

MONO Eco Touch Deck Oven

EN

Quick Start Guide



Product Version

- UK specification
- Eco-touch control
- Fixed decks, standard depth

Oven Serial Number

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



Quick Start Guide Revisions

Revision	Publication Date	Author	Description
A22	11-Sep-2022	CD	New user manual format.
			Global maintenance message added to the Chapter 15.
A23	12-Mar-2023	CD	RCD information updated to include "Type A".
A25	22-Feb-2025	CD	Title pages updated to latest standard.
			Updated Declaration of Conformity certificate.
			Safety Section updated to latest information.
			Added JAN-2025 cable statement to the electrical section.

Thank you for Purchasing MONO's Eco Touch Deck Oven

Before using your new oven for the very first time, please read and familiarise yourself with the contents of this Quick Start Guide and keep it handy for future reference.

If you have any queries regarding your oven, please contact MONO Equipment directly:

- +44 (0)1792 561234
- sales@monoequip.com
- spares@monoequip.com
- techsupport@monoequip.com

We wish you the very best of success with your new professional Deck Oven.

Happy baking!

The MONO Team



Safety Symbols

The following safety symbols are used throughout this user manual (available electronically at [MonoEquip.com](https://www.monoequip.com)). Before using your new equipment, read the user manual carefully and pay special attention to information marked with the following symbols.

**DANGER**

- Indicates an immediate hazard with a high risk which, if not avoided, will result in death or serious physical injury.

**WARNING**

- Indicates a potential hazard with a medium risk which, if not avoided, could result in death or serious physical injury.

**CAUTION**

- Indicates a hazard with a low risk which, if not avoided, could result in minor or moderate physical injury.
-

Electrical Safety Notice

Advice regarding supplementary electrical protection

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

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

The electrical installation and connections should meet the mandatory requirements of the local electrical wiring regulations and any 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.

Your attention is drawn to the following: 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 include:

- 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.



WARNING

- The supply to this machine must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD).
 - Always fit a wall-mountable isolator switch to isolate the oven from the electrical supply completely. The isolator must be visible, labeled as an emergency shutdown device, and easily accessible.
-

Water Leak Safety Notice

**WARNING**

Take action immediately to get a water leak fixed and prevent death or serious injury from electrocution.

It is essential to regularly check for any signs of a water leak from an oven installation. If there is evidence of a water leak, do not ignore it. Immediately report it to a manager or as applicable to your organisation.

Furthermore:

- Disconnect or completely isolate the oven from the electrical supply.
- Place an out-of-service notice on the oven.
- Contact your oven supplier or MONO Equipment for technical assistance.

Ovens must be maintained and serviced at appropriate intervals to ensure the oven operates at optimum levels.

General Notices



CAUTION

■ Users with Implantable Cardioverter Defibrillators and Pacemakers

- Several common types of devices and machinery may interfere with implantable cardioverter defibrillators (ICDs) and pacemakers, including mobile phones, headphones, radios, machinery, and magnets.
- The electromagnetic waves generated by these devices can keep your ICD or pacemaker from functioning correctly. Try to avoid them, or at least minimize your exposure to them.
- Your healthcare professional can advise you about specific devices and machinery to avoid.



NOTICES

■ Warranty information

- Ambient working temperatures for electrical components, such as solenoid switches, circuit breakers and motors, should not exceed 40 °C (115 °F). Manufacturers of these, and other electrical components, advise that any ambient temperature above this affects the functionality of the components. Any related guarantees become void.
- It is the owners' responsibility to ensure adequate ventilation is provided. Any component malfunctioning during the guarantee period found to have been subjected to excessive humidity or ambient working temperatures is not covered by the component manufacturer's or MONO Equipment's product warranty.
- Failure to adhere to the cleaning and maintenance instructions detailed in this User Manual also could affect the warranty of this machine.
- Visit the [MONO Parts and Labour Warranty page](#) for further information.

■ Continuous improvements

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

■ Engineers/Electricians-only sections of the Quick Start Guide

- Technical sections of this Quick Start Guide are for suitably qualified and experienced persons only. Customers must never make any modifications or repairs to MONO's machines.



Declaration of Conformity



We the manufacturer:

MONO EQUIPMENT

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

Machine:

FG Code:

Serial No:

Hereby declare that this machine conforms with and complies with the following directives:

- The Machine Directive 2006/42/EC
- The Low Voltage Directive 2014/35/EC
- The Electromagnetic Compatibility Directive 2014/30/EU Incorporating Standards EN 55014-1:2017/A11:2022 & EN 55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and Food Processing Standards
- Materials and Articles Intended to Come into Contact with Food – Regulation (EC) No. 1935/2004
- Good Manufacturing Practices (GMP) for Materials Intended to Come into Contact with Food - Regulation (EC) No. 2023/2006

A technical construction file for this machine is retained at MONO Equipment

MONO Equipment is a business name of **AFE Group Ltd** Registered in England No. 3872673

VAT Registration No. 923428136

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Mr Craig Petherbridge
Quality & Compliance Manager

Mr Alex Davies
Engineering Manager

QD 001

Dated 01/11/2022

Safety

General safety



CAUTION

■ Magnets information

- This deck oven carries a magnet behind each baking chamber door, which helps keep the deck oven's doors closed during the steaming process.
- Magnetic fields in magnets, used in devices and machinery, can inhibit pulse generators for Implantable Cardioverter Defibrillators (ICDs) and pacemakers. Magnets can activate a switch prohibiting the ICD from delivering vital signals such as lifesaving shocks.
- If you have an ICD or pacemaker, avoiding close or prolonged contact with magnets or their magnetic fields is advisable. Keep magnets at least six inches from where your device is implanted. **If you feel any interference in any way, immediately move away from the source.**

Oven safety

Only fully trained and authorised persons are permitted to do any work on the oven. Qualified electricians must carry out all electrical repairs and maintenance. Always disconnect or completely isolate the power supply before starting any maintenance or cleaning work on the oven.

A responsible Bakery Manager or Supervisor must carry out daily safety checks. Bakery staff must not, under any circumstances, remove covers or panels to access any internal parts of the oven.



DANGER

- Never use the USB port to power or recharge electronic devices e.g., mobile phones. Incorrect usage causes damage to the oven and could cause a fire.



WARNING

- Before using the oven:
 - Check that all covers, panels, and cabling are secure.
 - Visually examine the oven for obvious damage/signs of tampering.
- If the oven is damaged, malfunctioning, or missing parts:
 - Stop using it.
 - Do not attempt any repairs to the oven.
 - Contact MONO Equipment for technical assistance.
- Never operate the oven with any covers or panels removed.
- All utility connections to the oven must comply with the statutory requirements of the country.
- Ensure this User Manual is read thoroughly before operating the oven. Operate and maintain the oven only as described in this user manual.
- Never operate a steaming function⁽¹⁾ with the oven door open.

(1) Selected ovens have a steam function.

**WARNING**

- An electrical socket must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD) before installation and commissioning of the oven.
- There should always be a local disconnection switch for any person to isolate the electrical power in an emergency. The disconnection switch must be visible, labelled as an emergency shutdown device, and easily accessible.
- Check the electrical requirements on the oven's information plate before plugging in the power cable and turning the power on for the first time. Contact MONO Equipment if the electrical ratings are incorrect for your site.
- Before installation, it is recommended that a qualified and competent electrician first tests the electrical outlet (power socket) for electrical safety.
- Always ensure your hands are dry before touching any electrical components, including cables, switches, and plugs.

**CAUTION**

- Be aware of hot surfaces:
 - Do not touch the oven door with bare skin.
 - Always use oven gloves when loading or unloading the oven.
 - Allow time for the oven to cool completely before cleaning it.
 - While baking (and for some time after use), touching the oven door or the surrounding panels is not advisable because of conducted heat.
- When removing products from the oven, ensure the following:
 - Tins are knocked out and stored directly onto a tin storage trolley or rack. Do not leave hot tins on the floor or tables.
 - Trays are put into a rack and then wheeled to a safe cooling area.
- Fully train operatives before they use the machine. Anyone undergoing training must be under direct supervision of someone experienced.
- Ensure there are no trip hazards around the oven, e.g. trailing cables.
- Check that the floor around the oven is not slippery, e.g. no liquid spills.
- Do not store items on top of or behind the oven.
- Never climb onto the roof of the oven.
- Only use the oven for baking bread, pastries, and cakes. Contact MONO Equipment for other product-baking machines.
- No unauthorised modifications to the oven are permitted.

Installation

General installation

- A solid, smooth, and level floor for the oven is best.
- Consider also how the oven is to be accessible for maintenance and cleaning.
- The oven is not a built-in (integrated) appliance. Allow sufficient clearance in front of the access panels (right-hand side) to allow for servicing.
- If not chosen as an oven option, an extraction hood should be mounted above the oven to disperse excess steam and heat. Otherwise, the bakery ceiling and ambient temperature could be adversely affected.
- Fit a chain retainer, shorter than the power cables, to protect them from strain if the oven is moved. Use the hole provided in castor fixing corner plates to fit the chain retainer to the wall (or floor) and the base.
- Installation must be performed by a fully trained and authorised engineer. Utilities must be installed by licensed contractors and must conform to all local and state building codes.
- Read the **Safety** section on **page 11**.



WARNING

- An electrical socket must be protected by a 30mA Type 'A' Residual Current Device (RCD) before installation and commissioning of the oven.
- Always fit a wall-mounted isolator to isolate the oven completely from the electrical supply. The isolator must be visible, labelled, and easily accessible by an operator.
- Always check the electrical ratings on the nameplate before connecting power.

Electrical installation

- The main connection point for all deck supplies is at the top of the oven.
A power cable is not supplied with the oven. The customer is to supply the power cable in accordance with the appropriate regulations.
- Read the **Safety** section on **page 11**.
- Electrical loadings are in **Table 1**.

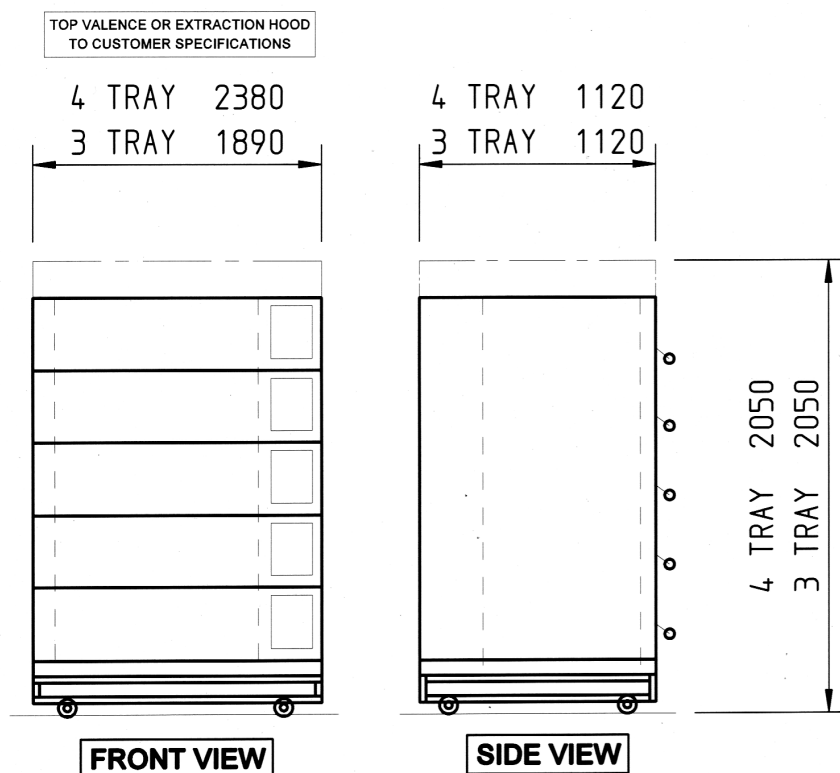
Table 1: Electrical loading per oven

Tray width	Voltage	Power
3 trays	415 Vac (50 Hz), 3-phase + neutral + earth	42 kW, 60 Amps per phase
4 trays	415 Vac (50 Hz), 3-phase + neutral + earth	56.5 kW, 90 Amps per phase

Note

Whenever connecting power to the oven, eight minutes must elapse before the oven's steam function can be used. The bottom elements require enough time to heat up for steaming. This waiting time applies even if the power is disconnected and connected again, and the oven is still hot.

Overall dimensions



Note: All dimensions are in mm and are approximated.

Water supply requirements

Oven

- All ovens with a steam function require a $\frac{3}{4}$ " BSP hot or cold water supply at a pressure of 2 - 3 bar (29 – 44 psi). The water supply should comply with local water regulations.
- A manifold supplies all decks from one connection point.
- For proper operation of the steam system, it is recommended that the water supply also has the following specifications:

Hardness 0 – 4 grains per gallon

PH range 7.0 to 8.5

Chloride concentration 0 – 20 ppm

Consult MONO for proper water filtration system information.

- No drain is required for this oven.
- A non-return check-valve is supplied fitted to the water inlet manifold.

Note

The set-up procedure below must be followed to allow the steaming system to function correctly.

Oven water system setup procedure

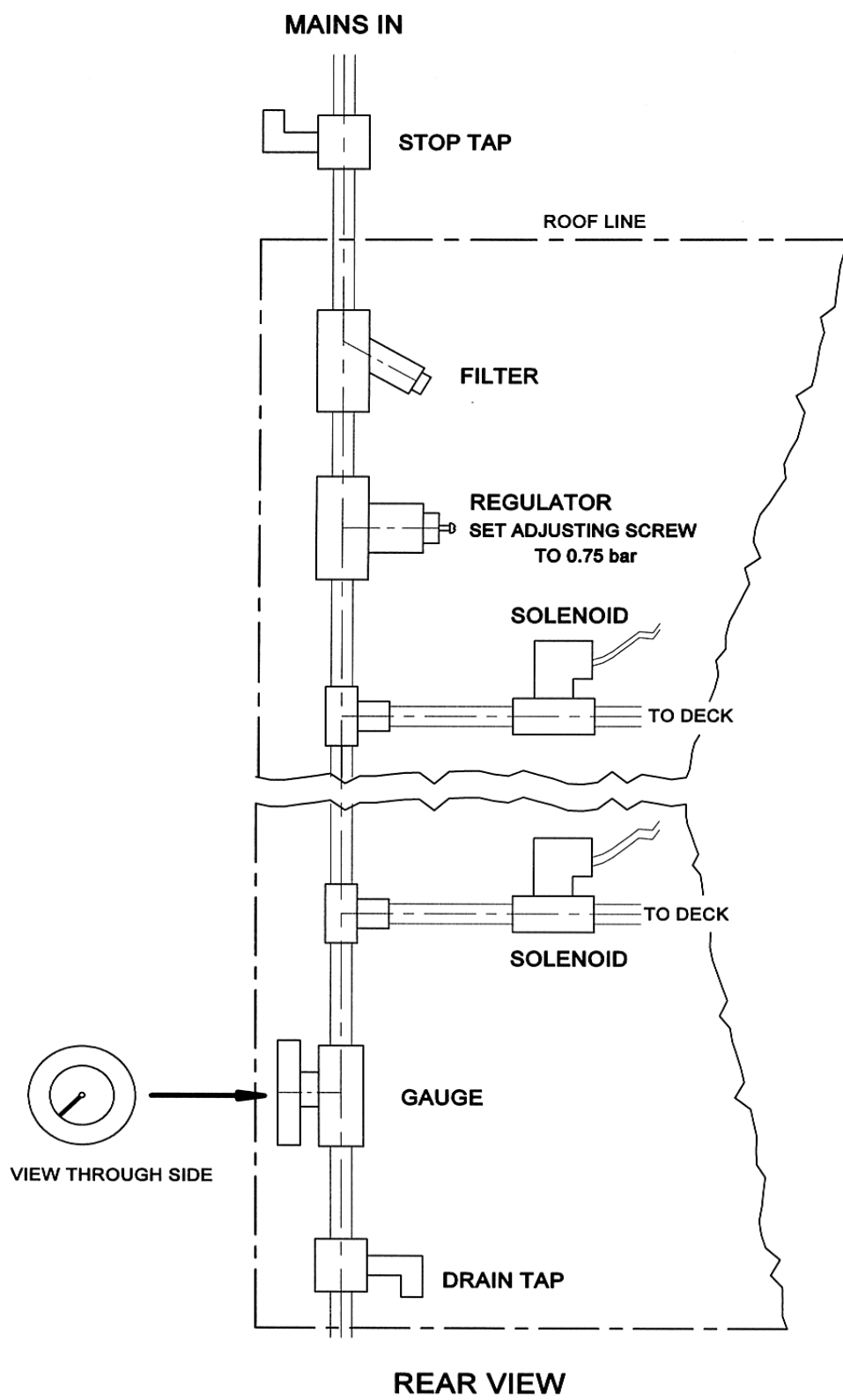
**CAUTION**

- It is imperative that the water delivery to the deck oven is checked for the steam system to operate correctly.
 - Note that dynamic pressure, not static pressure, is being measured.
-

Procedure

1. Flush out the main feed pipe to be used until water runs clear and free from debris.
2. Connect the main feed to the oven.
3. Connect flexible hoses to each deck.
4. Place a container under the test valve.
5. Slowly open drain valve and set the regulator to 0.5 bar using the screw underneath.
 - Never use the oven above this setting.
6. When the pressure has stabilised, shut the test valve.
7. Repeat steps 4 to 6 at the end of the installation.

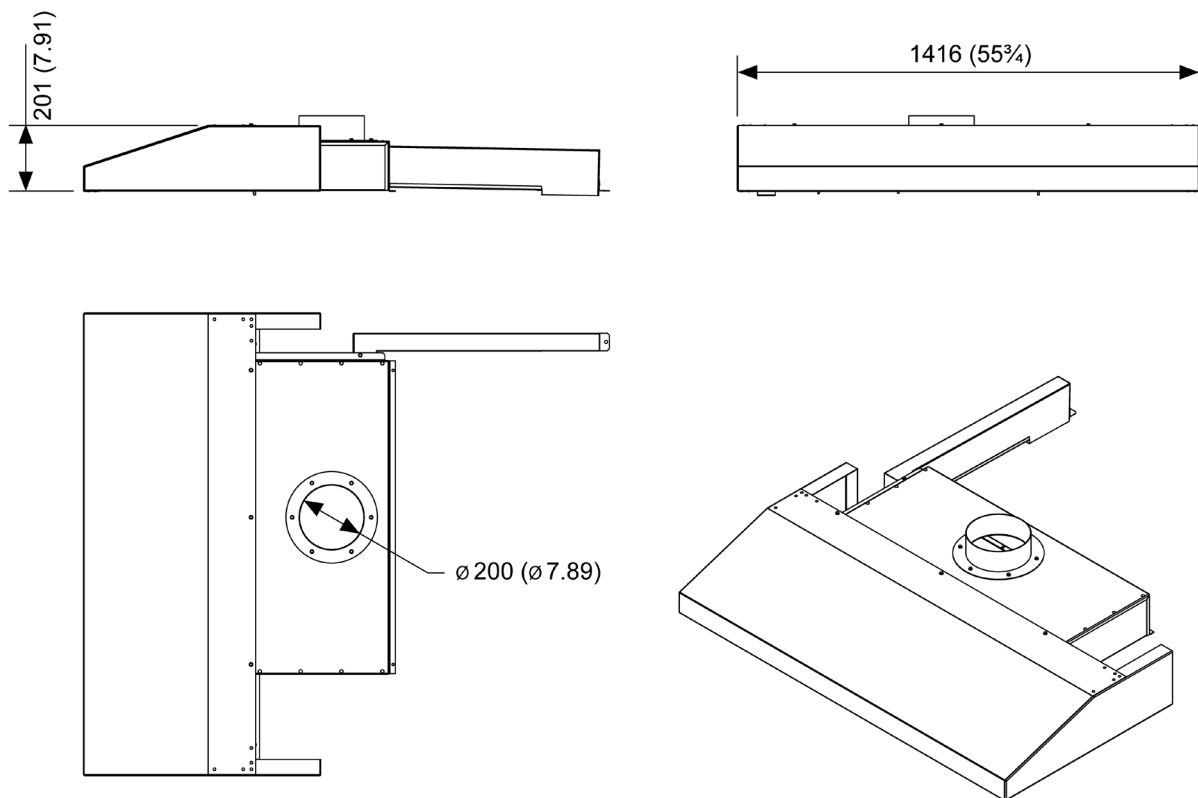
Figure 1: Water regulator setup (located on rear of oven)



Exhaust Connections (if canopy fitted)

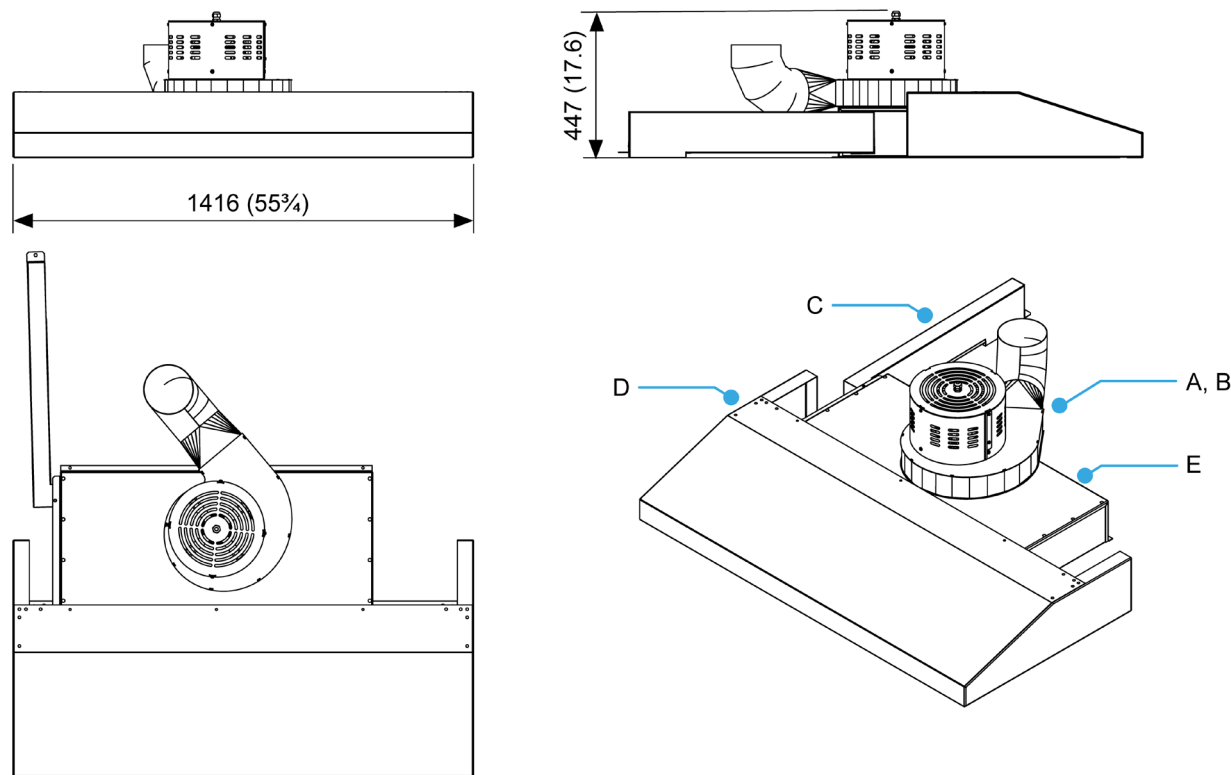
- Ideally, an exhaust duct should rise 2 metres above the bakery roof and be protected from wind and birds by a duct protector.
- It should be of a suitable material to take the high temperatures and humidity expected.
- It should be flexible and easily removable at the oven connection point.
This allows the oven to be moved for cleaning when required.

Figure 2: Canopy (without fan) dimensions



Dimensions are in mm (inches)

Figure 3: Canopy (with fan) dimensions



Dimensions are in mm (inches)

Table 2: Canopy parts

Item		Part number
A	Extraction fan assembly	247-08-04900
B	Inlet ring	247-08-05100
C	Flue assembly	257-10-00010
D	Canopy assembly	257-10-00016
E ⁽¹⁾	Extraction duct assembly for 2-tray oven width	257-10-00022

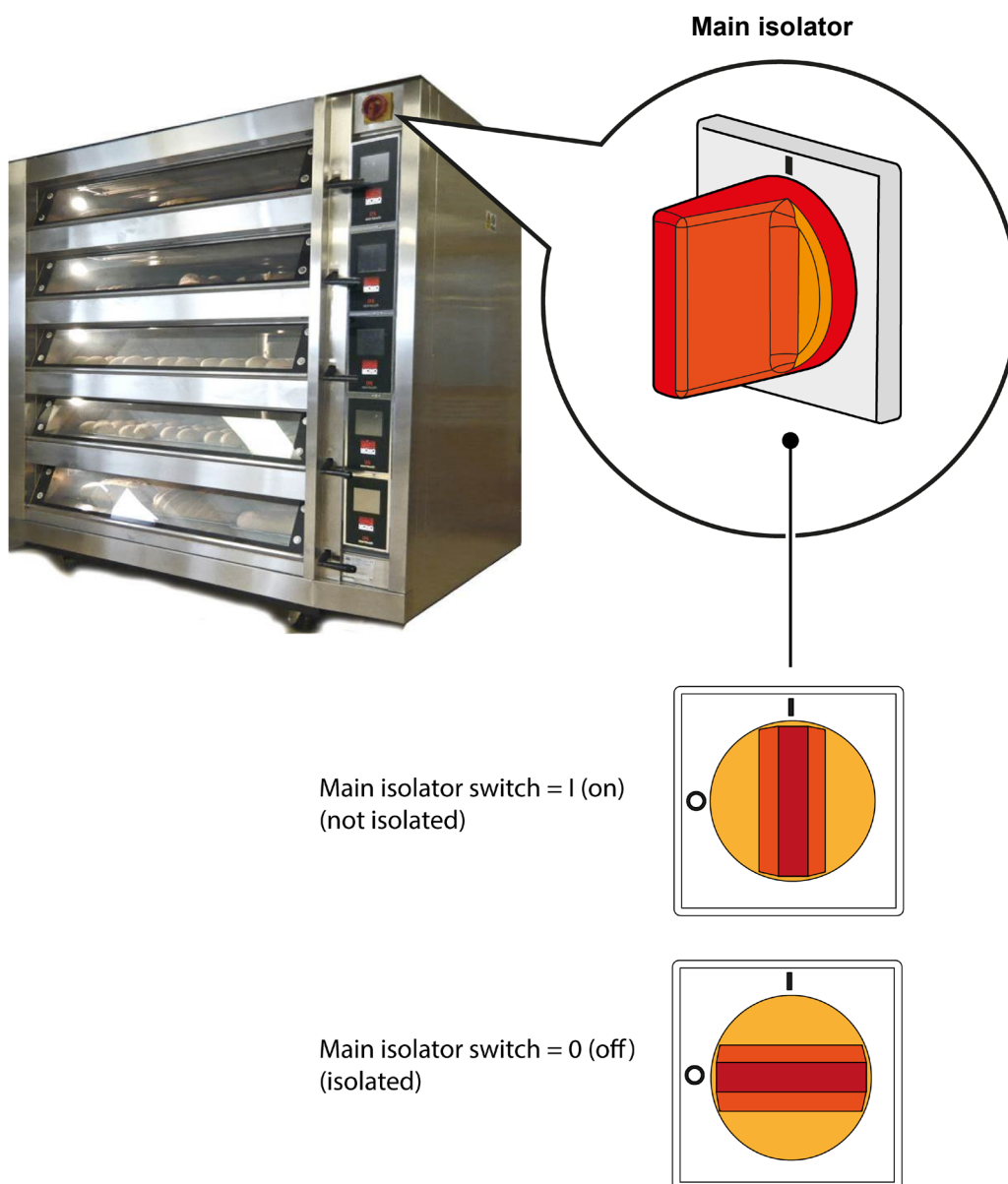
⁽¹⁾ Contact MONO Equipment for the availability of other extraction duct assemblies.

Isolation

To stop the oven in an emergency, switch off using the main isolator on the oven.

A wall-mounted isolator switch, rated for the specific model of oven installed, must also be available to isolate the oven completely in an emergency. The isolator must be clearly accessible and known to the oven operator.

Figure 4: Main isolator switch on the oven

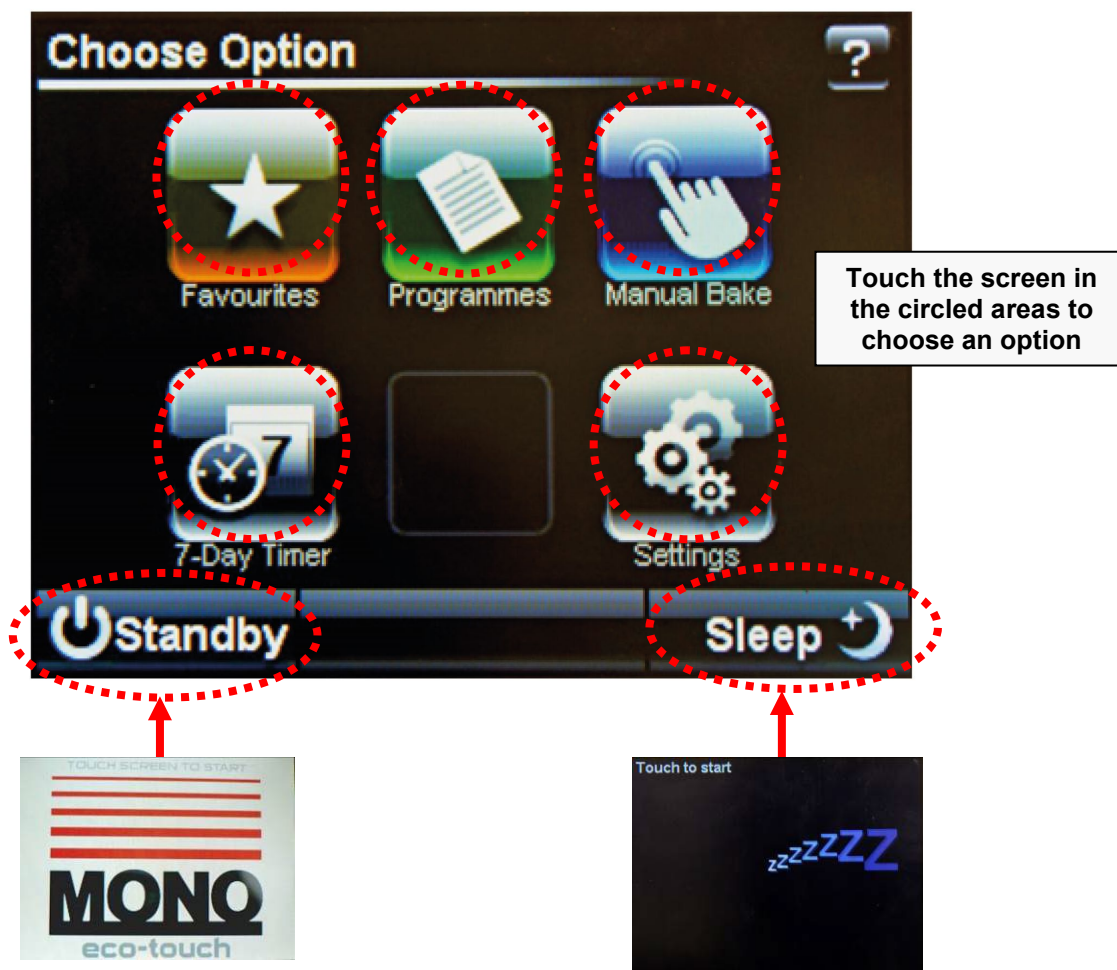


Basic Operations

Operations are performed by touching an area of the screen, bringing up the next information panel or activating a function.



CAUTION ■ Do not use excessive force. The pressure required to operate the panel is adjustable in the Settings menu.



Standby

The oven turns off. Touch the screen to go to the **Choose Option** screen

Sleep

The oven stays at 100 °C while sleeping. It wakes up when the screen is touched, and heats to the last program temperature. The **Choose Option** screen reappears.

Cleaning

Daily cleaning instructions

**WARNING**

- Isolate the oven from the mains supply before cleaning.

**CAUTION**

- Take care water does not enter the control-panel mounting or roof-mounting fan.
-

Procedure

1. Sweep any debris out of the oven **after** it has been allowed to cool.

Note: Cooling down could take several hours. Use a vacuum cleaner with metal attachments (i.e. able to take the heat), if available.

2. Brush down and wipe oven front, back and sides with a damp cloth.
3. Spot clean outside with a damp cloth, which has been soaked in a solution of mild detergent, and hot water. Paying particular attention **to ensure excess water is not applied around the area of the electrical panels.**

Weekly cleaning instructions

**WARNING**

- Isolate the oven from the mains supply before cleaning.

**CAUTION**

- Take care water does not enter the control-panel mounting or roof-mounting fan.
 - Do not stand on the roof.
-

Procedure

1. Complete the daily cleaning procedure, as above.
2. Use a nylon brush to scrub the wheels with a mild detergent and hot water.

Note: Using too much water eventually rusts the metalwork.

3. Ensure the oven roof area is clear of debris and dust build-up.

Note: Do not stand on the roof.

Maintenance

General maintenance

**WARNING**

- This appliance must be maintained at regular intervals. The frequency of maintenance will depend upon your specific use and location. The maximum service interval should be 12 months.
 - Service and maintenance should only be undertaken by suitably qualified, trained, and competent engineers.
 - You must immediately report any damage or defect arising with the appliance.
 - Unsafe equipment is dangerous. Do not use the appliance. Isolate the power supply and contact **MONO** or your appointed service agent.
-

- Check for frayed or bare cables.
 - **Do not** use the machine if frayed or bare cables are visible.
- Follow cleaning instructions (see **Cleaning** on page 19).

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