

# Fan Assisted Modular Deck Oven

## EN Installation and Operation



### Product Version

- Up to 5 modular decks
- 2 and 3-trays wide options
- ECO touch control
- UK specifications

### Product Serial Numbers

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Deck 1

\_\_\_\_\_

Deck 2

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Deck 3

\_\_\_\_\_

Deck 4

\_\_\_\_\_

Deck 5



# Manual revisions

Revision	Publication Date	Author	Description
A25	10-NOV-2025	CD	First edition.
A26	05-JAN-2026	CD	New electrical drawings.
			New tables of oven dimensions.
			New images for the front page and the oven features.

# Thank you

Thank you for purchasing MONO's Fan Assisted Modular Bakery Deck 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.

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

This basic guide should get your purchase up and running without any problems. For more in-depth information, there is a complete Installation and Operating Manual available at [MonoEquip.com](https://www.monoequip.com).

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

- +44 (0)1792 561234
- [sales@monoequip.com](mailto:sales@monoequip.com)
- [spares@monoequip.com](mailto:spares@monoequip.com)
- [techsupport@monoequip.com](mailto:techsupport@monoequip.com)

We wish you the very best of success with your new professional Fan Assisted Modular Bakery Deck Oven.

Happy baking!

## The MONO Team



# Safety Symbols

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

**DANGER**

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

**WARNING**

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

**CAUTION**

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

# Electrical Safety Notice

## Advice regarding supplementary electrical protection

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

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

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

### We recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.

### Your attention is drawn to the following: BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased risk

It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity, and water is present, and commercial kitchens with stainless steel units, where once again, water is present. Where, because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organisation's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2.



### WARNING

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

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

Furthermore:

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

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

# General Notices



## CAUTION

### ■ Users with Implantable Cardioverter Defibrillators and Pacemakers

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

### ■ Further information

- Visit [MonoEquip.com](#) for the latest information about the Fan Assisted Modular Bakery Deck Oven. There you will find PDF downloads of the latest Installation and Operating Manuals and other product literature.

# Declaration of Conformity Certificate

	<h2 style="margin: 0;">Declaration of Conformity</h2>							
<p>We the manufacturer:</p>	<p><b>MONO EQUIPMENT</b>                  Queensway,                  Swansea West                  Industrial Park,                  Swansea                  SA5 4EB                  UK</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;"><b>Machine:</b></td> <td style="width: 80%;"></td> </tr> <tr> <td style="padding: 2px;"><b>FG Code:</b></td> <td></td> </tr> <tr> <td style="padding: 2px;"><b>Serial No:</b></td> <td></td> </tr> </table>	<b>Machine:</b>		<b>FG Code:</b>		<b>Serial No:</b>	
<b>Machine:</b>								
<b>FG Code:</b>								
<b>Serial No:</b>								
<p>Hereby declare that this machine conforms with and complies with the following directives:</p> <ul style="list-style-type: none"> <li>→ The Machine Directive <b>2006/42/EC</b></li> <li>→ The Low Voltage Directive <b>2014/35/EC</b></li> <li>→ The Electromagnetic Compatibility Directive 2014/30/EU Incorporating Standards <b>EN 55014-1:2017/A11:2022 &amp; EN 55014-2:1997+A1:2001+A2:2008</b></li> <li>→ The General Safety of Machinery and Food Processing Standards</li> <li>→ Materials and Articles Intended to Come into Contact with Food – Regulation <b>(EC) No. 1935/2004</b></li> <li>→ Good Manufacturing Practices (GMP) for Materials Intended to Come into Contact with Food - Regulation <b>(EC) No. 2023/2006</b></li> </ul>								
<p>A technical construction file for this machine is retained at MONO Equipment</p>								
<p><b>MONO Equipment</b> is a business name of <b>AFE Group Ltd</b> Registered in England No. 3872673                  VAT Registration No. 923428136                  Registered office: Unit 35,                  Bryggen Road,                  North Lynn Industrial Estate,                  Kings Lynn Norfolk,                  PE30 2HZ</p>								
 <hr style="width: 100%;"/> <p>Mr Craig Petherbridge                  Quality &amp; Compliance Manager</p>	 <hr style="width: 100%;"/> <p>Mr Alex Davies                  Engineering Manager</p>							
<p>QD 001</p>		<p>Dated 01/11/2022</p>						

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# 1. Introduction

## 1.1. The MONO Fan Assisted Modular Bakery Deck Oven

The new MONO Harmony Modular Fan-Assisted Deck Oven provides the ultimate energy and time-saving solutions for all kinds of bakeries including instore bakeries, independent bakeries and artisan bakeries. It is perfect for baking tin breads, bloomers, farmhouse loaves and all oven bottom breads, along with everything else you would normally bake in a traditional bakery oven.

This Modular Deck Oven features a perfectly balanced fan in each modular deck to circulate hot air evenly around the products during the bake cycle, resulting in a big reduction in energy consumption and reduced bake times whilst consistently delivering an even bake.

Each component of this modular deck oven is built separately, which means it can be delivered through a standard doorway and installed onsite; the perfect solution for bakeries with limited access, sited in basements or upper-story locations. It also offers the benefit of expanding the number of decks later if required.

Each modular deck has durable reinforced tiles, high-grade insulation, and high-temperature ceramic sealant to make the oven more efficient.

The deck oven features a patented integral steaming system, which reduces energy consumption and the overall footprint of the oven. The system produces natural steam with the advantages of spray steam. Pre-steam is supported to reduce the effects of long loading times.

MONO ovens combine the very best of traditional baking techniques with efficient modern engineering and unparalleled bake control. This easy-to-use deck oven is available with an Eco-Touch Controller or a Classic Controller.

### Key features

- Integrated fan technology for faster, more efficient, uniform bakes.
- Six-phase baking provides complete control of the baking process.
- Improved insulation design for increased heat retention and energy efficiency.
- Steam is generated by the oven, removing the need for an external steam supply (e.g. steam pods).
- User-friendly, full-colour, touch-screen controller stores up to 240 bake programmes.
- An interlocked Door/Fan switch stops the fan when the door is opened.
- It can be used with or without the Fan-Assisted baking function.
- Energy-saving features including:
  - **Sleep Mode** for returning the oven to an optimum temperature during periods of inactivity.
  - **Auto Shutdown** preventing the oven from being left on by mistake over night.
  - **Full-Load** and **Half-Load** bake program options
  - **7-Day, 24-Hour** timer enables ovens to be bake-ready when you need it

## Accessories

MONO's Modular Fan-Assisted Bakery Deck Oven is available with a number of accessories to make the bakers life easier including an Extractor Canopy, a Twin Peel Holder and a Deck Setter/Loader.

**Figure 1.1: Modular deck oven features**



- A. Baking chambers with solid sole plates and integrated fans
- B. Door handles for opening and closing a baking chamber
- C. ECO-touch control and display panel
- D. Stainless steel modular construction
- E. Main isolator switch (normally in the ON position)

## 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.



#### DANGER

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



#### WARNING

- Before using the oven:
  - Check that all covers, panels, and cabling are secure.
  - Visually examine the oven for obvious damage 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 Limited 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 Limited if the electrical ratings are incorrect for your site.
- Before installation, it is recommended that a qualified and competent electrician first tests the electrical outlet (power socket) for electrical safety.
- Always ensure your hands are dry before touching any electrical components, including cables, switches, and plugs.

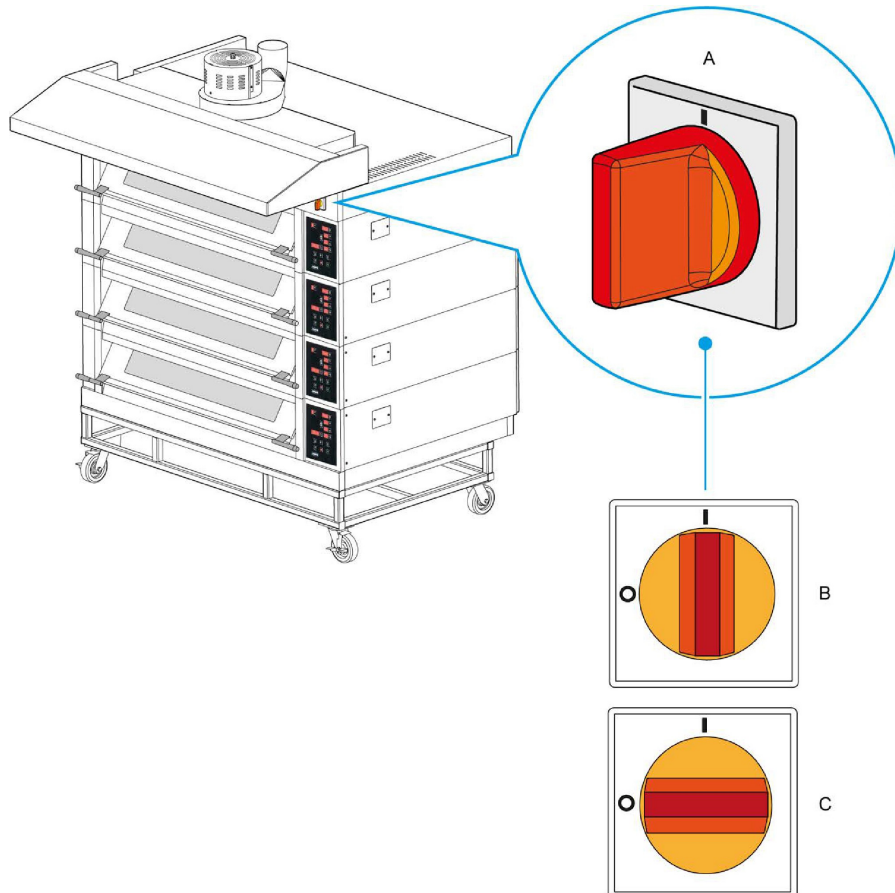
**CAUTION**

- Be aware of hot surfaces:
  - Do not touch the oven door with bare skin.
  - Always use oven gloves when loading or unloading the oven.
  - Allow time for the oven to cool completely before cleaning it.
  - While baking (and for some time after use), touching the oven door or the surrounding panels is not advisable because of conducted heat.
- When removing products from the oven, ensure the following:
  - Tins are knocked out and stored directly onto a tin storage trolley or rack. Do not leave hot tins on the floor or tables.
  - Trays are put into a rack and then wheeled to a safe cooling area.
- Fully train operatives before they use the machine. Anyone undergoing training must be under direct supervision of someone experienced.
- Ensure there are no trip hazards around the oven, e.g. trailing cables.
- Check that the floor around the oven is not slippery, e.g. no liquid spills.
- Do not store items on top of or behind the oven.
- Never climb onto the roof of the oven.
- Only use the oven for baking bread, pastries, and cakes. Contact MONO Equipment Limited 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, turn the main isolator switch to the 0 (OFF) position.

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



A. Main isolator switch

B. Switch position = **I (ON)**

C. Switch position = **0 (OFF)**



### 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.
- Only fully trained and authorised persons are permitted to install 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, labeled as an emergency shutdown device, and easily accessible.
- It is recommended that a qualified and competent electrician first tests the electrical outlet (power socket) for electrical safety. All electrical work must be in accordance with local and national regulations.
- Always check the electrical requirements on the machine's information plate before connecting the power for the first time. Contact MONO Equipment if the electrical information is not correct for your site.
- Always ensure your hands are dry before touching any electrical components, including cables, switches, and plugs.

### 3.2. Positioning the oven

- A smooth and level concrete floor is a recommendation for positioning the deck oven,
- Access for maintenance of the oven should be considered.
  - The oven is a freestanding unit and must not be bolted down or fixed to the floor in any way.
  - Sufficient clearance must be left in front of the access panels (right-hand side) to allow for servicing.
  - Leave a clear space of 2 metres (6½ feet) in front of the oven for ease-of-operation and safety.
- Install a chain-based retainer (shorter than the power cable) to prevent cable strain when the deck oven is moved. Fix the retainer to the wall (or floor) and the base using a hole in the castor fixing corner plates.
- If not selected when ordering the oven, an extraction hood should be placed above the oven to disperse excess steam and heat that could adversely affect the bakery ceiling and ambient temperature.

### 3.3. Electrical supply connections

- Read all the safety information before connecting the oven to the electrical supply.
  - See [Section 2 on page 3](#) and [Section 3.1 on page 6](#) for safety information.
- Each modular deck requires its own power supply. Power cables are not supplied with the oven. The customer is to supply the power cables in accordance with the appropriate regulations. See [Appendix C](#) for the electrical specifications.
- Ensure the Earth (Ground) straps are fitted correctly ([Section 3.6 on page 10](#)).
- Read all the safety information before connecting the oven to the electrical supply.
  - See [Section 2 on page 3](#) and [Section 3.1 on page 6](#) for safety information.
- Each modular deck requires its own power supply. Power cables are not supplied with the oven. The customer is to supply the power cables in accordance with the appropriate regulations.
- Ensure the Earth (Ground) straps are fitted correctly ([Section 3.6 on page 10](#) | **A**).

### 3.4. Water supply connections

All ovens with a steam function are supplied with a one metre flexible hose ( $\frac{3}{4}$ -inch BSP connections at both ends). A rubber washer must be fitted to ensure the hose has a full good seal with the mains water supply ([Figure 3.1](#) | **A**).

Connect the hose to a suitable fresh water supply after first making sure that the pipes are flushed out to remove all foreign bodies, i.e. flux or solder. Customers operating an oven in a hard water area must ensure that an efficient water-softening device is installed to prevent a build-up of minerals (scale) on the inside of pipes. See [Appendix C](#) for the recommended water quality specification.

Only one water supply is required per complete oven. A water inlet manifold supplies all decks from a single connection point and it has a non-return check-valve already fitted. No drain is required for this oven.

**Figure 3.1: Rubber washer installation**



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A. Rubber washer (part number A900-05-261)

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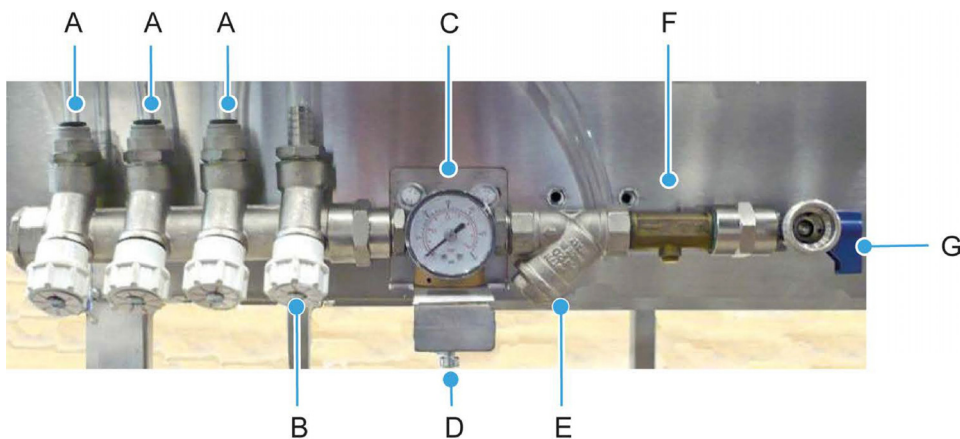
**NOTE**

- Customers are responsible for installing and maintaining an adequate water supply to the oven, which should comply with local water regulations (check with your local water authority).
- A water conditioning unit is advised for 'hard water' areas.

## Water system setup procedure

1. Flush out the main feed pipe to be used until water runs clear and free from debris.
2. Connect the main feed to the water inlet valve on the oven.
3. Connect flexible hoses to each individual deck (**Figure 3.2 | A**).
4. Place a container under the test valve (**B**).
5. Set-up the regulator (**C**).
  - a. Slowly open the test valve fully.
  - b. With the water flowing, set the regulator to 0.75 bar (11 psi) using the screw underneath (**D**).
- **NOTE:** Never use the oven above this setting.
6. When the pressure has stabilised, shut the test valve.

**Figure 3.2:** Water regulator set-up (located on rear of the oven)



- A. Water outlet valve on the oven (one for each individual modular deck)
- B. Test outlet valve
- C. Regulator
- D. Adjusting screw to set the regulator
- E. Dual check valve backflow prevention device
- F. Filter
- G. Stop tap for isolating the oven from the main feed

**NOTE**

- Depending on the water supply area, the water treatment filter should be changed during yearly maintenance.

### 3.5. Fit tile-retaining brackets (part no. 257-06-00015)

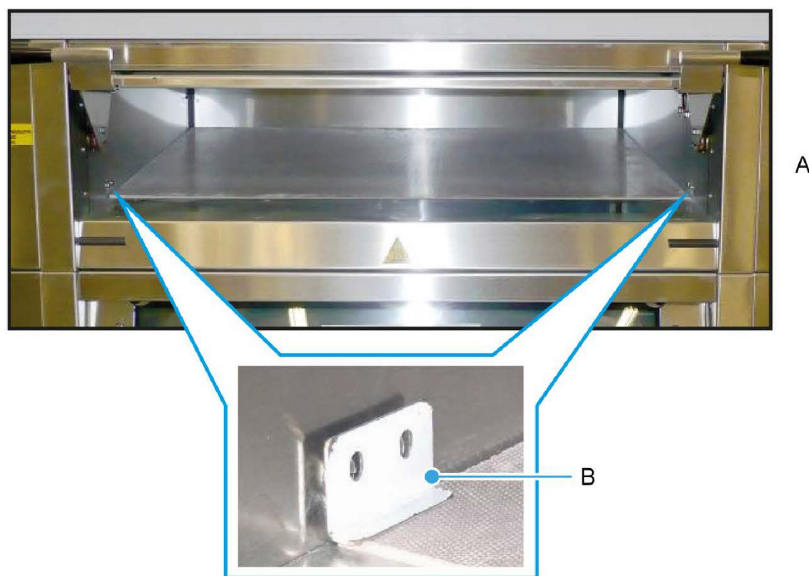
**Procedure**

1. Find the brackets and screws loose in a supplied plastic bag.
2. Position the bracket to touch the tile (as shown in [Figure 3.3 on page 9](#)).
3. Fix the bracket using two screws.
4. Repeat steps 1 to 3 for both sides of each deck.

**NOTE**

- Only modular deck ovens built on-site need this procedure, but always check that they are fitted.

**Figure 3.3:** Installed tile-retaining brackets



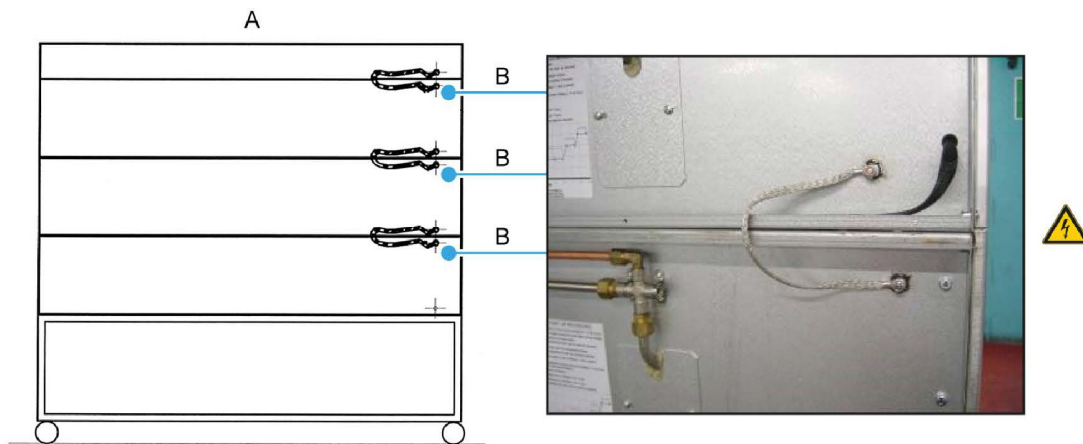
- A. Retaining brackets in two positions on each deck  
B. Positioning of bracket

## 3.6. Fit earth straps (part number 158-25-11200)

**NOTE**

- Factory-built modular deck ovens already have them fitted, but always check that they are fitted.

**Figure 3.4:** Connected Earth (Ground) straps between each modular deck



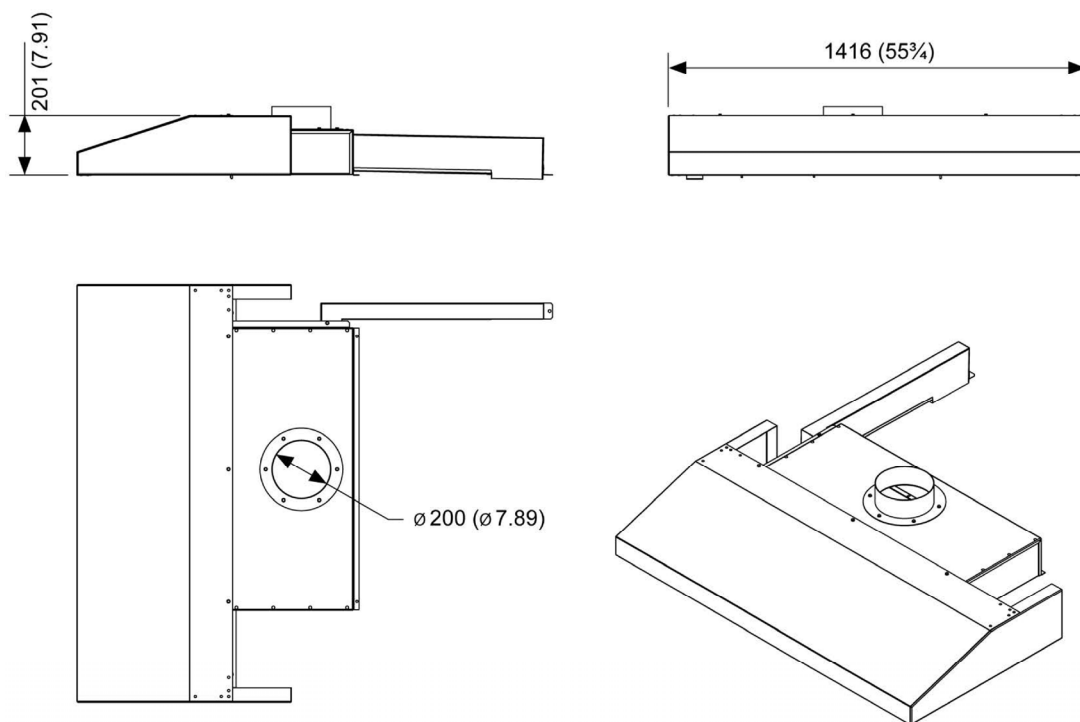
A. Rear of the modular deck oven

B. Earth (Ground) straps must be connected between each modular section

### 3.7. Exhaust connections (if a canopy is fitted)

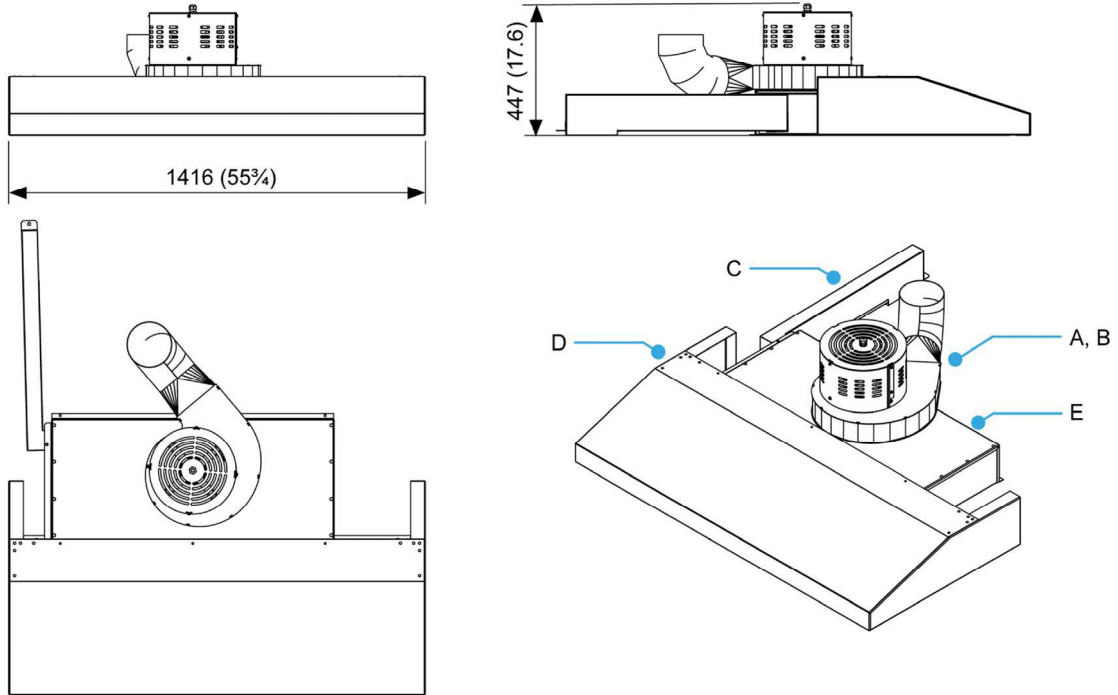
- Ideally, an exhaust duct should rise 2 metres (6½ feet) above the bakery roof and be protected from wind and birds by a duct protector.
- The duct should be:
  - A suitable material to take high temperatures and humidity levels.
  - Flexible and easily removable at the oven connection point. This allows the oven to be moved for cleaning and maintenance when required.

**Figure 3.5: Canopy dimensions (without fan)**



Dimensions are in mm (inches).

**Figure 3.6:** Canopy dimensions (with fan)



Dimensions are in mm (inches).

**Table 3.1:** Canopy parts list

Item No.	Part number	Description	Quantity
A	247-08-04900	Extraction fan assembly	1
B	247-08-05100	Inlet ring	1
C	257-10-00010	Flue assembly	1
D	257-10-00016	Canopy assembly	1
E	257-10-00022	Extraction duct assembly for 2-tray oven width <sup>(1)</sup>	1

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

## 4. Before first use of the deck oven

### 4.1. Operating conditions

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:
  - Leave a clear space of at least 2 to 3 metres (6 to 10 ft.) in front of the oven.
  - Ensure that the lockable wheel castors on a base unit are locked into position.
- Do not use bakery utensils to operate the control panel buttons.

### 4.2. Baking tile 'seasoning' instructions

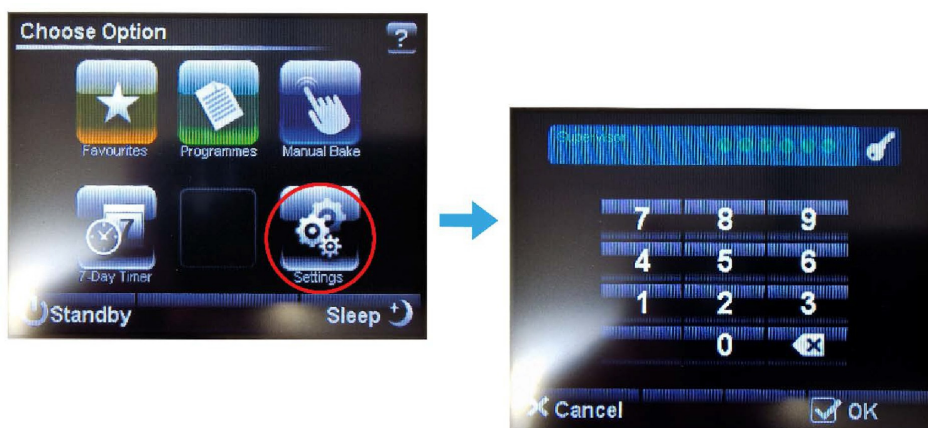
**THIS PROCEDURE MUST BE FOLLOWED FOR THE OVEN'S WARRANTY TO REMAIN VALID.**

For the oven to give good, reliable service, the deck tiles must initially be brought up to temperature as stated below; this ensures all residual moisture in the tiles has been removed.

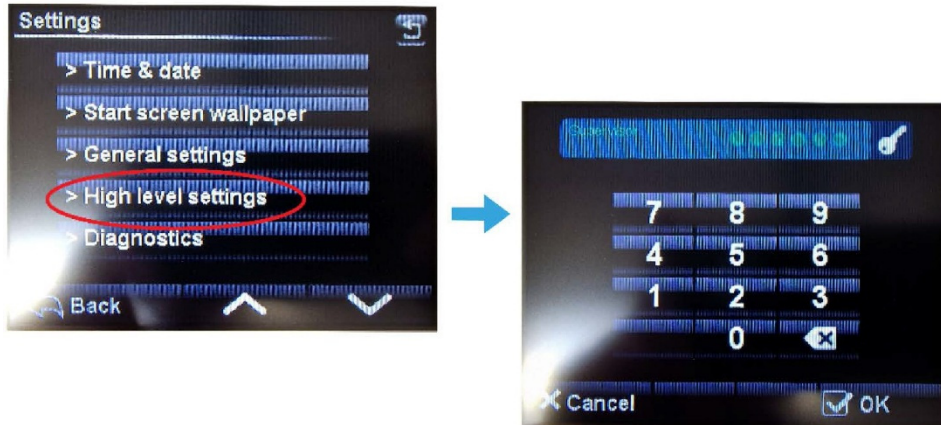
This procedure must be actioned once before the deck oven is used for the first time. After the tile seasoning procedure has been run, the oven can be used as required.

#### Tile seasoning procedure

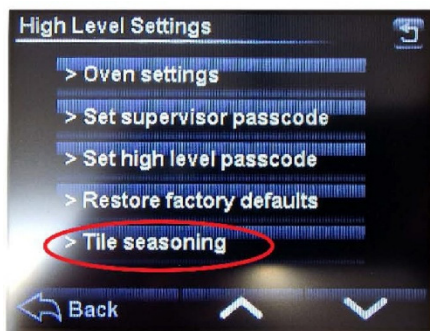
1. From the Main Menu, select the **Settings** icon.
2. Enter the default password **123456** (unless changed) and touch **OK**.



3. Select the **High Level Settings** option.
4. Enter the default password **654321** (unless changed) and touch **OK**.



5. Select the **Tile Seasoning** option to start running the seasoning program automatically.



6. The oven's controller shows the **Target Temperature** and the **Remaining Process Time**.
  - The oven now follows the **Tile Seasoning Temperature** rise over the time shown on the screen (and illustrated in [Figure 4.1](#)), with the damper opening and closing periodically during the process.

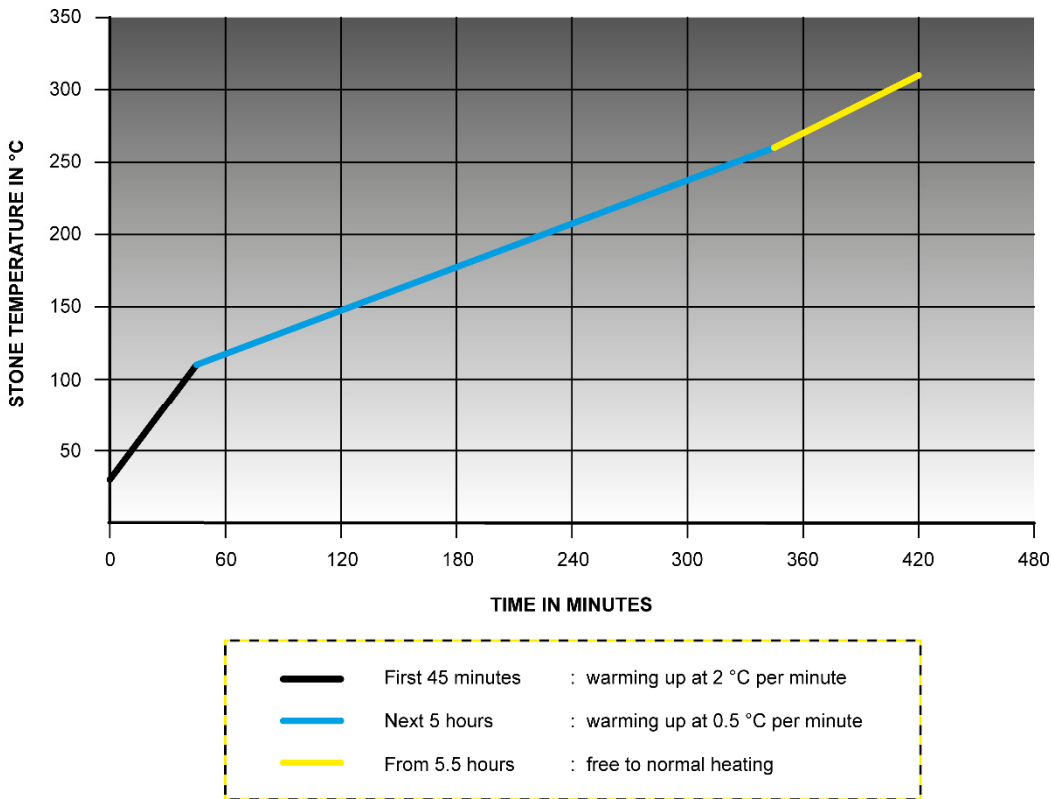


7. Wait until the oven returns to the standard wallpaper **Standby** screen at the end of the program.
8. The tile seasoning is complete, and the deck oven can be used for baking.

**NOTE**

- To stop the tile seasoning procedure, cycle the deck oven off and then on using the main isolator switch.
- The deck oven reverts to standby mode when power is restored.

**Figure 4.1: Tile seasoning temperature graph**



### 4.3. Baking principles



**NOTE**

■ Operators should refer to their company’s recipe manual for the oven temperature settings.

#### Baking heat

Products are baked in an insulated, heated chamber with the temperature regulated by a thermocouple. A digital temperature read-out is visible on the control panel screen. Baking heat is radiant, with top and bottom heat adjustable by separate controls. This technology enables heat to be balanced according to product requirements.

#### Steaming function

Steam is provided from an integral steam unit and injected into the chamber on demand. Programmed parameters automatically control this function.

After being steamed, the oven does not allow more steaming until the steam unit has recovered heat, typically for 3 to 10 minutes, depending on the selected program.

All deck ovens have a steam damper that evacuates steam humidity into a vent at the rear of the oven.

## Baking advice

Advice for getting the best results from deck ovens:

- **Do not place the products too close together.** If the loaves are close to each other after the oven spring (expansion), it results in soft sides and may collapse on cooling.
- **Place the product evenly within the oven.** Products bunched together are paler than those widely spaced.
- **Products should not be too close to the edge of the tile.** As it expands towards the front, one side of the loaf may enter the cooler air by the door.
- **The door opening should be kept to a minimum because cold air enters the oven.** Cooling of the side walls and roof causes the finished product to be lighter locally at the front and wastes heat. If loading times are consistently long, alter the front-top heat to put more heat at the front.
- **The product can form a skin if the loading takes a long time,** which causes an imbalance and a less attractive finish. This condition can be minimised by using the pre-steam function before loading. The steam function turns the elements off and injects steam to increase the humidity.

## Bake settings

Advice for bake settings is as follows:

- A good starting point for baking bread in MONO deck ovens is to set the temperature to 225 °C (437 °F), top heat to 60% or 65%, and bottom heat to 40%.
- For cookies (and similar products), the oven's heat can be turned almost off. However, placing the trays with the product, e.g. cookie dough, onto upturned trays on the oven sole may still be necessary.
- Steam should be kept to a minimum for energy efficiency, depending on the product and finish. Times of between 9 and 12 seconds should be adequate. It is a good idea not to focus on the temperature recovery as this can vary from oven to oven.

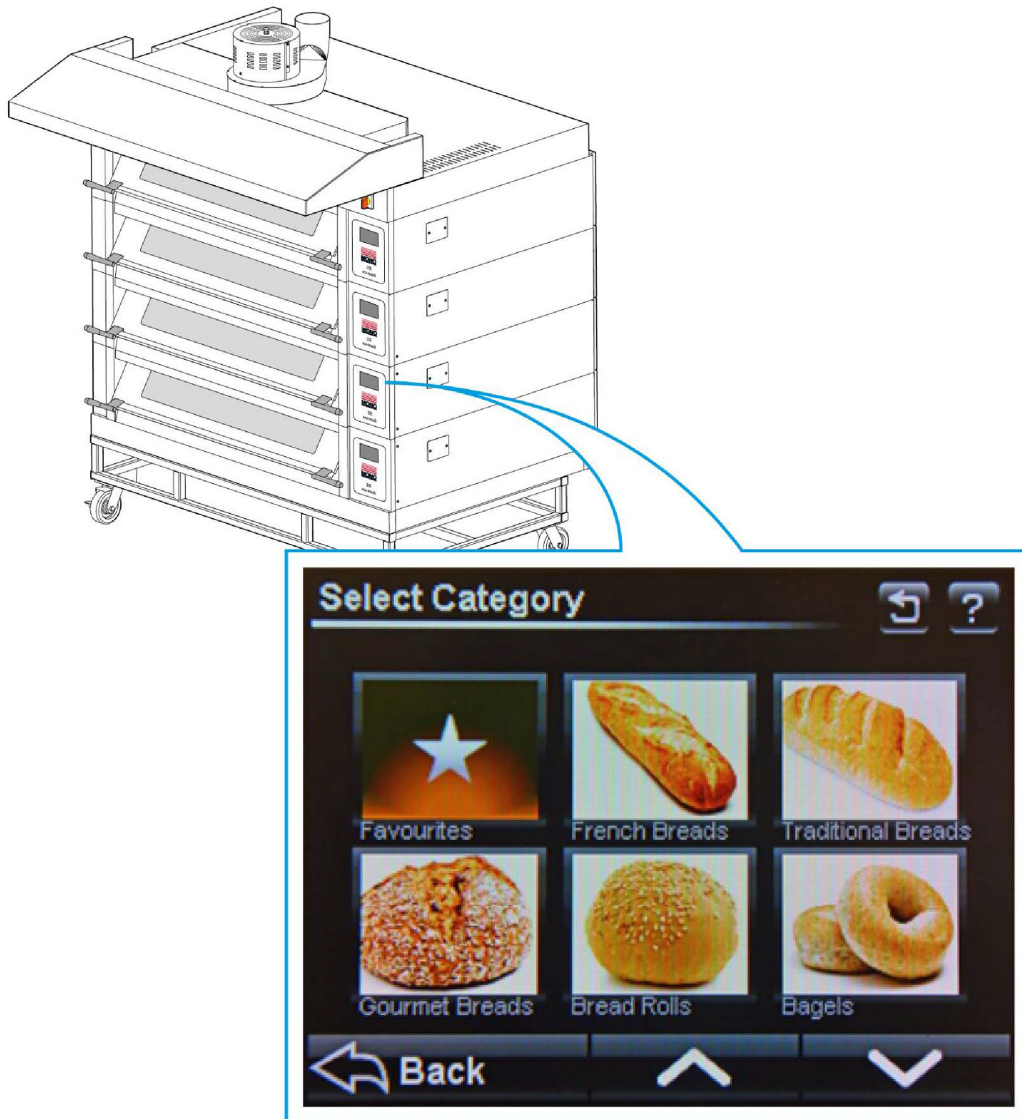
## Improving product bake quality

Below are some tips for modifying the bake to improve product quality:

- If your product is light on top, decrease the bottom heat and extend bake time or increase the top heat.
- If the product sides are pale and the top dark, space the products well apart, lower the top heat setting and extend the bake time.
- If the bake time is too long, increase the top heat first to speed recovery. If this does not give sufficient savings, increase the baking temperature.
- To thicken the crust, set the damper to open for longer. Different ovens require different lengths of time.

## 5. Touchscreen operations

Each deck has an independent, colour touchscreen for operating the oven.



## 5.1. Main Menu functions

A main menu function is selected by touching a specific area on the display, which makes a new window appear or activates that function.



### NOTICE

- Do not use excessive force.
- The pressure required to operate the touchscreen panel is adjustable in the **Settings** menu.

**Figure 5.1:** Main Menu of the ECO-touch Oven

Touch the screen in the ringed areas to choose an option.



- A. Favourites (see [Section 5.2](#))
- B. Manual bake (see [Section 5.3](#))
- C. Programmes (see [Section 5.4](#))
- D. 7-Day timer ([Section 5.7](#))
- E. Settings ([Section 5.8](#) and [Section 5.10](#))
- F. Standby mode ([Section 5.13](#))
- G. Sleep mode ([Section 5.12](#))

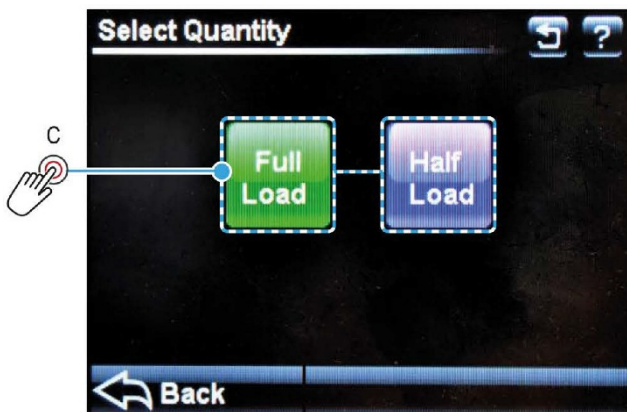
## 5.2. Baking using the “Favourites” menu

### Procedure:

1. Touch the Favourites icon (A).
2. Touch the name of the product required, e.g. Parisien (B).
  - Up to five products are listed on a page.
  - Use the up-arrow and down-arrow buttons to see other product pages.

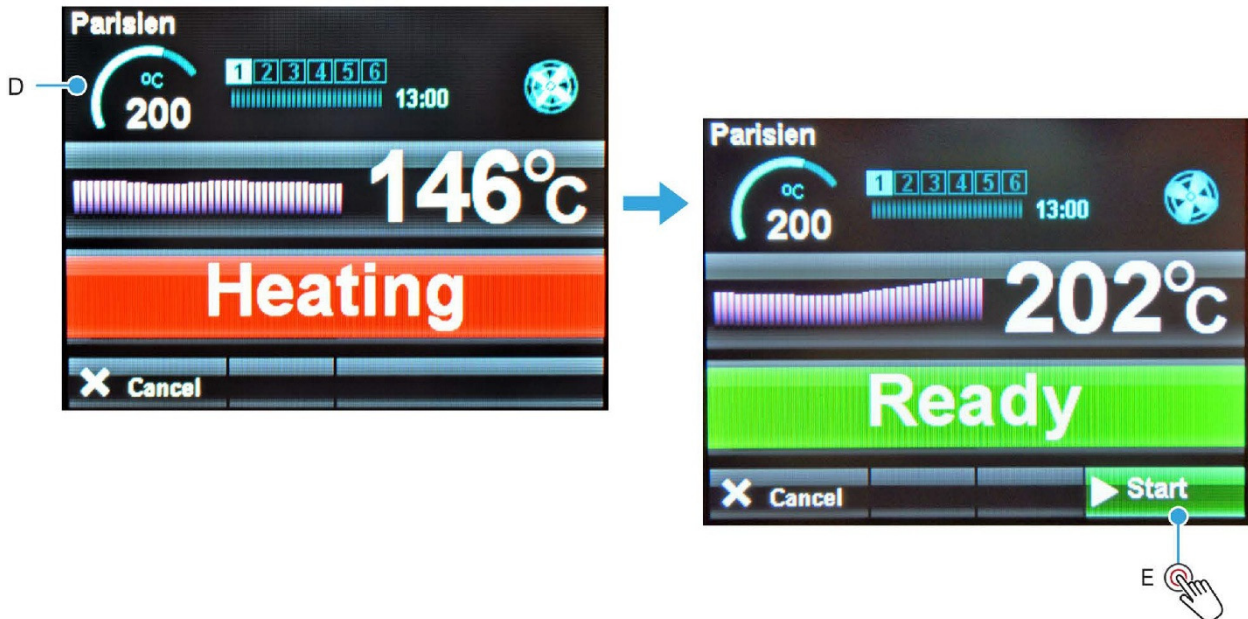


3. Touch the **Full Load** or **Half Load** icon (C).
  - This screen only appears if a half load is saved in the program.



4. Wait for the oven to reach the required temperature (D); 200 °C in this example.
  - If the oven is too hot for the temperature chosen, the screen tells you to open the door for cooling.
  - **Take care to avoid burns.** ⚠

5. When the oven is at the correct temperature (**Heating** changes to **Ready**):
  - a. Open the oven door.
  - **Take care to avoid burns.** ⚠
  - b. Carefully load the oven with the prepared trays of product.
  - c. Fully close the oven door.
  - d. Touch the Start button (E).



6. Monitor the bake in progress:
  - a. Observe the temperature profile bar and actual oven temperature (F).
  - The actual temperature shown rises above and falls below the required temperature (G) as the oven cools and reheats. This is not a fault with the oven.
  - b. Observe the baking progress bar and actual time remaining (G).



7. Touch the **View** button (H) during a bake to show the settings for that particular bake.

8. Touch the **Cancel** button (I) to go back to the previous screen. (It does not cancel the bake).



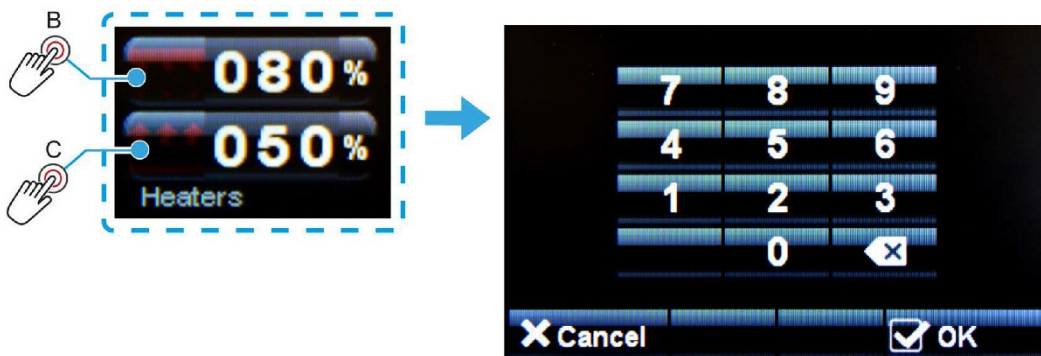
9. At the end of the bake time, a sounder will be heard and Bake Over will flash. To keep the oven baking for extra minutes, touch the + 2 mins button (J).
10. When ready to stop the bake:
  - a. Touch the Stop button (K).
  - b. Open the door.
  - **Take care to avoid burns.** ⚠️
  - c. Carefully remove the trays of product.



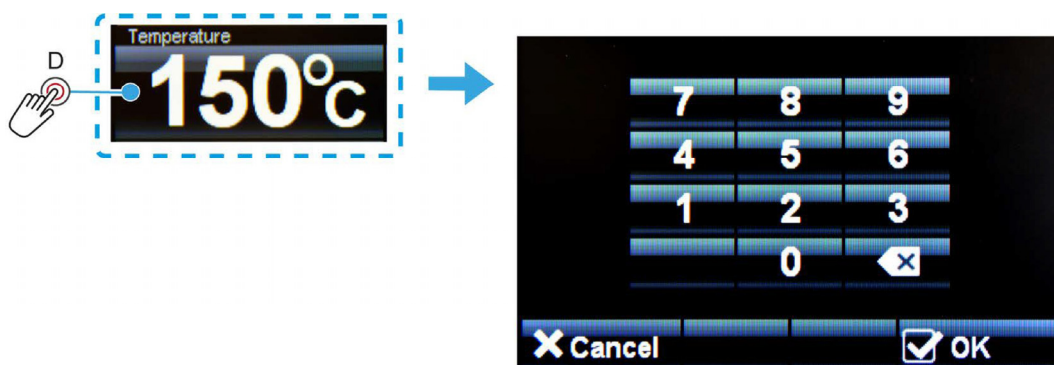
## 5.3. Baking using the “Manual Bake” menu

### Procedure:

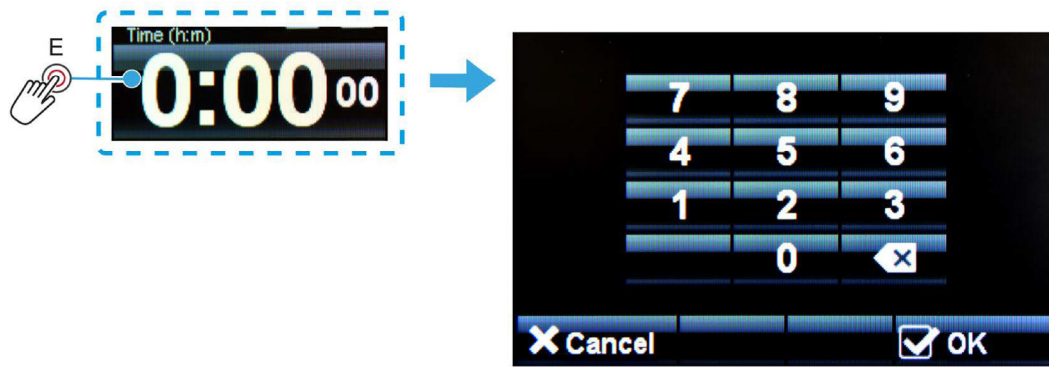
1. Touch the Manual Bake icon (A).
2. Set the top and bottom heat.
  - a. Touch a Heat % button (B or C) to activate the keyboard screen.
  - b. Use the keypad to input the required percentage of heat.
  - c. Touch OK.



3. Set the bake temperature.
  - a. Touch the temperature panel (D) to activate the keyboard screen.
  - b. Use the keypad to input the required temperature.
  - c. Touch OK.



4. Set the bake time (optional).
  - The bake time does not have to be set in manual mode. When **Start** is touched, the timer increases instead of counting down. Touch **Stop** to finish the bake.
  - a. Touch the time panel (E) to activate the keyboard screen.
  - b. Use the keypad to input the required time.
  - c. Touch OK.

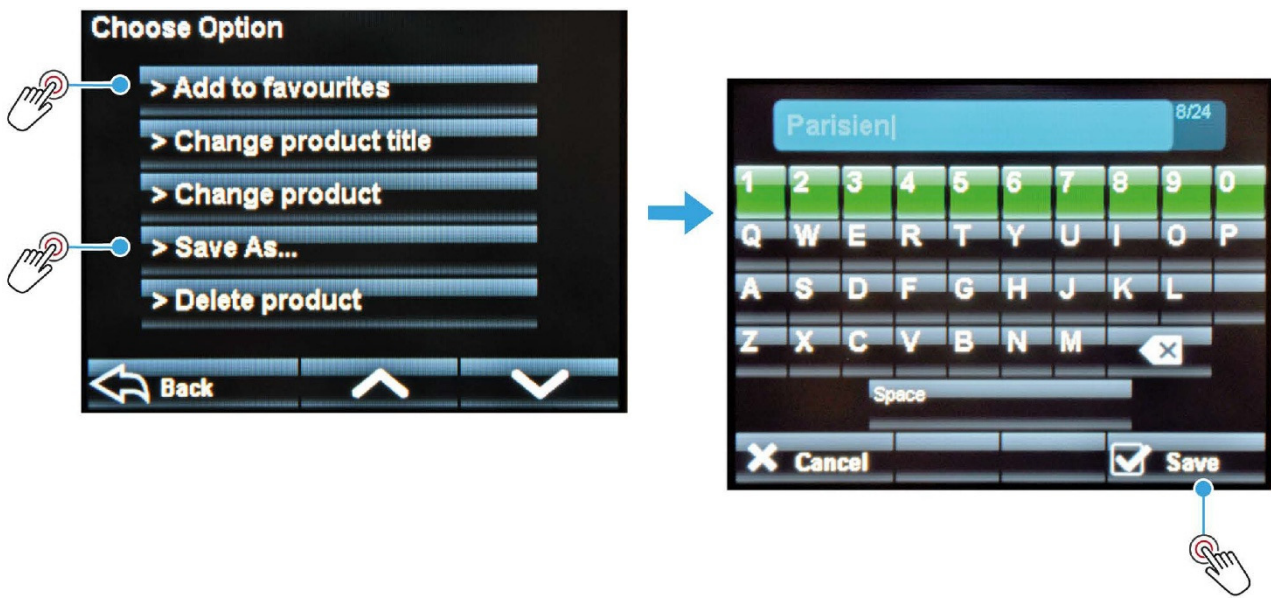


5. Steam function: Touch and hold the Steam icon (F) for the time required.
  - The steam function can be used before or during a bake.
6. Manual damper function:
  - a. Touch the Damper icon (G) to open the damper.
    - The icon changes colour to green.
  - b. Touch the Damper icon again to close the damper.
    - The icon changes colour to red.
7. When the oven is at the correct temperature:
  - a. Open the door.
    - **Take care to avoid burns.** ⚠
  - b. Carefully load the oven with the prepared trays of product.
  - c. Close the door.
8. Touch **Start** to begin the bake.
9. Touch **Stop** when the end-of-bake buzzer sounds or the required baking time has elapsed.
10. Save the program (optional).

**NOTICE**

- The **Save** button appears if no time was entered at the start of the bake.
- In Manual Bake mode, only one operation of the steam or damper is saved in the program.

- a. Touch **Save** on the Manual Bake screen.
- b. Touch **Add To Favourites** or **Save As...** on the Choose Option screen.
- c. Use the keyboard to type the program name.
- d. Touch **Save** on the keyboard screen.



## 5.4. Baking using the "Programmes" menu

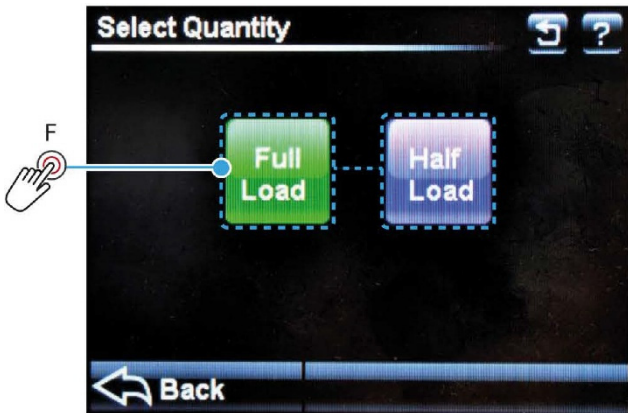
This procedure is for two versions of the firmware. The oven can be set-up to show **pictorial choices** of product categories or **numerical choices** that show ranges of programme numbers.

1. Touch the Programmes icon (A).

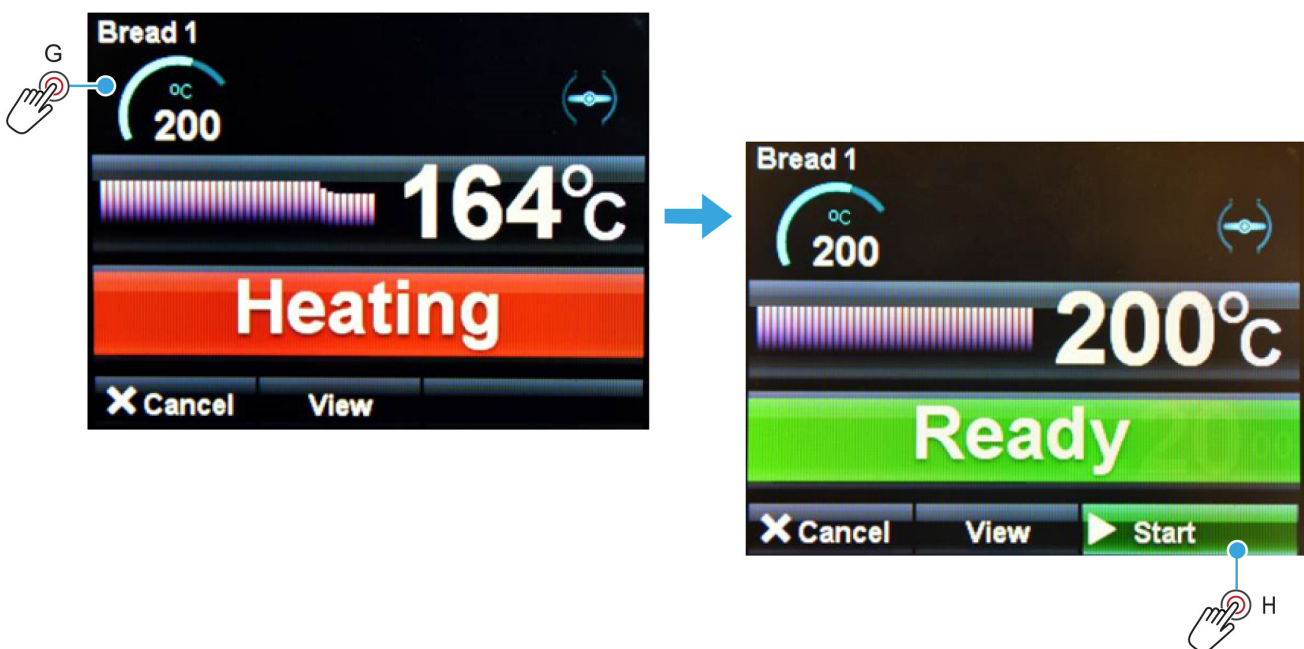


2. Touch a category (B) or programme number range (C), as appropriate for your set-up.

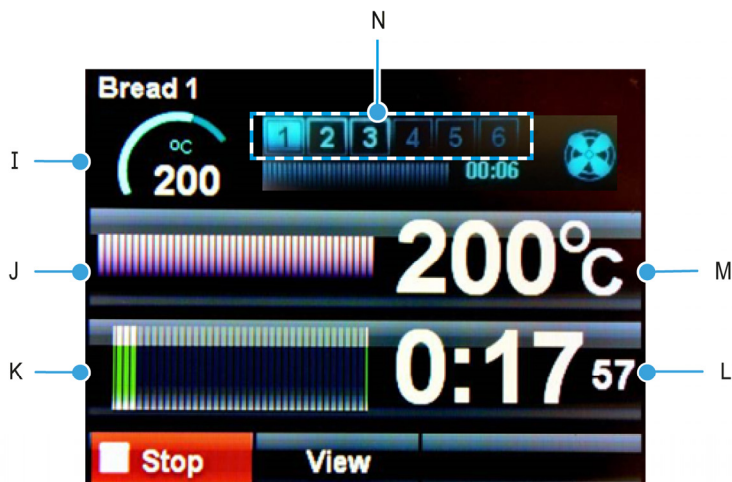
3. Touch the name (D) or number (E) of the required product.
4. Touch the **Full Load** or **Half Load** icon (F).
  - This screen only appears if a half load is saved in the program.



5. Wait for the oven to reach the required temperature (G); 200 °C in this example.
  - If the oven is too hot for the temperature chosen, the screen tells you to open the door for cooling.
  - **Take care to avoid burns.** ⚠
6. When the oven is at the correct temperature (Heating changes to Ready):
  - a. Open the door.
    - **Take care to avoid burns.** ⚠
  - b. Carefully load the oven with the prepared trays of product.
  - c. Close the door.
  - d. Touch the **Start** button (H).



7. After starting the bake, the screen changes to show the baking time.



- |                            |                           |                       |
|----------------------------|---------------------------|-----------------------|
| I. Set temperature         | K. Bake time progress bar | M. Actual temperature |
| J. Temperature profile bar | L. Bake time remaining    |                       |

8. Touch the **View** button to show a screen with settings for the bake in progress.
- The **Cancel** button returns the display to the previous screen.
9. When the bake is finished, a sounder is heard and **Bake Over** flashes on the screen.



#### 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.

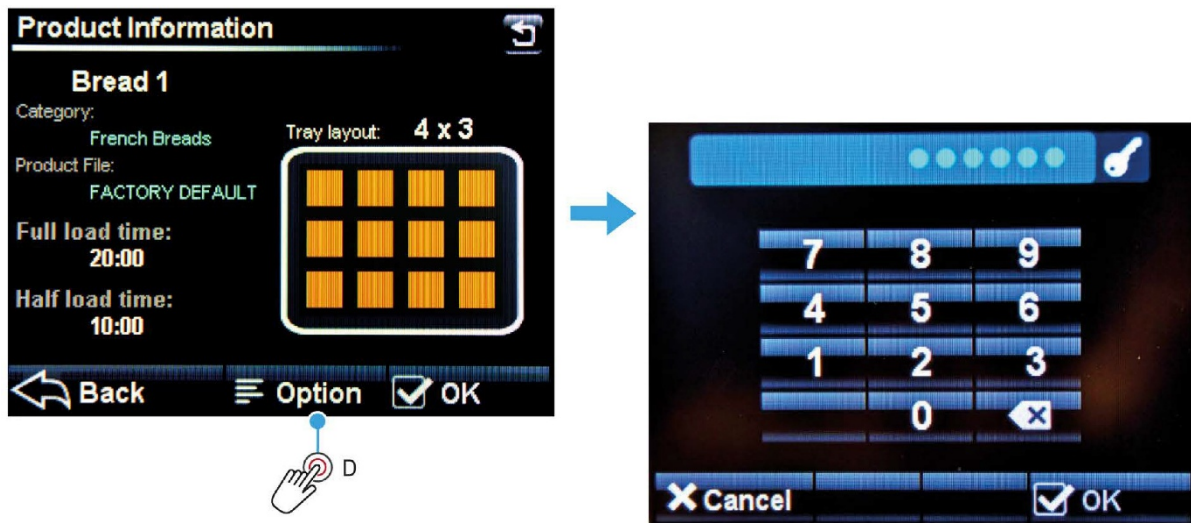
## 5.5. Create a product bake program

1. Touch the **Programmes** icon (A).
2. Touch a category (B) or programme number range (C), as appropriate for your set-up.



3. Touch the down arrow  $\nabla$  until the first blank program space is seen.
4. Touch the  $i$  button next to the blank program space.

5. Touch the **Option** button (D) on the Product Information screen.
6. Enter the **Supervisor** passcode and then touch **OK**.

**NOTE**

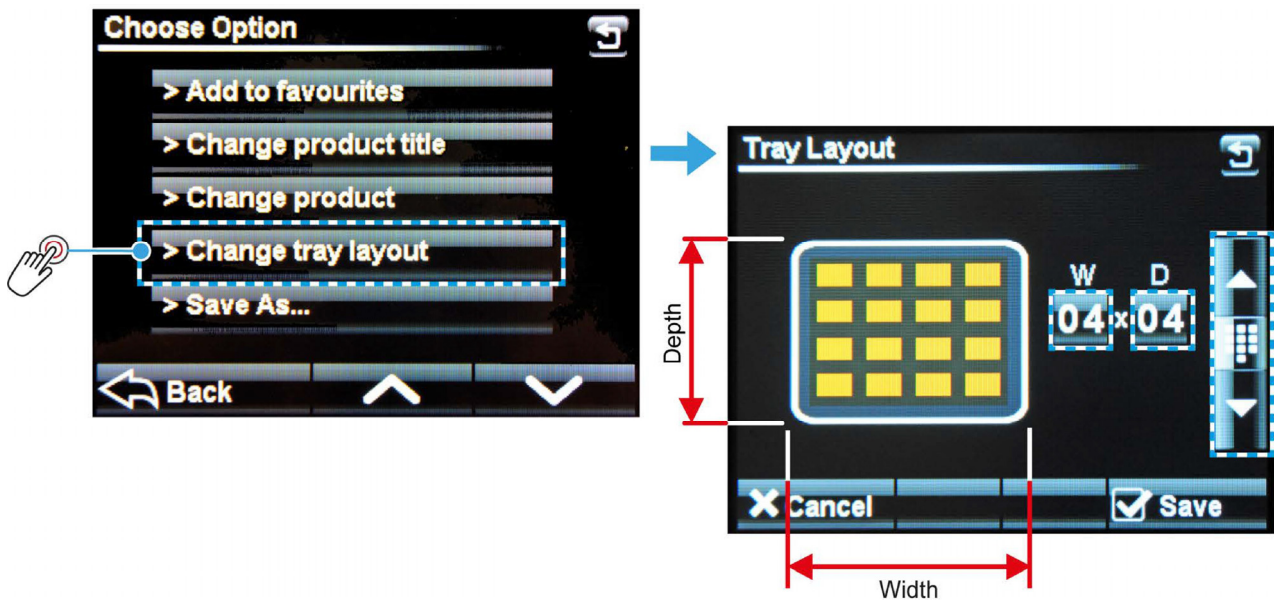
- Default passcodes for the various access levels are in [Appendix A](#). However, for security reasons, the passcodes section may have been removed.

7. Configure the product bake settings.
  - a. Touch the **Change Product** button (E).
  - b. Touch **Full Load** to switch to the **Half Load** settings (if required).
  - c. Touch a **Bake Phase Number** button to switch to another baking phase (if required).
  - d. Touch each editable item (F).
  - e. Use the arrow buttons or keypad (G) to change the values.
  - f. Touch **Save** when satisfied with the settings of each load-type and baking phase.

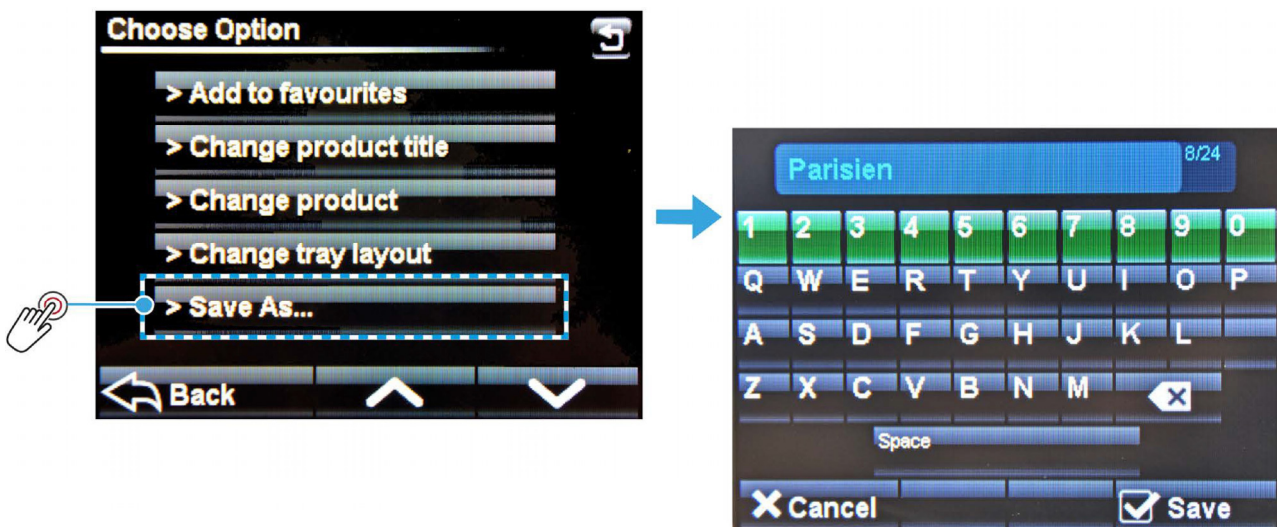
**NOTE**

- Pressing **Half Load** switches back to the **Full Load** settings.

8. Configure the tray layout.
  - a. Touch the **Change Tray Layout** button.



- b. Touch the **W** (Width) value.
  - c. Use the arrow buttons or keypad to change the number of products across the tray.
  - d. Touch the **D** (Depth) value.
  - e. Use the arrow buttons or keypad to change the number of products down the tray.
  - f. Touch **Save** to confirm the tray layout.
9. Save the program for future use.
    - a. Touch the **Save As...** button.
    - b. Type in a name for the new program.
    - c. Touch **Save** to save the new program.



## 5.6. Add a product bake program to "Favourites" menu

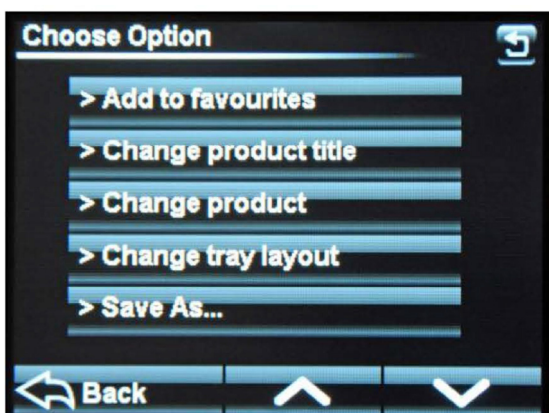
1. On the **Select Category** screen, touch a product type.



2. On the **Select Product** screen, touch the **i** (information) button next to the product you want as a favourite.



3. On the **Choose Option** screen, touch **Add to favourites**.



4. The product bake program now appears on the favourites list. See [Baking using the "Favourites" menu on page 20](#) for instructions to select this favourite.

## 5.7. Setting the 7-day timer

When the oven is in standby mode, it can heat up at preset times each day as required. Up to four on/off times can be set for each day of the week.

1. Touch the **7-Day Timer** button (A).
2. Touch a day (B) when the oven is to heat up.
3. Set the on time (C).
  - a. Touch the **Hour** setting.
  - b. Set the hour using the arrow keys or keypad.
  - c. Touch the **Minute** setting.
  - d. Set the minutes using the arrow keys or keypad.
4. Set the off time (D) using the same method.
5. Touch **Save** to immediately activate the timer.

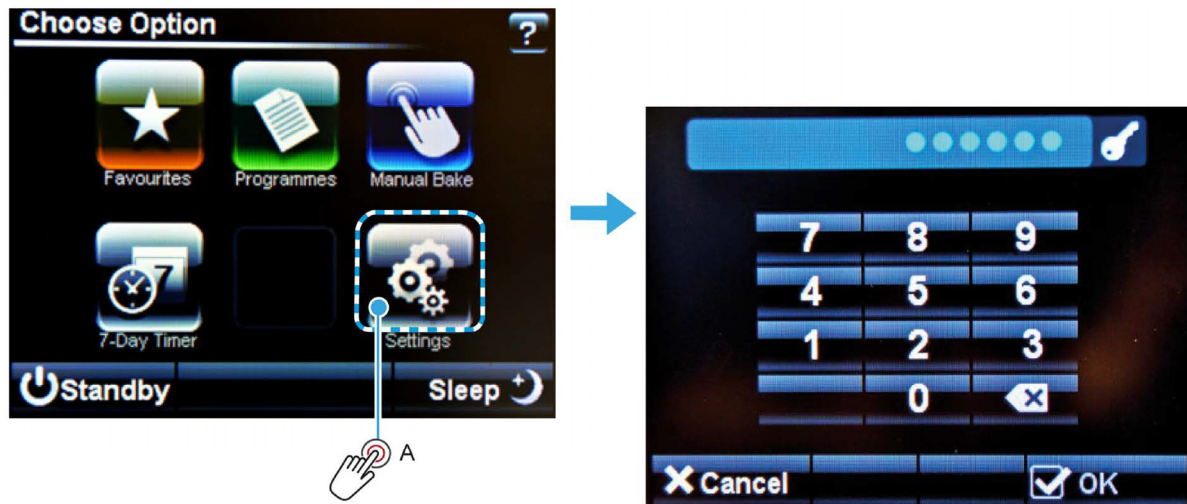


### NOTE

- The settings can be cleared for a selected day by touching **Clear**.

## 5.8. Configurable oven settings (supervisor level)

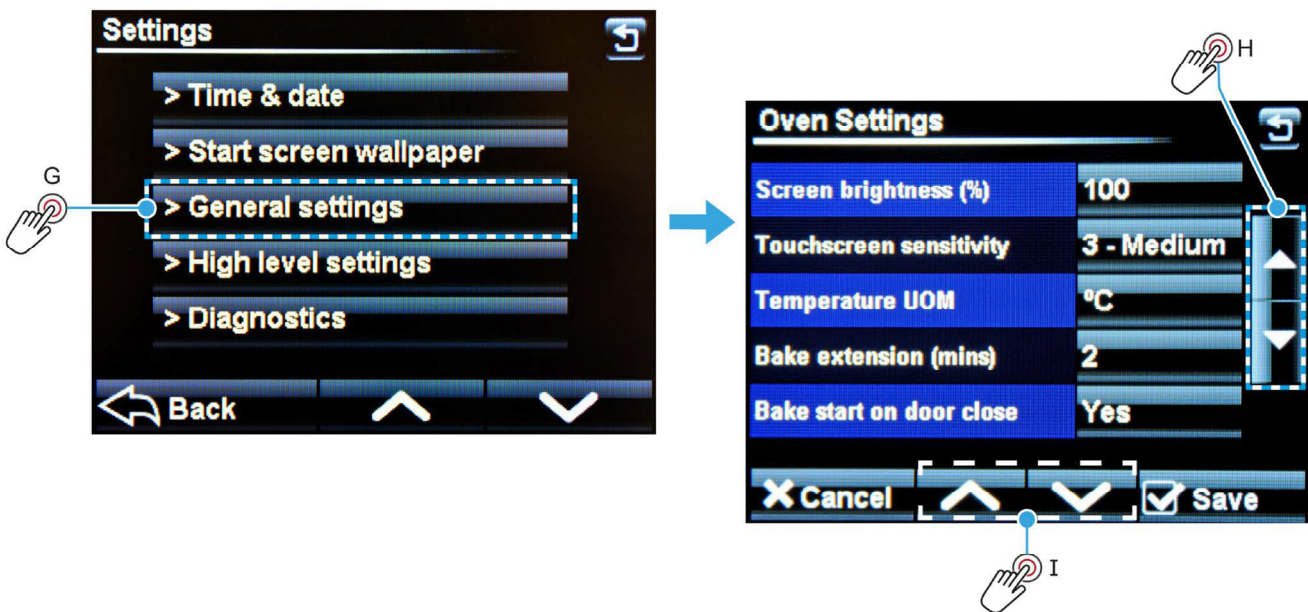
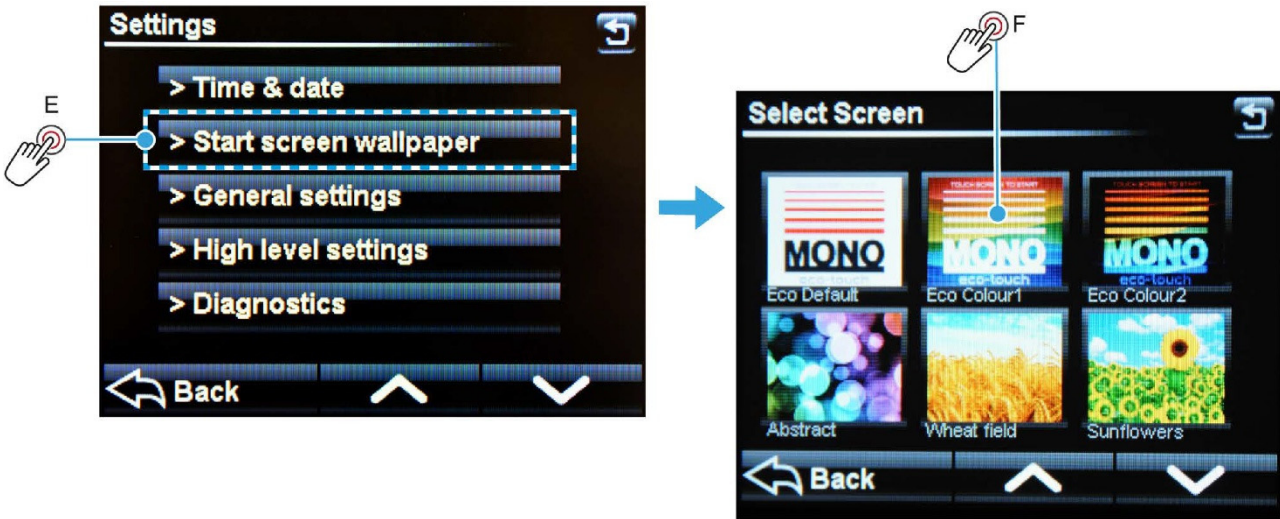
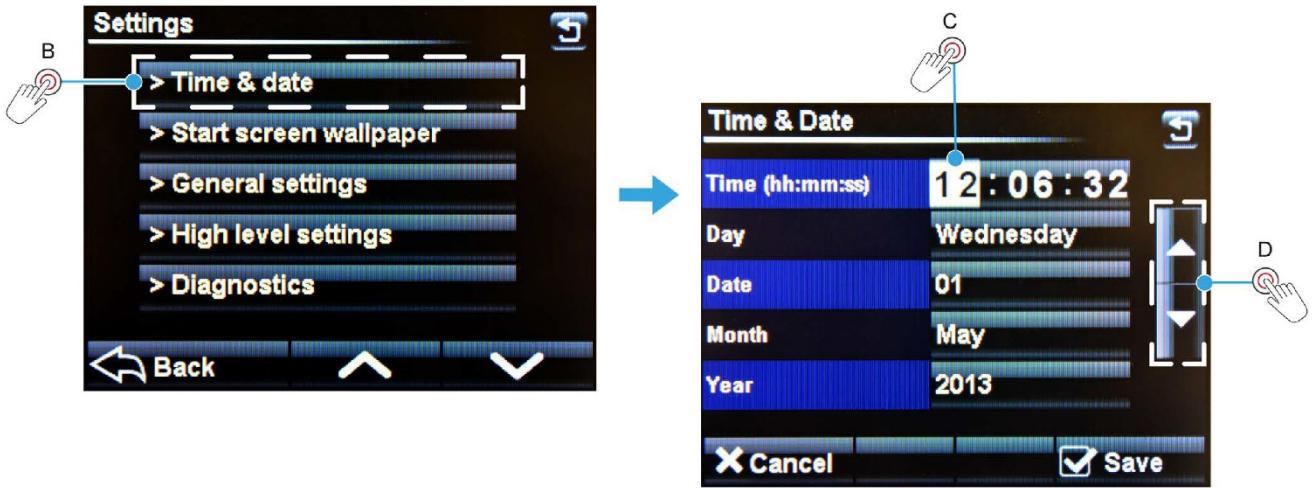
1. Touch the Settings button (A).
2. Enter the **Supervisor** passcode, and then touch the **OK** button.



### NOTE

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

3. Change the time and date (if required).
  - a. Touch Time & Date (B).
  - b. Touch the item that needs changing (C):
    - Time, Day, Date, Month or Year.
  - c. Use the up and down arrows (D) to change the setting.
  - d. Touch **Save** to confirm the new settings.
4. Change the start screen wallpaper (if required).
  - a. Touch **Start Screen Wallpaper** (E)
  - b. Select the wallpaper (F) and touch **Back** to confirm.
5. Change the general oven settings (if required).
  - a. Touch the **General Settings** (G)
  - b. Use the page-down and page-up arrows (H) to move through all the oven settings.
  - c. Touch an oven setting.
  - d. Adjust the oven setting value using the increase or decrease arrows (I).



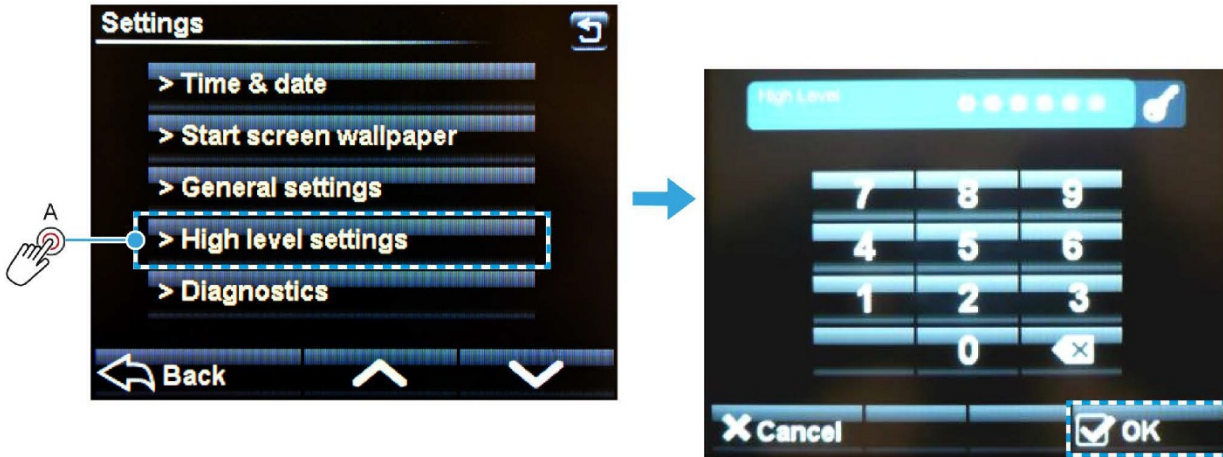
## 5.9. Explanation of the general oven settings

**Table 5.1:** General oven settings

Oven setting	Explanation of the setting	Default
Screen brightness	Adjusts the brightness level of the viewing screen. Settings are <b>5 to 100</b> .	100
Touchscreen sensitivity	Adjusts the pressure required to operate the touch screen. There are 5 levels of sensitivity.	3 - Medium
Temperature unit of measure	Centigrade (Celsius) or Fahrenheit. Settings are <b>°C and °F</b> .	°C
Bake extension (minutes)	Adjusts the extra time at the end of a bake for each “extra time” button touch. Settings are <b>0 to 10</b> minutes.	2
Reselect product after bake	Resumes with the same product program without having to reselect it. Settings are <b>Yes</b> or <b>No</b> .	Yes
Sleep mode delay	The oven goes into sleep mode after the set minutes, providing it is up to temperature and has been through at least one bake cycle. Settings range from <b>0</b> up to <b>60</b> minutes.	0
8 hour countdown timer	After 8 hours, the oven gives a warning and then turns itself off. Touch any button for an extra hour, if required. Settings are <b>On</b> and <b>Off</b> .	Off
7-day Smart timer	On = 7-day timer function controls the oven start-time. Off = Start-time is dependent on the oven temperature.	Off
Pump time (sec)	Increase pipe pressure for a set time before steaming. Settings are <b>0.0/3.0</b> .	0.5
Chart interval (sec)	Time interval in seconds for the bars that show on the heat and bake-time progress charts.	5
Sounder select	Set as <b>External</b> or <b>Internal</b> sounder.	External
Sounder tone	Select a tone - <b>Voice</b> , <b>Tone</b> , or <b>Off</b> .	Tone
Sounder volume	Adjust to suit the volume required for the on-board sounder. Settings are <b>0 to 15</b> .	8
Shortcut buttons 1 fn to 5 fn	It gives a choice of what buttons are active and in which order they appear on the options screen. Settings are: * Fav (Favourites) * Progs (Programs) * Manual (Manual bake) * Multi (Multi-bake) * 7-Day (7-day timer) * [Blank] (not used) (Settings at 6 fn cannot be changed).	1 fn = Fav 2 fn = Progs 3 fn = Manual 4 fn = 7-Day 5 fn = [Blank]
Door open alarm	Turns the alarm on or off for when the door is opened during a bake program. Settings are <b>On</b> and <b>Off</b> .	On

## 5.10. Configurable oven settings (high level)

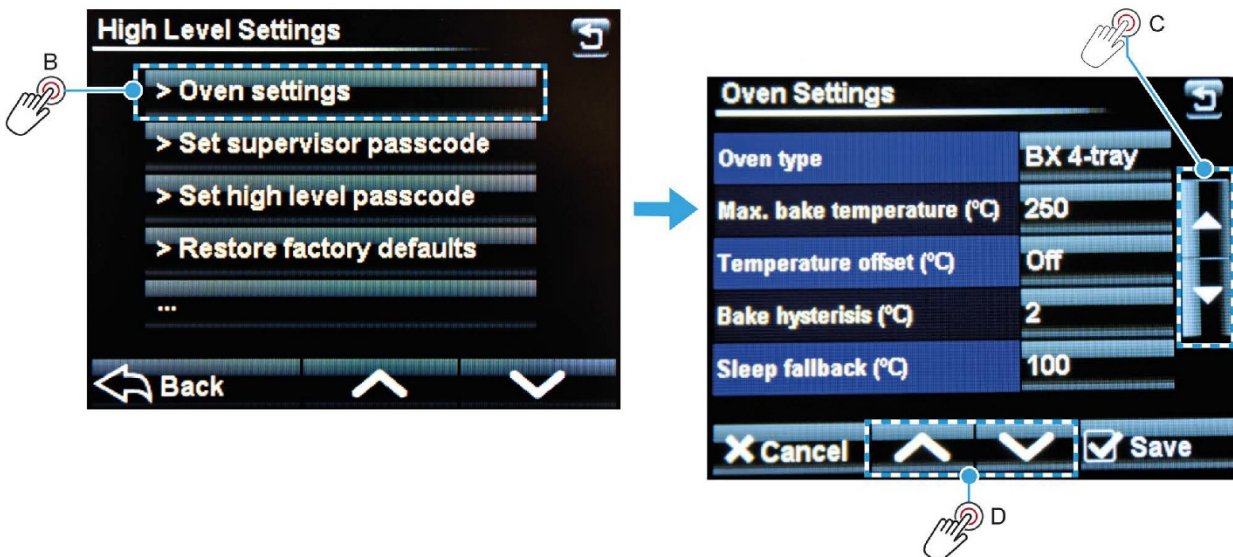
1. Touch the **High level settings** button (A).
2. Enter the **High-level settings** passcode, and then touch the **OK** button.



### NOTE

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

3. Change the general oven settings (if required).
  - a. Touch the **Oven settings** button (B).
  - b. Use the page-down and page-up arrows (C) to move through all the oven settings.
  - c. Adjust the oven setting value using the increase or decrease arrows (D).



### NOTE

- Use the **Set Supervisor Passcode** or **Set High Level Passcode** buttons if wanting to change the passcodes. The **Restore Factory Defaults** button restores all screens (except passcodes) to the original default settings.

## 5.11. Explanation of the high-level oven settings

**Table 5.2:** High-level oven settings

Oven setting	Explanation of the setting	Default
Oven type	Select the oven version that the screen is installed on.	DX
Maximum bake temperature (°C)	Settable maximum limit up to <b>300 °C</b> .	250
Temperature offset (°C)	Use an offset to adjust the displayed actual temperature in the oven.	Off
Bake hysteresis (°C)	Sets the baking temperature to cycle around (above and below) a set point. Settings range from <b>1</b> to <b>20</b> .	2
Sleep fallback (°C)	Set the temperature required to be maintained by the oven whilst in sleep mode. Settings are <b>100</b> to <b>200 °C</b>	100
Sleep hysteresis (°C)	Keeps the "sleep mode" temperature to cycle around (above and below) a set point. Settings range from 1 to 20.	2
Ready accept high (°C)	The highest temperature for the oven to display "Ready".	15
Ready accept low (°C)	The lowest temperature for the oven to display "Ready".	-10
Steam type	Settings are <b>Plate</b> or <b>Spray</b> - keep this set to Plate for the deck oven.	Plate
Top gain (°C)	Set how the temperature increases for the top heating elements.	50
Bottom gain (°C)	Set how the temperature increases for the bottom heating elements.	50
Mono constant	Factory set. Do not change the value unless instructed to do so.	(Factory)
Steam trough temp.	Not applicable to this oven.	
Steam hysteresis	Not applicable to this oven.	
Steam trough accept	Not applicable to this oven.	
Light output soft start	Set a delay of up to 60 seconds before restarting the fan after steaming.	0
Heater control	Always fixed to the <b>Contact</b> setting for this oven. The <b>Solid State</b> option is not used at present.	Contact
I/P diagnostic	Displays the inputs and outputs at the top of the screen to aid fault-finding.	Off

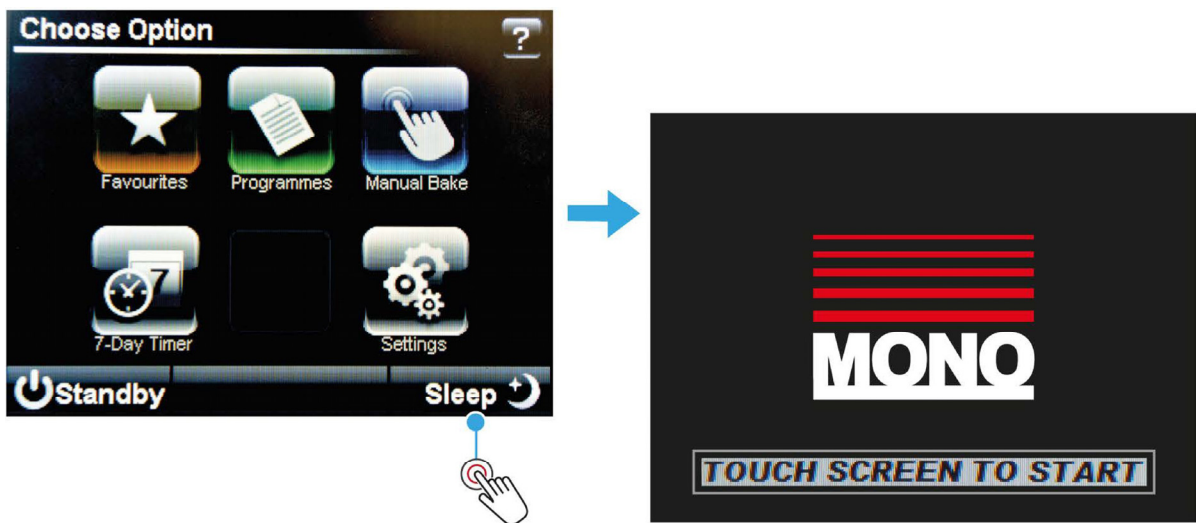
## 5.12. Sleep Mode function

If enabled in the oven settings menu, the **Sleep Mode** button instructs the oven to revert to a defined, pre-set temperature after a period in an idle state.

The 'Sleep' state reduces energy consumption by reverting the oven to the optimum core temperature between bakes, usually around 50 °C lower than the baking temperature.

This process enables the oven to return to full baking heat as quickly as possible, preventing the oven from standing idle and consuming the power required for baking temperatures.

**Figure 5.2:** Putting the oven into Sleep mode



**Figure 5.3:** Exiting Sleep mode



## 5.13. Standby Mode and Auto Shutdown functions

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

An alternative to the **Standby Mode** is the **Auto Shutdown** function, which prevents the oven from using costly energy when left on for long periods or overnight by mistake.

The **Auto Shutdown** facility is activated by enabling the 8-hour countdown timer in the **General Settings** menu.

When the oven is next switched on, an 8-hour countdown timer is started. If there has been no activity during the 8 hours and the oven is not in a bake cycle, the oven is turned off. Touch the screen to turn the oven on.

Figure 5.4: Putting the oven into Standby mode



Figure 5.5: Exiting Standby mode



## 5.14. Using the USB port

Prerequisite: See [Notes on using USB sticks on page 42](#).

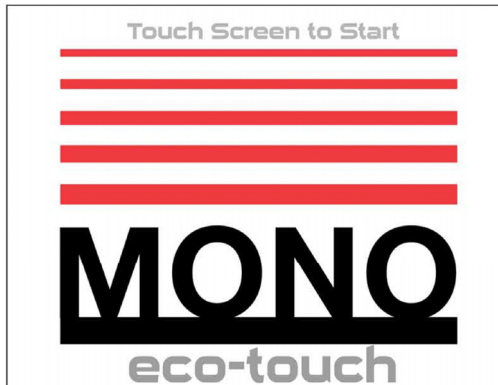


### DANGER



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.

1. Ensure the start screen is showing.



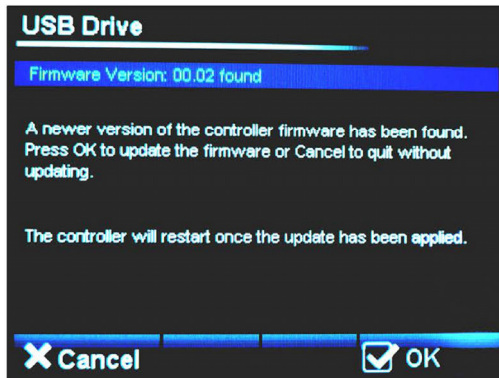
2. Insert the USB memory stick (pen drive) into the socket on the oven panel.
  - A rubber plug may have to be removed from the socket first.
  - The USB memory stick only fits in one way. Do not force it into the socket.



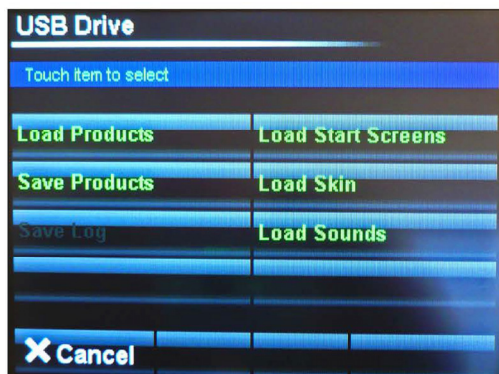
3. Wait for the USB symbol to finish moving.



4. If old firmware is found, the firmware version screen will appear.



- a. Touch **OK** to update firmware.
  - b. Wait until the eco-touch controller has restarted after the update is complete.
  - c. Remove the USB stick or touch **Cancel** to choose other items to update or change.
5. Choose the action you would like to do (e.g. **Load Products**).



6. Select the file required (e.g. **MALEVOX**).



7. Remove the USB stick when confirmation of "file loaded OK" is seen.

## Notes on using USB sticks

For a USB stick (pen drive) to function correctly on a Mono oven with a port, it must have the following folder structure as a root folder.

Mono	(Create 5 sub-folders within the Mono folder
	Firmware
	Products
	Skins Sounds
	Startup

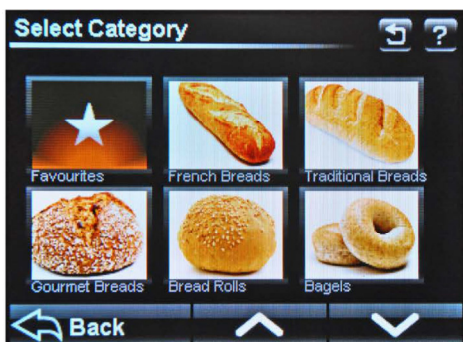
The oven automatically finds the Mono folder after plugging the USB stick into the port. Use any USB stick (as it does not need to be blank), but the Mono folder must be in the root.

Place your recipe and product files in the “Products” sub-folder. The most used sub-folders are Product Files, Skins, and Startup Screens.

## Skins

These files control the way the screen looks in different modes.

- **Pictorial** type skins are for when the screen displays categories using pictures.



- **Numerical** type skins are for when the screen displays categories using numbers.



## **Products (program files)**

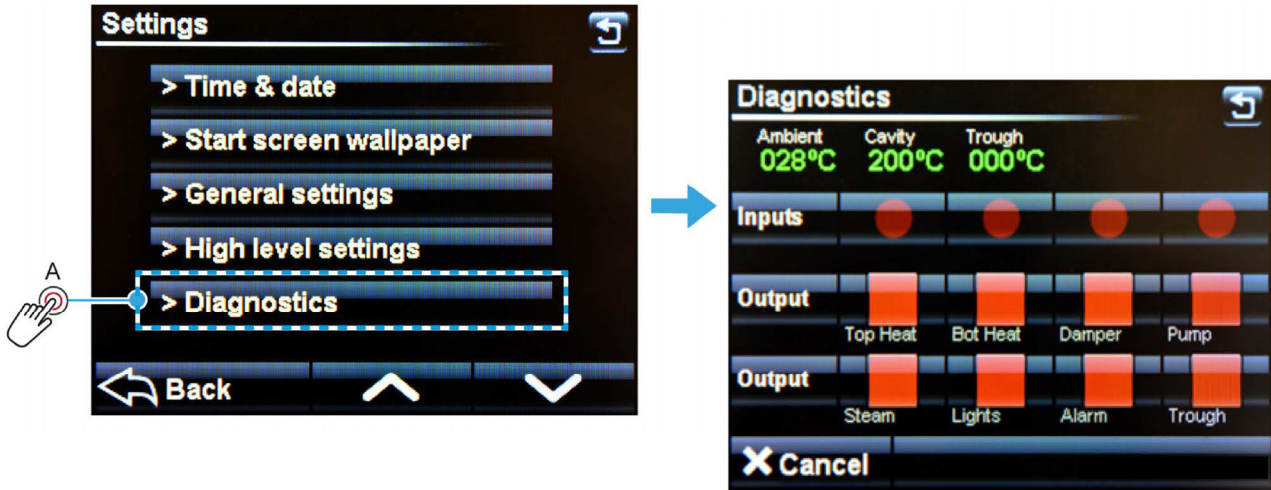
These files contain the information for baking each product, e.g. bread, buns, and cakes.

## **Startup screens**

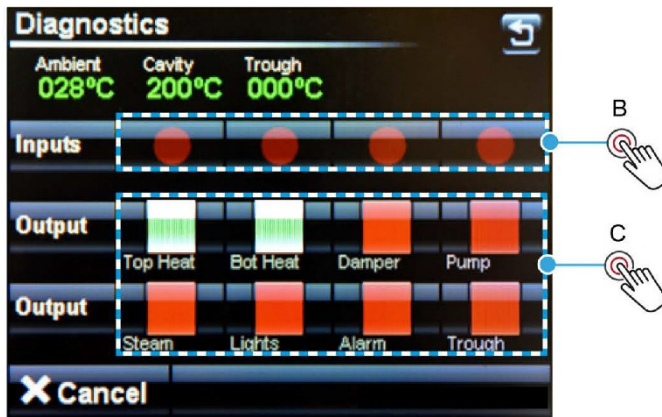
These files show a picture or logo when the oven starts or wakes up.

## 5.15. Diagnostics

1. Touch **Settings** on the main option screen.
2. Touch Diagnostics (A) to open the diagnostics display.



3. Inputs (B) are highlighted when a signal is received, e.g. a door is open.
4. Touch the required output (C) and a signal is sent to that item.
  - The output being checked is highlighted when active. To stop the output, touch it again.



## 6. Cleaning

### 6.1. Safety messages

**WARNING**

- Ensure the oven is switched off at the power socket and completely cooled before cleaning.
- Be aware that the surfaces of the oven can remain hot for several hours. Wear protective gloves and appropriate clothing when cleaning.
- Do not remove any covers, panels, or pipe fittings for cleaning.
- Do not clean the oven while it is powered or operating.

### 6.2. Daily cleaning

**Before undertaking this task, ensure the oven is disconnected or isolated from the electrical supply and that the oven and elements are completely cold.**

#### Daily cleaning tasks

1. Sweep any debris out of the oven after it has been allowed to cool.
  - Cooling down could take several hours.
  - Use a vacuum cleaner, if necessary, **but only when the oven is completely cold.**
2. Wipe the oven front, back and sides with a damp cloth.
3. Spot clean outside with a damp cloth, soaked in a solution of mild detergent and hot water.
  - Pay particular attention to ensure excess water is not applied near electrical panels.

### 6.3. Weekly cleaning

**Before undertaking this task, ensure the oven is disconnected or isolated from the electrical supply and that the oven and elements are completely cold.**

#### Weekly cleaning tasks

1. Complete the daily cleaning procedure.
2. Clean any burnt-on debris by scrubbing it with a stiff brush and, if necessary, a damp cloth.
3. Use a nylon brush to scrub the wheels with a mild detergent and hot water.
  - Using too much water eventually rusts the metalwork.

## 7. Maintenance

### 7.1. Safety messages

**WARNING**

- Always disconnect or isolate the electrical supply before starting any maintenance work on the oven.
  - Some components stay electrically energised even after the main isolator is in the 0 (OFF) position.
- 

**WARNING**

- The Fan Assisted Modular Bakery Deck 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 Limited 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. Tile seasoning information

During everyday use, deck tiles may develop small surface micro-cracks. This process is a natural occurrence caused by the repeated heating and cooling cycles of the oven. It does not compromise the structural integrity or baking performance of the deck. The tiles will gradually settle into their permanent position over time, as the oven is used, which is also expected behaviour and does not affect the quality of the bake.

For further information on tile seasoning, see [Chapter 4](#).

## 7.4. Preventative maintenance

The following preventative maintenance schedule is recommended.

### Every 3 months

- Door pivot:
  - Lubricate the door pivot with heat resistant grease.

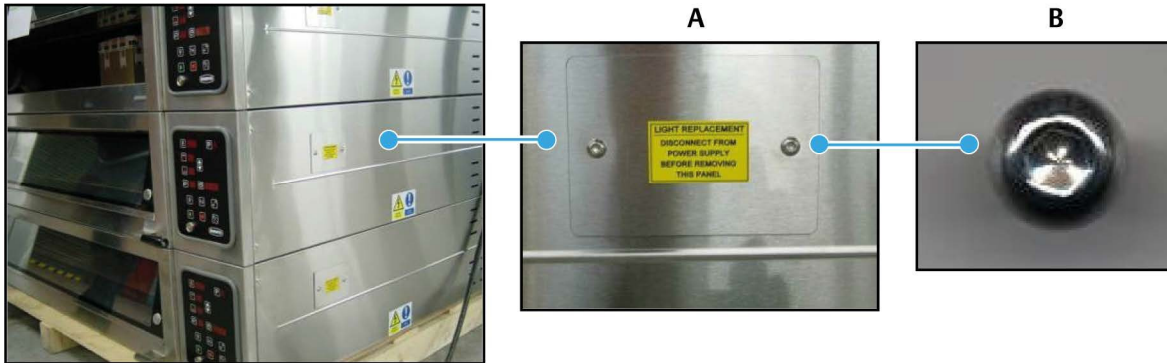
### Every 12 months

- Door seals:
  - Do a visual check to ensure the door seals are in good condition.
  - Arrange for a suitably qualified and experienced person to replace them if necessary.
- Damper function:
  - Do a visual and auditory check to confirm if it opens and closes.
  - Arrange for a suitably qualified and experienced person to investigate and make repairs if necessary.
- Water hose connectors:
  - Do a visual check for signs of water leakage.
  - Tighten the connectors.
  - Replace the water hose if necessary.
- Solenoid valve operation (only if the oven has a steam function):
  - Do a visual and auditory check to test if steam is being generated.
  - Arrange for a suitably qualified and experienced person to investigate and make repairs if necessary.
- Condition and functioning of the heating elements:
  - Do a visual check for any signs of damage.
  - Arrange for a suitably qualified and experienced person to replace damaged elements.
- Fan motor bearings:
  - Do an auditory check to hear if there are any unusual sounds made when the fan is functioning.
  - Arrange for a suitably qualified and experienced person to investigate and make repairs if necessary.
- Baking tiles:
  - Check for any cracks or warping.
  - Arrange for a suitably qualified and experienced person to replace damaged baking tiles.
- General functioning of the oven:
  - Confirm the general functioning of the oven is as expected, e.g. the control panel is not 'freezing' and the oven is not underbaking or overbaking product.

## 7.5. How to replace the light

Spare part required: Dichroic Lamp, 20 watts (B855-94-008)

1. Unscrew the plate (A) next to the light to be replaced.
  - Keep the hex head socket screws (B) safe.



2. Slide the fitting out.



3. Remove the light from the holding slot and unclip from the cable.



4. Replace the light and refit all parts.



5. Reconnect the power supply and test.

## 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](http://www.monoequip.com)

#### **Contacts**

[spares@monoequip.com](mailto:spares@monoequip.com)  
+44 (0)1792 564039

[techsupport@monoequip.com](mailto:techsupport@monoequip.com)  
+44 (0)1792 564041

[service@monoequip.com](mailto:service@monoequip.com)  
+44 (0)1792 564048

Switchboard  
+44 (0)1792 561234

### 8.2. Further information

Visit [MonoEquip.com](http://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. The Environmental Protection Act 1990 applies in the United Kingdom.

# A. Passcodes

## A.1 Default passcodes

**Table A.1:** Default passcodes

Security access	Default passcode
Supervisor (low level)	123456
High level	654321
Master	314159 (fixed)

### Suggestion

To stop unauthorised 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. Dimensional Drawings

### B.1 Standard-size deck oven dimensions

#### Overall dimensions

**Table B.1:** Overall dimensions of each two-trays wide oven

Dimension	Two decks high	Three decks high	Four decks high	Five decks high
Deck Oven Only				
Width (mm)	1473	1473	1473	1473
Depth (mm)	1313	1313	1313	1313
Height (mm)	2020	2020	2020	2141
Deck Oven complete with (c/w) canopy				
Width (mm)	1473	1473	1473	1473
Depth (mm)	1811	1811	1811	1811
Height (mm)	2195	2221	2221	2342
Deck Oven c/w prover base				
Width (mm)	1473	1473	N/A	N/A
Depth (mm)	1313	1313	N/A	N/A
Height (mm)	1994	1999	N/A	N/A
Deck oven c/w prover base and canopy				
Width (mm)	1473	To Be Advised	N/A	N/A
Depth (mm)	1811	To Be Advised	N/A	N/A
Height (mm)	2195	To Be Advised	N/A	N/A
Deck oven c/w setter				
Width (mm)	N/A	1720	1720	1720
Depth (mm)	N/A	2950	2950	2950
Height (mm)	N/A	2778	2778	2778

**Table B.2:** Overall dimensions of each three-trays wide oven

Dimension	Two decks high	Three decks high	Four decks high	Five decks high
Deck Oven Only				
Width (mm)	1945	1945	1945	1945
Depth (mm)	1313	1313	1313	1313
Height (mm)	1980	2020	2020	2141
Deck Oven complete with (c/w) canopy				
Width (mm)	1945	1945	1945	1945
Depth (mm)	1811	1811	1811	1811
Height (mm)	2425	2425	2465	2586
Deck Oven c/w prover base				
Width (mm)	1945	1945	N/A	N/A
Depth (mm)	1313	1313	N/A	N/A
Height (mm)	1994	1998	N/A	N/A
Deck oven c/w prover base and canopy				
Width (mm)	N/A	N/A	N/A	N/A
Depth (mm)	N/A	N/A	N/A	N/A
Height (mm)	N/A	N/A	N/A	N/A
Deck oven c/w setter				
Width (mm)	N/A	2194	2194	2194
Depth (mm)	N/A	2950	2950	2950
Height (mm)	N/A	2778	2778	2778

**Table B.3: Overall dimensions of each three-trays wide oven**

Dimension	Two decks high	Three decks high	Four decks high	Five decks high
Deck Oven Only				
Width (mm)	2411	2411	2411	2411
Depth (mm)	1313	1313	1313	1313
Height (mm)	2020	2020	2020	2141
Deck Oven complete with (c/w) canopy				
Width (mm)	2411	2411	2411	2411
Depth (mm)	1811	1811	1811	1811
Height (mm)	2221	2221	2221	2373
Deck Oven c/w prover base				
Width (mm)	N/A	N/A	N/A	N/A
Depth (mm)	N/A	N/A	N/A	N/A
Height (mm)	N/A	N/A	N/A	N/A
Deck oven c/w prover base and canopy				
Width (mm)	N/A	N/A	N/A	N/A
Depth (mm)	N/A	N/A	N/A	N/A
Height (mm)	N/A	N/A	N/A	N/A
Deck oven c/w setter				
Width (mm)	N/A	2669	2669	2669
Depth (mm)	N/A	2950	2950	2950
Height (mm)	N/A	2778	2778	2778

## C. Specifications

### C.1 Electrical specifications



#### WARNING

- An electrical socket must be protected by a 30mA-rated Type 'A' Residual Current Device (RCD) before installation and commissioning of the oven.
- Always fit a wall-mountable isolator switch to isolate the oven from the electrical supply completely. The isolator must be visible, labeled as an emergency shut-down device, and easily accessible by an operator.
- Always check the electrical requirements on the nameplate before connecting the power. Contact MONO Equipment Limited if the electrical information is not correct for your site.
- 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.
- Always ensure your hands are dry before touching any electrical components including cables, switches, and plugs.

The electrical loadings in [Table C.1](#) are for an individual deck module, not the complete oven.

**Table C.1:** Electrical loading per standard-sized modular deck

Supply	1-tray wide	2-trays wide	3-trays wide	4-trays wide
400 Vac (50 Hz), 3-phase + neutral + earth	3 kW, 5 A per phase	6 kW, 9 A per phase	9 kW, 14 A per phase	12 kW, 17 A per phase

### C.2 Environmental specifications

#### Noise level

The noise level is less than 80 dB.

## C.3 Mechanical specifications

### Features

<b>Number of decks/trays</b>	See <a href="#">Appendix B</a> .
<b>Fan-assisted baking</b>	Yes (1 fan per deck)
<b>Full-colour touchscreen display</b>	ECO Touch control panels (1 per deck) Panels can be on the left or right.
<b>Sole plate</b>	Heavy composite sole plate, single-piece (deck ovens up to 3-trays wide) or two-piece (4-trays wide deck oven)
<b>Connections</b>	Electrical (single-point connection) Water (single-point connection) No drainage is required.
<b>Insulation</b>	RW5 solid slab insulation Superwool-insulated stainless steel doors
<b>Doors</b>	Non-magnetic door closures Interlocked door/fan safety switch
<b>Safety</b>	Emergency isolator switch Lockable castor wheels

## C.4 Functional specifications

<b>Energy saving</b>	Sleep mode and Auto-shutdown
<b>Maximum number of programs</b>	240
<b>USB programmable</b>	Yes (dedicated USB port for data only)
<b>Customisable wallpaper</b>	Yes (displayed in Sleep and Standby modes)
<b>Manual baking mode</b>	Yes (selectable on HOME screen)
<b>Favourites menu</b>	Yes (selectable on HOME screen)
<b>7-day, 24-hour timer</b>	Yes (selectable on HOME screen)
<b>8-hour countdown timer</b>	Yes
<b>Full-Load and Half-Load option</b>	Yes
<b>Phases during bake program</b>	Up to 6
<b>Fan speed</b>	Programmable for each baking phase
<b>Heat</b>	Independent top and bottom heat Programmable for each baking phase
<b>Steam</b>	Integrated steam generating system Pre-steam function
<b>Damper</b>	Programmable damper function
<b>Diagnostics</b>	Diagnostic screens for troubleshooting and testing

## C.5 Water specifications

The following water specifications are recommended for correct operation of the steam system:

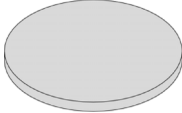

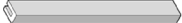
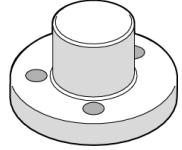
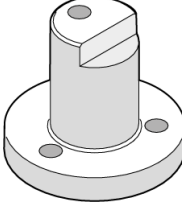
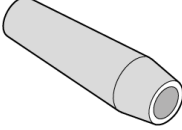

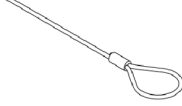
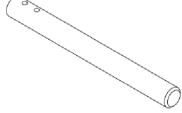
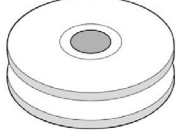
<b>Pressure range</b>	2 to 3 bar (29 to 44 psi)
<b>Hardness range</b>	0 to 4 grains per gallon
<b>PH range</b>	7.0 to 8.5
<b>Chloride</b>	0 to 20 ppm
<b>Calcium</b>	0 to 4 ppm
<b>Magnesium</b>	0 to 4 ppm
<b>Alkalinity</b>	0 to 20 ppm

**NOTE**

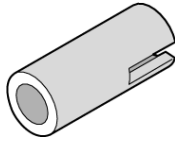
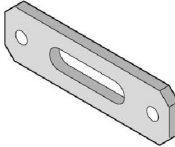
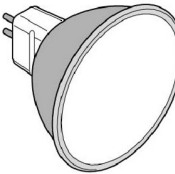

- Consult a water treatment company for information about water filtration systems.

## D. Spares

**Table D.1:** Fan Assisted Modular Bakery Deck Oven spare parts

Part number	Item description	Quantity	Image
257-02-00027	Frosted glass (lights)	1	
257-02-00028	Plain glass (lights)	1	
257-03-00094	Door bumper stop	1	
257-03-00005	Hinge pin, right hand side	1	
257-03-00009	Hinge pin, left hand side	1	
A900-27-192	Door handle (black)	1	
257-03-00017	Door spring	1	
257-03-00024	Wire rope	1	
257-03-00025	Spring retaining pin	1	
257-03-00015	Pulley	1	
257-03-00013	Pulley spindle	1	Image not available

**Table D.1: Fan Assisted Modular Bakery Deck Oven spare parts**

Part number	Item description	Quantity	Image
257-25-00007	Damper drive coupling	1	
245-02-01300	Element gasket	1	
B855-94-008	Dichroic Lamp, 20 watts, 24 Volts	1	
B854-04-102 B854-04-100 B854-04-101	Heating element, 0.66 kW (Top) Heating element, 0.4 kW (Top) Heating element, 0.5 kW (Bottom)	1 1 1	

## E. Electrical Information

### E.1 Parts lists for electrical drawings

**Table E.1:** Parts list for electrical drawings (3-tray wide)

Item reference	Description	Part number
F1 (single-phase only)	Heater MCB	B872-22-009
F2 (single-phase only)	Heater MCB	B872-22-009
F3 (single-phase only)	Heater MCB	B872-22-009
F4	Control circuit MCB	B872-22-062
F5	Overheat thermostat	B888-30-014
T1	24V power supply unit for control circuit	B801-93-005
K1	Heater element contactor (Top)	B801-08-021
K2	Heater element contactor (Bottom)	B801-08-021
Y1	Water solenoid (8mm pipe)	A900-34-365
H1	Interior light	B855-94-008
B1	Oven thermocouple	B873-95-007
U1	Eco-touch screen and PCB assembly	158-25-80000
D1	Damper solenoid	B749-83-004
R1	Heating element, 1 kW (Top Front)	B854-04-093
R2	Heating element, 0.6 kW (Top)	B854-04-091
R3	Heating element, 0.6 kW (Top)	B854-04-091
R4	Heating element, 0.6 kW (Top)	B854-04-091
R5	Heating element, 0.6 kW (Top)	B854-04-091
R6	Heating element, 0.6 kW (Top)	B854-04-091
R7	Heating element, 0.6 kW (Top)	B854-04-091
R8	Heating element, 0.75 kW (Bottom Front)	B854-04-092
R9	Heating element, 0.6 kW (Bottom)	B854-04-091
R10	Heating element, 0.6 kW (Bottom)	B854-04-091
R11	Heating element, 0.6 kW (Bottom)	B854-04-091
R12	Heating element, 0.6 kW (Bottom)	B854-04-091
R13	Heating element, 0.6 kW (Bottom)	B854-04-091
R14	Heating element, 0.6 kW (Bottom)	B854-04-091

**Table E.2: Parts list for electrical drawings (2-tray wide)**

Item reference	Description	Part number
F1 (single-phase only)	Heater MCB	B872-22-006
F2 (single-phase only)	Heater MCB	B872-22-006
F3 (single-phase only)	Heater MCB	B872-22-006
F4	Control circuit MCB	B872-22-062
F5	Overheat thermostat	B888-30-014
T1	24V power supply unit for control circuit	B801-93-005
K1	Heater element contactor (Top)	B801-08-021
K2	Heater element contactor (Bottom)	B801-08-021
Y1	Water solenoid (8mm pipe)	A900-34-365
H1	Interior light	B855-94-008
B1	Oven thermocouple	B873-95-007
U1	Eco-touch screen and PCB assembly	158-25-80000
D1	Damper solenoid	B749-83-004
R1	Heating element, 0.66 kW (Top Front)	B854-04-102
R2	Heating element, 0.4 kW (Top)	B854-04-100
R3	Heating element, 0.4 kW (Top)	B854-04-100
R4	Heating element, 0.4 kW (Top)	B854-04-100
R5	Heating element, 0.4 kW (Top)	B854-04-100
R6	Heating element, 0.4 kW (Top)	B854-04-100
R7	Heating element, 0.4 kW (Top)	B854-04-100
R8	Heating element, 0.5 kW (Bottom Front)	B854-04-101
R9	Heating element, 0.4 kW (Bottom)	B854-04-100
R10	Heating element, 0.4 kW (Bottom)	B854-04-100
R11	Heating element, 0.4 kW (Bottom)	B854-04-100
R12	Heating element, 0.4 kW (Bottom)	B854-04-100
R13	Heating element, 0.4 kW (Bottom)	B854-04-100
R14	Heating element, 0.4 kW (Bottom)	B854-04-100

**Table E.3: Parts list for electrical drawings (1-tray wide)**

Item reference	Description	Part number
F1 (single-phase only)	Heater MCB	B872-22-006
F2 (single-phase only)	Heater MCB	B872-22-006
F3 (single-phase only)	Heater MCB	B872-22-006
F4	Control circuit MCB	B872-22-062
F5	Overheat thermostat	B888-30-014
T1	24V power supply unit for control circuit	B801-93-005
K1	Heater element contactor (Top)	B801-08-021
K2	Heater element contactor (Bottom)	B801-08-021
Y1	Water solenoid (8mm pipe)	A900-34-365
H1	Interior light	B855-94-008
B1	Oven thermocouple	B873-95-007
U1	Eco-touch screen and PCB assembly	158-25-80000
D1	Damper solenoid	B749-83-004
R1	Heating element, 0.325 kW (Top Front)	B854-04-111
R2	Heating element, 0.2 kW (Top)	B854-04-109
R3	Heating element, 0.2 kW (Top)	B854-04-109
R4	Heating element, 0.2 kW (Top)	B854-04-109
R5	Heating element, 0.2 kW (Top)	B854-04-109
R6	Heating element, 0.2 kW (Top)	B854-04-109
R7	Heating element, 0.2 kW (Top)	B854-04-109
R8	Heating element, 0.25 kW (Bottom Front)	B854-04-110
R9	Heating element, 0.2 kW (Bottom)	B854-04-109
R10	Heating element, 0.2 kW (Bottom)	B854-04-109
R11	Heating element, 0.2 kW (Bottom)	B854-04-109
R12	Heating element, 0.2 kW (Bottom)	B854-04-109
R13	Heating element, 0.2 kW (Bottom)	B854-04-109
R14	Heating element, 0.2 kW (Bottom)	B854-04-109



Figure E.2: Heat element wiring drawing 257E25-64011

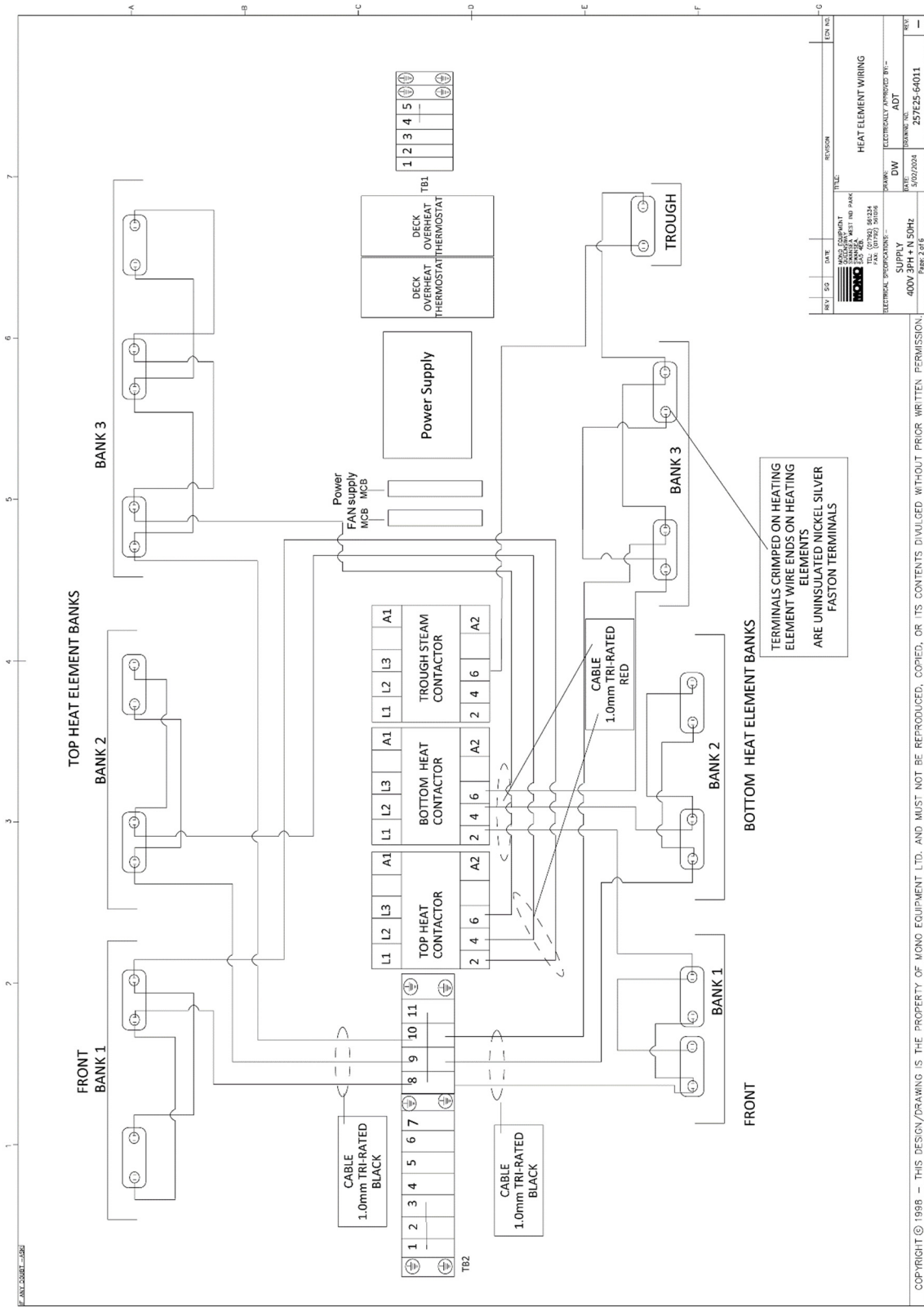


Figure E.3: Deck oven power circuit top-bottom heat element drawing 257E25-64012

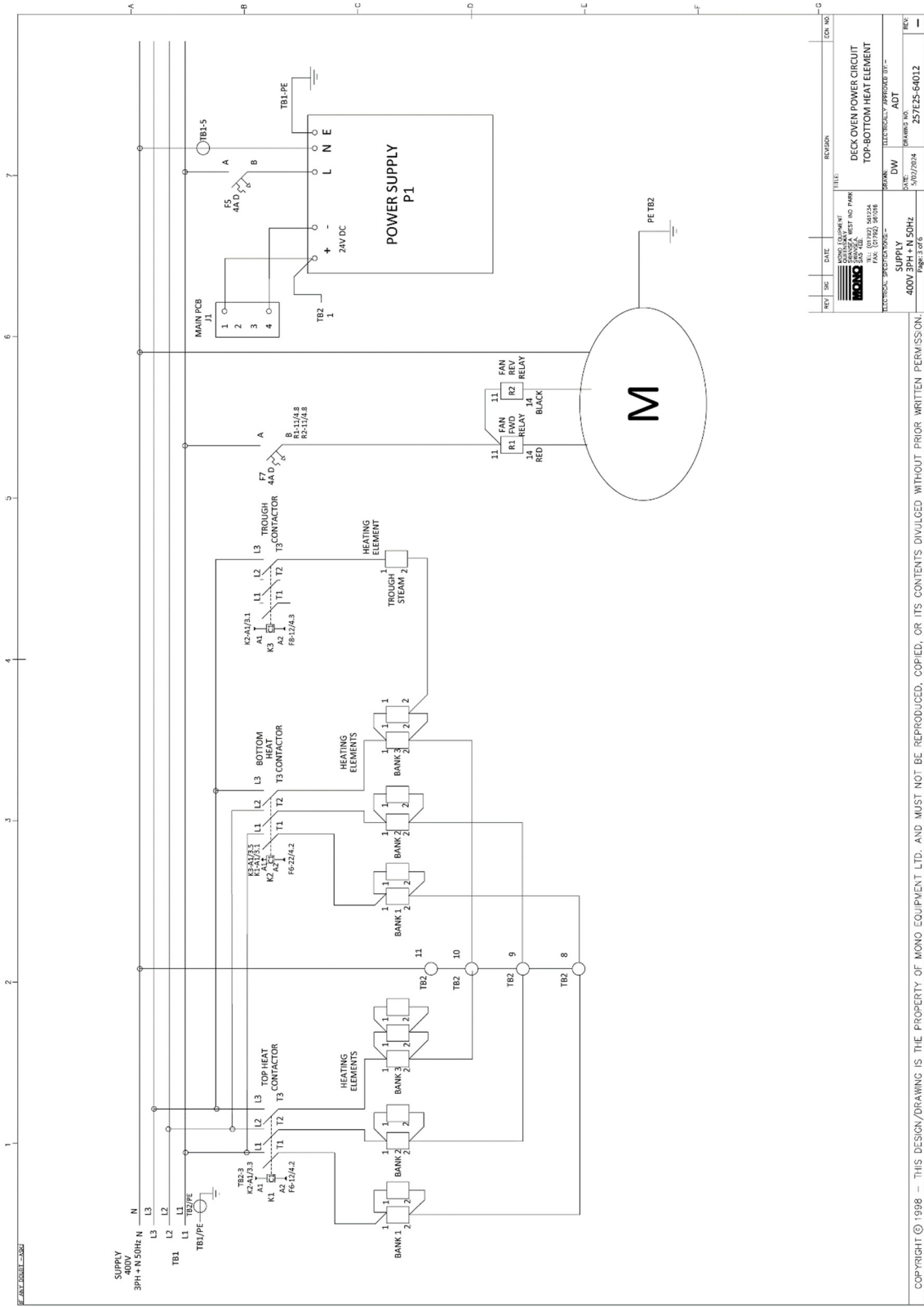


Figure E.4: Convection deck oven with trough steam heater power drawing 257E25-64013

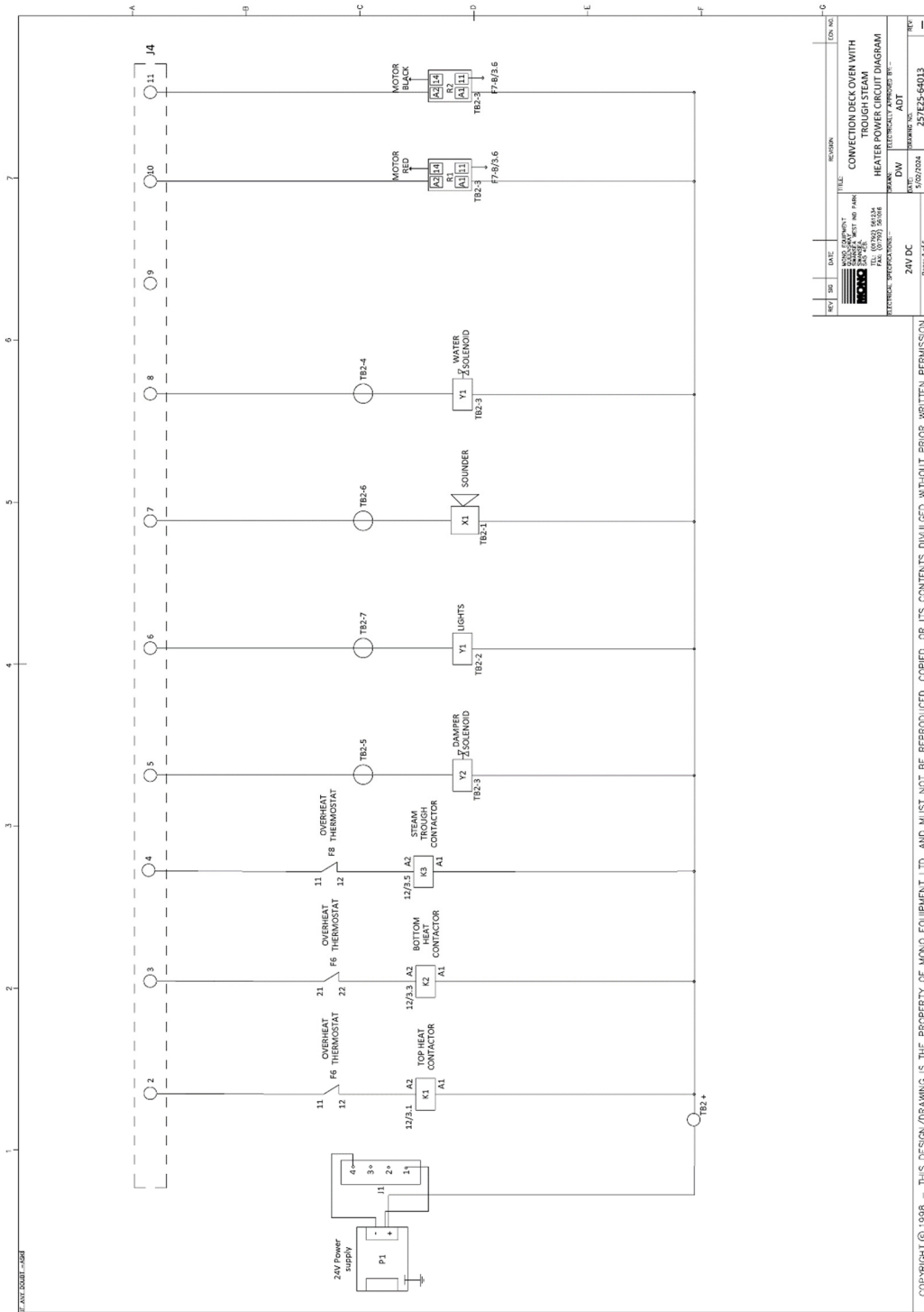


Figure E.5: Convection deck oven with trough steam heater power circuit drawing 257E25-64014

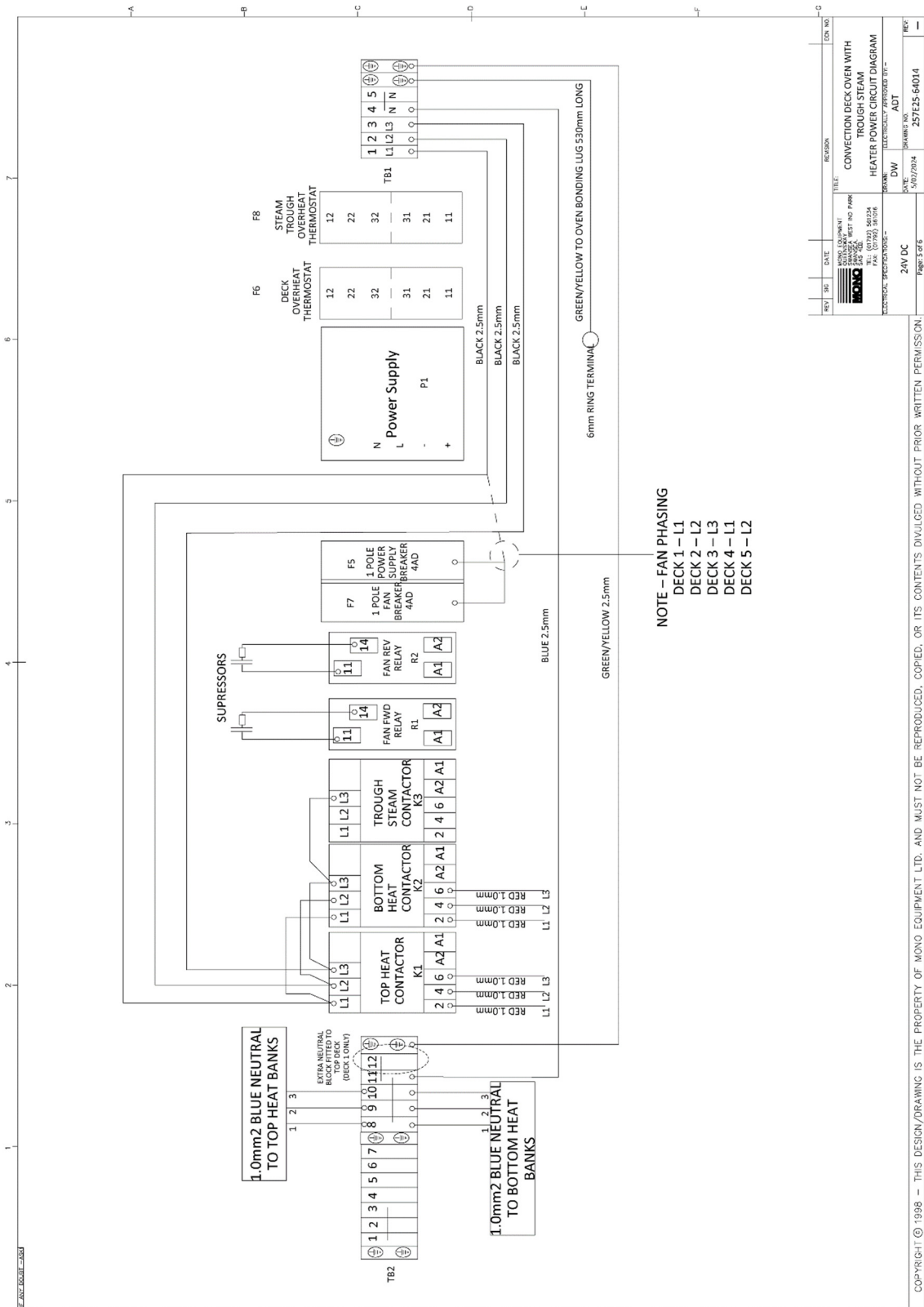


Figure E.6: Mk3 UK/EU LED 3-tray 400V 3-phase 50Hz with steam through heating element values 257E25-64014

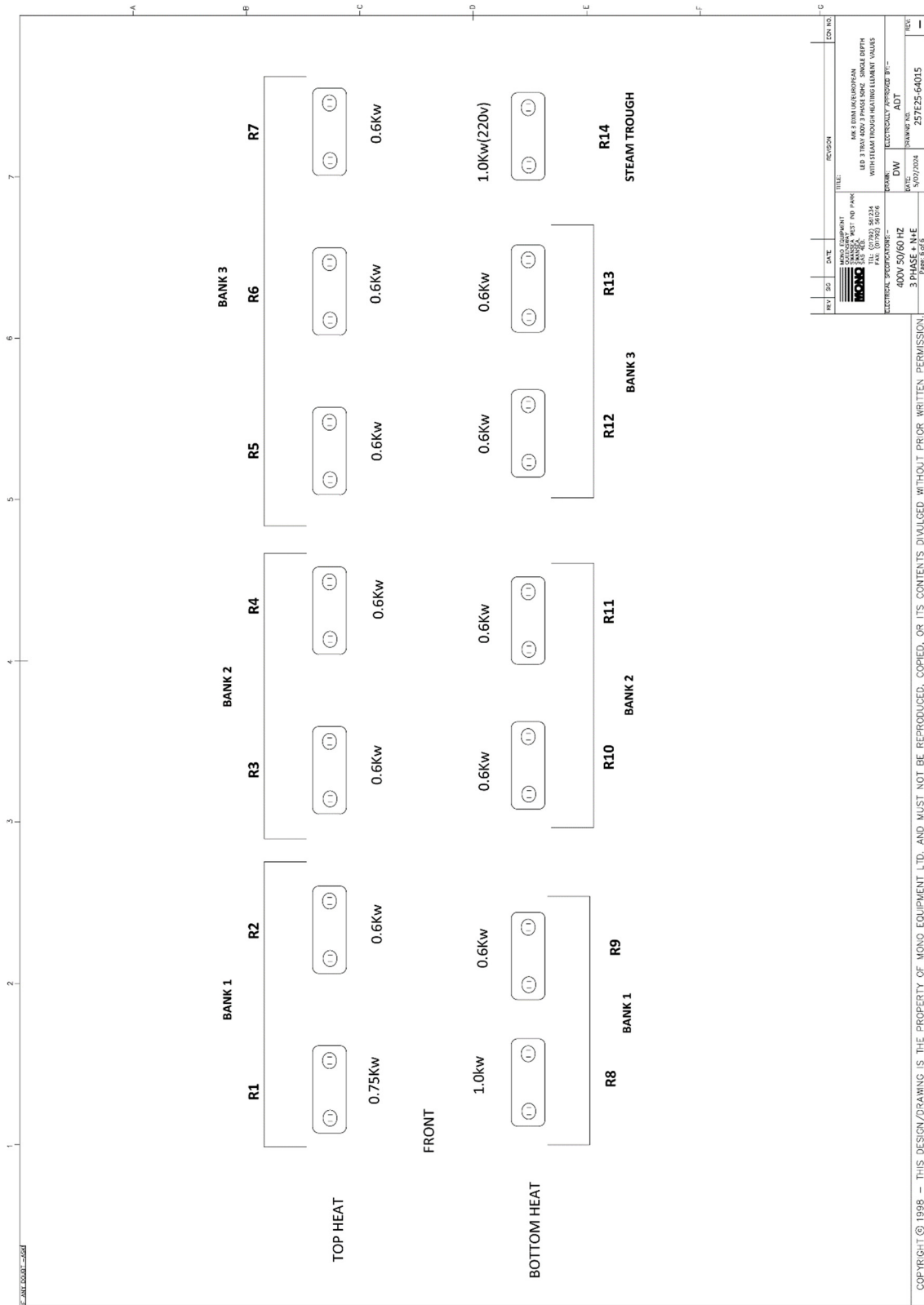
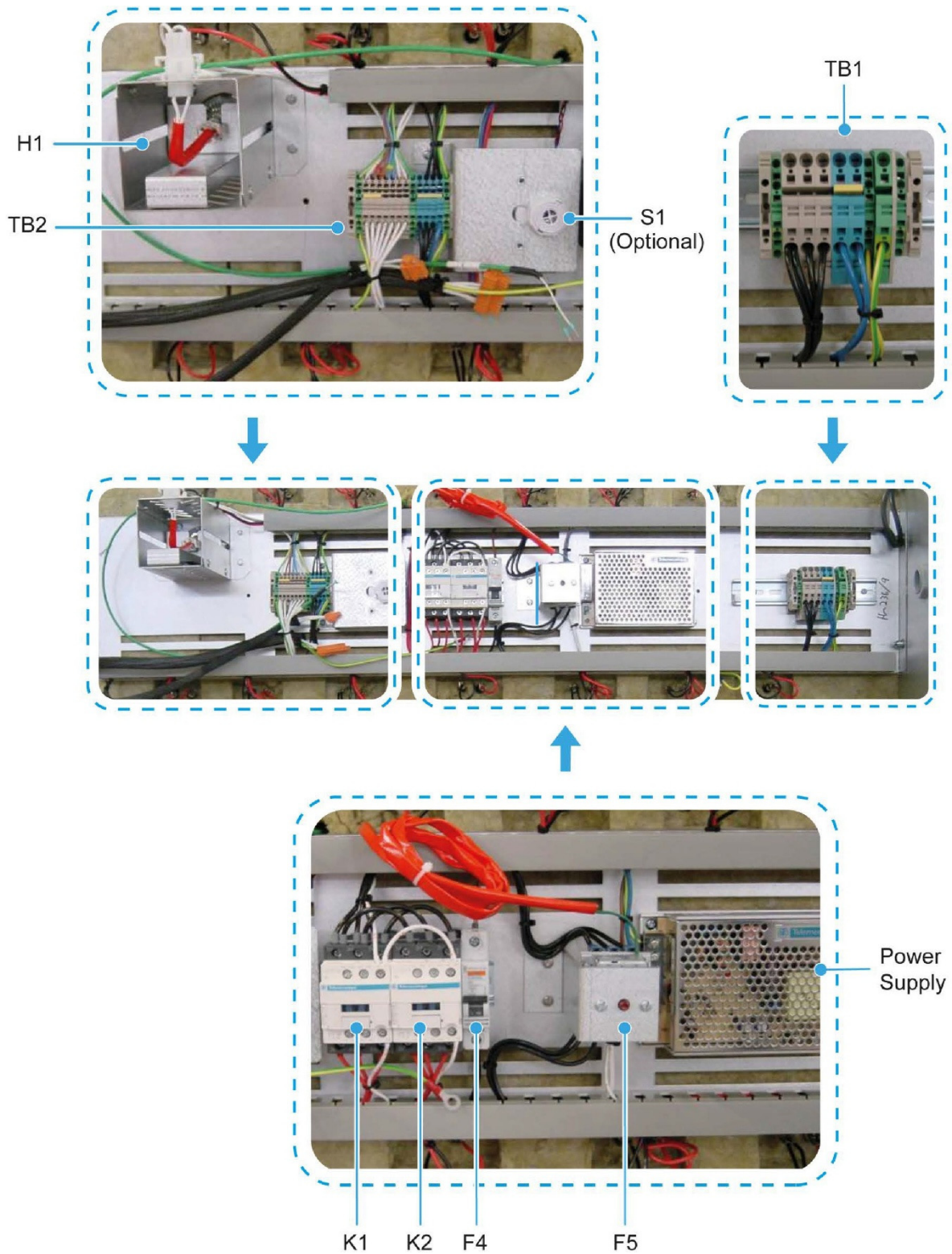
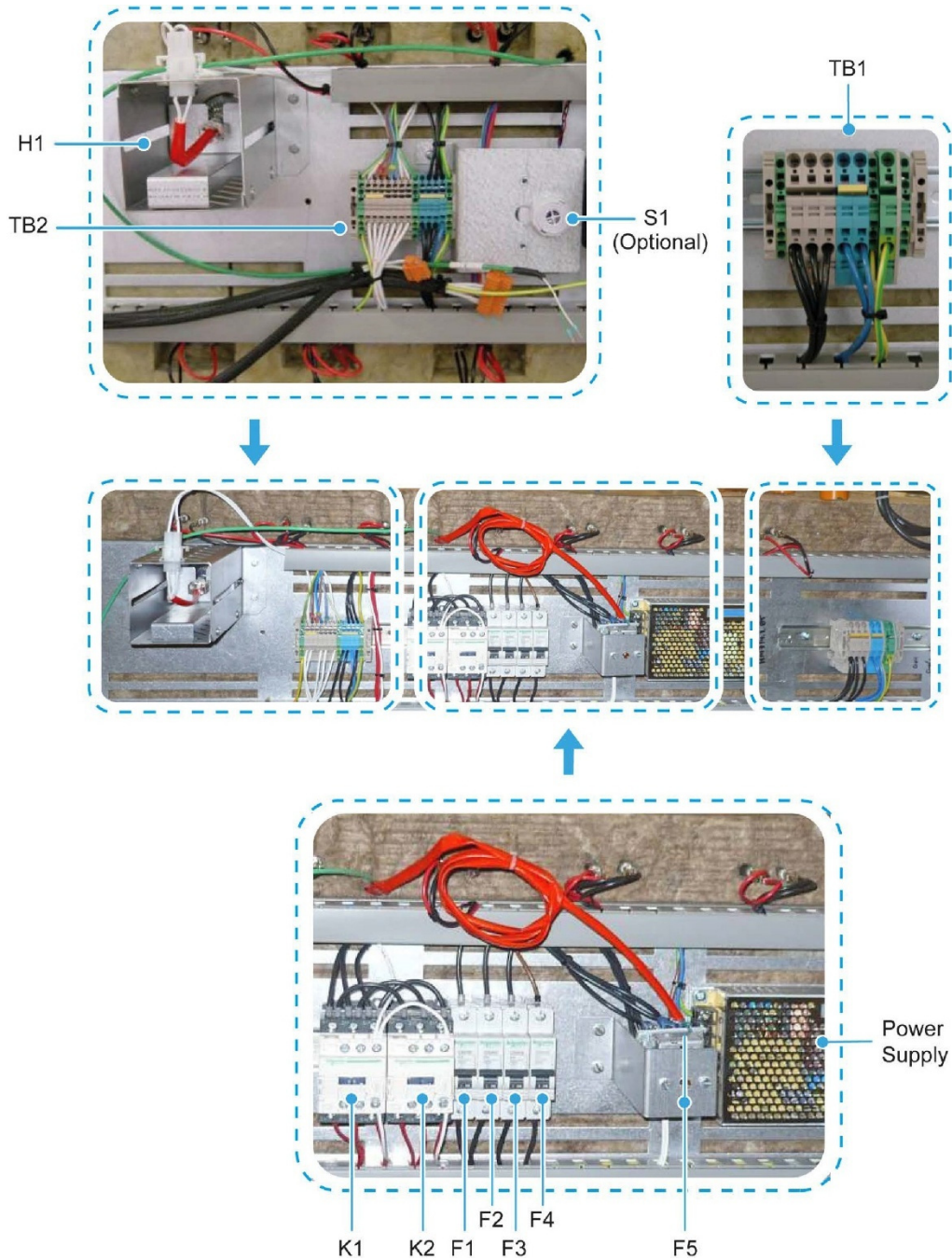


Figure E.7: Modular deck oven electrical panel main components (three phase)



**Figure E.8:** Modular deck oven electrical panel main components (single phase)

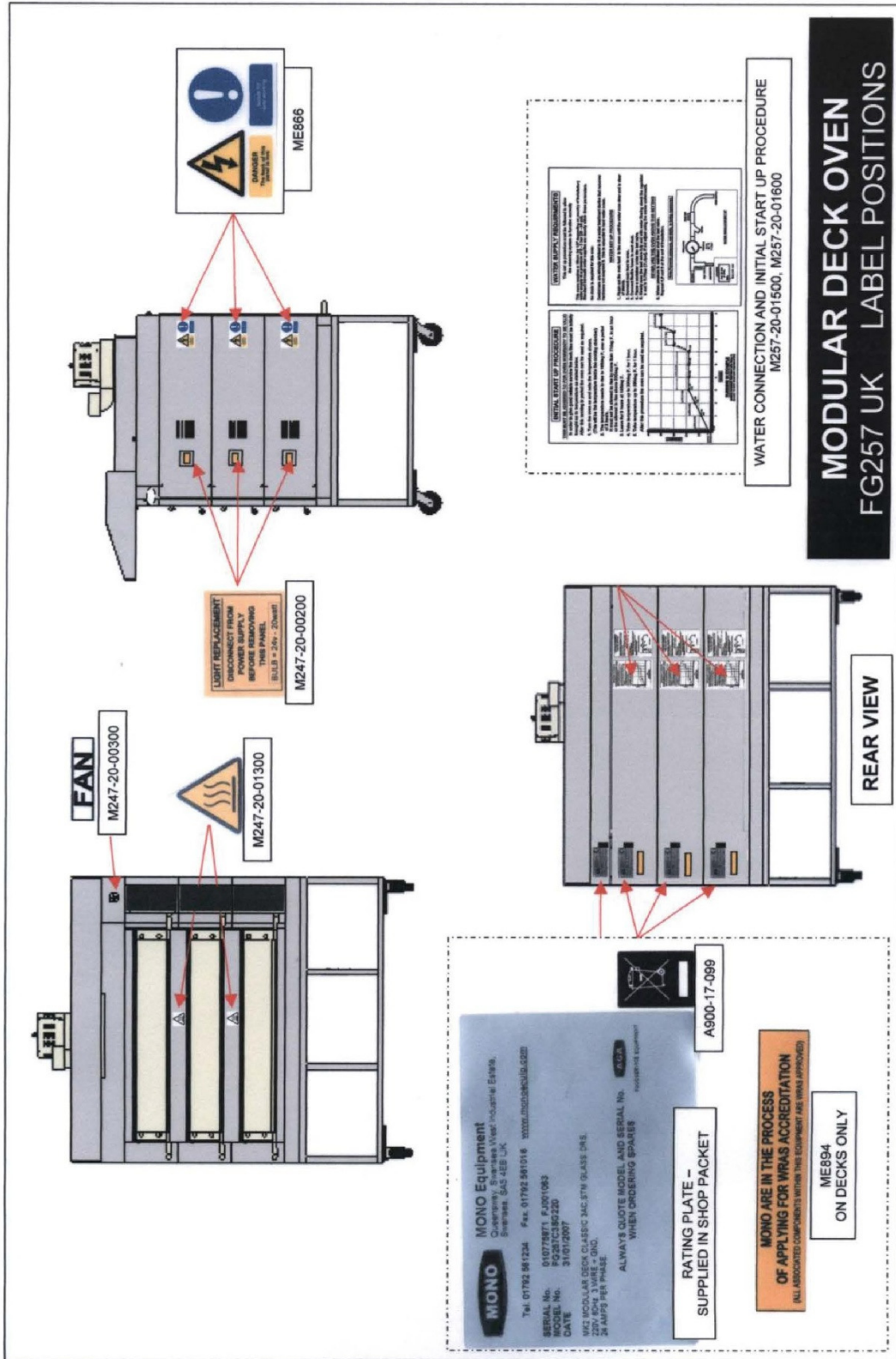


**Table E.4:** Parts list for the oven canopy

Item reference	Description	Part number
C1	Canopy fan capacitor, 5 $\mu$ F, 400VDB, meta	B869-23-005
Q1	Canopy fan on/off switch	B895-07-005
M1	Canopy fan motor R2E225-AG01-21 (230V, 1.4 Amp, 305 Watts)	B869-75-025

# F. Warning and Information Labels

Figure F.1: Modular deck oven warning label positions



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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