

Enter S	Serial No.	here.	

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



OPERATING AND MAINTENANCE MANUAL FG177 PROVER CABINET



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
- 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
- Good manufacturing practice for Materials intended to come into contact with food - Regulation (EC) No. 2023 / 2006

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

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)

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

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1.0 INTRODUCTION

This Mono prover forms part of a complete oven and prover combination.

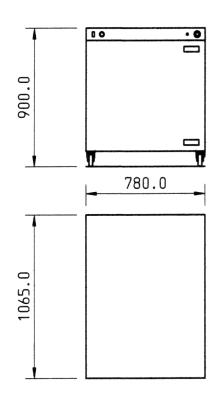
It can be supplied as the stand of a bake off oven, making it space saving, or on its own as a free standing piece of equipment under a worktop etc.

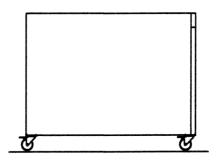
It is thermostatically controlled and, with a manual water fill button, creates the atmosphere you require for your dough before baking.

Available in various tray sizes with either solid or glass doors.



2.0 OVERALL DIMENSIONS



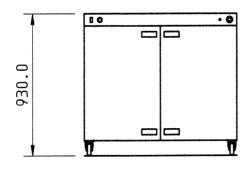


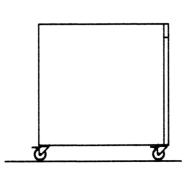
SINGLE DOOR

HEIGHT: 900mm

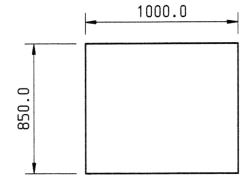
DEPTH: 1065mm

WIDTH: 780mm





DOUBLE DOOR



HEIGHT: 930mm

DEPTH: 850mm

WIDTH: 1000mm

3.0 SPECIFICATIONS

Capacity: 8 to 10 trays depending on model

Power:

Single element = 230v, 1 ph, 50hz, 1kw, 4.5amps

Double element = 230v, 1 ph, 50hz, 2kw, 8.8amps

Weight: Single element = 80kg

Double element = 110kg

Noise Level: Less than 85 dB.

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4.0 SAFETY

NOTE:

BEFORE CLEANING OR REMOVING ANY PANEL FOR REPAIRS ETC.. ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL

- 1 Check cabinet for damage.
- 2 The prover **must** be sited on a flat, level floor.
- **3** When used with an oven on top, the oven must be correctly positioned.
- 4 Check the wheels are locked in position properly.
- 5 Ensure all panels are in place and fixed with bolts or screws.
- The Bakery Manager or the Bakery Supervisor must carry out daily safety checks.
- 7 All repairs and maintenance of electrical units must only be carried out by authorised electricians.
- **8** All connections to the prover must be made in accordance with the statutory requirements of the country of installation.
- It is the customer's responsibility to install and maintain an adequate water supply.

Customers operating the prover in hard water areas must ensure that an efficient water treatment device protects the water supply to the prover.
--MONO is happy to advise on a suitable unit--

While the prover is in operation, and for some time after use, it is inadvisable to touch the underside or lower surrounds because of conducted heat.

Also ensure the floor area underneath is kept clear.

5.0 INSTALLATION

- The prover should always be positioned on a flat, level floor.
 This is essential for safety reasons and also to ensure the correct operation of the steaming reservoir.
- The prover should be sited so that its door(s) can be opened to its full extent. This will enable the prover to be loaded and unloaded easily
- In the interests of hygiene, we strongly recommend that you clean the inside and outside of your prover with hot water and approved mild detergent before using it for the first time.
 - Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue settling in the prover.

6.0 ISOLATION

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

7.0 CLEANING INSTRUCTIONS

ISOLATE MACHINE FROM MAINS SUPPLY AND ALLOW TO COOL, BEFORE COMMENCING CLEANING

Daily cleaning instructions

- 1 Brush and scrape off any flour and dough adhering to the cabinet inner surfaces. Use only a stiff brush or plastic scraper.
- Wash over handles and spot clean prover with a sterilising solution. Do not allow water to enter control panel switches.

ISOLATE MACHINE FROM MAINS SUPPLY AND ALLOW TO COOL, BEFORE COMMENCING CLEANING

Weekly cleaning instructions

- **1** Follow daily cleaning instructions.
- 2 Remove the water tray in the bottom and clean the floor of the prover. Be careful not to bend the exposed element.
- 3 Replace the water tray carefully.
- 4 Regularly check the castors are free running and wash with soapy water to release the wheels if needed

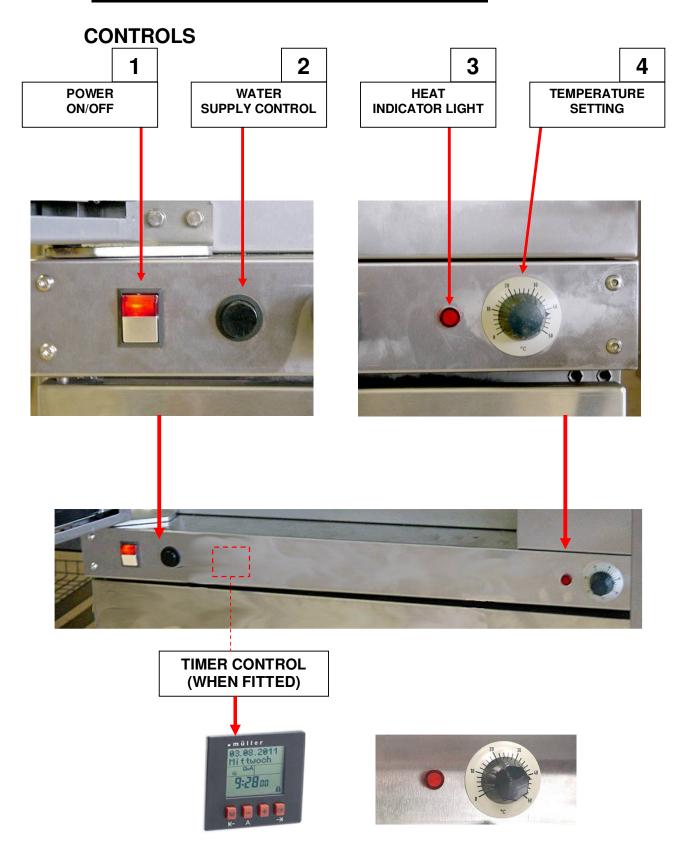
8.0 OPERATING CONDITIONS

- 1 The prover should always be positioned on a flat, level floor. This is essential for safety reasons and also to ensure that the steaming reservoir is safely and easily replenished with water.
- The prover should be sited so that its door(s) can be opened to its full extent. This will enable the prover to be loaded and unloaded easily.
- **3** For best results ensure cleaning and operating instructions are followed meticulously.
- 4 It is the customer's responsibility to install and maintain an adequate water supply.

Customers operating the prover in hard water areas must ensure that an efficient water treatment device protects the water supply to the prover.

--MONO is happy to advise on a suitable unit--

9.0 OPERATING INSTRUCTIONS



OPERATION WITHOUT TIMER FITTED

- 1. Connect the water at the rear (washing machine type hose). Connect the power to a suitable socket.
- **2.** Press power switch **(1)** to on position and open the door(s)
- 3. Press the water supply control button (2) and watch until the water level is about halfway.up.the.sides of the water tray in the bottom. Release the button and close the door(s).
- Turn the temperature-setting button (4) to the required temperature, (Usually about 40 degrees).
 The heat indicator light (3) will come on.
- **5.** When the light goes out it means the prover is ready for use. (Usually about 30minutes depending on the ambient temperature etc.)
- 6. Check the water level every hour when the prover is in use and top up using water supply button (2) when required.

NOTE

IN ORDER TO MAINTAIN THE HUMIDITY LEVEL WITHIN THE CABINET, THE DOOR SHOULD BE ONLY OPENED BRIEFLY DURING USE.

OPERATION WITH TIMER FITTED

	Connect the water at the rear (washing machine type hose).	
	Connect the power to a suitable socket.	

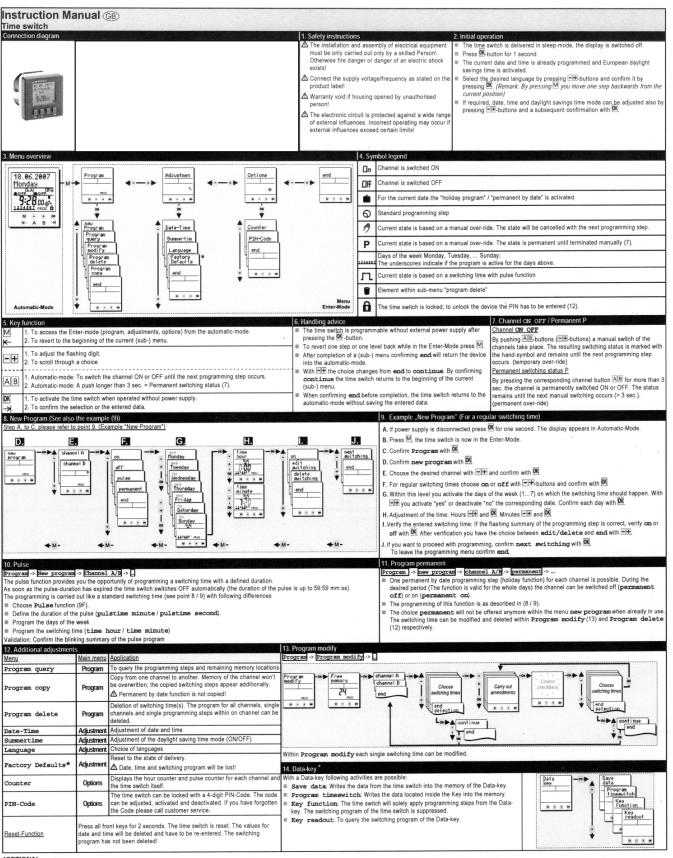
- **2.** Press power switch **(1)** to on position and open the door(s)
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 The heat indicator light (3) will come on.
- **5.** When the light goes out it means the prover is ready for use. (Usually about 30minutes depending on the ambient temperature etc.)
- 6. Check the water level every hour when the prover is in use and top up using water supply button (2) when required.
- 7. If auto-switching mode is required then the operator must insure there is water in the tray before leaving the prover set.

 Set the timer to required settings as follows:

NOTE

IN ORDER TO MAINTAIN THE HUMIDITY LEVEL WITHIN THE CABINET.THE DOOR SHOULD BE ONLY OPENED BRIEFLY DURING USE.

TIMER SETTING



10.0 TROUBLESHOOTING

1. Skinning.

Cause:

Drying of products due to lack of humidity.

Result:

Pinched small products.

Solution:

Is water connected?

Ensure door is firmly closed, during operation.

Do not allow product to stand in the bakery before loading the prover.

Control panel knob not operating

2. <u>Humidity (too high or too low)</u>

Humidity will vary if door is opened frequently or the prover has not warmed up enough at the start of operation.

Humidity will also vary according to the amount of product in the prover.

Please take account of these factors.

OVERHEAT STAT RESET BUTTON

If the chamber heat thermostat fails ,and the temperature goes above 75 deg C, the overheat stat will operate.

The cause should be investigated and corrected and then the overheat stat should be reset.

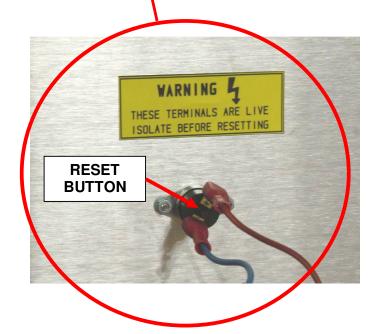
TURN OFF THE POWER TO THE PROVER.

To reset the stat, the rear panel must be removed (4 screws).

Press the reset button and replace the back panel before turning the power back on.



REAR VIEW WITH BACK SHEET REMOVED



RESET BUTTON POSITION

11.0 SPARES INFORMATION

B842-07-001	ON/OFF SWITCH
B873-30-010	THERMOSTAT
B842-07-016 <i>B842-07-017</i>	WATER FILL SWITCH BLACK CAP FOR SWITCH
B994-83-001	WATER SOLENOID
B854-04-085	ELEMENT
B872-22-014	MCB
B842-43-001	HEAT ON INDICATOR
B842-34-010	7 DAY TIMER (IF FITTED)
B842-30-004	THERMAL SWITCH 70C

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.

SPARES and OVERSEAS SUPPORT:

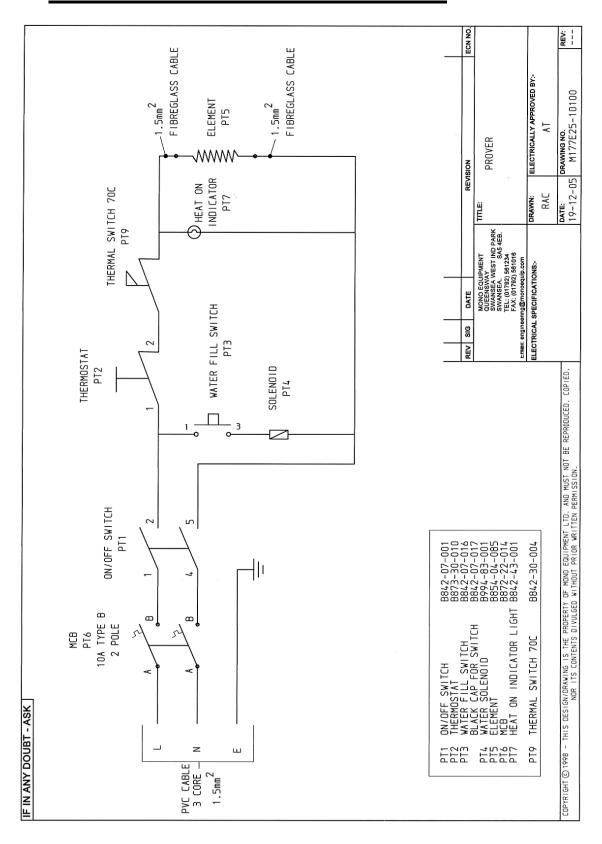
MONO

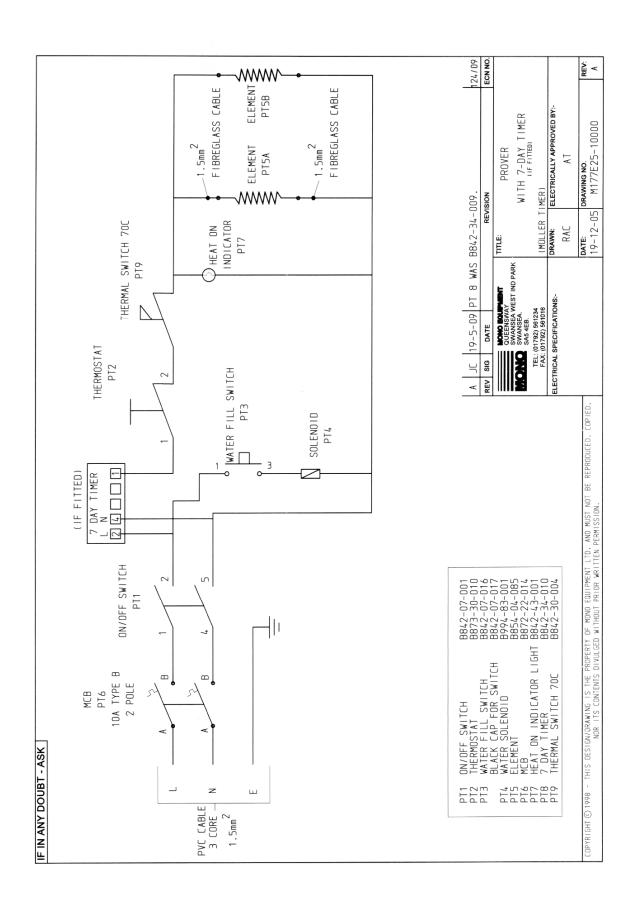
Queensway Swansea West Industrial Estate Swansea. SA5 4EB UK

email:spares@monoequip.com Web site:www.monoequip.com

> Tel. 01792 561234 Fax. 01792 561016

12.0 ELECTRICAL INFORMATION







MONO Equipment

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www.monoequip.com

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