

OVEN SERIAL NO. _____
OVEN CODE 149 ☐ 150 ☐ 153 ☐ 156 ☐ 158 ☐ 159 ☐
CONDENSER SERIAL No. _____ (IF FITTED)
In the event of an enquiry please quote these numbers.



Bx OVEN

ECOTOUCH CONTROL

OPERATION AND MAINTENANCE OF OVEN AND CONDENSER UNIT (IF FITTED)



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

Registered office: Unit 35,
Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn Norfolk,
PE30 2HZ

Mr Craig Petherbridge
Quality & Compliance Manager

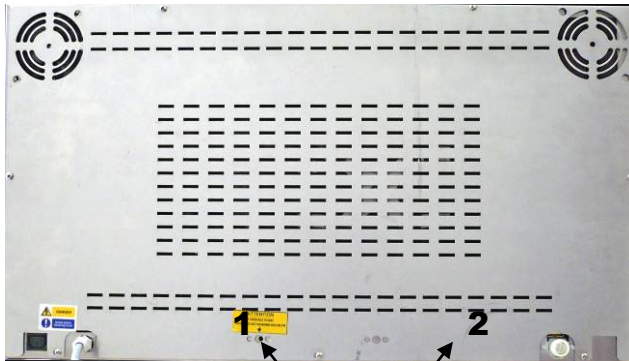
Mr Alex Davies
Engineering Manager

QD 001

Dated 01/11/2022

ATTENTION

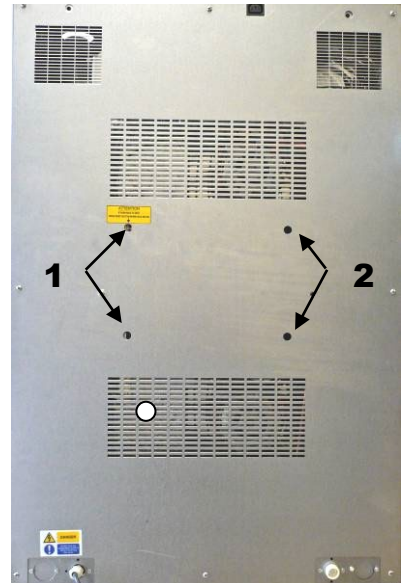
IF OVEN FAILS TO HEAT UP, WHEN FIRST CONNECTED TO A POWER SUPPLY OR DURING USE AT ANYTIME, PRESS RESET BUTTON(S) LOCATED THROUGH THE REAR BACK PANEL. (DO NOT REMOVE BACK PANEL)



4 TRAY OVEN
RESET HOLE LOCATION

*HOLE CAN BE AT POSITION 1 OR
POSITION 2 DEPENDING ON OVEN*

REAR VIEW OF OVENS



10 TRAY OVEN
RESET HOLE LOCATION

*HOLES CAN BE AT
POSITION 1 OR POSITION 2
DEPENDING ON OVEN*

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

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 **Type 'A' 30mA RCD**.

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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** and some have removable tray racks to aid cleaning.
- The smaller ovens are designed to be **stackable** without separate support, so your business can grow without taking up more ground space.
- The high-speed fans, elements and steam systems 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
- Ovens are supplied with **LCD TOUCH** displays for the user-friendly control panels. A voice prompt facility is also available for the basic instructions like "Bake over".



4-TRAY Bx OVEN



10-TRAY Bx OVEN

- The 10-tray Bx is supplied with a 10-tray capacity stainless steel base with locking castors.



OPTIONAL CONDENSER



- The optional condenser unit can be fitted to any Bx oven or stacked Bx ovens as required. With thermostatic control it can be adjusted to operate in most ambient temperatures.

2.0 SPECIFICATIONS

	4/5 TRAY OVENS			10 TRAY OVENS	
	FG159	FG153	FG158	FG150	FG149
TRAY SIZE	18"x30"	40x60	60x40	18"x30"	40x60
HEIGHT	525mm	525mm	570mm	1170mm	1170mm
HEIGHT OF OVEN ON BASE				1870mm	1870mm
WIDTH	840mm	780mm	1000mm	840mm	780mm
DEPTH – DOOR CLOSED	1269mm	1103mm	890mm	1309mm	1109mm
DEPTH – DOOR OPEN	1828mm	1610mm	1610mm	1870mm	1609mm
WEIGHT (kg)	165	115	110	290	250

POWER (uk versions)

4/5 TRAY OVENS - 240v. 1 PHASE, 50HZ
415v. 3 PHASE, + NEUTRAL + EARTH, 50HZ

10 TRAY OVENS - 415v. 3 PHASE, + NEUTRAL + EARTH, 50HZ



The supply to this machine must be protected by a **Type 'A' 30mA RCD**.

WATER

Supplied with 1 Metre flexible hose – 3/4" B.S.P. BOTH ENDS.

WATER PRESSURE 2bar – 4bar
Domestic pressure is usually within this parameter.

Water conditioning unit advised.

No drain required (unless condenser fitted).

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. Customers operating a BX oven in a hard water area must ensure that an efficient water-softening device protects the water supply to the equipment.

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

ATTENTION



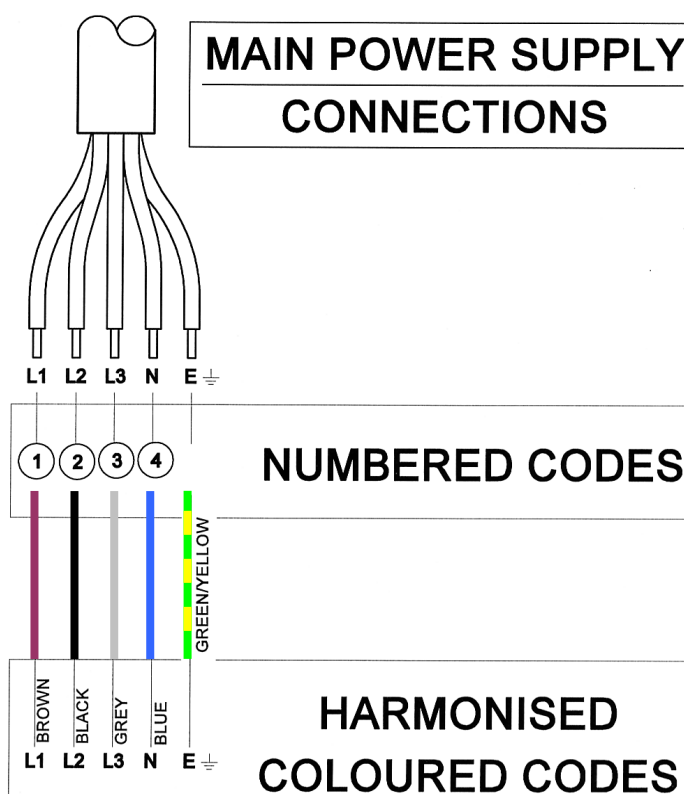
DO NOT COVER THE DAMPER FLUE

4.0 INSTALLATION

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



1. The oven should be connected to a wall isolator.



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. Chimneys and evacuation ducts, fitted above mono ovens should be insulated.
3. If an oven with steam has been chosen, connect to a suitable water supply making sure that the pipes are flushed out to remove all foreign bodies i.e. flux or solder. Customers in hard water areas must ensure that an efficient water treatment device protects the supply to the oven. It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations.
4. 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.
5. Ensure that the locking castors on the base unit (if supplied) are locked into position.

6. 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

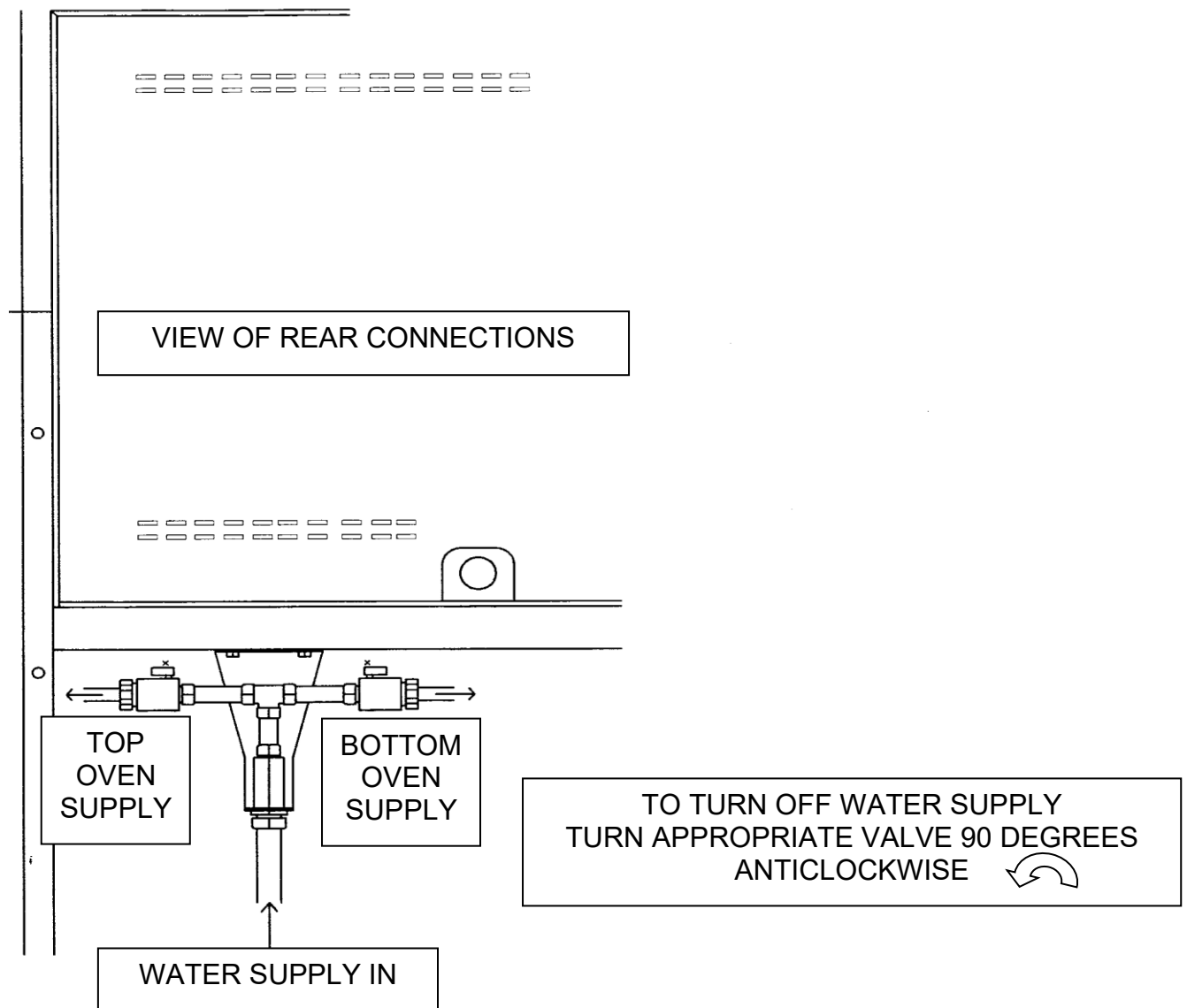
ELECTRICITY SUPPLY

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

WATER SUPPLY

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



**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.

IMPORTANT:

**TAKE CARE WATER DOES NOT ENTER 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



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

Complete daily check 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.

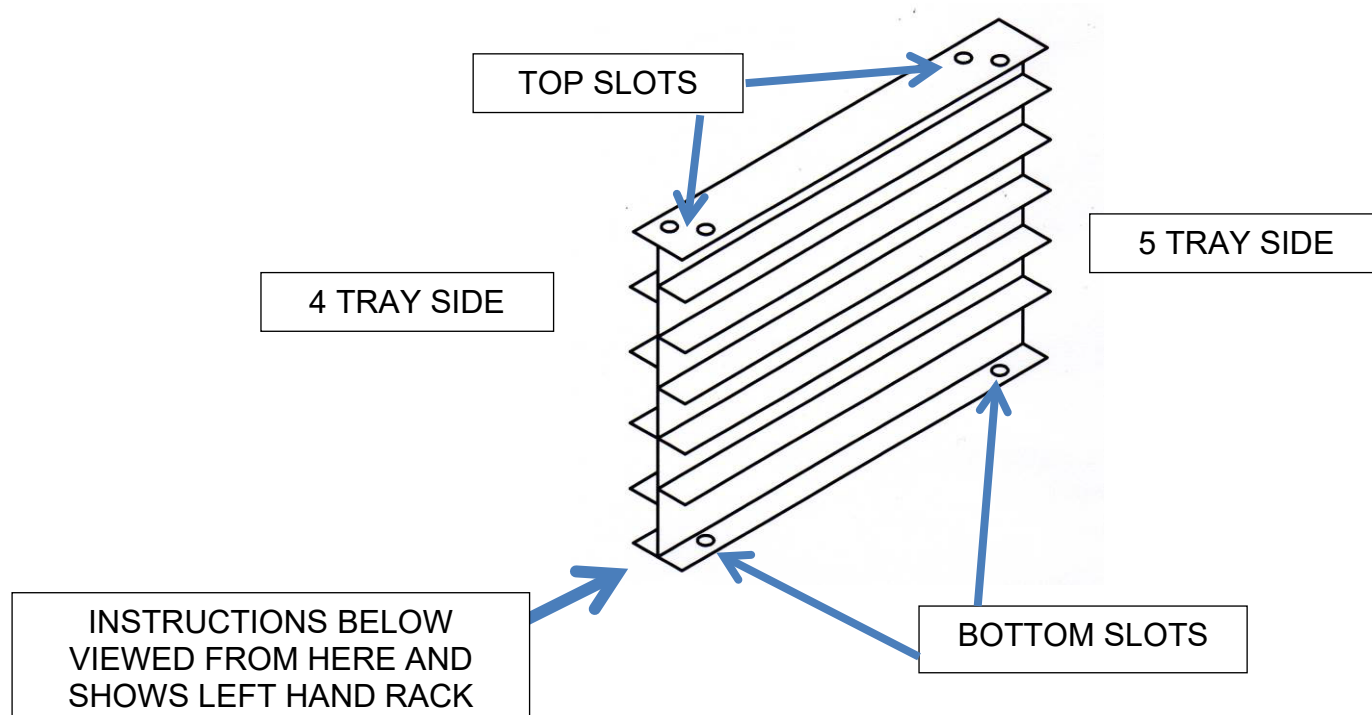
Ovens using 60cm x 40cm trays (FG156 2 tray / FG158 4 tray)

Open the oven door and remove internal runner racking from sides of oven.
(*lift and unlatch racking. Further instructions on next pages*).

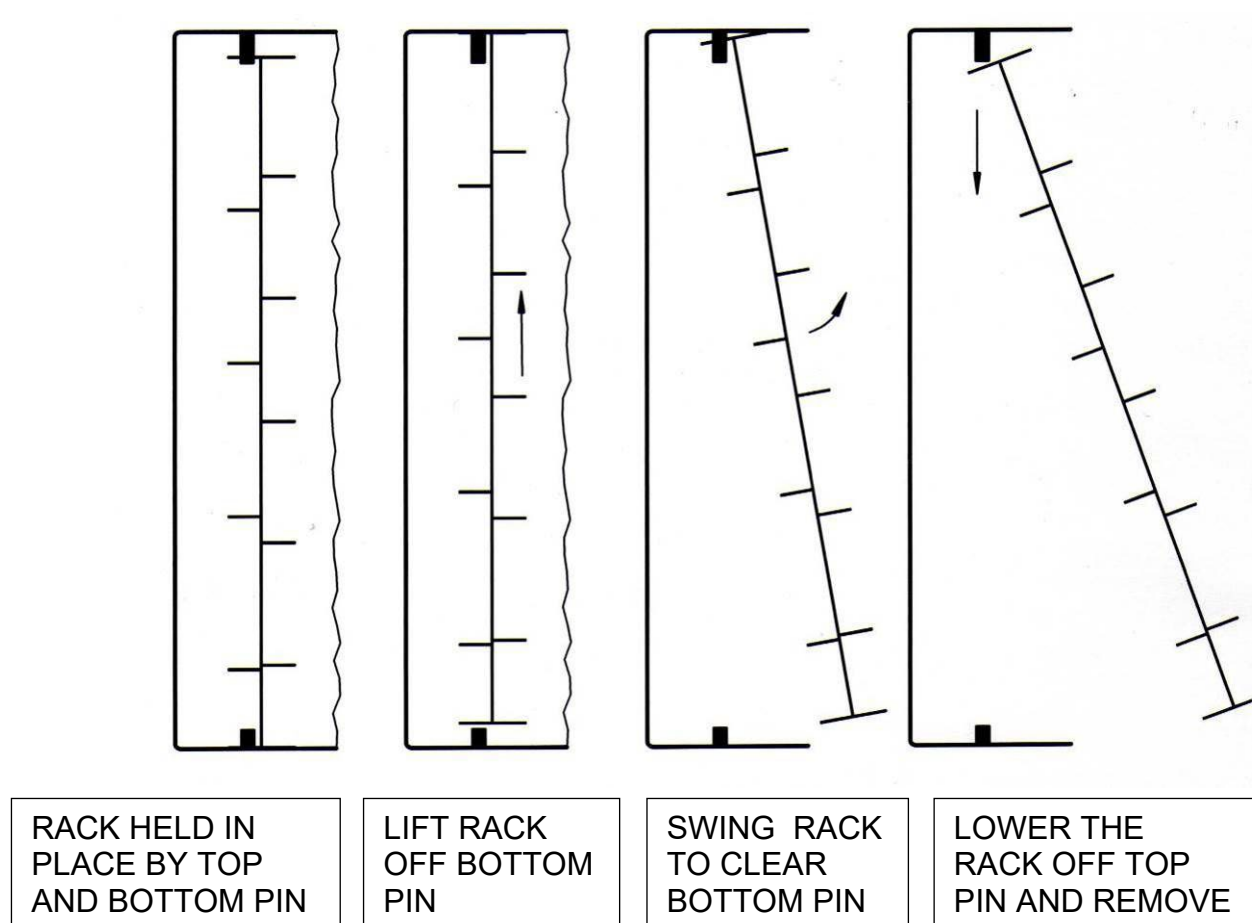
This allows access to hidden areas in the oven, which can be wiped with a damp cloth.

Wipe down, and clean racking with a damp cloth and replace.

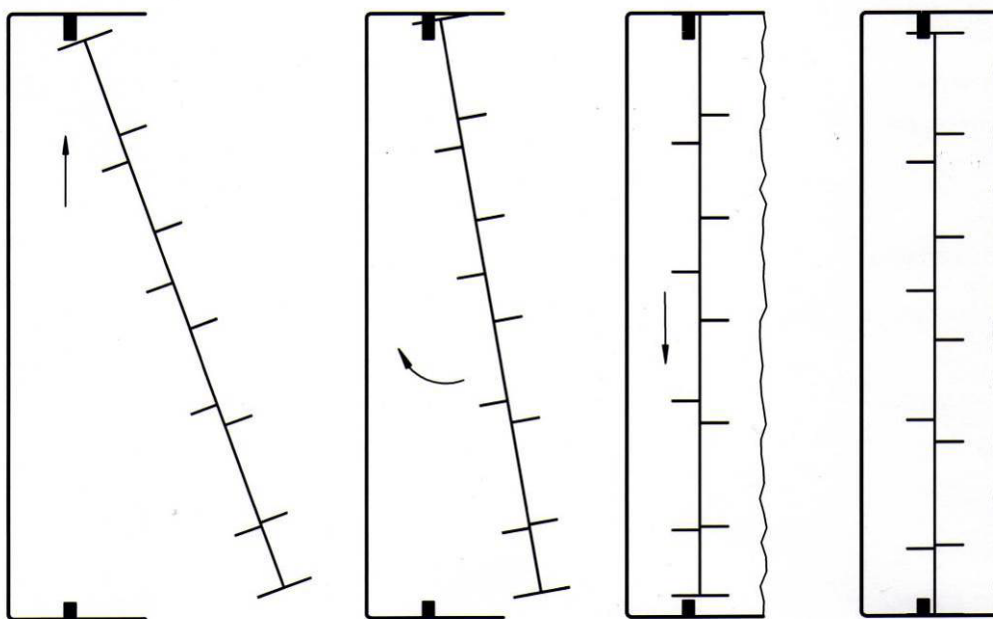
REMOVING AND INSTALLING RUNNER RACKS



TO REMOVE RUNNER RACK (LEFT HAND SHOWN)



TO INSTALL RUNNER RACK (LEFT HAND SHOWN)



PLACE SLOTS
NEAREST
OVEN WALL
OVER TOP
PINS

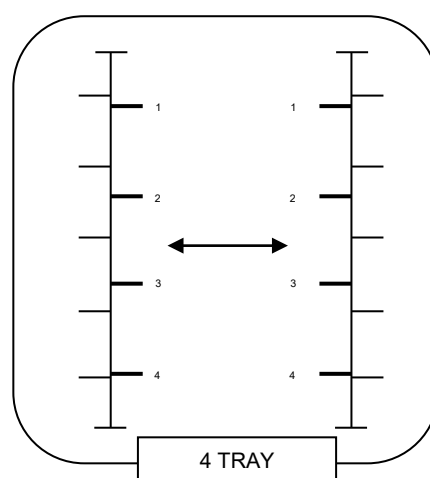
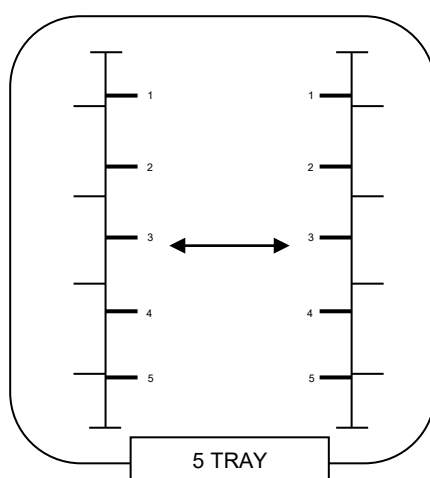
SWING RACK
IN TO LINE UP
BOTTOM
SLOTS WITH
BOTTOM PINS

LOWER
RACK ON
TO BOTTOM
PINS

RACK HELD IN
PLACE BY TOP
AND BOTTOM
PINS

NOTE

BEFORE ATTEMPTING TO FIT THE RACKS, ENSURE THAT BOTH RACKS HAVE THE CORRECT NUMBER OF RUNNERS FACING EACH OTHER.

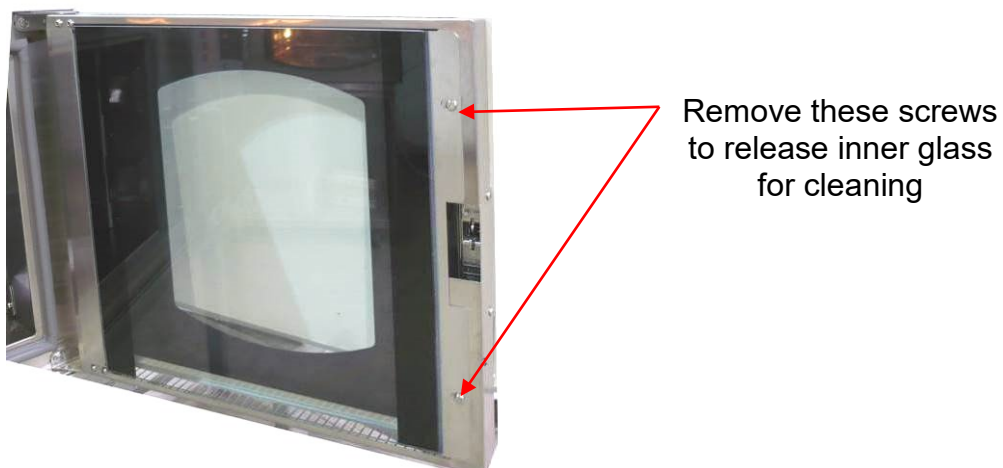


4 tray ovens

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.



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.
- 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.
- 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

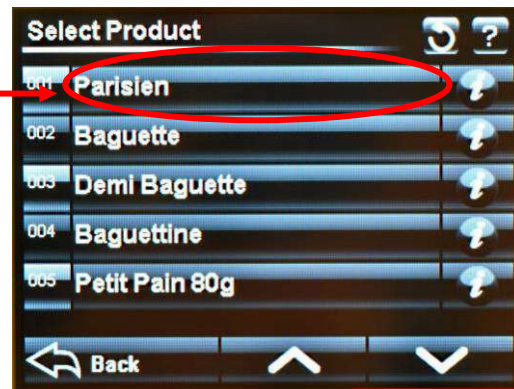
1



OPTION SCREEN

TOUCH THE
NAME OF THE
PRODUCT
REQUIRED

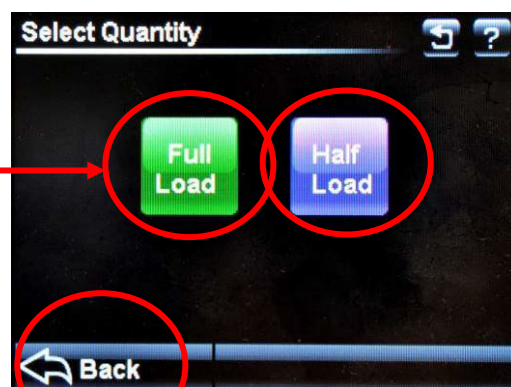
2



SELECT SCREEN

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

3



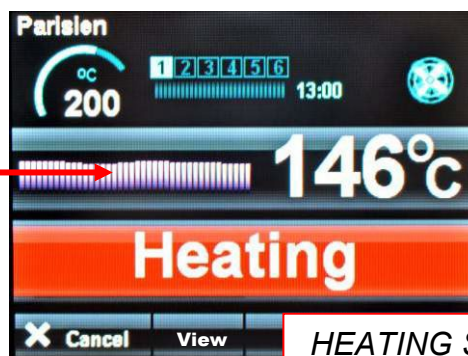
LOAD SCREEN

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.

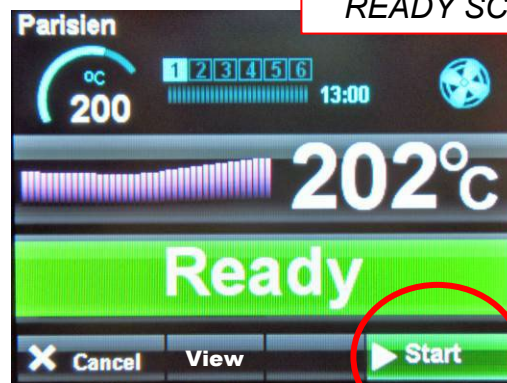
WAIT FOR THE OVEN TO REACH TEMPERATURE

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



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

4

BAKE IN PROGRESS SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

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 PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE



BAKE TIME LEFT

BAKE OVER SCREEN

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)

5



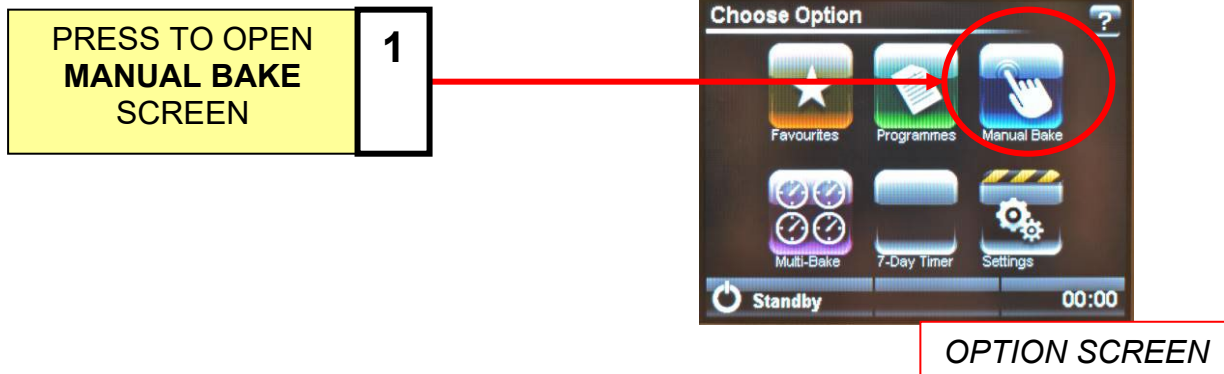
TOUCHING “VIEW” BUTTON DURING A BAKE

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



SET BAKE TIME AND TEMPERATURE



SET BAKE TEMPERATURE **2**

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



SET BAKE TIME **3**

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



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

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

4

DAMPER

TOUCH TO OPEN THE DAMPER.
(SYMBOL GOES GREEN)

TOUCH TO CLOSE THE DAMPER.
(SYMBOL GOES RED)

5



CANCEL

TOUCH AT ANYTIME TO GO
BACK TO THE SETTING
SCREEN.

MANUAL BAKE SCREEN 2

START

TOUCH "START" TO START BAKE

6



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"



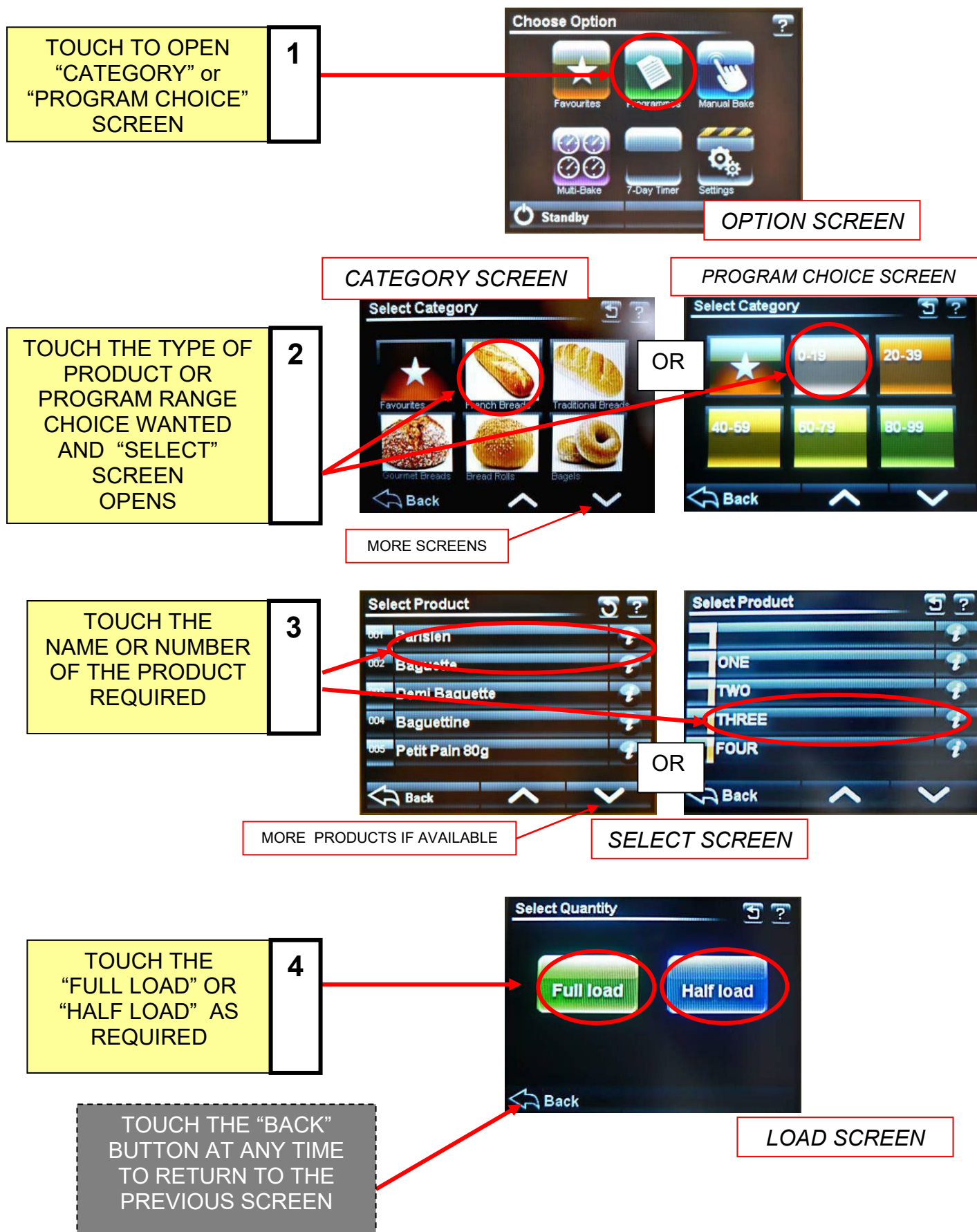
USE KEYBOARD TO TYPE THE REQUIRED NAME AND PRESS "SAVE"



NOTE: In manual mode, only one operation of the steam or damper is saved.

8 - 3.0 BAKING USING PROGRAMMES MENU

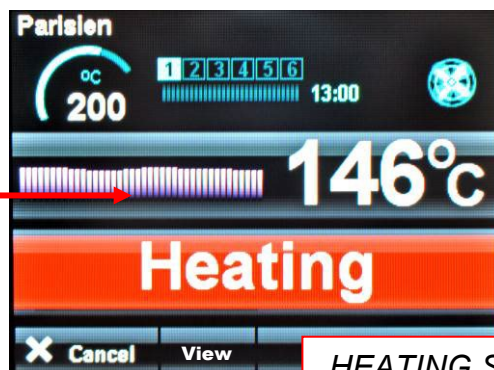
NOTE : THIS COVERS TWO VERSIONS OF FIRMWARE. THE OVEN CAN BE SET TO SHOW EITHER
 1. PICTORIAL CHOICES OF PRODUCT CATEGORIES
 2. A NUMERICAL VERSION THAT SHOWS RANGES OF PROGRAM NUMBERS.



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

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

5

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



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 TIME LEFT

BAKE OVER SCREEN

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.

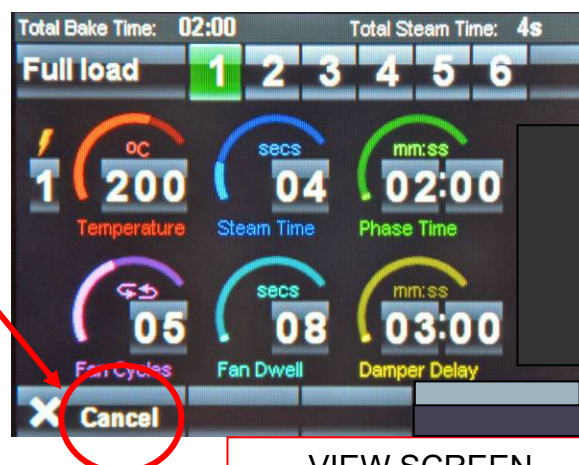
TO KEEP THE OVEN BAKING FOR EXTRA
MINUTES
THE “+ 10 MIN” BUTTON CAN BE
TOUCHED.
(THIS TIME CAN BE ALTERED IN SET UP)

6



TOUCHING “VIEW” BUTTON DURING BAKE

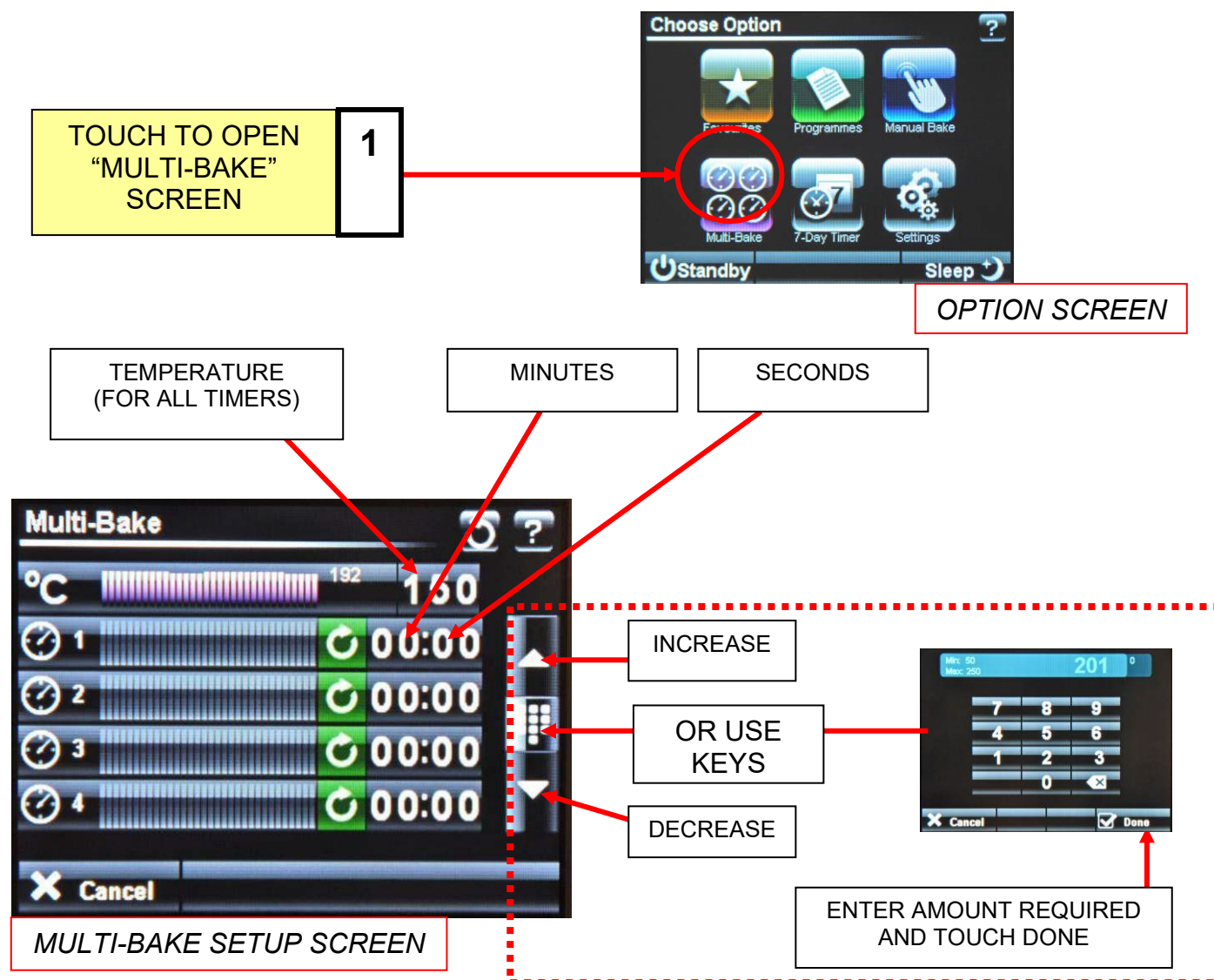
TOUCHING “**VIEW**” BUTTON
DURING BAKE WILL SHOW THE SETTINGS
FOR THE BAKE IN PROGRESS.
TOUCH “**CANCEL**” TO GO BACK TO THE
PREVIOUS SCREEN.



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).



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.

2



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

9.0 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.
The machine must not be used if frayed or bare cables are visible.
 - Follow cleaning instructions.

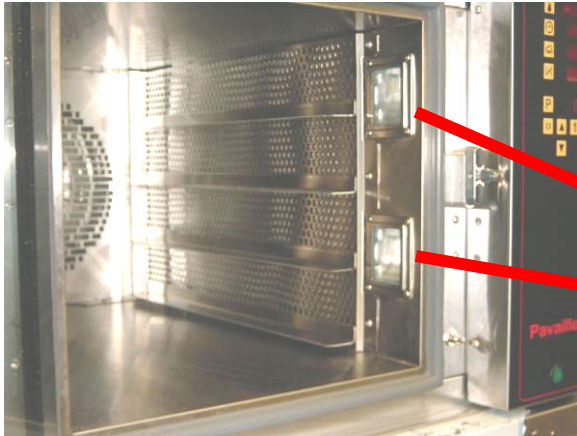
10.0 STEAM SYSTEM MAINTENANCE

- If it is noticed that the steaming operation has deteriorated, perhaps due to hard water scaling, please contact your oven supplier

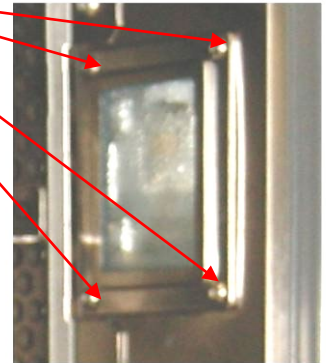
11.0 BULB REPLACEMENT

In the event of a bulb failure, Instructions on how to change a bulb are as follows: -

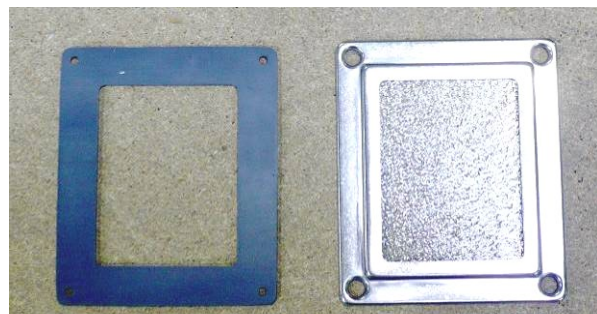
- Ensure oven is isolated from mains supply and allow to cool.
- Remove screws (4 per light) and take glass, frame and gasket off lamp unit.



SCREWS



- Remove bulb by pulling in direction of arrow and replace with new bulb.



GASKET

Pt No.B721-67-008

GLASS AND FRAME

Pt No.B721-67-010

Pt No.B721-67-009

- Refit glass front, taking care that gasket is in position around stainless steel frame. Re-connect oven and test.

DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

12.0 SPARES

When ordering spares please quote the **machine serial number** which can be found on the silver information plate of the machine and on the front cover of this manual.

MACHINE SERIAL NUMBER



PART 1

FG150 10 TRAY OVEN SPARES SECTION

PART 2

FG159 4/5 TRAY 18 X 30 OVEN SPARES SECTION

PART 3

FG158 4/5 TRAY 60 X 40 OVEN SPARES SECTION

PART 4

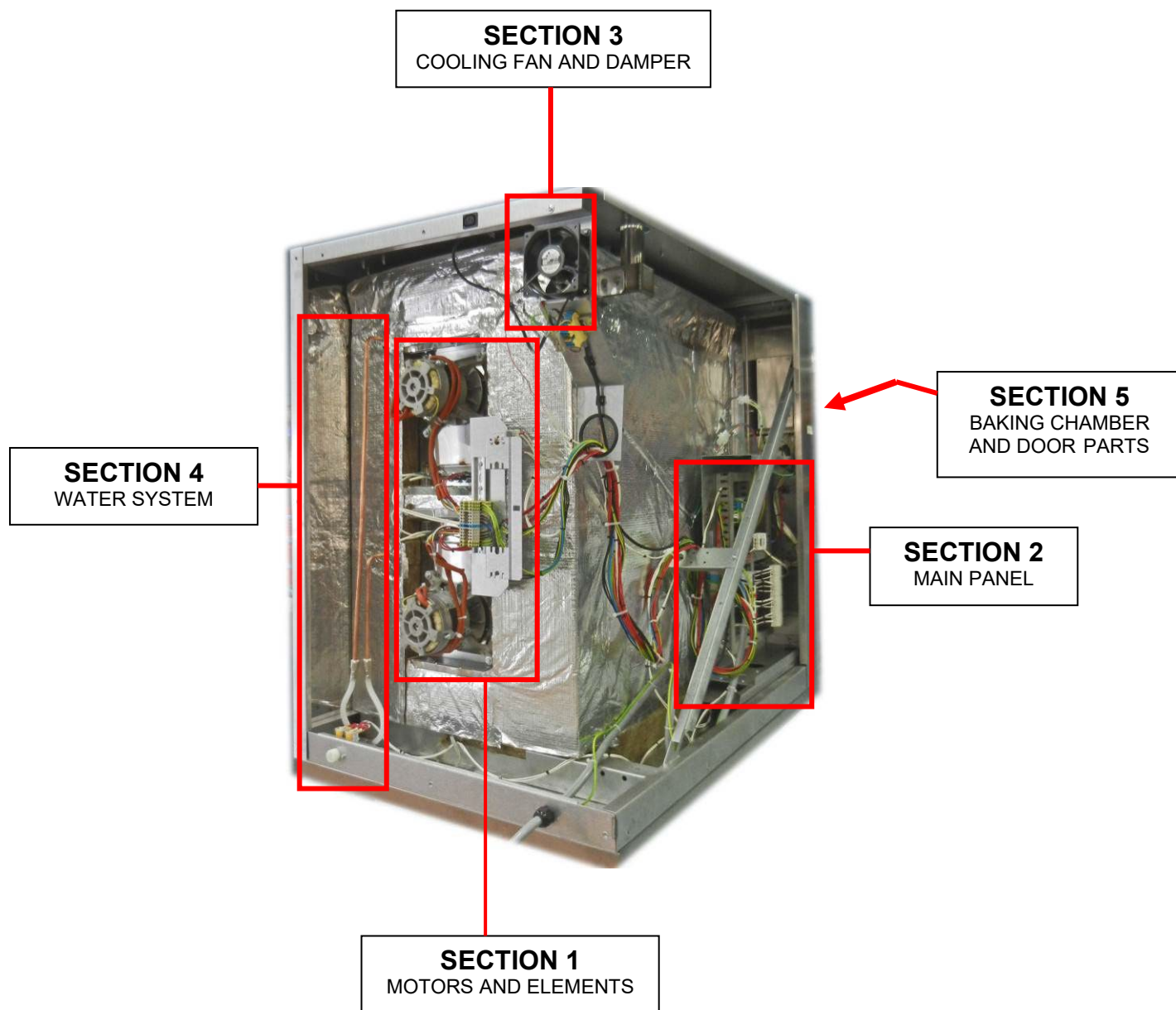
FG153 4/5 TRAY 40 X 60 OVEN SPARES SECTION

[email:spares@monoequip.com](mailto:spares@monoequip.com)

[Spares +44\(0\)1792 564039](tel:+44(0)1792564039)

PART 1 10 TRAY OVEN SPARES SECTION

FG150



REAR VIEW WITH OUTER SHEETING REMOVED

PART 1 / SECTION 1 – 10 TRAY - MOTORS AND ELEMENTS

FG150

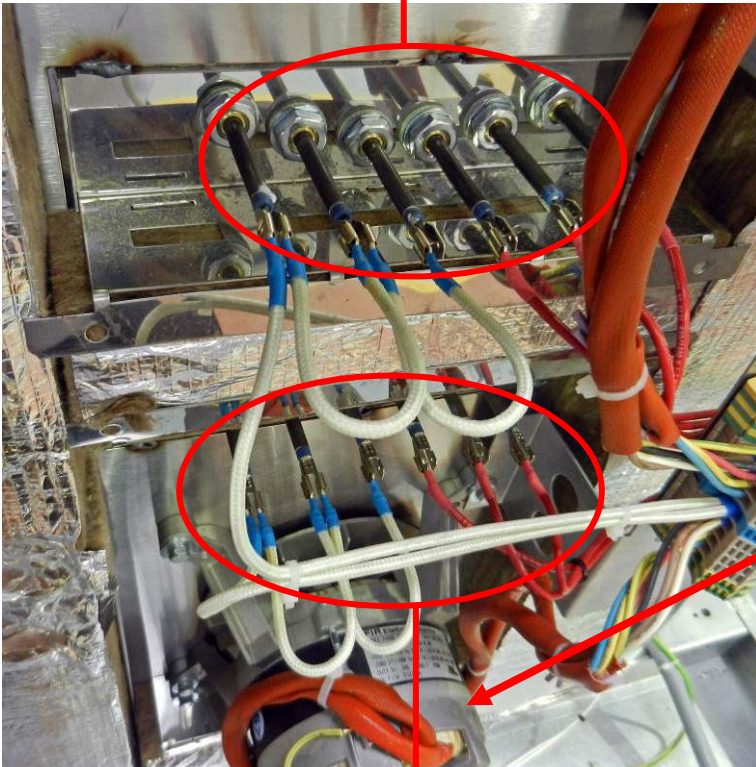
8Kw ovens

HEATING ELEMENT – B847-04-068 = 240volts
B847-04-073 = 220volts

PART 30

7Kw ovens

HEATING ELEMENT – B847-04-067 = 240volts
B847-04-074 = 220volts



PART 18
PART 19

TOP NOT SHOWN

FAN MOTORS - B720-74-005

8Kw ovens

HEATING ELEMENT – B847-04-068 = 240volts
B847-04-073 = 220volts

PART 31

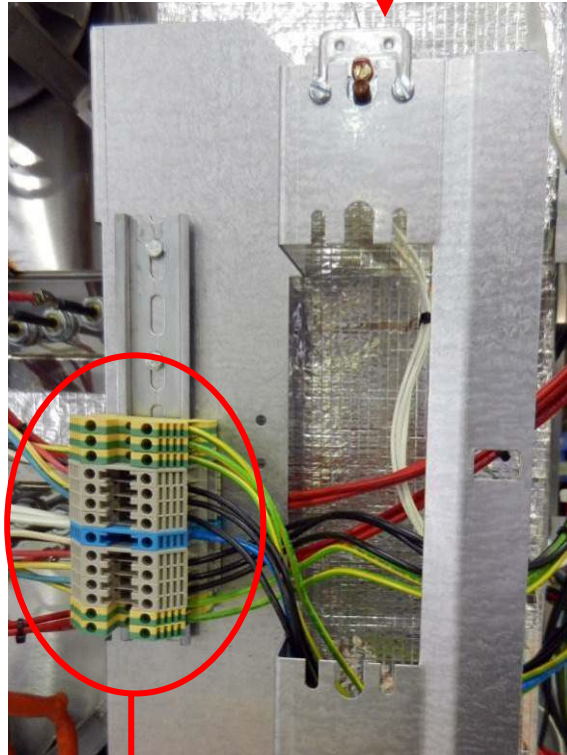
7Kw ovens

HEATING ELEMENT – B847-04-067 = 240volts
B847-04-074 = 220volts

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

PART 21

OVERHEAT THERMOSTAT – B888-30-014



TB3

MOTOR AND ELEMENT CONNECTIONS

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

PART 1 / SECTION 2 – 10 TRAY - MAIN PANEL

FG150

PT-4A FAN MOTOR OVERLOAD

B801-03-020

PT4B FAN MOTOR OVERLOAD AUX. CONTACTOR

B801-14-012

PT-5A FAN MOTOR OVERLOAD

B801-03-020

PT5B FAN MOTOR OVERLOAD AUX. CONTACTOR

B801-14-012

PART 1

INTERIOR LIGHTING MCB

B872-22-063

PART 2

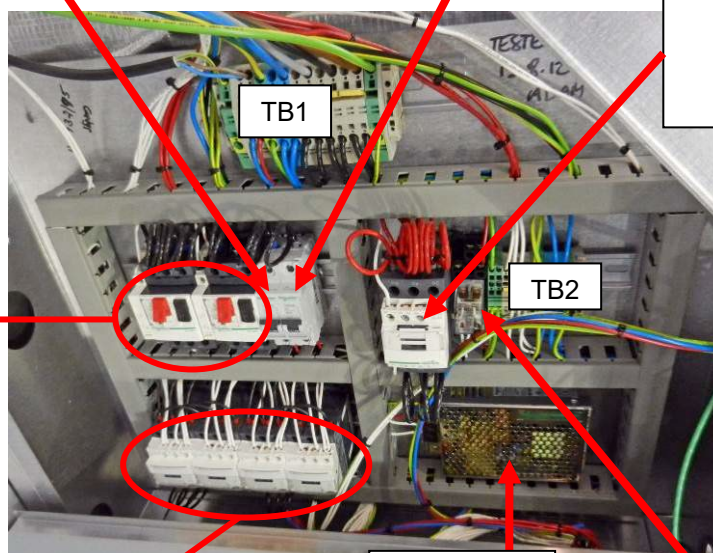
CONTROL CIRCUIT MCB

B872-22-062

PART 15

HEATING ELEMENT CONTACTOR

B801-08-020



PART 14

24v DC POWER SUPPLY UNIT

B801-93-005

FAN MOTOR CONTACTORS

B801-08-031

PT-10A (TOP FORWARD)

PT-10B (TOP REVERSE)

PT-11A (BTM FORWARD)

PT-11B (BTM REVERSE)

INTERLOCK UNIT X2

B801-18-005

PT-8A INTERIOR LIGHT RELAY

B723-37-004

PT8B INTERIOR LIGHT RELAY BASE

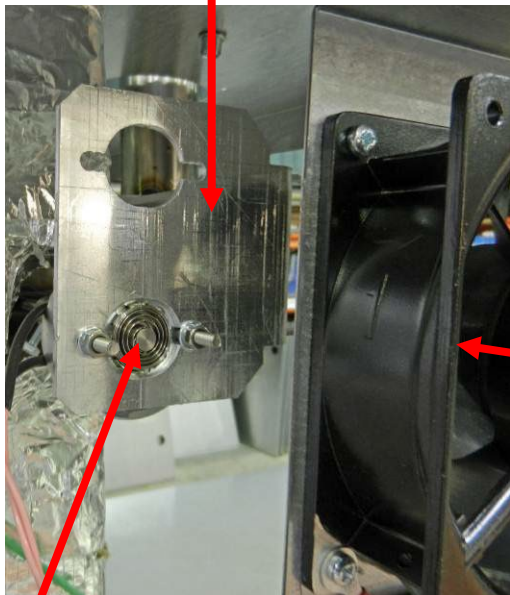
B723-36-001

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

PART 1 / SECTION 3 – 10 TRAY - COOLING FAN AND DAMPER

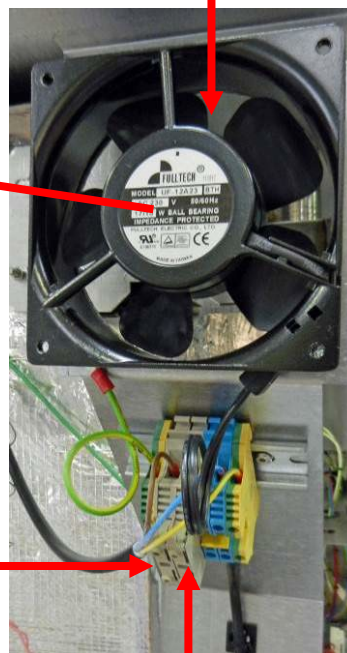
FG150

DAMPER BRACKET 150-02-01000



PART 34

**REAR FAN UNIT
B869-75-018**

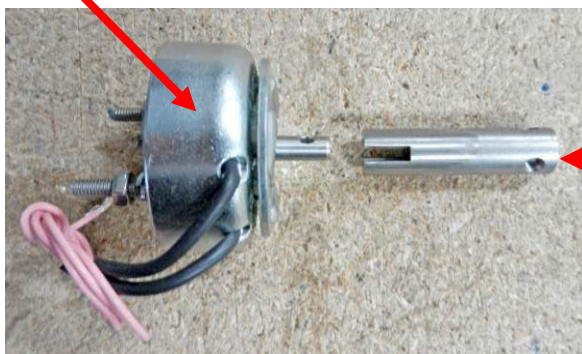


PART 37

**AUX. POWER OUTLET FUSE
B842-85-039**

PART 17

**DAMPER SOLENOID L/H OVEN B749-83-003
DAMPER SOLENOID R/H OVEN B749-83-004**



PART 35

**REAR FAN UNIT FUSE
B842-85-025**

**COUPLING
158-02-00600**

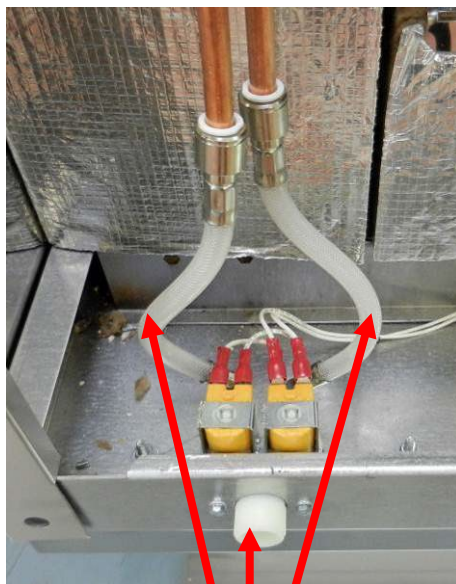
PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

DELIVERY PIPE - LONG

150-07-00800

DELIVERY PIPE - SHORT

150-07-00700



PART 20

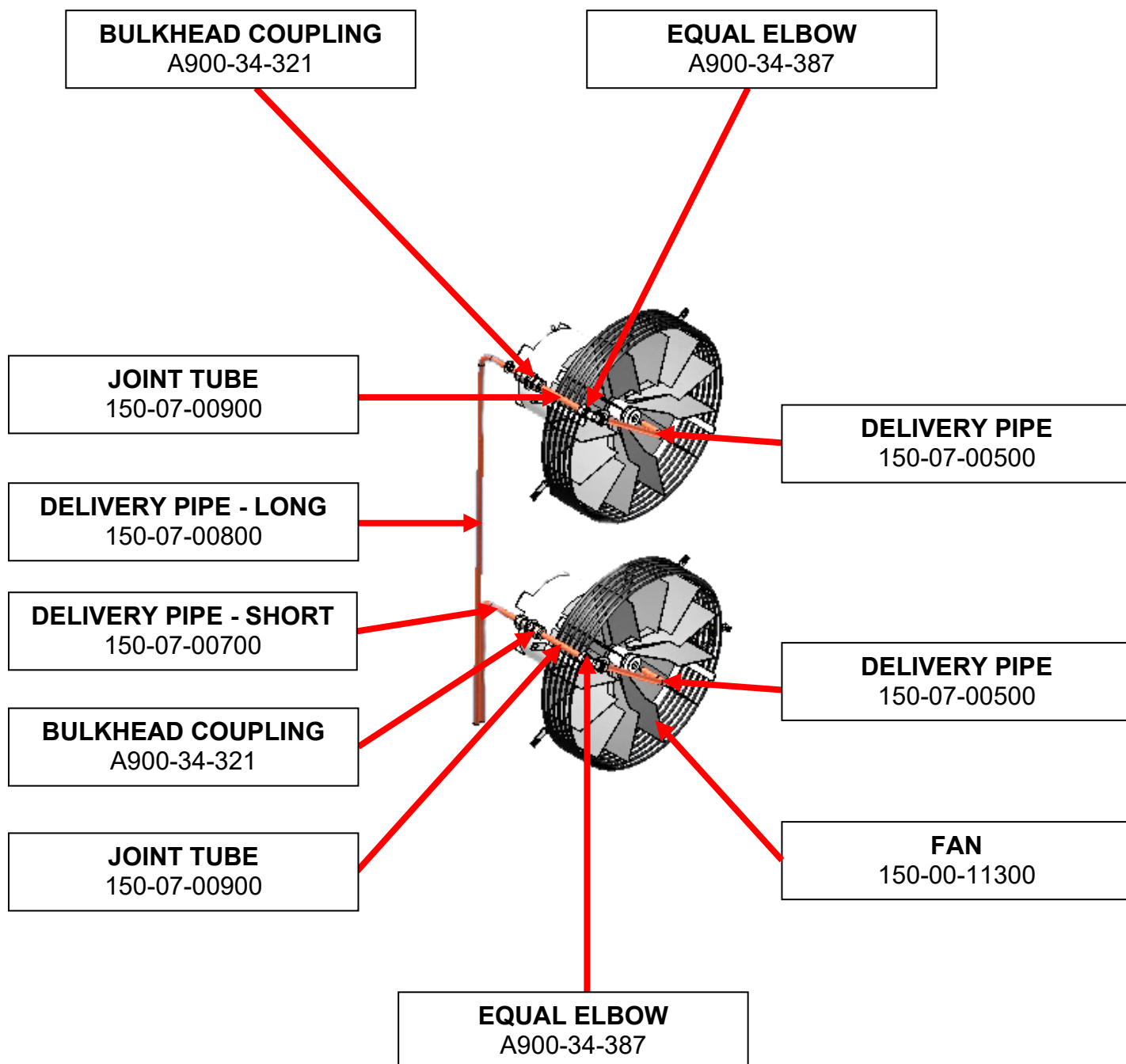
WATER SOLENOID (INC. HOSES)

150-07-00400

HOSE – BLUE (NOT SHOWN ATTACHED)

A900-34-087





COMPLETE STEAM ASSY KIT = PT No. 150-07-00003

INCLUDES 150-01-07700 PIPE GUIDE BRKT X 2
AND 150-07-00400 DOUBLE SOLENOID INLET VALVE.

PART 1 / SECTION 5 – 10 TRAY - BAKING CHAMBER AND DOOR PARTS

FG150

TOP HINGE LH OVEN PT No.150-03-05400

TOP HINGE RH OVEN PT No.150-03-04700

DOOR SEAL
PT No.150-03-02500

OUTER DOOR GLASS
PT No.150-03-09900

INNER DOOR GLASS
PT No.150-03-10100

SIDE SHEET LH
PT No.150-01-07201
(FIXED RUNNERS NOT SHOWN)

SIDE SHEET RH
PT No.150-01-07200
(FIXED RUNNERS NOT SHOWN)

FAN
PT No.150-00-11300

REAR SHEET
PT No.150-01-06700

BOTTOM HINGE LH OVEN PT No.150-03-04700

BOTTOM HINGE RH OVEN PT No.150-03-05400



DOOR SWITCH
PT No.B842-07-037



CHROME DOOR HANDLE
PT No. A900-KSX002
DOOR CATCH MECHANISM
PT No. A900-27-194

COMPLETE DOOR ASSEMBLY = PT No 150-03-09500 LH AND RH (STATE WHICH REQ'D)

FG150



**LIGHT ASSEMBLY
PT No.B721-67-011**

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

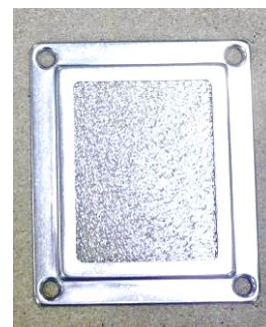


REPLACEMENT BULB = B857-94-007



GASKET

Pt. No.B721-67-008



GLASS AND FRAME

Pt. No.B721-67-010

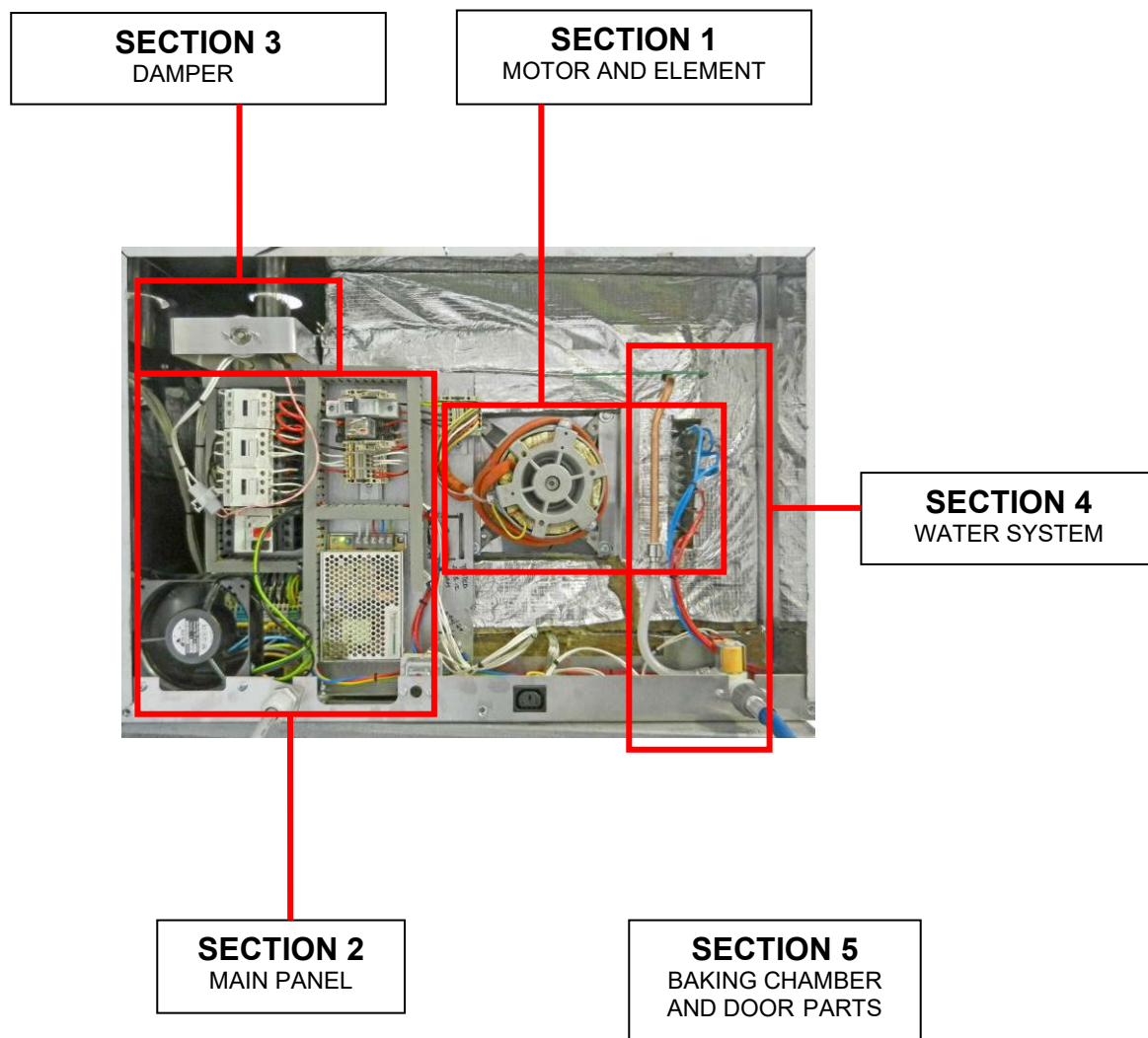
Pt. No.B721-67-009

DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

PART 2

4/5 TRAY 18 X 30 OVEN SPARES SECTION

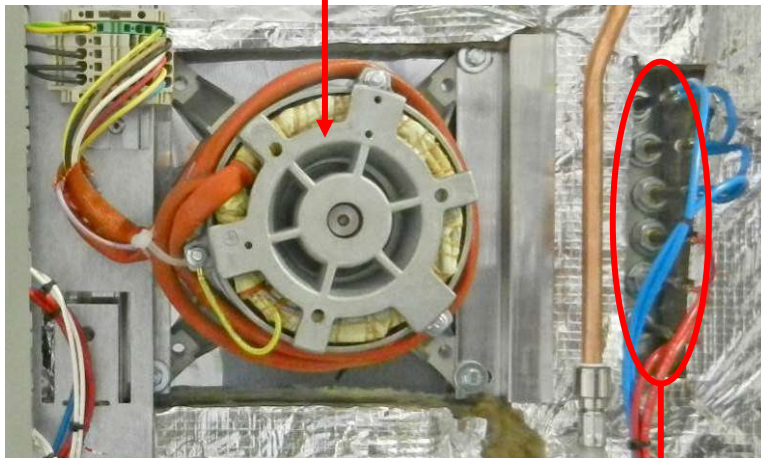
FG159



PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

PART 10

FAN MOTOR UNIT – B720-74-005



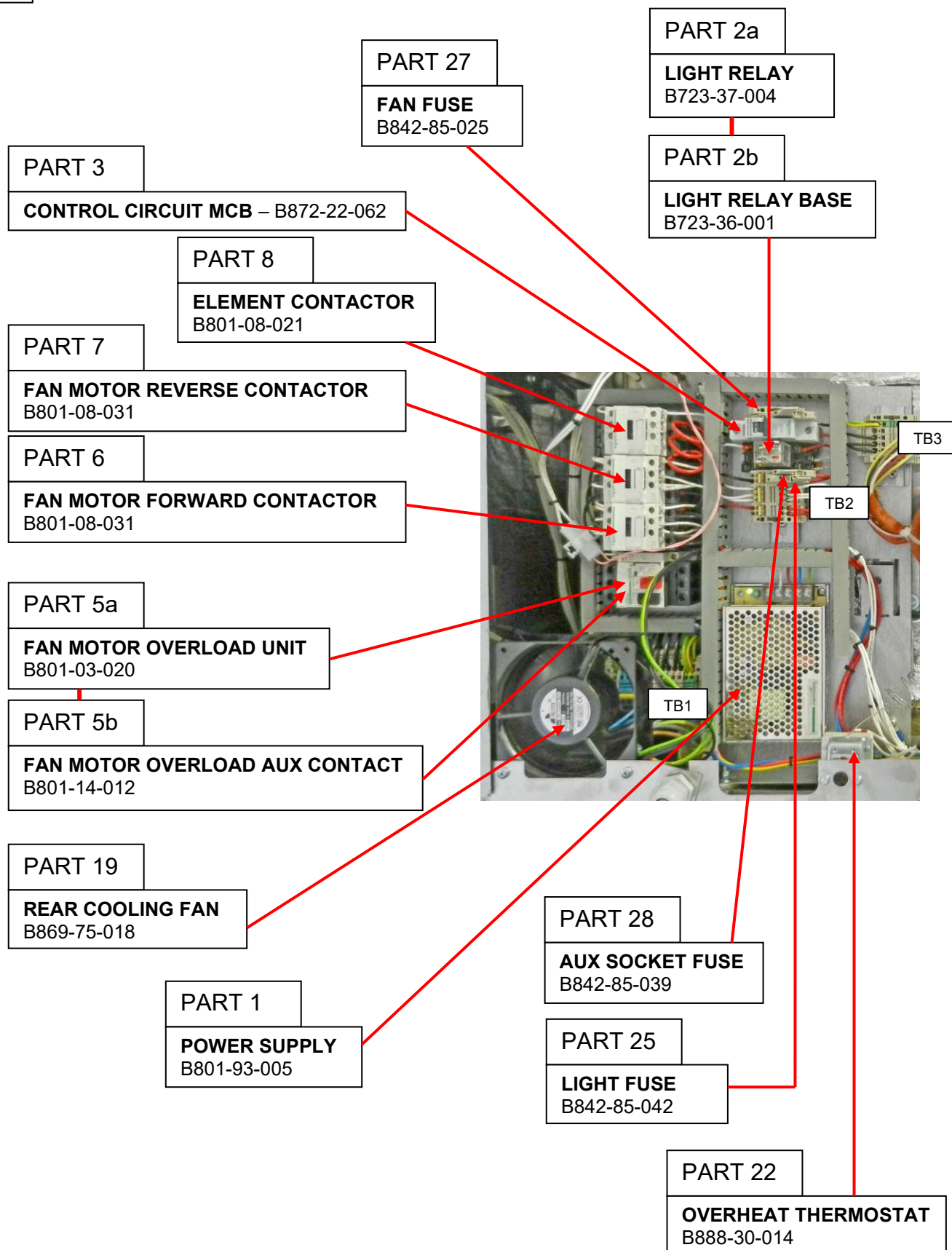
PART 11

**HEATING ELEMENT – B847-04-068 = 240volts
B847-04-073 = 220volts**

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

PART 2 / SECTION 2 – 4/5 TRAY 18 X 30 – MAIN PANEL

FG159



PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

PART 9

DAMPER SOLENOID L/H OVEN B749-83-003
DAMPER SOLENOID R/H OVEN B749-83-004



DAMPER SOLENOID BRKT
158-02-00300



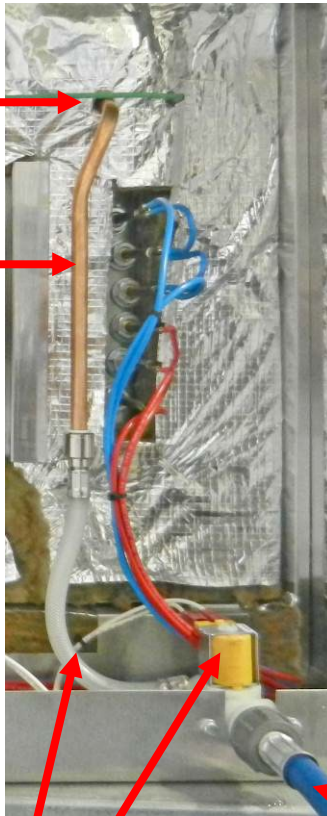
COUPLING
158-02-00600

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

FG159

BULKHEAD COUPLING
A900-34-321
(UNDER INSULATION)

COPPER PIPE
A900-34-253
(10mm OD X 20 swg)



HOSE – BLUE
A900-34-087

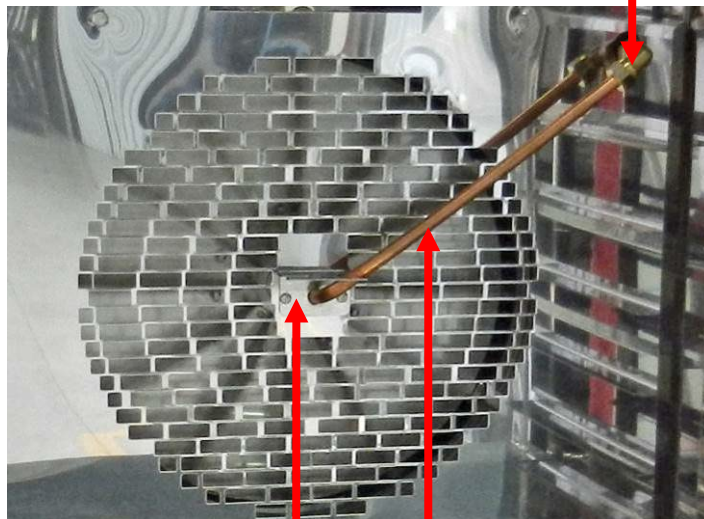
PART 12

WATER INLET ASSY (INC. HOSE)
158-17-00400

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

FG159

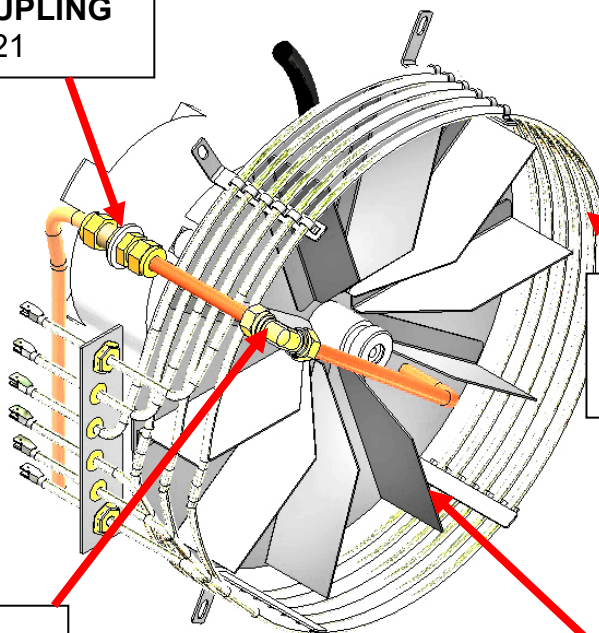
EQUAL ELBOW
A900-34-387



PIPE GUIDE BRACKET
150-01-07700

**INDIVIDUAL PART NUMBERS ARE NOT AVAILABLE FOR PIPES.
ALL PIPES MADE FROM
A900-34-253 COPPER PIPE
10mm O/D X 20swg WALL**

BULKHEAD COUPLING
A900-34-321



HEATING ELEMENT
B847-04-068 = 240volts
B847-04-073 = 220volts

EQUAL ELBOW
A900-34-387

FAN
150-00-11300

PART 2 / SECTION 5 – 4/5 TRAY 18 X 30 BAKING CHAMBER AND DOOR PARTS

FG159

TOP HINGE LH OVEN PT No.158-03-10501

TOP HINGE RH OVEN PT No.158-03-10500

DOOR SEAL
PT No.159-03-01500

REAR SHEET
PT No.159-01-10900

OUTER DOOR GLASS
PT No.159-03-04200

**INNER DOOR
INCLUDING GLASS**
PT No.159-03-10200

FAN
PT No.150-00-11300



LH FIXED RUNNERS 4 TRAY
PT No.159-01-05000
LH FIXED RUNNERS 5 TRAY
PT No.159-01-05200

BOTTOM HINGE LH OVEN PT No.158-03-10500
BOTTOM HINGE RH OVEN PT No.158-03-10501

RH FIXED RUNNERS 4 TRAY
PT No.159-01-05001
RH FIXED RUNNERS 5 TRAY
PT No.159-01-05201



DOOR SWITCH
PT No.B842-07-037

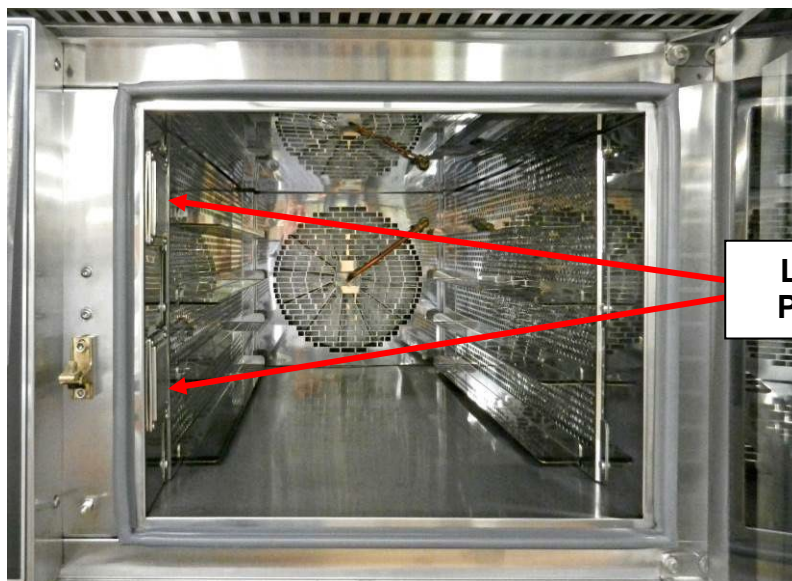


HANDLE/ CATCH ASSEMBLY
PT No.A900-27-118



COMPLETE DOOR ASSEMBLY = PT No 159-03-04000 = LH HINGE DOOR
PT No 159-03-04001 = RH HINGE DOOR

FG159



**LIGHT ASSEMBLY
PT No.B721-67-011**

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

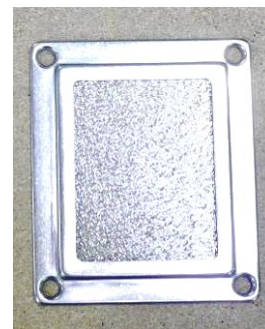


REPLACEMENT BULB = B857-94-007



GASKET

Pt No.B721-67-008



GLASS AND FRAME

Pt No.B721-67-010

Pt No.B721-67-009

DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

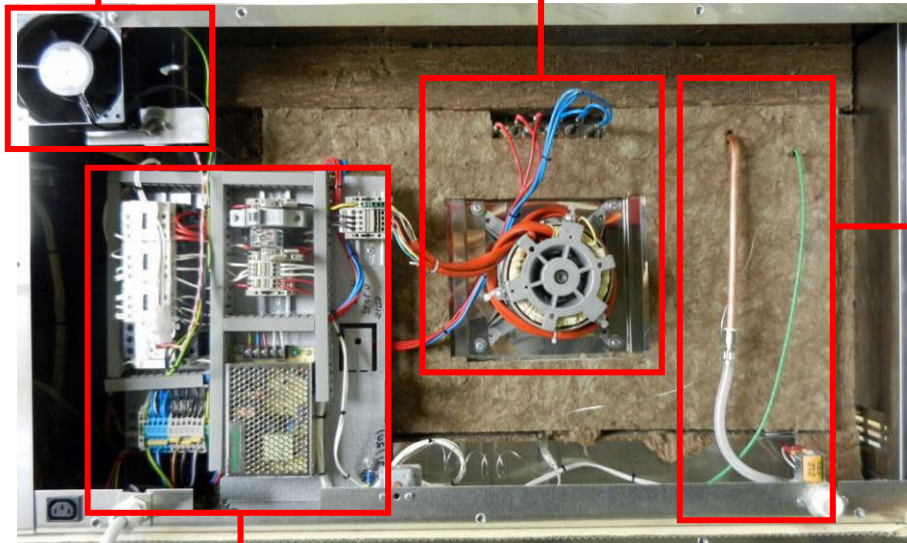
PART 3

4/5 TRAY 60 X 40 OVEN SPARES SECTION

FG158

SECTION 3
DAMPER AND FAN

SECTION 1
MOTOR AND ELEMENT



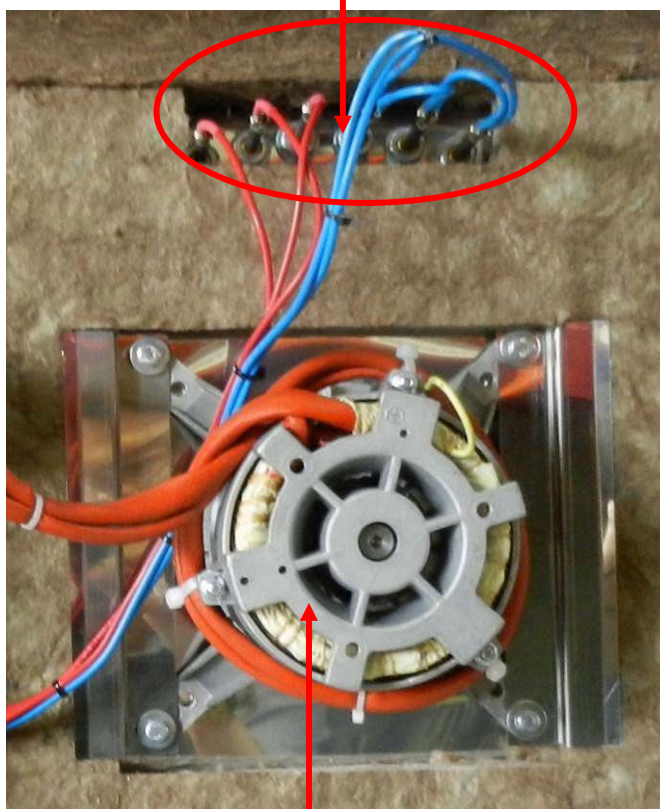
SECTION 4
WATER SYSTEM

SECTION 2
MAIN PANEL

SECTION 5
BAKING CHAMBER
AND DOOR PARTS

PART 11

**HEATING ELEMENT – B847-04-067 = 240volts
B847-04-074 = 220volts**



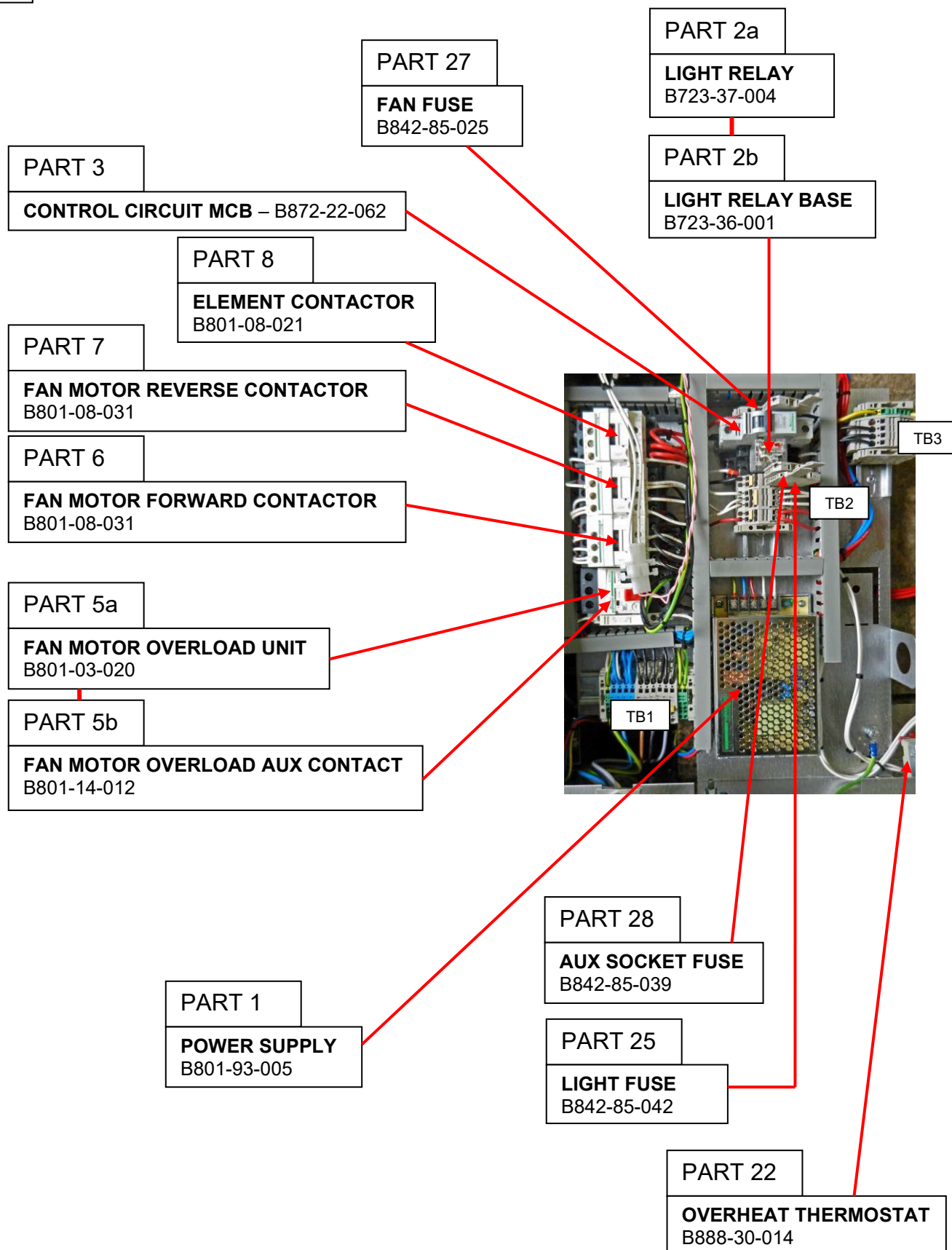
PART 10

FAN MOTOR UNIT – B720-74-005

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

PART 3 / SECTION 2 – 4/5 TRAY 60 X 40 – MAIN PANEL

FG158



PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

PART 3 / SECTION 3 – 4/5 TRAY 60 X 40 – DAMPER AND COOLING FAN

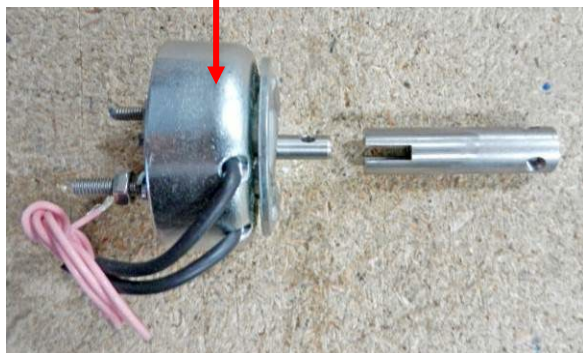
FG158

PART 9

DAMPER SOLENOID L/H OVEN B749-83-003
DAMPER SOLENOID R/H OVEN B749-83-004



DAMPER SOLENOID BRKT
158-02-00300



COUPLING
158-02-00600



PART 19

REAR COOLING FAN
B869-75-018



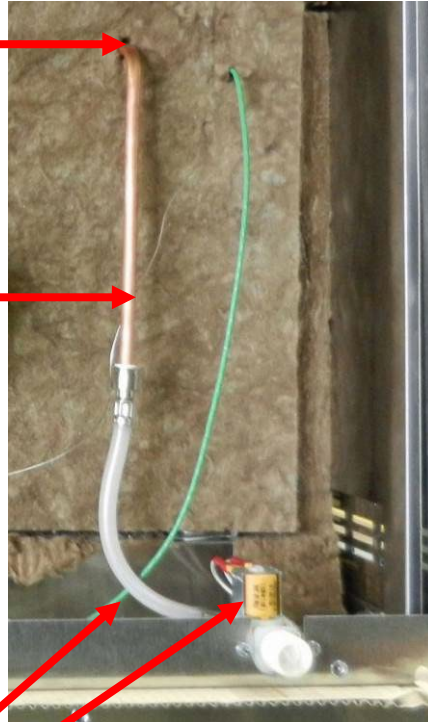
PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL

PART 3 / SECTION 4 – 4/5 TRAY 60 X 40 – WATER/STEAM SYSTEM

FG158

BULKHEAD COUPLING
A900-34-321
(UNDER INSULATION)

COPPER PIPE
A900-34-253
(10mm OD X 20 swg)



PART 12

WATER INLET ASSY (INC. HOSE)
158-17-00400

HOSE – BLUE (NOT SHOWN)
A900-34-087

PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL

FG158

EQUAL ELBOW
A900-34-387

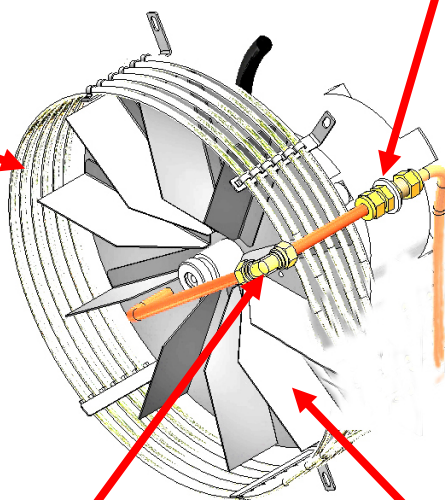


**INDIVIDUAL PART NUMBERS ARE
NOT AVAILABLE FOR PIPES.
ALL PIPES MADE FROM
A900-34-253 COPPER PIPE
10mm O/D X 20swg WALL**

PIPE GUIDE BRACKET
150-01-07700

HEATING ELEMENT
B847-04-067 = 240volts
B847-04-074 = 220volts

BULKHEAD COUPLING
A900-34-321



EQUAL ELBOW
A900-34-387

FAN
158-00-11200

PART 3 / SECTION 4 – 4/5 TRAY 60 X 40 BAKING CHAMBER AND DOOR PARTS

FG158

TOP HINGE LH OVEN PT No.158-03-10501

TOP HINGE RH OVEN PT No.158-03-10500

DOOR SEAL
PT No.158-03-01500

REAR SHEET
PT No.158-01-11200

FAN
PT No.158-00-11200

**OUTER/INNER
DOOR GLASS**
PT No.158-03-03600

LH RUNNER RACK 4/5 TRAY
PT No.158-04-01000

RH RUNNER RACK 4/5 TRAY
PT No.158-04-01001

BOTTOM HINGE LH OVEN PT No.158-03-10500

BOTTOM HINGE RH OVEN PT No.158-03-10501



DOOR SWITCH
PT No.B842-07-037

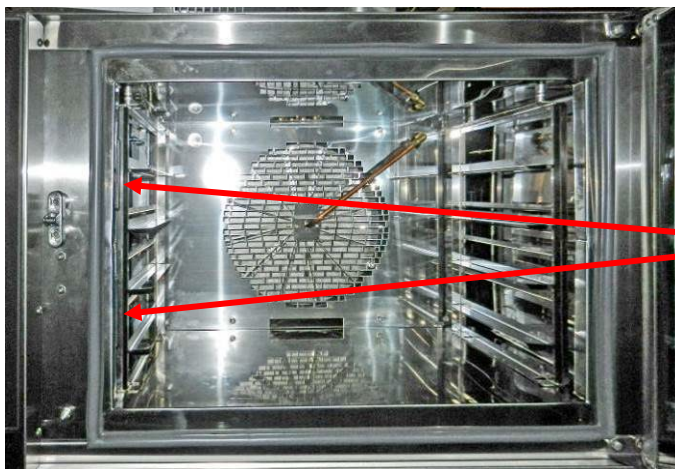


CHROME DOOR HANDLE
PT No. A900-KSX002
DOOR CATCH MECHANISM
PT No. A900-27-194



COMPLETE DOOR ASSEMBLY = PT No 158-03-03400 = LH HINGE DOOR
PT No 158-03-03401 = RH HINGE DOOR

FG158



**LIGHT ASSEMBLY
PT No.B721-67-011**

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW



REPLACEMENT BULB = B857-94-007



GASKET

Pt. No.B721-67-008



GLASS AND FRAME

Pt. No.B721-67-010

Pt. No.B721-67-009

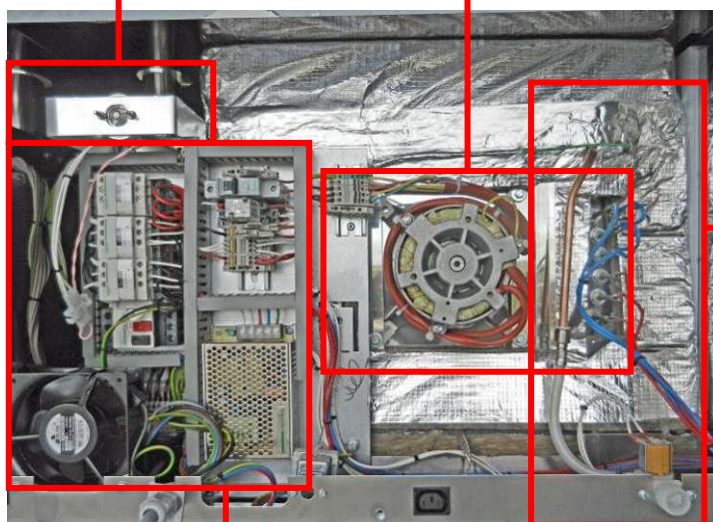
DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

PART 4 4/5 TRAY 40 X 60 OVEN SPARES SECTION

FG153

SECTION 3
DAMPER

SECTION 1
MOTOR AND ELEMENT



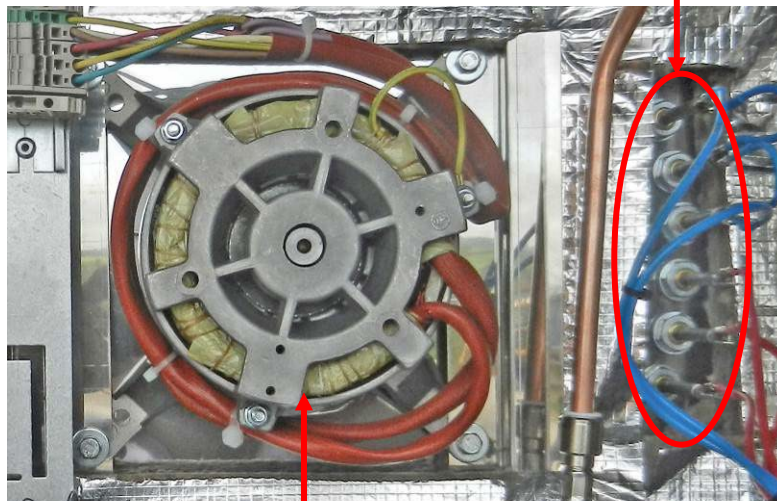
SECTION 4
WATER SYSTEM

SECTION 2
MAIN PANEL

SECTION 5
BAKING CHAMBER
AND DOOR PARTS

PART 11

**HEATING ELEMENT – B847-04-067 = 240volts
B847-04-074 = 220volts**



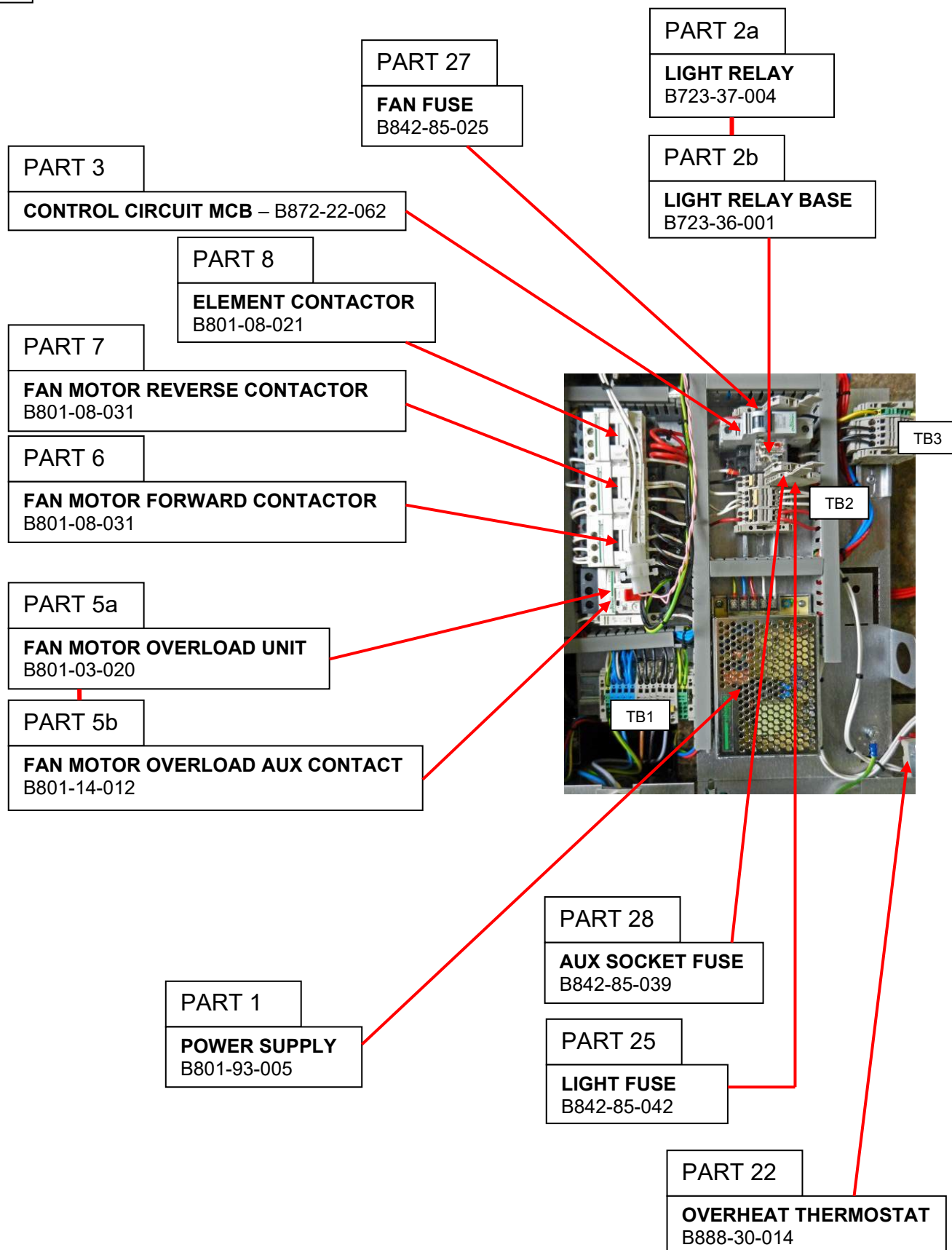
PART 10

FAN MOTOR UNIT – B720-74-005

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

PART 4 / SECTION 2 – 4/5 TRAY 40 X 60 – MAIN PANEL

FG153



PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

PART 4 / SECTION 3 – 4/5 TRAY 40 X 60 – DAMPER AND COOLING FAN

FG153

PART 9

DAMPER SOLENOID L/H OVEN B749-83-003
DAMPER SOLENOID R/H OVEN B749-83-004



DAMPER SOLENOID BRKT
158-02-00300



COUPLING
158-02-00600

PART 19

REAR COOLING FAN
B869-75-018



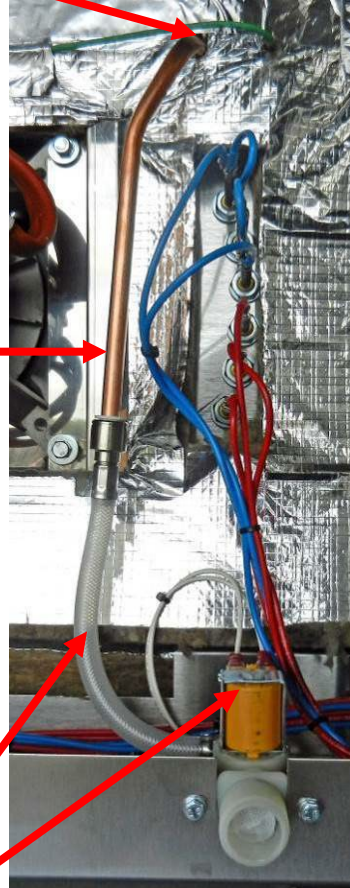
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

PART 4 / SECTION 4 – 4/5 TRAY 40 X 60 – WATER/STEAM SYSTEM

FG153

BULKHEAD COUPLING
A900-34-321
(UNDER INSULATION)

COPPER PIPE
A900-34-253
(10mm OD X 20 swg)



PART 12

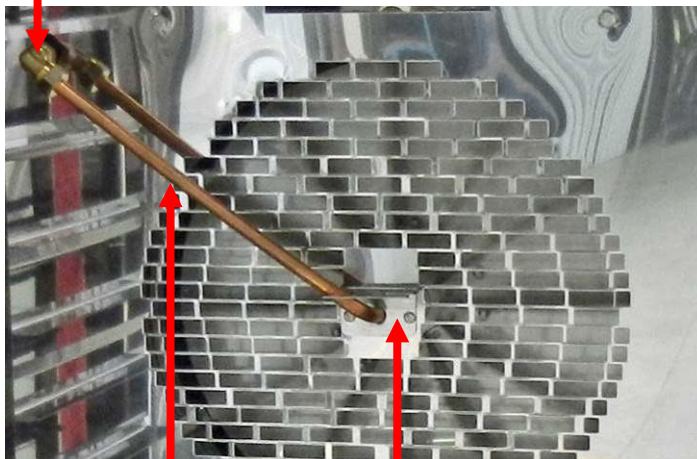
WATER INLET ASSY (INC. HOSE)
158-17-00400

HOSE – BLUE (NOT SHOWN)
A900-34-087

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

FG153

EQUAL ELBOW
A900-34-387

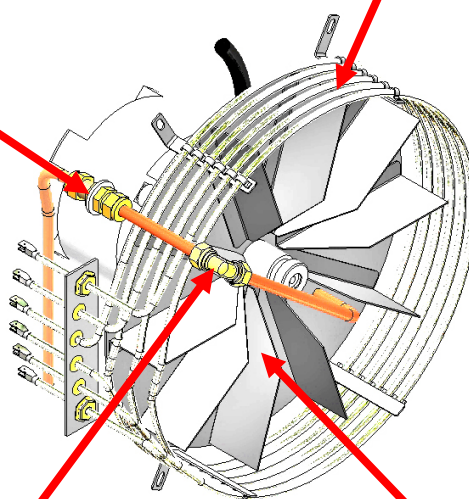


**INDIVIDUAL PART NUMBERS ARE
NOT AVAILABLE FOR PIPES.
ALL PIPES MADE FROM
A900-34-253 COPPER PIPE
10mm O/D X 20swg WALL**

PIPE GUIDE BRACKET
150-01-07700

BULKHEAD COUPLING
A900-34-321

HEATING ELEMENT
B847-04-067 = 240volts
B847-04-074 = 220volts



EQUAL ELBOW
A900-34-387

FAN
158-00-11200

PART 4 / SECTION 5 – 4/5 TRAY 40 X 60 BAKING CHAMBER AND DOOR PARTS

FG153

TOP HINGE LH OVEN PT No.158-03-10501

TOP HINGE RH OVEN PT No.158-03-10500

DOOR SEAL
PT No.153-23-00500

REAR SHEET
PT No.153-51-00900

FAN
PT No.158-00-11200

**OUTER/INNER
DOOR GLASS**
PT No.153-03-01700

LH CLIP ON RUNNER
PT No.149-01-07101

RH CLIP ON RUNNER
PT No.149-01-07100

BOTTOM HINGE LH OVEN PT No.158-03-10500

BOTTOM HINGE RH OVEN PT No.158-03-10501



DOOR SWITCH
PT No.B842-07-037

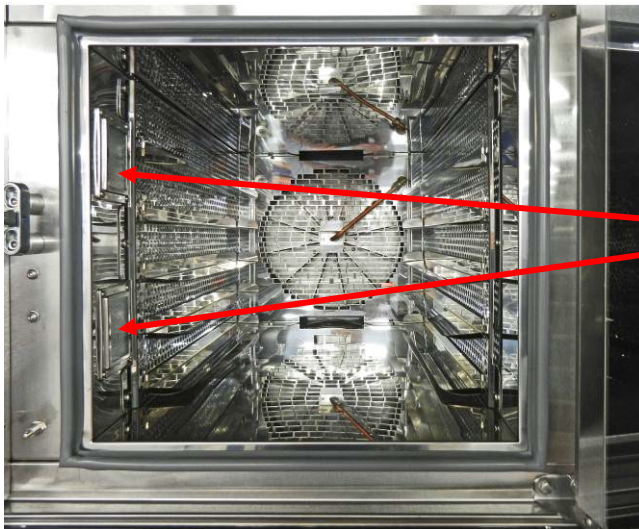


CHROME DOOR HANDLE
PT No. A900-KSX002
DOOR CATCH MECHANISM
PT No. A900-27-194



COMPLETE DOOR ASSEMBLY = PT No 153-03-01200 = LH HINGE DOOR
PT No 153-03-01201 = RH HINGE DOOR

FG153



**LIGHT ASSEMBLY
PT No.B721-67-011**

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

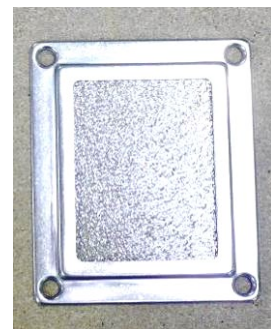


REPLACEMENT BULB = B857-94-007



GASKET

Pt No.B721-67-008



GLASS AND FRAME

Pt No.B721-67-010

Pt No.B721-67-009

DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.



Section 13

CONDENSER UNIT

(IF FITTED)

The condenser can be fitted to any Bx oven or stacked Bx ovens as required.

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ELECTRICAL INFORMATION

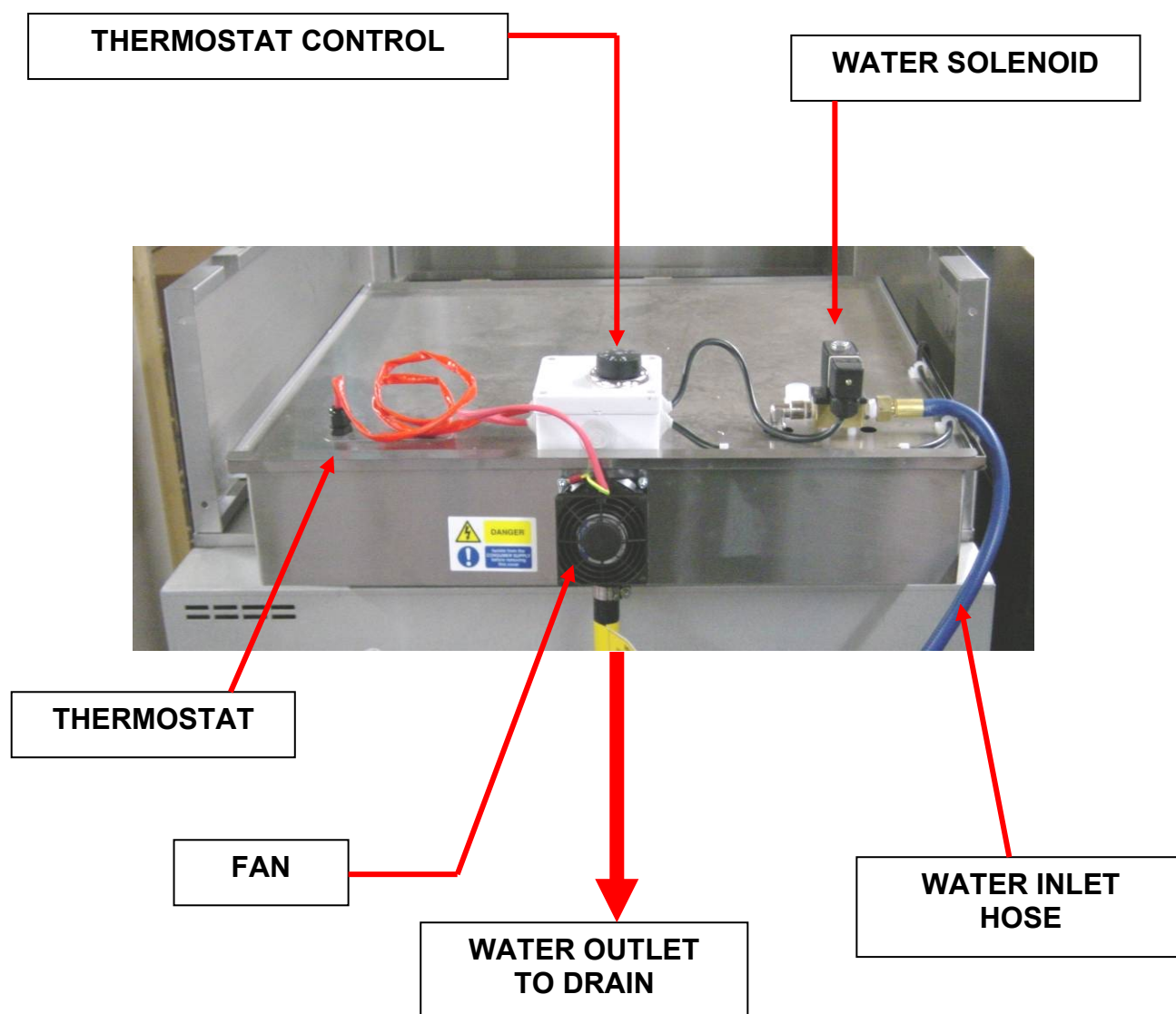
SEE ELECTRICAL MANUAL AVAILABLE SEPERATLY

AIRFLOW CONDENSER INFORMATION PAGE 76

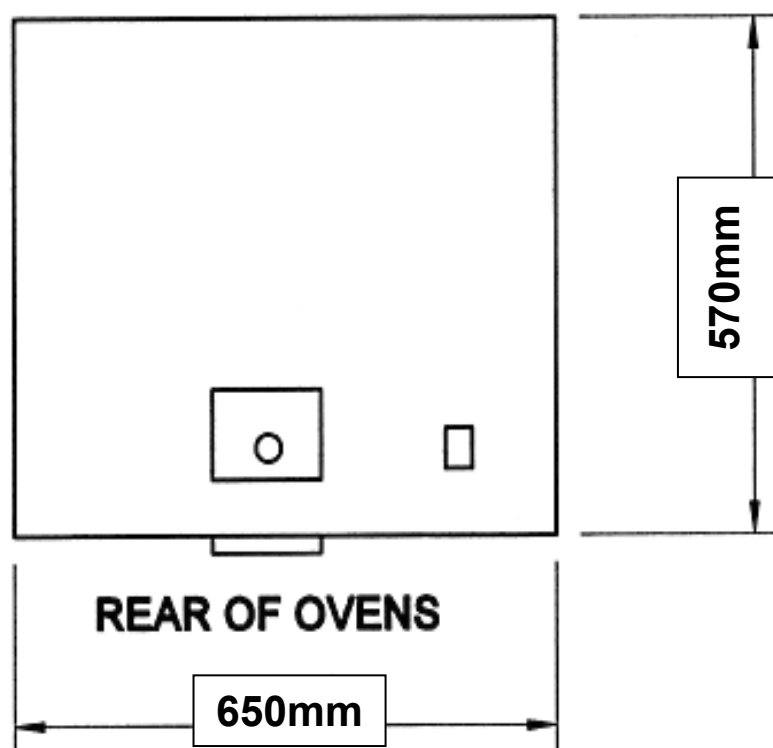
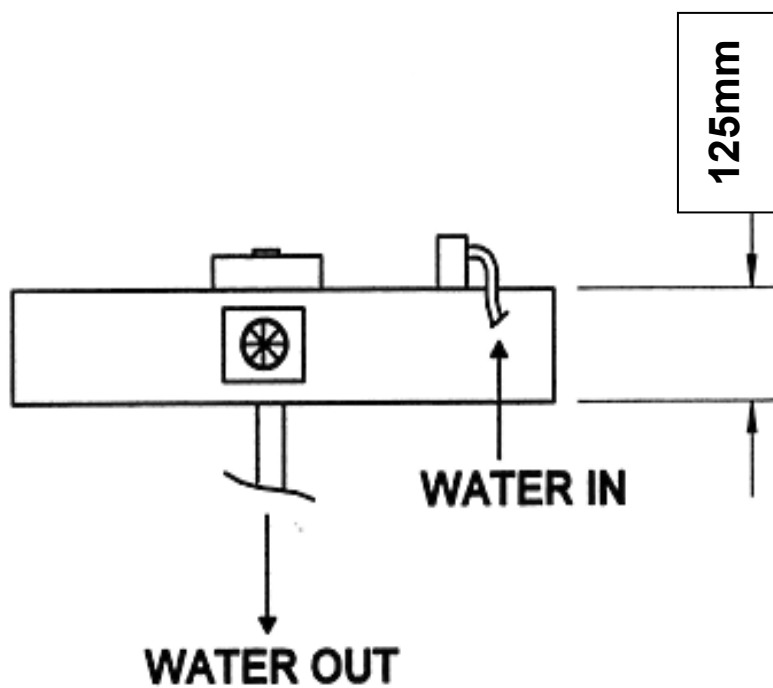
INTRODUCTION

The condenser can be fitted to any Bx oven or stacked Bx ovens as required. With thermostatic control it can be adjusted to operate in most ambient temperatures. Simple water connection (washing machine type fitting) and a hose to drain are all that is required to operate efficiently.

Steam is drawn from the fluepipe of the oven through a thermostatically controlled water cooled chamber and condenses to drain away. When the cooling water reaches a set temperature it is automatically replaced with cold water to keep the condensing process as efficient as possible.



DIMENSIONS



SPECIFICATIONS

POWER 230volts, 1 phase, 50hz,
21watts
Wired to oven electrical panel.

WATER Washing machine type connection to normal water supply
via steam water connection to oven(s).

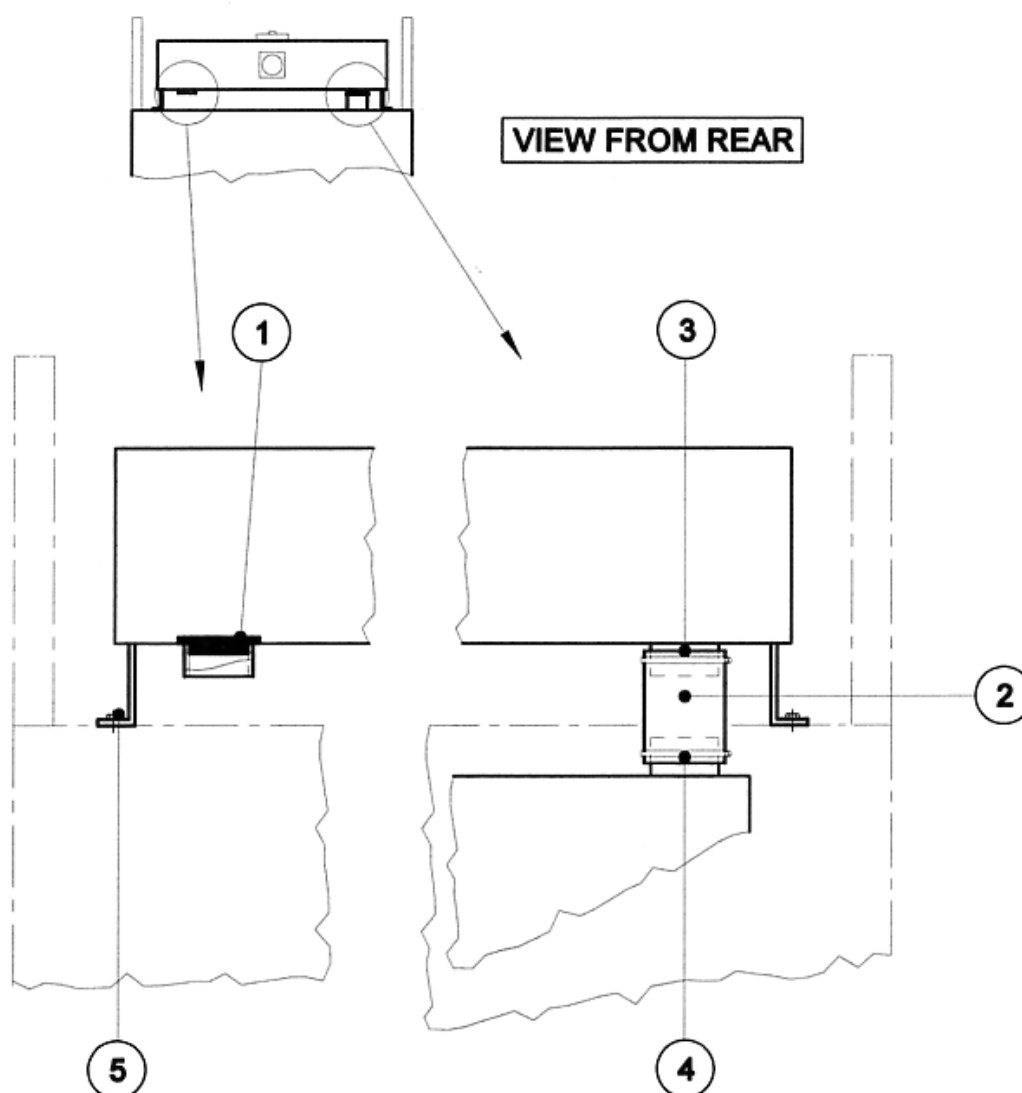
NOISE Less than 85dB

WEIGHT Approx 18kg (not including water)

INSTALLATION



BEFORE INSTALLING ENSURE THAT ALL POWER IS DISCONNECTED AND THE OVEN IS COOL



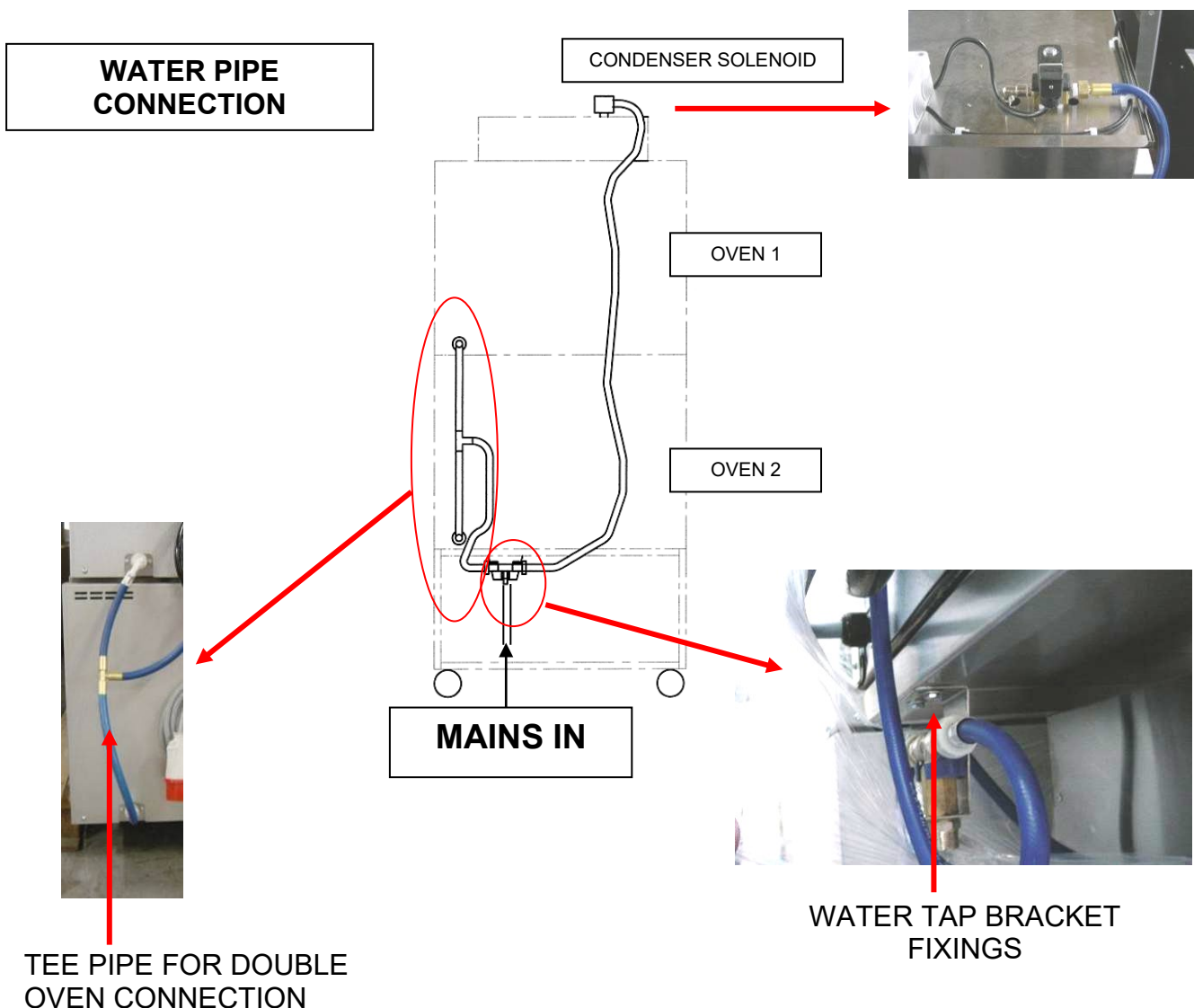
1. Before fitting the main condenser assembly, insert blanking plug **(1)** into lower hole that will not be required for the hand of oven being used.
2. Connect tube **(2)** to the spigot and retain with worm-drive clip **(3)**.

NOTE

If fixing holes are not present on the top sheet of the oven, they should be marked and drilled at this stage.

Position condenser correctly and mark hole positions (*centre of each slot*). Remove condenser and drill holes of 6.5mm diameter at 4 positions.

3. Place condenser in position ensuring that the tube **(2)** passes through the hole in the top of the oven and worm drive clip **(4)**, then over spigot of the damper assembly on the oven.
4. Tighten worm-drive clip **(4)**.
5. Fasten condenser unit to top of oven with M6 x 12mm long hex head screws and washers in 4 positions.
(If holes have been drilled, nuts will have to be used also).
6. Connect wiring, depending on whether the oven is 4 tray or 10 tray, as shown in electrical manual.
7. Connect drain hose to a suitable drain.
8. Attach water tap bracket to frame of base as shown and fasten water hose to a water supply. (A tee pipe must be used on double ovens)



SAFETY

**BEFORE INSTALLING ENSURE THAT ALL POWER IS DISCONNECTED
AND THE OVEN(S) IS COOL**



1. 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.

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



3. While the oven is in operation (and for some time after use), **it is inadvisable to touch the condenser or the surrounds because of conducted heat.**

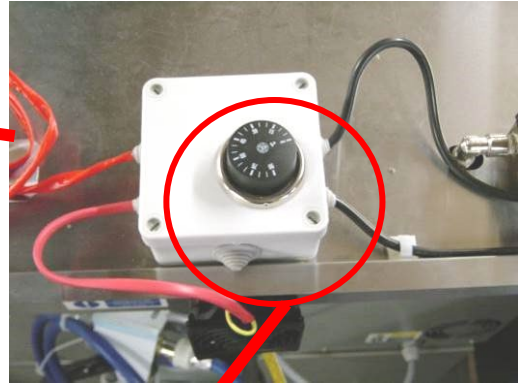
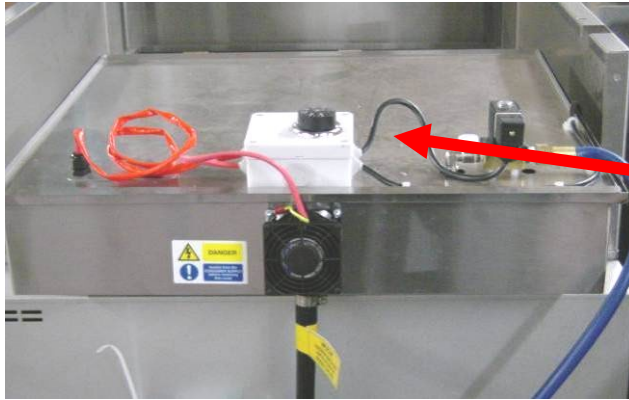
4. The condenser must be operated as described in this manual.

5. Only **MONO** spare parts should be used on this condenser.

6. The construction of the condenser must not be changed.

7. If the oven is not to be used for some time, it is advisable to ensure that the condenser unit is drained of water.

OPERATION

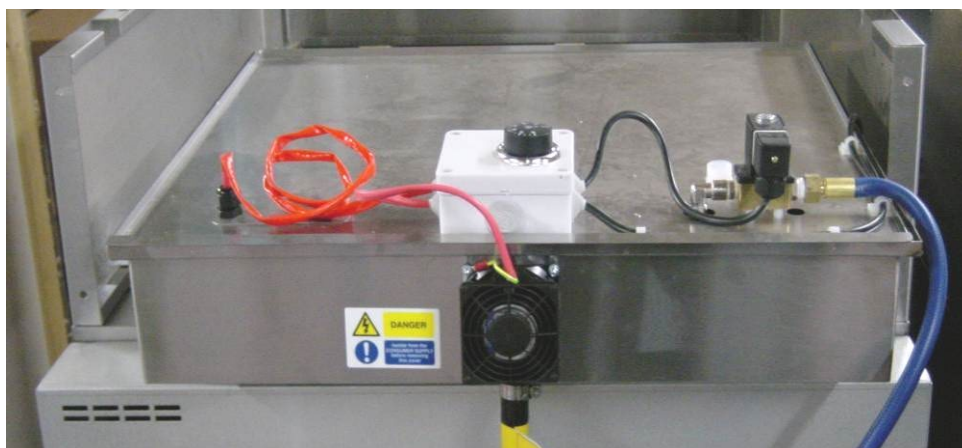


SETTING POSITION

1. Ensure that the water is connected correctly and the oven power is on.
2. The thermostat control should be adjusted to the required position.

It is suggested that as a starting point the thermostat is set at 60.

It can then be adjusted down if the performance drops or adjusted up if it is found that the water is being replaced too often.



CONDENSER SPARES INFORMATION

FOR ENGINEERS USE ONLY.

DO NOT ATTEMPT ANY ALTERATIONS.
IF IN DOUBT, CONTACT MONO EQUIPMENT FOR ADVICE

MONO

Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK

email:spares@monoequip.com

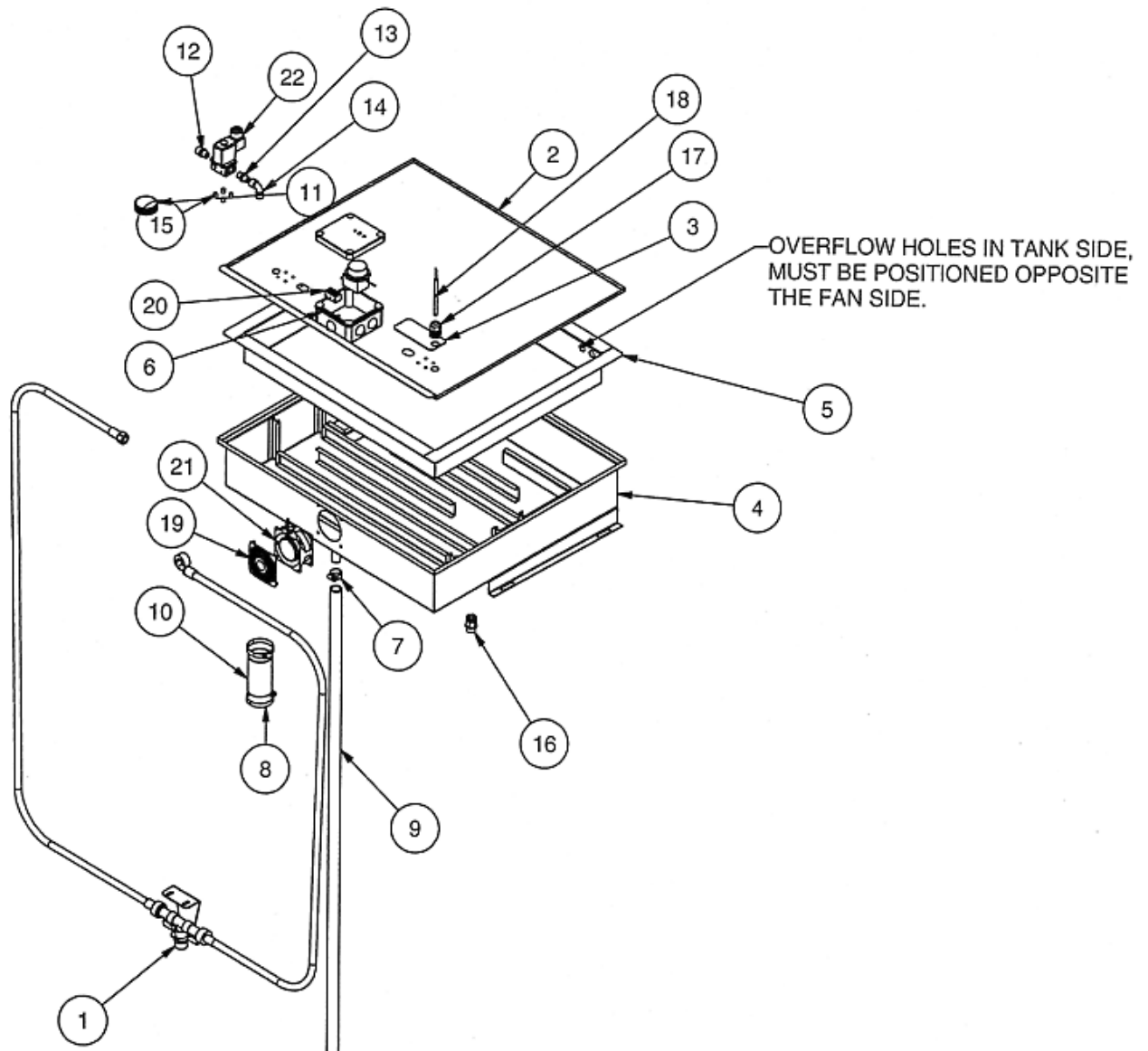
Web site: www.monoequip.com

Tel. +44(0)1792 561234

Spares +44(0)1792 564039

Fax. 01792 561016

CONDENSER UNIT MAIN PARTS



ITEM	PART No.	DESCRIPTION	QTY
①	150-07-01300	INLET WATER CONTROL UNIT	1
②	150-19-01700	TOP SHEET	1
③	150-19-02300	COVER PLATE	1
④	150-19-02600	BASE TRAY	1
⑤	150-19-02700	WATER TANK	1
⑥	150-25-07100	JUNCTION BOX	1
⑦	A900-01-196	WORM DRIVE CLIP	1
⑧	A900-01-271	WORM DRIVE CLIP	2
⑨	A900-23-004	DRAIN TUBE (2 METRES)	1
⑩	A900-23-027	FLEXIBLE TUBE	1
⑪	A900-27-187	PLUG INSERT	1
⑫	A900-34-191	REDUCER ¼" BSP MALE X 3/8" BSPT MALE	1
⑬	A900-34-244	REDUCER ¼" BSP MALE X ¼" BSPT MALE	1
⑭	A900-34-245	ELBOW	1
⑮	B811-33-001	SPACER	4
⑯	B839-17-003	CABLE GLAND TYPE 251	1
⑰	B842-17-005	CABLE GLAND TYPE 206-6096	1
⑱	B842-30-003	THERMOSTAT	1
⑲	B842-40-002	FAN GUARD	1
⑳	B842-50-005	PORCELAIN CONNECTING BLOCK	1
㉑	B869-75-033	FAN	1
㉒	B867-83-011	SOLENOID VALVE	1

OTHER VERSIONS THAT MAY BE FITTED

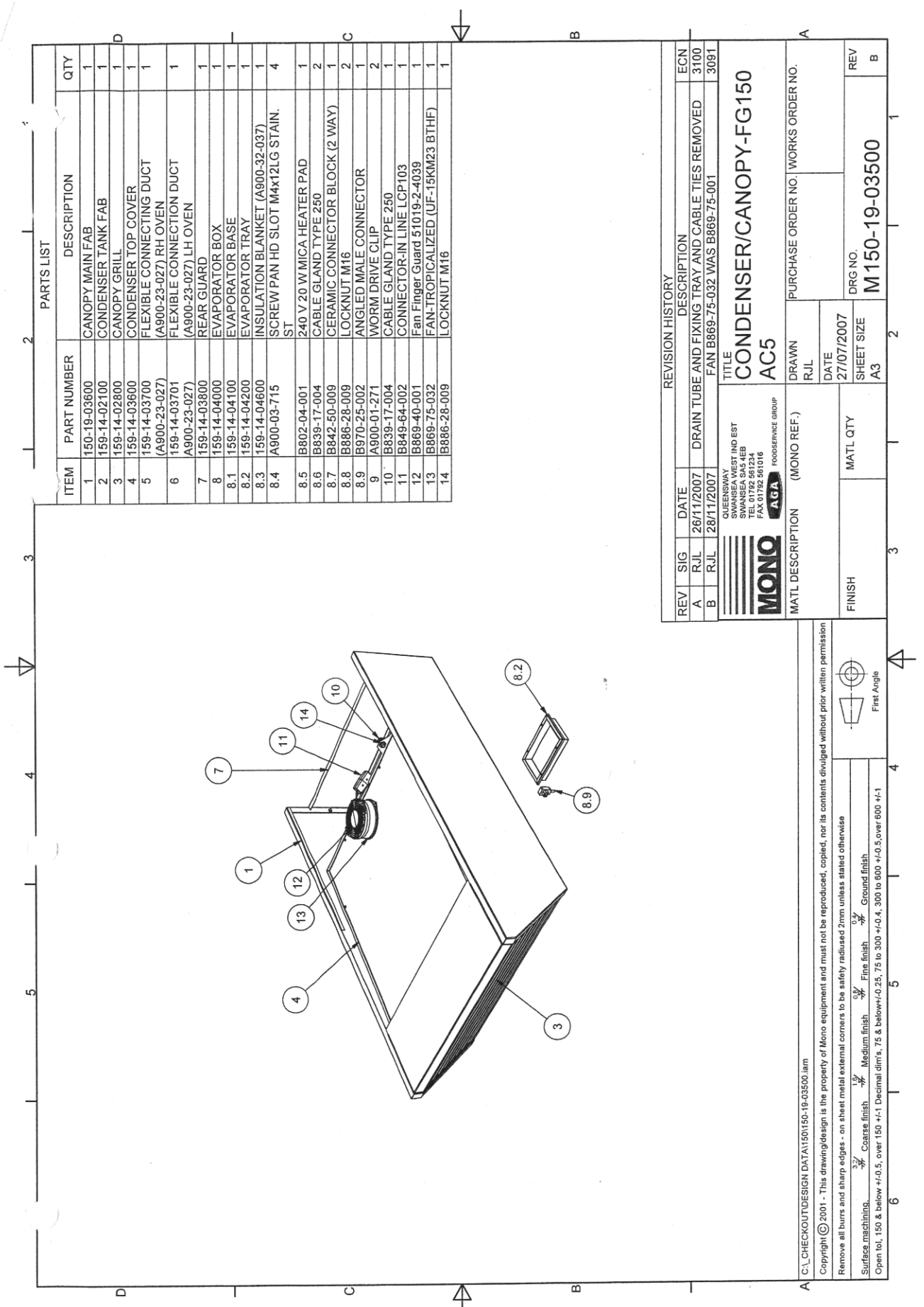
The following evaporation design versions could be fitted to your oven.

They only require to be plugged in to the socket found to the rear of the oven.



This powers the fan and evaporation pad.

No drain is required.



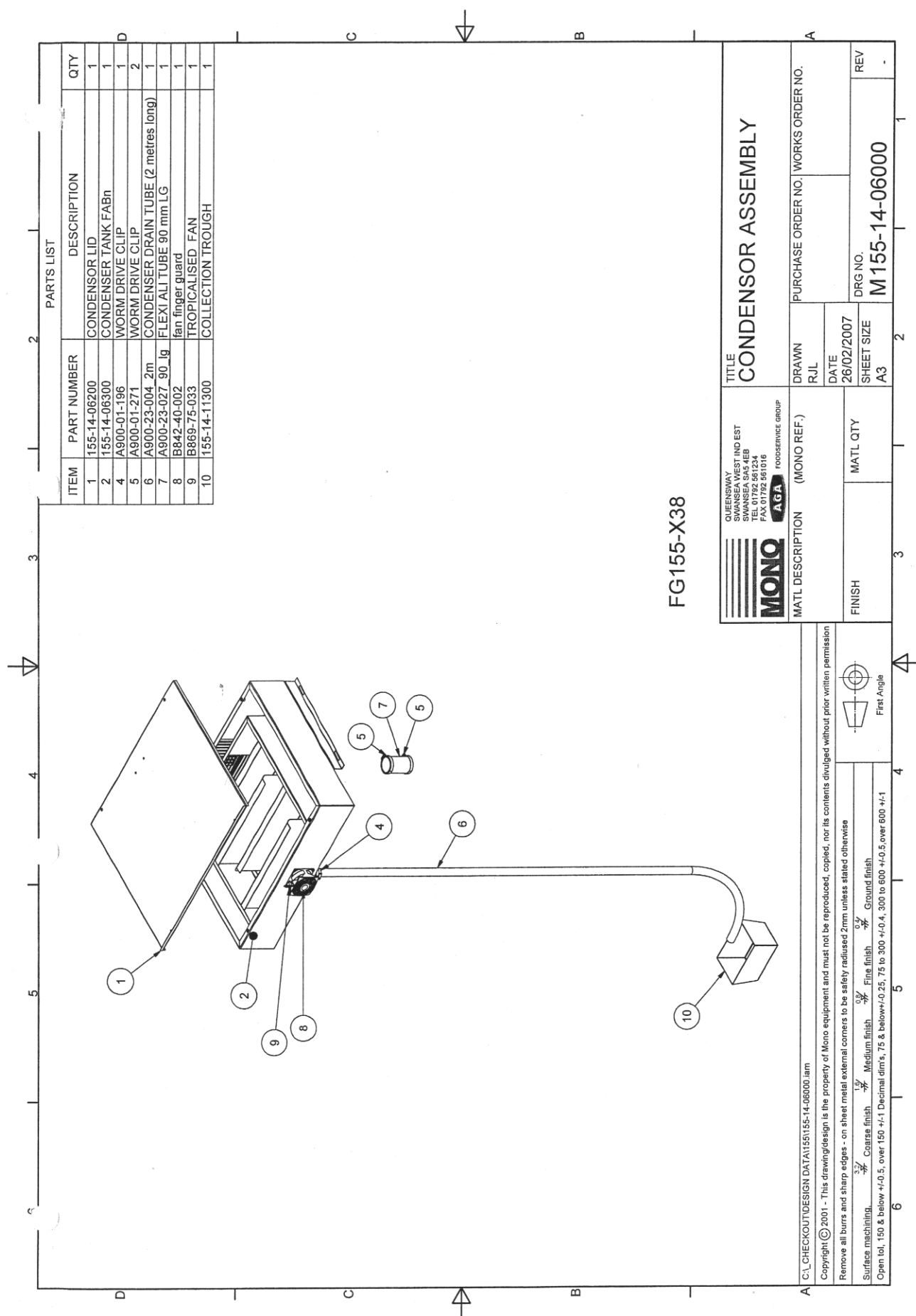
PARTS LIST

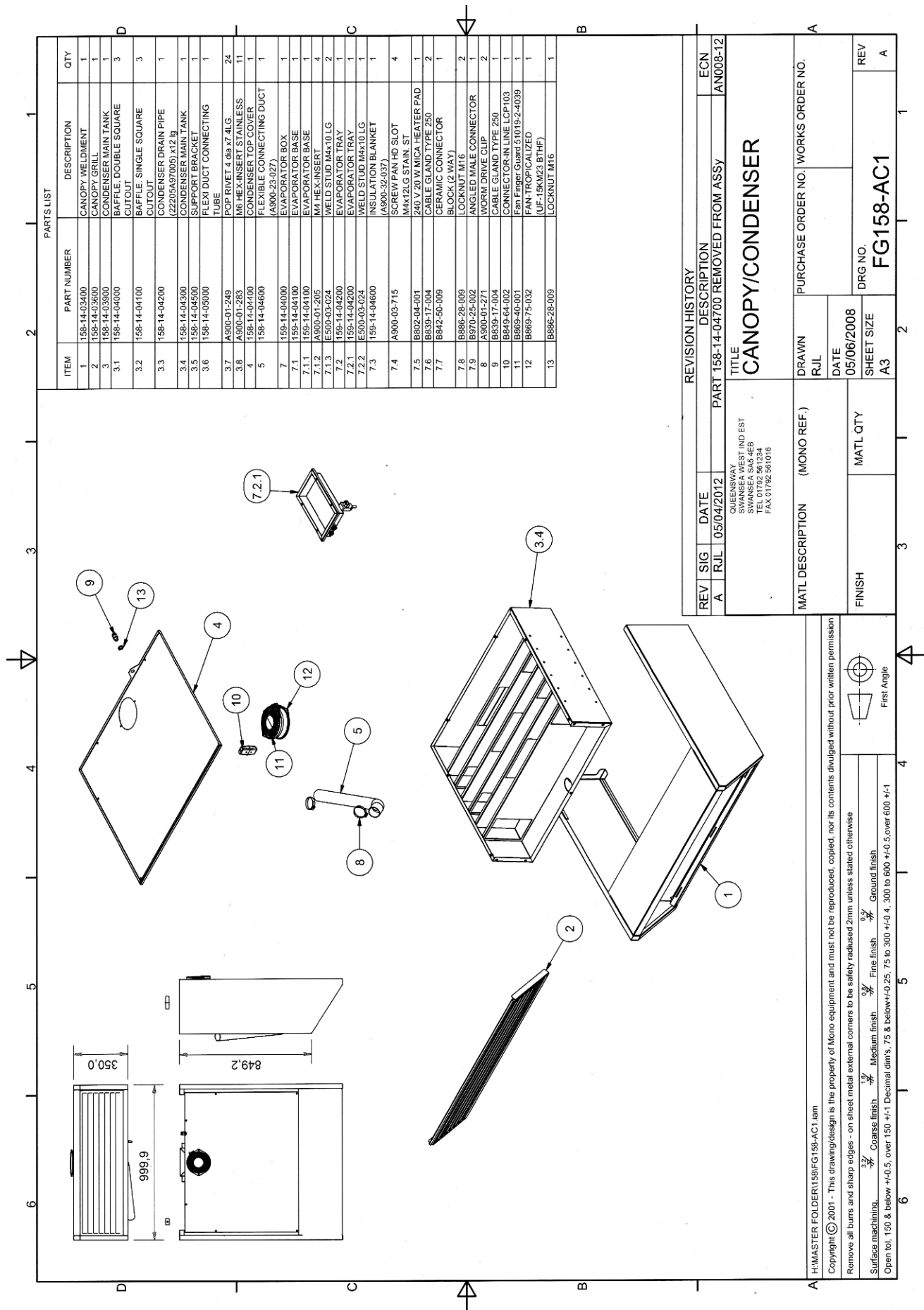
ITEM	PART NUMBER	DESCRIPTION	QTY
1	150-19-03600	CANOPY MAIN FAB	1
2	159-14-02100	CONDENSER TANK FAB	1
3	159-14-02800	CANOPY GRILL	1
4	159-14-03600	CONDENSER TOP COVER	1
5	159-14-03700	FLEXIBLE CONNECTING DUCT	1
	(A900-23-027) RH OVEN		
6	159-14-03701	FLEXIBLE CONNECTION DUCT	1
	(A900-23-027) LH OVEN		
7	159-14-03800	REAR GUARD	1
8	159-14-04000	EVAPORATOR BOX	1
8.1	159-14-04100	EVAPORATOR BASE	1
8.2	159-14-04200	EVAPORATOR TRAY	1
8.3	159-14-04600	INSULATION BLANKET (A900-32-037)	1
8.4	A900-03-715	SCREW PAN HD SLOT M4x12LG STAIN.	4
	ST		
8.5	B802-04-001	240 V 20 W MICA HEATER PAD	1
8.6	B839-17-004	CABLE GLAND TYPE 250	2
8.7	B842-50-009	CERAMIC CONNECTOR BLOCK (2 WAY)	1
8.8	B886-28-009	LOCKNUT M16	2
8.9	B970-25-002	ANGLED MALE CONNECTOR	1
9	A900-01-271	WORM DRIVE CLIP	2
10	B839-17-004	CABLE GLAND TYPE 250	1
11	B849-04-002	CONNECTOR-IN LINE LCP103	1
12	B869-40-001	Fan Finger Guard 51019-2-4039	1
13	B869-75-032	FAN-TROPICALIZED (UF-15KM23 BTHF)	1
14	B886-28-009	LOCKNUT M16	1

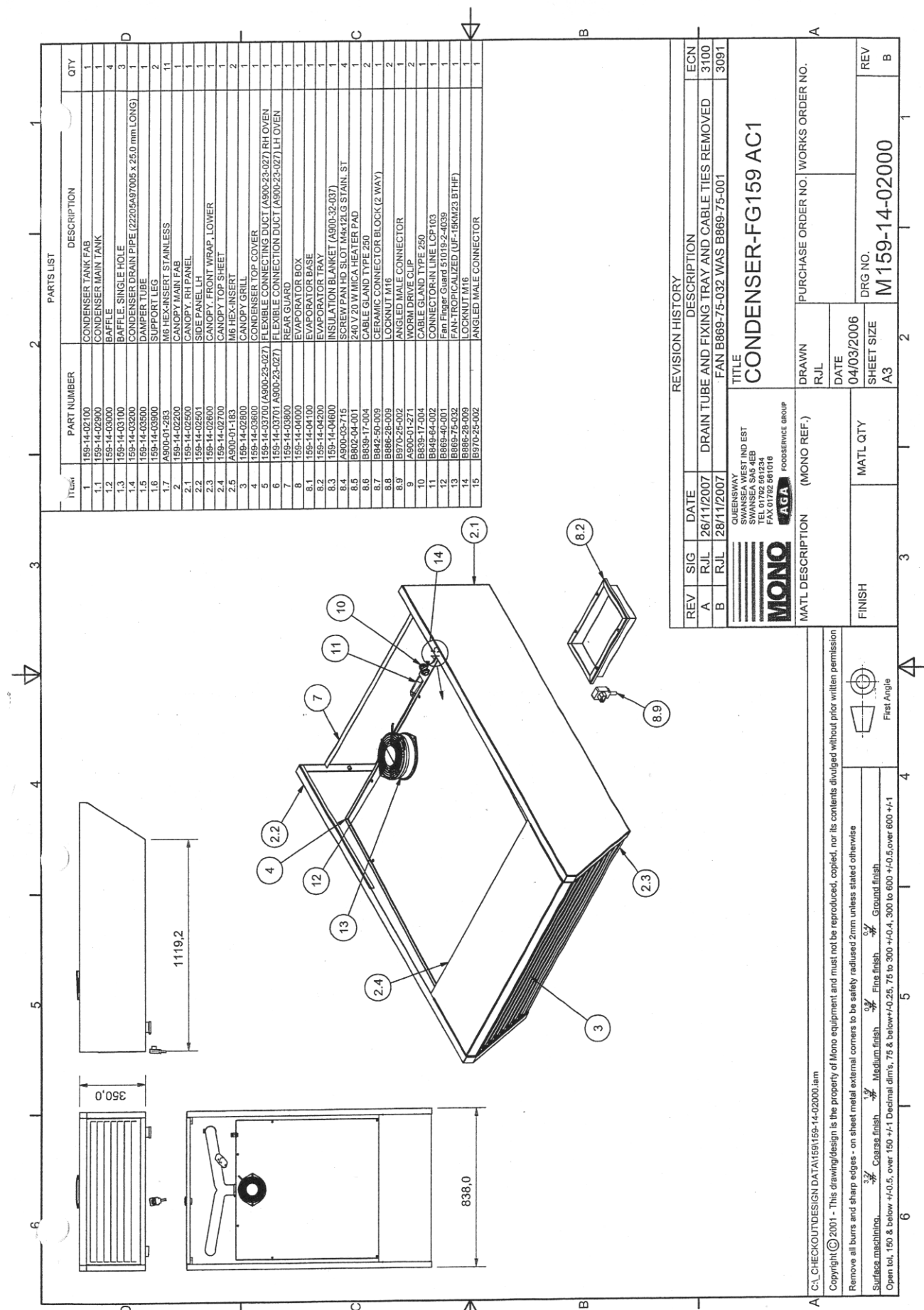
REV	SIG	DATE	DESCRIPTION	ECN
A	RJL	26/11/2007	DRAIN TUBE AND FIXING TRAY AND CABLE TIES REMOVED	3100
B	RJL	28/11/2007	FAN B869-75-032 WAS B869-75-001	3091
REVISION HISTORY				
TITLE				
CONDENSER/CANOPY-FG150				
AC5				
DRAWN				
RJL				
DATE				
27/07/2007				
SHEET SIZE				
A3				
PURCHASE ORDER NO.				
WORKS ORDER NO.				
REV				
B				
DRG NO.				
M150-19-03500				

QUEENSWAY
SWANSEA WEST IND EST
SWANSEA SA5 4EB
TEL 01792 991234
FAX 01792 991016
MONO FOODSERVICE GROUP

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Remove all burrs and sharp edges - on sheet metal external corners to be safety radiused 2mm unless stated otherwise
Surface machining: $\frac{1}{16}$ Coarse finish $\frac{1}{32}$ Medium finish $\frac{1}{64}$ Fine finish $\frac{1}{128}$ Ground finish
Open tol, 150 & below ± 0.5 , over 150 ± 1 Decimal dim's, 75 & below ± 0.25 , 75 to 300 ± 0.4 , 300 to 600 ± 0.5 , over 600 ± 1
First Angle







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

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Swansea West Industrial Estate
Swansea. SA5 4EB UK

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Web site: www.monoequip.com

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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)