

Enter Serial No. her	2 .
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In the event of an enquiry please quote this serial number.



OPERATION and MAINTENANCE and PROGRAMMING INSTRUCTIONS.

MXn ROTARY RACK OVEN

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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 2006 / 95 / EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC Incorporating standards

EN55014-1:2006+A1:2009+A2:2011 EN55014-2:1997+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

Signed	CAC) Vians
	G.A.Williams – Quality Manager
Date	
Machine FG Code.	Machine Serial No.

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 35,

Bryggen Road, North Lynn Industrial Estate, Kings Lynn Norfolk, PE30 2HZ

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 food service 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.

Your attention is drawn to:

BS 7671:2018 - Guidance Note 8 - 8.13: Other locations of increased risk

It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity, and water is present, and commercial kitchens with stainless steel units, where once again, water is present. Where, because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available includes:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organisation's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2.



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

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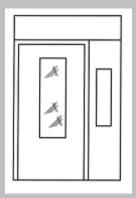
TRAINED ENGINEERS ONLY TO USE THE FOLLOWING SECTIONS

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Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.

NOTE

All reference to LEFT HAND ovens means that main door is hinged on the left and the control panel is on the right.



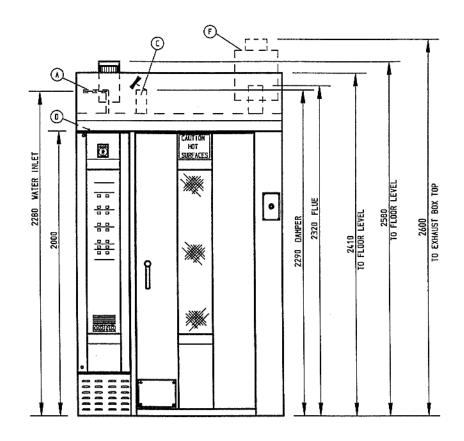
All reference to RIGHT HAND ovens means that main door is hinged on the right and the control panel is on the left.

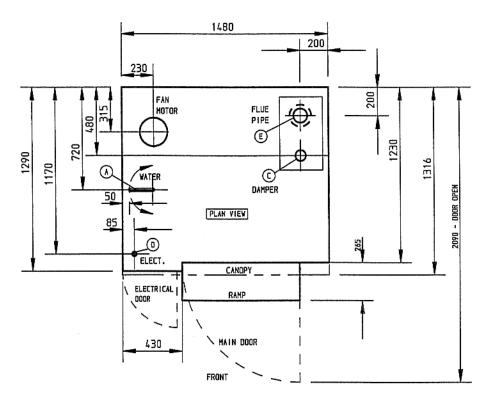


1.0 INTRODUCTION

- The MONO MXn rotary rack oven is a compact, electrically fired oven with a computerized LCD control panel. The oven is designed to accommodate a single rotating rack of up to eighteen trays capacity.
- All bake programs are designated in the oven's LCD display by name and number, for example, "002 French Sticks" or "004 Crusty Rolls". The named programs automatically set the oven's baking time and temperature and steaming time duration.
- The oven is of stainless steel construction, with easily cleaned interior and exterior surfaces and smart appearance.
- The fan and rack rotator have generously rated, totally enclosed, motors and a sealed for life gearbox.
- The high-speed fan and 45 kW element array give good, efficient air circulation via a diagonal cross-flow system.
- Steam is generated within the oven chamber by means of a multi-point, water injection cascade.
- Semi automatic damper control is provided.

2.0 OVERALL DIMENSIONS





3.0 SPECIFICATIONS

 OVERALL WIDTH:
 1480mm (58 1/4")

 OVERALL DEPTH:
 1290mm (50 3/4")

 OVERALL HEIGHT:
 2580mm (101 1/2")

INSIDE CLEAR DIAMETER: 1000mm nominal (39 3/8")

HEIGHT:INSIDE 1920mm (75 1/2")

VOLUME: 1.5 cu. M

FOOTPRINT WIDTH: 1480mm (58 1/4") FOOTPRINT DEPTH: 1290mm (50 3/4")

FOOTPRINT AREA: 1.922 sq. m (20.69 sq ft)

TOTAL POWER: 50kW

ELECTRICAL SUPPLY: 415V. 3pH. 50Hz.



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

HEATING ELEMENTS: Finned hairpin type

HEATING ELEMENTS LOADING: 3kW. each

HEATING ELEMENTS NUMBER: 15

FAN MOTOR: 3kW. Totally enclosed fan cooled Squirrel cage.

Class F 2860 rpm

FAN: 200mm dia x 82mm (8" dia x 3 1/4")

FAN SPEED: 2860 rpm

FAN DRIVE: Direct Coupled

RACK DRIVE

MOTOR: .37 kW. Geared Motor Unit with Squirrel

cage, enclosed fan cooled, class F motor: and sealed-for-life spur/worm reduction unit. Output

speed, 6rpm:

TURNTABLE: Single row ball bearing

410mm (16")

RACK SIZE: 30" x 18" (760mm x 460mm) tray size

RACK CARRIER: 'MONO' system 4 roller. Top hung.

STEAMER SYSTEM: High mass 2-point water injection with gravity drain and

solenoid operated supply:

WATER PRESSURE

MAX: 5.5bar (80 psig)

MIN: 3.0bar (minimum pressure)

WATER FLOW 6 litres/min (at min press)

DAMPER Solenoid operated trapdoor type. Semi automatic.

ELECTRICAL SYSTEM: Membrane operated dedicated.

CONTROL PANEL: Microprocessor integrated system, with umbilical to

electrical panel

ELECTRICAL PANEL: 415V 3pH 50Hz mains, 24V DC auxiliaries.

NOISE LEVEL: Less than 85 dB.

4.0 SAFETY

In the interests of safety and efficient operation of this oven, it is essential that this manual **should be made available to all personnel** who may be required to operate the oven, **before work is commenced**.

The following points should be closely observed and rigorously pursued at all times.

- 1 This oven is designed for baking bread, confectionery and savoury bakery products. Do not use the oven for baking other items without consulting the manufacturers.
- 2 All repairs and maintenance of electrical units should only be carried out by authorized electricians.



- 3 Electrical panels and electrical distributor boxes should not be opened until the main supply to the oven has been turned off.
- **4** When choosing and installing a flue, the precautions and instructions in this manual must be observed.
- 5 All connections to this oven must be made in accordance with the statutory and technical regulations of the country in which the oven is installed.
- When work is being carried out inside the oven, the electrical mains isolator must be turned off and locked.



Whenever there is someone working inside the oven, the baking compartment door should be wedged open and a suitable warning notice hung on the door to prevent it being accidentally closed.

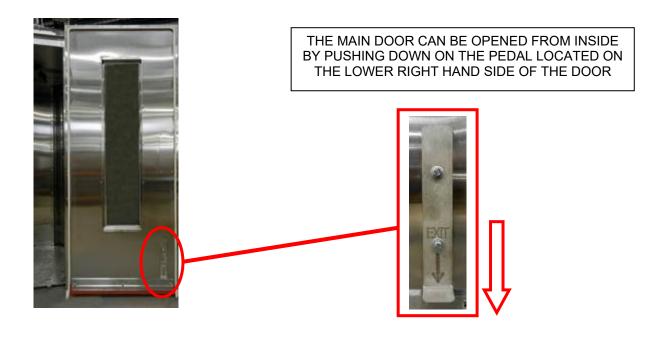


- While the oven is in operation, and for some time after having been in operation, it is dangerous to touch the window glass or the metal surfaces in its vicinity.
- **9** The oven should be operated and maintained as described in this manual.
- 10 Use only **MONO** spare parts for this oven.
- 11 The construction of the oven must not be changed.
- The owner of the oven is **legally obliged to instruct staff** using the oven in its operation and in these safety regulations. The instruction manual for the oven must not be removed from the oven work area.



WARNING: KEEP CLEAR OF LARGE FLUE PIPE ON ROOF OF OVEN WHEN DOING ANY MAINTENANCE ON TOP. <u>VERY HOT</u> AIR IS EJECTED.

EMERGENCY INTERNAL-DOOR RELEASE PEDAL



5.0 INSTALLATION

- 1 The **MONO MXn** oven is designed to operate as a freestanding unit, and must not be bolted down or fixed to the floor in any way.
- The concrete floor beneath the oven must be smooth, flat and clear of any obstructions, and must be at least 150mm (6") thick.
- The foundation must be flush with the overall bakery floor as racks are wheeled up by a ramp (supplied with the oven) into the baking chamber.
- A minimum headroom clearance of 3 metres (180") between the floor and the bakery ceiling must be maintained at all times.

ME	ECHANICAL AND ELECTRICAL	SERVICES
DESCRIPTION	SPECIFICATION	REMARKS
A Mains water inlet (steam solenoid)	Flexible hose to clients 15mm s/cock 3/4°B.S.P.Female	Connection by client. Water pressure:-Min 2 BAR (30PSI) Max 4 BAR (60PSI)
B Drainage outlet		None required
C Damper flue		Exhausts into exhaust box
D Main electrical sup	oply 50KW 3 Phase & Neutral	Connection by client
E Main vent pipe		Exhausts into exhaust box
F Exhaust Box	150mm (6″) Outlet diameter	Connection by client
They can be in Access only be Total weight o 2.Electrical S Typical cables 4 off 25mm² - 1 off 25mm² - MAINS CONNECT (RIGHT HAND OVEN 3.Building Dim	Coloured Earth In flexible conduit NE L1 L2 L3 IONS SHOWN) HAIN ELECTRICAL BOX	sides. de. 420lbs)



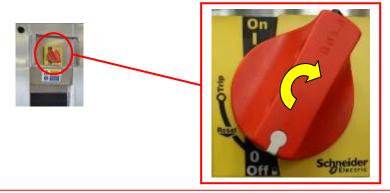
The supply to this machine must be protected by a 30mA RCD

4.Total floor area:- 1.85m²

6.0 ISOLATION



In case of an emergency, switch oven off at mains isolator switch.





NOTE: IF WORKING ON ELECTRICAL BOX AND PANEL, ensure oven is DISCONNECTED from CONSUMER POWER SUPPLY.

NOT ONLY OVEN ISOLATOR ABOVE, AS SOME PARTS STAY LIVE AFTER ISOLATOR SWITCH IS OPERATED

7.0 DAILY CLEANING INSTRUCTIONS

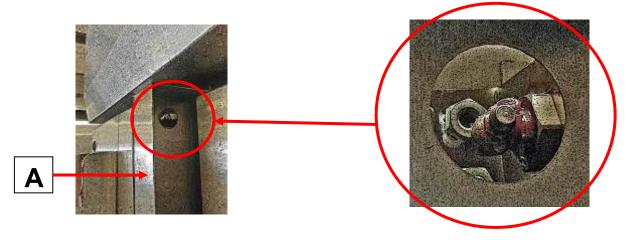
The oven has been designed with sealed components, which are used wherever possible. The minimum of routine cleaning is required, but it is essential that it be properly and regularly carried out.

- Clean up spillages of product on the oven floor.
- Wipe off splashes from door window.

Note: build-up of spillages may result, because of incorrect rack rotation. Check for damage to door seals, particularly if operators are careless with rack handling.

8.0 WEEKLY MAINTENANCE INSTRUCTIONS

<u>Grease rack drive bearings.</u> The remote point for greasing is located in the door post (A). Two shots per week are required. Note, over greasing may cause over heating in the bearing and leakage of grease.



9.0 OPERATING CONDITIONS

Take note of instructions in sections 4, 5 and 6.

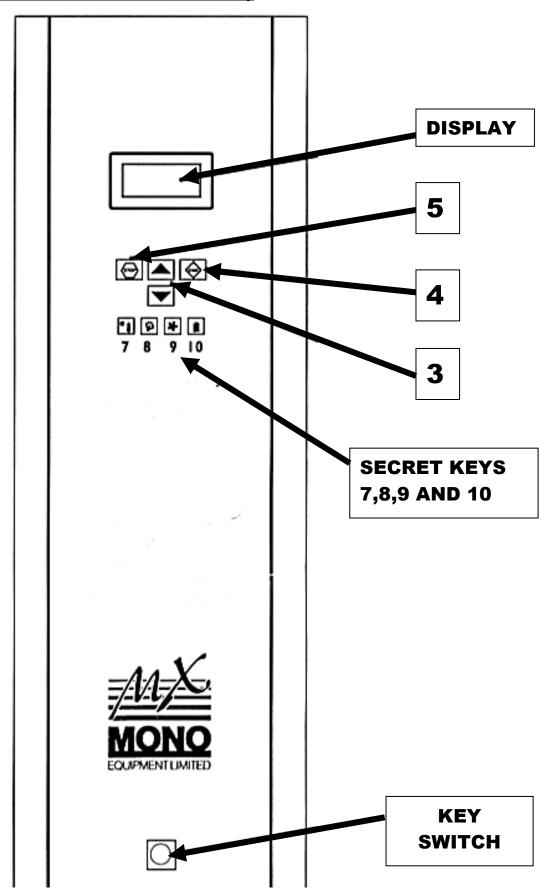
10.0 GENERAL MAINTENANCE

Check for frayed or bare cables. The machine should not be used if any are found.

Follow cleaning and greasing instructions in sections 7.0 and 8.0

CONTROL PANEL

(USE WITH FOLLOWING SECTIONS)

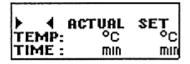


11.0 PROGRAMMING INSTRUCTIONS

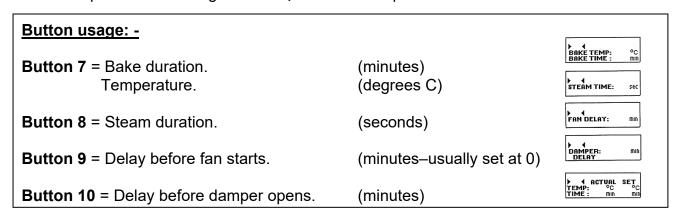
A. SETTING PARAMETERS

ENSURE ISOLATOR SWITCH IS ON

- 1. Switch power on using start button (4)
- 2. Turn programming key (6) clockwise 90 degrees to illuminate "secret till lit" programming buttons (7,8,9,and 10). Press start (4)
- **3.** Select program number 0-99 using up/down keys **(3).** Display will show actual and set parameters,
- 4. Press the first programming button (7) which relates to TEMP and TIME



- 5. Move flashing highlight to the required selection using up/down keys (3).
- **6.** Press start **(4)** to stop highlight flashing.
- 7. Using up/down keys (3) select required value.
- 8. Press start (4) once more to make highlight flash.
- **9.** Any other parameters on this screen requiring programming are done so by following steps 5 to 8. (for program title see the next section).
- **10.** Once required inputs have been completed press stop **(5)** to finish.
- **11.** Repeat 4 to 10 using buttons **8,9 and 10** if required.



- **12.** Press stop **(5)** to save programs and again to return to the main menu.
- 13. Return key to the original position.(KEEP KEY SAFE AT ALL TIMES).

All programs are now saved even if the oven is switched off.

To turn the oven off always use button (5) DO NOT USE MAIN ISOLATOR.

B. PROGRAMMING BAKE TITLE

- **1.** When program number is selected, press start **(4)** to move to individual parameter view screen.
- 2. Press any "secret till lit" button (7,8,9 or 10)
- 3. Move flashing cursor to the top of the screen using adjustment button (3)
- **4.** Press start **(4)** to obtain character file.
- **5.** Move cursor to extreme left of input field using start button **(4)**.
- **6.** Choose required character for input by moving the cursor using buttons **7,8,9,and 10**.
- 7. Press start (4) to input chosen character.
- **8.** Repeat 5 and 6 until program title is complete.
- **9.** Press stop **(5)** to return to the individual parameters screen.
- **10.** Press stop **(5)** to return to the bake parameters screen.
- 11. Press stop (5) to save.
- **12.** Press stop **(5)** to return to main menu.

NOTE

Should an error be made when inputting, press stop (5) then start (4). Move cursor to required character to change by pressing start (4)

C. REAL TIME CLOCK SETTING

- 1. Press start (4)
- 2. Press and hold up/down arrow keys(3) together, (up first) for about 5 seconds until the display changes to clock settings.
- 3. A censor will flash for day 1 (Sunday)
 Use the up/down keys(3) to select the required field (DAY,HRS,MINS)
 Press start (4) to select.
- 4. Use up/down keys(3) to alter the value
- **5.** Press start **(4)** to confirm entry then move on to next field.

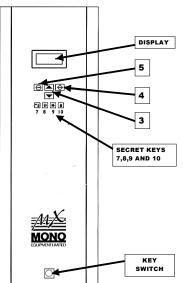
D. 7 DAY TIMER SETTING

- **1.** Proceed as 1.,2.,3. in section C above.
- 2. A censor will flash for day 1 (Sunday) Use the up/down keys(3) to select the required field :-DAY

ON TIME HRS - ON TIME MINS OFF TIME HRS - OFF TIME MINS

Press start (4) to select.

- 3. Use up/down(3)keys to alter the value (TO DISABLE TIMER ENTER 00:00)
- **4.** Press start **(4)** to confirm entry then move on to next field.
- **5.** When every day has been set, use the stop button **(5)** to exit completely out of the program.



12.0 OPERATING INSTRUCTIONS

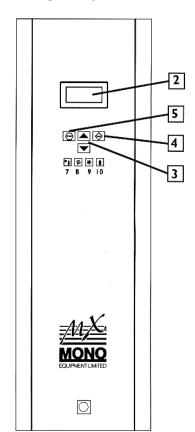
- 1 Ensure door is fully closed
- 2 Switch oven on using start button (4)
- 3 Select programme required on visual display using up/down arrow keys (3).

```
00 > FRENCH STICKS
01 > LARGE BREAD
02 > SMALL BREAD
03 > . . . . . . . . . . . . . . . .
```

4 Press start button **(4)** to warm up oven for programme selected.

Never place product directly into cold oven, always preheat

to the given baking temperature.



HEATING COOLING

When display (2) reads **READY**, open door, load rack and close the door.

Do not have the door open longer than absolutely necessary.

- 6 Press start button (4)
- 7. At the end of the bake time, a buzzer will sound. This will stop if stop button (5) is pressed.

IMPORTANT WARNING



STAND CLEAR OF THE OVEN WHEN OPENING THE DOOR TO AVOID SCALDING VAPOURS.

- 8 Open door and unload oven
- 9 Close door to preserve heat.
- 10 Repeat 2 9 as required
- 11 To turn oven off at the end of use, press stop button (5)

DO NOT USE ISOLATOR SWITCH TO TURN OVEN OFF.

This will tell the oven to warm up from cold so baking will not be able to take place for up to 45 minutes.

NOTE

Programmes using steam cannot be stopped and started again half way through a bake. Once steam has been used the oven will not steam again for a set time.

As a guide one second of steam means you cannot steam again for one minute.

i.e. 10 seconds steam = 10 minutes before another steaming can take place.

13.0 ELEMENT BANK REMOVAL

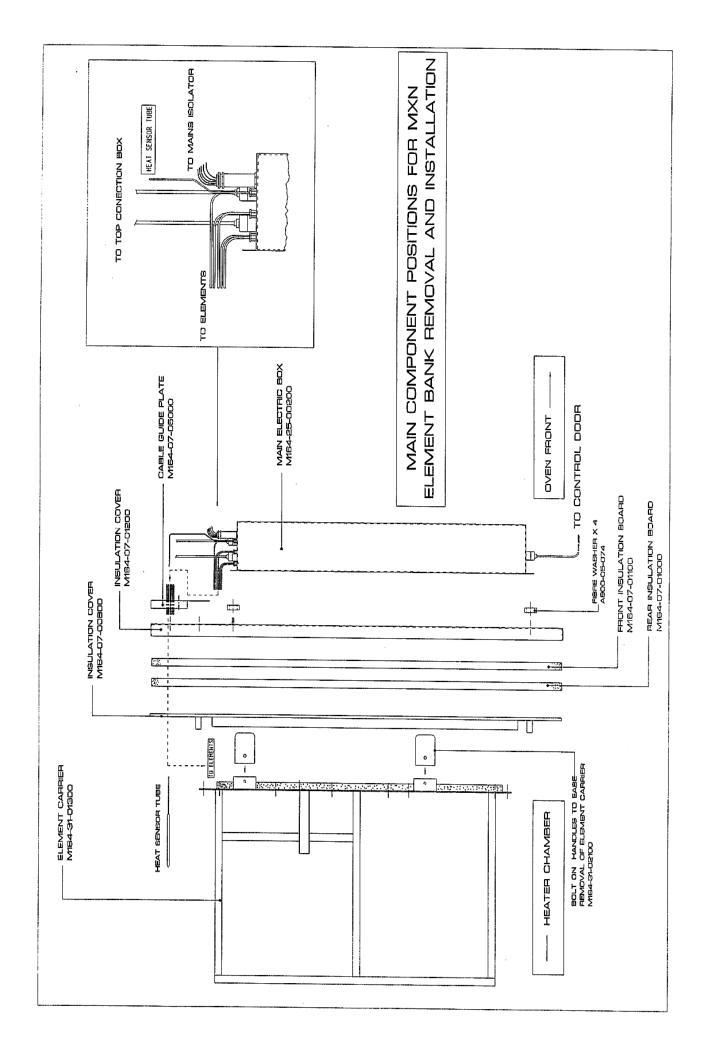
(SEE DRAWINGS ON NEXT PAGES)

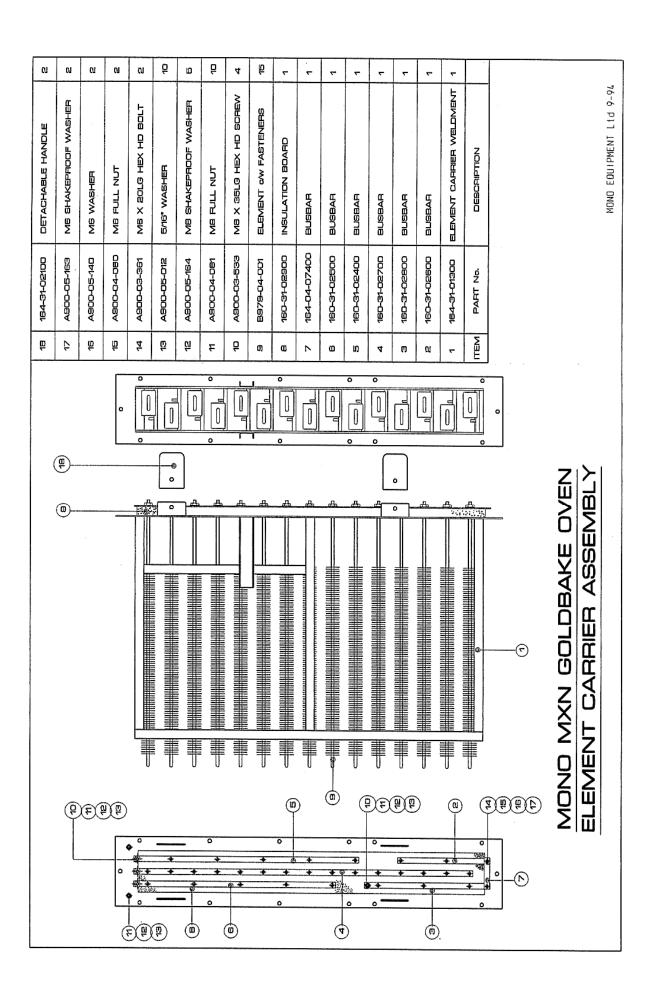


- 1 Ensure oven is **DISCONNECTED from power supply**.
 (NOT ONLY OVEN ISOLATOR)
- 2 Disconnect two plug connectors from sockets at the top of main electrical box and one plug connector from the bottom of the box.
- 3 Disconnect element supply cables from inside the box.
- 4 Disconnect cables from mains isolator.
- 5 Unscrew cable guide plate and slide away down heat sensor tubing.
- **6** Remove insulation material from cable guide plate area.
- 7 Unscrew retainer screw on heat sensor holder and slide out sensor tube leaving holder in place.
- **8** Loosen nuts clamping conduit tube to main isolator bracket.
- **9** Loosen bottom electrical box holding nuts.
- 10 Remove top electrical box holding nuts.
- Pull top of box forward, disengaging conduit from bracket and lift slots off studs at bottom. (Be careful not to damage heat sensor tube.).
- Slide insulation covers and insulation boards out of chamber to reveal element carrier front face.
- Bolt on two handles (part no. M164-31-02100) to fixing lugs on front face of carrier assembly.
- Remove 14 hex. head bolts from around front face of carrier and slide complete assembly out of heater.

14.0 ELEMENT BANK REPLACEMENT

 This is the reversal of 15.1 - 15.14, but ensure all insulation is replaced and that the insulation ladder tape on heater chamber front face is in good condition





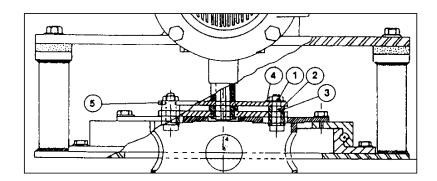
15.0 MAINTENANCE

(Rack Drive Bushes / Seals / Drive)



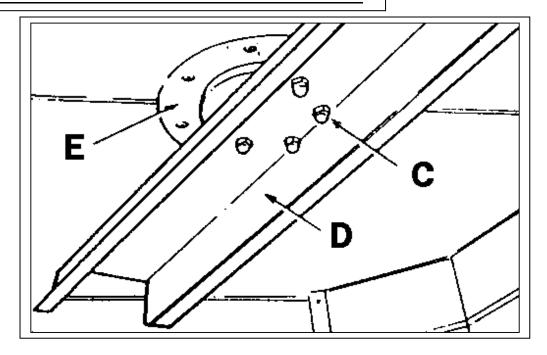
WARNING: KEEP CLEAR OF LARGE FLUE PIPE ON ROOF WHEN DOING ANY MAINTENANCE ON TOP OF OVEN. VERY HOT AIR IS EJECTED.

A.To renew rack drive bushes. (For ovens fitted with spider drive.)



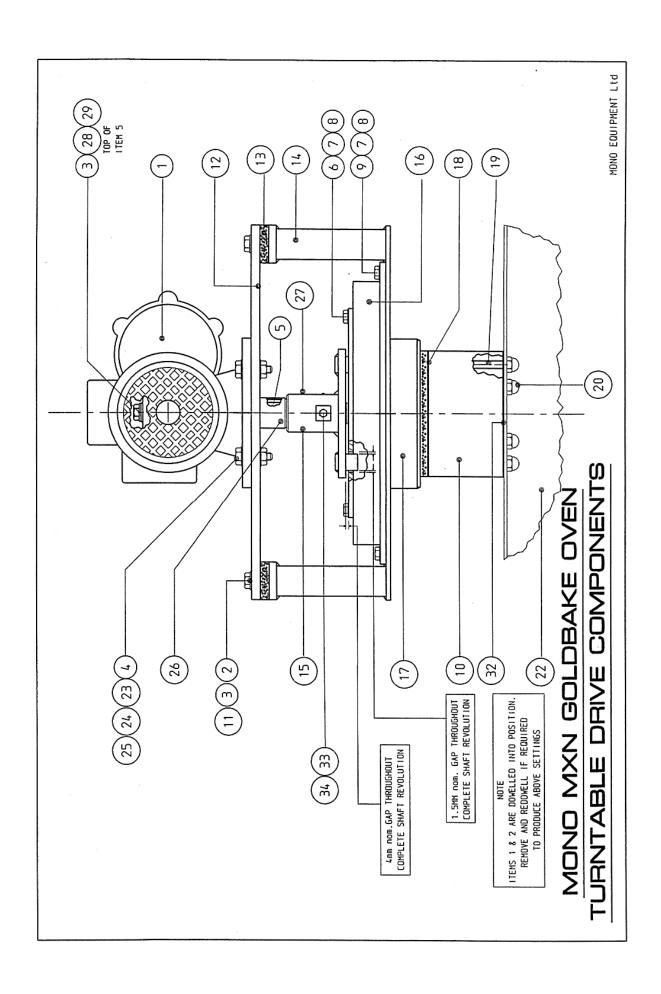
- 1 Isolate the oven at mains. Open electrical panel and isolate rack drive motor.
- 2 Remove restraining strap on top of gearbox and draw shaft upwards until drive spider bushes clear the driven plate.
- **3** Remove nuts 1, bolts 2, and bushes 3 from spider 5.
- 4 Replace bushes and reinstall in reverse order.

B....To renew the rack drive seal



This seal is situated inside the oven above the ring plate surrounding the Rack hanger shaft.

- Release the six dome nuts (C) securing the rack hanger to its shaft and remove the hanger (D). Release the screws securing the ring plate and remove the plate (E).
- 2 Pick out the coiled seal from within the cavity thus exposed and carefully coil in the new seal, ensuring that it is not distorted.
- Refit the ring plate and the rack hanger.



MONO MXN OVEN TURNTABLE DRIVE COMPONENTS DESCRIPTION

(see drawing on previous page)

Item	Part no	Description	Qty
1	B912-74-009	Gearmotor unit (Varvel MRA70)	1
2	A900-05-143	M10 Plain washer	4
3	A900-05-142	M10 Spring washer	5
4	A900-03-387	M12 x 45LG Hex.Hd. setscrew	4
5	162-02-04100	Drive shaft assy (shaft key pin)	1
6	A900-03-383	M8 x 25LG Hex.Hd.setscrew	8
7	A900-05-144	M8 Plain washer	16
8	A900-05-141	M8 Spring washer	16
9	A900-03-439	M8 x 50LG Hex.Hd.setscrew	8
10	160-36-01000	Turntable drive (lower)	1
11	A900-03-438	M10 x 45LG. Hex.Hd.setscrew	4
12	160-15-00600	Top plate	1
13	160-15-00700	Insulation packing piece	4
14	160-36-00100	Bearing support plate assy.	1
15	162-02-04400	Drive spider	1
16	160-36-00300	Turntable bearing	1
17	160-15-00800	Turntable drive (upper)	1
18	160-15-01400	Insulation disc	1
19	160-36-01100	M10 Stud	6
20	A900-04-096	M10 Dome nut	6
21			
22	160-36-00600	Rack hanger. (ref. only)	1
23	A900-05-022	½" Plain washer	8
24	A900-05-059	½" Spring washer	8
25	A900-04-084	M12 Nut	4
26	162-02-04300	Spacer	7
27	A900-03-436	M6 x 10LG Grub screw	2
28	162-02-045	Washer (drive shaft)	1
29	A900-03-395	M10 x 16LG hex.Hd. setscrew	1
30	160-35-02000	Direction of rotation label	1
31	A900-03-628	M4 x 6LG slotted pan ho. screw	2
32	160-40-06102	Packing shim for rack hanger (14swg) as	required
	160-40-06103	(20swg)	_"
33	A900-03-360	M6 x 12LG Hex.Hd. setscrew	1
34	A900-05-163	M6 Shakeproof washer	1

16.0 SPARES AND SERVICE

If a fault arises, please do not hesitate to contact MONO's Customer Service Department.

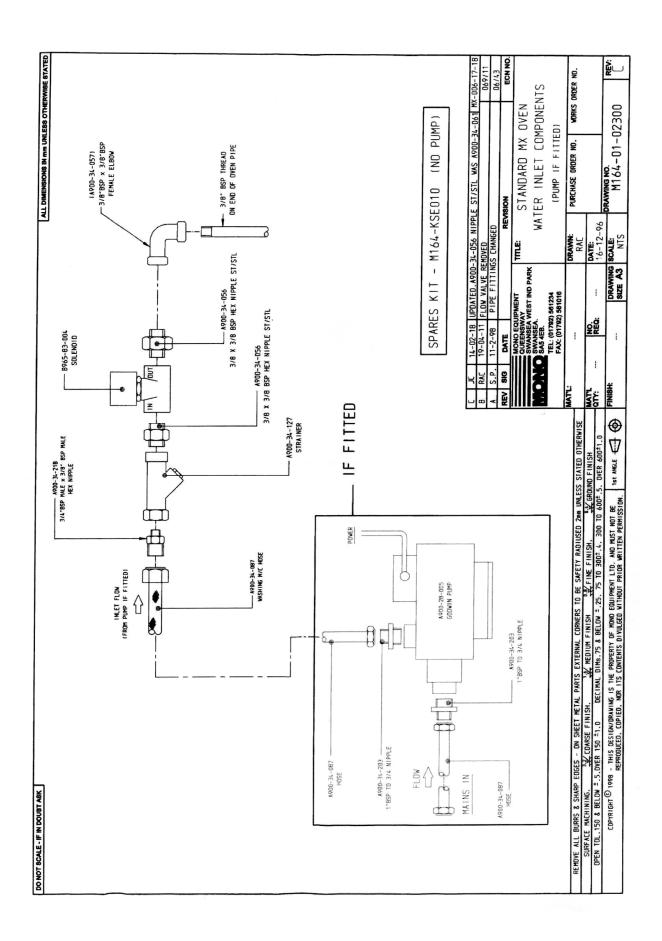
MONO Equipment

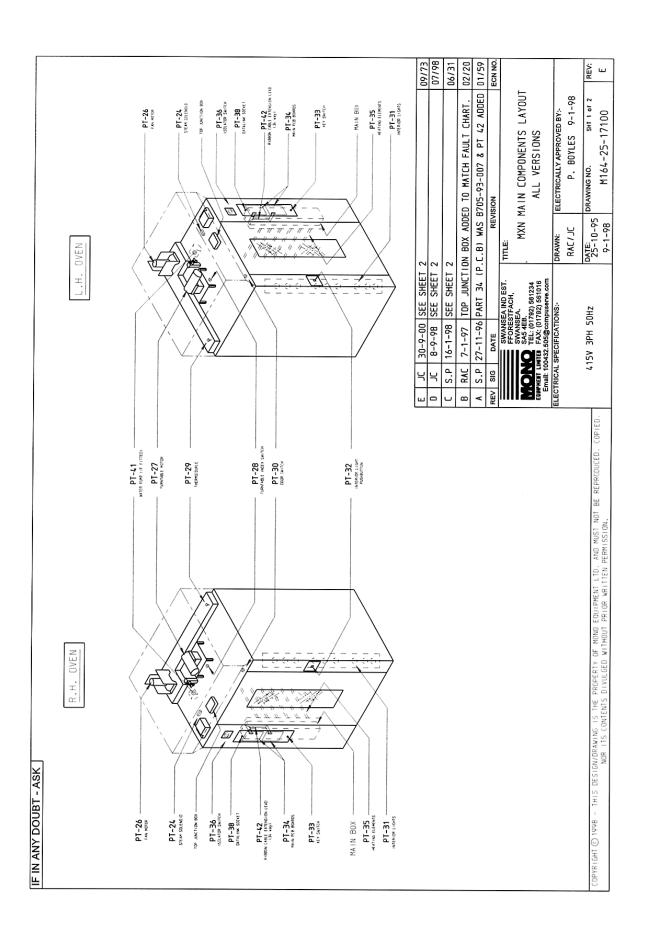
Queensway, Swansea West Industrial Park, Swansea, SA5 4EB UK Tel. 01792 561234 Fax. 01792 561016 Email:mono@monoequip.com

www.monoequip.com



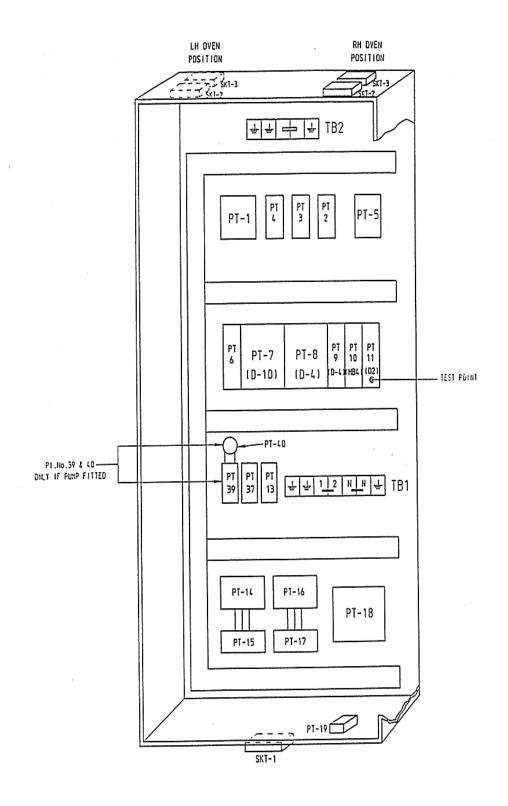
17.0 ELECTRICS (WITHOUT PUMP)



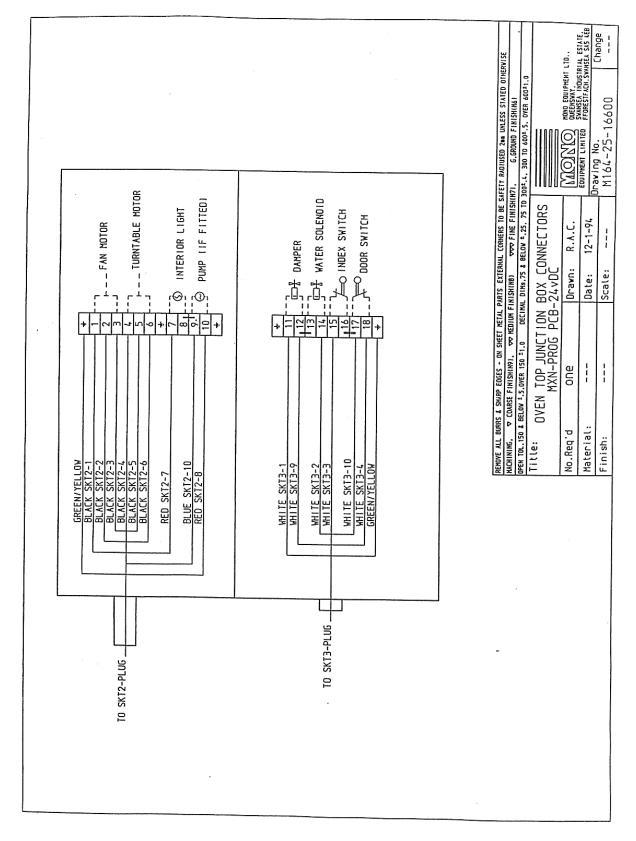


PT-1 PT-2 PT-3		PART NUMBER	PI-Ref				PART NUMBER	
PT-2 PT-3	OVERHEAT THERMOSTAT	8873-30-001	PT-31A	INTERIOR LIGHT HOLDER.	T HOLDER.		B980-67-001	
PT-3	HEATING ELEMENT MCB.	B872-22-074	PT-31B	INTERIOR LIGHT BULB.	T BULB.		8857-94-002	
	HEATING ELEMENT MCB.	8872-22-074	PT-32A	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON.		B801-12-020	
7-1d	HEATING ELEMENT MCB.	8872-22-074	PT-32B	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON CONTACT BLOCK	NTACT BLOCK	8801-14-005	
PT-5	HEATING ELEMENT CONTACTOR	B859-08-040	PT-32C	INTERIOR LIGH	INTERIOR LIGHT PUSHBUTTON ENCLOSURE.	CLOSURE.	8801-09-011	
9-1d	MAIN FAN MOTOR MCB AUXILIARY CONTACT	8872-07-004	PT-320	INTERIOR LIGH	INTERIOR LIGHT PUSHBUTTON LEGEND.	GEND.	8801-15-024	
PT-7	MAIN FAN MOTOR MCB.	B872-22-054	PT-33	KEYSWITCH.			8705-07-003	
PT-8	TURNTABLE MOTOR MCB.	8872-22-052	PT-34A	MAIN C.P.U. PI	MAIN C.P.U. PRINTED CIRCUIT BOARD.	BOARD.	B705-97-012	
PT-9	INTERIOR LIGHT MCB	8872-22-003	PT-34B	MAIN DISPLAY	MAIN DISPLAY PRINTED CIRCUIT BOARD.	T BOARD.	8705-97-009	
PT-10	PUMP MOTOR MCB.	B872-22-062	PT-35	HEATING ELEMENT.	۲۲.		B979-04-001	
PT-11	CONTROL MOTOR MCB.	B872-22-061	PT-36A	MOULDED CASE	MOULDED CASE CIRCUIT BREAKER.		8872-22-078	
PT-13A	INTERIOR LIGHT RELAY.	B723-37-004	PT-36B	UNDERVOLTAGE RELEASE COIL.	RELEASE COIL.		8872-02-001	
PT-138	INTERIOR LIGHT RELAY BASE.	8723-36-001	PT-36C	DOOR HANDLE AND SHAFT	ND SHAFT.		B872-19-001	
PT-14	MAIN FAN MOTOR CONTACTOR.	970-80-6588	PT-37A	HEATER CONTACTOR RELAY.	TOR RELAY.		B822-37-019	
PT-15	MAIN FAN MOTOR THERMAL OVERLOAD.	8859-01-006	PT-37B	HEATER CONTACT	HEATER CONTACTOR RELAY BASE.		8822-36-009	
PT-16	TURNTABLE MOTOR CONTACTOR.	B859-08-046	PT-38	SERIAL OUTPUT SOCKET.	SOCKET.		8705-25-001	
PT-17	TURNTABLE MOTOR THERMAL OVERLOAD.	B859-01-002	PT-39a	PUMP RELAY (19	PUMP RELAY (IF PUMP FITTED)		8723-37-004	
PT-18	24V OC POWER SUPPLY.	B822-93-001	PT-39b	PUMP RELAY BAS	PUMP RELAY BASE (IF PUMP FITTED).	TEO).	8822-36-009	
PT-19	BUZZER	8723-92-002	07-1d	SUPPRESSOR UN	SUPPRESSOR UNIT (IF PUMP FITTED).	TEO).	B842-48-010	
PT-24	STEAM SOLENOID.	8965-83-004	PT-41	WATER PUMP (IF FITTED).	FITTED).		A900-28-005	
PT-25	DAMPER SOLENOID.	8998-83-005	PT-42	34 WAY RIBBON	34 WAY RIBBON CABLE EXTENSION.	ż	8705-25-003	
PT-26	MAIN FAN MOTOR.	8859-74-024		F 30-0-00	PT-10 UAS B082-03-001	22-001		19
PT-27	TURNTABLE MOTOR UNIT.	B912-74-009		Y	8723-37-00¢ WAS BB	322-37-018; 8723-30	B723-37-004 WAS B822-37-018; B723-36-001 WAS B822-36-005.	07/98
PT-28A	TURNTABLE INDEX SWITCH BODY.	B801-11-013		S.P	PART 33 (KEYSWITCH) WAS 8705-07-001	1) WAS 8705-07-001		16/31
PT-28B	TURNTABLE INDEX SWITCH HEAD.	8801-45-003		A S.P 27-11-96	PT34 (P.C.B) WAS B705-93-007	3705-93-007		02/20
PT-28C	TURNTABLE INDEX SWITCH ACTUATOR.	8801-45-004	1 22	REV SIG DATE		REVISION		ECN NO.
PT-29	THERMOCOUPLE.	8709-95-001		SWAN FFORE	<u> </u>	ij		
PT-30A	DOOR SWITCH BODY.	B801-11-013		MONO SA5 4EB. SA5 4EB. TEL: (01792) 561234		OMPONENT PART ALI	COMPONENT PART LIST FOR MXN SMARTBAKE ALL VERSIONS	3AKE
PT-30B	DOOR SWITCH HEAD.	B801-45-003		Email: 100432.505@co	rve.com			
PT-30C	DOOR SWITCH ACTUATOR.	8801-45-004	<u>.</u>	ELECTRICAL SPECIFICATIONS:-	Δ	DRAWN: ELECTRI	ELECTRICALLY APPROVED BY:-	
316H1 © 1998 -	TOPYPICHT (?) 1008 - THIS DESIGN/PRAVING IS THE PROBEDTY OF WING EQUIDMENT IN AND MICH AND BE DECIDENCED. CONVEY	GOOD OF THE PROPERTY OF THE PR	an don doning		DATE	DRAWIN	200	REV:

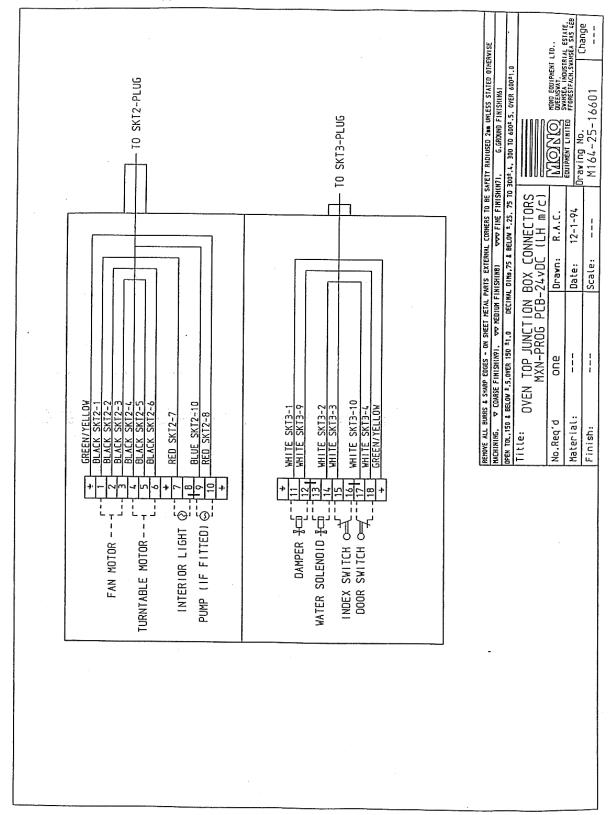
MAIN ELECTRICAL BOX LAYOUT FOR MXN SMARTBAKE



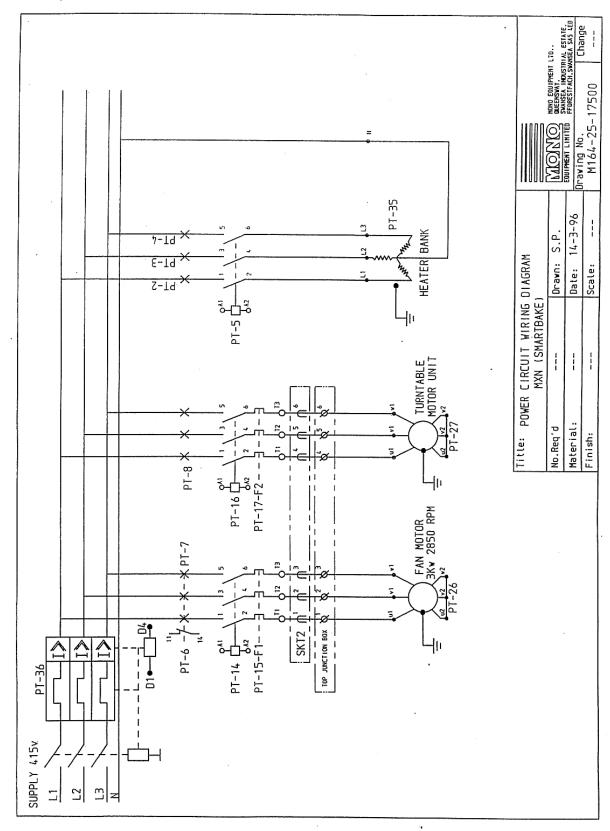
OVEN TOP JUNCTION BOX CONNECTORS FOR RH MXN SMARTBAKE (Without Pump)



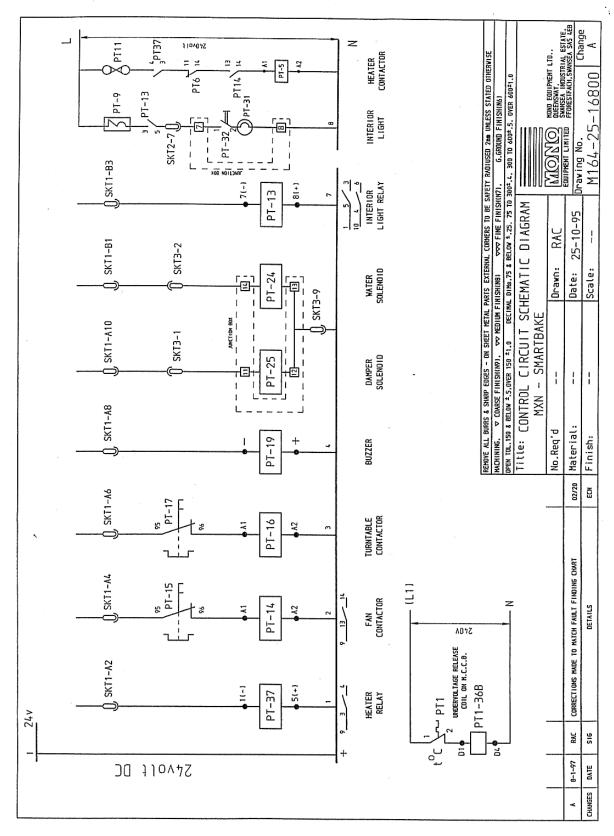
OVEN TOP JUNCTION BOX CONNECTORS FOR LH MXN SMARTBAKE (Without Pump)

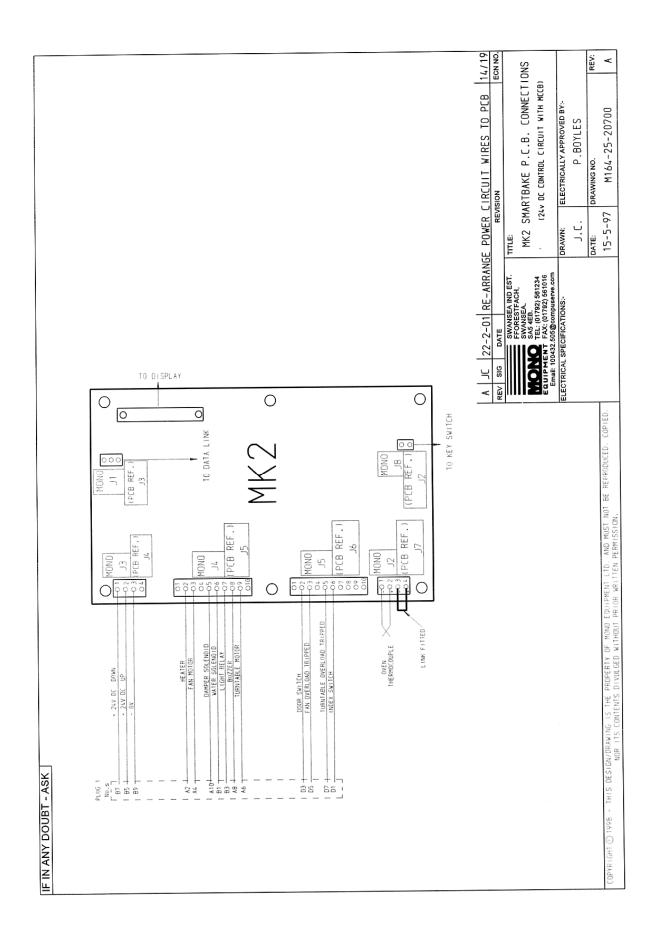


POWER CIRCUIT WIRING DIAGRAM FOR MXN SMARTBAKE (Without Pump)

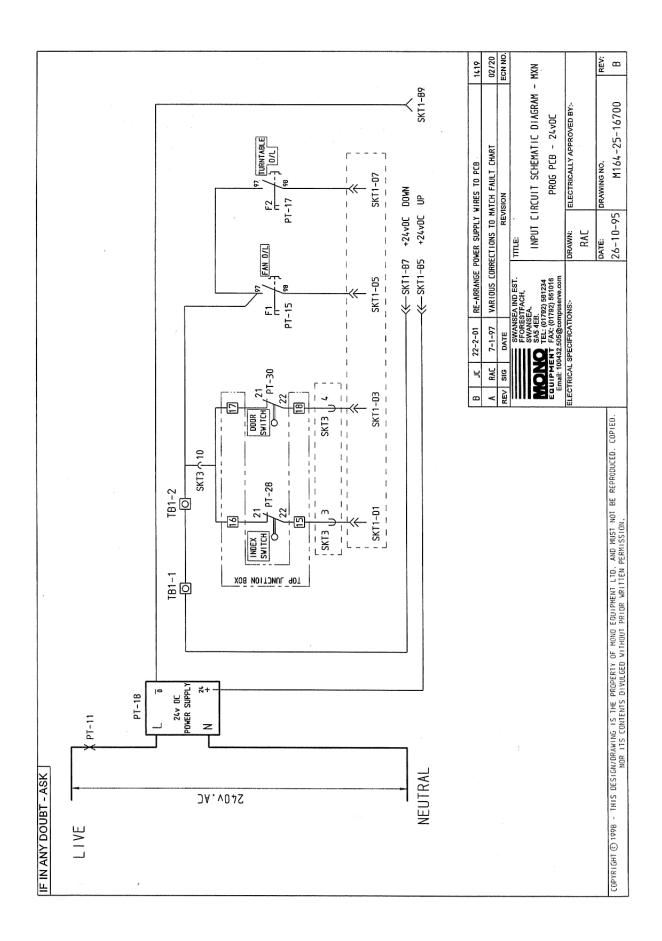


CONTROL CIRCUIT SCHEMATIC DIAGRAM FOR MXN SMARTBAKE (without pump)



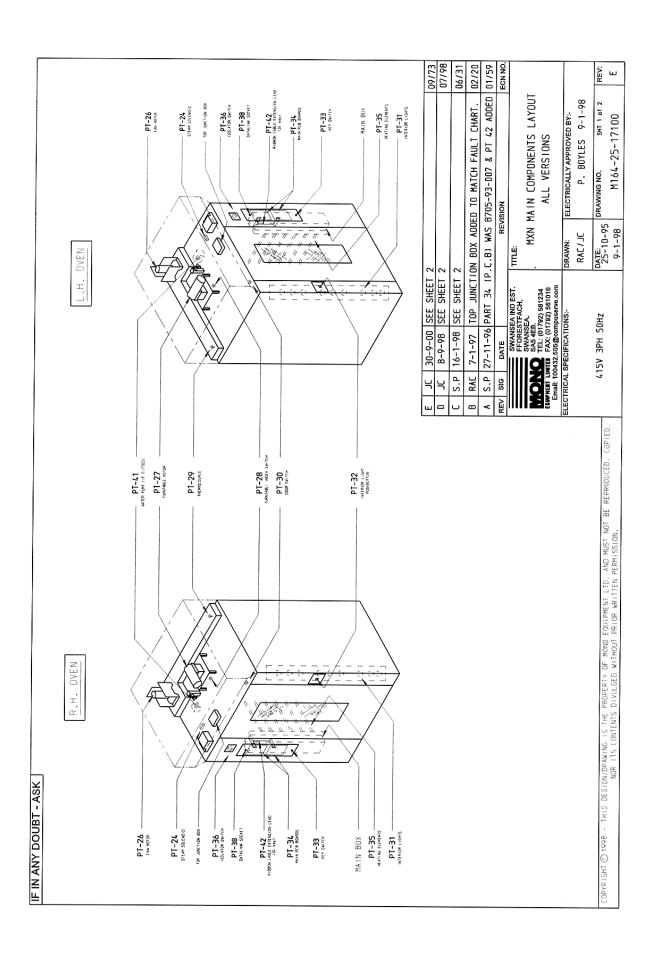


39



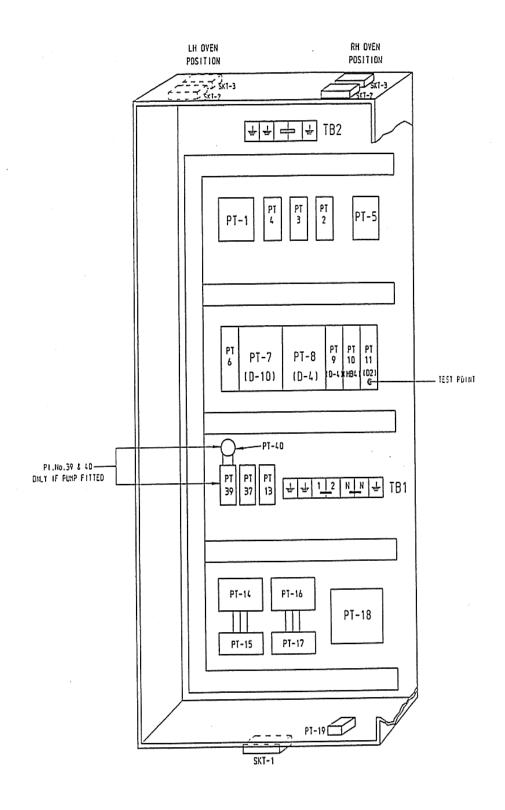


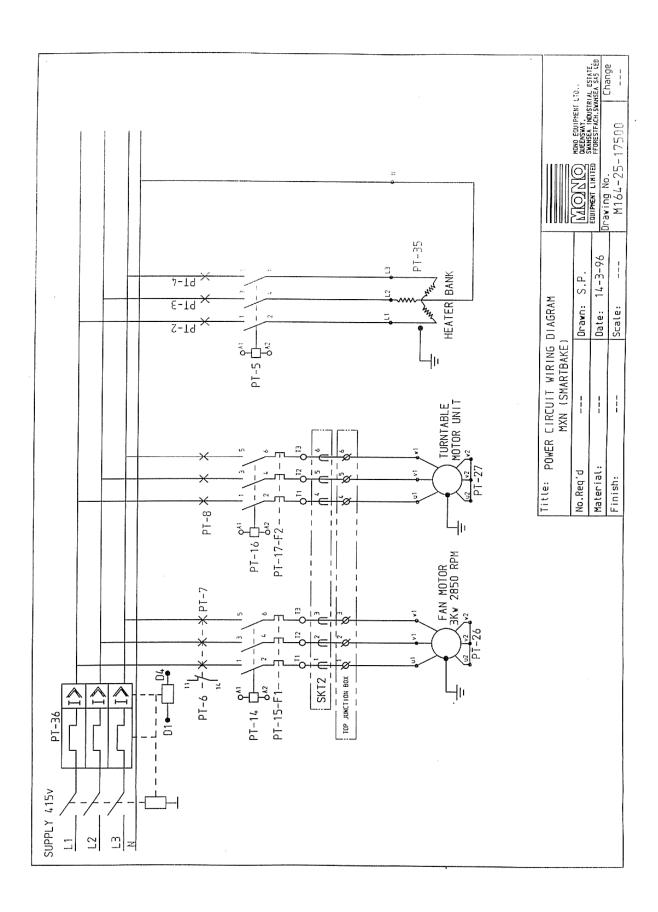
18.0 ELECTRICS (WITH PUMP)

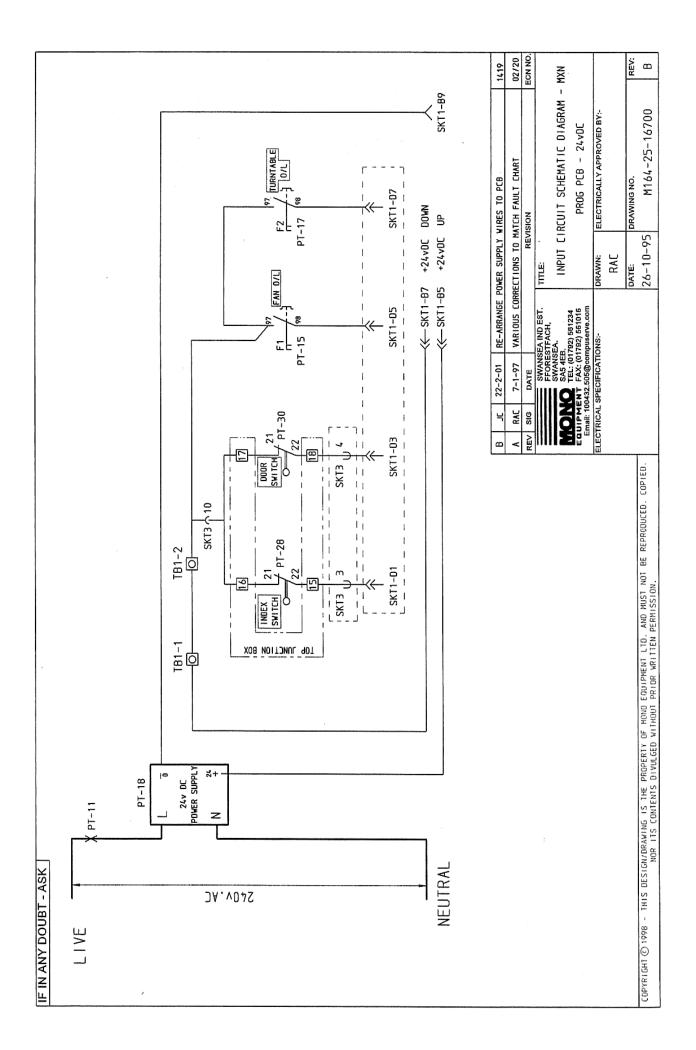


DESCRIPTION DESCRIPTION	MONO PART NUMBER	DKAWING PT-Ref		0ESCRIPTION	MONO PART NIMBER	
PT-1 OVERHEAT THERMOSTAT	8873-30-001	PT-31A	INTERIOR LIGHT HOLDER.	T HOLDER.	0868	8980-67-001
PT-2 HEATING ELEMENT MCB.	8872-22-074	PT-31B	INTERIOR LIGHT BULB.	T BULB.	8857	8857-94-002
PT-3 HEATING ELEMENT MCB.	8872-22-074	PT-32A	INTERIOR LIGHT PUSHBUTTON.	T PUSHBUTTON.	8801	8801-12-020
PT-4 HEATING ELEMENT MCB.	8872-22-074	PT-32B	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON CONTACT BLOCK		8801-14-005
PT-5 HEATING ELEMENT CONTACTOR	070-80-089	PT-32C	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON ENCLOSURE.		8801-09-011
PT-6 MAIN FAN MOTOR MCB AUXILIARY CONTACT	B872-07-00¢	PT-320	INTERIOR LIGH	INTERIOR LIGHT PUSHBUTTON LEGEND.		8801-15-024
PT-7 MAIN FAN MOTOR MCB.	B872-22-054	PT-33	KEYSWITCH.		8702	8705-07-003
PT-8 TURNTABLE MOTOR MCB.	B872-22-052	PT-34A	MAIN C.P.U. P	MAIN C.P.U. PRINTED CIRCUIT BOARD.		B705-97-012
PT-9 INTERIOR LIGHT MCB	B872-22-003	PT-34B	MAIN DISPLAY	MAIN DISPLAY PRINTED CIRCUIT BOARD.		B705-97-009
PT-10 PUMP MOTOR MCB.	B872-22-062	PT-35	HEATING ELEMENT.	۲.		8979-04-001
PT-11 CONTROL MOTOR MCB.	B872-22-061	PT-36A	MOULDED CASE	MOULDED CASE CIRCUIT BREAKER.	8872	8872-22-078
PT-13A INTERIOR LIGHT RELAY.	8723-37-004	PT-36B	UNDERVOLTAGE RELEASE COIL	RELEASE COIL.	8872	B872-02-001
PT-138 INTERIOR LIGHT RELAY BASE.	8723-36-001	PT-36C	DOOR HANDLE AND SHAFT.	ND SHAFT.	B872-	8872-19-001
PT-14 MAIN FAN MOTOR CONTACTOR.	970-08-049	PT-37A	HEATER CONTACTOR RELAY.	TOR RELAY.	B822·	B822-37-019
PT-15 MAIN FAN MOTOR THERMAL OVERLOAD.	B859-01-006	PT-37B	HEATER CONTAC	HEATER CONTACTOR RELAY BASE.	8822	8822-36-009
PT-16 TURNTABLE MOTOR CONTACTOR.	970-80-658	PT-38	SERIAL OUTPUT SOCKET.	SOCKET.	8705	8705-25-001
PT-17 TURNTABLE MOTOR THERMAL OVERLOAD.	8859-01-002	PT-39a	PUMP RELAY (1F	PUMP RELAY (IF PUMP FITTED)	B723-	8723-37-004
PT-18 24V OC POWER SUPPLY.	B822-93-001	PT-39b	PUMP RELAY BAS	PUMP RELAY BASE (IF PUMP FITTED).	B822-	8822-36-009
	B723-92-002	D1-40	SUPPRESSOR UN	SUPPRESSOR UNIT (IF PUMP FITTED).	8842-	B842-48-010
	8965-83-004	PT-41	WATER PUMP (IF FITTED).	FITTED).	-006¥	A900-28-005
PT-25 DAMPER SOLENDID.	8998-83-005	PT-42	34 WAY RIBBON	34 WAY RIBBON CABLE EXTENSION.	B705-	8705-25-003
_	8859-74-024	<u></u>	00-6-0E Jr	PT-19 WAS 8982-92-001		62700
PT-27 TURNTABLE MOTOR UNIT.	B912-74-009		4	8723-37-004 WAS 8822-37-018; 8723-36-001 WAS 8822-36-005	118; B723-36-001 WAS BB2	Ť.
PT-28A TURNTABLE INDEX SWITCH BODY.	B801-11-013	٥	S.P	PART 33 (KEYSWITCH) WAS B705-07-001	705-07-001	Н
PT-28B TURNTABLE INDEX SWITCH HEAD.	8801-45-003	0 <	S.P 27-11-96	PT34 IP.C.B) WAS B705-93-007	200	02/20
PT-28C TURNTABLE INDEX SWITCH ACTUATOR.	B801-45-004	REV	SIG		REVISION	ECN NO.
PT-29 THERMOCOUPLE.	8709-95-001		SWAN	SWANSEA IND EST. TITLE: FFORESTFACH, SWANSEA		
PT-30A DOOR SWITCH BODY.	B801-11-013		옃		COMPONENT PART LIST FOR MXN SMARTBAKE ALL VEDSTONS	MXN SMARTBAK
PT-30B DOOR SWITCH HEAD.	8801-45-003		EBUIPHENT LINITED FAX: (C Email: 100432.505@co	1792) 561016 mpuserve.com		
PT-30C DOOR SWITCH ACTUATOR.	B801-45-004	313	ELECTRICAL SPECIFICATIONS:-		ELECTRICALLY APPROVED BY:-	VED BY:-
				RAC/JC	P. BOYLES	9-1-68
				DATE:	DRAWING NO.	SHT 2 of 2 REV:

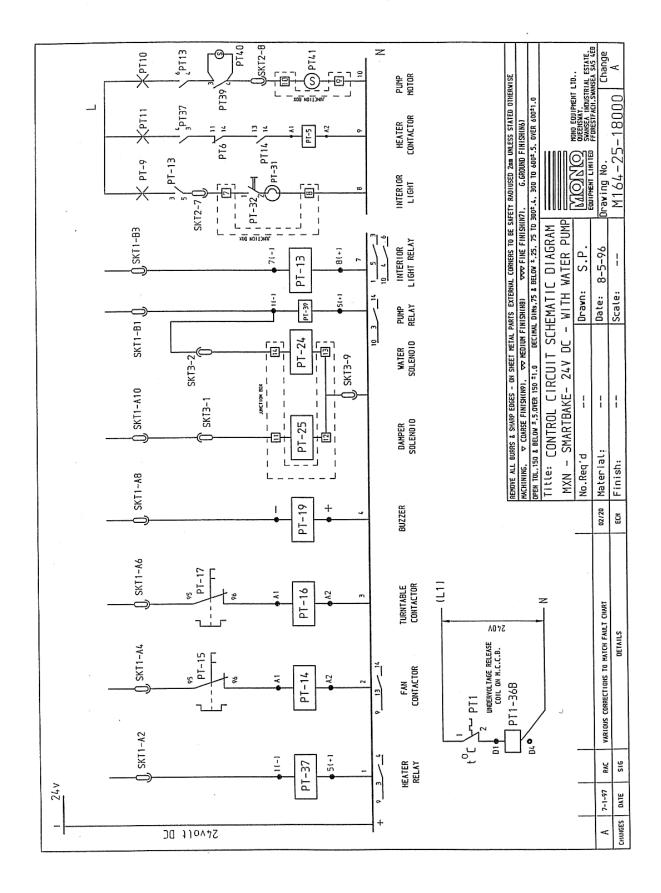
MAIN ELECTRICAL BOX LAYOUT FOR MXN SMARTBAKE



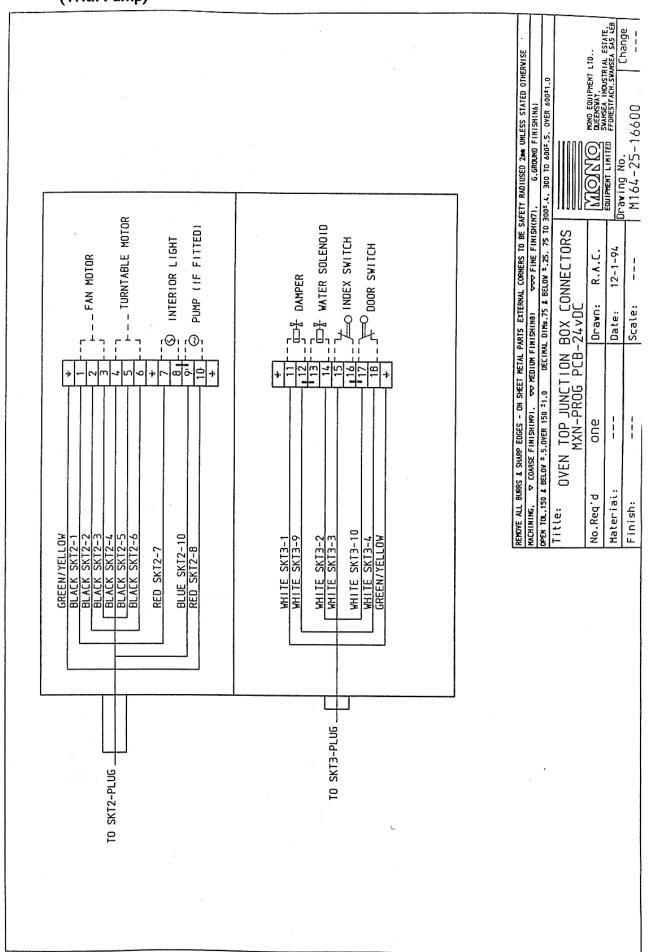


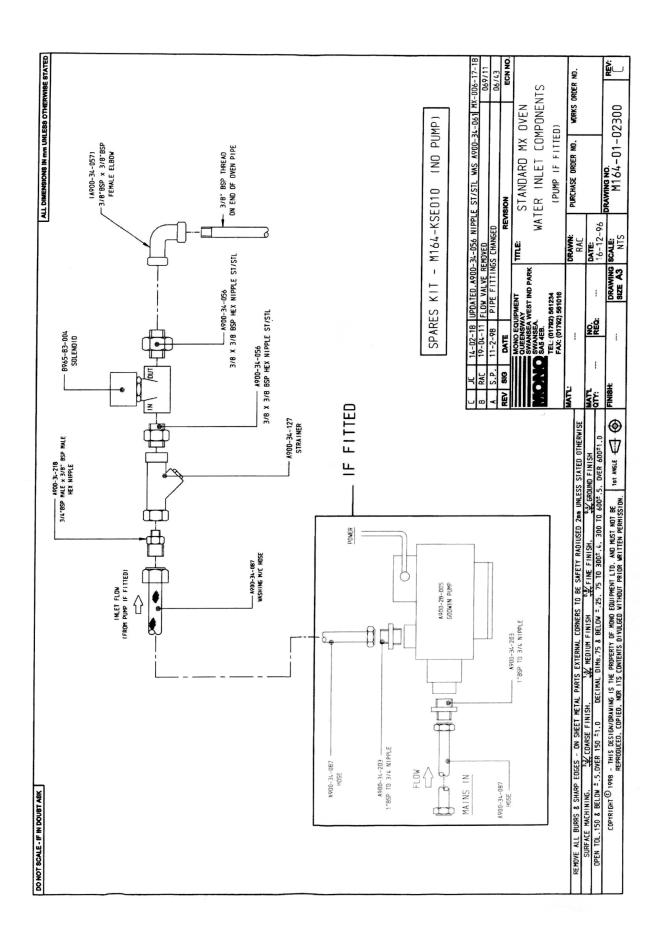


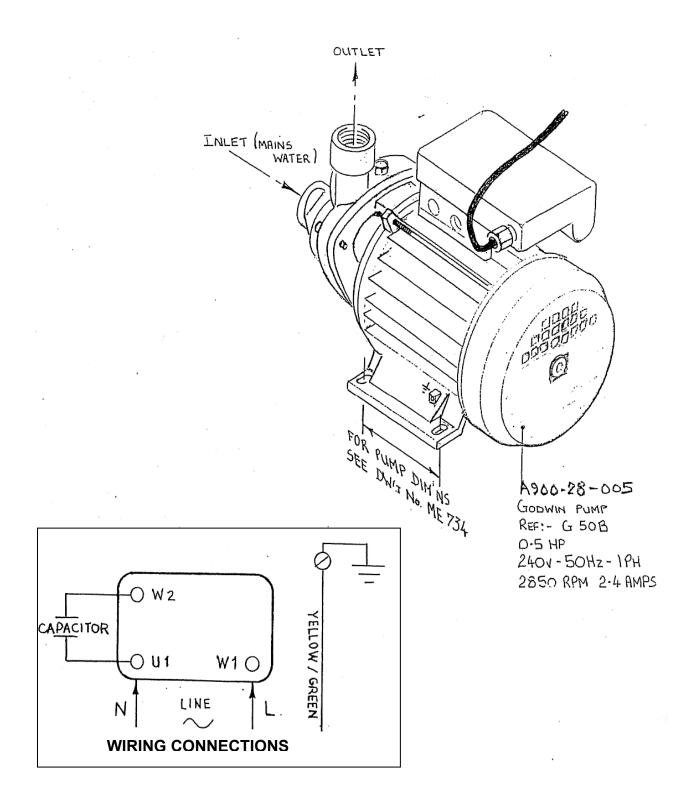
CONTROL CIRCUIT SCHEMATIC DIAGRAM FOR MXN SMARTBAKE (With Pump)



OVEN TOP JUNCTION BOX CONNECTORS FOR RH MXN SMARTBAKE (With Pump)



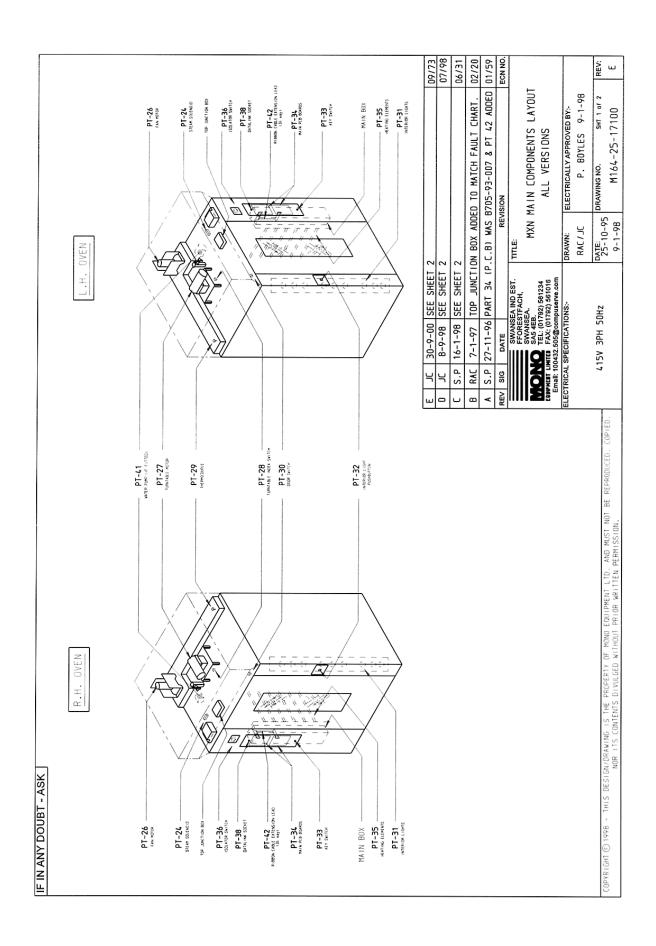




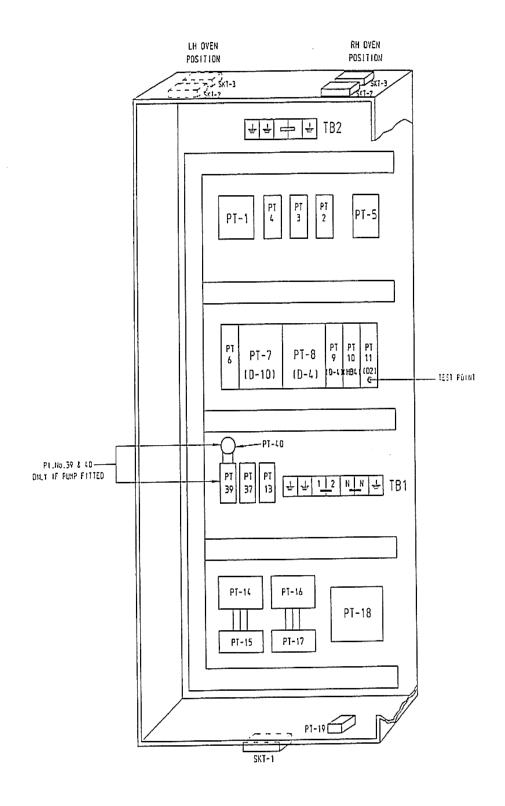
WATER PUMP (GODWIN) DIAGRAM (IF FITTED)



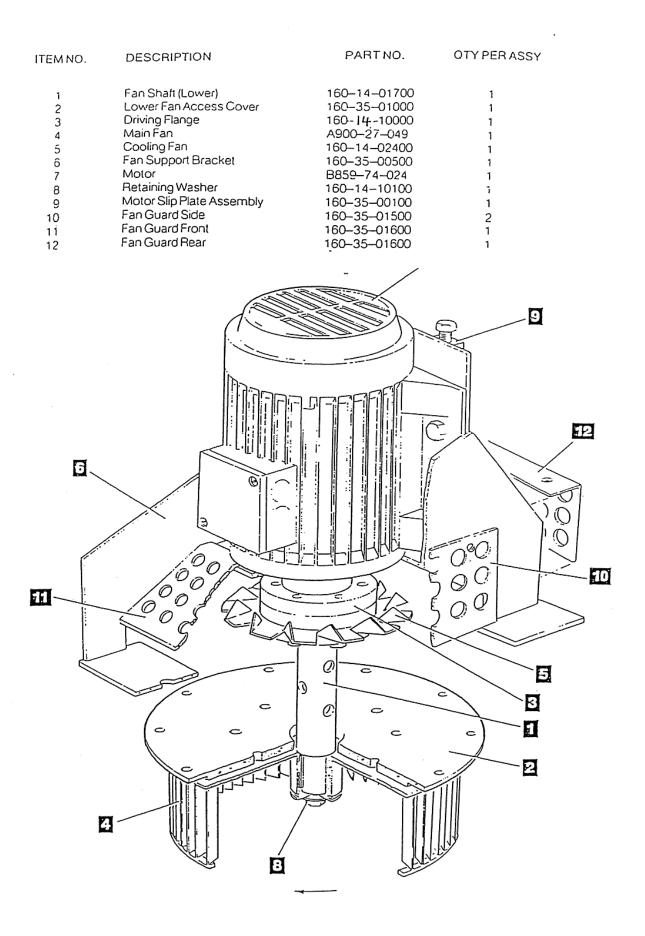
19.0 SPARES

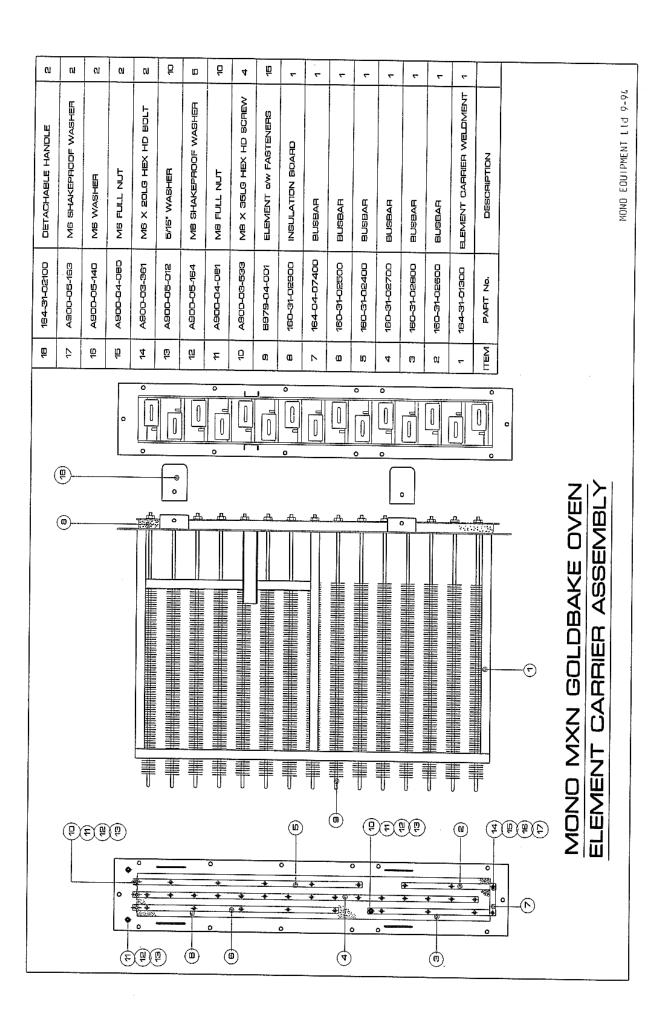


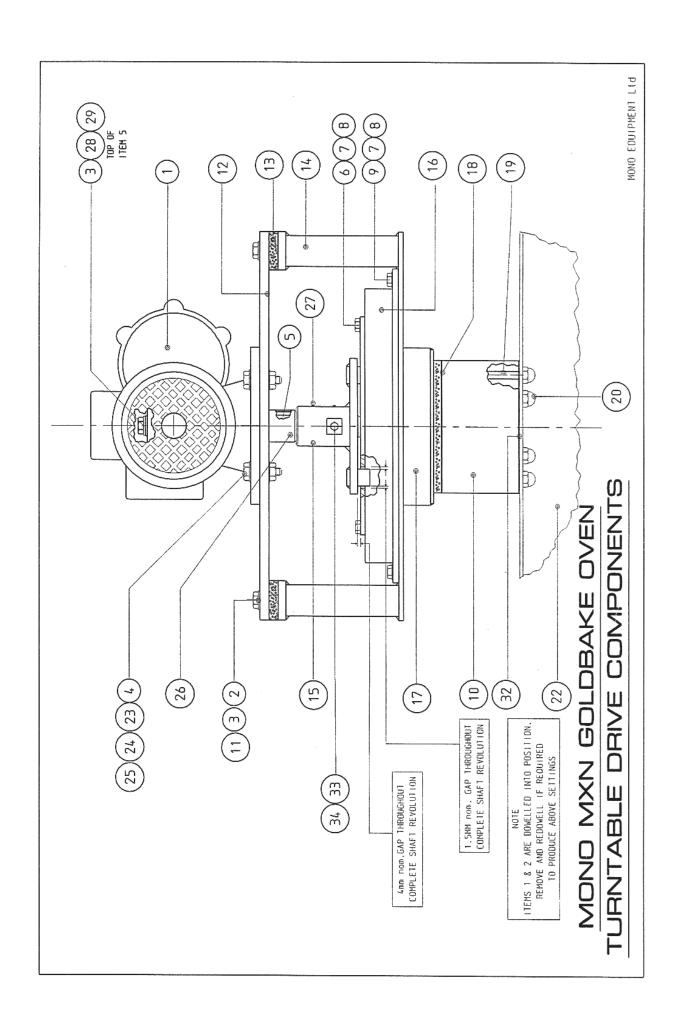
DESCRIPTION DESCRIPTION	MONO PART NUMBER	DKAWING PT-Ref		0ESCRIPTION	MONO PART NIMBER	
PT-1 OVERHEAT THERMOSTAT	8873-30-001	PT-31A	INTERIOR LIGHT HOLDER.	T HOLDER.	0868	8980-67-001
PT-2 HEATING ELEMENT MCB.	8872-22-074	PT-31B	INTERIOR LIGHT BULB.	T BULB.	8857	8857-94-002
PT-3 HEATING ELEMENT MCB.	8872-22-074	PT-32A	INTERIOR LIGHT PUSHBUTTON.	T PUSHBUTTON.	8801	8801-12-020
PT-4 HEATING ELEMENT MCB.	8872-22-074	PT-32B	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON CONTACT BLOCK		8801-14-005
PT-5 HEATING ELEMENT CONTACTOR	070-80-089	PT-32C	INTERIOR LIGH	NTERIOR LIGHT PUSHBUTTON ENCLOSURE.		8801-09-011
PT-6 MAIN FAN MOTOR MCB AUXILIARY CONTACT	B872-07-00¢	PT-320	INTERIOR LIGH	INTERIOR LIGHT PUSHBUTTON LEGEND.		8801-15-024
PT-7 MAIN FAN MOTOR MCB.	B872-22-054	PT-33	KEYSWITCH.		8702	8705-07-003
PT-8 TURNTABLE MOTOR MCB.	B872-22-052	PT-34A	MAIN C.P.U. P	MAIN C.P.U. PRINTED CIRCUIT BOARD.		B705-97-012
PT-9 INTERIOR LIGHT MCB	B872-22-003	PT-34B	MAIN DISPLAY	MAIN DISPLAY PRINTED CIRCUIT BOARD.		B705-97-009
PT-10 PUMP MOTOR MCB.	B872-22-062	PT-35	HEATING ELEMENT.	۲.		8979-04-001
PT-11 CONTROL MOTOR MCB.	B872-22-061	PT-36A	MOULDED CASE	MOULDED CASE CIRCUIT BREAKER.	8872	8872-22-078
PT-13A INTERIOR LIGHT RELAY.	8723-37-004	PT-36B	UNDERVOLTAGE RELEASE COIL	RELEASE COIL.	8872	B872-02-001
PT-138 INTERIOR LIGHT RELAY BASE.	8723-36-001	PT-36C	DOOR HANDLE AND SHAFT.	ND SHAFT.	B872-	8872-19-001
PT-14 MAIN FAN MOTOR CONTACTOR.	970-08-049	PT-37A	HEATER CONTACTOR RELAY.	TOR RELAY.	B822·	B822-37-019
PT-15 MAIN FAN MOTOR THERMAL OVERLOAD.	B859-01-006	PT-37B	HEATER CONTAC	HEATER CONTACTOR RELAY BASE.	8822	8822-36-009
PT-16 TURNTABLE MOTOR CONTACTOR.	970-80-658	PT-38	SERIAL OUTPUT SOCKET.	SOCKET.	8705	8705-25-001
PT-17 TURNTABLE MOTOR THERMAL OVERLOAD.	8859-01-002	PT-39a	PUMP RELAY (1F	PUMP RELAY (IF PUMP FITTED)	B723-	8723-37-004
PT-18 24V OC POWER SUPPLY.	B822-93-001	PT-39b	PUMP RELAY BAS	PUMP RELAY BASE (IF PUMP FITTED).	B822-	8822-36-009
	B723-92-002	D1-40	SUPPRESSOR UN	SUPPRESSOR UNIT (IF PUMP FITTED).	8842-	B842-48-010
	8965-83-004	PT-41	WATER PUMP (IF FITTED).	FITTED).	-006¥	A900-28-005
PT-25 DAMPER SOLENDID.	8998-83-005	PT-42	34 WAY RIBBON	34 WAY RIBBON CABLE EXTENSION.	B705-	8705-25-003
_	8859-74-024	<u></u>	00-6-0E Jr	PT-19 WAS 8982-92-001		62700
PT-27 TURNTABLE MOTOR UNIT.	B912-74-009		4	8723-37-004 WAS 8822-37-018; 8723-36-001 WAS 8822-36-005	118; B723-36-001 WAS BB2	Ť.
PT-28A TURNTABLE INDEX SWITCH BODY.	B801-11-013	٥	S.P	PART 33 (KEYSWITCH) WAS B705-07-001	705-07-001	Н
PT-28B TURNTABLE INDEX SWITCH HEAD.	8801-45-003	0 <	S.P 27-11-96	PT34 IP.C.B) WAS B705-93-007	200	02/20
PT-28C TURNTABLE INDEX SWITCH ACTUATOR.	B801-45-004	REV	SIG		REVISION	ECN NO.
PT-29 THERMOCOUPLE.	8709-95-001		SWAN	SWANSEA IND EST. TITLE: FFORESTFACH, SWANSEA		
PT-30A DOOR SWITCH BODY.	B801-11-013		옃		COMPONENT PART LIST FOR MXN SMARTBAKE ALL VEDSTONS	MXN SMARTBAK
PT-30B DOOR SWITCH HEAD.	8801-45-003		EBUIPHENT LINITED FAX: (C Email: 100432.505@co	1792) 561016 mpuserve.com		
PT-30C DOOR SWITCH ACTUATOR.	B801-45-004	313	ELECTRICAL SPECIFICATIONS:-		ELECTRICALLY APPROVED BY:-	VED BY:-
				RAC/JC	P. BOYLES	9-1-68
				DATE:	DRAWING NO.	SHT 2 of 2 REV:



MAIN FAN ASSEMBLY FOR MXN SMARTBAKE OVEN



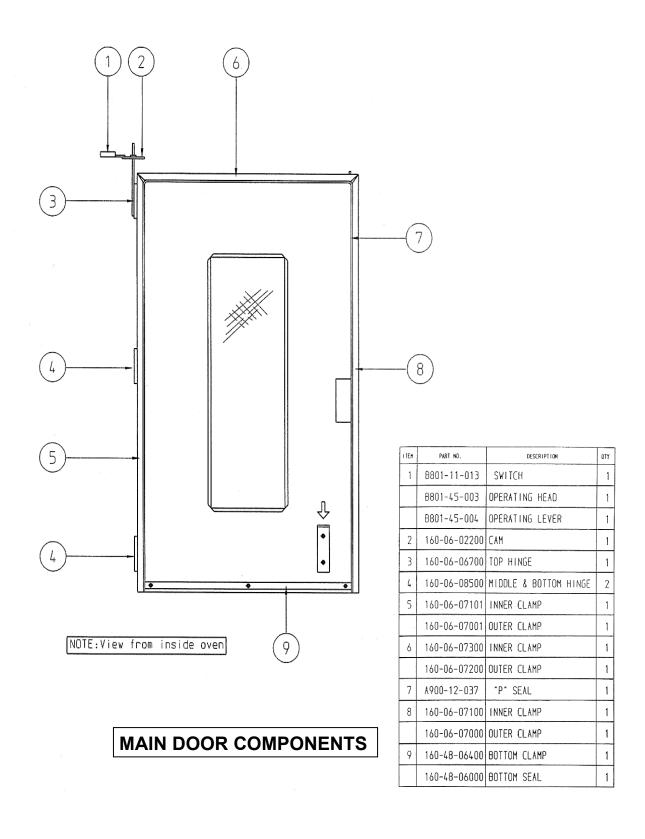


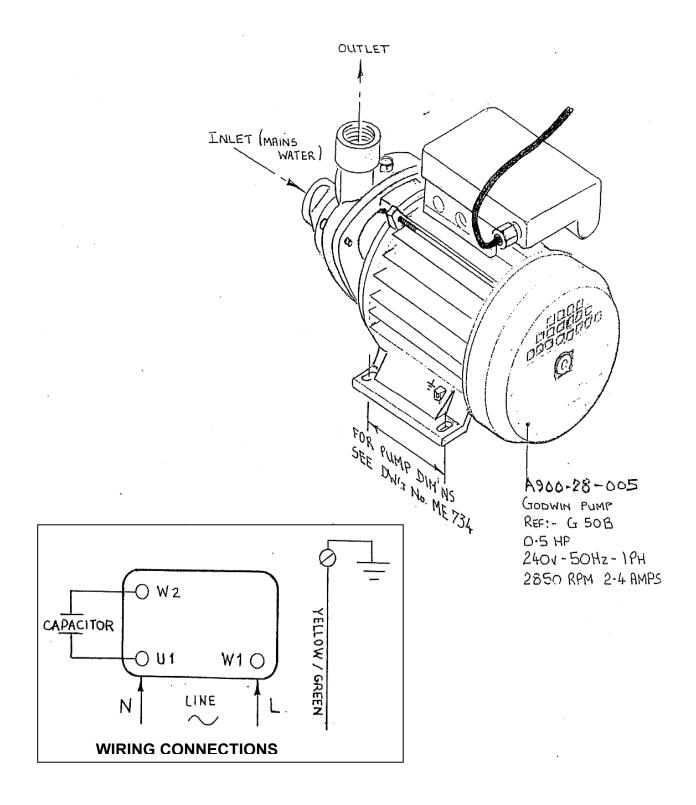


MONO MX GOLDBAKE OVEN TURNTABLE DRIVE COMPONENTS DESCRIPTION

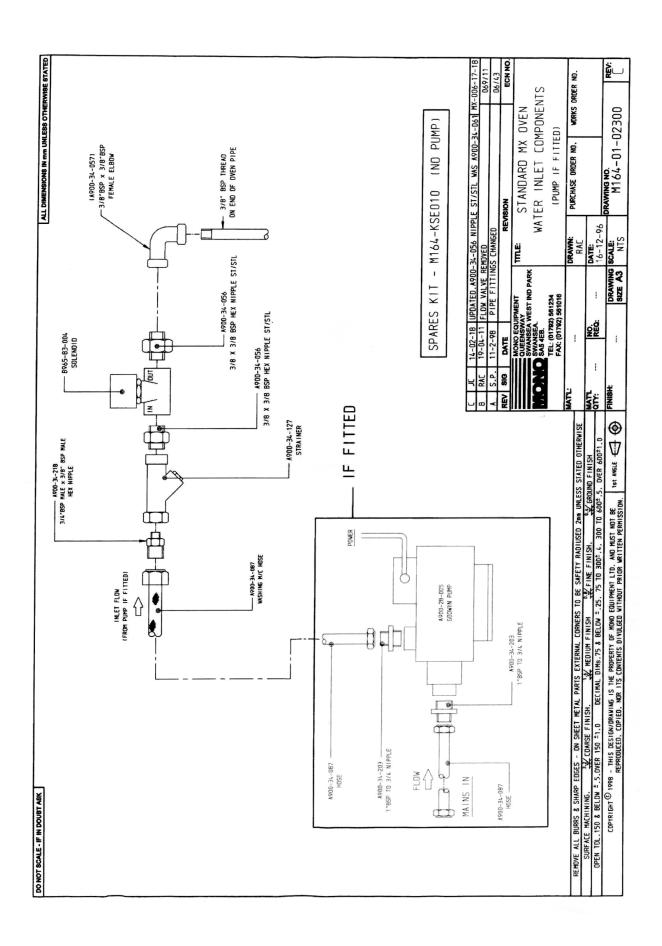
(see drawing on previous page)

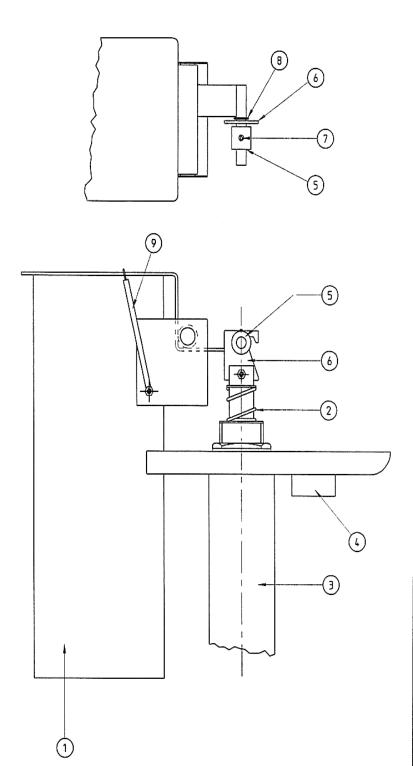
1	B912-74-009	Gearmotor unit (Varvel MRA70)	1
2	A900-05-143	M10 Plain washer	4
3	A900-05-142	M10 Spring washer	5
4	A900-03-387	M12 x 45LG Hex.Hd. setscrew	4
5	162-02-04100	Drive shaft assy (shaft key pin)	1
6	A900-03-383	M8 x 25LG Hex.Hd.setscrew	8
7	A900-05-144	M8 Plain washer	16
8	A900-05-141	M8 Spring washer	16
9	A900-03-439	M8 x 50LG Hex.Hd.setscrew	8
10	160-36-01000	Turntable drive (lower)	1
11	A900-03-438	M10 x 45LG. Hex.Hd.setscrew	4
12	160-15-00600	Top plate	1
13	160-15-00700	Insulation packing piece	4
14	160-36-00100	Bearing support plate assy.	1
15	162-02-04400	Drive spider	1
16	160-36-00300	Turntable bearing	1
17	160-15-00800	Turntable drive (upper)	1
18	160-15-01400	Insulation disc	1
19	160-36-01100	M10 Stud	6
20	A900-04-096	M10 Dome nut	6
21			
22	160-36-00600	Rack hanger. (ref. only)	1
23	A900-05-022	½" Plain washer	8
24	A900-05-059	½" Spring washer	8
25	A900-04-084	M12 Nut	4
26	162-02-04300	Spacer	7
27	A900-03-436	M6 x 10LG Grub screw	2
28	162-02-045	Washer (drive shaft)	1
29	A900-03-395	M10 x 16LG hex.Ho. setscrew	1
30	160-35-02000	Direction of rotation label	1
31	A900-03-628	M4 x 6LG slotted pan ho. screw	2
32	160-40-06102	Packing shim for rack hanger (14swg	
	160-40-06103	(20swg)
33	A900-03-360	M6 x 12LG Hex.Hd. setscrew	1
34	A900-05-163	M6 Shakeproof washer	1





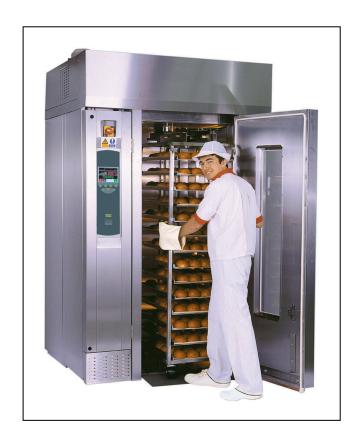
WATER PUMP (GODWIN) DIAGRAM (IF FITTED)



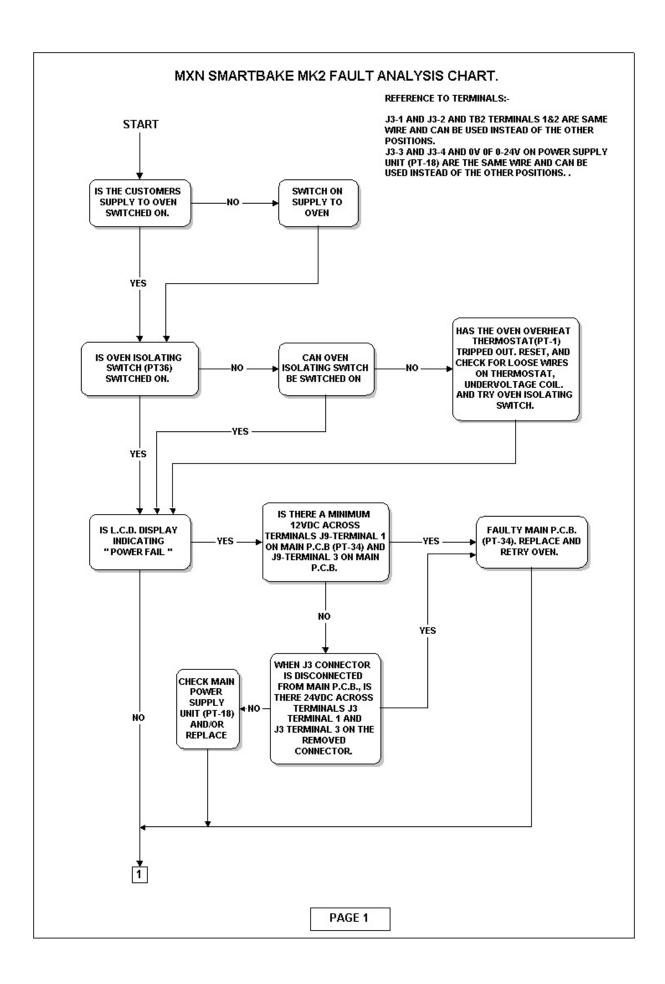


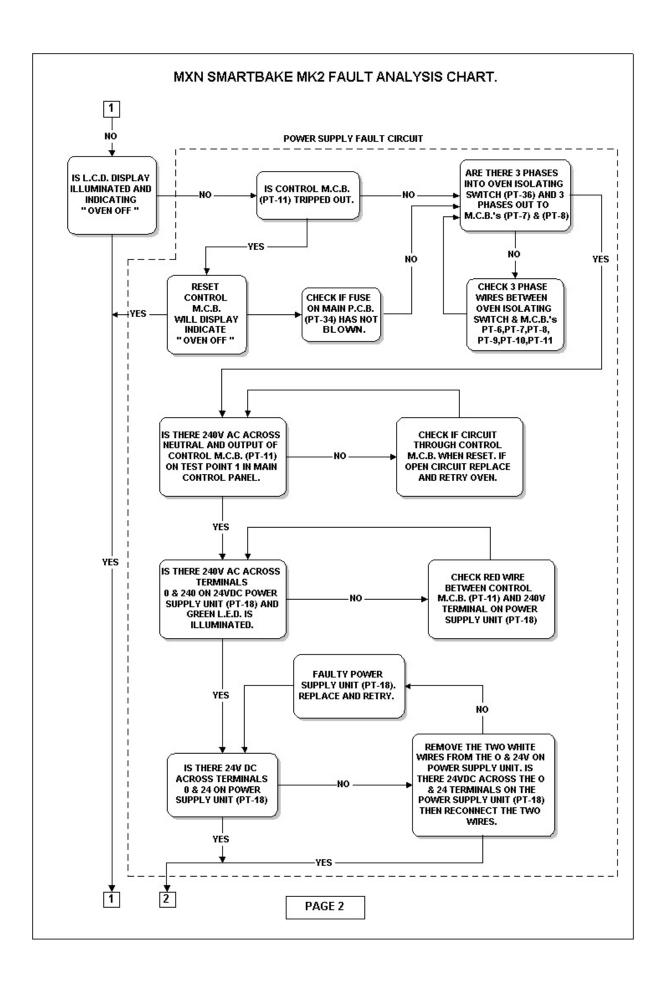
DAMPER ASSEMBLY

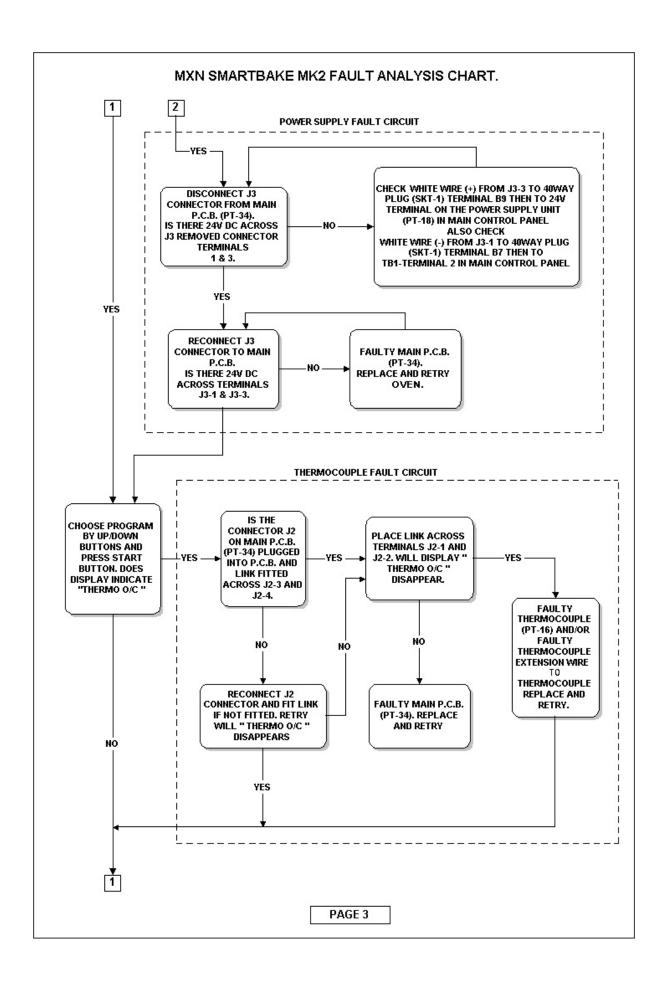
ITEM	DESCRIPTION	PART No.	QTY
1	DAMPER TUBE FABRICATION	160-38-00100	1
2	COMPRESSIÓN SPRING	A900-19-066	1
3	DAMPER SOLENIOD C/W PIN	B998-83-005	1
4	PORCELAIN TERMINAL BLOCK	8842-50-005	1
5	COLLAR	160-38-02000	1
6	CONNECTING LINK	160-38-01600	1
7	M4 X 5LG GRUB SCREW	A900-03-686	1
8	3/16"ID X 1/2"OD X 18SWG WASHER	A900-05-003	1
9	SPRING	A900-19-064	2

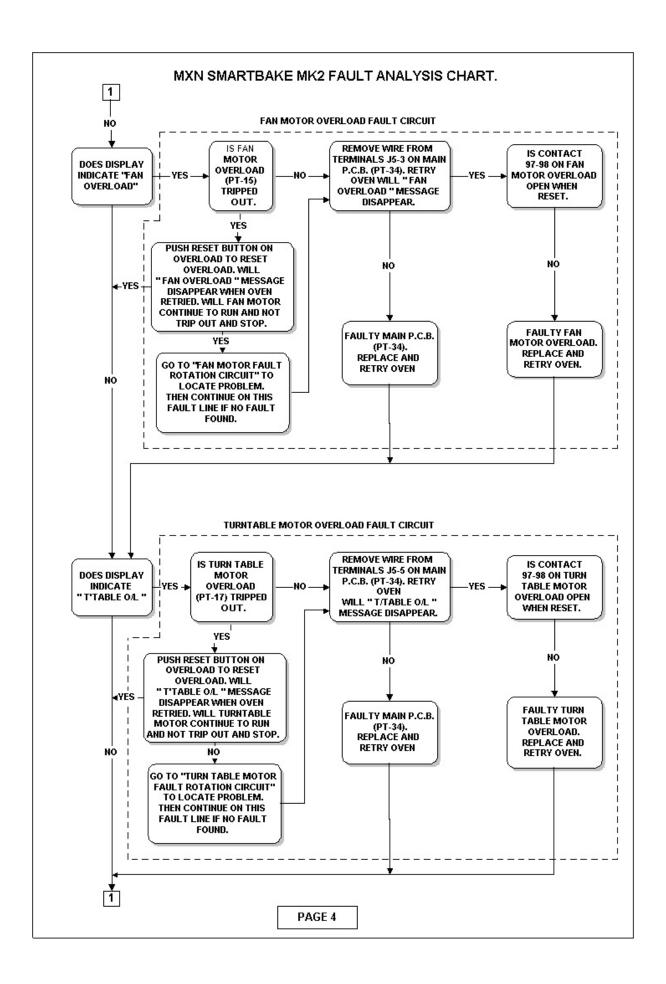


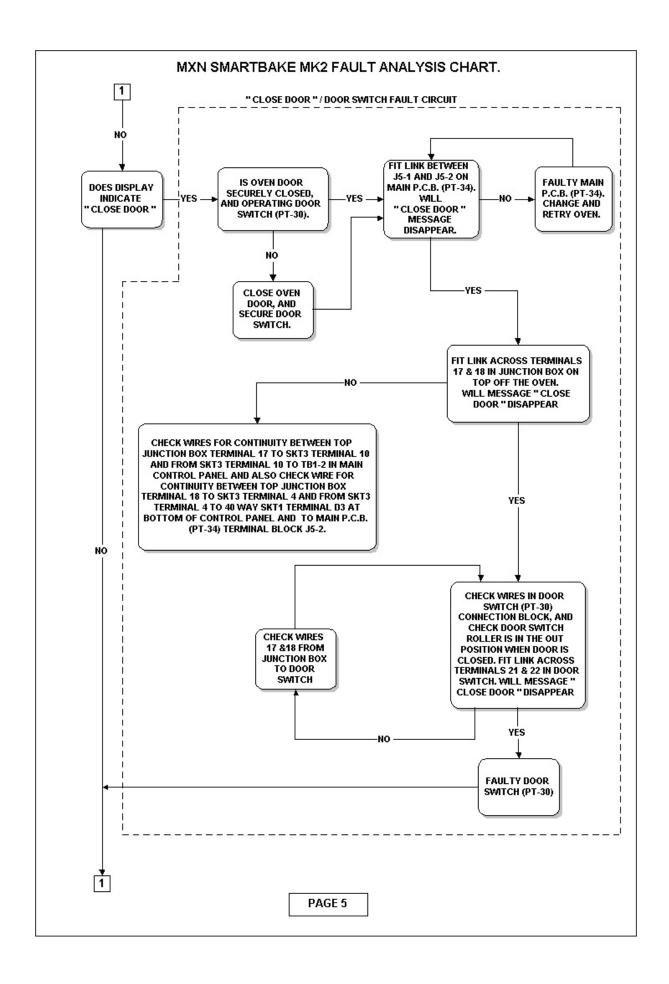
20.0 FAULT CHARTS

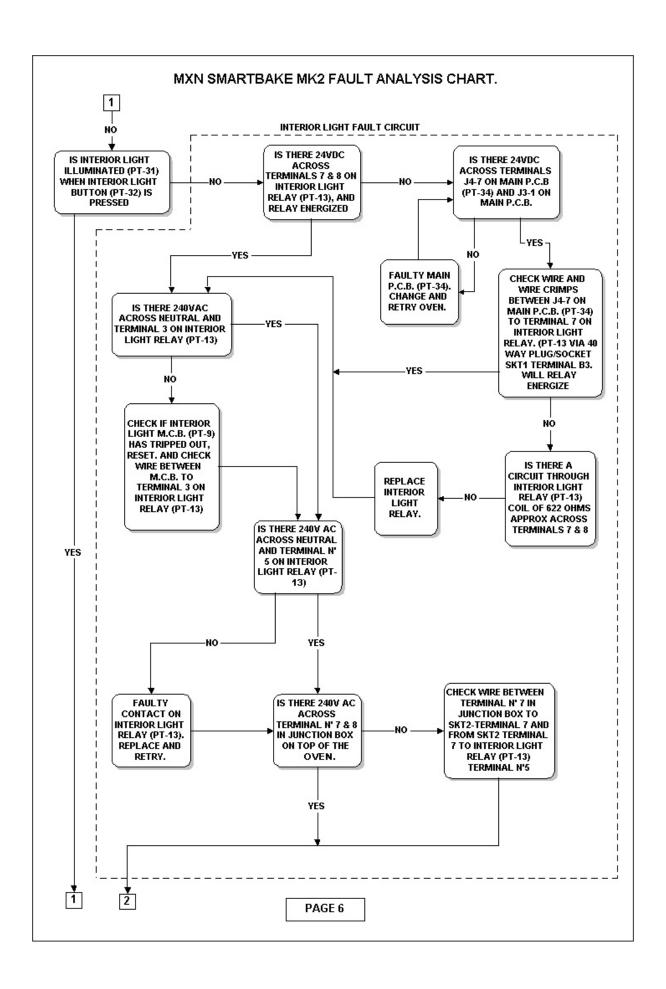


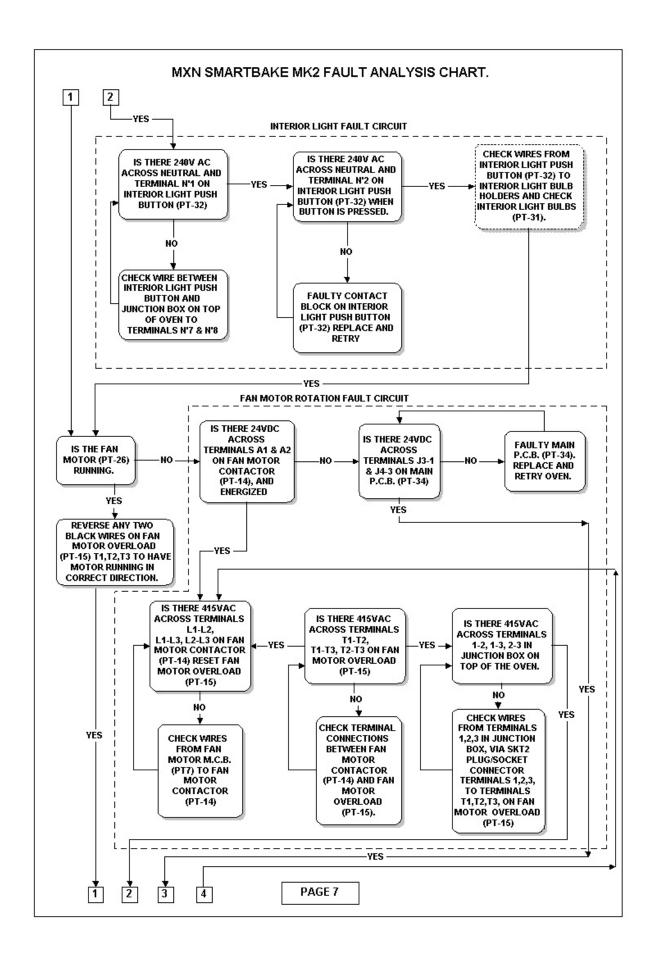


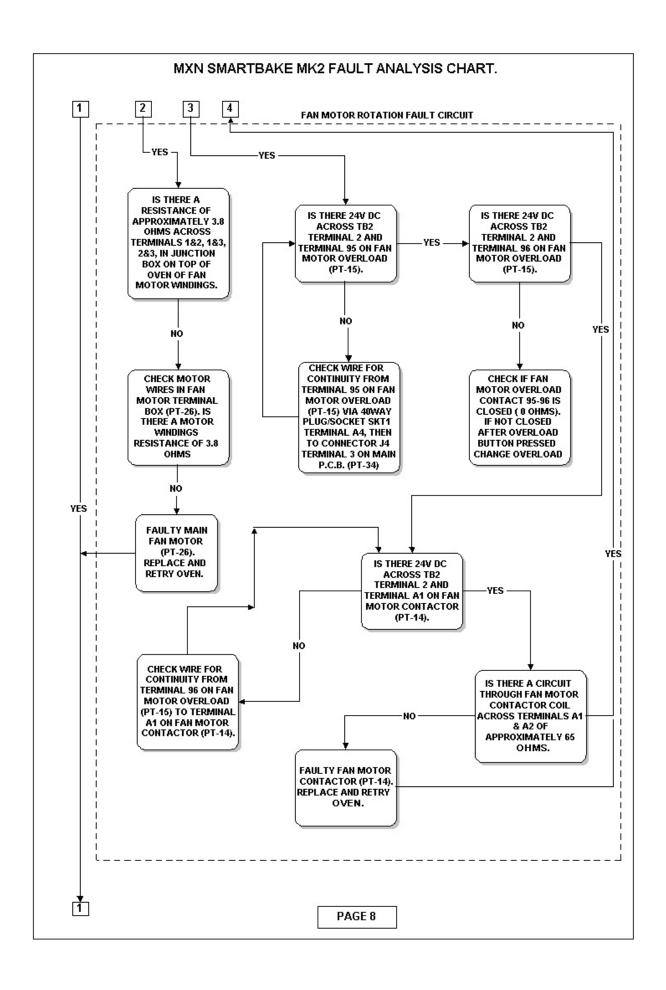


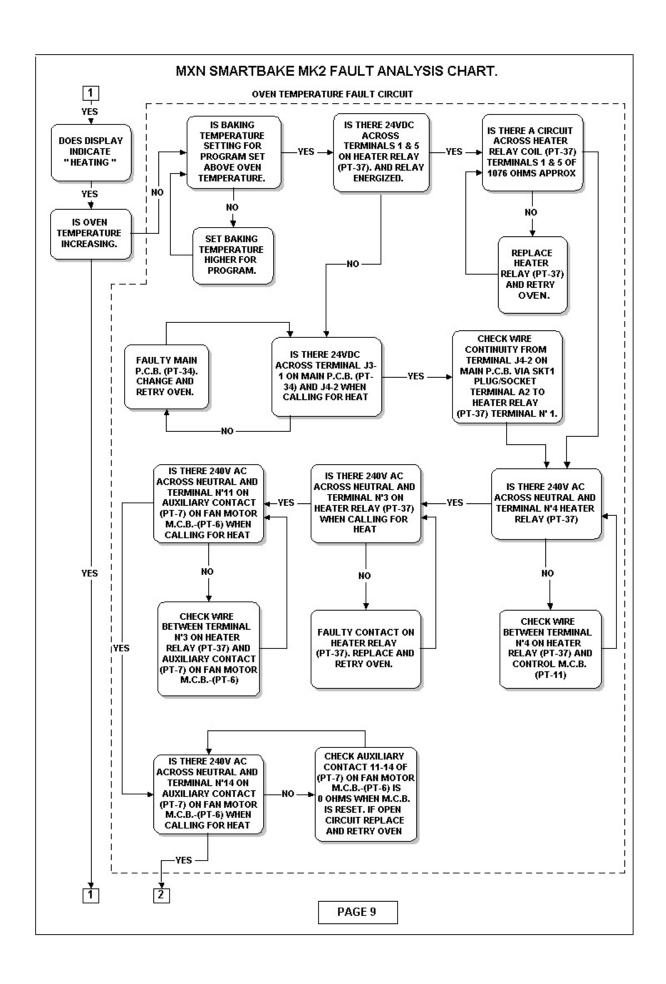


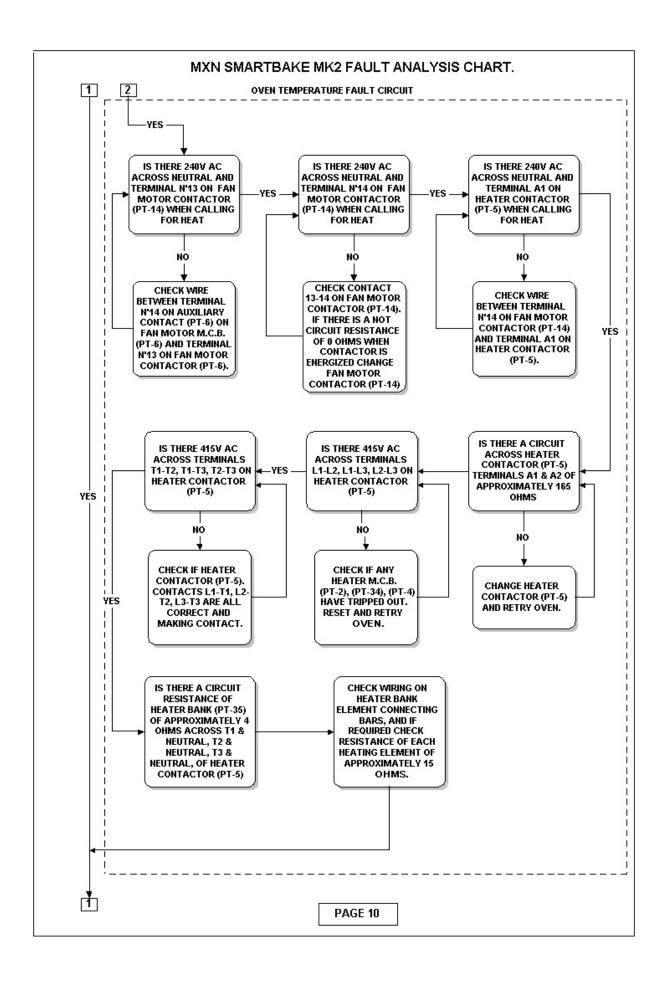


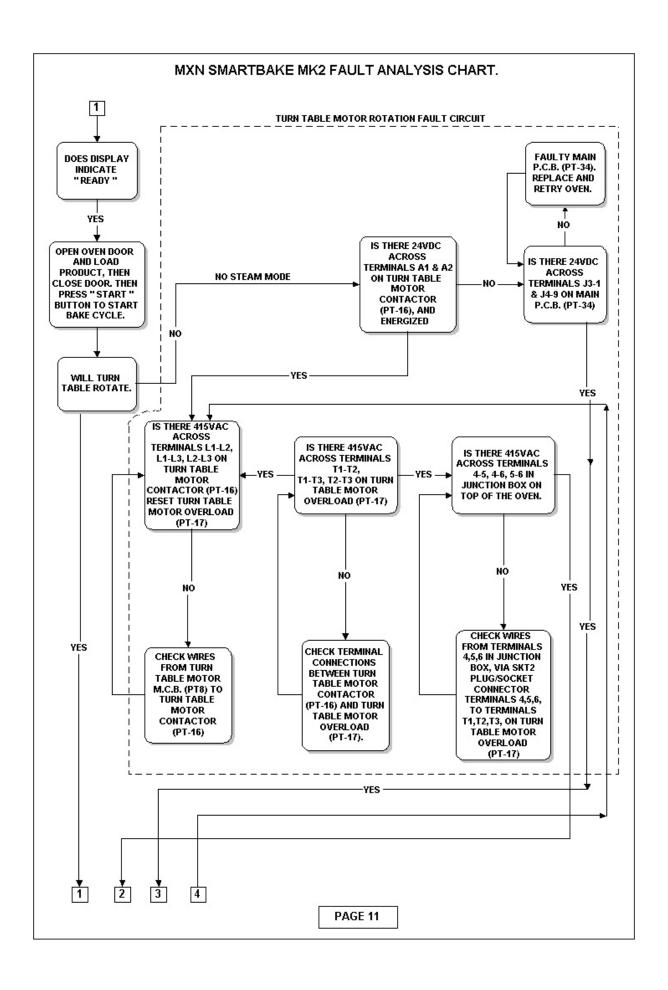


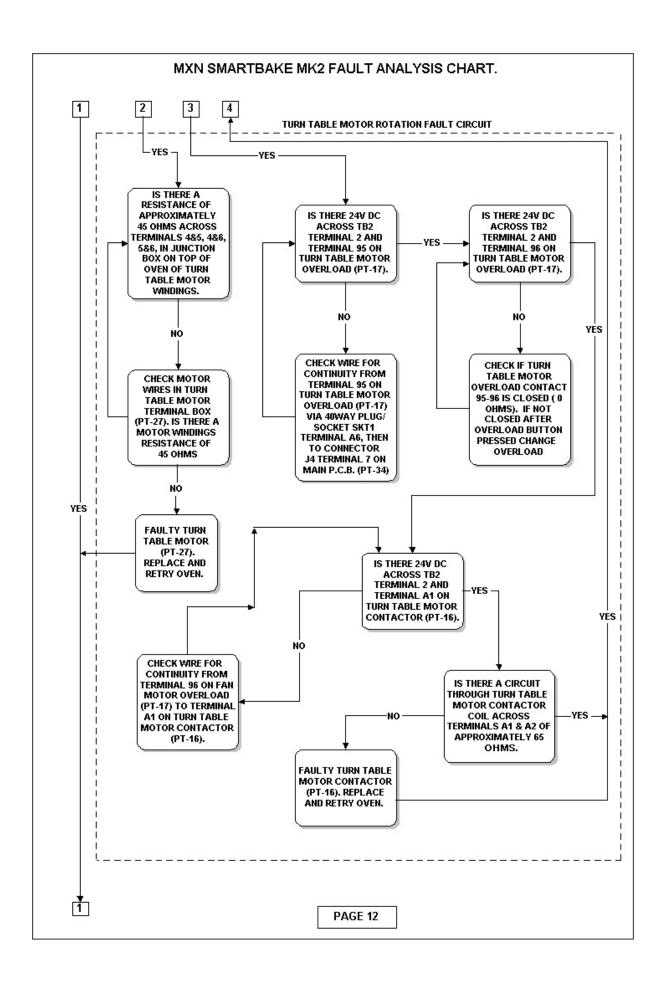


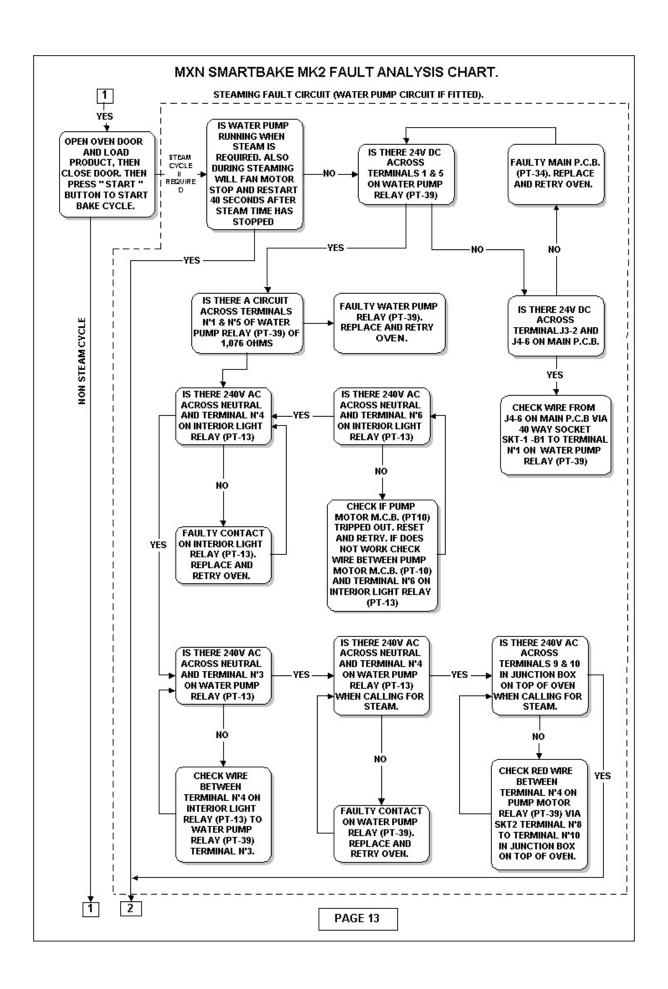


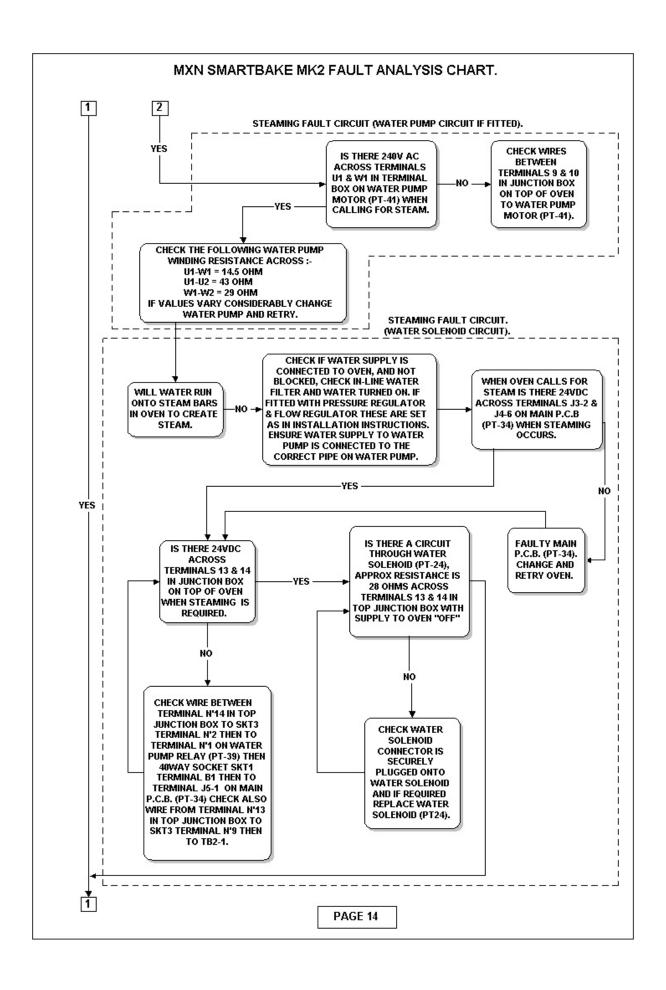


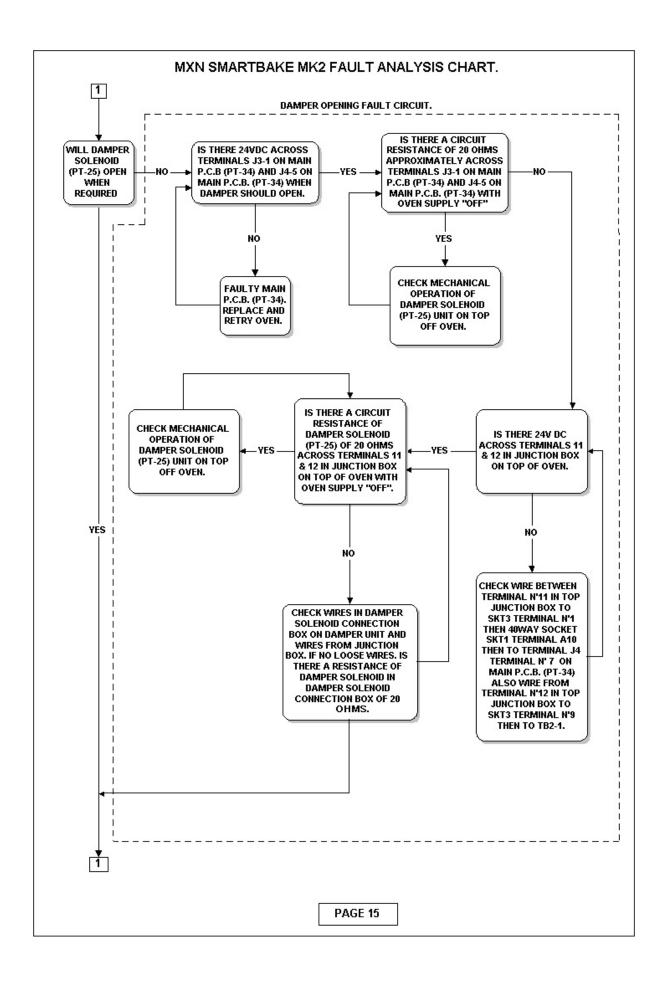


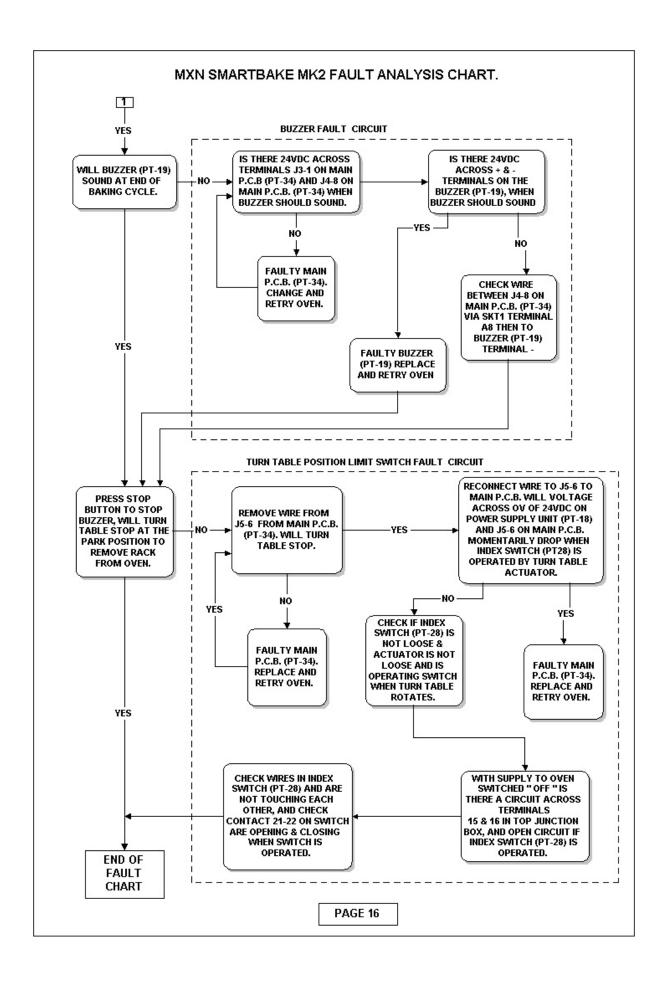












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As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.