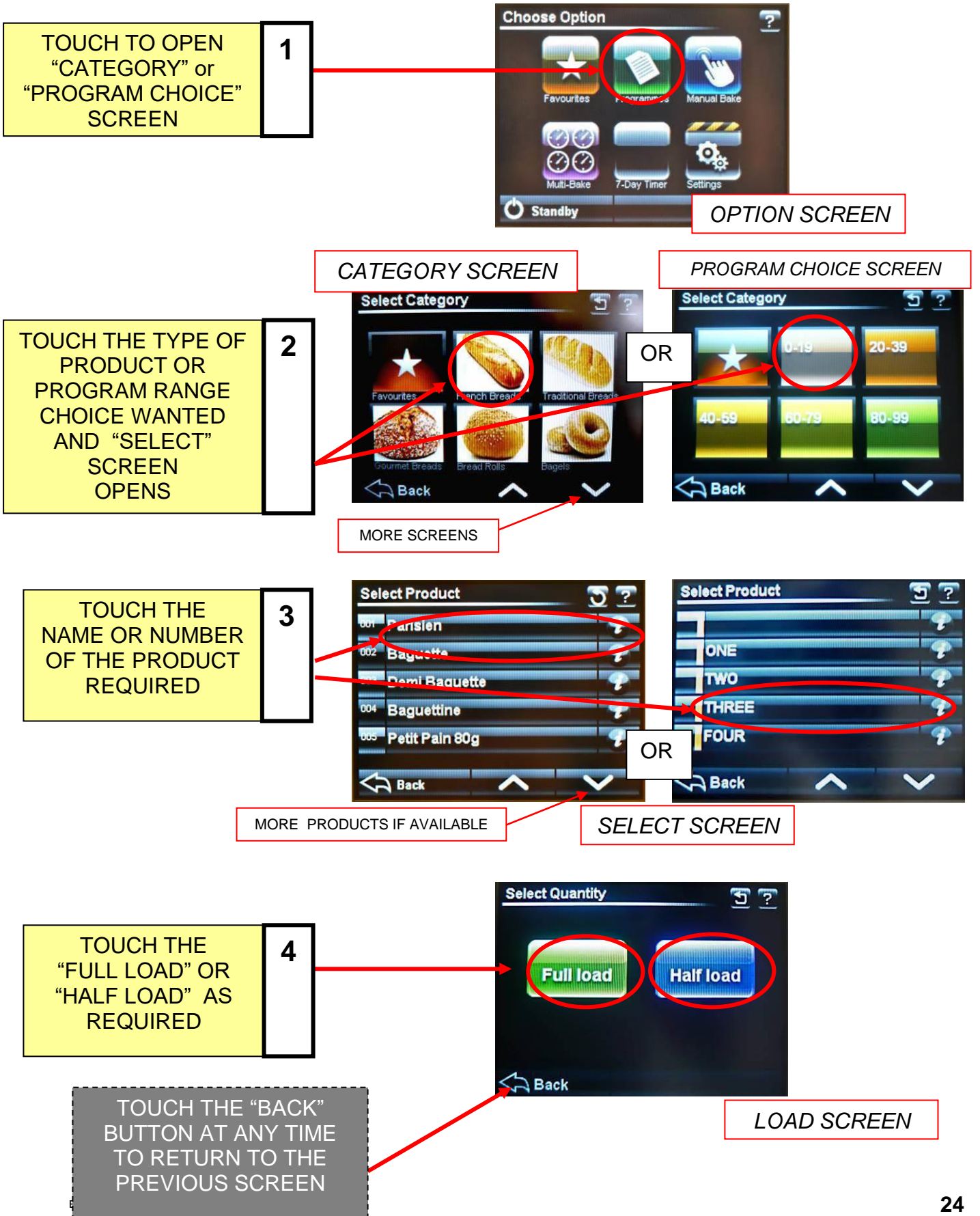
USE KEYBOARD TO TYPE THE REQUIRED NAME AND PRESS "SAVE"



NOTE: In manual mode, only one operation of the steam or damper is saved.

8 - 3.0 BAKING USING PROGRAMMES MENU

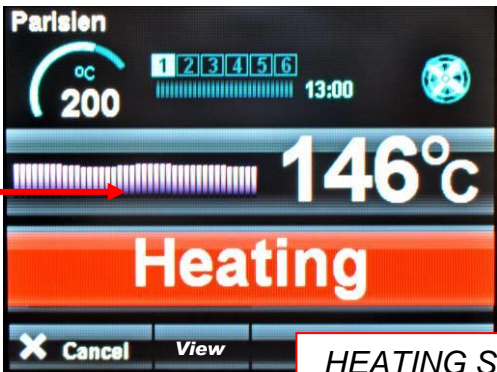
NOTE : THIS COVERS TWO VERSIONS OF FIRMWARE. THE OVEN CAN BE SET TO SHOW EITHER
 1. PICTORIAL CHOICES OF PRODUCT CATERGORIES
 2. A NUMERICAL VERSION THAT SHOWS RANGES OF PROGRAM NUMBERS.



IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

WAIT FOR THE OVEN TO REACH TEMPERATURE

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN

READY SCREEN

5

WHEN THE OVEN IS AT THE CORRECT TEMPERATURE, THE "READY" SCREEN WILL SHOW.

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH "START"

TIP
TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED



THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR



BAKE TIME LEFT

NOTE
The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault

BAKE OVER SCREEN

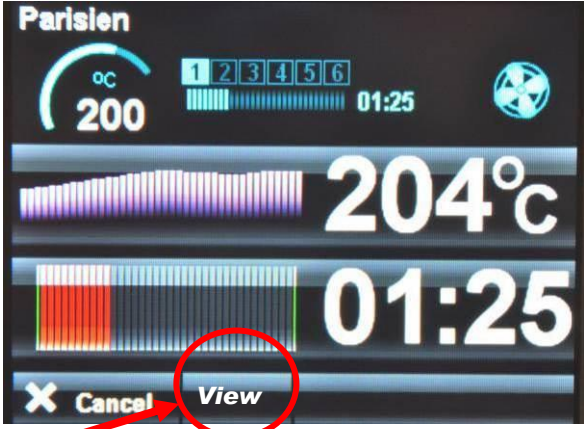


6

AT THE END OF THE BAKE TIME A SOUNDER WILL BE HEARD AND “BAKE OVER” WILL FLASH. TOUCH “**STOP**” AND OPEN THE DOOR TO REMOVE THE PRODUCT.

TO KEEP THE OVEN BAKING FOR EXTRA MINUTES THE “+ 10 MIN” BUTTON CAN BE TOUCHED. (THIS TIME CAN BE ALTERED IN SET UP)

TOUCHING “VIEW” BUTTON DURING BAKE



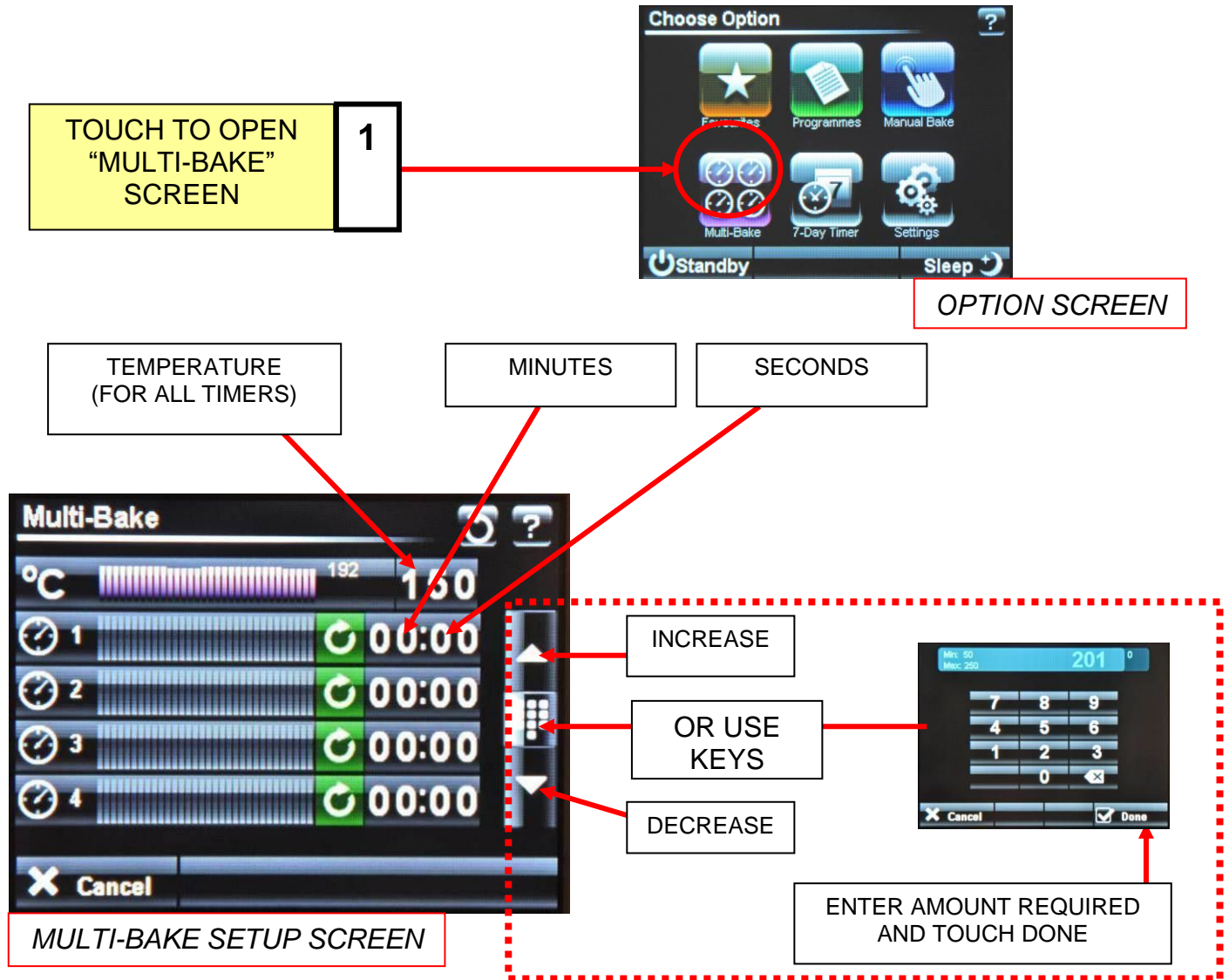
TOUCHING “VIEW” BUTTON DURING BAKE WILL SHOW THE SETTINGS FOR THE BAKE IN PROGRESS. TOUCH “CANCEL” TO GO BACK TO THE PREVIOUS SCREEN.



VIEW SCREEN

8 - 4.0 BAKING USING MULTI-BAKE MENU

Multi-bake allows the setting of up to four bake timers so that up to four different products can be baked in the same load. (Products must all use the same temperature).



Touch temperature and set by using up and down keys (or press the number pad symbol and a keypad appears). Enter the value required and touch done.

Set each timer as required. (You do not have to set all four)

Touch minutes and set by using up and down keys (or touch the number pad symbol and a keypad appears). Enter the value required and touch done.

Touch seconds and set by using up and down keys (or press the number pad symbol and a keypad appears). Enter the value required and touch done.

2



MULTI-BAKE SETUP SCREEN SHOWING FOUR TIMERS SET

TOUCH THE START BUTTON WHEN REQUIRED AND THE TIMER WILL COUNT DOWN.

3



TOUCH TO STOP TIMER

MULTI-BAKE SETUP SCREEN WITH FOUR TIMERS RUNNING



AT THE END OF A SET TIME A BUZZER SOUNDS. TOUCH RED BAR TO STOP

4

8 - 5.0 CREATING A PROGRAM

TOUCH TO OPEN
"CATEGORY"
SCREEN

1



OPTION SCREEN

TOUCH THE TYPE
OF PRODUCT
WANTED AND THE
"SELECT" SCREEN
OPENS

2



CATEGORY SCREEN



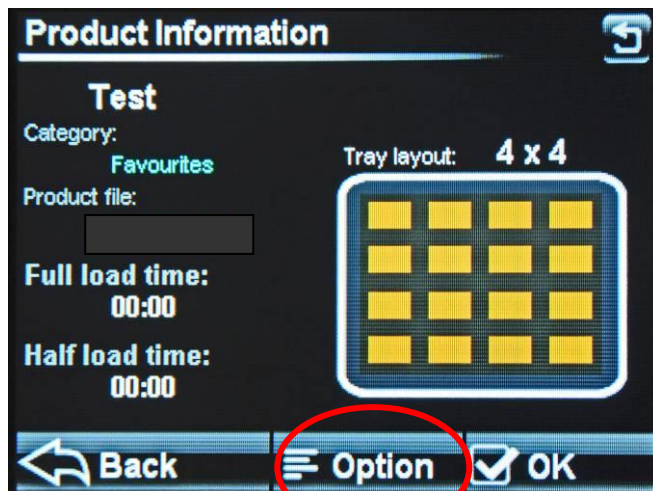
SELECT SCREEN

TOUCH THE DOWN ARROW
UNTIL A BLANK PROGRAM
IS REACHED.

3

TOUCH "I" BUTTON
NEXT TO THE BLANK
PROGRAM TO OPEN
NEXT SCREEN

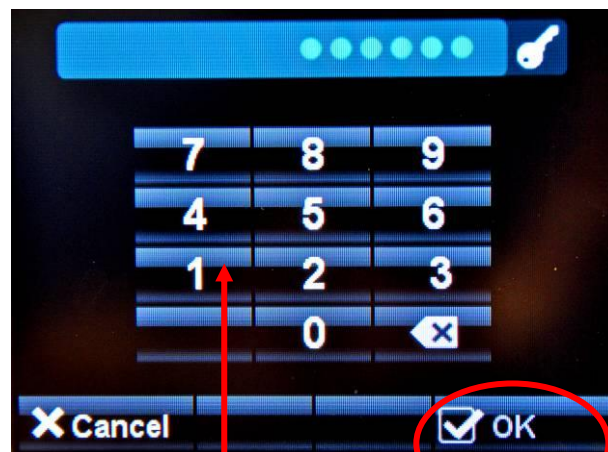
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

5

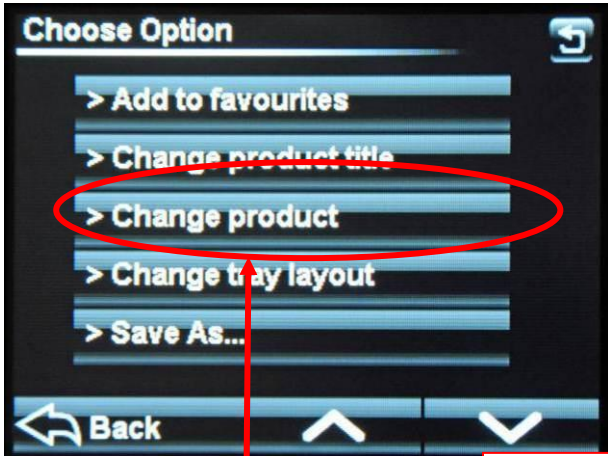


PASS CODE SCREEN

ENTER "SUPERVISOR" PASS CODE AND
THEN TOUCH OK.
(DEFAULT CODE = 123456)

6

CHANGE PRODUCT



OPTION SCREEN

TOUCH "CHANGE PRODUCT" **7**

LOAD TYPE

VALUE CHANGE SCREEN



BAKE PHASE (IF REQUIRED)

INCREASE

OR USE KEYS

DECREASE



ENTER AMOUNT REQUIRED AND PRESS DONE

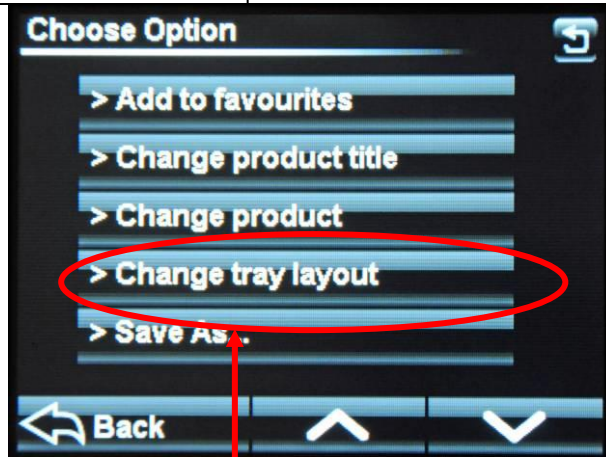
POWER LEVEL

TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD. **8**

TOUCH "FULL LOAD" TO CHANGE TO "HALF LOAD" SETTINGS IF REQUIRED. PRESS AGAIN TO GO BACK TO "FULL LOAD"

TOUCH "SAVE" WHEN SATISFIED WITH THE SETTINGS OF EACH LOAD TYPE.

CHANGE TRAY LAYOUT



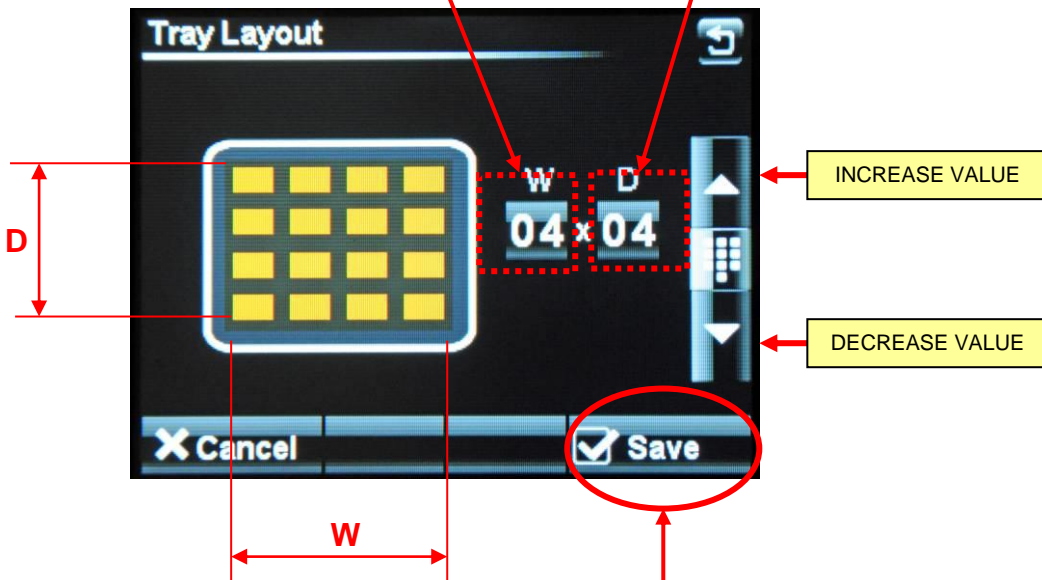
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

9

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

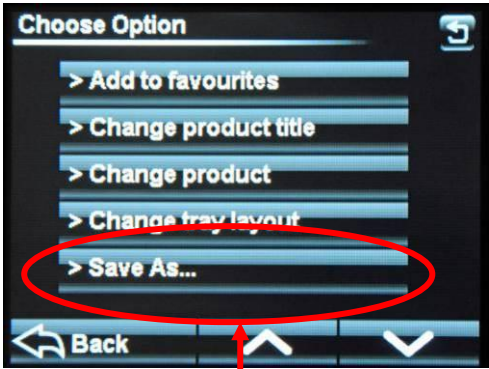
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



WHEN SATISFIED WITH THE TRAY
LAYOUT TOUCH "SAVE" TO RETURN
TO THE "OPTIONS" SCREEN

10

SAVE



OPTION SCREEN

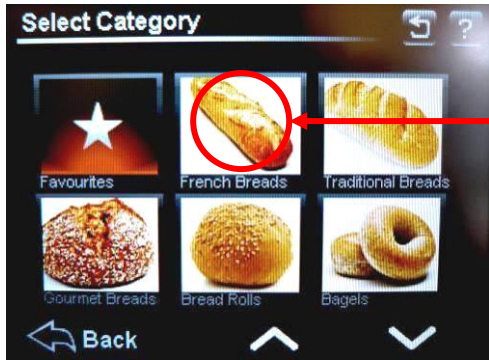
TOUCH "SAVE AS" 11



KEYBOARD SCREEN

TYPE IN THE NEW NAME AND TOUCH "SAVE" 12

ADD A PRODUCT TO THE FAVOURITES LIST



CATEGORY SCREEN

TOUCH THE TYPE OF PRODUCT WANTED AND THE "SELECT" SCREEN OPENS

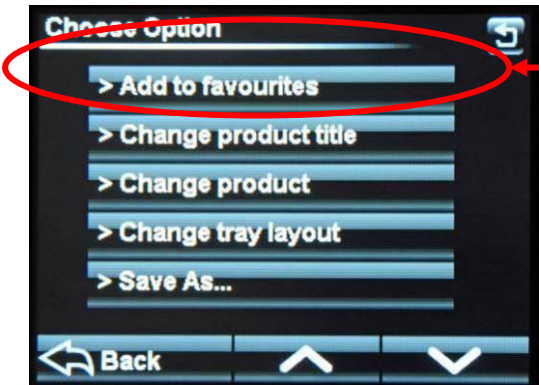
1



SELECT SCREEN

TOUCH THE "i" (INFORMATION) BUTTON NEXT TO THE PRODUCT YOU WANT AS A FAVOURITE. THIS OPENS THE OPTION SCREEN

2

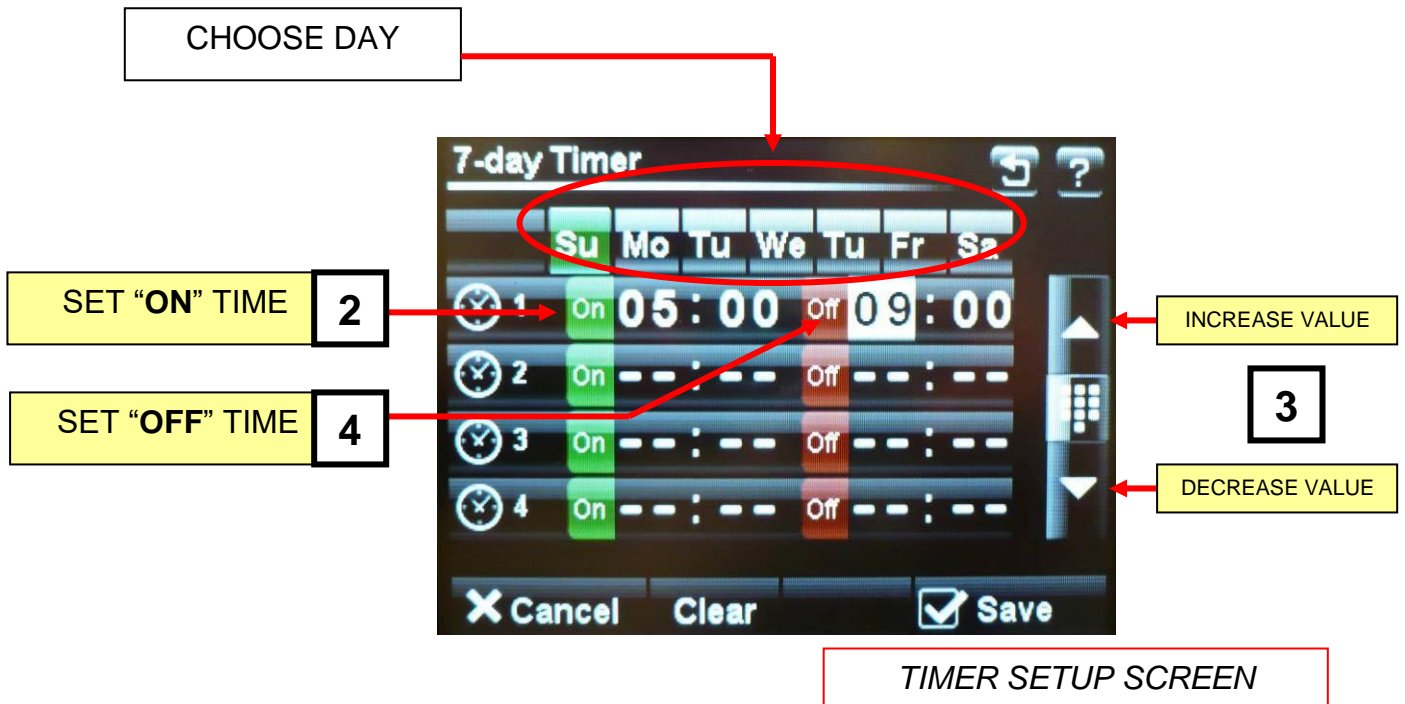


OPTION SCREEN

TOUCH "ADD TO FAVOURITES" THE PRODUCT WILL NOW SHOW ON THE FAVOURITES LIST

3

8 - 6.0 SETTING 7-DAY TIMER



NOTE

Up to four on/off times can be set for each day.
 Touch "clear" to clear the settings on the day shown.
 Touch "save" to activate the times set.

8 - 7.0 SETTINGS



TOUCH TO OPEN THE "SETTINGS" SCREEN

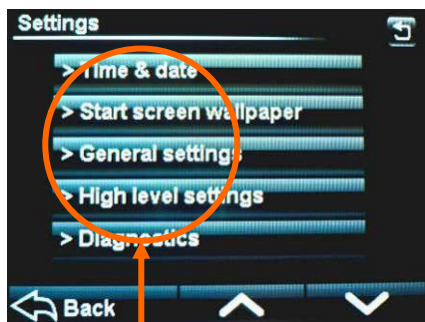
OPTION SCREEN



PASS CODE SCREEN

ENTER "SUPERVISOR" CODE AND THEN TOUCH "OK".
(DEFAULT CODE = 123456)

1

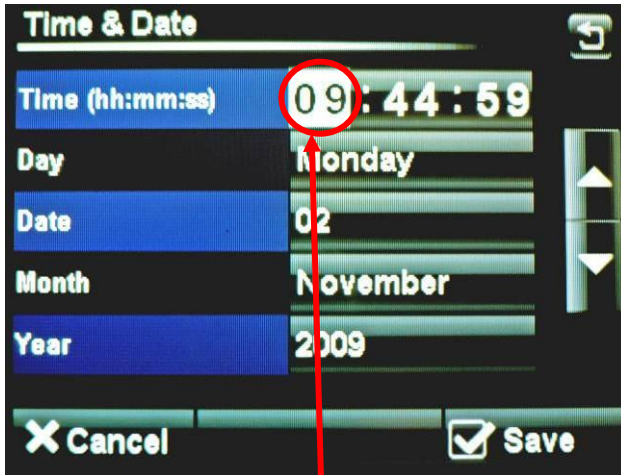


SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER

2

TIME AND DATE



TOUCH THE SCREEN TO HIGHLIGHT THE ITEM TO CHANGE

1

USE THE INCREASE / DECREASE BUTTONS TO ALTER THE SETTINGS

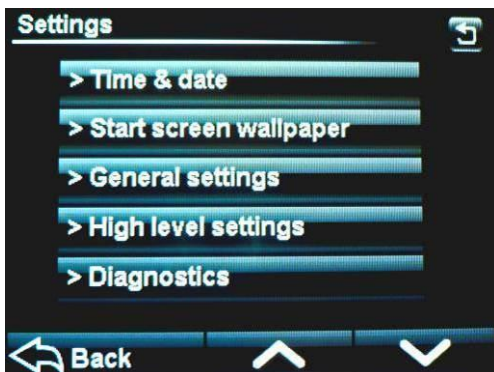
2



TIME AND DATE SCREEN

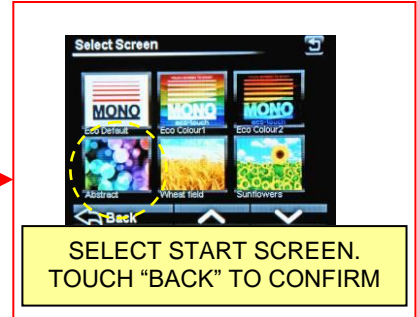
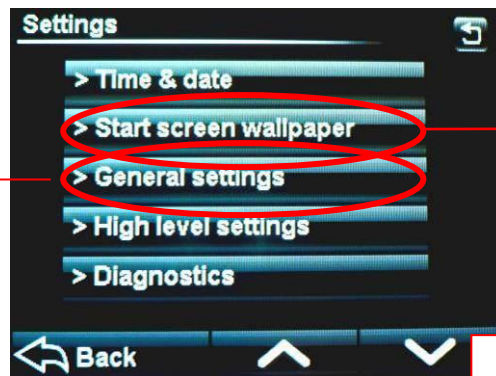
WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN

3



SETTINGS SCREEN

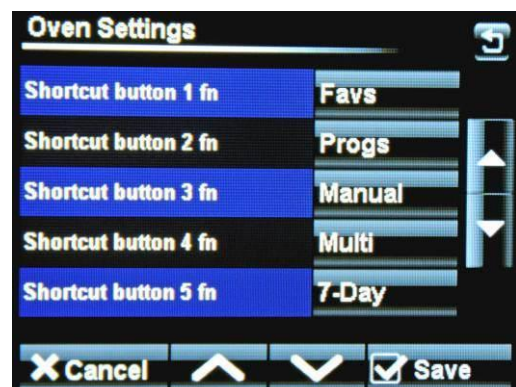
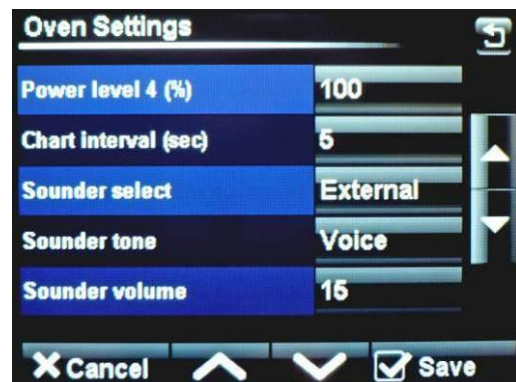
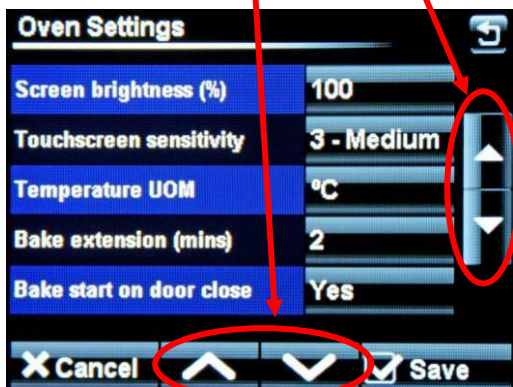
OVEN SETTINGS (GENERAL)



SETTINGS SCREEN

TOUCH "GENERAL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR.

SCROLL DOWN TO MOVE THROUGH ALL CHOICES
AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS.



OVEN SETTINGS EXPLAINED - GENERAL LEVEL

SCREEN BRIGHTNESS –

Adjusts the brightness of the viewing screen for user comfort.

TOUCHSCREEN SENSITIVITY –

Adjusts the pressure required to operate the touch screen. (5 settings)

TEMPERATURE UNIT OF MEASURE –

Centigrade (Celsius) or Fahrenheit

BAKE EXTENSION (mins) –

Adjusts the extra time at the end of a bake for each “extra time” button press. (10mins max)

BAKE START ON DOOR CLOSE –

This will start the set bake program as soon as the door closes.

SLEEP MODE DELAY –

Oven will go into sleep mode after the set minutes, providing it is up to temperature and has been through at least one bake cycle.

8 HOUR COUNTDOWN TIMER –

After 8 hours the oven gives a warning and then turns off.
Press any button for an extra hour if required.

POWER LEVEL (1-4) –

Set these as required for each level to be used.

CHART INTERVAL –

Time interval in seconds that the bars show on the heat and bake time progress charts.

SOUNDER SELECT –

Set as external or onboard.

SOUNDER TONE –

Select a tone – Voice or Off

SOUNDER VOLUME –

Adjust to suit the volume required. (onboard sounder only)

SHORTCUT BUTTONS –

1 fn
2fn
3fn
4fn
5fn

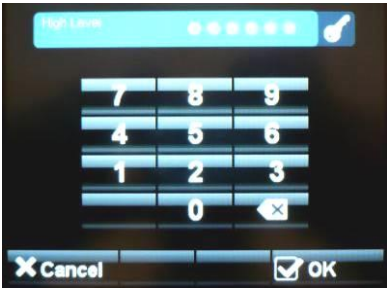
Gives the choice of what buttons are active and in which order they appear on the options screen.
Options available = Favourites, Programs, Manual bake, Multi bake, 7-day timer . (Settings at **6fn** can not be changed)

OVEN SETTINGS (HIGH LEVEL)



SETTINGS SCREEN

TOUCH "HIGH LEVEL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR. **1**



ENTER "HIGH LEVEL" PASS CODE AND THEN TOUCH "OK". **2**

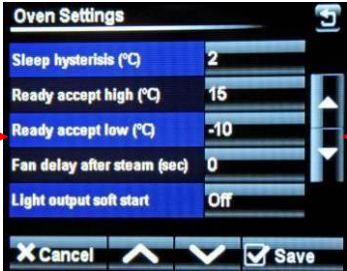
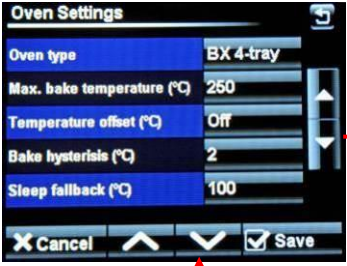
THE FOLLOWING SCREEN WILL APPEAR.



CHANGE SUPERVISOR PASSWORD HERE

CHANGE HIGH LEVEL PASSWORD HERE

RESTORES ALL SCREENS BACK TO ORIGINAL DEFAULT SETTINGS (NOT PASSCODES)



SCROLL DOWN TO MOVE THROUGH ALL CHOICES AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS. **3**

OVEN SETTINGS EXPLAINED - HIGH LEVEL

OVEN TYPE –

Set this to the type of oven that the screen is installed on.

MAX. BAKE TEMPERATURE –

Can be set up to 300C , (depending on the oven type)

TEMPERATURE OFFSET –

Can be used to adjust the display to the actual temperature in the oven.

BAKE HYSTERISIS –

Sets bake temperature cycling around a set point. (Above and below).

SLEEP FALLBACK –

Temperature of the oven in “sleep mode” (100C is suggested).

SLEEP HYSTERISIS –

Sets “sleep mode” temperature cycling around a set point. (Above and below).

READY ACCEPT HIGH –

Highest temperature for the oven to display “READY”

READY ACCEPT LOW –

Lowest temperature for the oven to display “READY”

FAN DELAY AFTER STEAM –

Delay before fan starts after the oven has steamed. (60 seconds max)

LIGHT OUTPUT SOFT START –

On/Off Some lights need this for cold start up to stop them blowing.

AUTO FAN CYCLE TIME (MINS) –

Set time required. Only used in manual and multibake modes.

AUTO FAN DWELL TIME –

Set time required. Only used in manual and multibake modes.

HEATER CONTROL –

Contact or solid state. Defaults to contactor. (solid state not used at the moment)

I/O DIAGNOSTIC –

Displays outputs and inputs at the top of the screen to aid fault finding if needed.

DEFAULT PASSCODES

SUPERVISOR (LOW LEVEL) -- 123456

HIGH LEVEL -- 654321

MASTER -- 314159 (This is fixed)

SUGGESTION

To stop unauthorised changes to the oven setup, it is suggested that this page is removed from this manual and kept in a safe place for future reference.

If tampering could be a problem It is also a good idea to change the passcodes at regular intervals.

8 - 8.0 USING THE USB PORT



START SCREEN

Ensure the Start screen is showing

1



Insert the USB memory stick into the socket on the side of the oven panel. (Rubber plug may have to be removed first).

2

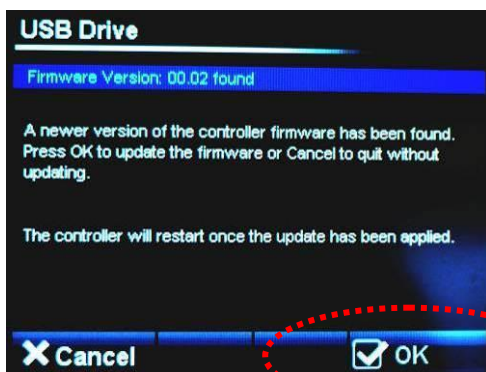
NOTE

The USB stick will only fit in one way.
Do not force into the socket.



Wait for the USB symbol to finish moving

3



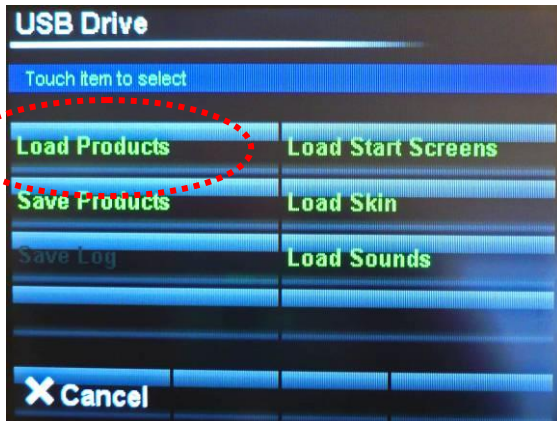
If old firmware is found, the firmware version screen will appear.

Touch "OK" to update firmware
-Wait-
Remove USB stick

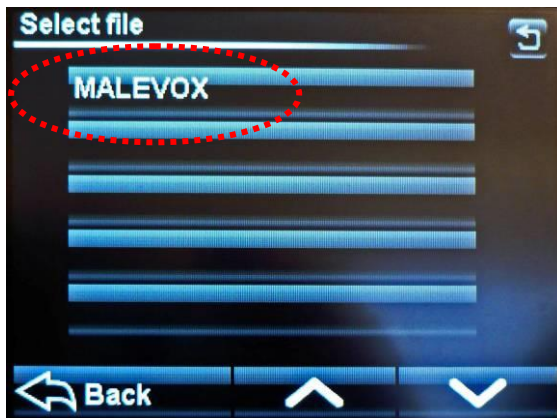
OR

Touch CANCEL to choose other items to update or change.
(see next page)

4



Choose action you would like to do. **5**



Select the file required. **6**



When confirmation of **“file loaded ok”** shows, remove usb stick

NOTES ON USING USB STICKS

For a USB stick to function correctly it must have the following folder in the root folder .

Mono

Then into that folder add the following:

Firmware

Products

Skins

Sounds

Startup

Place your recipe/product files in the “**products**” folder.

The oven will find the “**Mono**” folder automatically when the stick is plugged into the oven.
Any stick can be used (does not have to be blank) but the Mono folder must be in the root folder.

The most used folders are explained below:

SKINS

These control the way the screen looks in different modes.

Pictorial is when the screen displays categories using pictures.



Numerical is when the screen displays program numbers.



STARTUP SCREENS

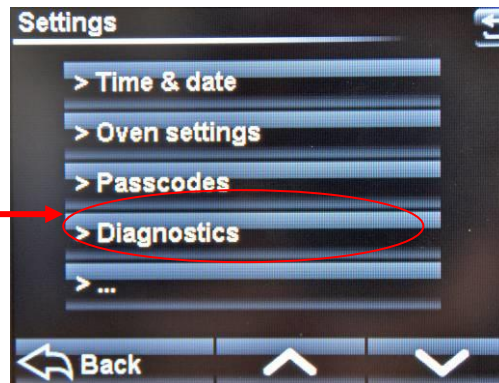
This is the picture/logo you see when the oven is started.



PRODUCT FILES (PROGRAM FILES)

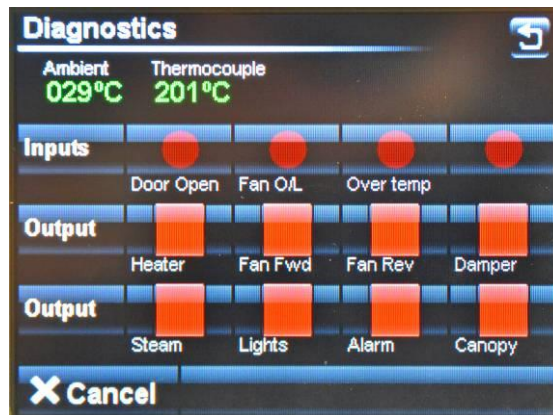
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

8 - 9.0 **DIAGNOSTICS**



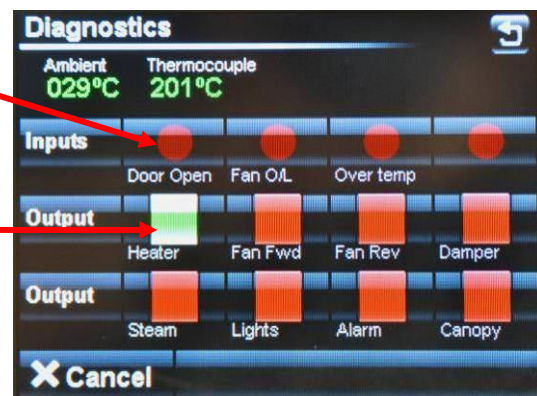
SETTINGS SCREEN

TOUCH "DIAGNOSTICS" AND THE FOLLOWING SCREEN WILL APPEAR.



DIAGNOSTICS SCREEN

INPUTS HIGHLIGHT WHEN A SIGNAL IS RECEIVED.
e.g. DOOR OPEN



TOUCH THE REQUIRED OUTPUT AND A SIGNAL IS SENT TO THAT ITEM. THE OUTPUT BEING CHECKED IS HIGHLIGHTED WHEN ACTIVE. TO STOP THE OUTPUT, TOUCH AGAIN.

9.0 MAINTENANCE

- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.
- Follow cleaning instructions.

10.0 STEAM SYSTEM MAINTENANCE

- If it is noticed that the steaming has deteriorated, perhaps due to hard water scaling, please contact your oven supplier

11.0 BULB REPLACEMENT

In the event of a light failure, please contact Mono service department as there are no customer replaceable parts

12.0 SPARES

If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number**.

This can be found on the silver information plate of the machine and on the front cover of this manual.

MACHINE SERIAL NUMBER



email: spares@monoequip.com

Mono Spares TEL. +44(0)1792 564039

DESIGNED AND MANUFACTURED IN WALES BY:

MONO EQUIPMENT

Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB UK

Web site: www.monoequip.com

Tel. +44(0)1792 561234
Fax. 01792 561016

□ OVEN DISPOSAL

CARE SHOULD BE TAKEN WHEN THE MACHINE COMES TO THE END OF ITS WORKING LIFE. ALL PARTS SHOULD BE DISPOSED OF IN THE APPROPRIATE PLACE, EITHER BY RECYCLING OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)