

ECO Connect/Connect+ Convection Oven (UL)

EN

Operation and Maintenance Manual



Oven Code

180

189

190

Oven Versions

- Eco Connect and Eco Connect+
- 4, 5, or 10 Pans
- U.S.A. specifications

Oven Serial Number

Condenser Serial Number

(If Fitted)

Thank You

Thank you for purchasing MONO's ECO Connect/Connect+ Convection Oven.

Before using your new oven for the very first time, please read and familiarize 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 ECO Connect/Connect+ Convection Oven.

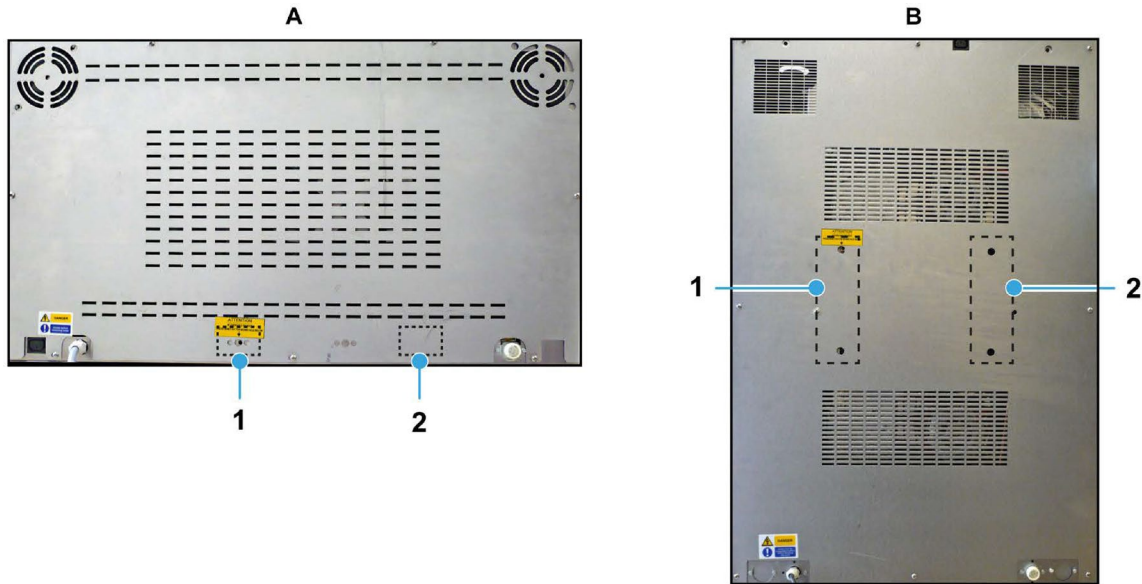
Happy baking!

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 through the hole on the rear panel. **Do not remove the back panel.**



A. Rear panel of 4/5-pan oven. The reset-button hole can be at position 1 or 2 depending on the model

B. Rear panel of 10-pan oven. The reset-button hole can be at position 1 or 2 depending on the model

How To Open the Double-catch Door

1. Turn the handle **left** to release the catch halfway.
 - This step allows the steam and heat to escape.
2. Turn the handle **right** to release the door fully.
3. Open the door.

**NOTE**

- These instructions apply to both left-hand and right-hand ovens.
- Close the door by just pushing it shut.

**Closed-door****Step 1. Turn left****Step 2. Turn right**

Safety Symbols

The following safety symbols are used throughout this user manual (available electronically at 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 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 the following: **BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased risk**

It is recognized 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 an **Eco Connect** Convection Oven must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD).
- The supply to this **Eco Connect+** Convection Oven must be protected by a 30mA-rated Type 'B' 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, labelled as an emergency shutdown device, and easily accessible.

Water Leak Safety Notice

**WARNING**

Take immediate action 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 organization.

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



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 Labor Warranty page](#) for further information.

■ Continuous improvements

- Our policy is to improve our machines continuously, and 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 (SQEP) only. Customers must never make any modifications or repairs to MONO's machines.

■ Door handing

- Depending on the model code, ovens are in a Left-Hand (LH) or Right-Hand (RH) configuration.
- LH ovens have the main door hinged on the left-side and the touchscreen control panel is on the right-side.
- RH ovens have the main door hinged on the right-side and the touchscreen control panel is on the left-side.

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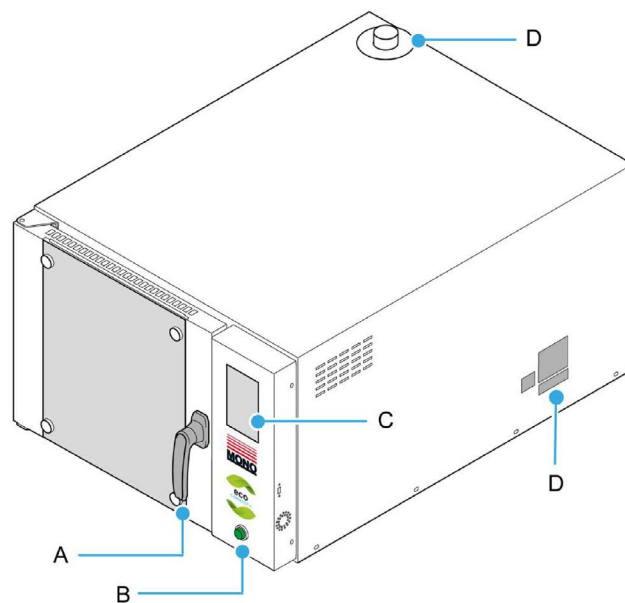
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1. Introduction

1.1. The MONO Convection Oven

- The MONO Convection Oven range is designed to take the baking Industry's standard trays.
- Ovens in the range are of **stainless steel construction** and selected models have removable tray racks to make cleaning easier.
- 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 product range.
- The doors are **double-glazed** to increase the efficiency of the oven's well-insulated baking chamber.
- Ovens are fitted with user-friendly touchscreen display panels.
- The 10-pan oven has a 10-pan capacity stainless steel base with locking castors.
- The 4-pan and 5-pan capacity ovens can be stacked for additional capacity in the same footprint.
- An optional condenser unit can be fitted to a single oven or stacked ovens. The unit can be adjusted using the thermostatic control to operate in most ambient temperatures.

Figure 1.1: ECO Connect/Connect+ Convection Oven features



- A. Double-latch door handle
 - B. Power On/Off switch
 - C. Touchscreen
 - D. Identification / Serial number plate
 - E. Damper flue – do not cover the flue (see [Chapter 2](#))
-

Figure 1.2: Optional condenser



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 authorized 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., cell 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 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.
- Do not block the damper vent on the top of the oven.

**WARNING**

- 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.
- Where the appliance is installed on castors or in a manner that allows movement, a suitable restraint system must be fitted to prevent stress being transmitted to the electrical supply.
- 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.
 - Pans 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 unauthorized modifications to the oven are permitted.

3. Installation

3.1. Safety

- Review the safety information in [Chapter 2](#).
- Allow sufficient space for the oven door to open fully and easy loading and unloading of product trays without people coming in contact with hot surfaces.
- Racks should be available to allow cooked products to cool safely.
- Oven gloves must always be available.

3.2. Water Supply

Connect to a suitable water supply, ensuring the pipes are flushed out to remove all foreign bodies, i.e., flux or solder. When operating the oven in a hard water area, ensure that an efficient water-softening device protects the water supply to the equipment. MONO Equipment is not responsible for installing and maintaining an adequate water supply to the oven, which should comply with local water regulations.

- NSF requires that this equipment be installed with backflow protection to comply with local codes.
- The oven ships with a one-metre flexible hose – ¾-inch BSP connections (both ends).
- Water pressure requirements: 2 to 4 bar
 - Domestic pressure is usually within this range.
- Water conditioning unit advised.
- No drain is required (unless fitting a condenser).

For proper operation of the steam system, it is recommended that the water supply has the following specifications:

- Hardness: 0-4 grains/gallon
- PH Range: 7.0 to 8.5
- Chloride Concentration: 0 to 30 ppm
- Calcium: 0 to 4 ppm
- Magnesium: 0 to 4 ppm
- Alkalinity: 0 to 20 ppm

3.3. Ventilation

It is the customers' sole responsibility to arrange for adequate ventilation. Ventilation should be sufficient to ensure water does not condense on or around the oven.

- Allow a 50 mm (2-inch) gap at the sides and rear of this oven for air flow.
- Chimneys and evacuation ducts fitted above MONO ovens should be insulated.

3.4. Before first use of the oven

The following actions are recommended before the first use of the oven.

- For hygiene reasons, MONO strongly recommends thoroughly cleaning the baking chamber and accessories using a cloth soaked in warm and soapy water before using the oven for the first time. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of contaminating the first bake if this is not done.
- For safety reasons, ensure that the lockable wheel castors on a base unit are locked into position.

3.5. Ambient working temperatures

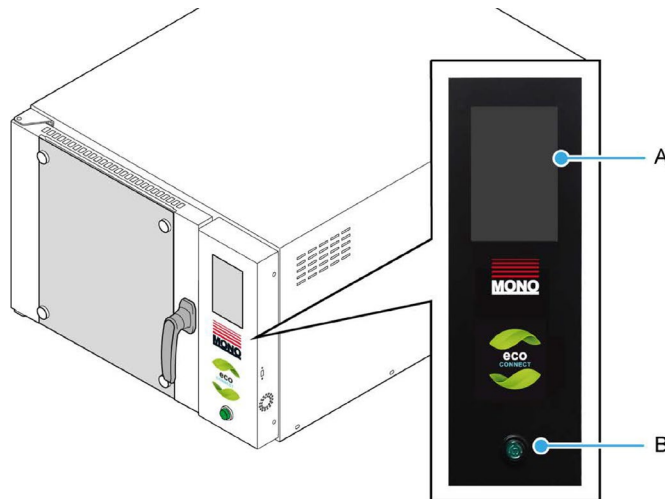
Ambient working temperatures for electrical components, such as solenoid switches, circuit breakers, and motors, should not exceed 40 °C (115 °F). Manufacturers of these and other electrical components advise that any ambient temperature above 40 °C (115 °F) affects the functionality of the components, and any related guarantees become void. For example, motors are not sufficiently cooled, contactor efficiency is seriously impaired, and electronic components shut down.

It is the customer's sole responsibility to arrange for adequate ventilation. Any component malfunctioning during the guarantee period found to have been subject to excessive humidity or ambient working temperature above 40 °C (115 °F) would not be covered by the component manufacturer guarantee or MONO's product warranty.

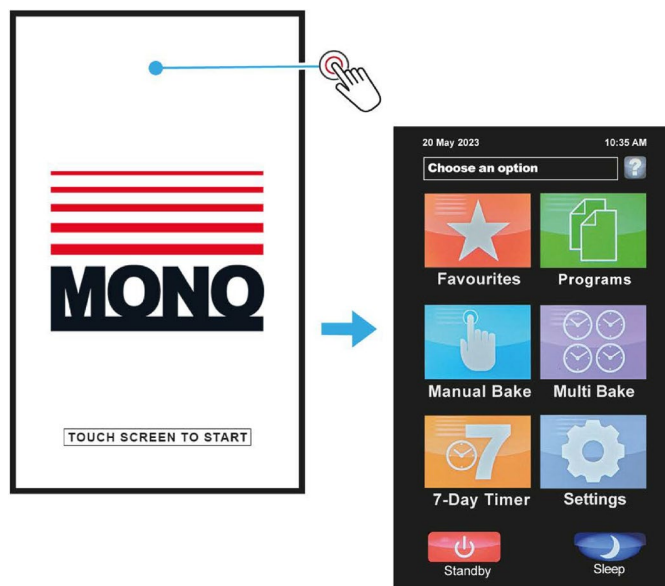
4. Touchscreen Operations

4.1. Starting and operating using ready-made programs

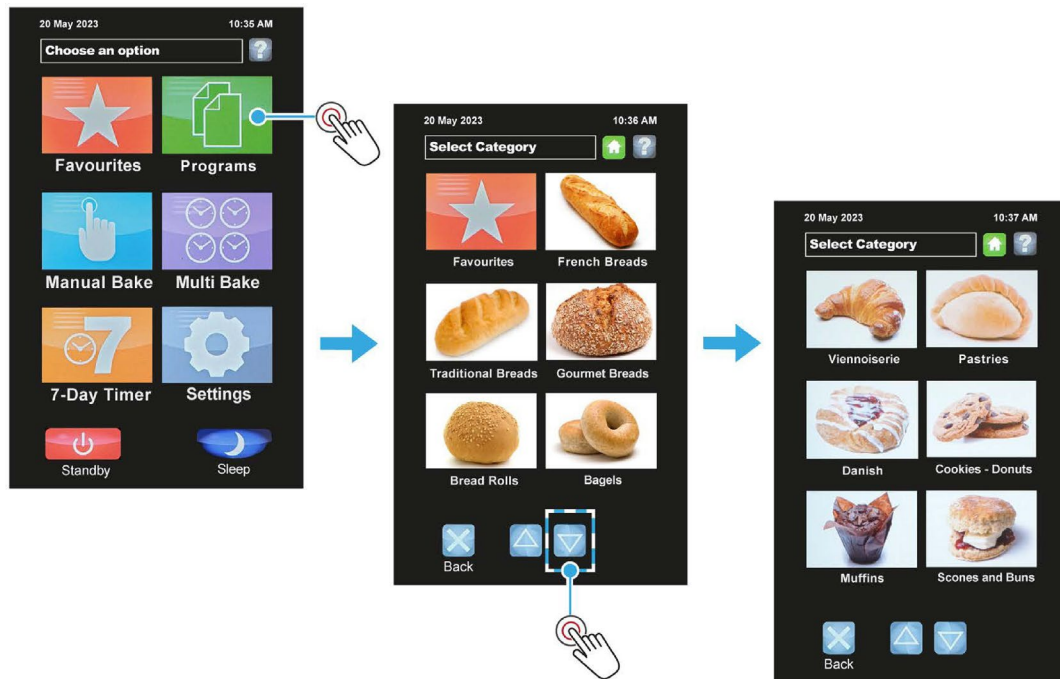
1. Ensure the power and water supplies are safely connected to the oven.
2. If the display (A) is off, press the green power button (B) at the bottom of the front panel.
 - Wait while the oven goes through the start-up sequence.



3. When the start screen (wallpaper) appears, touch the screen anywhere to start operating the oven



4. Touch the **Programs** tile on the **Choose an option** screen.



5. Select a product category.
 - Touch the scroll up and down buttons to change category pages.
 - The **Back** button returns the display to show the **Choose an option** screen.
 - Touch the tile of a product type you require (e.g., muffins).
 - A list of recipes then displays for that product type.

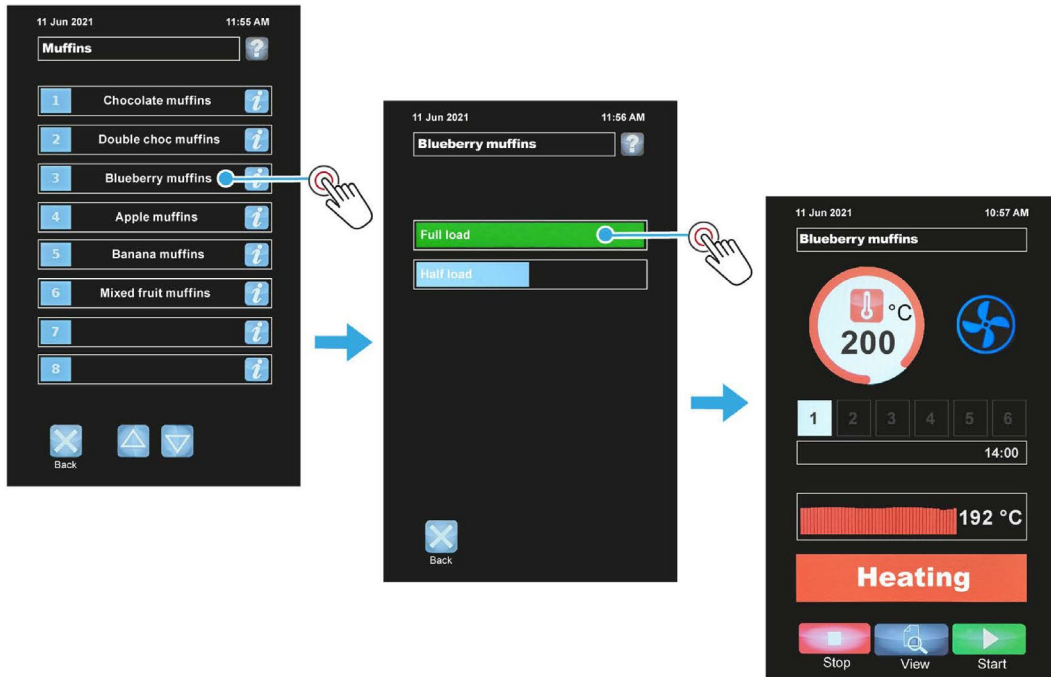
**NOTE**

- Tiles show a product group image or a program number group, depending on how the oven was factory configured.

6. Select a baking recipe.

- Touch the baking recipe required (e.g., blueberry muffins).
- If prompted, select **Full Load** or **Half Load** depending on the oven loading.

The half-load program reduces energy usage when the oven is not a fully loaded with product. Some experimentation is needed to establish the optimal settings for a half-load program.



7. A baking screen now appears.
 - Wait while the oven heats-up to the temperature pre-set in the recipe program.
A **HEATING** message flashes on the screen.
 - Load the oven with products when **READY** flashes on the screen.
To minimise heat loss from the oven, do not leave the oven door open for longer than needed. The oven automatically recovers from the heat lost after the door is closed.
 - Touch **Start** to begin baking.

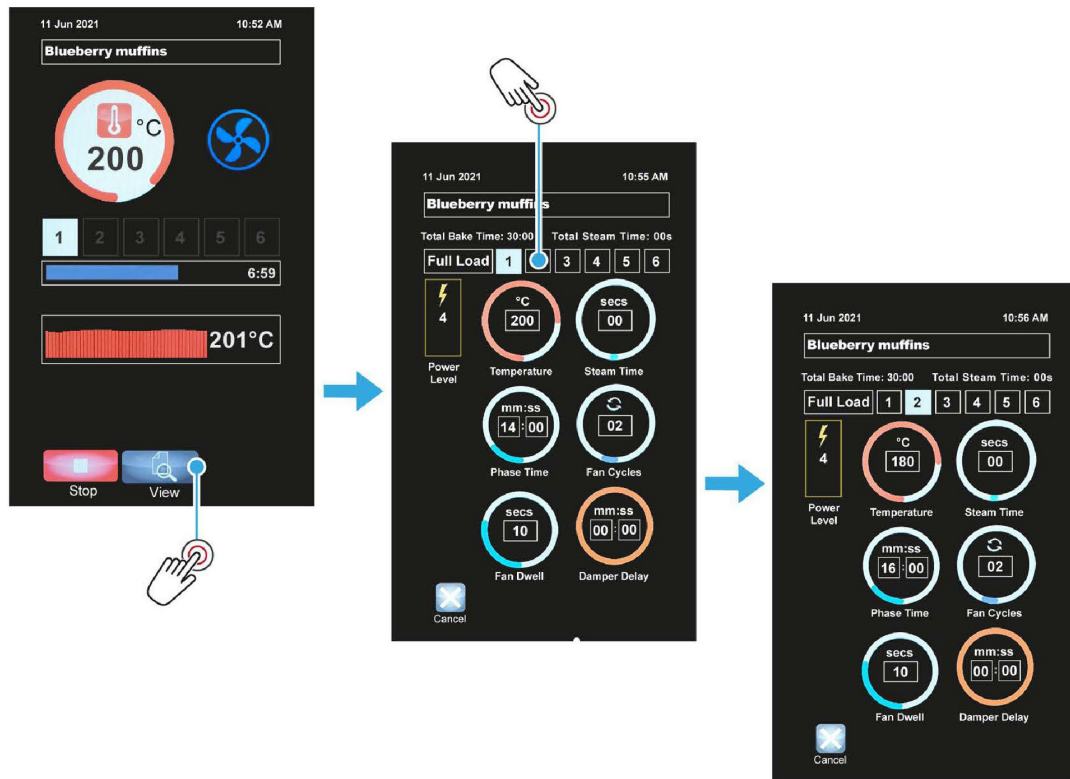


(ECO Connect+ Screens)

**NOTE**

- The actual oven temperature fluctuates. It may briefly drop below, or rise above, the required temperature by a few degrees during baking. This is normal and not a malfunction of the oven.
- To minimise heat loss from the oven, do not leave the oven door open for longer than needed. The oven will automatically recover from the heat lost when the door is closed.

8. During a bake, two actions can be performed:
 - Touch the **View** button to view settings during a bake, and then:
 - Touch the numbered square (e.g., **2**) to view the settings for different baking phases.
 - The **Cancel** button displays the baking screen again for the present baking phase
 - Touch the **Stop** button to stop a bake.

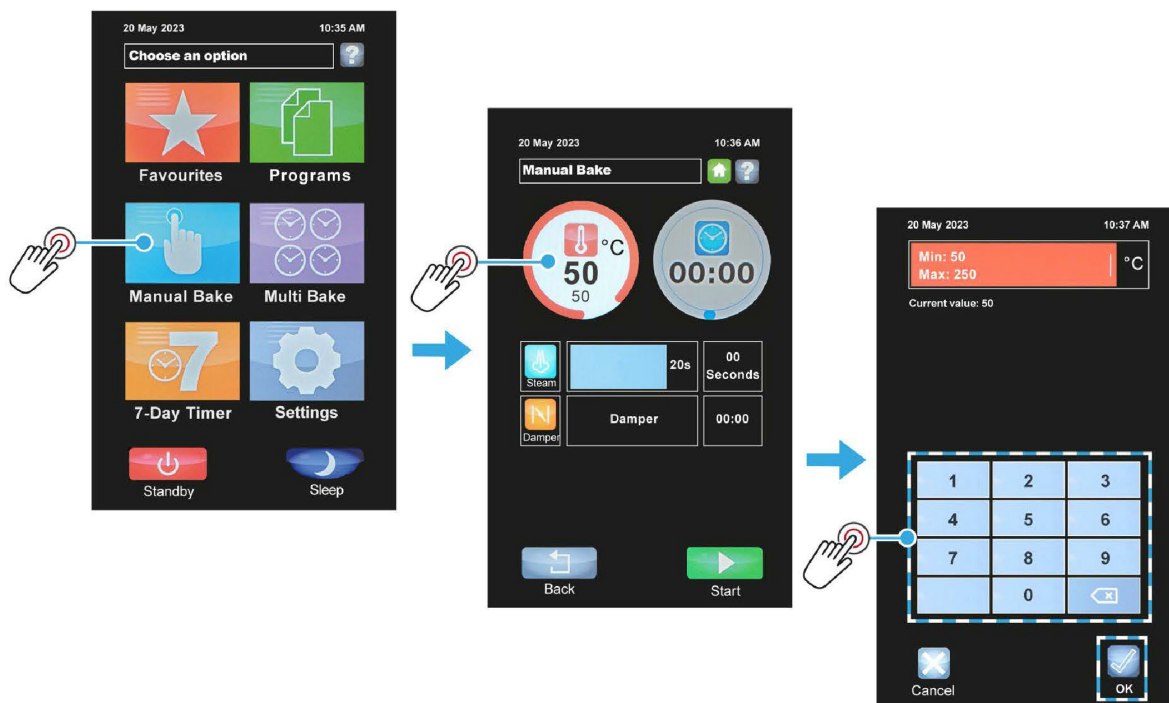


(ECO Connect+ Screens)

4.2. Using the Manual Bake function (no program mode)

Procedure

1. Touch the **Manual Bake** tile.
2. Set the baking temperature:
 - a. Touch the **Temperature** circle.
 - b. Key in the baking temperature, and then touch the **OK** button.



3. Set the baking time (optional - see **Note**)
 - a. Touch the **Timer** circle.
 - b. Key in the baking time required, and then touch the **OK** button.

**NOTE**

- The **Timer** does not have to be set in Manual Bake mode. Only the baking temperature must be set. Wait until the oven reaches the required set temperature and then touch **Start**. The timer will then count upwards instead of downwards.
- Touch the **Stop button** at any time to stop the manual bake.

4. Wait while the oven heats-up to the set bake temperature.
 - A **HEATING** message flashes on the screen whilst the oven heats up.
5. When the oven has heated up to the required bake temperature:
 - a. Load the oven with product.
 - b. Touch **Start** to begin baking.

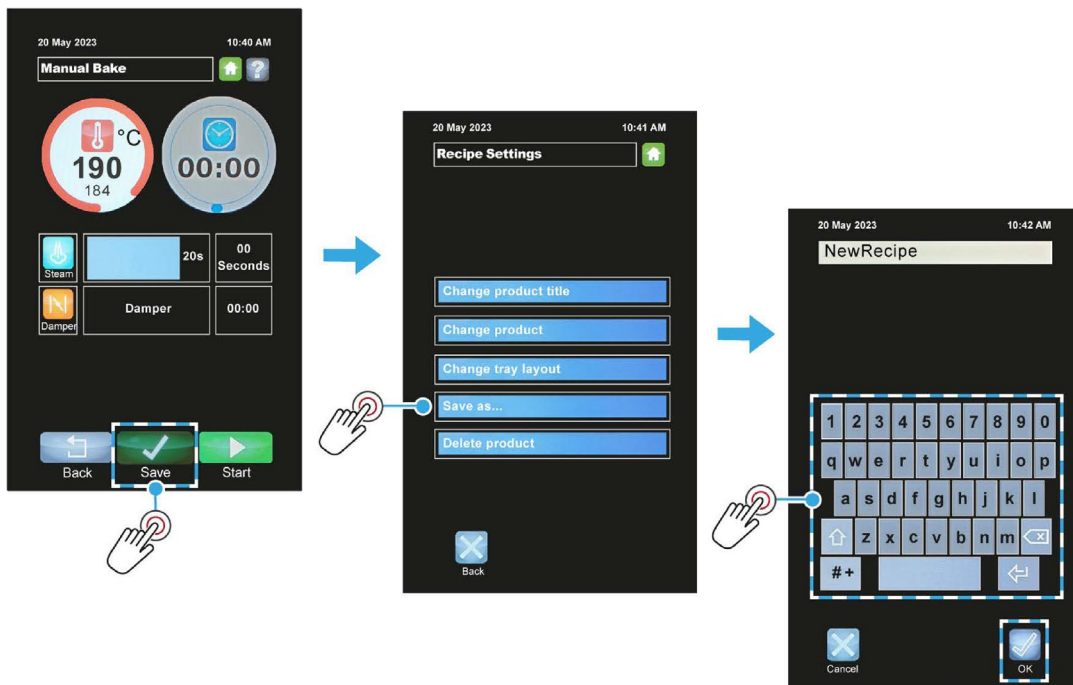
**NOTE**

- The actual oven temperature fluctuates. It may briefly drop below, or rise above, the required temperature by a few degrees during baking. This is normal and not a malfunction of the oven.
- To minimise heat loss from the oven, do not leave the oven door open for longer than needed. The oven will automatically recover from the heat lost when the door is closed.

6. Use the **Steam** and **Damper** functions during a bake if needed (see [Table 4.1 on page 16](#)).
7. When the **Timer** is counting down and reaches **00:00**, an alert is heard and a **BAKE OVER** message flashes on the screen. Touch **Stop** to silence the alert.
8. Manual baking can be stopped at any time by touching **Stop**.

Save the manual bake as a recipe (optional)

9. To save the manual bake as a recipe (option appears when **Timer** is not set):
 - a. Touch **Save**.
 - b. Enter the password, if required.
 - c. Touch **Save as....**
 - d. Type in a recipe name and then touch **Save**.







NOTE

■ In Manual Bake mode, only one operation of the steam and damper function is saved.

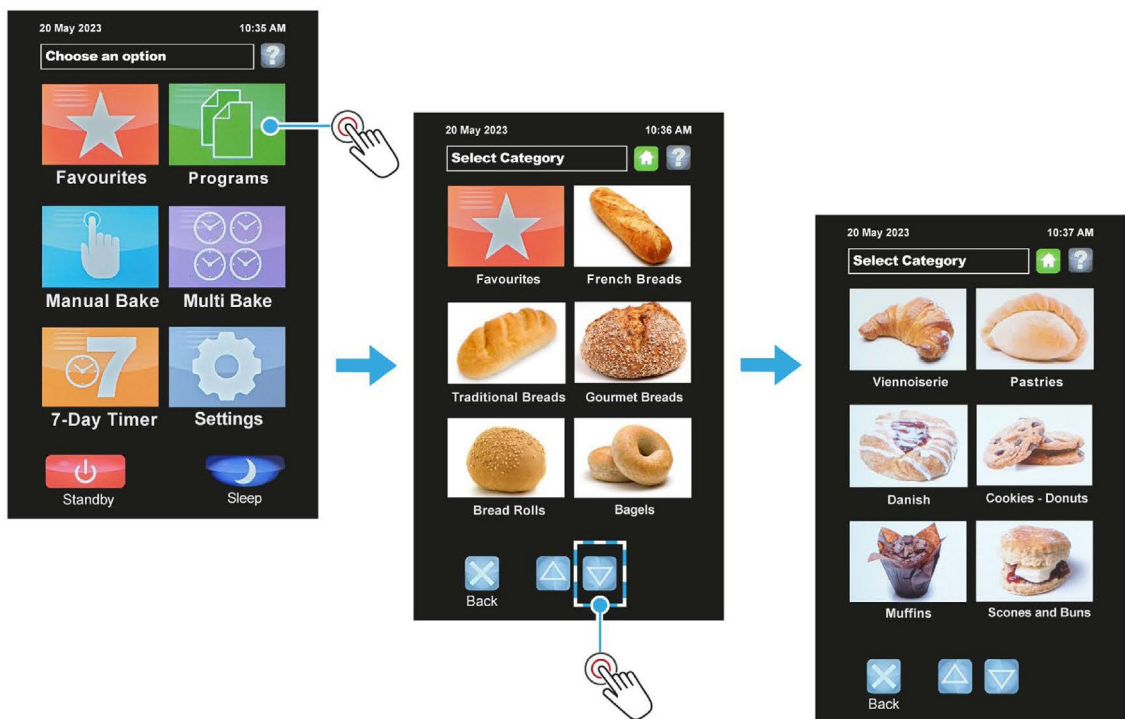
Table 4.1: Steam and Damper button functions

Button	Function	Purpose of the function
	Steam	After touching Start , touch and 'hold' the Steam button for the number of seconds wanted and release.
	Damper	Touch the Damper button to open the damper, and touch again to close. (The button changes colour when the damper is open).

4.3. Creating a new recipe program

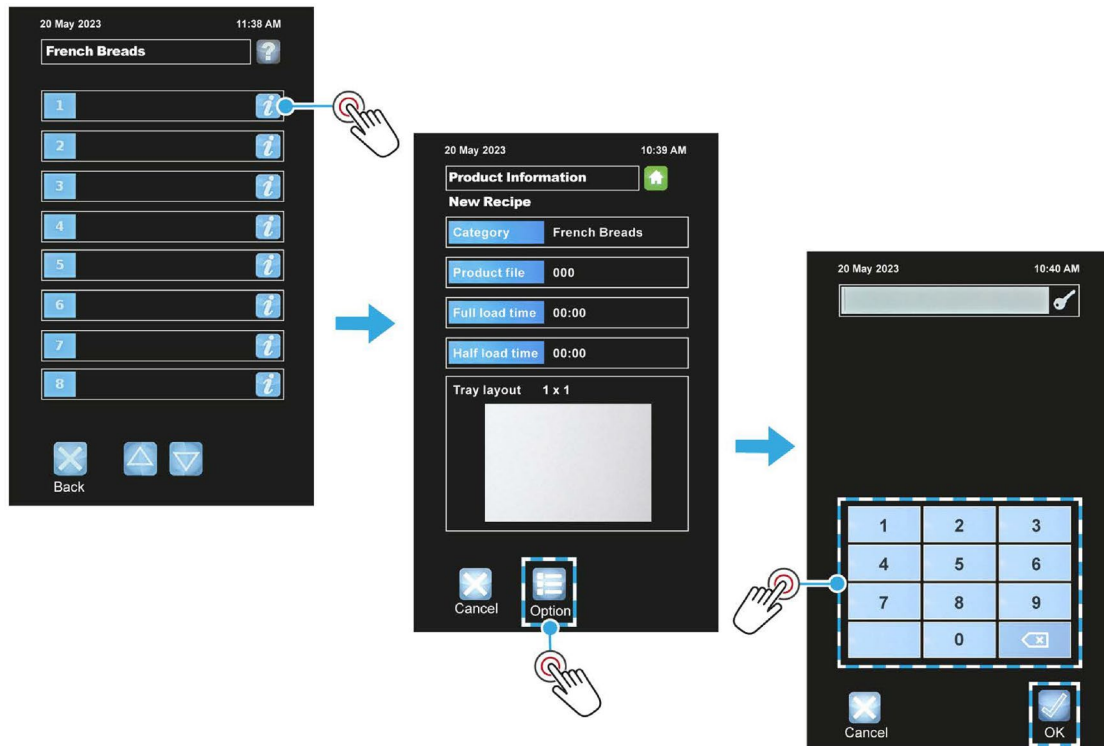
Procedure

1. Touch the **Programs** tile.
2. Choose a category or number group.

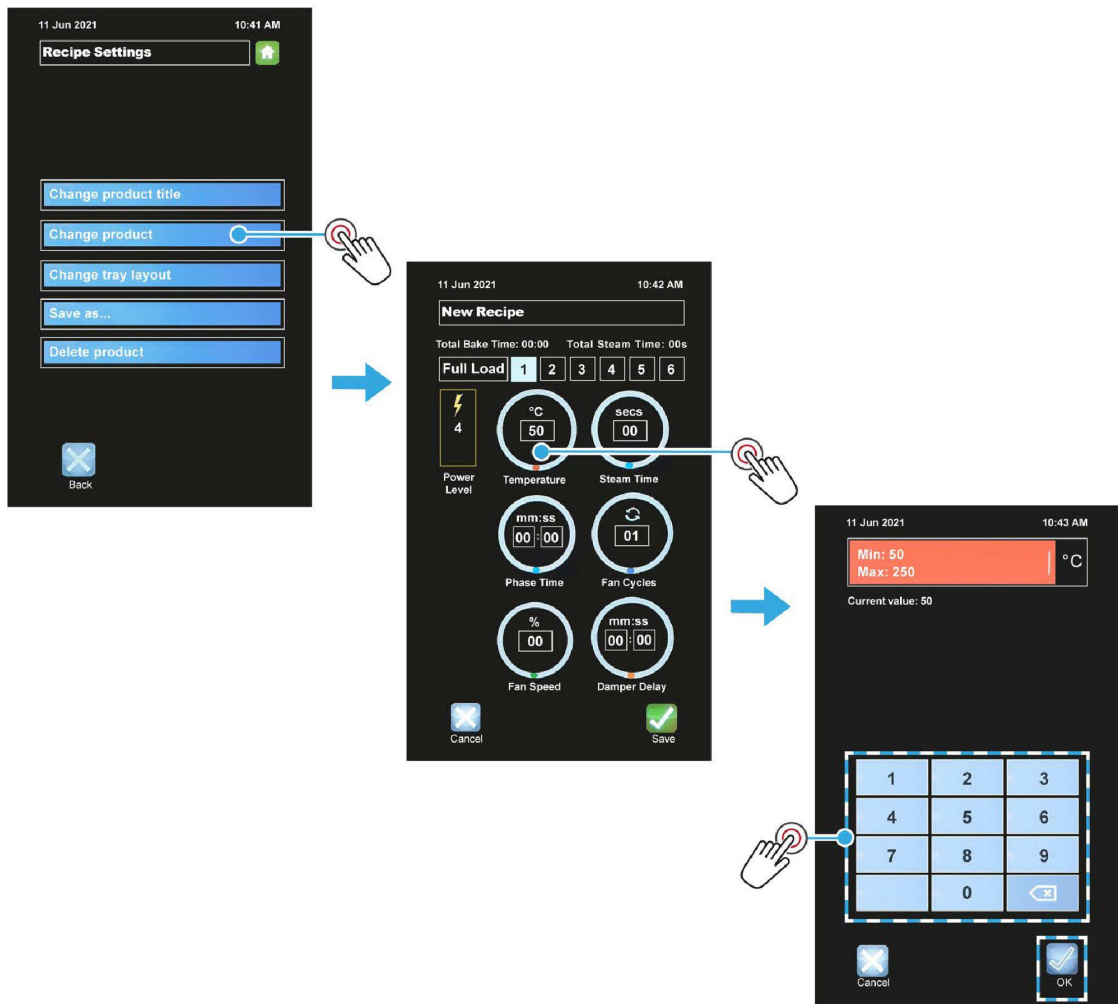


3. Touch the **Info** (i) button of the next free recipe slot.

4. Touch the **Options** button.

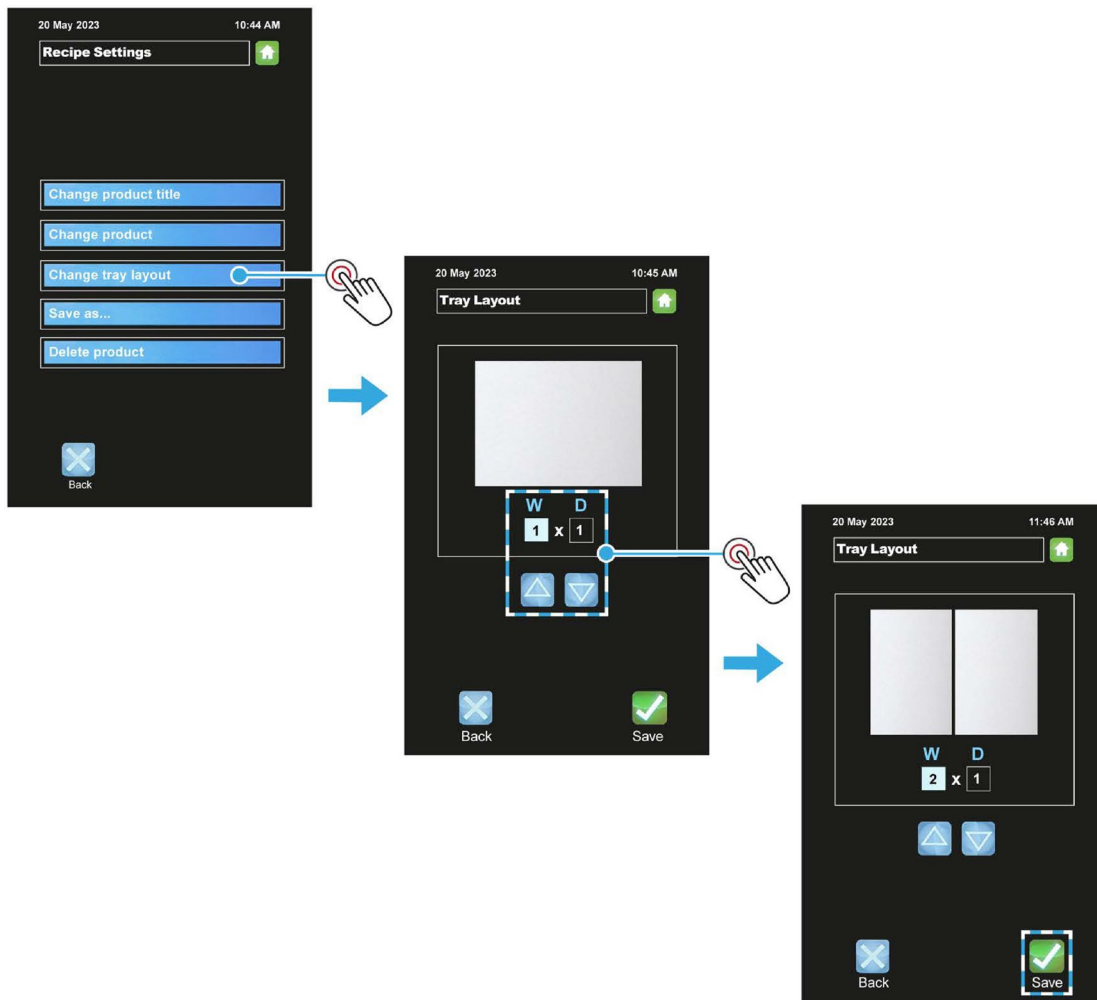


5. Enter the **Operator** password and touch **OK**.
6. Edit a product recipe:
 - a. Choose the **Change product** menu option.
 - b. Choose the **Full-load** or **Half-load** option.
 - c. Select a baking phase number e.g. **1**).
 - d. Touch an item:
 - Connect: Temperature, Steam time, Phase time, Fan cycles, Fan dwell, Damper delay, or Power level.
 - Connect+: Temperature, Steam time, Phase time, Fan cycles, Fan speed, Damper delay, or Power level.
 - e. Adjust the setting by typing the amount or, if they appear, using the up and down keys.
 - f. Touch **OK** to confirm the setting value.
 - g. Repeat steps (d) to (f) for each item needed in that baking phase.
 - h. If required, select the next baking phase (i.e. touch **2**) and adjust the items in the same way.
 - i. Touch **Save** to confirm the completed recipe settings.

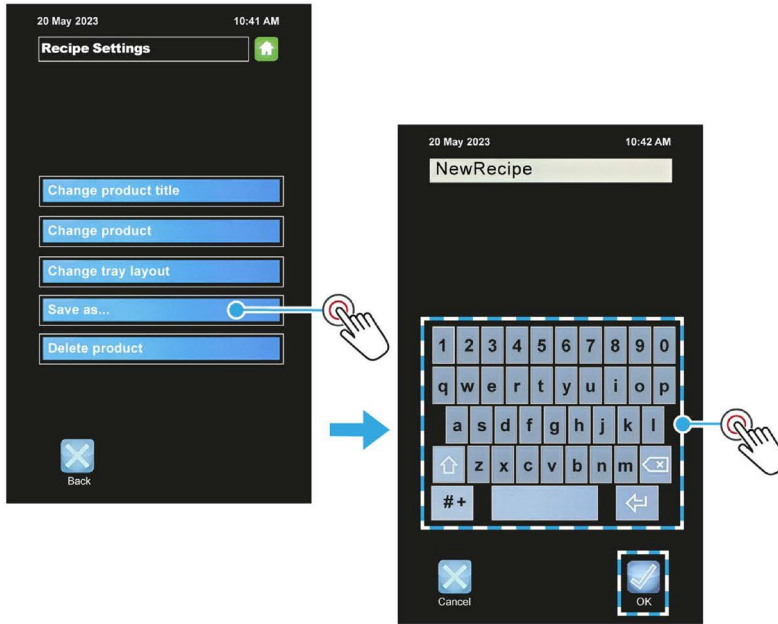


(ECO Connect+ Screens)

7. Edit a tray layout for the new product recipe:
 - a. Touch the **Change tray layout** box.
 - b. Touch the **W** (width) box to highlight it.
 - c. Use the up or down arrow key to change quantity across the tray.
 - d. Touch the **D** (depth) box to highlight it.
 - e. Use the up or down arrow key to change quantity down the tray.
 - f. Touch **Save** to confirm the tray layout.



- 8. Add the new product recipe to the list.
 - a. Touch the **Save as...** box.
 - b. Input a name for the product recipe, and then touch **OK**.



- 9. Touch the **Home** button to finish.



NOTE

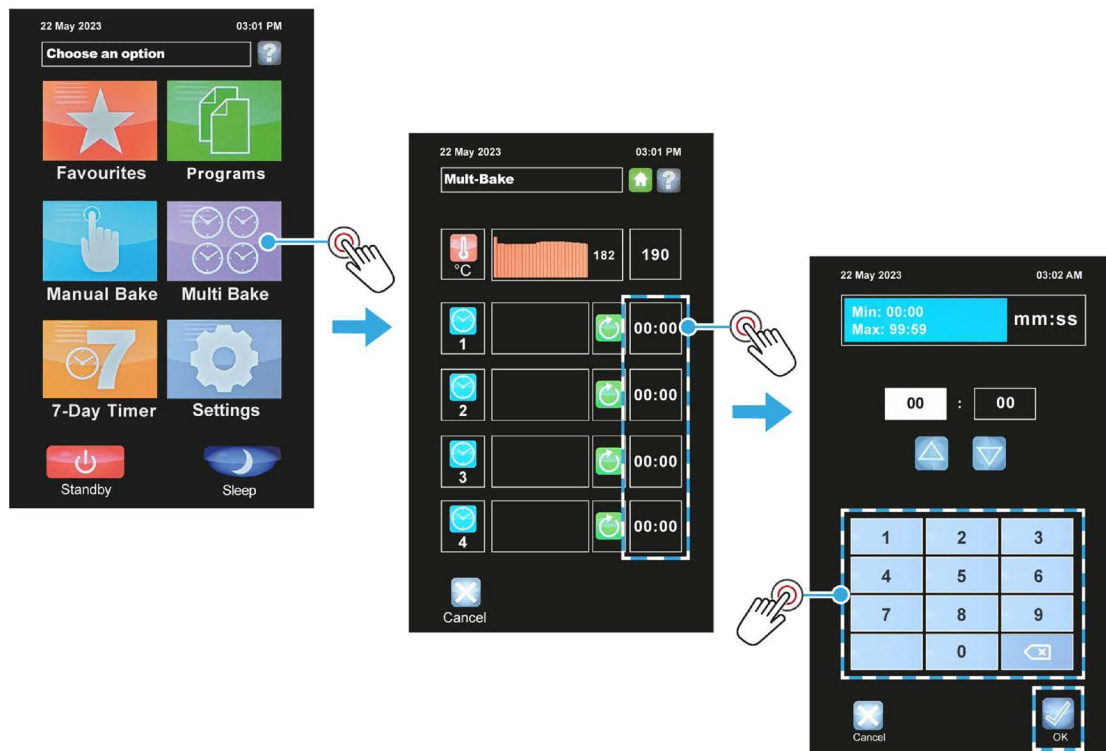


Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

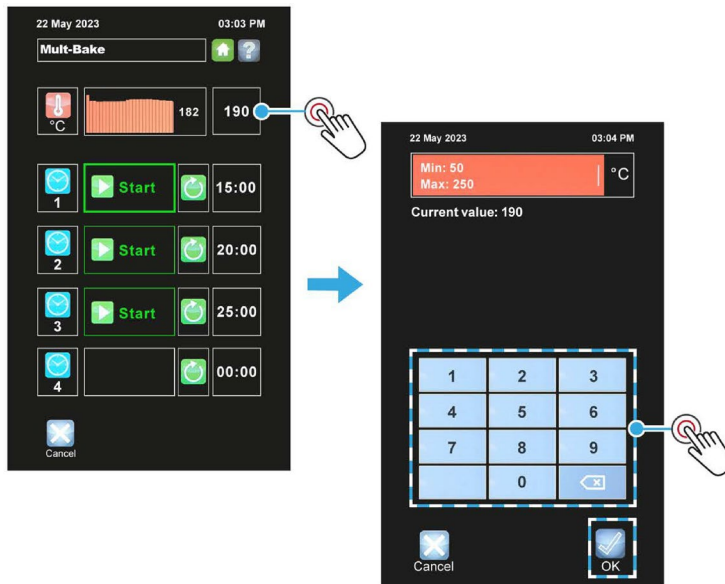
4.4. Using the Multi Bake menu function

Procedure

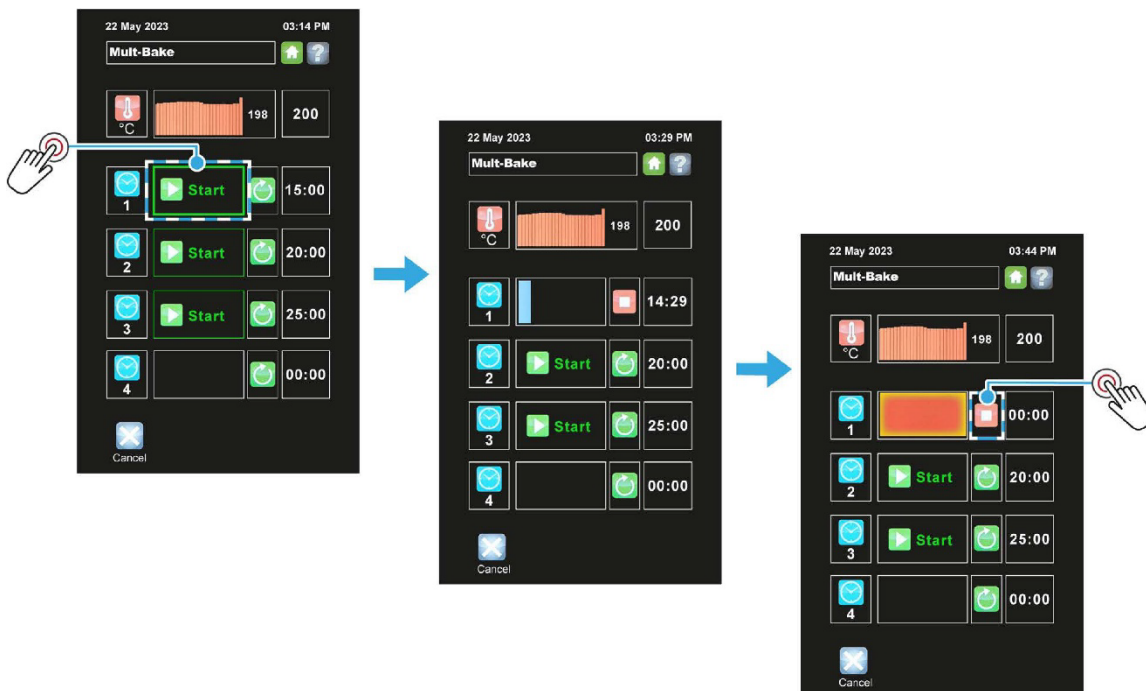
1. Touch the **Multi Bake** tile.
2. Set a timer:
 - a. Touch a time-setting box.
 - b. Adjust the bake time required using up and down keys, and then touch the **OK** button.
 - c. Repeat steps (a) and (b) to set up to four different bake time sequences, if required.



3. Set the temperature for the bakes:
 - a. Touch the heat-setting box, and then type in the temperature required.
 - b. Touch **OK** to confirm the temperature.

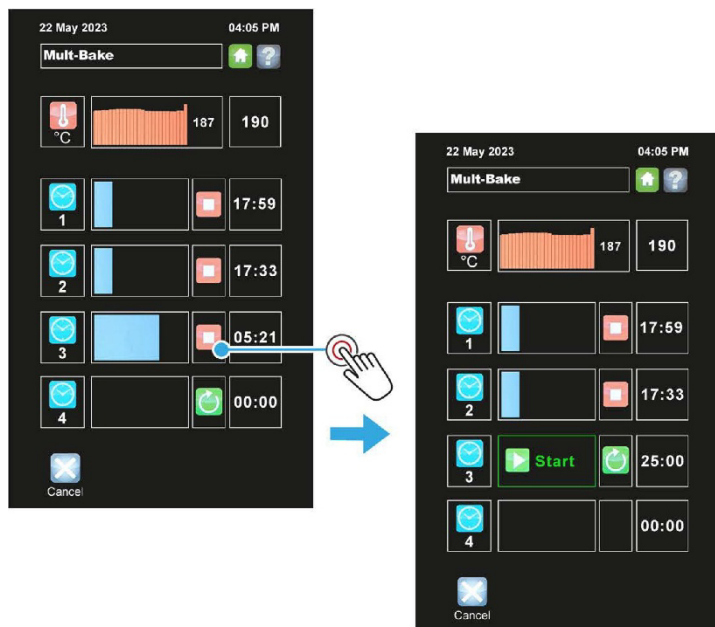


4. Load the oven and then when ready to start a bake:
 - a. Touch the **Start** button (next to the bake time required).
 - b. Wait for the bake to finish.
 - c. Touch the **Stop** button next to the **00:00** time.
 - d. The same multi-bake settings can now be used again by pressing the same **Start** button.



NOTE

- Touch the **Stop** button at any time to end a bake. The same multi-bake settings can be used again.



4.5. Using the 7-Day Timer menu function

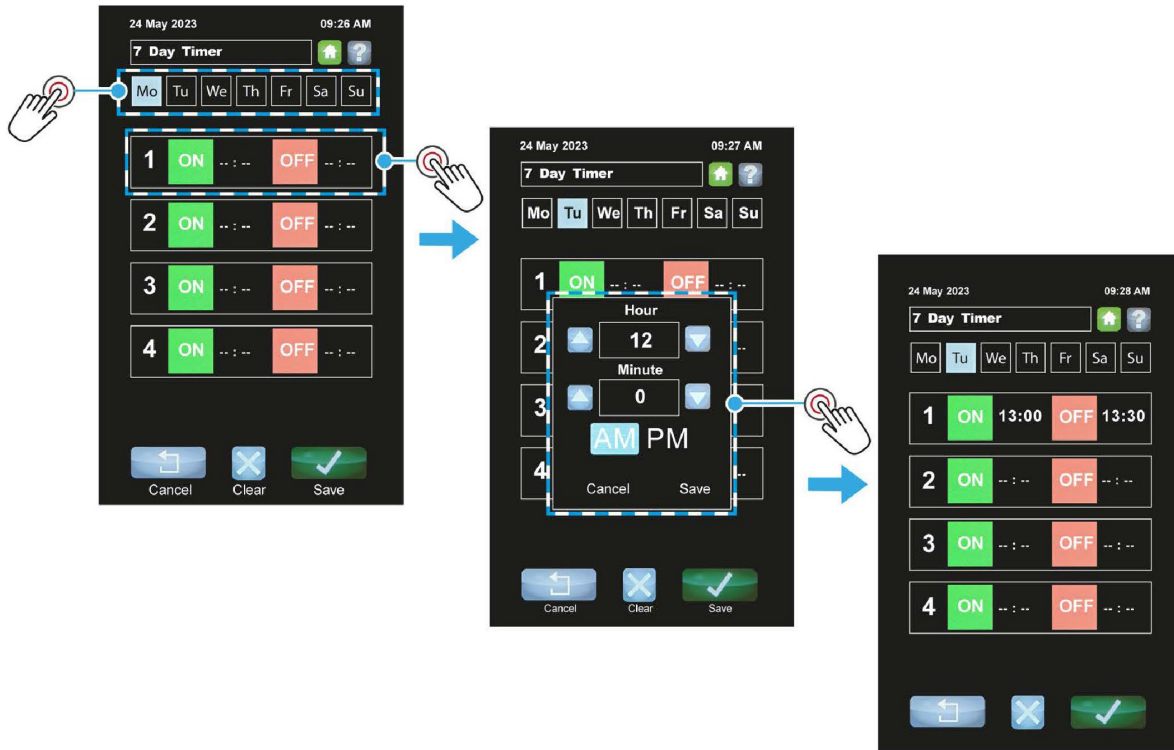
While the oven is in **standby** mode, the baking chamber can be heated-up to a pre-set temperature at any time on any day. Up to four on/off heating times for each day of the week can be entered into the 7-day timer.

1. Touch the **7 Day Timer** tile.



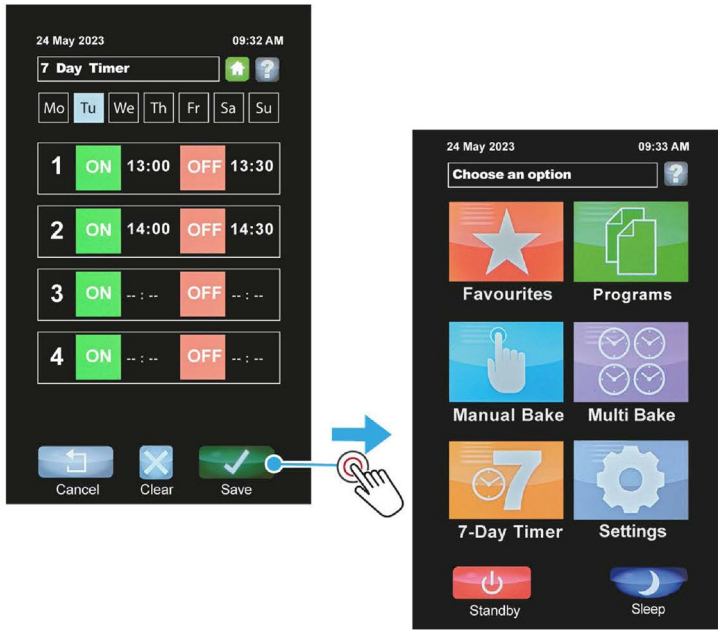
2. Touch a day of the week, e.g. "Tu" (Tuesday).
3. Set an **ON** time for that day:
 - a. Touch the **ON** tile of a time panel.
 - b. Set the time using the keys in the pop-up box that appears, and then touch **Save**.

4. Set an **OFF** time for that day:
 - a. Touch the **OFF** tile of the same time panel.
 - b. Set the time using the keys in the pop-up box that appears, and then touch **Save (A)**.



5. If required, set up to three more on/off times for that day.
6. Repeat steps (2) and (5) to set up on/off times for other days.

- When finished, touch **Save** to confirm all the 7-day settings.

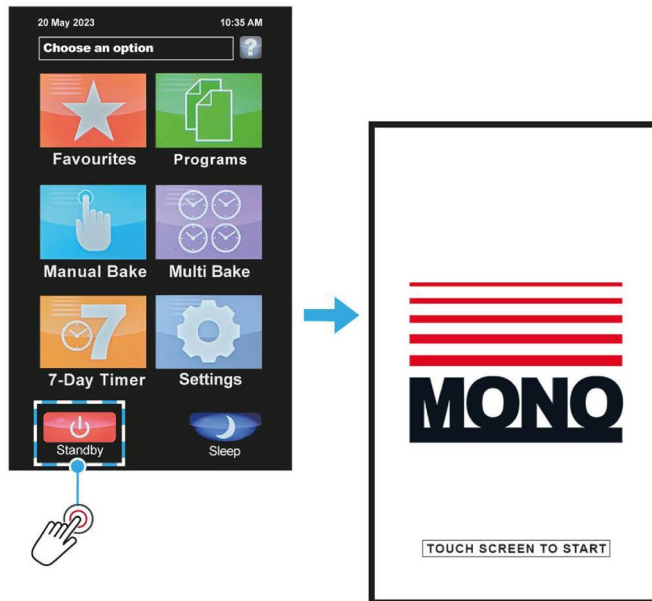


NOTE

- Remember to leave the oven in **Standby** mode for this 7-day timer function to operate.

4.6. Putting the oven into Standby mode

The **Standby** button turns the oven off until the screen is touched again.



4.7. Putting the oven into Sleep mode

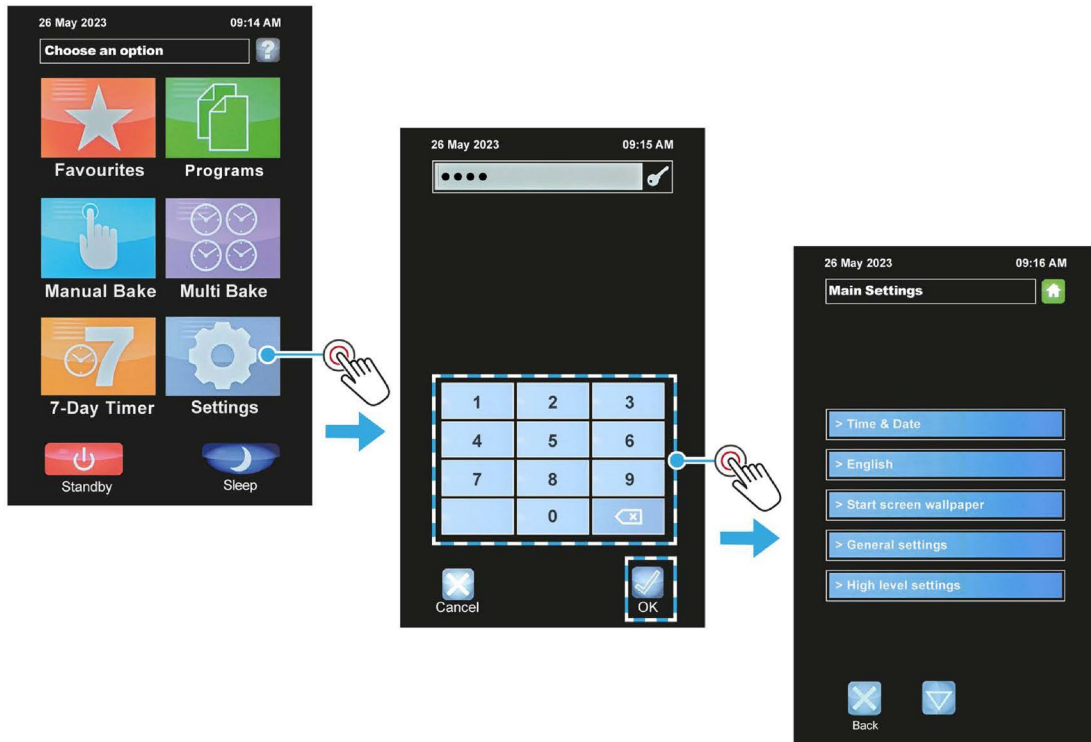
If enabled in the oven settings, the **Sleep** button instructs the oven to maintain temperature to a pre-set value.



4.8. Setting the time and date

Procedure

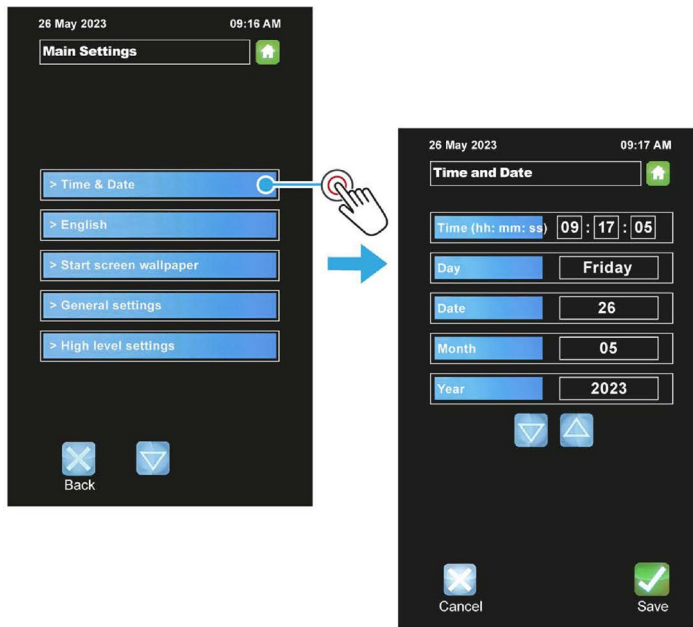
1. Touch the **Settings** tile.
2. Enter the **Oven Settings** password, and then touch the **OK** button.



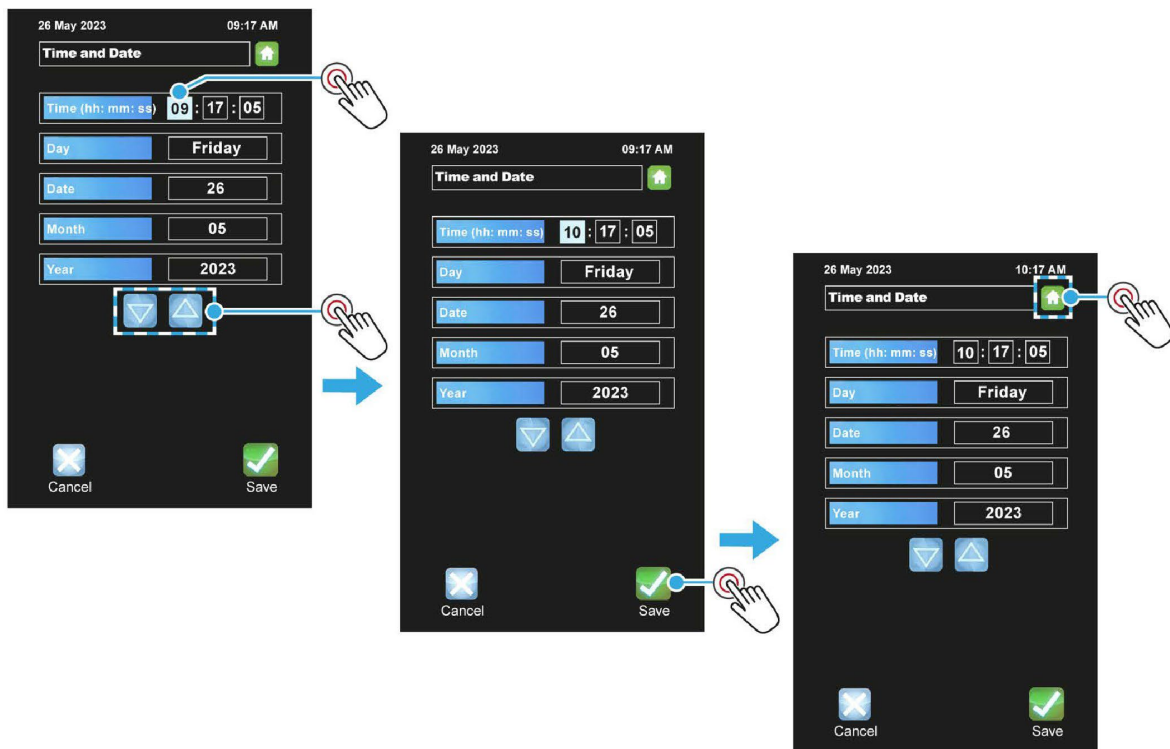
NOTE

- Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

3. Touch the **Time and Date** box.



4. Touch the item that needs adjusting, and then use the up or down arrows as required.
 - The time, date, month, and year can be adjusted.
 - The day is not adjustable – it automatically updates using the date, month, and year.



5. Touch **Save** to confirm new settings.
6. Touch the **Home** button to return to the main screen.

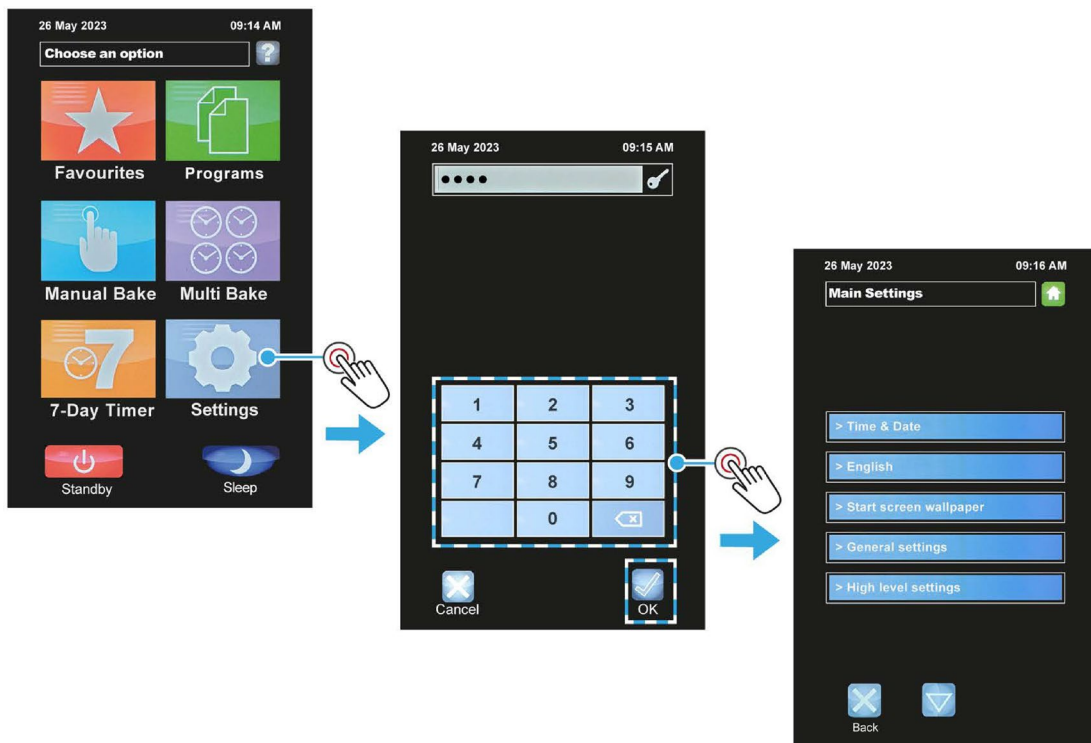
NOTE

- See [Section 4.9](#) for more information about the user settings for the oven.
-

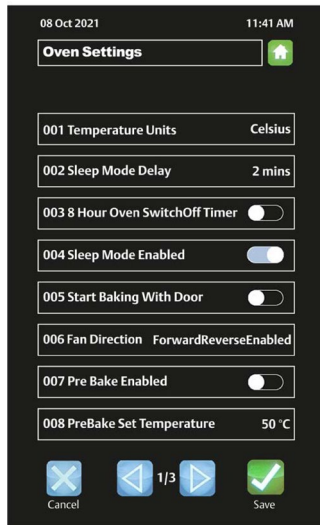
4.9. User settings (oven set-up)

Procedure

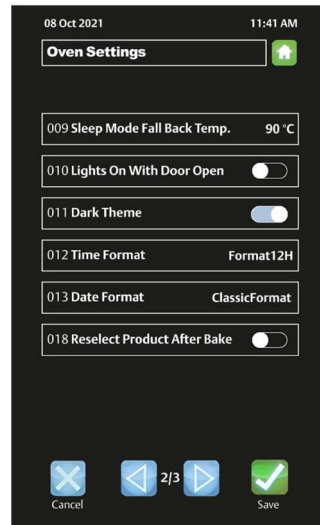
1. Touch the **Settings** tile.
2. Enter the **Oven Settings** password, and then touch **OK**.
3. Touch the **General settings** box.



4. Touch the **Left Arrow** and **Right Arrow** buttons to access the pages of oven settings.
5. To make an adjustment, touch the item and change the setting.



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6. Touch the **Save** button when all the oven settings are as required.

**NOTE**

Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

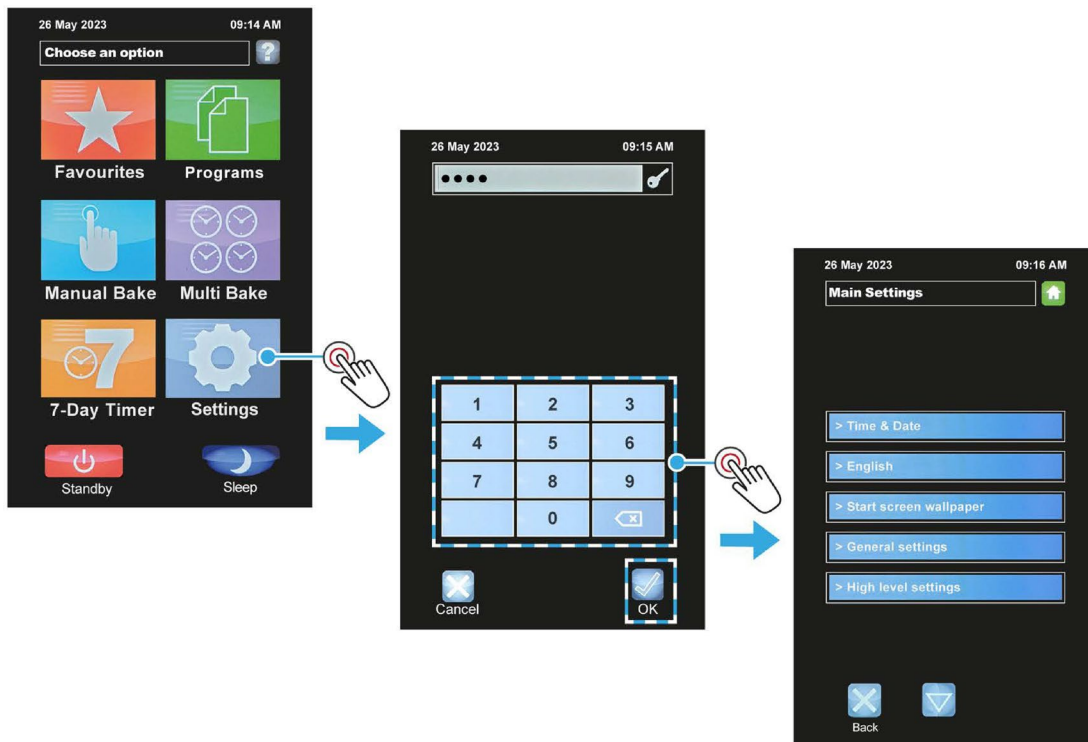
Table 4.2: Oven settings explained (general level)

Oven setting	Description
Temperature Units	Centigrade (Celsius) or Fahrenheit.
Sleep Mode Delay	Oven will go into sleep mode after the set minutes, providing it is up to temperature and has been through at least one bake cycle.
8 Hour Switch Off Timer	After 8 hours the oven gives a warning and then turns off. Press any button for an extra hour if required.
Sleep Mode Enabled	Enable or disables the sleep mode button.
Start Baking With Door	This will start the set bake program as soon as the door closes.
Fan Direction	Fan operating modes.
Pre Bake Enabled	Enable or disables heating-up the oven to a pre-set temperature.
Pre Bake Set Temperature	Pre-set temperature setting for the pre-bake function.
Sleep Mode Fall Back Temp.	Pre-set temperature for the oven to maintain whilst in Sleep Mode.
Lights On With Door Open	Option to switch on the oven light whenever the door is opened.
Extra Time Minutes	Adjusts the extra time at the end of a bake for each “extra time” button press. Maximum setting is 10 minutes.
Dark Theme	Colour scheme selection.
Time Format	Preferred format for displaying the time of day.
Date Format	Preferred format for displaying the date, month, and year.
Displayed Temperature	Options to display different temperatures.
Power Level 1 to 4	Set these as required for each level to be used.
Chart Interval	Time interval in seconds that the bars show on the heat and bake time progress charts.
Screen Brightness	Adjusts the brightness of the viewing screen for user comfort.

4.10. Factory settings (oven set-up)

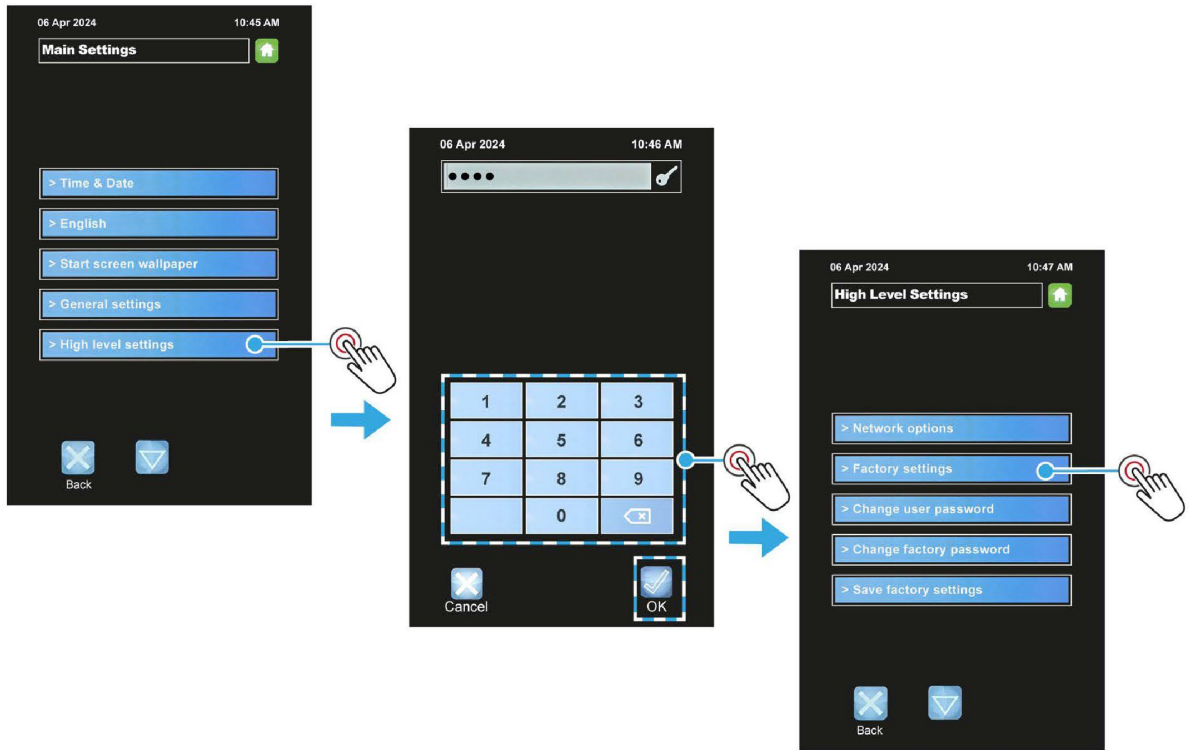
Procedure

1. Touch the **Settings** tile.
2. Enter the **Oven Settings** password, and then touch **OK**.

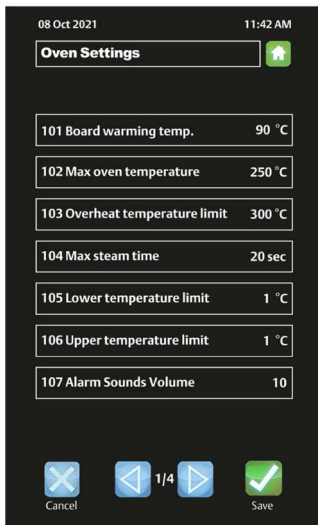


3. Touch the **High level settings** box.
4. Enter the **High level settings** password, and then touch **OK**.

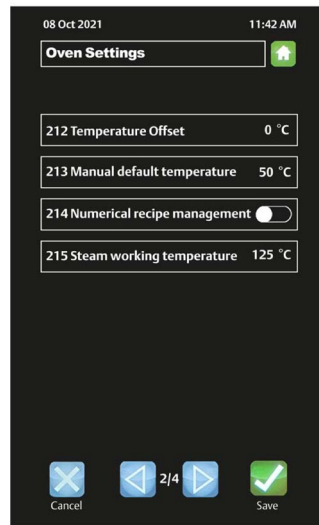
5. Touch the **Factory settings** box



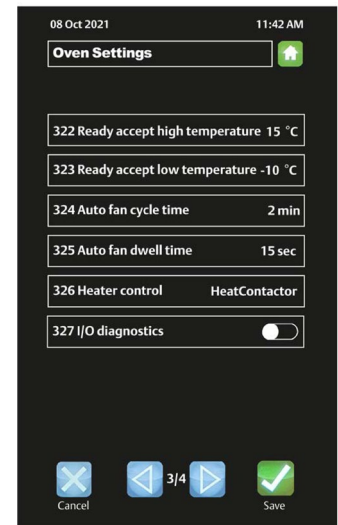
- Touch the **Left Arrow** and **Right Arrow** buttons to access the pages of oven settings.



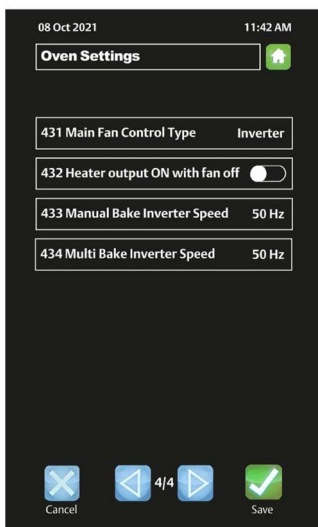
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(ECO Connect+ Screens)

- To make an adjustment, touch the item and change the setting.

8. Touch the **Save** button when all the oven settings are set as required.

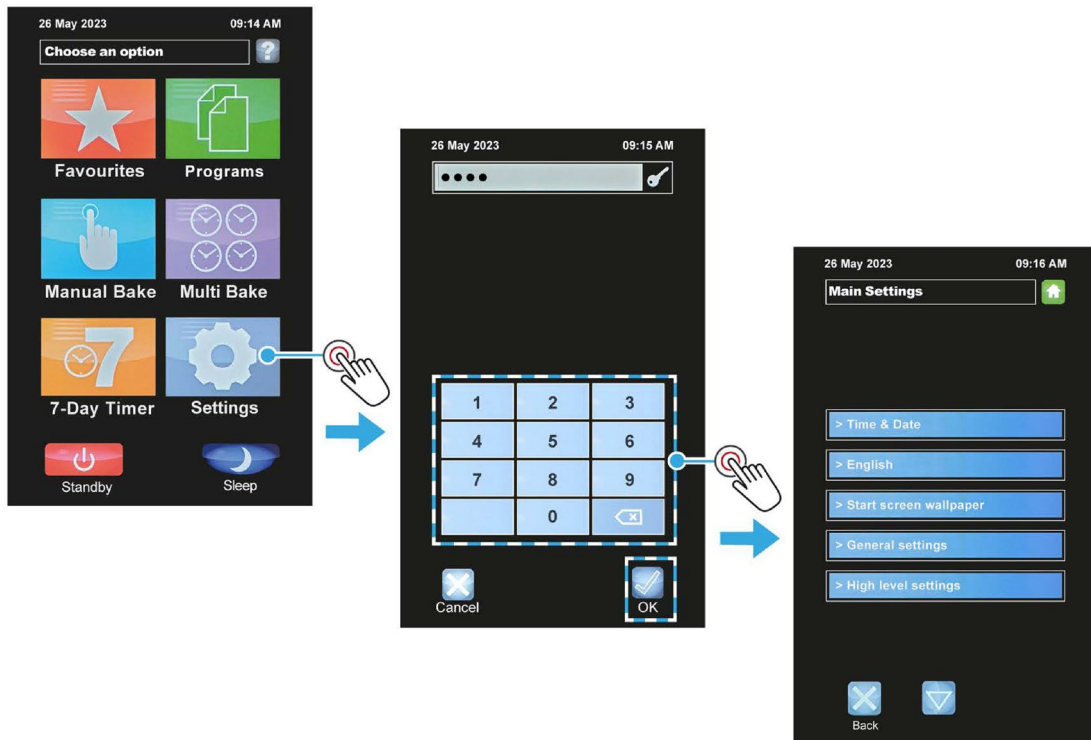
**NOTE**

- Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

4.11. Changing the passwords

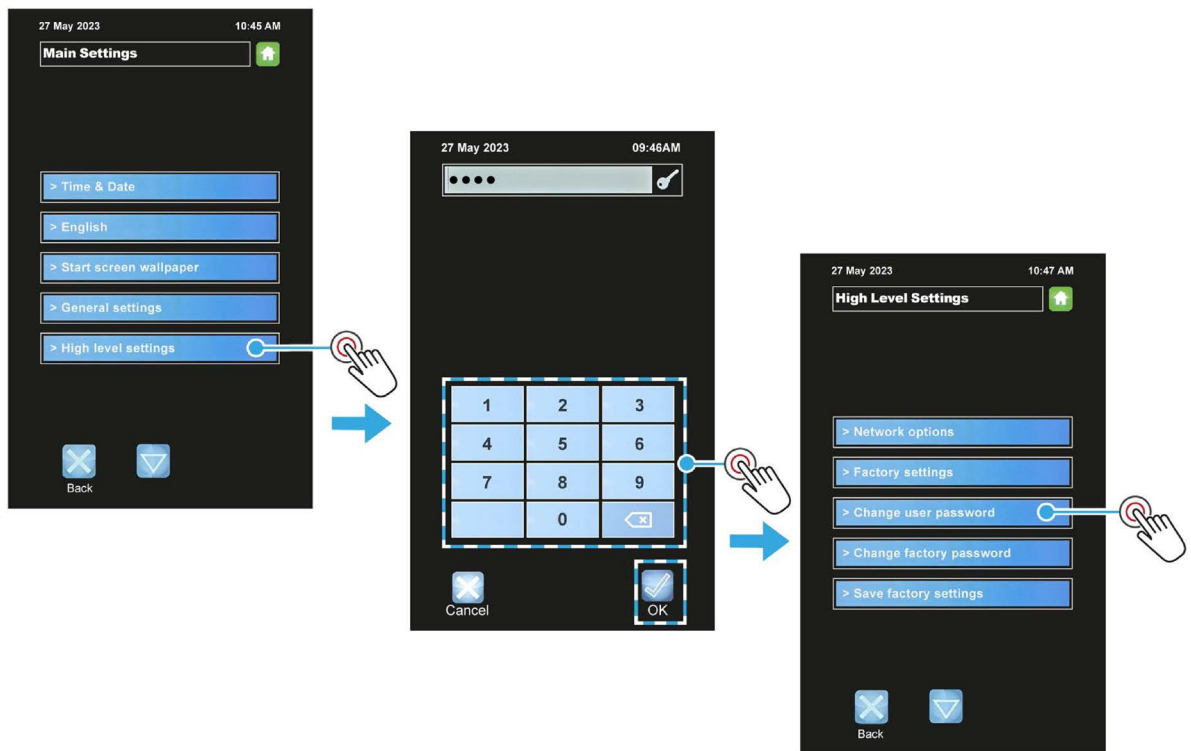
Procedure

1. Touch the **Settings** tile.
2. Enter the **Oven Settings** password, and then touch **OK**.

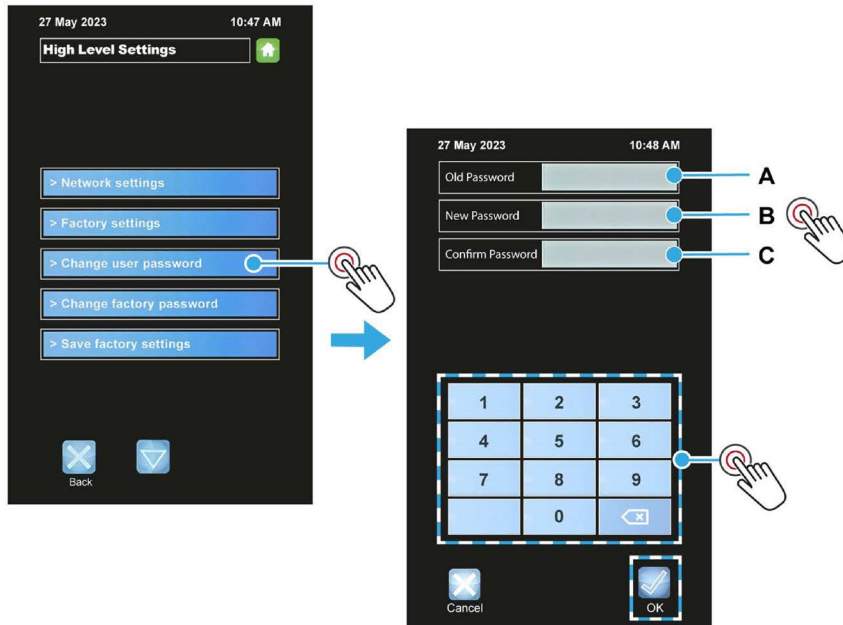


3. Touch the **High level settings** box.

4. Enter the **High level settings** password, and then touch **OK**.



5. To change the user settings password:
 - a. Touch **Change user password**.
 - b. Touch the **Old Password** box (A) and enter the current password.
 - c. Touch the first **New Password** box (B) and enter the new password.
 - d. Touch the **second New Password** box (C) and enter the new password again.
 - e. Touch the **OK** button.



6. To change the factory settings (high level) password:
 - a. Touch **Change factory password**.
 - b. Touch the **Old Password** box (A) and enter the current password.
 - c. Touch the first **New Password** box (B) and enter the new password.
 - d. Touch the **second New Password** box (C) and enter the new password again.
 - e. Touch the **OK** button.

**NOTE**

Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

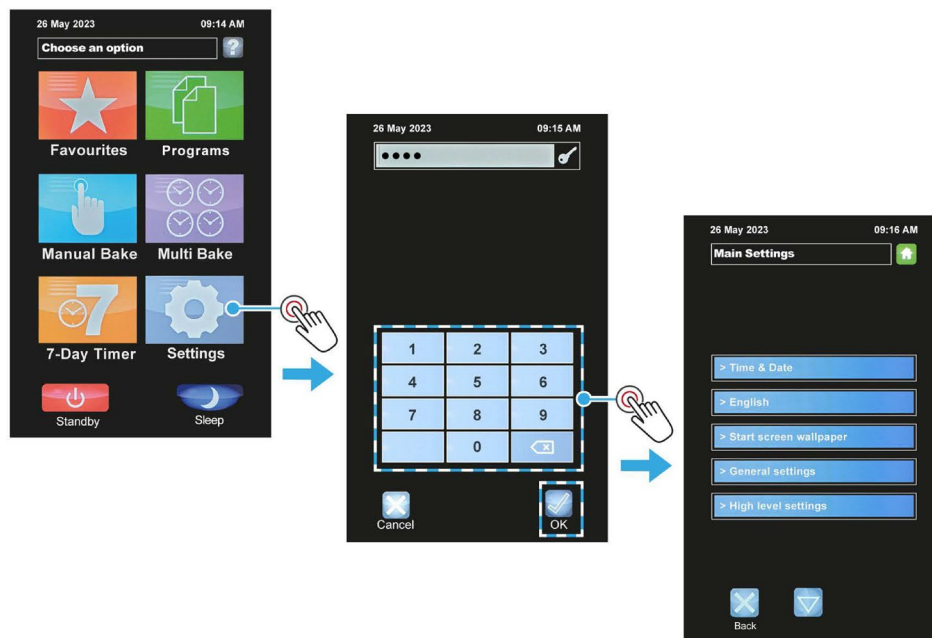
4.12. Diagnostics

The operation of the following items can be checked from the diagnostics screen:

■ Door switch operation	■ Fan forward	■ Lights on/off
■ Fan overload	■ Fan reverse	■ Canopy
■ Overheat	■ Steam solenoid	■ Audio test
■ Heater	■ Damper solenoid	■ Inverter (fan speed)

Diagnostics procedure

1. Touch the **Settings** button.
2. Enter the **Oven Settings** password, and then touch **OK**.



3. Open the Diagnostic screen:
 - a. Touch the **Settings/Service** panel.
 - b. Touch the **Down Arrow** button until the **Diagnostic** box appears.
 - c. Touch the **Diagnostics** box.
 - d. Touch **OK** to clear the **Attention** window.

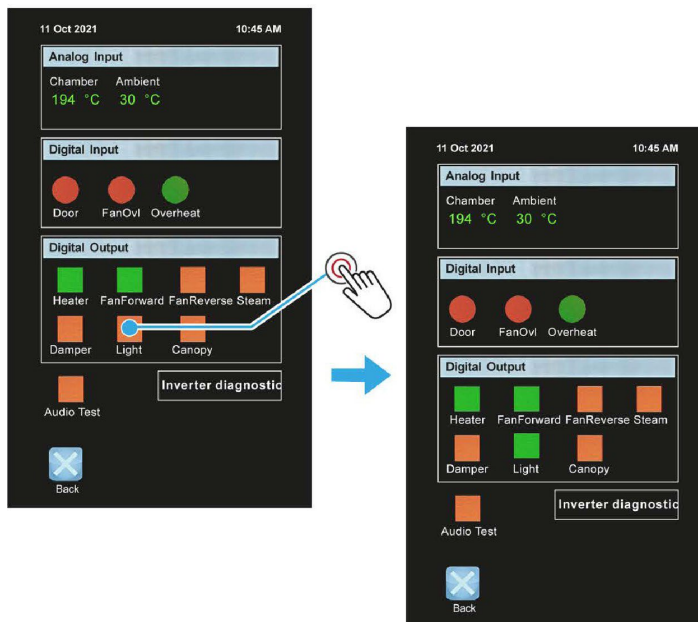
**NOTE**

Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

Using the diagnostics screen

Procedure

1. Touch the item to be tested (e.g., **Light**).
 - The red square changes to a green square to indicate the testing is active.
2. Touch the same item again to end the test.
 - The green square changes back to a red square to indicate the test is not active.
3. Touch the **Back** button to exit diagnostics mode.

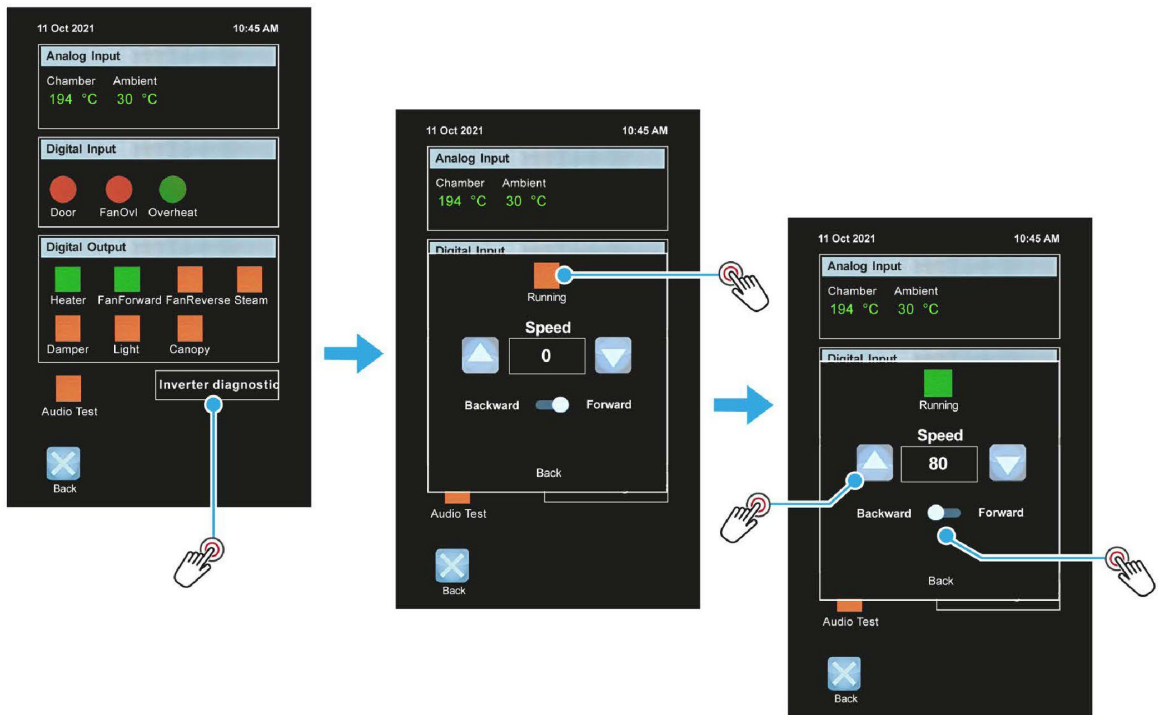


(ECO Connect+ Screens)

Using the Inverter Diagnostic screen

Procedure

1. Touch the Inverter Diagnostic box.
2. Touch the red square (labelled as “running”) to start the testing.
 - The red square changes to a green square
3. Use the arrows to increase and decrease the fan speed.
4. Slide the direction option to the opposite position.
5. Touch the green square (labelled as “running”) to stop the testing.
 - The green square changes back to a red square
6. Touch Back to exit the screen.



4.13. Using the USB Port for Updates

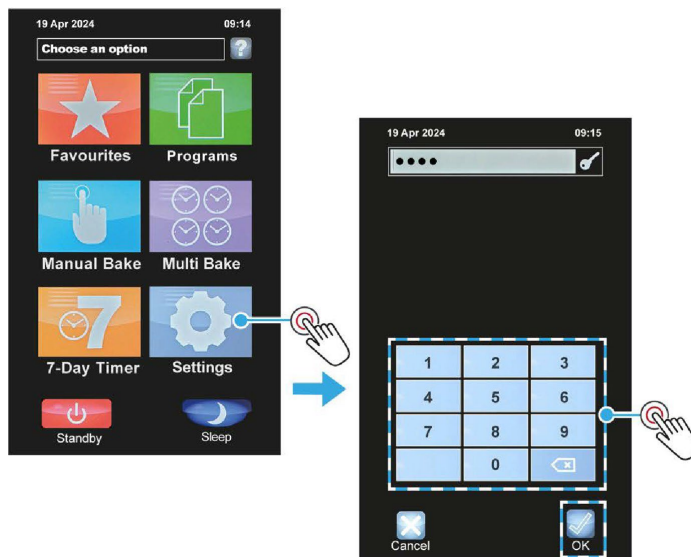
Importing a recipe archive to an oven without IoT firmware installed

Procedure

1. Insert the USB memory stick (pen drive) into the socket on the oven panel.
 - A rubber plug may have to be removed from the socket first.
 - The USB memory stick only fits in one way. Do not force it into the socket.



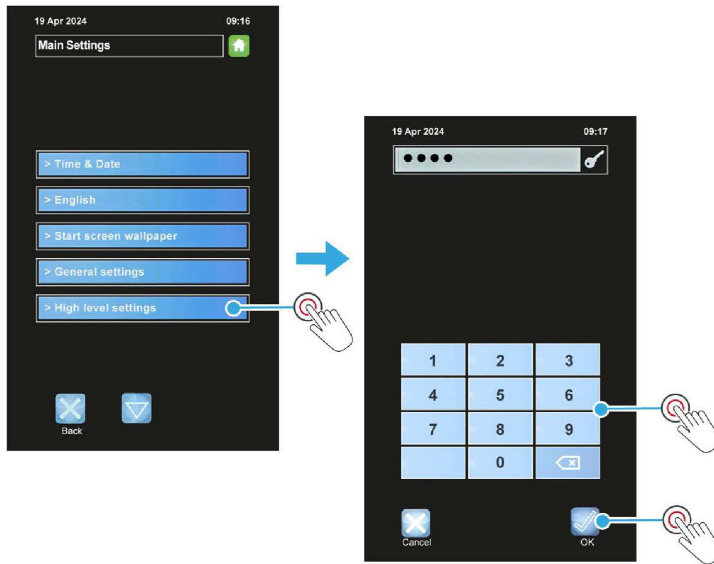
2. Touch the **Settings** tile.
3. Enter the Oven Settings password and touch the **OK** button.



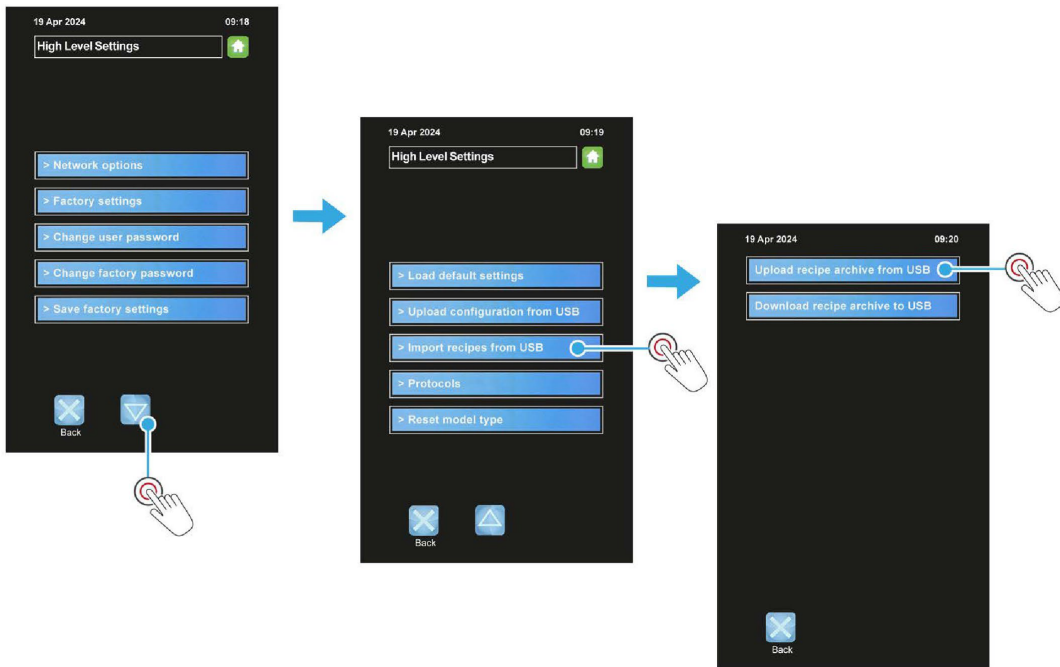
NOTE

- Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

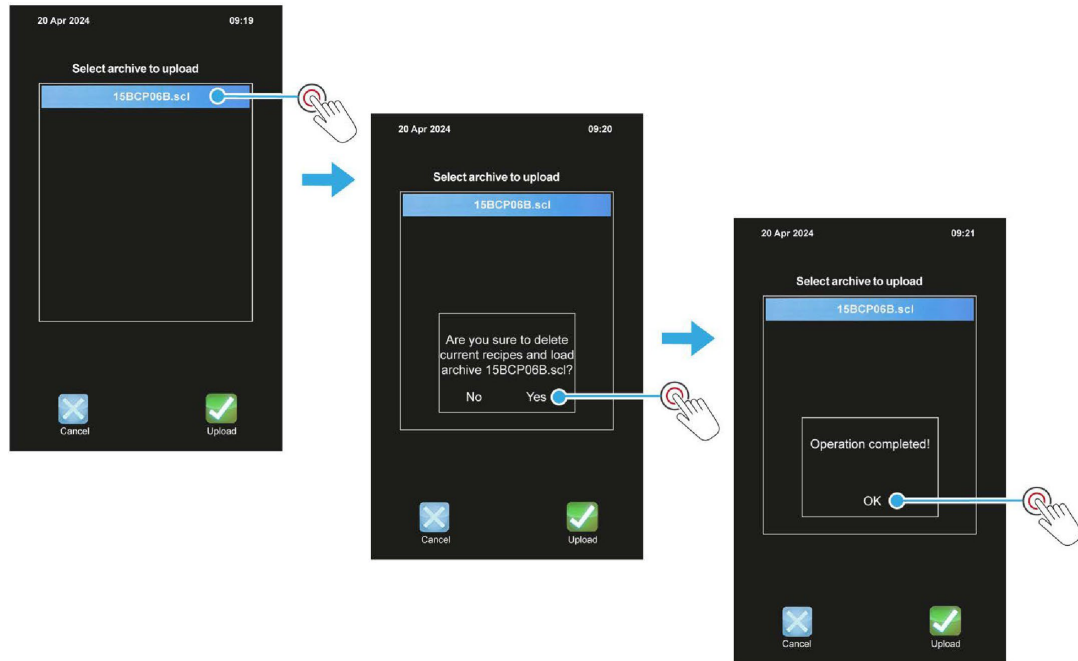
- 4. Touch the **High Level Settings** box.
- 5. Enter the **High level settings** password, and then touch **OK**.



- 6. Touch the Down Arrow button to display the next page of high-level settings.
- 7. Touch the **Import recipes from the USB** box.
- 8. Touch the **Upload recipe archive from the USB** box.



9. Touch the recipe archive required, and then touch the **Upload** button.
10. Touch **Yes** when a pop-up window warns about deleting all current recipes from the oven.
11. Wait for the Operation Completed window to be displayed, and then touch **OK**.



12. Exit by touching the **Cancel** button several times until the Main Menu appears.
13. Remove the USB flash drive from the USB socket.
14. The recipe upload procedure is now complete.

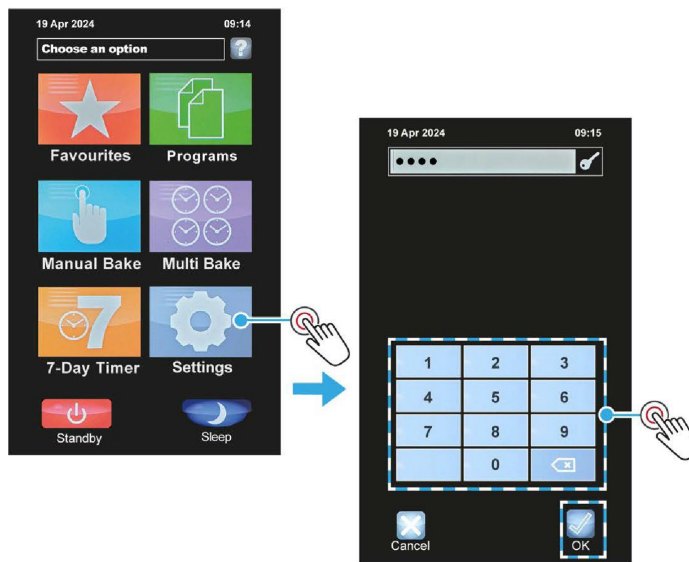
Importing a recipe archive to an oven with IoT firmware installed

Procedure

1. Insert the USB memory stick (pen drive) into the socket on the oven panel.
 - A rubber plug may have to be removed from the socket first.
 - The USB memory stick only fits in one way. Do not force it into the socket.



2. Touch the **Settings** tile.
3. Enter the Oven Settings password and touch the **OK** button.

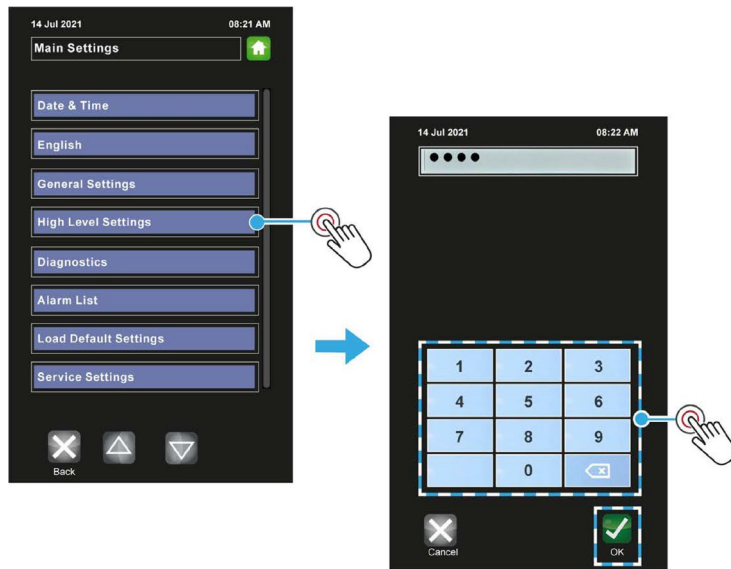


NOTE

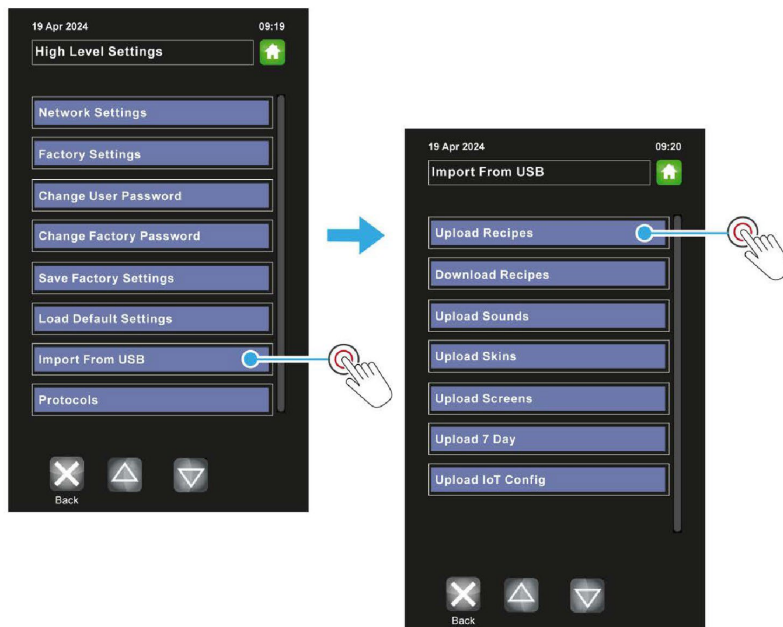
- Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

4. Touch the **High Level Settings** box.

5. Enter the **High level settings** password, and then touch **OK**.

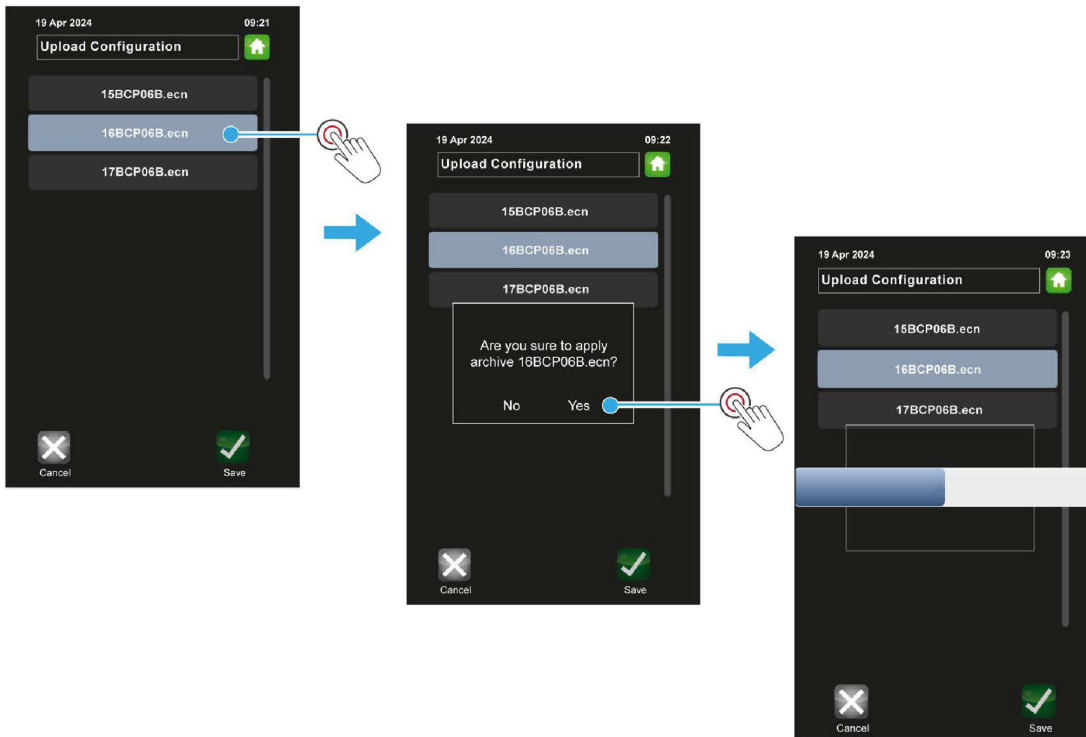


6. Touch the **Import from USB** box.
7. Touch the **Upload recipes** box.



8. Touch the recipe archive required, and then touch the **Upload** button.
9. Touch **Yes** when a pop-up window warns about deleting all current recipes from the oven.

10. Wait for the Operation Completed window to be displayed, and then touch **OK**.



11. Exit by touching the **Cancel** button several times until the Main Menu appears.
12. Remove the USB flash drive from the USB socket.
13. The recipe upload procedure is now complete.

5. Isolation

5.1. 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.



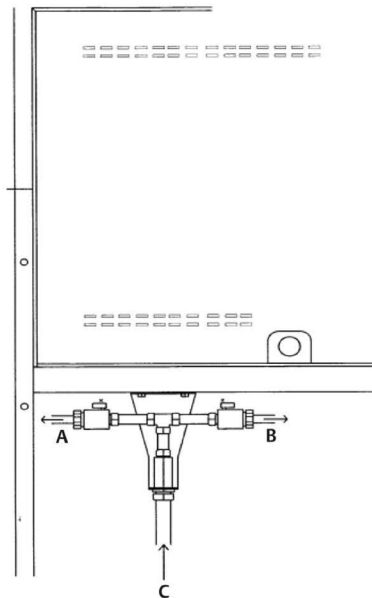
WARNING

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

5.2. Isolating the oven from the water supply

Shut off the water supply to stacked ovens by turning the appropriate shut-off valves 90° anti-clockwise ([Figure 5.1](#)). For non-stacked ovens the water supply should be shut off at the nearest shut-off point.

Figure 5.1: View of rear connections on the ECO Connect/Connect+ Convection Oven



A. Top oven supply.

B. Bottom oven supply.

C. Supply from water filter.

6. Cleaning

6.1. Cleaning guide for the ECO Connect/Connect+ Convection 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 ECO Connect/Connect+ Convection Oven functions correctly and maintains its durability.

6.2. 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.
-

6.3. 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.

6.4. 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 (**Figure 6.1**).
 2. Open the inner glass panel (**Figure 6.2**).
 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 6.1: Location of the two screws for releasing the inner glass

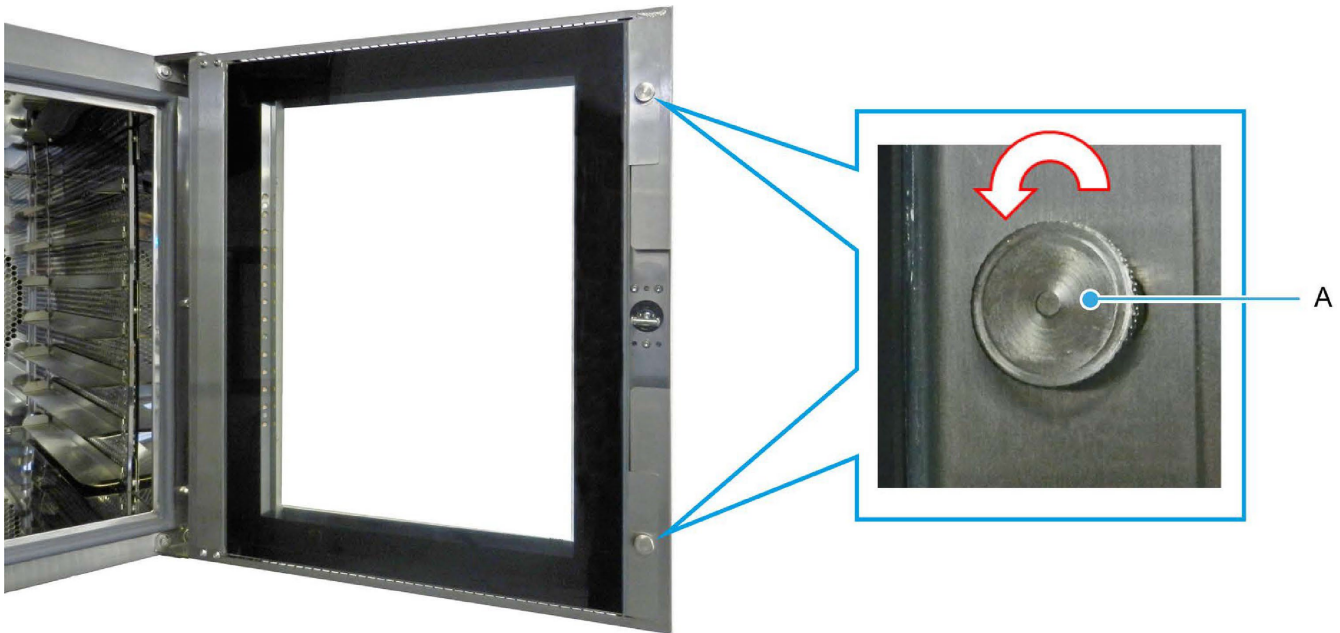


Figure 6.2: Inner glass panel moved away from the door



6.5. 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 FG180, FG189, and FG190.

1. Remove the fixing screws from the front edge of the perforated side sheets using a flathead screwdriver.
 - Put aside the screws for safekeeping.
2. Pull the perforated side sheets gently towards you and remove them from the oven.
3. Unclip the tray runners from the perforated side sheets for easier cleaning.
4. Clean the oven chamber, the perforated side sheets, and tray runners with a proprietary cleaning agent.
5. When clean, use fresh water to rinse away any remaining cleaning agent.
6. Replace the perforated side sheets, ensuring the tabs at the back of the sheets insert in the corresponding slots at the back of the oven.
 - Each sheet is marked at the front with either an 'R' (right) or an 'L' (left) to ensure each is refitted to the correct side of the oven.
7. Screw the perforated panels back onto the oven sides and clip the runners back in place.

7. Maintenance

7.1. Safety notices

**WARNING**

- Switch off and electrically isolate the machine from the mains power supply before commencing any cleaning or maintenance work.
-

**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 Equipment or your appointed service agent.
-

7.2. 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 in [Chapter 6](#).

7.3. Light bulb replacement

**CAUTION**

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

8. 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.

8.1. 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

8.2. Further information

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

8.3. 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.

A. Passcodes

A.1. Default passcodes

Table A.1: Default passcodes

Security access	Default passcode
Operator access (for naming and saving programs)	1111
Oven Settings access (time, date, etc.)	2222
High Level Settings access	3412

Suggestion

To stop unauthorized changes to the oven setup, it is suggested that this page is redacted or removed from this manual and kept in a safe place for future reference.

If tampering could be a problem, it is also a good idea to change the passcodes at regular intervals.

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B. Specifications

B.1. Mechanical specifications

Table B.1: Specifications and Dimensions for Eco Connect/Connect+ Convection Ovens

Oven version	4 Pans		5 Pans		10 Pans
Product code	FG189	FG190	FG189	FG190	FG100
Orientation	Portrait	Landscape	Portrait	Landscape	Portrait
Tray size	18-in. x 26-in.	26-in. x 18-in.	18-in. x 26-in.	26-in. x 18-in.	18-in. x 26-in.
Distance between pans	3½ inches	3 inches	3½ inches	3 inches	3¼ inches
Height (oven only)	21 inches	21 inches	21 inches	21 inches	46 inches
Height (single oven on base)	56 inches	56 inches	56 inches	56 inches	67/74 inches
Height (two stacked ovens on base)	67½ inches	67½ inches	67½ inches	67½ inches	N/A
Depth (door closed) ¹	46 inches	38 inches	46 inches	38 inches	47½
Depth (door open) ^{1,2}	68 inches	68 inches	68 inches	68 inches	69½
Weight (approximated)	319 lb.	320 lb.	319 lb.	320 lb.	423 lb.

1. Includes the handle.

2. Excluding utility services. Allow room for water and electrical supply connections.

B.2. Electrical specifications



WARNING

- Check that the electrical data on the oven's information plate. Contact MONO Equipment if there is a mismatch between the nameplate information and the mains supply at the site.
- **Eco Connect Convection Oven only:**
An electrical socket must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD) before installation and commissioning of the oven.
- **Eco Connect+ Convection Oven only:**
An electrical socket must be protected by a 30mA-rated Type 'B' RCD before installation and commissioning of the oven.
- The RCD is a safety device, which automatically switches off the supply if an earth fault develops. Test the RCD upon completion of the installation and quarterly for the lifetime of the oven.
- An experienced and qualified electrician must carry out all electrical work in accordance with national and local regulations.

Power supply

See [Table B.2](#).

Power cable

4/5-Pan oven version:

- 6 ft. cable, factory-fitted with a Nema 15-30p moulded plug

10-Pan oven version:

- 6 ft. cable (Style 1015)
- Supplied with Anaconda Sealtite HTDL 40 Conduit

Table B.2: Oven supply specifications

Oven version		Electrical supply	Fused at	Total power (kW)
4/5 Pans	18-inch x 26-inch	240 Vac (60 Hz), 3-phase, 24A per phase	32 Amps	8.5 kW
	26-inch x 18-inch			
	18-inch x 26-inch	208/220 Vac (60 Hz), 3-phase, 24A per phase	32 Amps	7.5 kW
	26-inch x 18-inch			
10 Pans	18-inch x 26-inch	208/220 Vac (60 Hz), 3-phase, 45A per phase	52 Amps	17.5 kW

B.3. Environmental specifications

Noise level	Less than 85 dB
Ambient temperature	Up to 40 °C (115 °F)
Clearances	50 mm (2 inches) around the back and sides of the oven. 250 mm (10 inches) above the oven.

C. Spare Parts

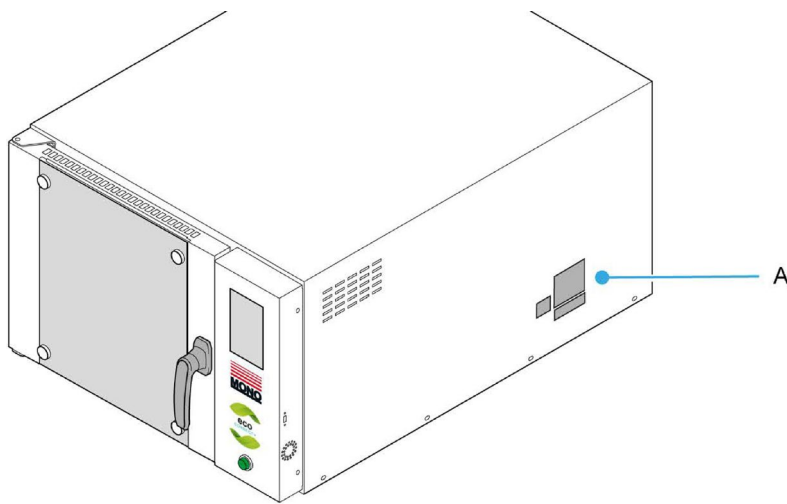
When ordering the spares, contact the Spares Department. Please quote the machine serial number (**A**) as found on the silver information plate of the machine and on the front cover of this manual.

MONO Equipment Limited

Queensway, Swansea West Industrial Park, Swansea, SA5 4EB, United Kingdom.

E-mail: spares@monoequip.com

Phone: +44/0 1792 564039



A. Oven serial number

C.1. Index

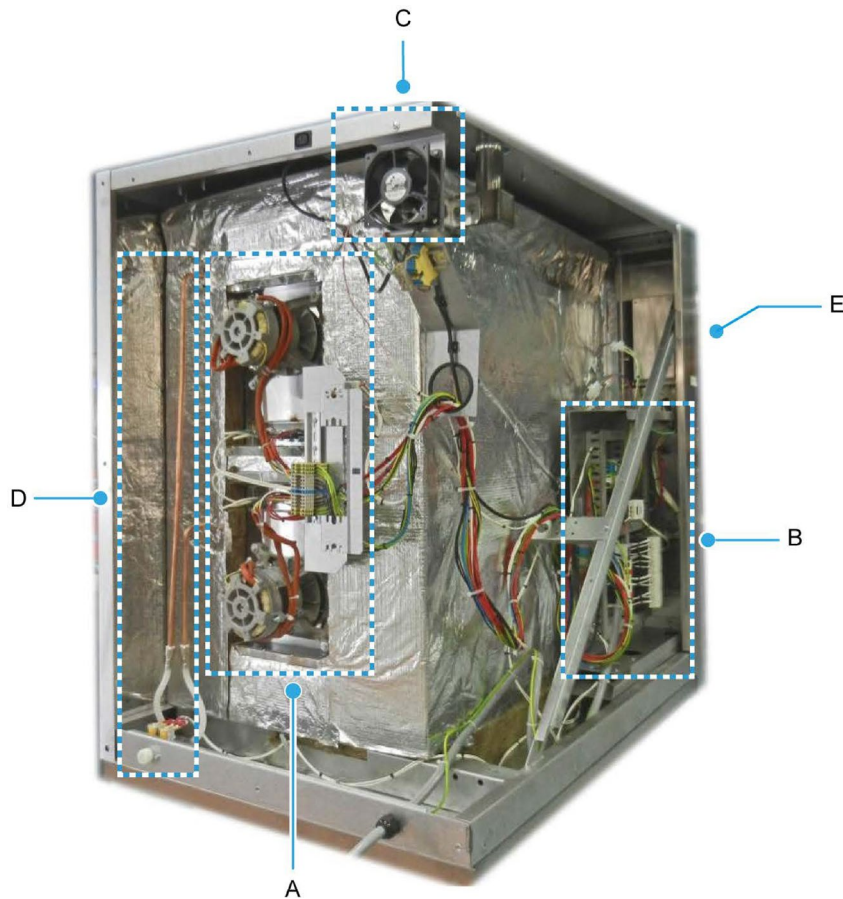
PART 1: 10 Pan Oven Spares Section on page 62

PART 2: 4/5 Tray 18" x 26" Oven Spares Section on page 72

C.2. PART 1: 10 Pan Oven Spares Section

Oven code FG180

Figure C.1: Rear view with outer sheeting removed (FG180)



-
- A. Motors and Elements (Part 1 / Section 1 on page 63)
 - B. Main Panel (Part 1 / Section 2 on page 65)
 - C. Cooling Fan and Damper (Part 1 / Section 3 on page 67)
 - D. Water System (Part 1 / Section 4 on page 68)
 - E. Baking Chamber and Door Parts (Part 1 / Section 5 on page 70)
-

Part 1 | Section 1 | Motors and Elements (FG180)

Figure C.2: Motors and Elements (FG180) – 1

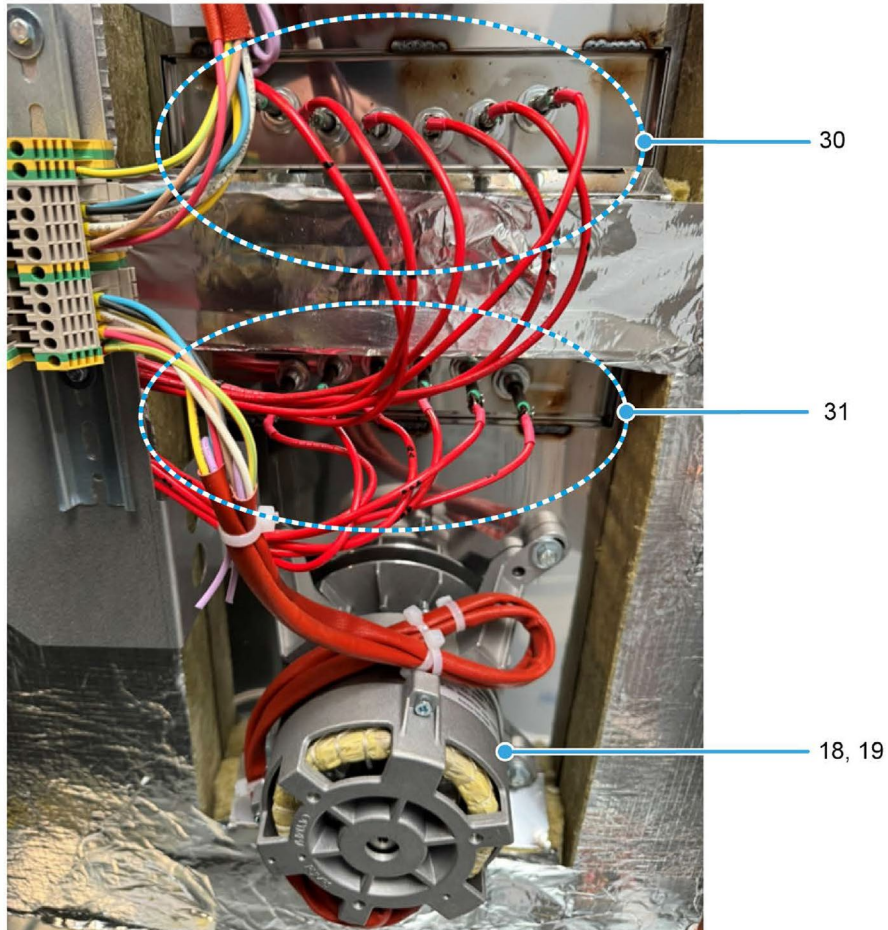


Table C.1: FG180 spare parts list 1

Item	Part number	Description
18, 19 ¹	B720-74-005	Fan motor, stainless steel bearing
30, 31	B847-04-073	Heating element, 8kW (220 Vac)

1. Top is not shown.



NOTE



Part numbers are referenced from electrical drawing M1800E25-05500 in the Electrical Manual.

Figure C.3: Motors and Elements (FG180) - 2

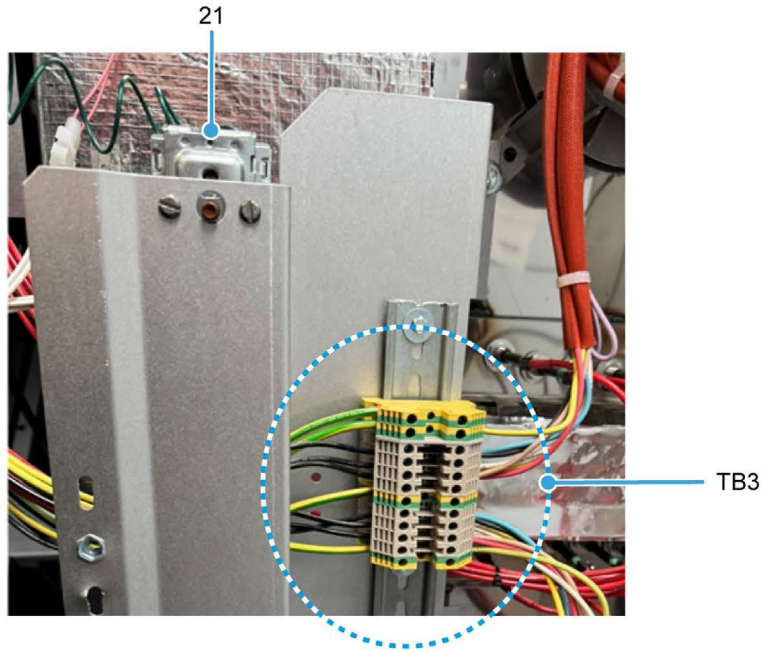


Table C.2: FG180 spare parts list 2

Item	Part number	Description
TB3	N/A	Motor and element connections
21	B888-30-015	Overheat thermostat



NOTE

■ Part numbers are referenced from electrical drawing M1800E25-05500 in the Electrical Manual.

Part 1 | Section 2 | Main Panel (FG180)

Figure C.4: Main Panel Eco Connect (FG180)

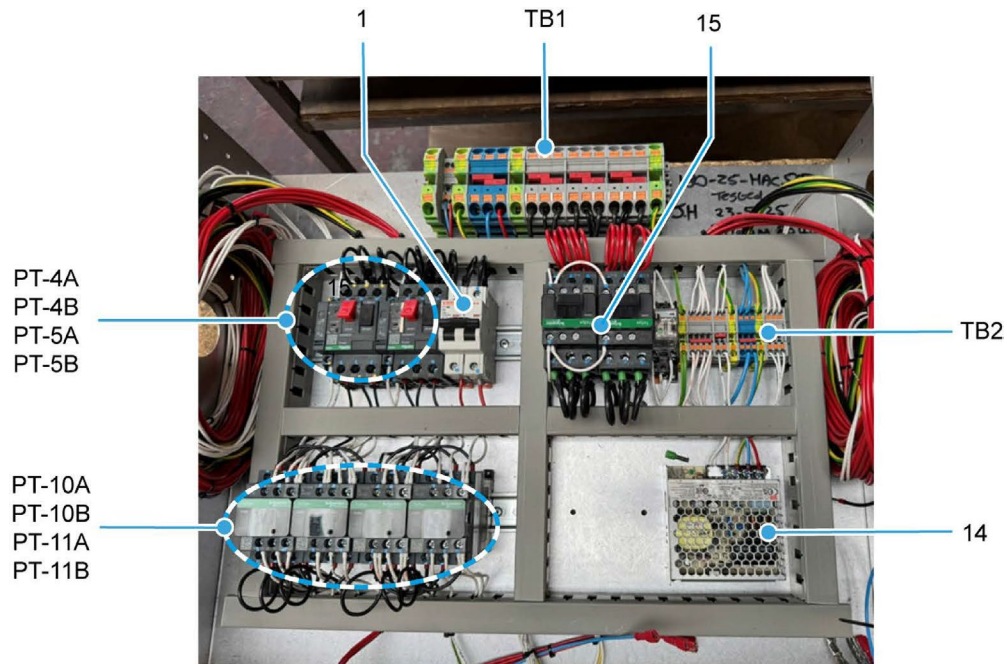


Table C.3: FG180 spare parts list 3

Item	Part number	Description
1	B872-22-075	Control circuit MCB
14	B801-93-043	24Vdc power supply unit
15	B801-08-020	Heating element contactor
PT-4A, PT-5A	B801-03-020	Fan motor overload
PT-4B, PT-5B	B801-14-012	Fan motor overload auxiliary contactor
PT-8A	B723-37-004	Interior light relay
PT-9B	B723-36-001	Interior light relay base
PT-10A (Top Forward)	B801-08-031	Fan motor contactors
PT-10B (Top Reverse)		
PT-11A (Bottom Forward)		
PT-11B (Bottom Reverse)		
N/A	B801-18-005	Interlock unit x2

Figure C.5: Main Panel Eco Connect+ (FG180)

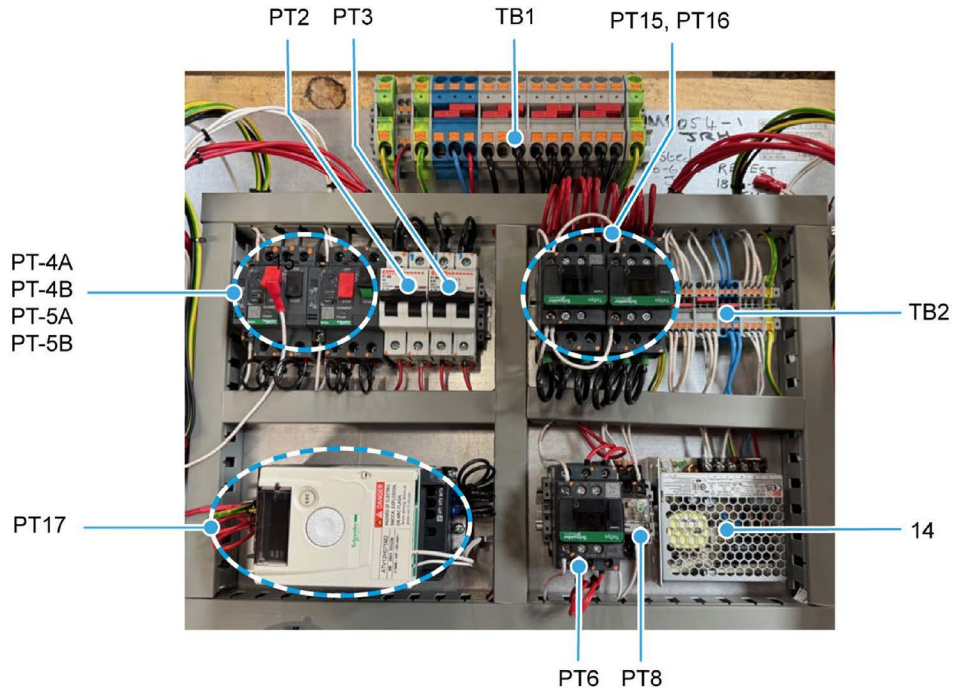


Table C.4: FG180 spare parts list 4

Item	Part number	Description
2	B872-22-075	Control circuit MCB
3	B850-22-083	Inverter safety MCB
PT-4A, PT-5A	B801-03-020	Fan motor overload
PT-4B, PT-5B	B801-14-012	Fan motor overload auxiliary contactor
PT6	B801-08-043	Safety contactor
PT8	B723-37-025	Safety relay
PT8A	B723-36-006	Safety relay holder
14	B801-93-043	24Vdc power supply unit
PT15, PT16	B801-08-020	Heating element contactor
PT17	B801-80-048	Inverter drive
N/A	B801-18-005	Interlock unitx2



NOTE

■ Part numbers are referenced from electrical drawing M1800E25-05500 in the Electrical Manual.

Part 1 | Section 3 | Cooling Fan and Damper (FG180)

Figure C.6: Cooling Fan and Damper (FG180)

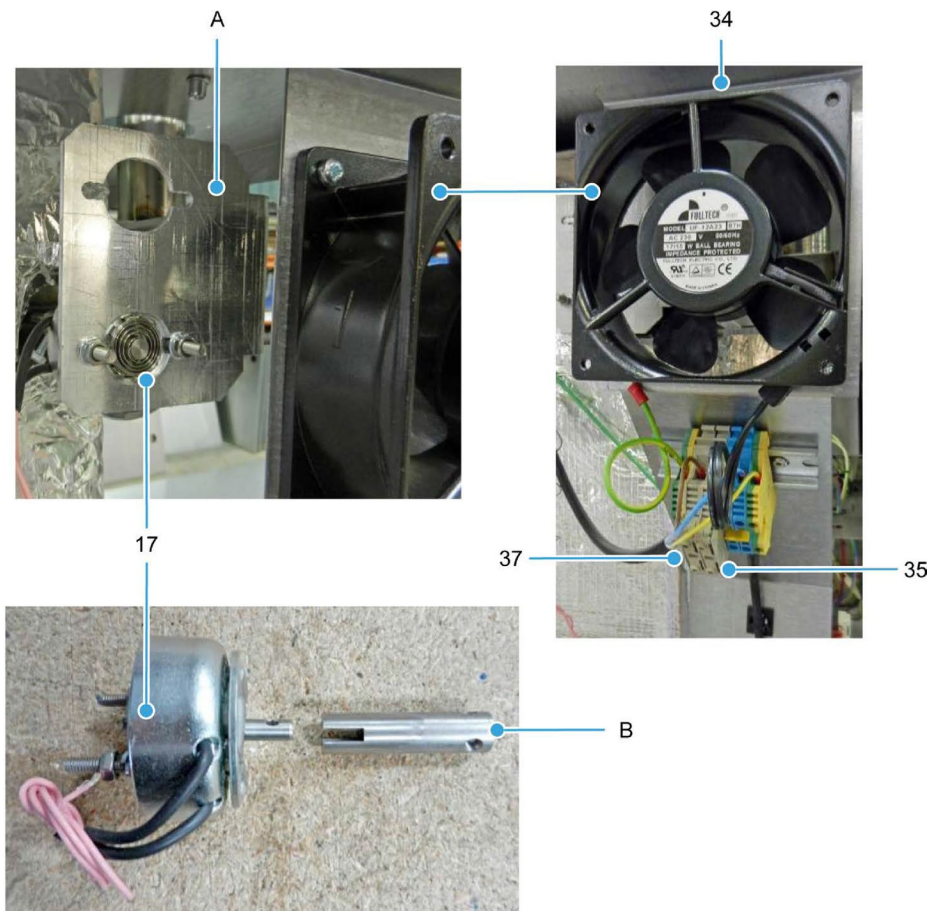


Table C.5: FG180 spare parts list 4

Item	Part number	Description
17	B749-83-003	Damper solenoid (L/H oven)
	B749-83-004	Damper solenoid (R/H oven)
34	B869-75-018	Rear fan unit
35	B842-85-025	Rear fan unit fuse
37	B842-85-039	Auxiliary power outlet fuse
A	150-02-01000	Damper solenoid bracket
B	158-02-00600	Coupling

Part 1 | Section 4 | Water/Steam System (FG180)

Figure C.7: Water/Steam System (FG180) - 1

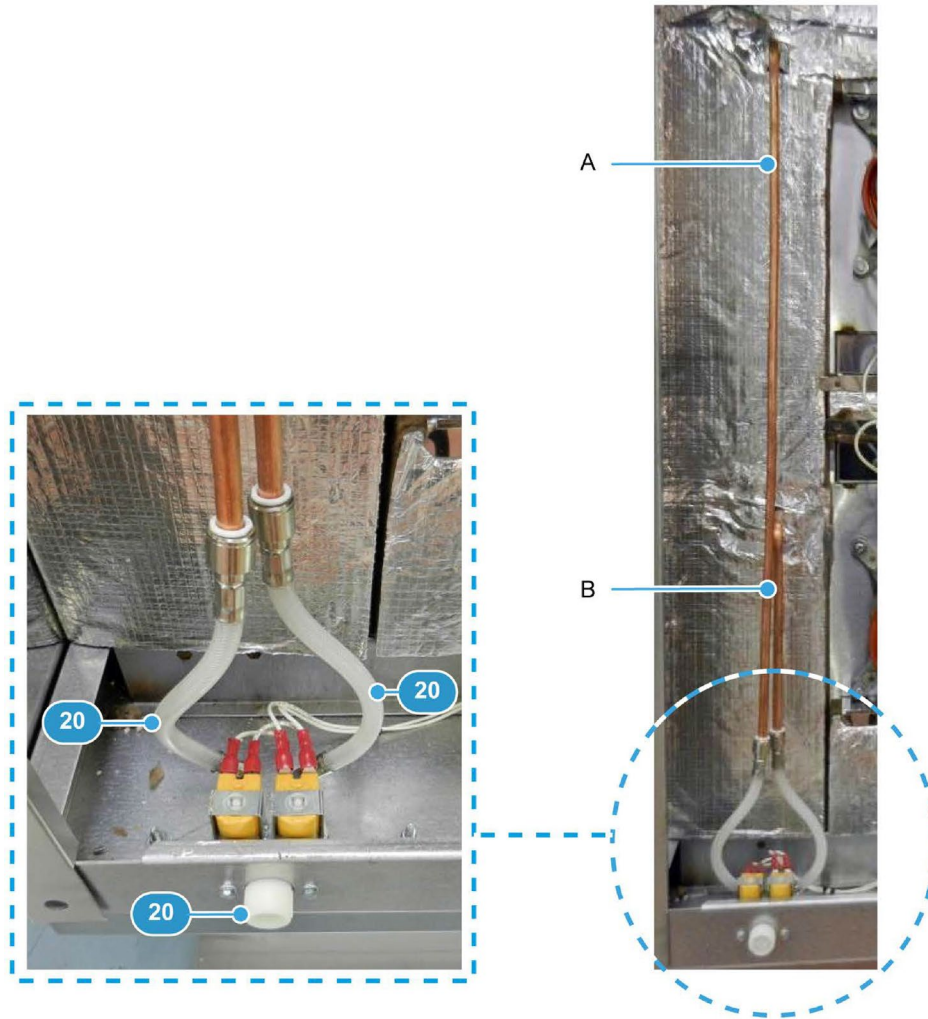


Table C.6: FG180 spare parts list 5

Item	Part number	Description
20	150-07-00400	Water solenoid (including hoses)
N/A	A900-34-087	Hose - blue
A	150-07-00800	Delivery pipe, long
B	150-07-00700	Delivery pipe, short

Figure C.8: Water/Steam System (FG180) - 2

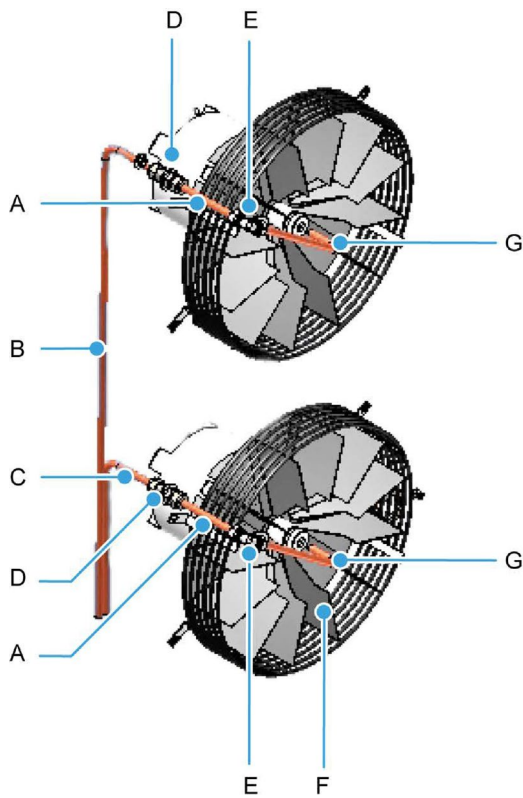


Table C.7: FG180 spare parts list 6

Item	Part number	Description
A	150-07-00900	Joint tube
B	150-07-00800	Delivery pipe, long
C	150-07-00700	Delivery pipe, short
D	A900-34-321	Bulkhead coupling
E	A900-34-387	Equal elbow
F	150-00-11300	Fan, 340mm diameter, 80mm deep
G	150-07-00500	Delivery pipe

**NOTE**

- Part numbers are referenced from electrical drawing M1800E25-05500 in the Electrical Manual.

Part 1 | Section 5 | Baking Chamber and Door Parts (FG180)

Figure C.9: Baking Chamber and Door Parts (FG180)

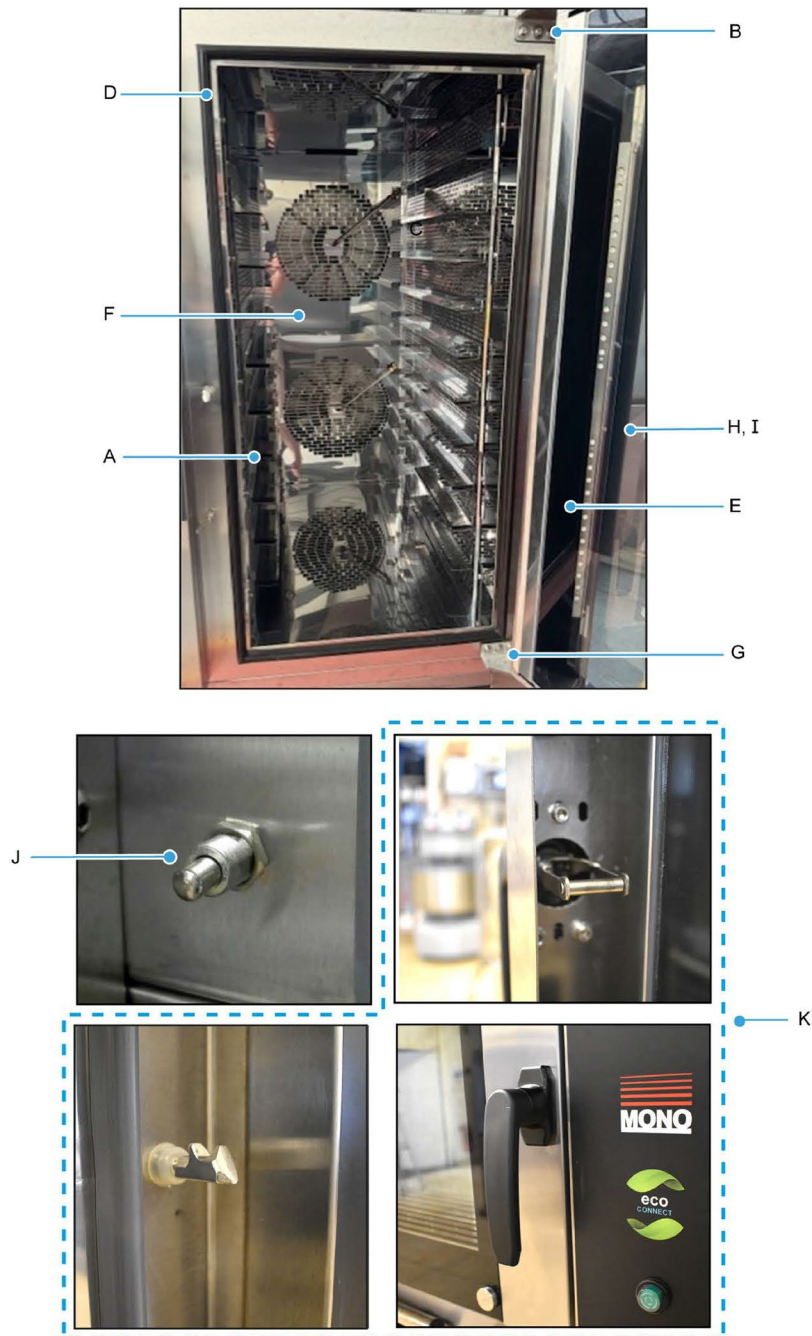


Table C.8: Spare parts list for baking chamber and door parts (FG180)

Item	Part number	Description
A	180-01-07201	Side sheet L/H (with fixed runners)
B	149-03-03800	Top hinge L/H oven
	149-03-03801	Top hinge R/H oven
C	150-00-11300	Fan, 340mm diameter, 80mm deep
D	149-03-04300	Door seal
E	180-01-07200	Side sheet R/H (with fixed runners)
F	150-01-06700	Rear sheet
G	150-03-04700	Bottom hinge L/H oven
	150-03-05400	Bottom hinge R/H oven
H	150-01-06700	Rear sheet
I	150-03-10100	Inner door glass
J	B842-07-037	Door switch
K	A900-27-254	Handle/Catch/Latch assembly

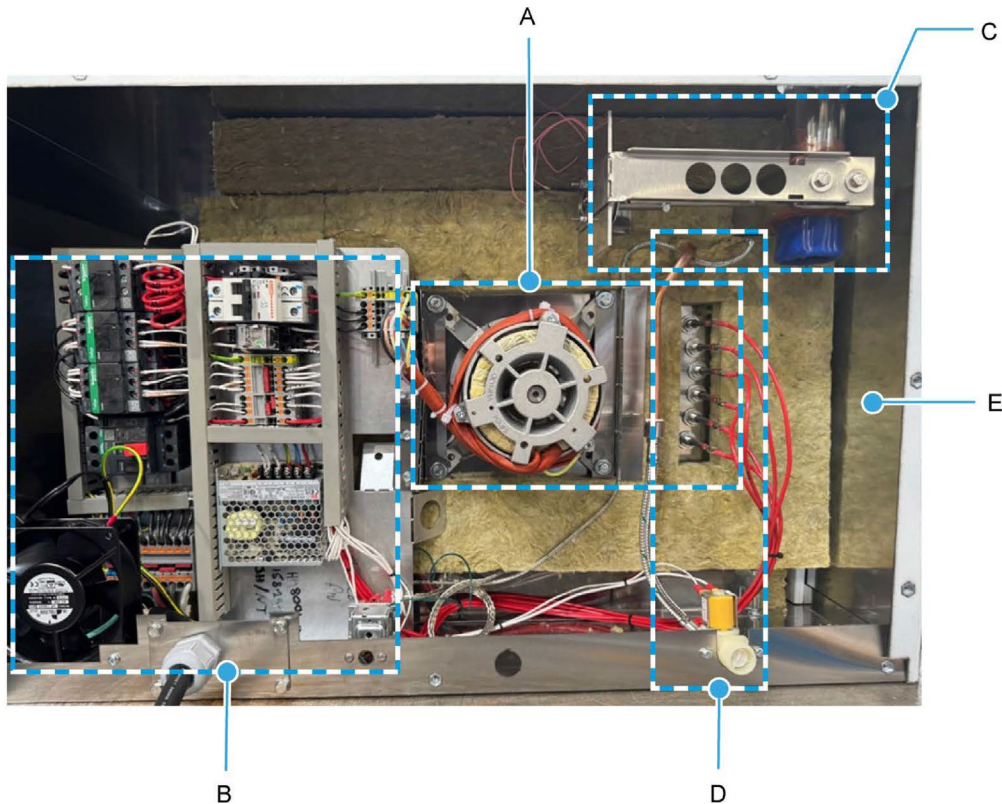
**NOTE**

Part numbers are referenced from electrical drawing M1800E25-05500 in the Electrical Manual.

C.3. PART 2: 4/5 Tray 18" x 26" Oven Spares Section

Oven codes FG189 and FG190

Figure C.10: Rear view with outer sheeting removed (FG189 and FG190)



-
- A. Motor and Elements (Part 2 / Section 1 on page 73)
 - B. Main Panel (Part 2 / Section 2 on page 74)
 - C. Damper (Part 2 / Section 3 on page 77)
 - D. Water System (Part 2 / Section 4 on page 78)
 - E. Baking Chamber and Door Parts (Part 2 / Section 5 on page 78)
-

Part 2 | Section 1 | Motor and Elements (FG189 and FG190)

Figure C.11: Motor and Element (FG189 and FG190)

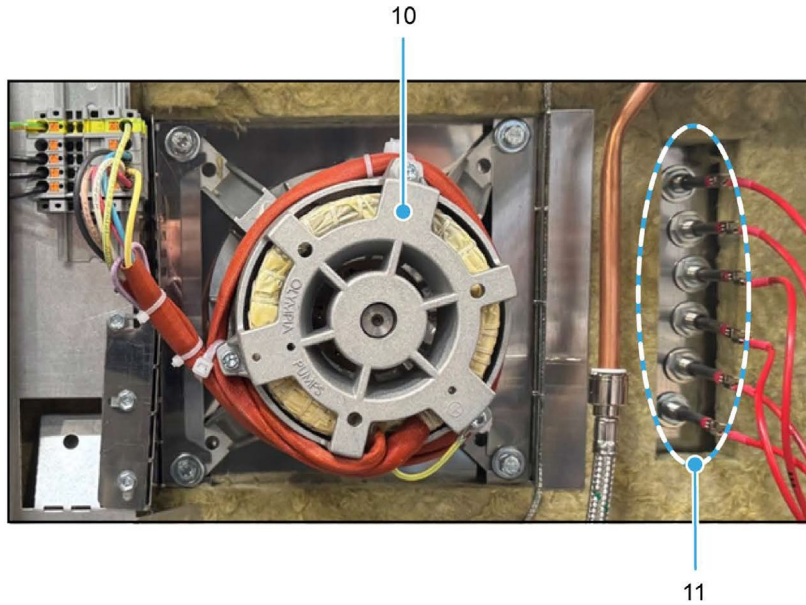


Table C.9: Spare parts list for motor and elements

Item	Part number	Description
10	B720-74-005	Fan motor, stainless steel bearing
11	B847-04-070	Heating element, 7kW (208 Vac)
	B847-04-068	Heating element, 8kW (240 Vac)



NOTE



Part numbers are referenced from electrical drawing M158E25-28500 in the Electrical Manual.

Part 2 | Section 2 | Main Panel (FG189 and FG190)

Figure C.12: Main Panel for Eco Connect (FG189 and FG190)

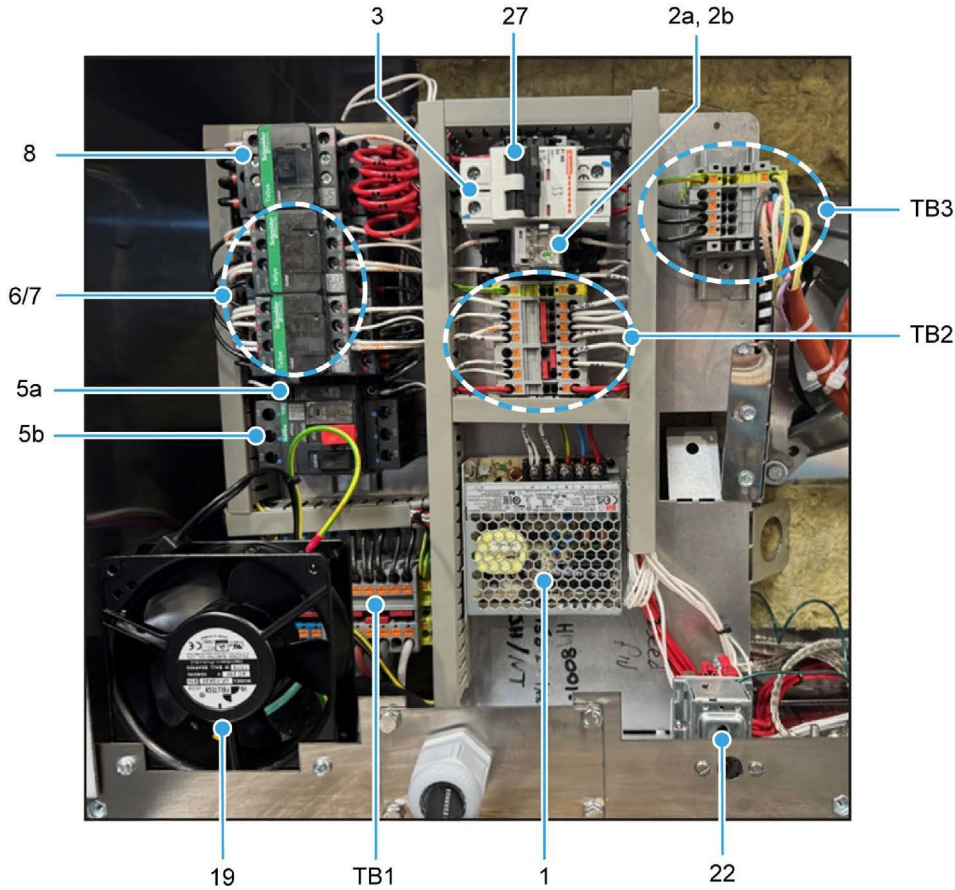


Table C.10: Spare parts list for main panel (Eco Connect) (Sheet 1 of 2)

Item	Part number	Description
1	B801-93-043	24Vdc power supply unit
2a	B723-37-004	Interior light relay
2b	B723-36-001	Interior light relay base
3	B872-22-118	Control power supply MCB
5a	B801-03-020	Fan motor overload unit ME07
	B801-03-020	Fan motor overload unit ME08
5b	B801-14-012	Fan motor overload auxiliary contactor
6	B801-08-031	Fan motor contactor (Forward)

Table C.10: Spare parts list for main panel (Eco Connect) (Continued) (Sheet 2 of 2)

Item	Part number	Description
7	B801-08-031	Fan motor contactor (Reverse)
8	B801-08-022	Heating element contactor
19	B869-75-018	Cooling fan, compact size
22	B888-30-015	Overheat thermostat
27	B842-85-025	Cooling fan fuse 1A



NOTE

■ Part numbers are referenced from electrical drawing M158E25-28500 in the Electrical Manual.

Figure C.13: Main Panel for Eco Connect+ (FG189 and FG190)

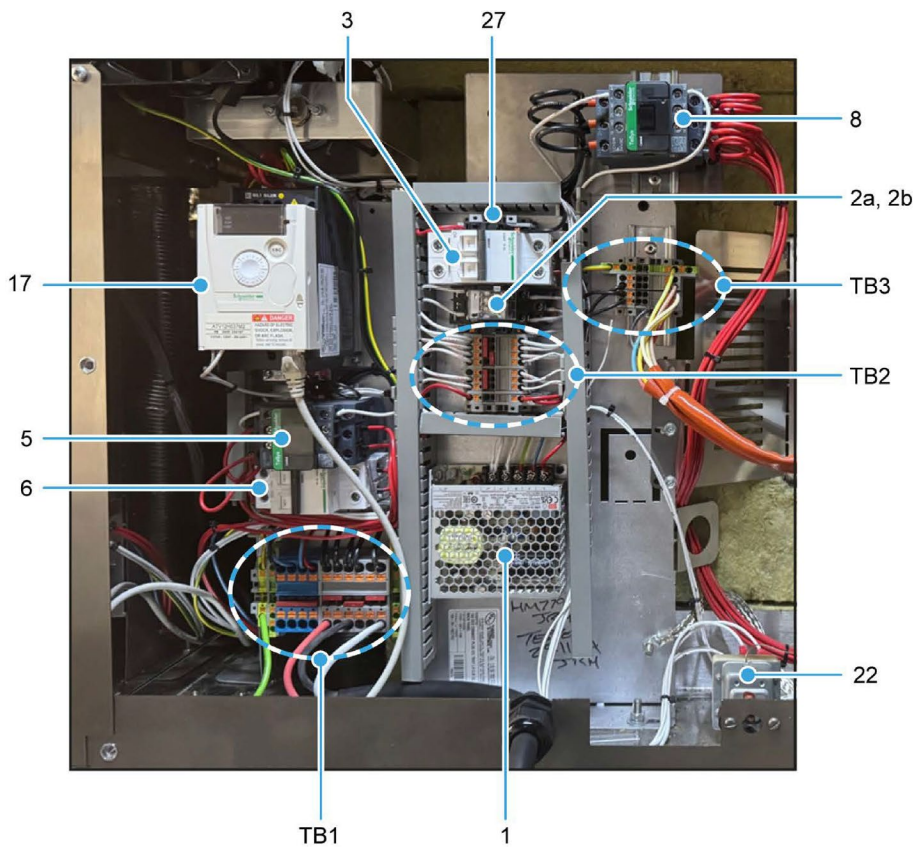


Table C.11: Spare parts list for main panel (Eco Connect+)

Item	Part number	Description
1	B801-93-043	24Vdc power supply unit
2a	B723-37-004	Interior light relay
2b	B723-36-001	Interior light relay base
3	B872-22-118	Control power supply MCB
5	B872-22-118	Inverter safety MCB
6	B801-08-043	Safety contactor (Forward)
8	B801-08-022	Heating element contactor
17	B801-80-048	Inverter drive
19	B869-75-018	Cooling fan, compact size
22	B888-30-015	Overheat thermostat
27	B842-85-025	Cooling fan fuse 1A

**NOTE**

- Part numbers are referenced from electrical drawing M158E25-28500 in the Electrical Manual.

Part 2 | Section 3 | Damper (FG189 and FG190)

Figure C.14: Damper (FG189 and FG190)

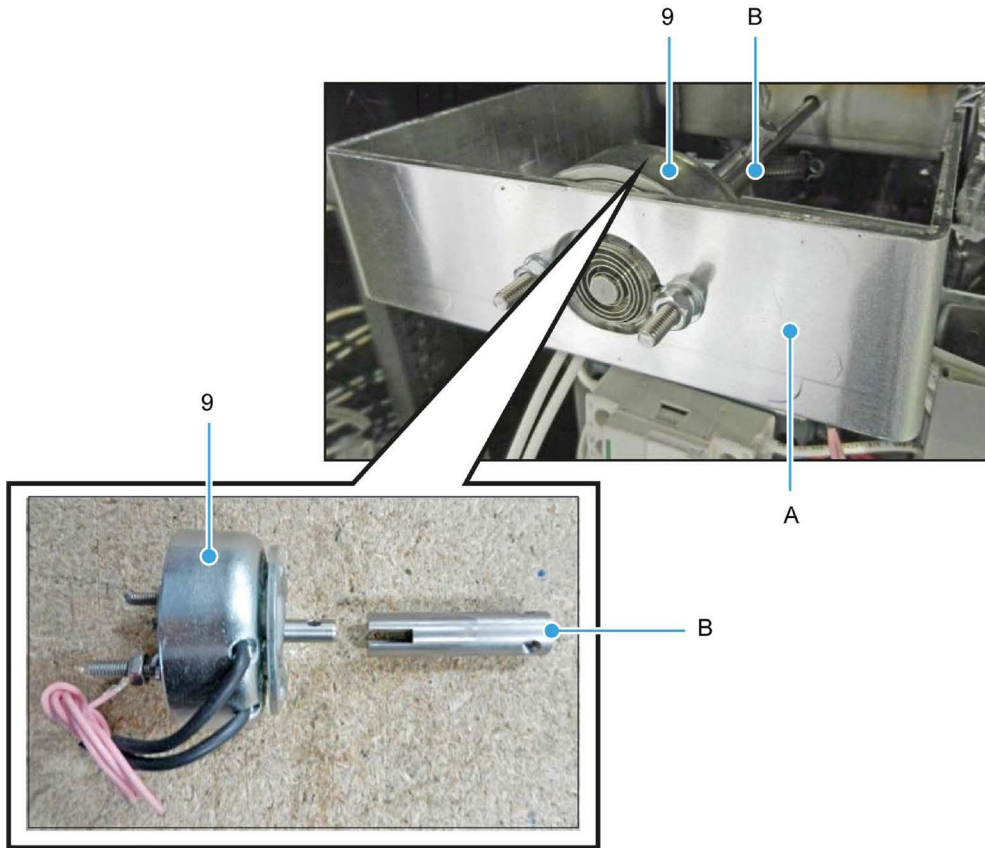


Table C.12: Spare parts list for damper

Item	Part number	Description
9	B749-83-003	Damper solenoid (L/H oven)
	B749-83-004	Damper solenoid (R/H oven)
A	189-02-00500	Damper solenoid bracket
B	189-02-00600	Coupling



NOTE

■ Part numbers are referenced from electrical drawing M158E25-28500 in the Electrical Manual.

Part 2 | Section 4 | Water/Steam System (FG189 and FG190)

Figure C.15: Water/Steam System (FG189 and FG190) =

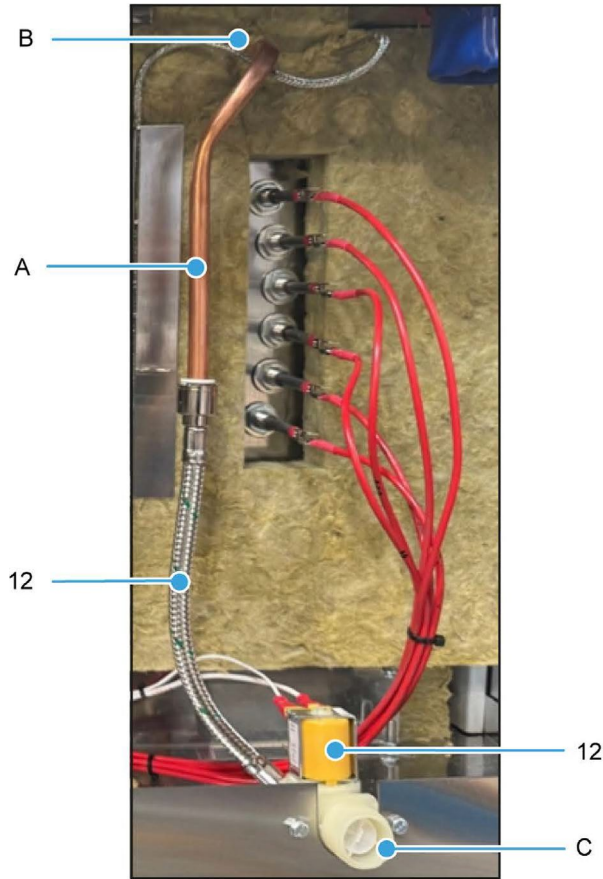


Table C.13: Spare parts list for water/steam system (FG189 and FG190)

Item	Part number	Description
12	158-17-00300	Water inlet assembly
A	A900-34-253	Copper pipe (10 mm OD x 20 SWG)
B	A900-34-321	Bulkhead coupling (under insulation)
C	A900-34-087	Hose - blue



NOTE

■ Part numbers are referenced from electrical drawing M158E25-28500 in the Electrical Manual.

Figure C.16: Water/Steam System (FG189 and FG190) - 2

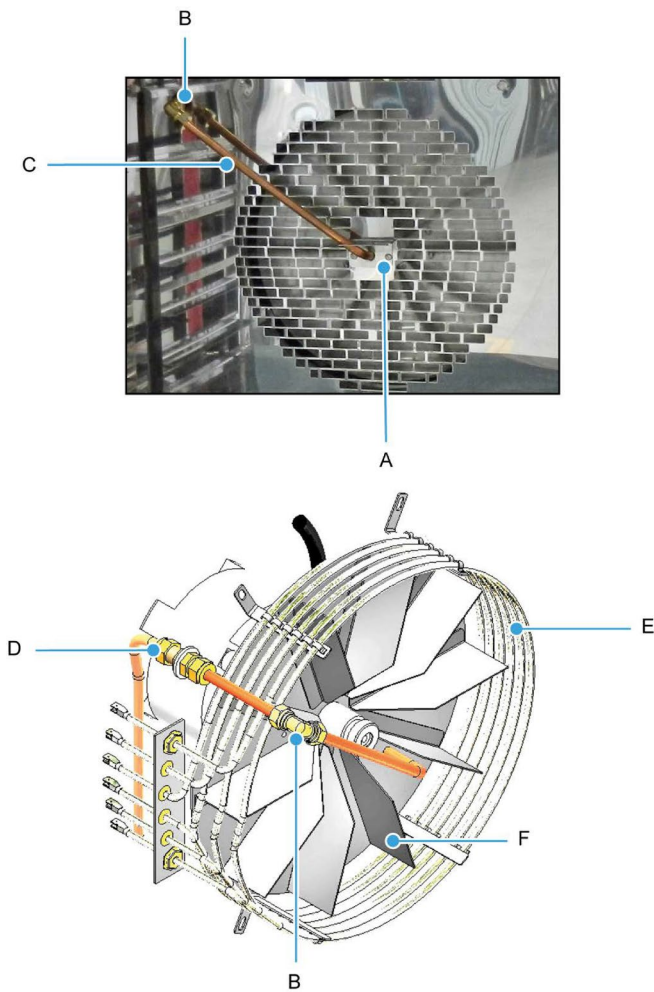


Table C.14: Spare parts list for water/steam system (FG189 and FG190)

Item	Part number	Description
A	150-01-07700	Pipe guide bracket x2
B	A900-34-387	Equal elbow
C	1	Pipe
D	A900-34-321	Bulkhead coupling (under insulation)
E	B847-04-070	Heating element, 7kW (208 Vac)
	B847-04-068	Heating element, 8kW (240 Vac)
F	189-00-11200	Fan

1. Individual part numbers not available for pipes. All pipes made from A900-34-253 Copper Pipe 10 mm O/D x 20 SWG wall.

Part 2 | Section 5 | Baking Chamber and Door Parts (FG189 and FG190)

Figure C.17: Baking Chamber and Door Parts (FG180)

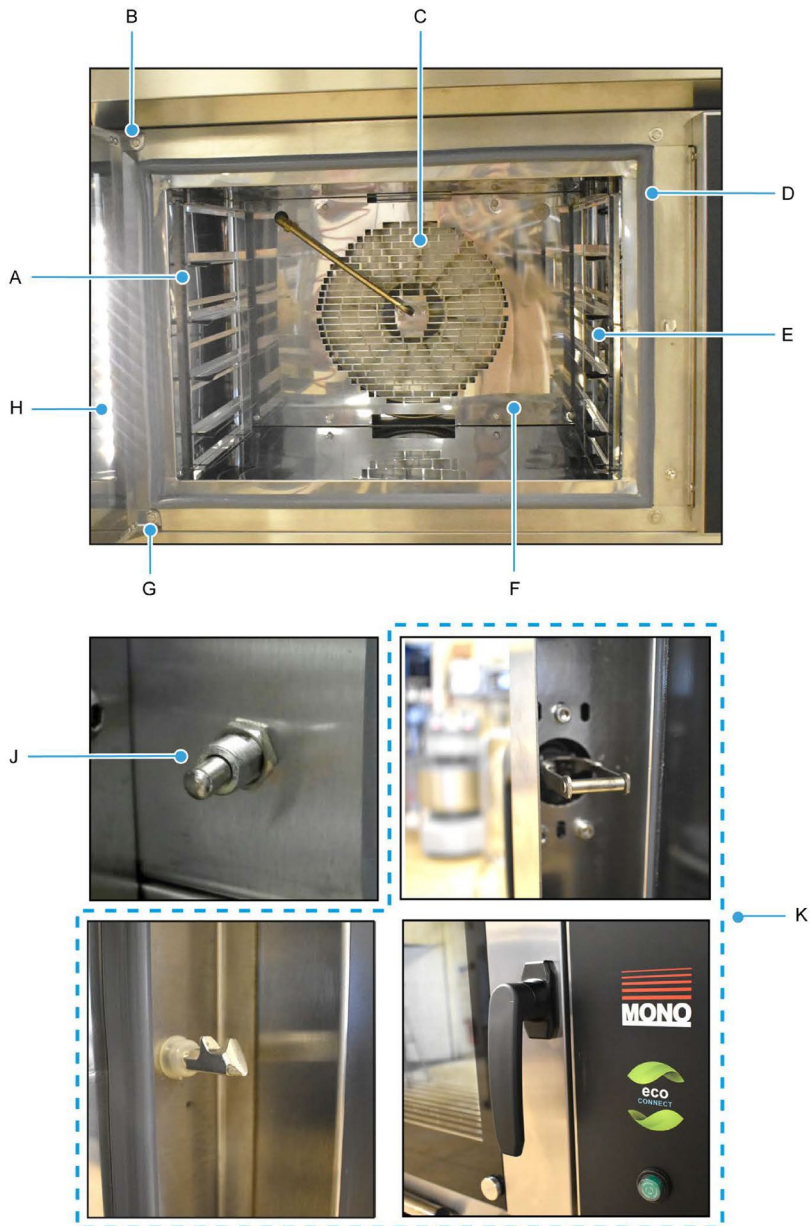


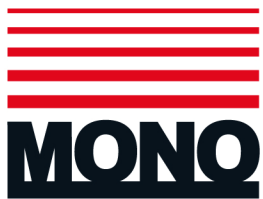
Table C.15: Spare parts list for baking chamber and door parts (FG180)

Item	Part number	Description
A	189-01-06001	L/H fixed runners, 3 tray
	189-01-07601	L/H fixed runners, 5 tray
B	158-03-10501	Top hinge L/H oven
	158-03-10500	Top hinge R/H oven
C	189-00-11200	Fan
D	159-03-01500	Door seal
E	189-01-06000	R/H fixed runners, 3 tray
	189-01-07600	R/H fixed runners, 5 tray
F	189-01-05900	Rear sheet
G	158-03-05200	Bottom hinge L/H oven
	158-03-05201	Bottom hinge R/H oven
H	153-03-04000	Outer door glass
I	153-03-04200	Inner door including glass
J	B842-07-037	Door switch
K	A900-27-254	Handle/Catch/Latch assembly

MONO Equipment is the leading designer and manufacturer of bakery and foodservice 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 UL197 standards and is crafted using the very latest, cutting-edge technology combined with the time-honoured skills of the master craftsman. Manufactured in hygienic and easy-to-clean stainless steel, these highly versatile fryers are suitable for producing a wide range of yeast raised doughnuts.

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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