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Enter **Serial No.** here. _____

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COMPACT 643

3 TRAY OVEN

**IMPORTANT INFORMATION and INSTALLATION
INSTRUCTIONS**

MONO EQUIPMENT
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK

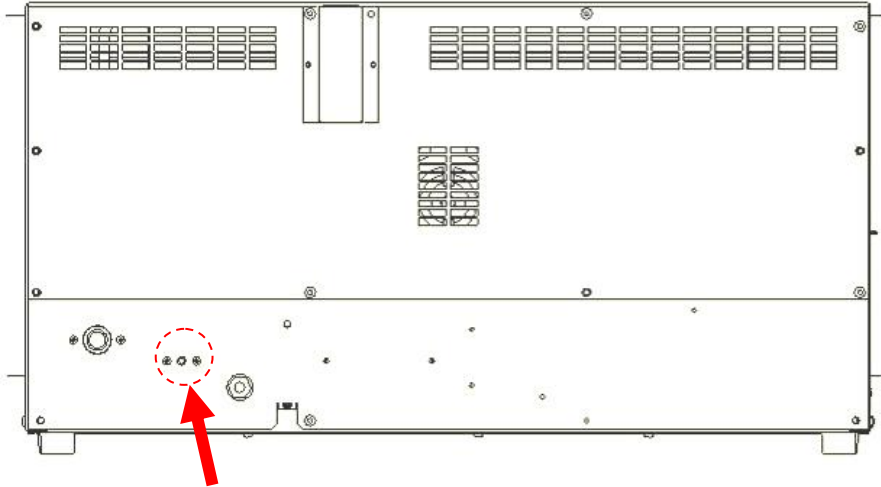
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**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS
ARE AVAILABLE AT www.monoequip.com**

FILE 125

To conserve heat do not keep door open longer than needed.

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 and manual (available at www.monoequip.com).

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 disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.




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



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/ 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	
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

INTRODUCTION

The **MONO 643 COMPACT** oven

is a compact, electric oven with a capacity for three 60cm x 40cm baking trays.

- The oven is robustly made of **stainless steel** with a bake chamber shaped to allow the unit to be **easily cleaned**.
- It has very high levels of **insulation for safety** and to **help save energy**.
- A great deal of attention has been given to keeping the **front areas cool**.
- It has an exceptionally **easy to operate** control panel that will save up to nine programs.
- **MONO COMPACT** is designed to be **stackable**, without the requirement for a separate support and will grow with your business without occupying a large area of your valuable retailing space.

SAFETY

In the interest of safety and efficient operation of this oven, it is essential that this manual should be made available to the operator before work is commenced. The following points should be closely observed and rigorously pursued at all times.

To safely use this convection oven, read this owner manual completely and follow the warnings below, as well as all other warnings in this manual.

- The oven is designed for the baking of bread, confectionery and savory products. Do not use it for baking other items without first consulting the supplier.



- All repairs and maintenance of electrical units must only be carried out by an authorized service technician.



- Electrical access panels must not be opened except by an authorized service technician and the oven power cord must be unplugged.



- While the oven is in operation, and for some time after use, DO NOT TOUCH the oven window and surrounding area as these surfaces may be hot.

- The oven must be operated as described in this manual.
- Authorized service technicians should only use original manufacturer spare parts on the oven.
- The construction of the oven must not be changed or altered.
- This appliance must be disconnected from the power supply before moving or cleaning/servicing.
- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.



- Oven gloves should be worn when moving products in or out of the oven.
- Unless trays/containers for the purpose of holding the oven products are supplied with the oven by the manufacturer, it is the responsibility of the customer to ensure that the nature and surface conditions of materials likely to come into contact with food shall be such that they cannot contaminate or spoil the food.

INSTALLATION

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



- **CAUTION** Because of the weight, lifting the oven should not be attempted by one person.
 - Ensure that the oven base is level or a level working height surface capable of supporting at least 100kg is used
 - The **COMPACT oven** should be connected to a local means of isolation.
 - Operational clearance of 50mm (2") is required at back and sides of oven and 250mm (10") top clearance to allow circulation of air.
 - In the interests of hygiene, before using the oven for the first time, we strongly recommend that you wipe the inside of your 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 your first bake if this is not done.

Total Power: 2.7 kW.

Electric Supply: Single-phase 50Hz fused at 13A.

Supply Cable: 2 metres of cable supplied.



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

Water connection 3/4" B.S.P. and should be at a pressure of 2 bar to 4 bar.
(normal domestic water supply is usually within these limits).

ISOLATION

**To stop the oven in an emergency,
unplug or switch off at the wall isolator.**

CLEANING INSTRUCTIONS

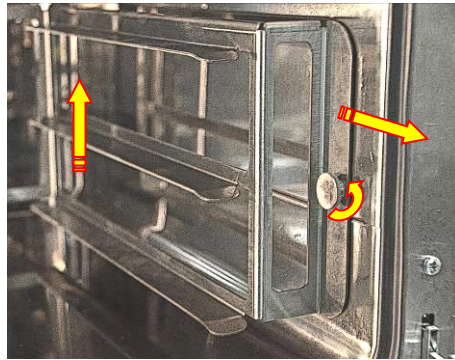


**NOTE: BEFORE CLEANING,
ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL.**

IMPORTANT

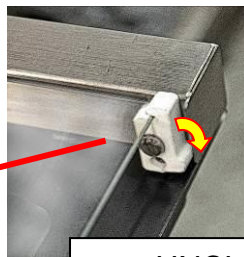
NEVER SPRAY THE OVEN WITH A HOSE OR HIGH PRESSURE WASHING DEVICE. TO AVOID ELECTROCUTION OR OVEN DAMAGE –NEVER ALLOW WATER, STEAM, CLEANING SOLUTION, OR OTHER LIQUIDS TO ENTER THE ELECTRICAL PANELS OR CONNECTIONS.

- The equipment is to be cleaned daily using a solution of mild detergent and hot water.
- Remove the tray racks by unscrewing the fixing knob at the front and lifting the rack up slightly to disengage the back locator. Withdraw the racks and wipe over.



TRAY RACK REMOVAL

- Sweep any debris left in the chamber (after it has been allowed to cool) onto trays and remove. Wipe out the chamber with a damp cloth that has been soaked in a solution of mild detergent and hot water. Be careful not to damage the probe on the left hand side at the back.
- With the door open, release the glass retaining clips (one each side). Lift the inner glass and clean both exposed surfaces. Lower the inner glass gently and ensure the clips are engaged both sides.



UNCLIP GLASS AND LIFT

- Brush down and wipe outer oven front, back and sides.
- Wipe clean outer oven front, back and sides with a damp cloth that has been soaked in a solution of mild detergent and hot water (do not soak the lower control panel area with water).

OPERATING CONDITIONS

- **CAUTION**

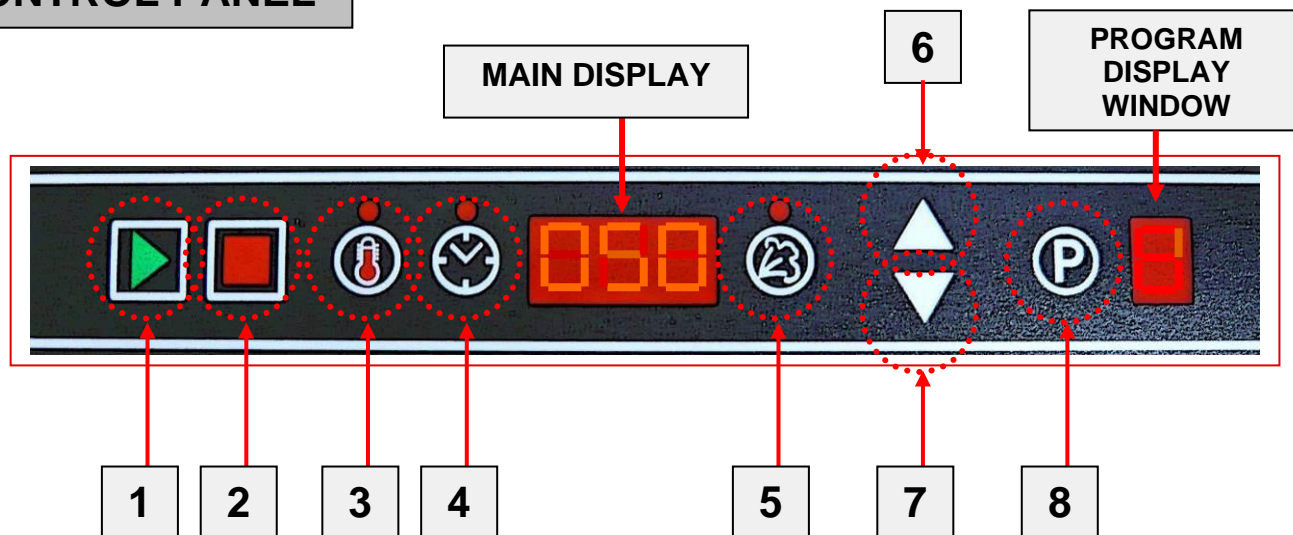
Because of the weight, lifting the oven should not be attempted by one person. Ensure that the oven base is level or a level working height surface capable of supporting at least 80kg is used

- For the most efficient operation, the oven should be used in ambient temperatures not exceeding 40°C (115°F). The life of components will be reduced and your warranty will be affected if run above 40°C.
- The ventilation of steam from the oven should be sufficient to ensure water does not condense on or around the oven. Any water ingress could affect your warranty.
- It is the customers' sole responsibility to arrange for adequate ventilation and operational clearance at the back and sides of the oven to allow circulation of air. Refer to Outer dimensions 2.1.

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

OPERATING INSTRUCTIONS

CONTROL PANEL

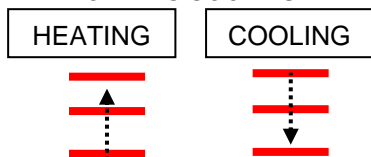


- | | |
|--|--------------------------------------|
| 1. Start bake button | 5. Set bake steam time button |
| 2. Stop bake button
To turn oven right off, hold down until a beep is heard. | 6. Down button for settings |
| 3. Set bake temperature button | 7. Up button for settings |
| 4. Set bake time button. Up to 99 minutes | 8. Program button |

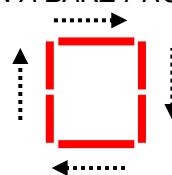
TO BAKE USING PRESET PROGRAMS

1. Connect power to the oven.
Panel will show "OFF" in the main display window.
2. Press start **1** button
Temperature will flash in main display.
3. Press up **6** or down **7** buttons to get the program number required.
Temperature will flash in main display until the temperature required by the program is reached.
4. When display stops flashing, load the oven and press start. **1**
This starts the timer countdown and activates the steam.

IF THE BARS ON THE MAIN DISPLAY MOVE UPWARDS THE OVEN IS HEATING, IF THEY MOVE DOWNWARDS THE OVEN IS COOLING.



BARS WILL ROTATE IN THE PROGRAM DISPLAY WINDOW WHEN A BAKE PROGRAM IS RUNNING



7. At the end of the bake a beep will be heard. Press stop **2** to stop bake.