



www.monoequip.com

Enter **Serial No.** here. _____

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



Bx OVEN

SET UP AND OPERATION OF OVEN

WITH ECO CONTROLLER

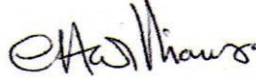
Failure to adhere to the operation, cleaning and maintenance instructions detailed in this manual could affect the warranty of this oven.



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 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	
G.A. Williams – Quality Manager	

Date	
-------------	--

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 35,
Bryggen Road, North Lynn Industrial Estate, Kings Lynn Norfolk, PE30 2HZ

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:

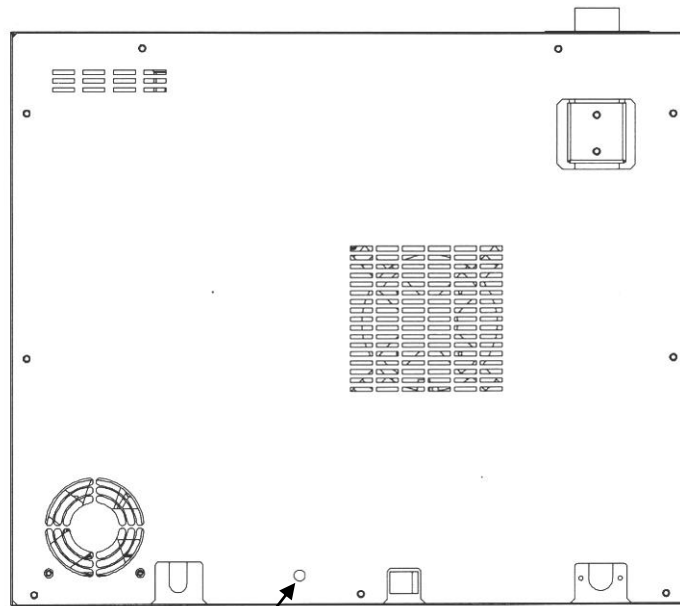
- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification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



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

ATTENTION

IF OVEN FAILS TO HEAT UP, WHEN FIRST CONNECTED TO A POWER SUPPLY OR DURING USE AT ANYTIME, PRESS RESET BUTTON(S) LOCATED THROUGH THE REAR BACK PANEL. (DO NOT REMOVE BACK PANEL)



**RESET
HOLE LOCATION**

REAR VIEW OF OVEN

IF THIS FAILS TO CORRECT THE SITUATION, PLEASE CONTACT YOUR SUPPLIER

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1.0 INTRODUCTION

- A combination of clean industrial design and the latest technology, the **MONO BX oven range** is designed specifically to take the baking Industry's standard trays.
- The ovens in the range are of **stainless steel construction**
- The smaller ovens are designed to be **stackable** without separate support.
- The high-speed fans and elements give **efficient air circulation** to produce a professional bake across a range of products.
- The doors are **double glazed** to increase the efficiency of the ovens well-insulated baking chamber and also house the energy efficient led lights.
- Ovens are supplied with **LCD TOUCH** displays for the user-friendly control panels.



2.0 SPECIFICATIONS

PLEASE CHECK RATING PLATE ON THE OVEN FOR APPLICABLE VERSION

7 TRAY OVENS

DIMENSIONS

TRAY SIZE	40x60
HEIGHT	655mm
WIDTH	780mm
DEPTH – DOOR CLOSED	1109mm

POWER (3 phase or single phase available)



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

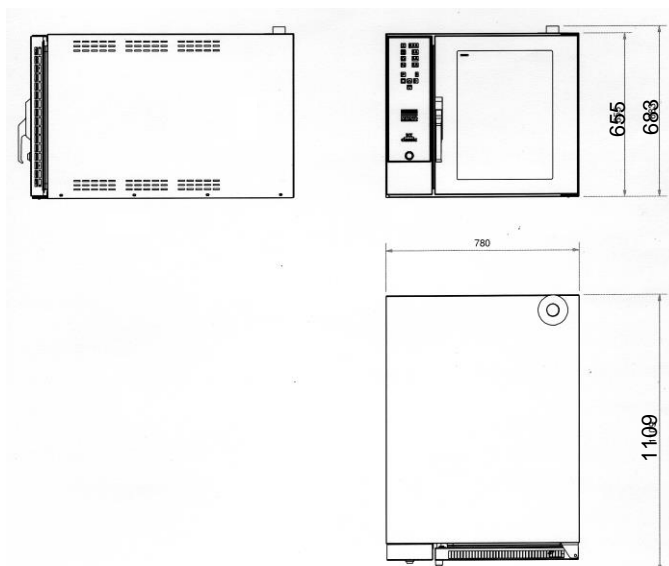
3 phase 415v. 3 PHASE + N + E, 50HZ
10kW , 14amps per phase.

Single phase 240v. 50HZ 10kW 45Amps

Noise Level: Less than 85dB.

NOTE

No drainage is required for this oven.



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 consulting with **MONO**.



2. The oven must be allowed to cool before any form of cleaning is started.



3. 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 mains supply to the oven is isolated.

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



5. 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.**

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

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

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

9. 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.

10. To prevent door glass from shattering - **DO NOT CLEAN OVEN GLASS WHEN HOT.**

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



12. Do not block the flue outlet pipe on top of the oven.
(see photos below)

ATTENTION



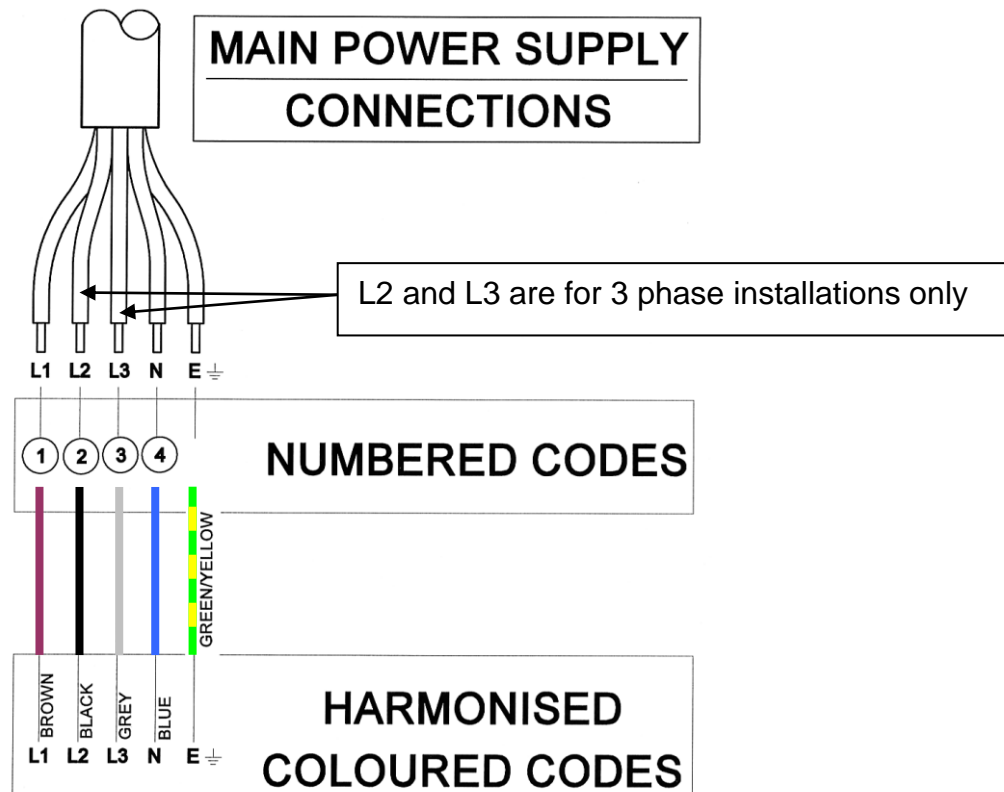
DO NOT COVER THE DAMPER FLUE

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



4.0 INSTALLATION

1. The oven should



2. **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 150mm above. Chimneys and evacuation ducts, fitted above mono ovens should be insulated.
3. **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.
4. **Ensure that the locking castors on the base unit (if supplied) are locked into position.**
5. **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 MONO's product warranty.

5.0 ISOLATION

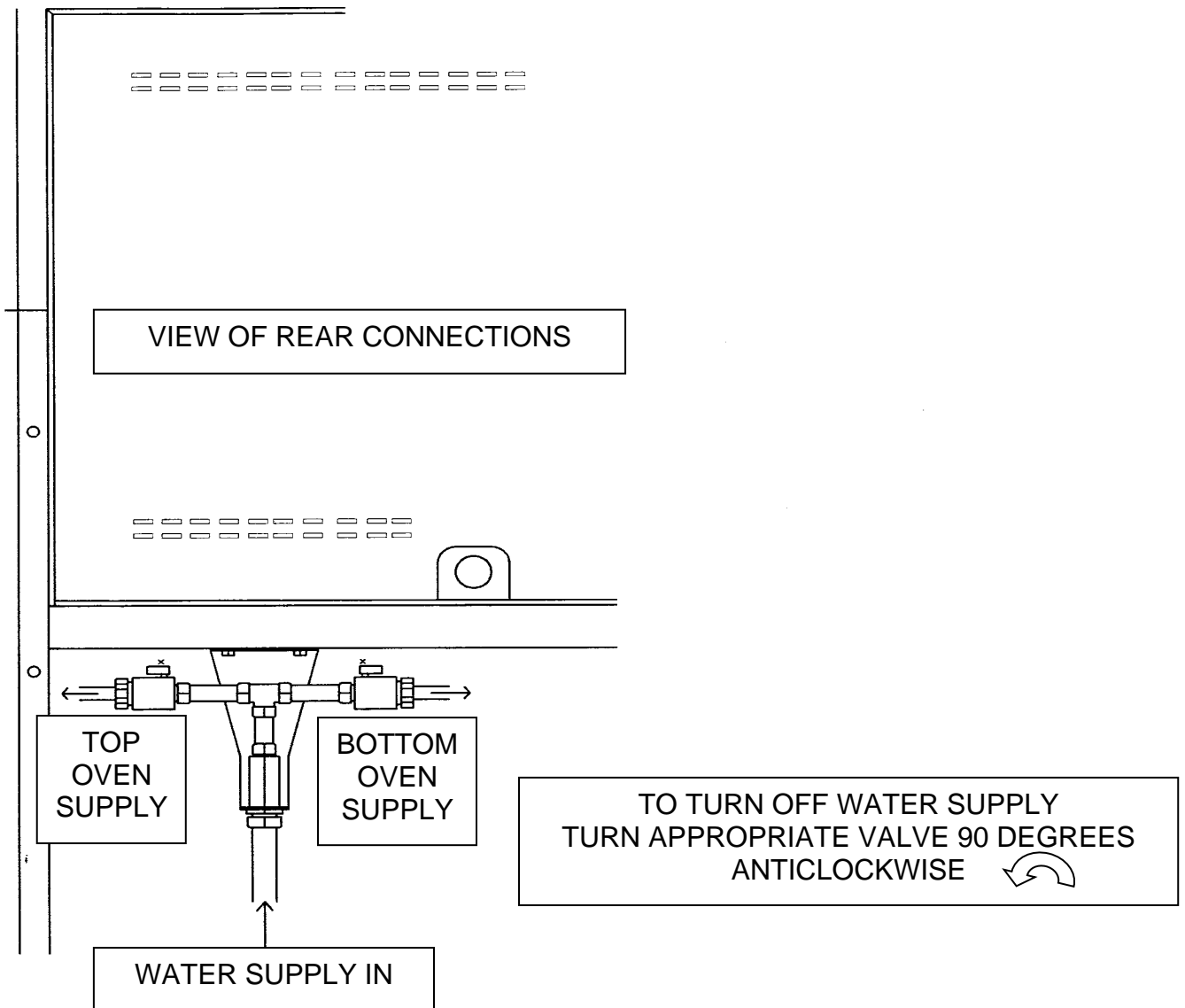
ELECTRICITY SUPPLY

To stop the oven in an emergency,
switch off electricity at the wall isolator.

WATER

For stacked ovens, the water supply can be shut off by closing the shut-off valves
(See diagram)

For non-stacked ovens the water supply should be shut off at the nearest shut-off point



6.0 CLEANING INSTRUCTIONS

DAILY CLEANING



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

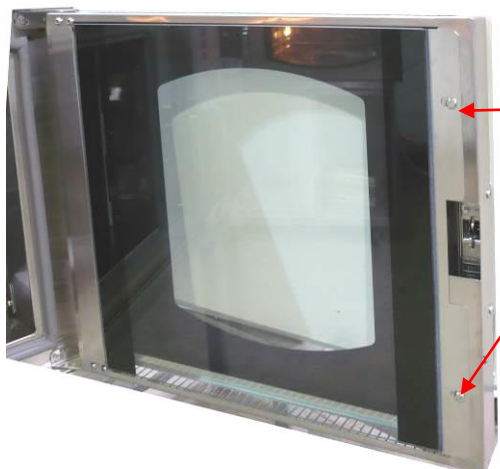
- The equipment is to be cleaned daily using approved chloride-free cleaning fluid
- Sweep any debris (after it has been allowed to cool) onto oven removable trays and remove for cleaning.
- Brush down and wipe oven front, back and sides.
- Wipe clean with a damp cloth that has been soaked in a solution of mild detergent and hot water.

NOTE

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 cleaned using a suitable glass cleaner.



Remove these screws
to release inner glass
for cleaning

Ensure both screws are replaced after the glass has been cleaned.

IMPORTANT:

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



DO NOT REMOVE THE REAR PANELLING INSIDE THE OVEN.
***THIS ALLOWS ACCESS TO THE FAN ASSEMBLY WHICH IS NOT SAFETY
INTERLOCKED AND COULD CAUSE INJURY***

WEEKLY CLEANING (OR SOONER IF REQUIRED)



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

Complete daily check on the previous page then

- Clean any burnt-on debris by careful use of a proprietary oven cleaner, carefully following the manufacturer's instructions. Do not allow the oven cleaner to get onto the control panel.
- Scrub cabinet wheels (if fitted), with a mild detergent and hot water using nylon cleaning brush.

7.0 IDEAL OPERATING CONDITIONS

- 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.
- To ensure that operators do not slip. The floor area around the oven should be kept clean and free from spilt fat etc
- Racks should be available to allow cooked products to cool safely.
- Oven gloves should be available 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 at least 150mm on top.
- Chimneys and evacuation ducts, fitted above mono ovens should be insulated

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 MONO's product warranty.



Section 8

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)



8 -1.0 BAKING USING FAVOURITES MENU

TOUCH TO OPEN THE FAVOURITES SELECT SCREEN

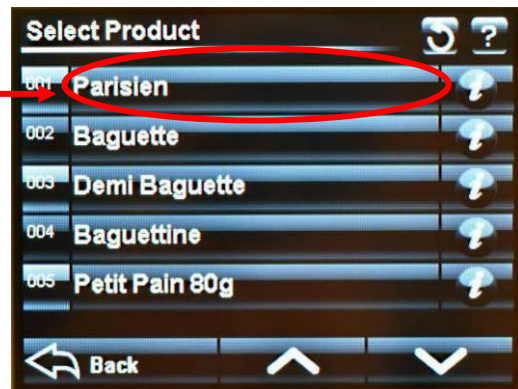
1



OPTION SCREEN

TOUCH THE NAME OF THE PRODUCT REQUIRED

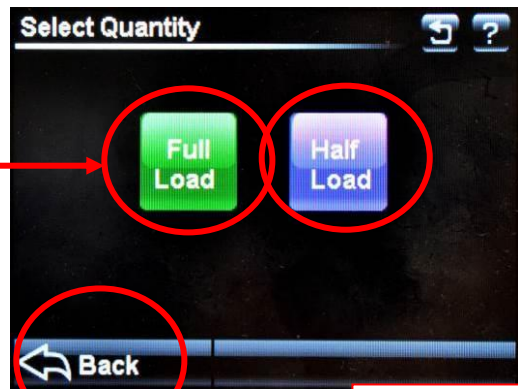
2



SELECT SCREEN

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

3



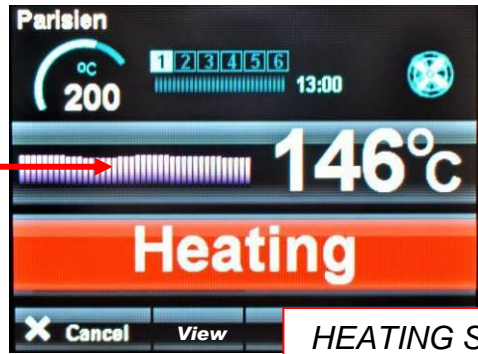
LOAD SCREEN

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



4

WHEN 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

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



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

5

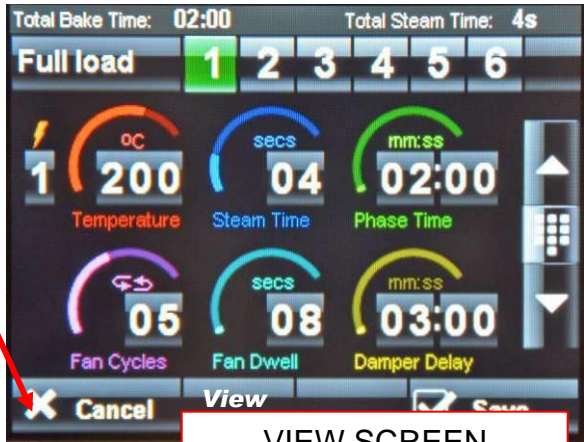
AT THE END OF THE BAKE TIME A SOUNDER WILL BE HEARD AND "BAKE OVER" WILL FLASH. TOUCH "**STOP**" AND OPEN THE DOOR TO REMOVE THE PRODUCT.

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

PRESS TO OPEN
MANUAL BAKE
SCREEN

1



OPTION SCREEN

SET BAKE TIME AND TEMPERATURE



MANUAL BAKE SCREEN

SET BAKE TEMPERATURE

TOUCH TEMPERATURE ON THE SCREEN
TO ACTIVATE THE KEYBOARD SCREEN.
KEY IN REQUIRED TEMPERATURE AND
TOUCH "DONE"

2



SET BAKE TIME

TOUCH TIME ON THE SCREEN TO
ACTIVATE THE KEYBOARD SCREEN.
KEY IN REQUIRED TIME AND
TOUCH "DONE"

3



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

4

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

DAMPER

5

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

6

TOUCH "START" TO START BAKE



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

7

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.

TOUCH TO OPEN
 "CATEGORY" or
 "PROGRAM CHOICE"
 SCREEN

1



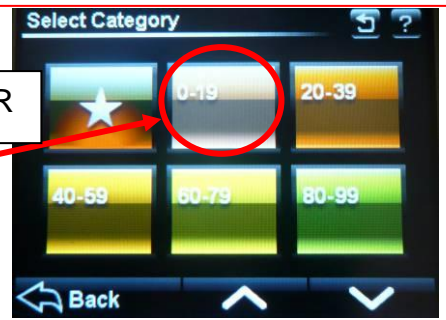
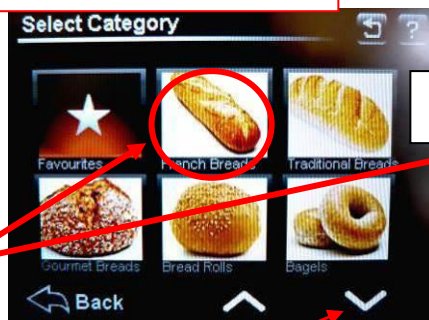
OPTION SCREEN

CATEGORY SCREEN

PROGRAM CHOICE SCREEN

TOUCH THE TYPE OF
 PRODUCT OR
 PROGRAM RANGE
 CHOICE WANTED
 AND "SELECT"
 SCREEN
 OPENS

2

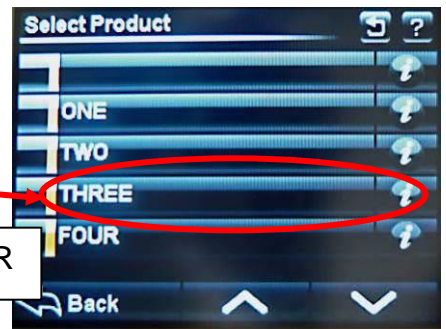
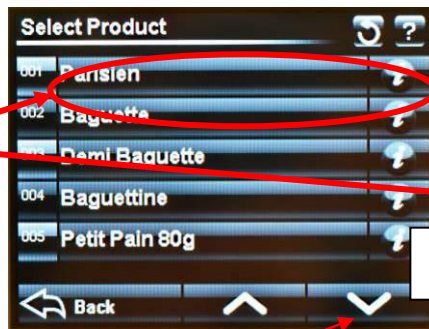


OR

MORE SCREENS

TOUCH THE
 NAME OR NUMBER
 OF THE PRODUCT
 REQUIRED

3



OR

MORE PRODUCTS IF AVAILABLE

SELECT SCREEN

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

4



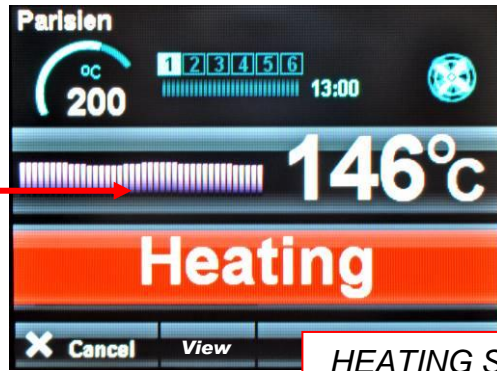
LOAD SCREEN

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

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

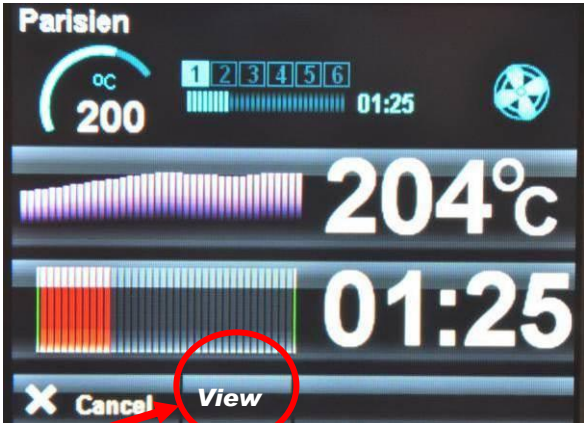


6

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



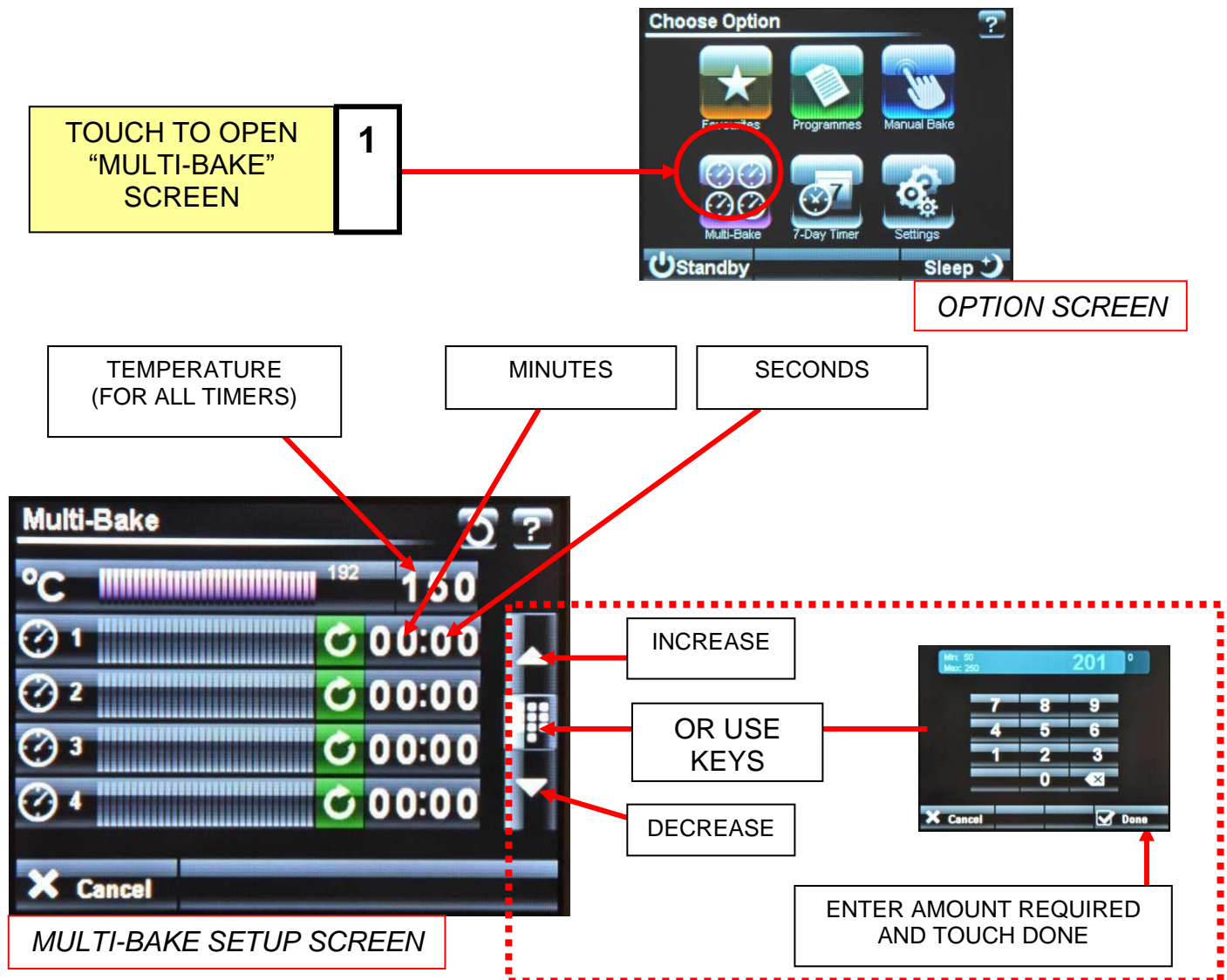
TOUCHING “**VIEW**” BUTTON DURING BAKE WILL SHOW THE SETTINGS FOR THE BAKE IN PROGRESS. TOUCH “**CANCEL**” TO GO BACK TO THE PREVIOUS SCREEN.



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).



2

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.



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



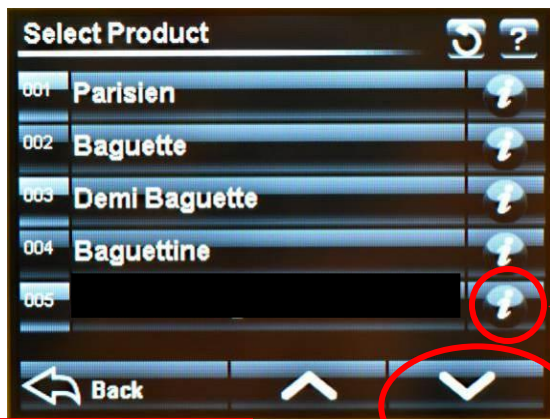
OPTION SCREEN

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

2



CATEGORY SCREEN



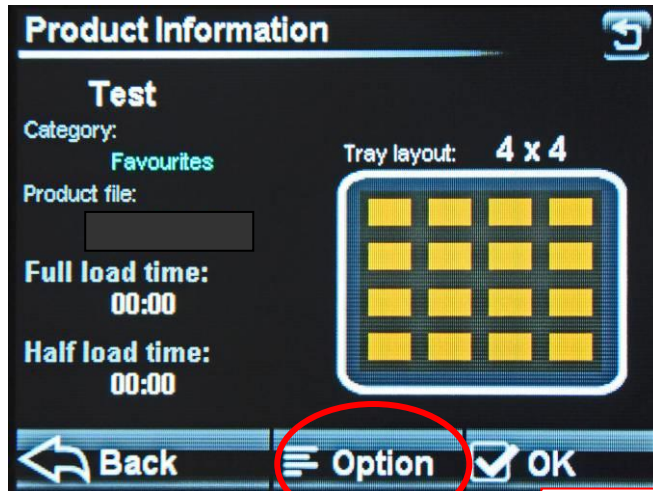
SELECT SCREEN

TOUCH THE DOWN ARROW
UNTIL A BLANK PROGRAM
IS REACHED.

3

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

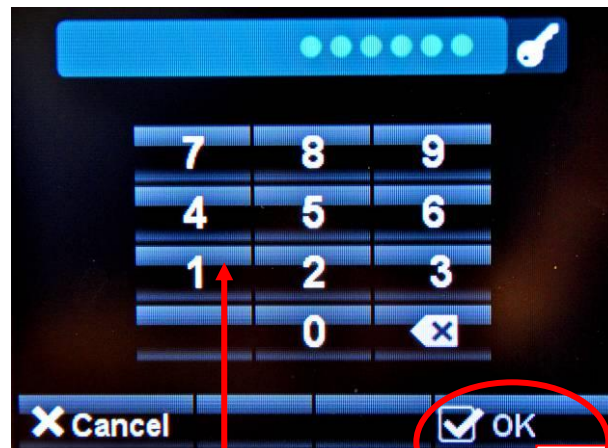
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

5

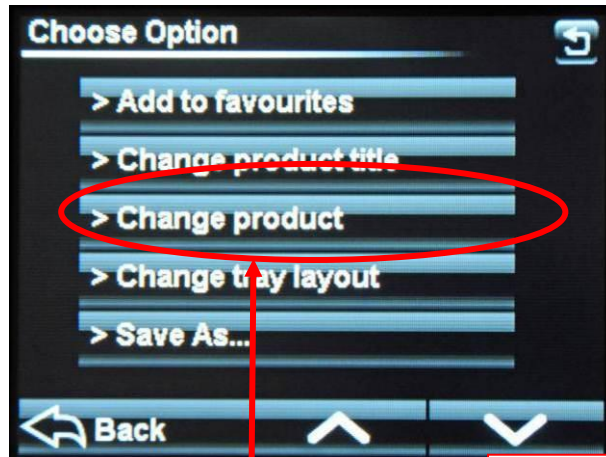


PASS CODE SCREEN

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

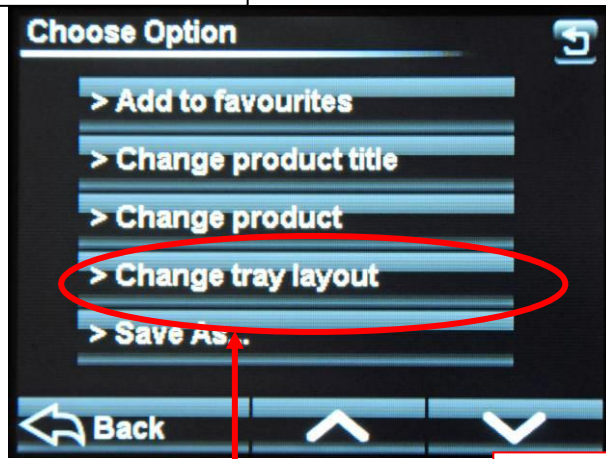
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

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.

8

CHANGE TRAY LAYOUT



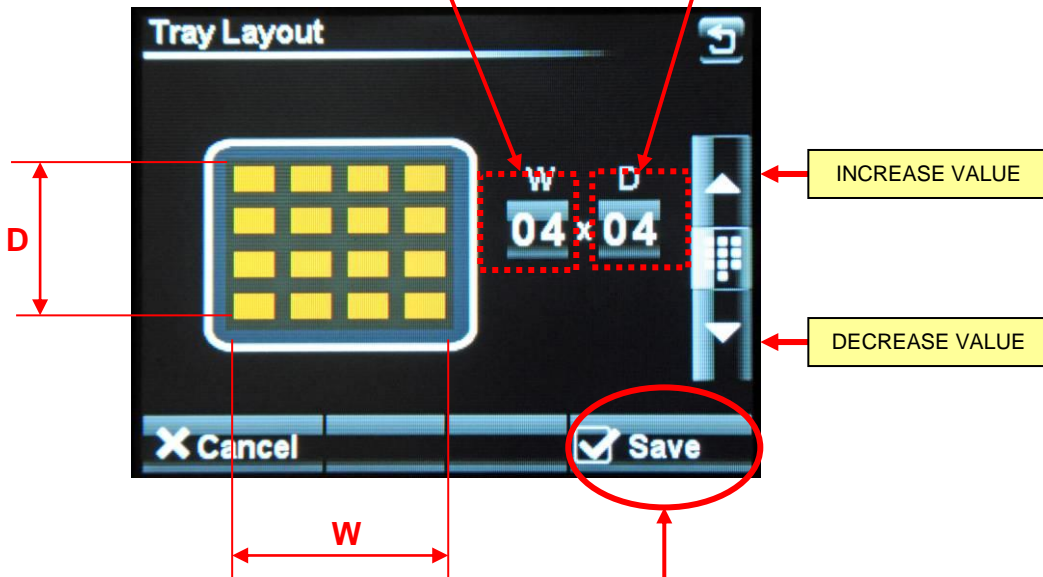
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

9

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

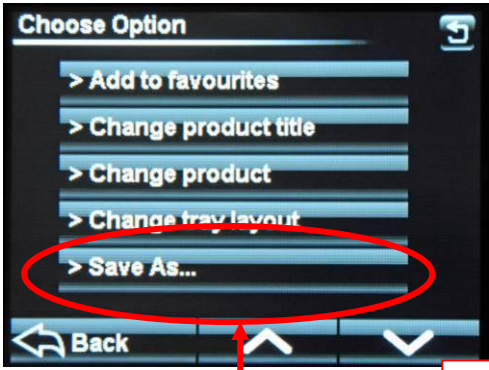
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



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

10

SAVE



OPTION SCREEN

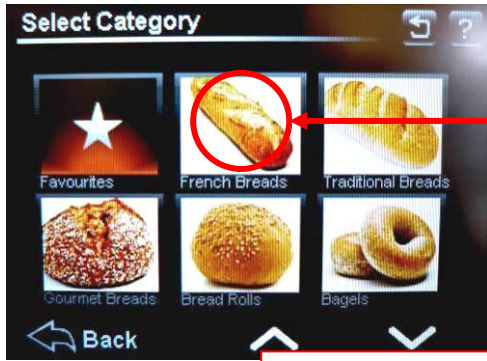
TOUCH "SAVE AS" 11



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

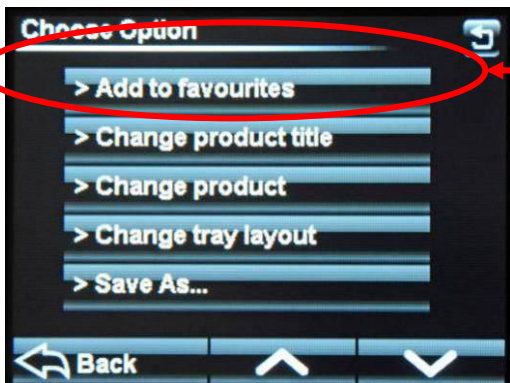
1



SELECT SCREEN

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

2



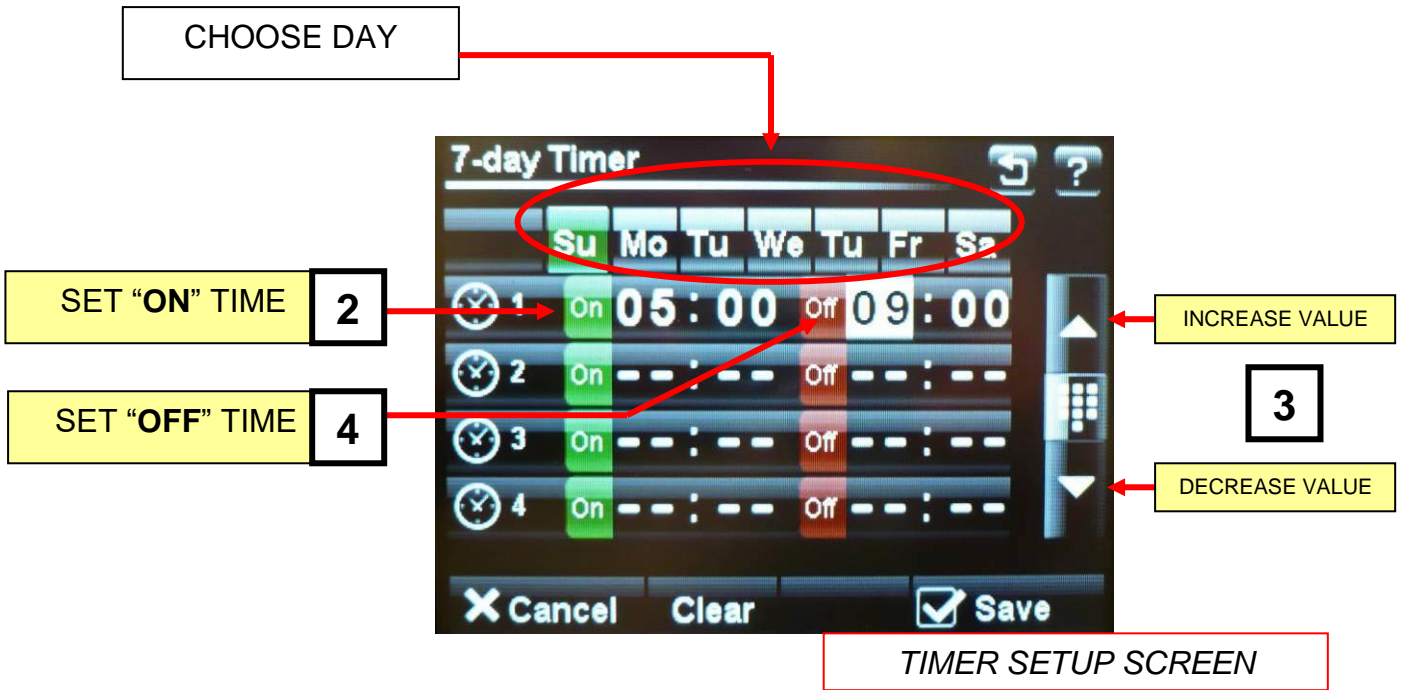
OPTION SCREEN

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



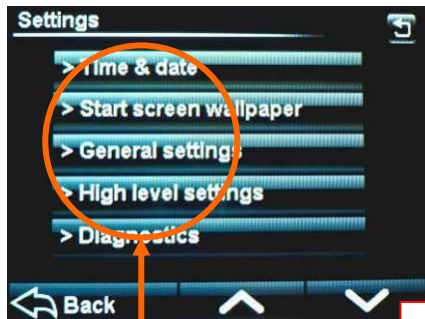
OPTION SCREEN

TOUCH TO OPEN THE "SETTINGS" SCREEN



PASS CODE SCREEN

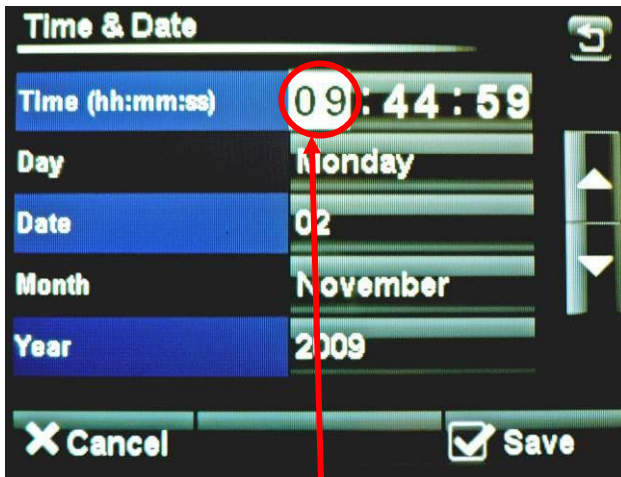
ENTER "SUPERVISOR" CODE AND THEN TOUCH "OK". (DEFAULT CODE = 123456) **1**



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

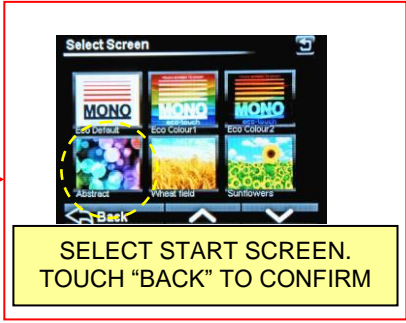
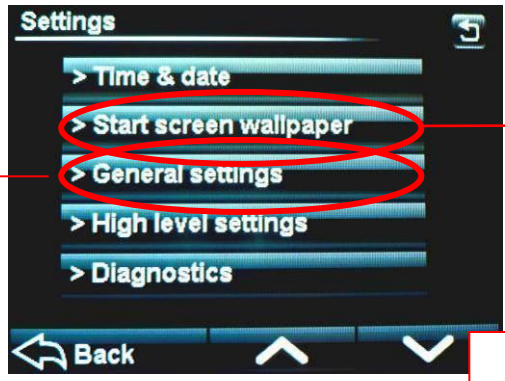
WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN

3



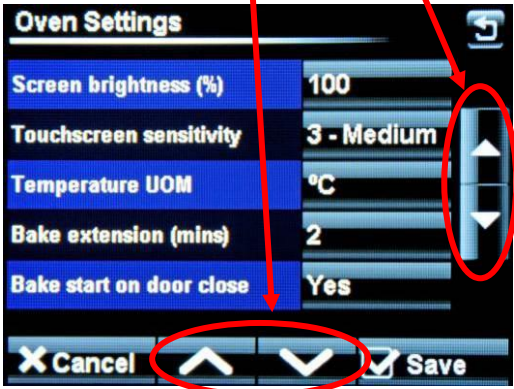
SETTINGS SCREEN

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 –

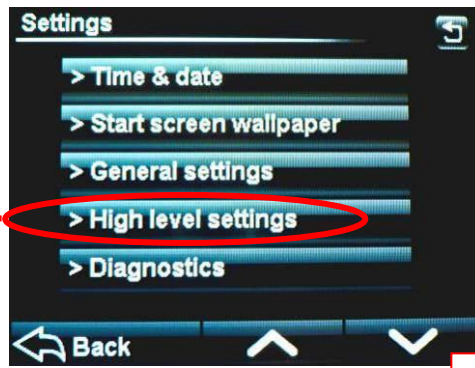
Adjust to suit the volume required. (onboard sounder only)

SHORTCUT BUTTONS –

1 fn
2fn
3fn
4fn
5fn

<p>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)</p>

OVEN SETTINGS (HIGH LEVEL)



SETTINGS SCREEN

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

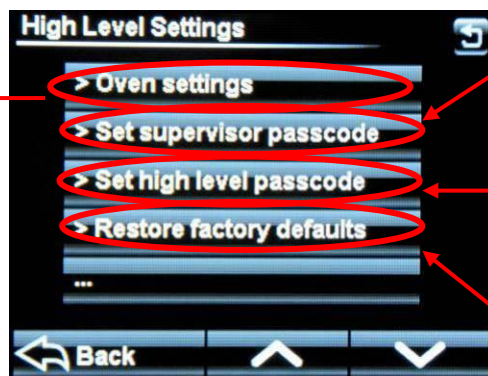
1



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

2

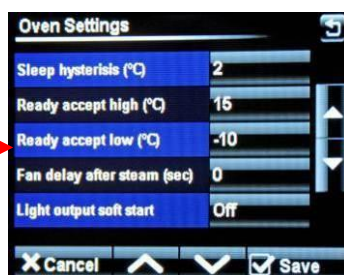
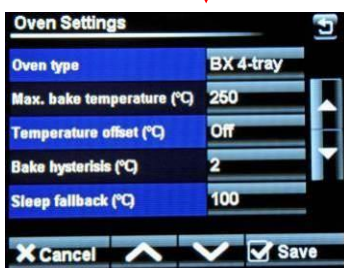
THE FOLLOWING SCREEN WILL APPEAR.



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



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

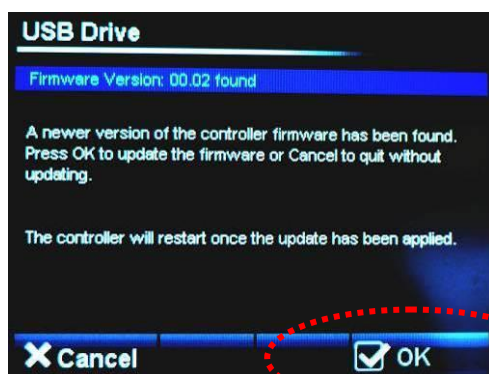
NOTE

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



Wait for the USB symbol to finish moving

3



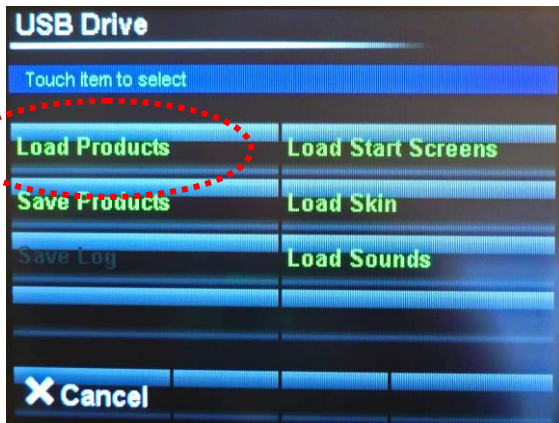
If old firmware is found, the firmware version screen will appear.

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

OR

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

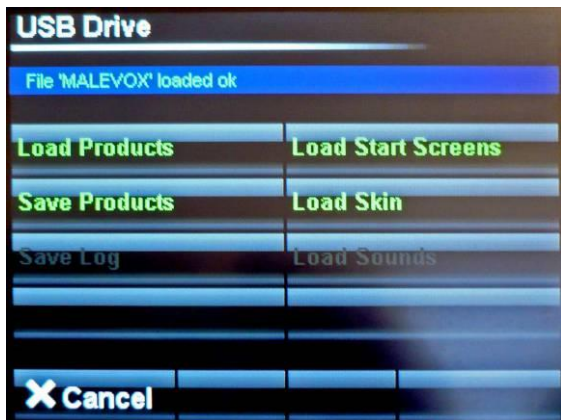
4



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

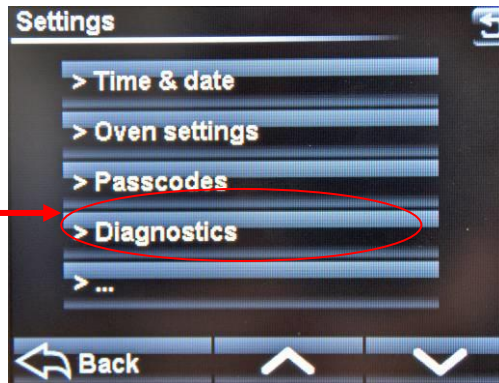
This is the picture/logo you see when the oven is started.



PRODUCT FILES (PROGRAM FILES)

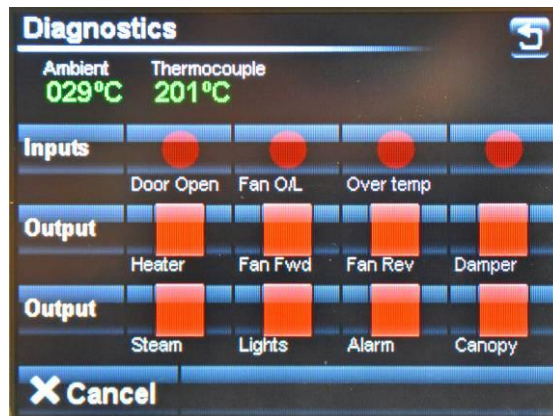
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

8 - 9.0 DIAGNOSTICS



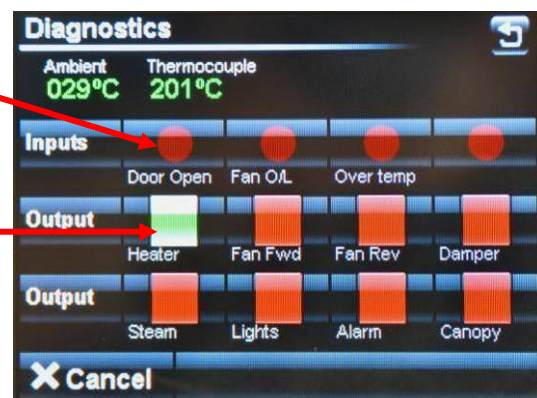
SETTINGS SCREEN

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 operation has deteriorated, perhaps due to hard water scaling, please contact your oven supplier

11.0 **INTERIOR LIGHT REPLACEMENT** ---

In the event of a light failure, please contact your supplier.
There are no customer replaceable parts.

12.0 ELECTRICAL WIRING INFORMATION

IF IN ANY DOUBT - ASK

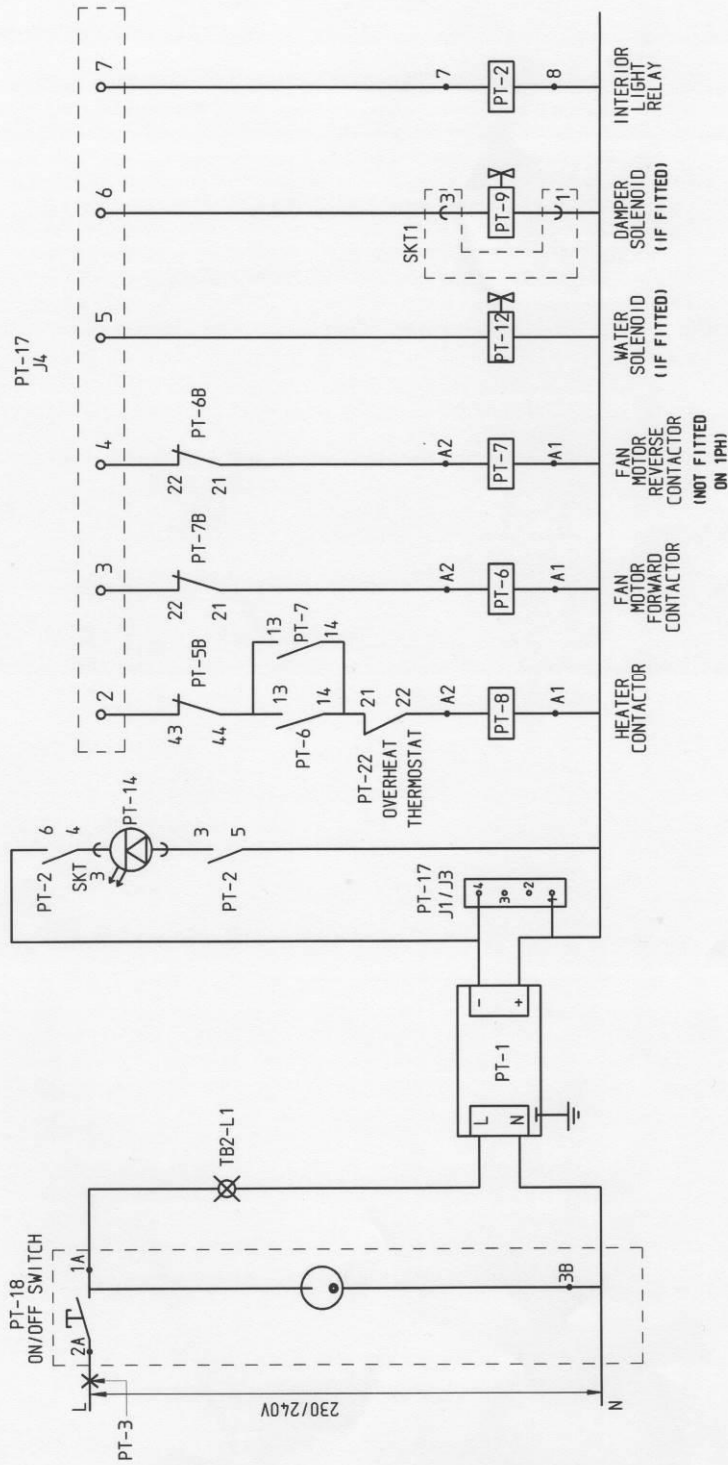
DRAWING PT-Ref	DESCRIPTION	MONO PART NUMBER
PT-1	24V DC POWER SUPPLY UNIT	8801-93-005
PT-2a	INTERIOR LIGHT RELAY	8723-37-004
PT-2b	INTERIOR LIGHT RELAY BASE	8723-36-001
PT-3	CONTROL CIRCUIT P.C.B.	8872-22-062
PT-5a	FAN MOTOR OVERLOAD UNIT	8801-03-020
PT-5b	FAN MOTOR OVERLOAD AUXILIARY CONTACT	8801-14-012
PT-6	FAN MOTOR FORWARD CONTACTOR	8801-08-031
PT-7	FAN MOTOR REVERSE CONTACTOR (NOT FITTED ON 1PH)	8801-08-021
PT-8	HEATING ELEMENT (L/H)	8801-08-021
PT-9	{ DAMPER SOLENOID (L/H) DAMPER SOLENOID (R/H)	{ 8749-83-003 8749-83-004
PT-10	FAN MOTOR UNIT	8720-74-005
PT-11	HEATING ELEMENT (7KW 240V)	8847-04-047
PT-11	HEATING ELEMENT (8KW 220V)	8847-04-073
PT-12	4T WATER INLET ASSY	158-17-004.00
PT-13	DOOR SWITCH	8842-07-037
PT-16	THERMOCOUPLE	8873-95-006
PT-17	MAIN P.C.B. ASSY	158-25-80000
PT-18	MAIN ON/OFF SWITCH	8836-07-009
PT-19	REAR COOLING FAN	8869-75-018
PT-21	USB SOCKET	8705-25-007
PT-22	OVERHEAT THERMOSTAT	8888-30-014
PT-27	FAN FUSE	8842-85-025
PT-28	AUX FUSE	8842-85-039
PT-29	AUX SUPPLY SOCKET	8970-06-001
PT-30	SPEAKER	8842-92-005
DOOR MOUNTED LED LIGHT UNIT		153-03-03900

REV	SIG	DATE	REVISION	ECN NO.

<p>MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01782) 561234 FAX: (01782) 561016</p>	<p>TITLE: ELECTRICAL COMPONENTS LAYOUT 4 & 7 TRAY 40 X 60 ECOTOUCH LED DOOR LIGHT/WITH STEAM VERSION</p> <p>DRAWN: ELECTRICALLY APPROVED BY:- JC/RAC A. THOMAS</p> <p>DATE: 23/1/20</p> <p>DRAWING NO. M153E25-30500</p> <p>REV: --</p>
--	--

<p>ELECTRICAL SPECIFICATIONS:- 360/4/15V 3PH 50Hz 24.0V/1PH/ 50Hz</p>	<p>COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.</p>
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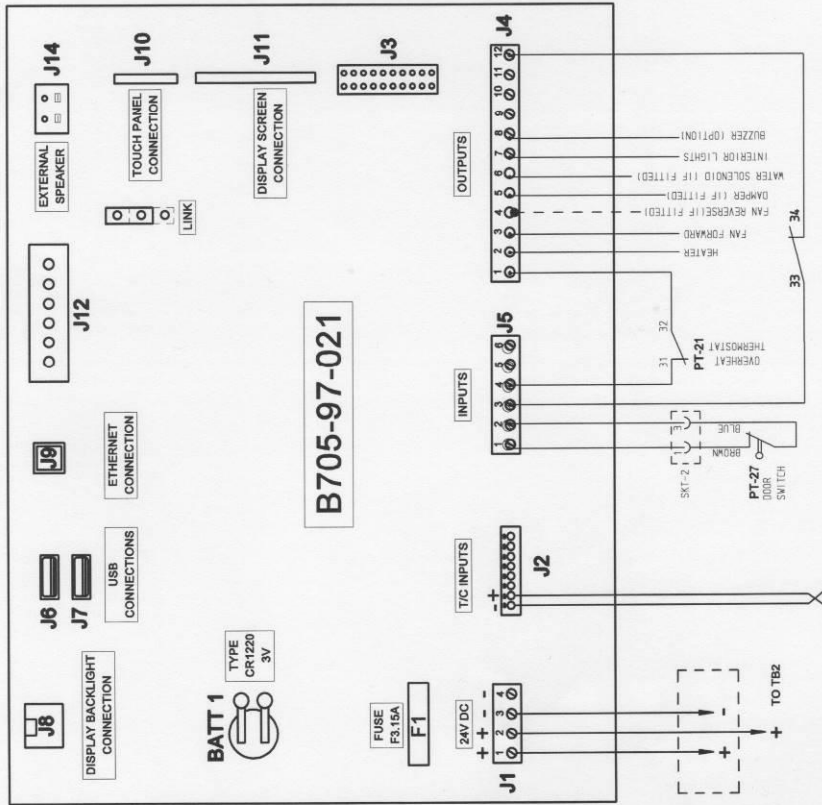
IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
<p>MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA6 4EB. TEL: (01792) 561234 FAX: (01792) 561016</p>				
<p>MONO</p>				
<p>ELECTRICAL SPECIFICATIONS:- 380/415V 3PH 50HZ 240V/1PH/ 50HZ</p>				
<p>TITLE: P.C.B. OUTPUTS 4 & 7 TRAY ECOTOUCH L.E.D. OVEN LED DOOR LIGHT VERSION</p>				
<p>DRAWN: RAC/JC ELECTRICALLY APPROVED BY: A. THOMAS</p>				
<p>DATE: 23/1/20 DRAWING NO. M153E25-30600</p>				
<p>REV: --</p>				

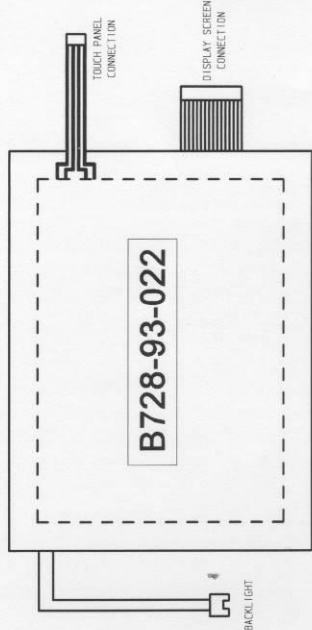
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IF IN ANY DOUBT - ASK



B705-97-021

DISPLAY SCREEN WITH TOUCH PANEL



VIEW FROM REAR

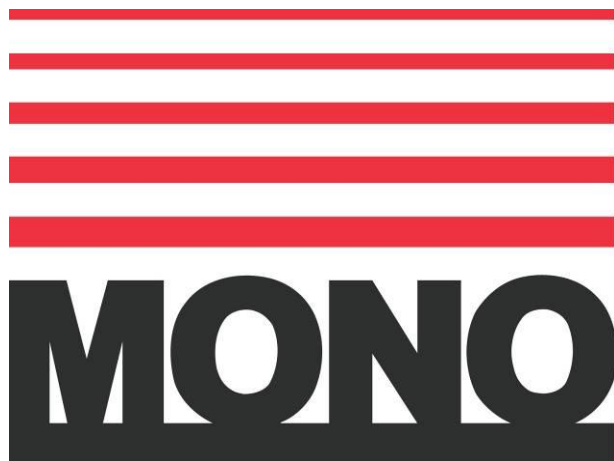
TOUCH SCREEN AND CIRCUIT BOARD ASSY
MONO STOCK No. M158-25-80000
 CONSISTING OF:
 M158-25-12500 PANEL MOUNTING PLATE
 B728-93-022 TOUCH SCREEN
 B705-97-021 CIRCUIT BOARD

USB CABLE PT No B705-25-007

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REV	SIG	DATE	REVISION	ECN NO.
<p>MONO EQUIPMENT 1000 WEST 10TH AVENUE SWANSEA SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561018</p>				
<p>TITLE: ECO TOUCH MAIN PCB/SCREEN LAYOUT (TOUCAN) 4 TRAY</p>			<p>DRAWN: RAC ELECTRICALLY APPROVED BY:- AT</p>	
<p>DATE: 19/1/09</p>			<p>DRAWING NO.: M158E25-71200</p>	
<p>REV: --</p>				

If a fault arises, please do not hesitate to contact the
Customer Service Department, quoting the **machine serial number**
on the silver information plate of the machine and on the front cover of this manual



MONO

Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK

email: spares@monoequip.com

Web site: www.monoequip.com

Tel. 01792 561234

Spares 44+(0)1792 564039

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)