

Minibake Pro Convection Oven

EN Operation and Maintenance Manual



Product Version

- Fan assisted oven
- Integrated steam system
- 3-tray or 4-tray capacity (depending on model)
- Bake Zone compatible
- UK specifications

Product Serial Number

Product Model Codes

- FG140C-A01L ☐
- FG140C-A01R ☐
- FG140C-A02L ☐
- FG140C-A02R ☐

Manual Revisions

Revision	Publication Date	Author	Description
A25	30-JUN-2025	CD	First edition.
B25	26-JUL-2025	CD	Added missing steps after firmware is uploaded from USB stick.

Thank you

Thank you for purchasing MONO's Minibake Pro Oven.

Before using your new oven for the very first time, please read and familiarise yourself with the contents of this User Manual 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 Minibake Pro Oven.

Happy baking!

The MONO Team



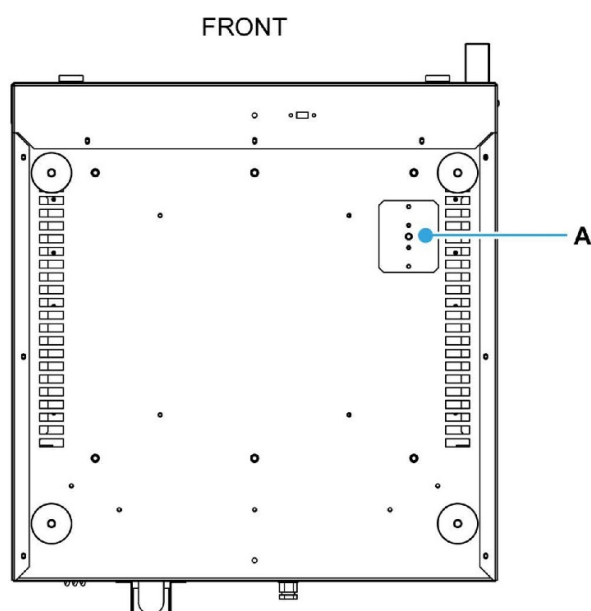
Attention

**NOTE**

- If the oven fails to heat up when first connected to a power supply or during use at any time, press the **reset button** located underneath the oven.

**CAUTION**

- Two persons are required to lift this oven safely.

UNDERSIDE VIEW

A. Reset button location underneath the oven

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 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)

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.



WARNING

- The supply to this machine must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD).
 - Before installation, it is recommended that the power socket is tested by a qualified electrician for electrical safety.
-

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 minimise 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 User Manual

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

Declaration of Conformity Certificate



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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QD 001

Dated 01/11/2022

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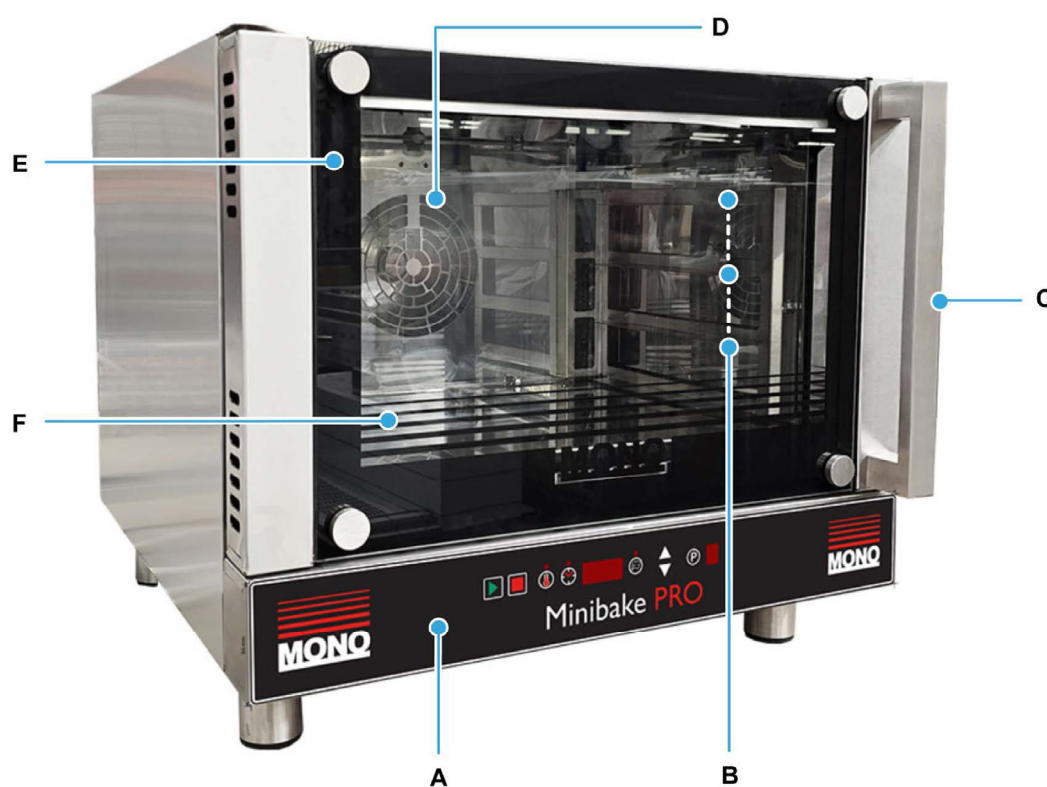
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1. Introduction

1.1. The MONO Minibake Pro Oven

MONO's Minibake Pro Oven is a compact, electric oven with a capacity for three or four 455mm x 325mm baking trays (depending on the model). The oven is robustly made of stainless steel, allowing the unit to be easily cleaned. It has generous amounts of insulation for superb heat retention and energy-saving benefits.

Figure 1.1: Minibake Pro oven features



- A. Control panel
- B. Tray runners
- C. Easy-to-use door handle (Pull to open door, push to close door)
- D. Fan for convected baking
- E. Glass-fronted door with vents
- F. Integrated steam system

2. Safety

2.1. General safety



CAUTION

■ Magnets information

- 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.**
-

2.2. 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.



WARNING

- Before using the oven:
 - Check that all covers, panels, and cabling are secure.
 - Visually examine the oven for obvious damage or 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 with the oven door open.
-

**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 trays are put in 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.
 - 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.
-

2.3. Isolating the oven from the electrical supply

To stop the oven in an emergency:

- Switch off the electricity at the wall-mounted isolator switch (if fitted), or
- Unplug the oven from the electrical outlet.



WARNING

- Always disconnect the oven from the consumer power supply if working on the electrical box and panel. Some components stay electrically energised even after the main isolator is in the 0 (OFF) position.
-

3. Installation

3.1. Safety messages

**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**

- This equipment is too heavy for a single person to lift.
-

3.2. Installation guidelines

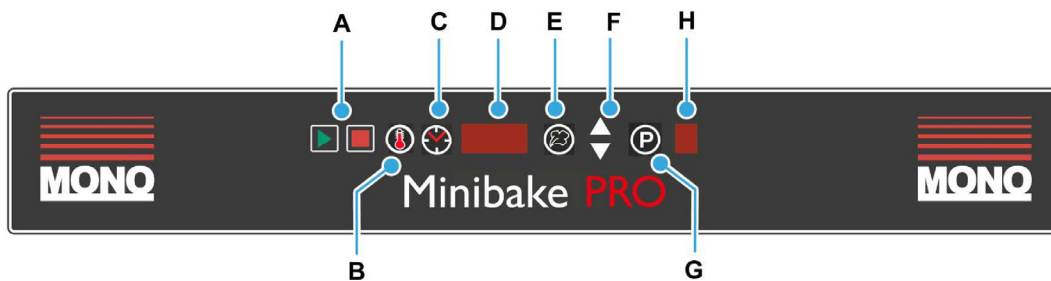
Important information about installing the oven

- Ensure the oven base is level or on a level working height surface capable of supporting 50kg.
- An operational clearance of 50mm (2 inches) is required at the rear and sides of the oven, and 250mm (10 inches) topside clearance to allow air to circulate.
- The ventilation of steam from the oven must be sufficient to ensure water does not condense on or around the oven. Any water ingress could affect the product warranty. 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 above 40 °C (115 °F) is not covered by the component manufacturer's or MONO Equipment's product warranty.
- Before first use, MONO recommends that you thoroughly wipe the inside surfaces of the oven and all accessories with a clean cloth soaked in warm soapy water. Although the utmost care is taken during assembly and delivery, there is a possibility of residue contaminating your first bake unless it is done.

4. Operation

4.1. Operating controls

Figure 4.1: Front panel controls



A. START/STOP BAKE buttons	D. Main display window	G. PROGRAM button
B. SET BAKE TEMPERATURE button	E. SET BAKE STEAM TIME button	H. Program display window
C. SET BAKE TIME button	F. UP/DOWN ARROW buttons	

4.2. How to bake using pre-set programs

The following instructions guide you through using the oven's pre-set (saved) programs.

1. Connect power to the oven.
 - Observe the main display window showing **OFF** after connecting the power.
2. Press the **START BAKE** button.
 - Observe the main display flashing **HTG** to indicate that the oven is heating up.
3. Use the **UP ARROW** and **DOWN ARROW** buttons to select the program number required.
 - Observe a temperature in the main display window for two seconds before the flashing **HTG** re-appears. The oven continues to heat up.
4. When the oven reaches the temperature required:
 - a. The main display window changes to show **RDY**.
 - b. An audible short-beep sound is heard.
5. Load the oven with your trays of product.
6. Press the **START BAKE** button.
 - This starts a baking timer countdown and activates the steam.
7. At the end of the bake:
 - a. An audible continuous-beep sound is heard.
 - b. The oven displays **END** and shuts down after 10 seconds.
8. To restart the oven, open the door and then close it.

**NOTE**

- To turn off the oven, hold the **STOP** button for 10 seconds. The main display changes to **OFF** and the oven then shuts down.
- To restart the oven, open the door and then close it.

4.3. How to set a bake program (or manual bake)

The following instructions guide you through setting up a baking program and using the oven with no programs.

1. Connect power to the oven.
 - Observe the main display window showing **OFF** after connecting the power.
2. Press the **START BAKE** button.
 - Observe the main display flashing **HTG** to indicate that the oven is heating up.

**NOTE**

- If the new settings are to be saved to a numbered program, use the **UP/DOWN ARROW** buttons now to select a numbered program before changing the values, and then proceed as follows.
- If the new settings are for a one-time bake (manual bake), then proceed as follows but skip the later program saving step.

3. Press the **SET BAKE TEMPERATURE** button.
 - Observe the temperature value in the main display window, and the red dot above the button illuminates.
4. Use the **UP ARROW** and **DOWN ARROW** buttons to change the temperature value.
5. Press the **SET BAKE TEMPERATURE** button again to confirm the temperature (or wait a few seconds for the red dot to blink out).
6. Use the same technique to:
 - a. Set the baking time using the **SET BAKE TIME** button.
 - b. Set the steam time using the **SET BAKE STEAM TIME** button.
7. To save these set values to this numbered program, press and hold the **PROGRAM (P)** button for six seconds until a 'beep' is heard.

**NOTE**

- The values chosen are now saved to the numbered program, overwriting all previous saved values.
- If new settings are not saved, the old settings of the program number showing on the screen will be used the next time the program is chosen.

8. Observe the main display flashing **HTG** to indicate that the oven is heating up.

9. When the oven reaches the temperature required:
 - a. The main display window changes to show **RDY**.
 - b. An audible short-beep sound is heard.
10. Load the oven with your trays of product.
11. Press the **START BAKE** button.
 - This starts a baking timer countdown and activates the steam.
12. At the end of the bake:
 - a. An audible continuous-beep sound is heard.
 - b. The oven displays **END** and shuts down after 10 seconds.
13. To start the oven again, open the door and then close it.

4.4. How to change the oven set-up parameters

The following instructions guide you through reviewing and changing the oven settings.

1. When the oven is displaying **OFF**:
 - a. Press the **STOP BAKE** and **PROGRAM (P)** buttons at the same time.
 - b. Hold the two buttons for six seconds until you hear a 'beep'.
2. Observe a "1" in the program display window.
 - This is the first parameter, which sets the time the fan rotates in each direction before reversing.
3. To change the fan time setting, use the **UP ARROW** button to increase the time required and the **DOWN ARROW** button to decrease it.
 - The maximum time setting is 180 seconds.
4. Press the **START BAKE** button to confirm the time setting and continue.
5. Observe a "2" in the program display window.
 - This is the second parameter, which allows the oven temperature to be in degrees °C or °F.
6. Use the **UP ARROW** or **DOWN ARROW** buttons to change the temperature measurement units.
7. Press the **START BAKE** button to confirm the measurement units setting and continue.
8. Observe a "3" in the program display window.
 - This is the third parameter, which is the time delay before the oven enters standby mode.
9. Use the **UP ARROW** or **DOWN ARROW** buttons to change the time delay.
 - 00 = not enabled (never enters standby mode).
 - The setting can be adjusted up to 90 minutes (maximum) in 10-minute increments
10. Press the **START BAKE** button to confirm the timer delay setting and continue.
11. Observe a "4" in the program display window.
 - This shows the latest firmware revision number, which cannot be changed.
12. Press the **STOP BAKE** button to exit the set-up and save all the settings.

5. Cleaning

5.1. Cleaning guide for the Minibake Pro Oven

Regular cleaning and maintenance of an appliance is essential for optimal performance and longevity. Therefore, it is important to follow a manufacturer's recommended cleaning instructions.

Follow our simple daily, weekly, and monthly cleaning guidelines to ensure your MONO Minibake Pro Oven functions correctly and maintains its durability.

5.2. Safety messages



WARNING

- Ensure the oven is switched off at the mains power supply and has been entirely cooled before undertaking any cleaning tasks.
- Pay particular attention to ensuring excess water is not applied around the area of the electrical panels.



WARNING

- Do not remove the rear panelling inside the oven. It provides access to the fan assembly, which is not safety-interlocked and could cause serious injury.



CAUTION

- Use an approved chloride-free cleaning fluid to clean the oven daily.
- Never use aggressive chemicals, such as solvents and thinners.
- Take care to ensure cleaning liquid does not enter the control panel or any of the other access covers/panels.
- Never spray the oven with water (or any kind of liquid) using a hose or pressure washer. Never use compressed-air jets on the oven.

5.3. Daily cleaning

Before undertaking these tasks, ensure the main power supply to the oven is switched off and that the oven has been allowed to cool for several hours.

General cleaning

1. Brush any debris out of the oven **after** it has cooled.
2. Wipe the oven's front and sides with a damp cloth.
3. Spot clean the outside with a damp cloth soaked in a solution of mild detergent and hot water.

4. For stubborn stains, use a proprietary stainless steel cleaner on the outer surfaces of the oven.
 - A specially designed cleaning agent can dissolve any fat or grease deposits.
 - **Never use steel wool or other abrasive scourers to clean the oven's surfaces.**

Checking and cleaning the door seal

The door seal is a crucial part of your convection oven and is prone to wear. Animal fats, grease and caustic cleaning agents attack and weaken the seal material, resulting in an accelerated wear rate. A door seal must be cleaned regularly to help prolong its life and maintain its effectiveness.

1. Clean the seal every day using a mild grease solvent.
2. When clean, use fresh water to remove any remaining cleaning agent.

To help prolong the life of your oven's door seal, we also recommend the following:

- Leave the oven door open overnight to allow the seal to relax.
- Keep the oven door open when the oven is not in use.
- Regularly inspect the seal for signs of deterioration or damage, and replace it promptly to prevent steam or heat from escaping from the oven chamber.

5.4. Weekly cleaning

Before undertaking these tasks, ensure the main power supply to the oven is switched off and that the oven has been allowed to cool for several hours.

General cleaning

1. Complete the daily cleaning tasks.
2. Clean any burnt-on debris using a proprietary oven cleaner.
 - Carefully follow the oven cleaner manufacturer's instructions.
 - **Do not allow the oven cleaner to come into contact with the control panel.**



NOTE

Using excessive water can eventually cause the metalwork to rust.

Glass-door cleaning

Context: The door consists of two parts:

- An outer fixed glass panel.
 - An inner glass panel that opens for easy cleaning.
1. Remove the screws using a slotted screwdriver ([Figure 5.1](#)).
 2. Open the inner glass panel ([Figure 5.2](#)).
 3. Clean the door glass with a soft, damp cloth.

4. For stubborn stains, use a proprietary stainless steel cleaner on the outer surfaces of the oven.
 - A specially designed cleaning agent can dissolve any fat or grease deposits.
 - **Never use steel wool or other abrasive scourers to clean the oven's surfaces.**
5. Re-secure the inner glass with the screws after you have finished cleaning.

Figure 5.1: Location of the two screws for releasing the inner glass

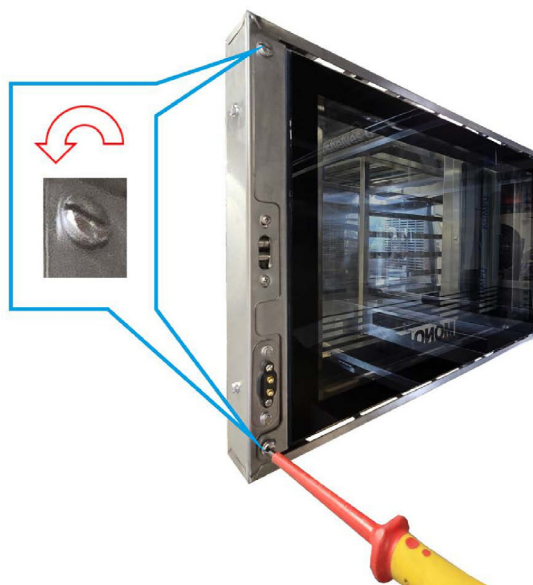


Figure 5.2: Inner glass panel moved away from the door



5.5. Monthly cleaning

Before undertaking these tasks, ensure the main power supply to the oven is switched off and that the oven has been allowed to cool for several hours.

Cleaning the baking chamber

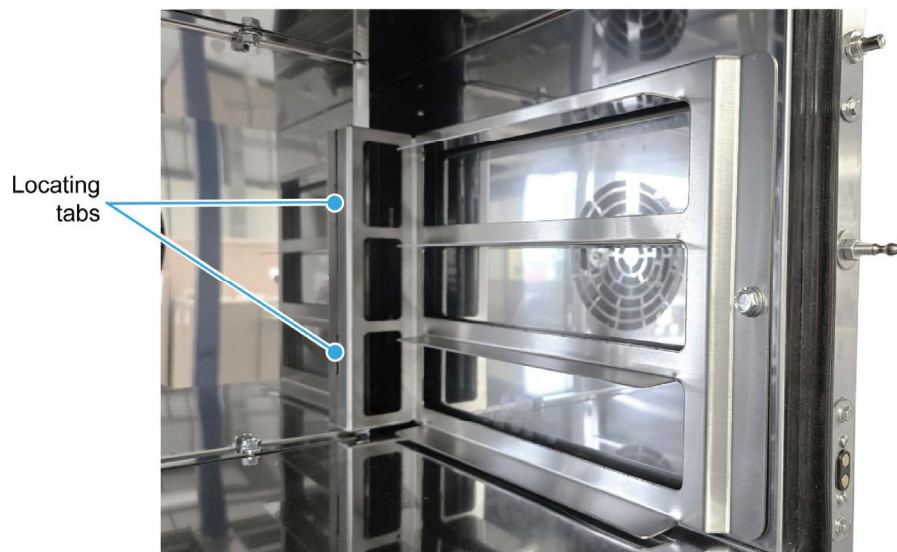
Instructions for models FG140C-A01L, FG140C-A01R, FG140C-A02L, and FG140C-A02R

1. Remove the central fixing bolt from the front edge of the tray runner using an M6 (10mm) spanner ([Figure 5.3](#)).
 - Put aside the bolt for safekeeping.
2. Lift the tray runner sheet gently upwards so that the locating tabs at the back of the tray runner disengages from the back panel ([Figure 5.4](#)).
3. Pull the tray runner towards you to remove it from oven.
4. Repeat steps 2 and 3 for the other tray runner on the opposite side.
5. Clean the oven chamber and tray runners with a proprietary cleaning agent.
6. When clean, use fresh water to rinse away any remaining cleaning agent.
7. Replace the two tray runners, ensuring the tabs at the back of the sheets are inserted into the corresponding slots at the back of the oven.
8. Clip both tray runners back in place and bolt them to the oven using the bolts removed during step 1, ensuring the bolts are tightened to secure the tray runners correctly.

Figure 5.3: Unlocking the tray runners



Figure 5.4: Positions of locating tabs



6. Maintenance

6.1. Safety messages

**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**

- Always disconnect or isolate the electrical supply before starting any maintenance work on the oven.
-

**WARNING**

- The Minibake Pro Oven 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 and experienced persons.
 - You must immediately report any damage or defect arising with the appliance.
 - Unsafe equipment is dangerous. Do not use the appliance. Isolate the electrical supply and contact MONO Equipment or your appointed service agent.
-

6.2. General maintenance

The following general maintenance is recommended:

- Check for any visible damage or signs of tampering.
 - Do not use the machine if it is clearly damaged, i.e. frayed or bare wires are visible.
 - Report the damage but do not attempt to make any repairs yourself.
- Follow the cleaning instructions meticulously.
- There is no special maintenance required.

6.3. Steam system maintenance

If it is noticed that the steaming operation has deteriorated, possibly due to hard-water scaling, please get in touch with your MONO representative for assistance.

6.4. How to update the oven's firmware

The following instructions guide you through updating the oven's firmware using a memory stick.

Prerequisite:

Equipment required:	MONO firmware memory stick
Skill level:	MONO engineer or equivalent

Update procedure

1. Power the oven on.
 - Observe the main display window showing **OFF** to confirm the oven is powered.



2. Remove the USB cover from the USB port located on the underside of the control panel.
 - Put aside the USB cover for safekeeping.



3. Insert the MONO Memory Stick provided into the USB port.

**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.

4. To upload the new firmware to the oven:
 - a. Press the **SET BAKE TEMPERATURE** and **SET BAKE TIME** buttons at the same time and hold.
 - b. Continue to hold the buttons for up to 30 seconds or more until the display shows the words **USB** followed by **RUN**.
 - c. Release the buttons after the word **RUN** has been displayed, and the software will be automatically uploaded into the controller.

**NOTE**

- If the display shows the word **USB** and continues to flash, it means that the USB stick has not been detected. Contact your MONO representative for assistance.
- Similarly, seek assistance if the display shows **ERR**.

5. After the software has been loaded, observe the oven's main display window changing to show **OFF**.
 - Your oven has now been successfully updated.



6. Now remove the USB stick and replace the USB port cover.



Congratulations, your oven is now ready to use.

7. Service

If a fault arises, please do not hesitate to contact MONO Equipment's Service and Spares department. Be prepared to provide the Serial Number from the machine's information plate or the front page of this User Manual in all communications.

7.1. Contact information for customer services

MONO Equipment Limited

Queensway
Swansea West Industrial Park
Swansea
SA5 4EB
United Kingdom
www.monoequip.com

Contacts

spares@monoequip.com
+44 (0)1792 564039

techsupport@monoequip.com
+44 (0)1792 564041

service@monoequip.com
+44 (0)1792 564048

Switchboard
+44 (0)1792 561234

7.2. Further information

Visit MonoEquip.com for the latest versions of this user manual. Also find up-to-date information about all MONO's products.

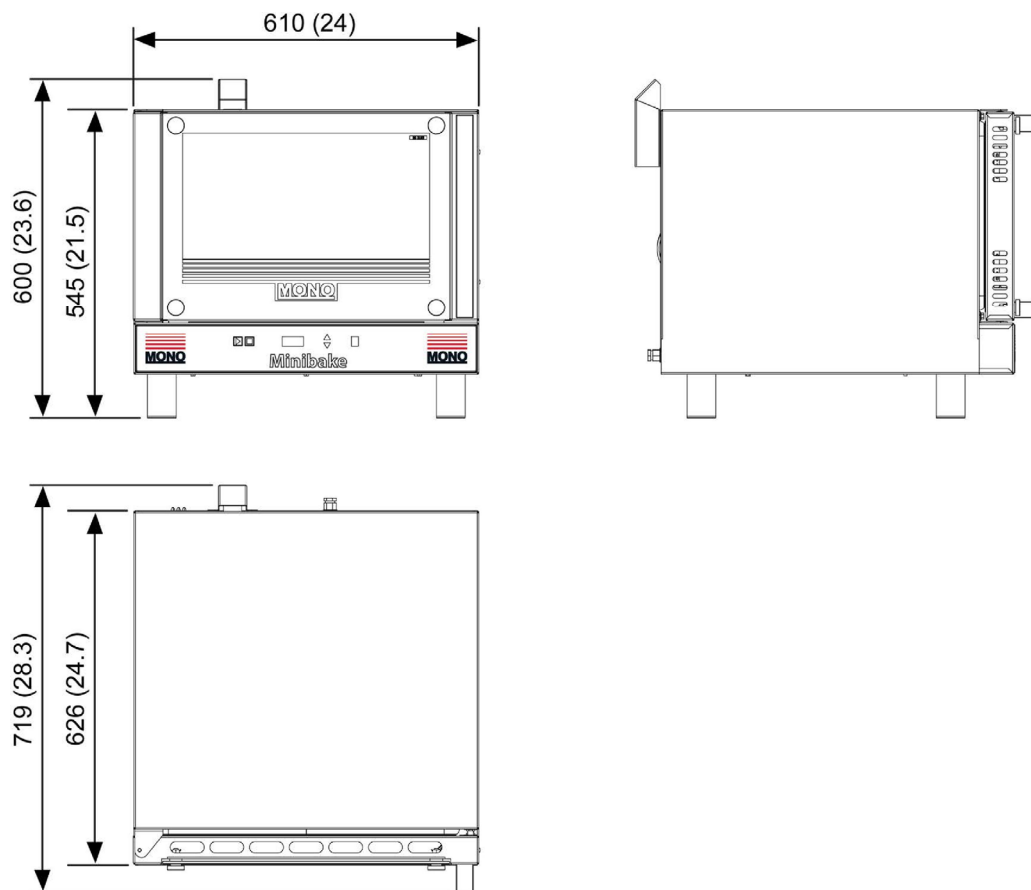
7.3. Environmental disposal

Dispose of the machinery with care when it comes to the end of its working life. Use the most environmentally friendly manner possible by recycling or other means of disposal which complies with local regulations. Only dispose of the machine safely and legally. The Environmental Protection Act 1990 applies in the United Kingdom.

A. Dimensional Drawings

A.1 Minibake Pro Oven dimensional drawings

Figure A.1: Overall dimensions of the oven



Dimensions are in mm (inches).

B. Specifications

B.1 Electrical specifications

Total power: 2.9 kW

Electrical supply: 230V, single-phase, 50Hz, fused at 13A



An electrical socket must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD) before installation and commissioning of the oven.

Supply cable: 2 metres of cable supplied

B.2 Mechanical specifications

Height: 600 mm

Depth, door closed
(including handle and exhaust): 719 mm

Depth, door open
(including handle and exhaust): 1244 mm

Width: 610 mm

Weight: To be advised

Tray capacity: 3 or 4 (depending on model)

Tray size: 455 mm x 325 mm

Height between trays: 80 mm (3-tray model)
67 mm (4-tray model)

B.3 Environmental specifications

Noise level: Less than 85 dB

B.4 Functional specifications

Maximum bake temperature: 250 °C

C. Spares

C.1 Electrical parts list

24V power supply unit	B801-93-005
Heater relay	B723-37-001
Fan forward relay	B723-37-021
Fan reverse relay	B723-37-021
Light relay	B723-37-021
Overheat thermostat	B888-30-014
Oven controller printed circuit board (PCB)	B705-97-025
Fan unit	B720-74-004
Heating element, 230V	B854-04-119
Control fuse	B842-85-039
Controller fuse	B842-85-013
Interior LED light fuse	B842-85-030
Terminal blocks (blue)	B852-50-012
Terminal blocks (beige)	B852-50-013
Terminal blocks (fused)	B852-39-004
Terminal blocks (earth)	B852-86-005
Door switch assembly	B842-07-037
Thermocouple	B873-95-002
13 Amp plug	B835-25-002
LED strip	B855-94-015
LED door connectors (male)	B855-94-016
LED door connectors (female)	B855-94-017
LED power supply	To be advised (TBA)

C.2 Non-electrical parts list

Three-tray runner, right-hand (R/H)	140-01-00005
Three-tray runner, left-hand (L/H)	140-01-00006
Four-tray runner, R/H	140-01-00015
Four-tray runner, L/H	140-01-00017
Inner door assembly	140-03-00014

Door seal	140-03-00020
Roller catch body (door)	A900-01-384
Roller catch stud (oven)	A900-01-383
Door hinge bearing	A900-06-347
Glass-retaining screw	138-03-05200
Outer door glass	140-03-00005

D. Electrical Information

D.1 Electrical drawings

Figure D.1: Three-tray power circuit drawing M140E25-00001

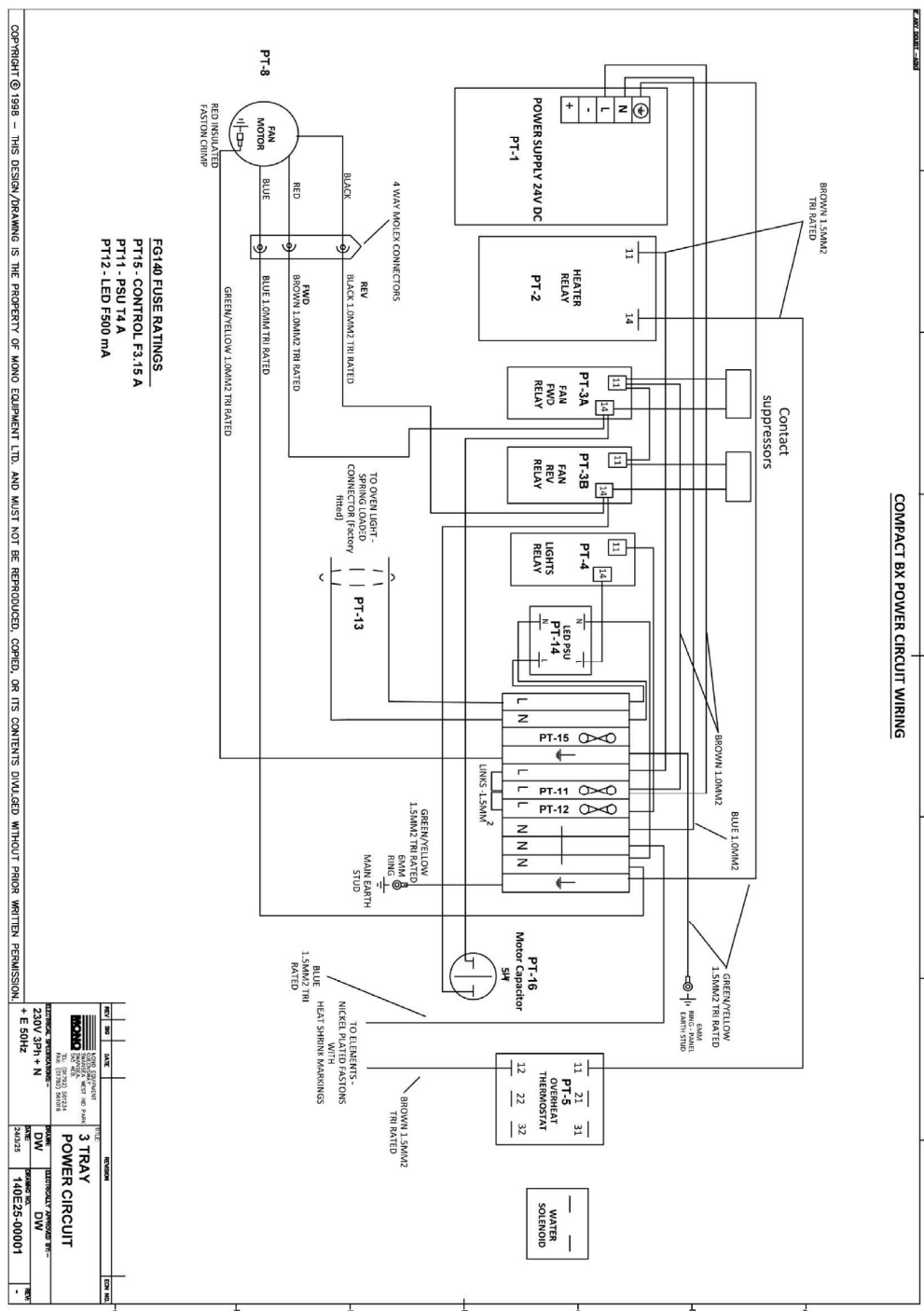


Figure D.2: Three-tray control circuit drawing M140E25-00002

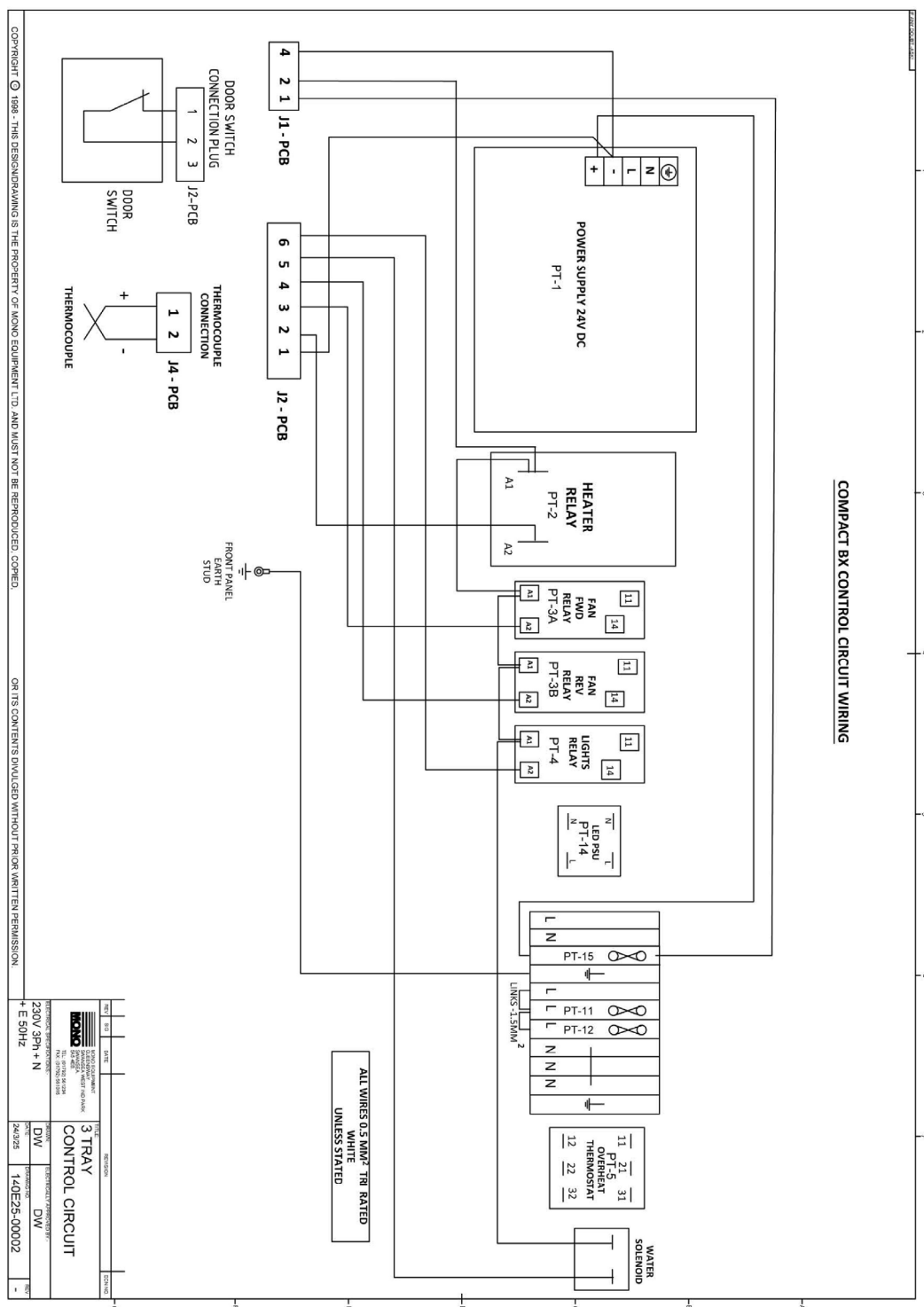
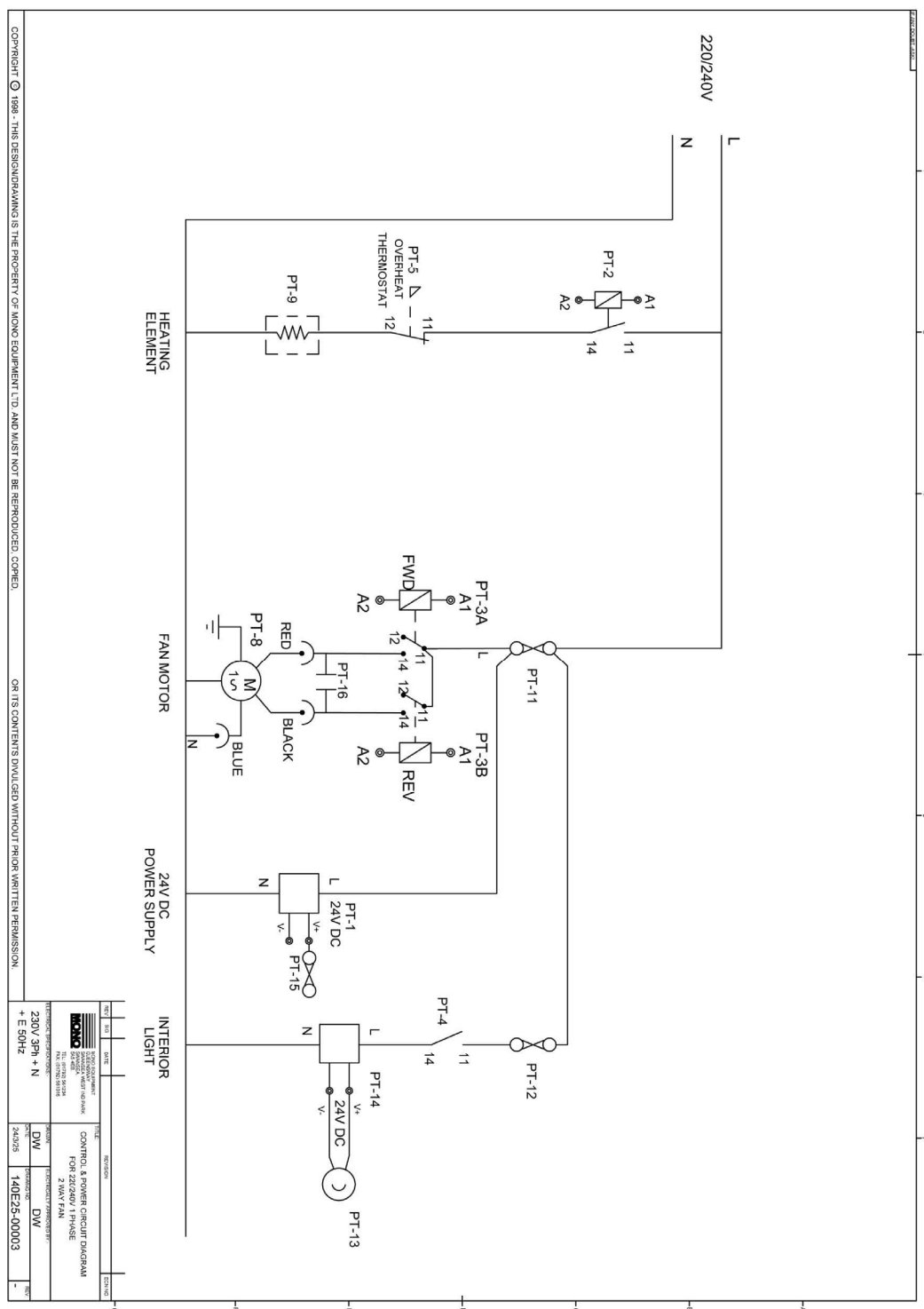


Figure D.3: Control and power circuit for 220V/240V 1-phase 2-way fan drawing M140E25-00003



MONO Equipment is the leading designer and manufacturer of bakery equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

All our bakery equipment is manufactured to the most stringent NQA ISO9001:2015 & NQA ISO14001:2015 standards and is crafted using the very latest, cutting-edge technology combined with the time-honoured skills of the master craftsman.

MONO Equipment truly excels in providing tailor-made solutions to a diverse range of clients, from the small independent artisan baker to the large retail chains found on every high street and in every out-of-town shopping centre. We can supply everything from a simple Food-2-Go cafe oven to the entire list of bakery equipment needed to set up a full scratch bakery.



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