

# Fan Assisted Deck Oven

## EN Quick Start Guide



### Product Version

- Fan assisted baking
- Double-depth fixed decks
- 3-tray wide x 2-tray deep
- ECO touch control
- UK specifications

### Oven Serial Number

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### Oven Code

FG246T-B483L ☐

FG246T-B483R ☐

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# Manual Revisions

Revision	Publication Date	Author	Description
A25	22-Mar-2025	CD	New format.
			Added JAN-2025 cable statement to the electrical section.

# Thank you

Thank you for purchasing MONO's Fan Assisted Deck Oven.

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

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](http://MonoEquip.com).

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

	<b>DANGER</b>	■ Indicates an immediate hazard with a high risk which, if not avoided, will result in death or serious physical injury.
	<b>WARNING</b>	■ Indicates a potential hazard with a medium risk which, if not avoided, could result in death or serious physical injury.
	<b>CAUTION</b>	■ 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 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.

### ■ Further information

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

# Declaration of Conformity Certificate

	<b>Declaration of Conformity</b>				
<hr/>					
We the manufacturer:	<b>MONO EQUIPMENT</b> Queensway, Swansea West Industrial Park, Swansea SA5 4EB UK	<table border="1"><tr><td><b>Machine:</b></td></tr><tr><td><b>FG Code:</b></td></tr><tr><td><b>Serial No:</b></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>					
<hr/>					
Hereby declare that this machine conforms with and complies with the following directives:					
<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>					
<hr/>					
A technical construction file for this machine is retained at MONO Equipment					
<hr/>					
<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					
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Mr Craig Petherbridge Quality & Compliance Manager	Mr Alex Davies Engineering Manager				
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QD 001	Dated 01/11/2022				



# 1. Introduction

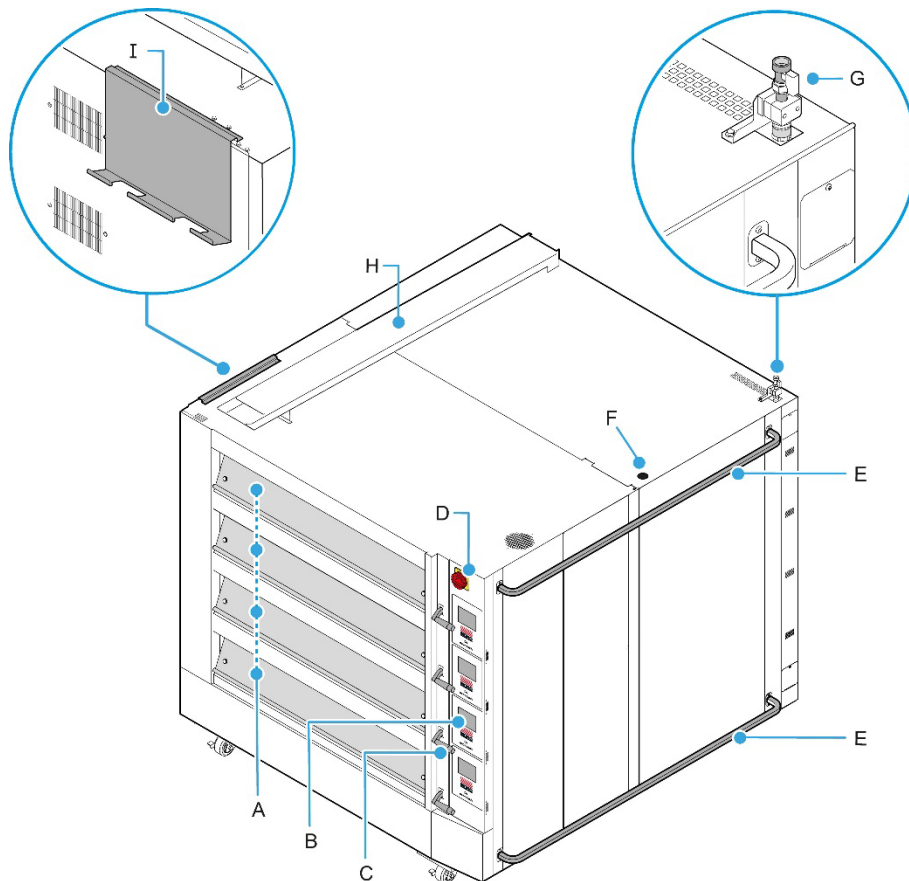
## 1.1. The MONO Fan Assisted Deck Oven

MONO's Fan-Assisted Double-Depth Deck oven is perfect for tinned breads, bloomers, farmhouse loaves, oven-bottom breads, and everything else you would normally bake in a traditional bakery deck oven.

**NOTE**

■ Visit the [Fan Assisted Double Depth Deck Oven web page](#) for PDF downloads of the latest Installation and Operating Manual and other product literature.

**Figure 1.1:** Deck oven features



- A. Four baking chambers
- B. ECO-touch control panel
- C. Chamber door handle
- D. Main isolator switch
- E. Steel bumpers
- F. Power cable entry
- G. Single water inlet
- H. Damper
- I. Double-peel holder

## 2. Safety

### 2.1. General safety



#### CAUTION

##### ■ Magnets information

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

### 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 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, labeled as an emergency shutdown device, and easily accessible.
- Check the electrical requirements on the oven's information plate before plugging in the power cable and turning the power on for the first time. Contact MONO Equipment if the electrical ratings are incorrect for your site.
- Before installation, it is recommended that a qualified and competent electrician first tests the electrical outlet (power socket) for electrical safety.
- Always ensure your hands are dry before touching any electrical components, including cables, switches, and plugs.

**CAUTION**

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

## 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.
- Leave a gap of at least 75 mm (3 inches) on the side of the oven that does not have bumpers. This space is to allow optimal cooling of the electrical chamber.
- 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

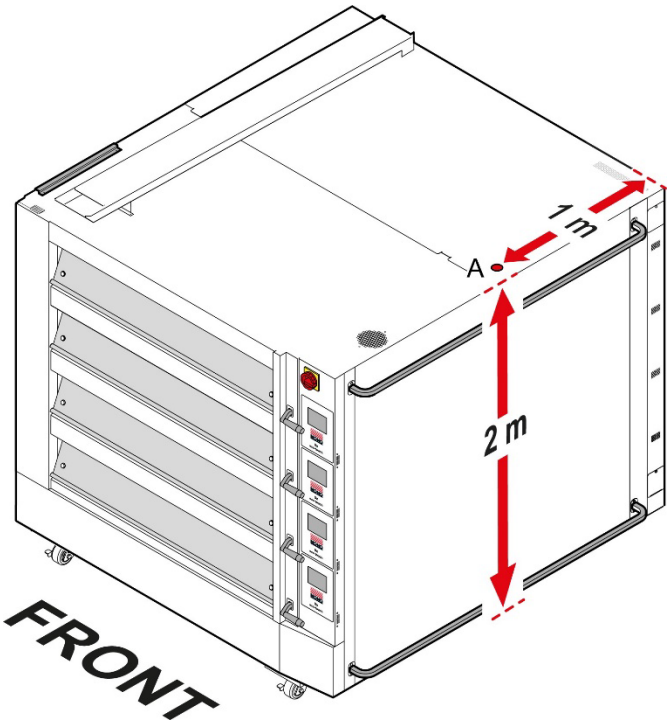
- Read all the safety information before connecting the oven to the electrical supply.
  - See [Section 2 on page 9](#) and [Section 3.1 on page 11](#) for safety information.
- A power cable is not supplied with the oven. The customer is to supply the power cable in accordance with the appropriate regulations. An M50 cable gland with a lock nut is provided with the oven for an electrician to fit a customer-supplied power cable to the oven and connect it to the supply at the premises.
- The power cable entry hole for all deck supplies is on the oven's roof ([Figure 3.1 | A](#)). It is positioned on the right-hand side of the roof (when viewed from the front), approximately 1 metre from the back and 2 metres from the floor.

Table 3.1: Single supply specifications

Oven version	Voltage	Phase	Current	Total Power
Standard	415 Vac (50 Hz)	3-phase +N +E	100 A supply required <sup>(1)</sup>	59 kW

(1) Nominal consumption is 83 Amps.

Figure 3.1: Power cable entry on the oven's roof



A. Power cable entry

## 3.4. Water supply connections

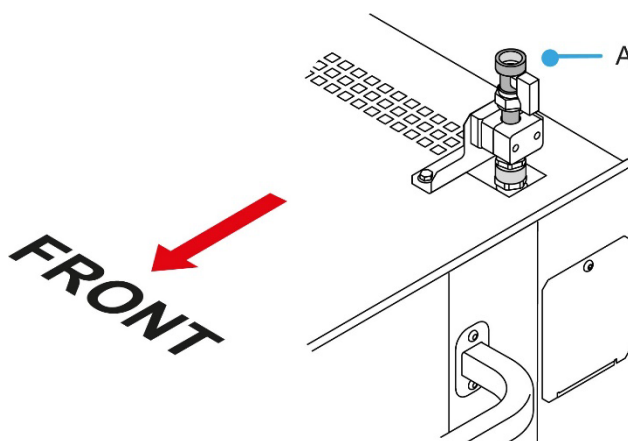
- All ovens with steam functionality require a 15 mm (½-inch) BSP plumbed cold water supply operating at a working pressure of 2 to 3 bar (29 to 44 psi). Standard domestic water supplies usually meet this specification.
- The water supply is recommended to conform to the following specifications:
  - Hardness of 2 to 4 grains per gallon.
  - PH range of 7 to 8.
  - Chloride concentration of 0 to 30 ppm.
- Only one water supply is required per oven. A manifold, fitted with a non-return check valve, supplies all decks from one connection point.
- The water inlet connection is on the oven's roof. It is positioned approximately 250 mm (9¾ inches) from the right corner and 100 mm (4 inches) from the top corner of the stand when facing the front of the oven (**Figure 3.2**).
- This oven does not require permanent drainage.
- Refer to the Installation and Operation Manual for the water system set-up procedure, which must be completed for the steam function to operate correctly.



### 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.

**Figure 3.2: Water supply connection on the oven's roof**



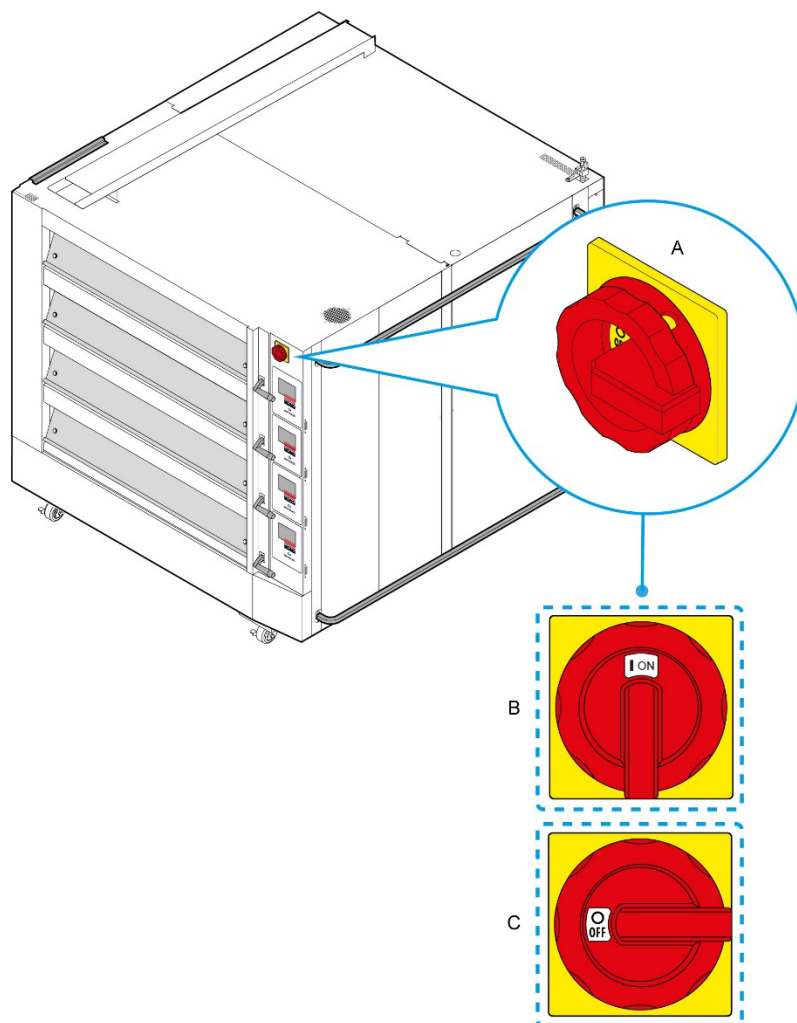
A. Water inlet valve (½-inch connection point) on the oven's roof

## 4. Isolation

### 4.1. 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)



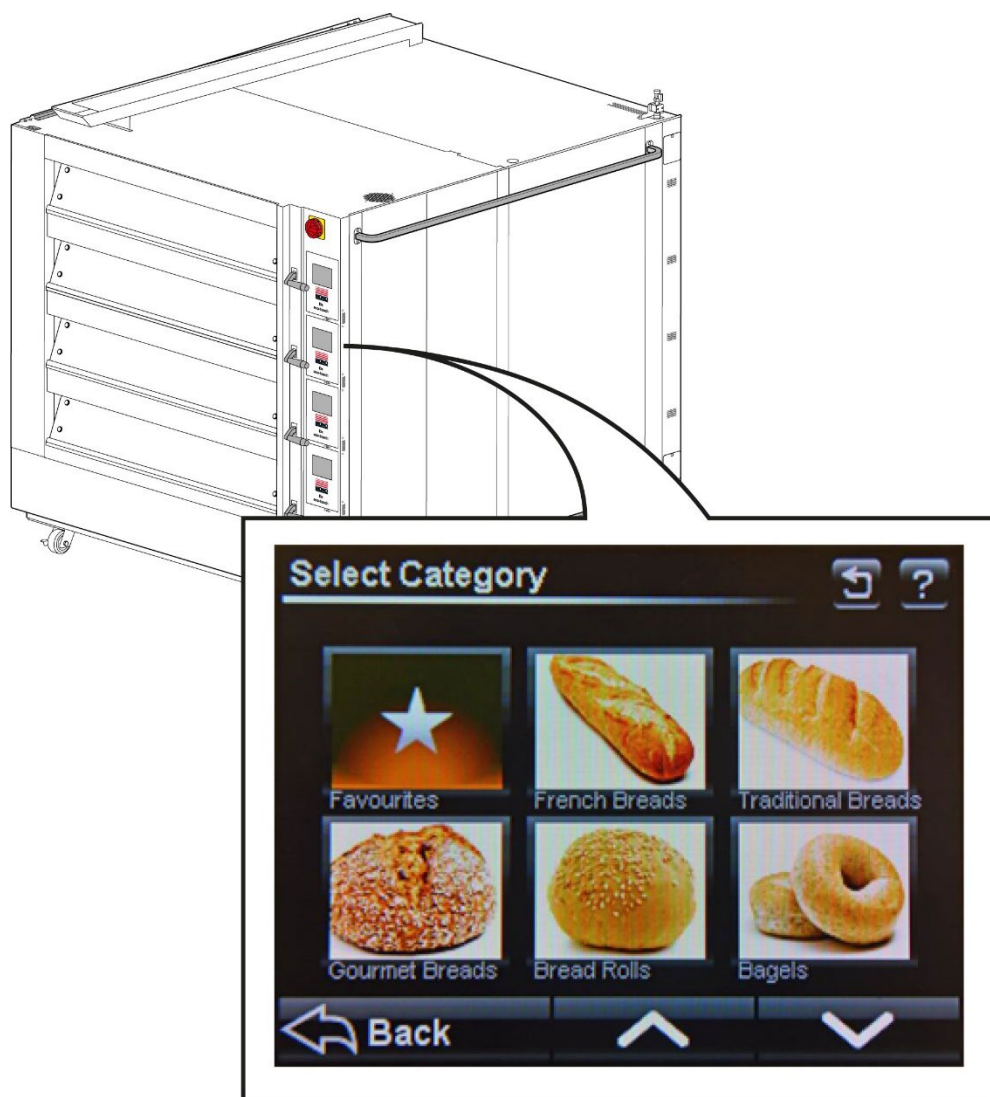
#### WARNING

- 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.

## 5. Operation

### 5.1. Touchscreen operations

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





## 5.2. 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 5.3 on page 17](#))
- B. Manual bake .....(see [Section 5.4 on page 21](#))
- C. Programmes .....(see [Section 5.5 on page 25](#))
- D. 7-Day timer .....(see [Section 5.6 on page 28](#))
- E. Settings.....(see [Installation and Operating Manual FG245-UK-MAN-0001](#))
- F. Standby mode ....(see [Section 5.8 on page 30](#))
- G. Sleep mode .....(see [Section 5.7 on page 29](#))

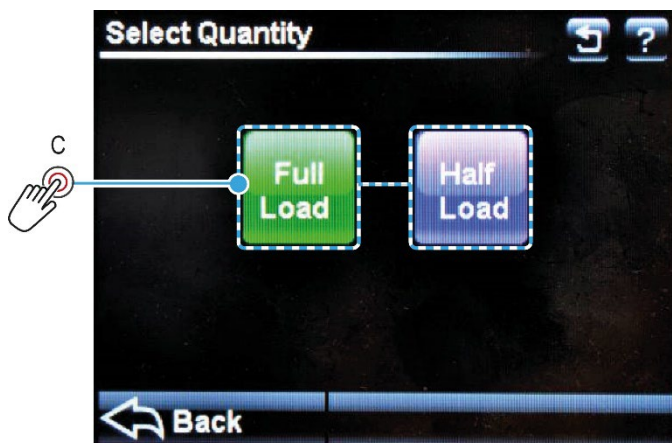
## 5.3. Baking using the “Favourites” menu

### Procedure:

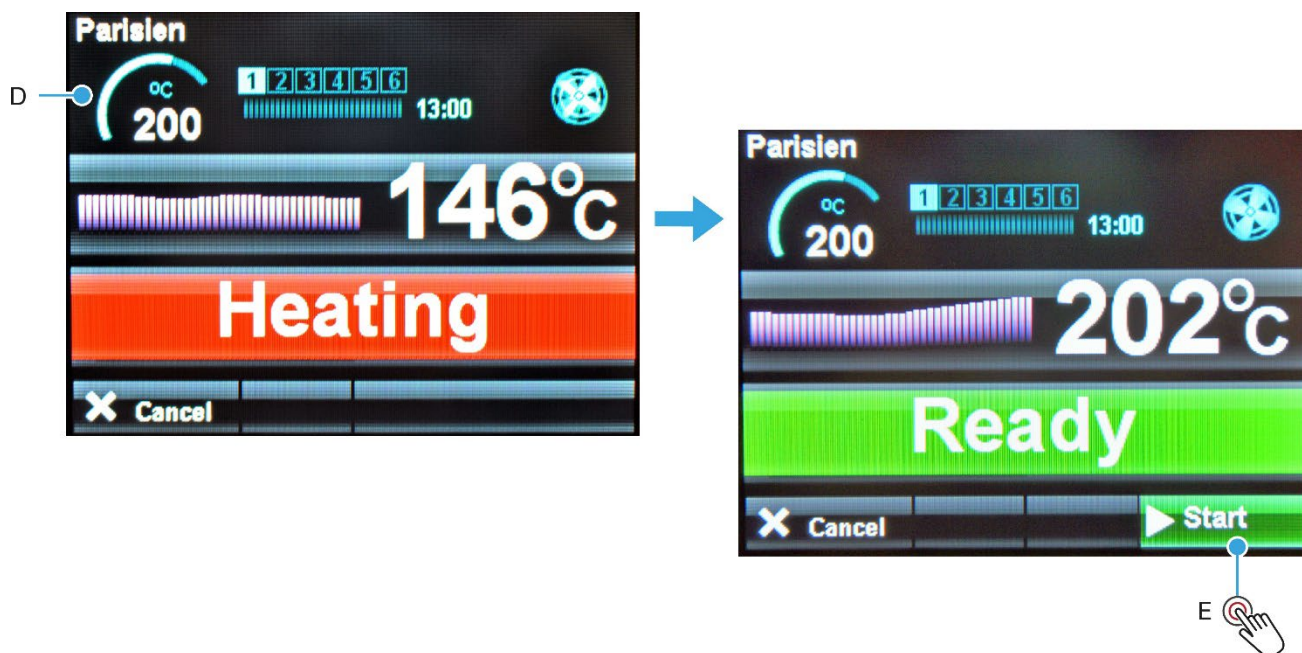
1. Touch the Favourites icon (A).
2. Touch the name of the product required, e.g. Parisien (B).
  - Up to five products are listed on a page.
  - Use the up-arrow and down-arrow buttons to see other product pages.



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**).

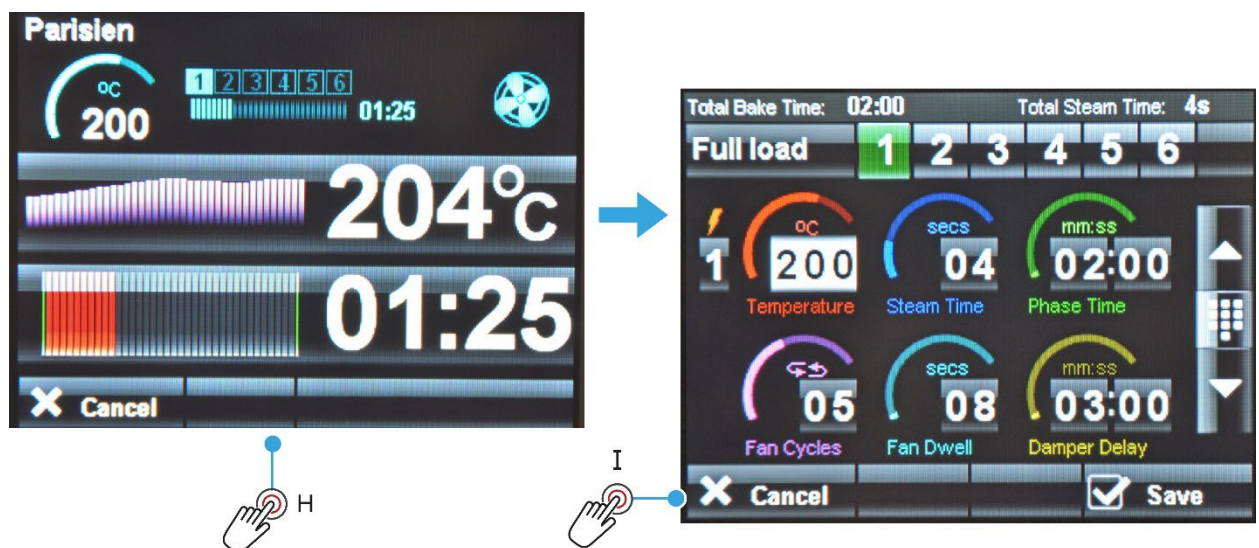
**NOTE**

- 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. 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.





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

### Procedure:

1. Touch the Manual Bake icon (A)

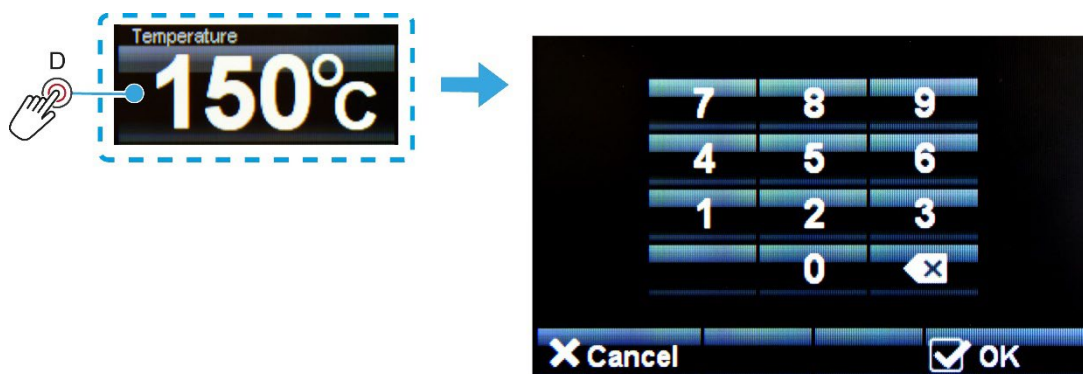


2. Set the top and bottom heat.
  - a. Touch a Heat % button (B or C) to activate the keyboard screen.
  - b. Use the keypad to input the required percentage of heat.
  - c. Touch OK.



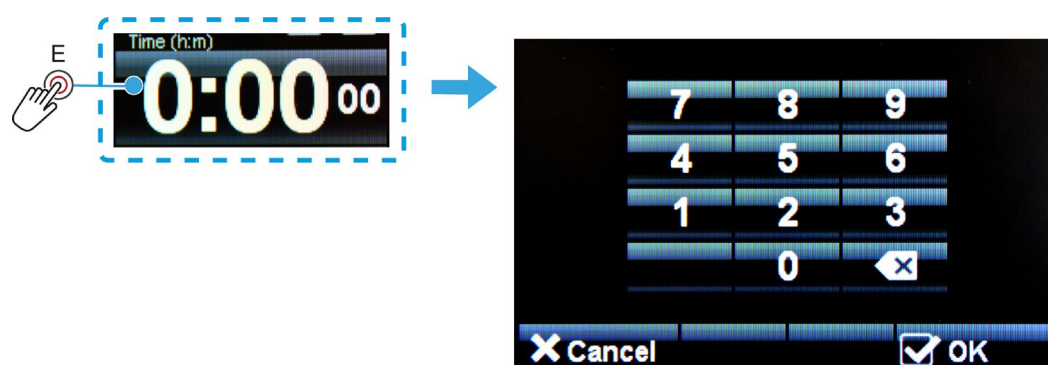
3. Set the bake temperature.

- 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**.



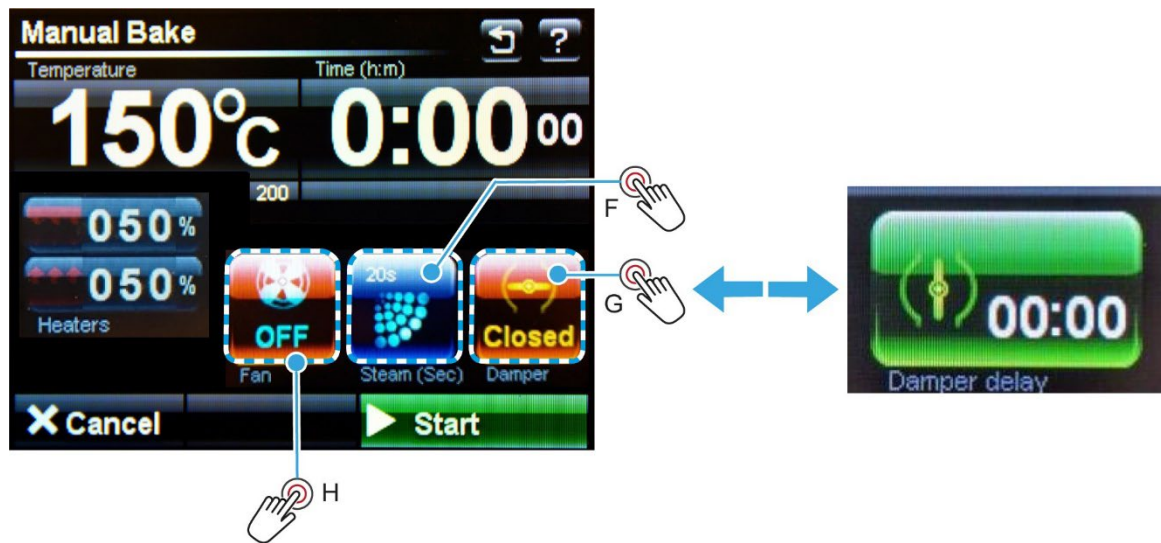
5. Steam function: Touch and hold the Steam icon (F) for the time required.

- 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. Fan function: Touch the Fan icon (H) and setup the fans to be used during the bake.



8. When the oven is at the correct temperature:
- Open the door.
  - Take care to avoid burns. ⚠️
  - Carefully load the oven with the prepared trays of product.
  - Close the door.
9. Touch **Start** to begin the bake.



10. Touch **Stop** when the end-of-bake buzzer sounds or the required baking time has elapsed.



11. Save the program (optional).



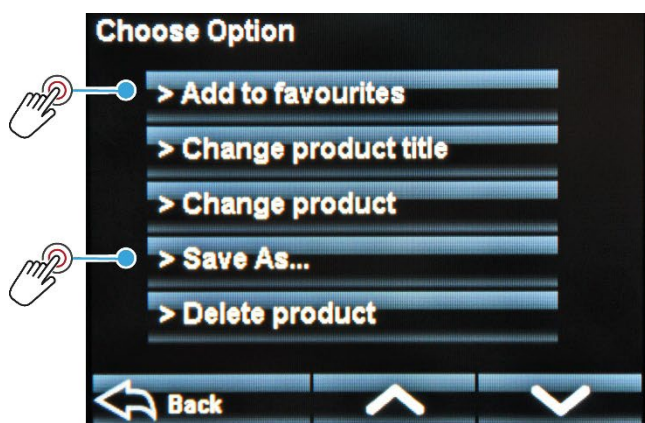
#### NOTICE

- 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.



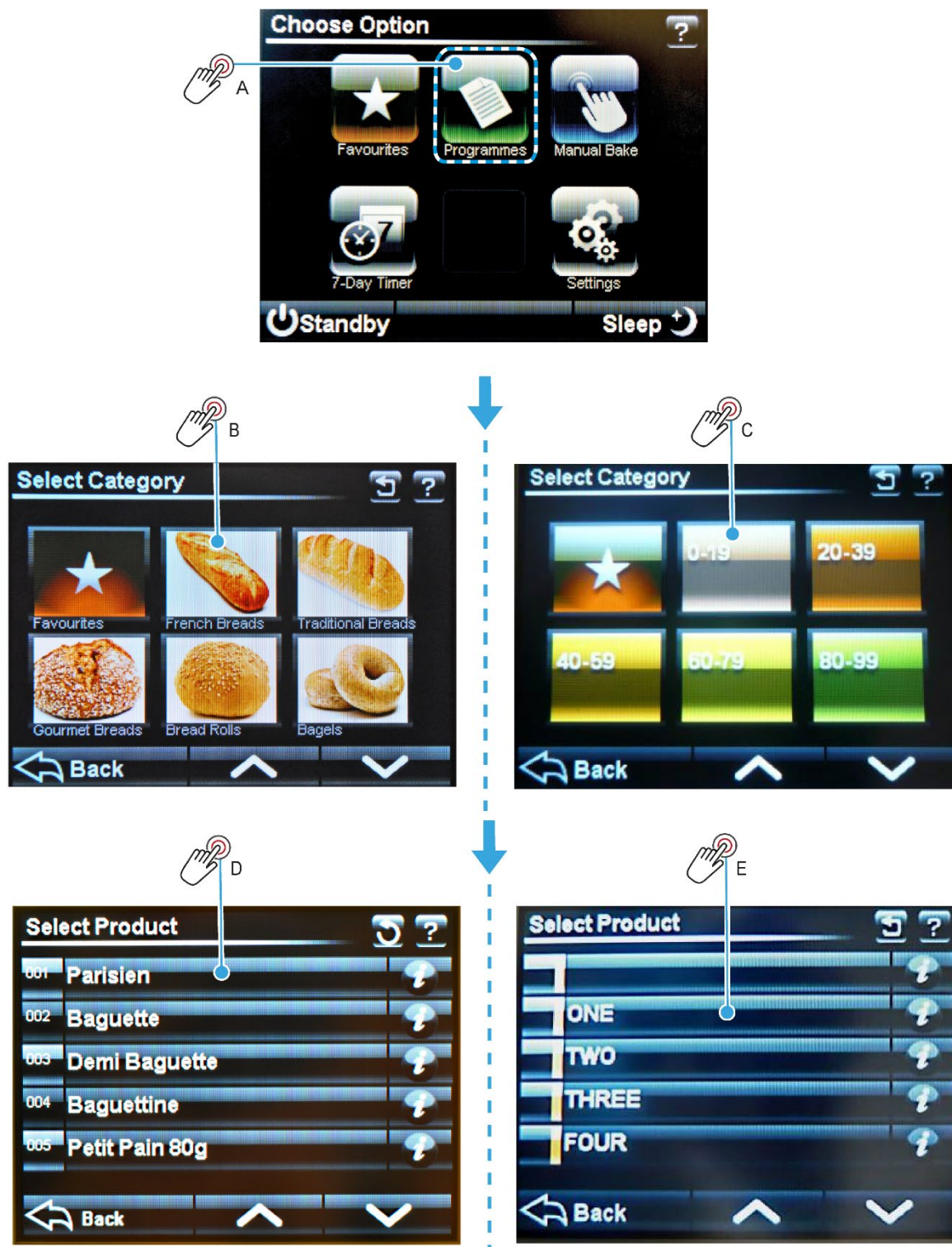
- b. Touch **Add To Favourites** or **Save As...** on the Choose Option screen.
- c. Use the keyboard to type the program name.
- d. Touch **Save** on the keyboard screen.



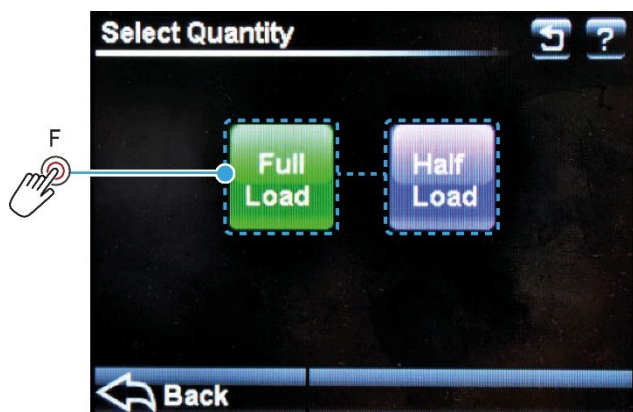
## 5.5. Baking using the "Programmes" menu

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.

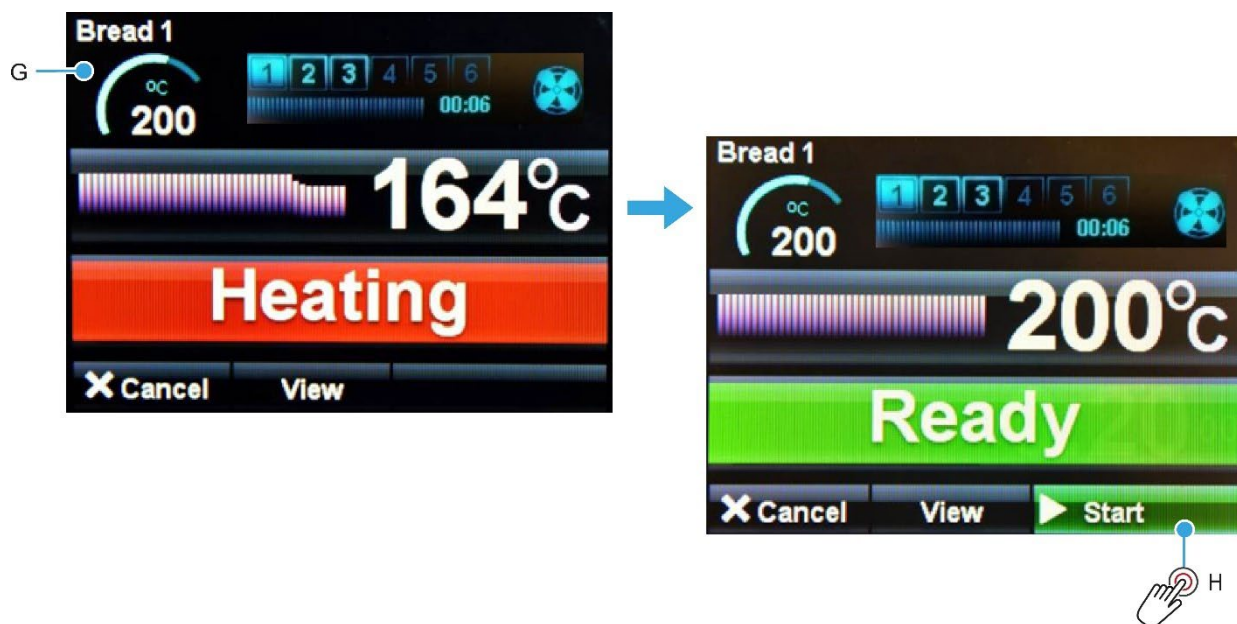
1. Touch the Programmes icon (A).
2. Touch a category (B) or programme number range (C), as appropriate for your set-up.
3. Touch the name (D) or number (E) of the required product.



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



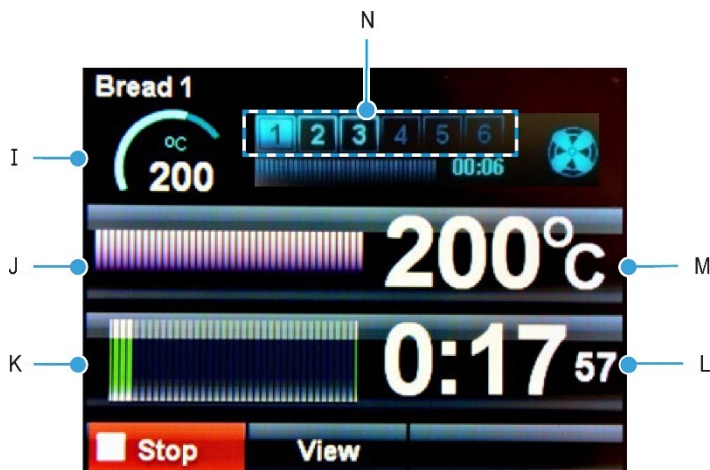
5. Wait for the oven to reach the required temperature (G); 200 °C in this example.
  - If the oven is too hot for the temperature chosen, the screen tells you to open the door for cooling.
  - **Take care to avoid burns.** ⚠
6. When the oven is at the correct temperature (Heating changes to Ready):
  - 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).

**NOTE**

- 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.



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	N.	Bake phase (when used)

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.
- Touch the **Stop** button (**O**) and remove the product from the oven, or
  - Touch the **+ MIN** button (**P**) for additional bake minutes (adjustable in the Settings menu).



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.

## 5.6. 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**.

## 5.7. 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

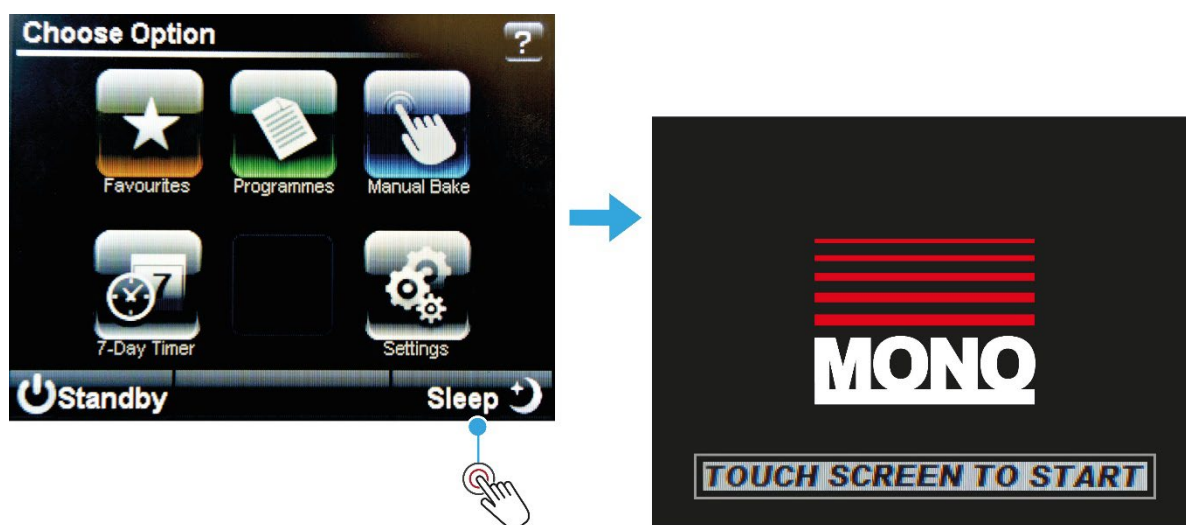


Figure 5.3: Exiting Sleep mode



## 5.8. 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

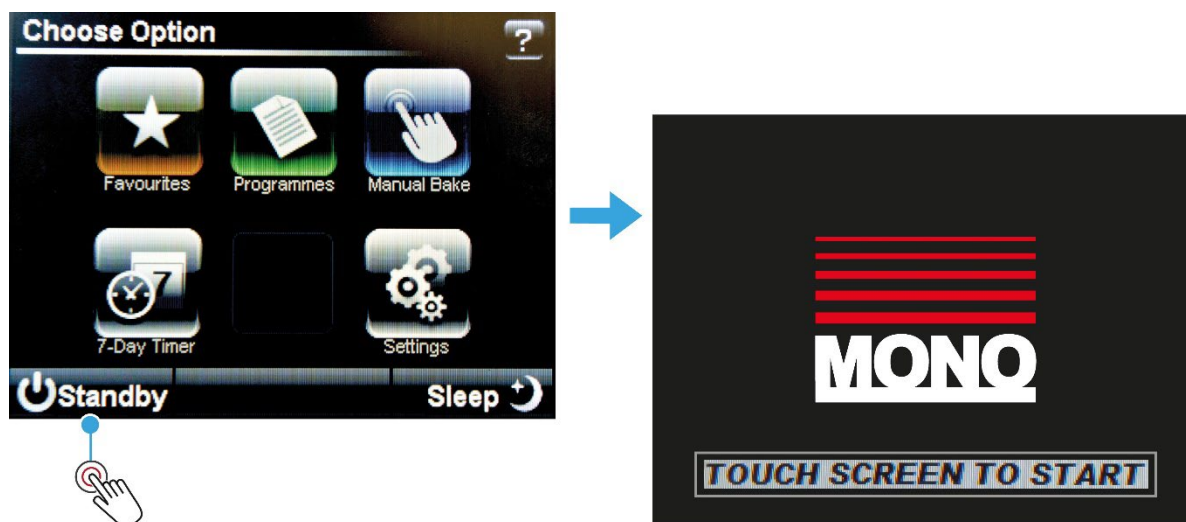


Figure 5.5: Exiting Standby mode



## 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 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 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 [Section 6 on page 31](#).

### 7.3. Preventative maintenance

See the Operating and Installation Manual (FG245-UK-MAN-0000) for the recommended maintenance schedule.

## 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**

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### 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.



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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