



www.monoequip.com

Enter **Serial No.** here. _____

In the event of an enquiry please quote this serial number.



Mxe OVEN

IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS

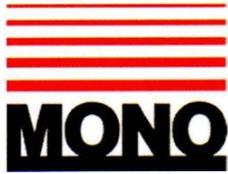
ECOTOUCH CONTROL

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Swansea. SA5 4EB UK

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COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS
ARE AVAILABLE AT www.monoequip.com

FILE 77



DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC
Incorporating standards
EN55014-1:2006+A1:2009+A2:2011
EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food
Regulation (EC) No. 1935 / 2004

Signed	
G.A. Williams – Quality Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB
UK

MONO EQUIPMENT is a business name of **AFE GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn,
Norfolk,
PE30 2HZ

SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at www.monoequip.com).

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



WARNING

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



CAUTION

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

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

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

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

We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch 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.



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

NOTE

All reference to RIGHT HAND ovens means that main door is hinged on the right and the control panel is on the left.



RIGHT HAND

All reference to LEFT HAND ovens means that main door is hinged on the left and the control panel is on the left.

**Thank you for purchasing the MONO MXE ecotouch oven.
A combination of clean industrial design and the latest technology.
The following information should get your purchase running without any
problems
If you have a problem with your purchase please contact MONO EQUIPMENT at:**

**MONO EQUIPMENT
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK
Tel. +44(0)1792 561234**

SAFETY

***In the interest of safety and efficient operation of the oven, it is essential that this manual should be made available to the operator before work is commenced.
The following points should be observed and followed at all times.***

1. This oven is designed for baking bread, confectionery and savoury bakery products. Do not use it for other items without consulting with **MONO**.
2. It is essential for proper and safe operation of the oven that users are familiar with its operation and use.
Read the instructions provided in this document before use.
3. This appliance is not intended for residential use.
4. This appliance is not intended for outdoor use.
5. Unauthorised service or repairs to these ovens may cause personal injury or damage to the equipment, which may invalidate warrantee agreements.
6.  Only qualified engineers appointed by MONO EQUIPMENT should carry out service and repairs to this equipment. Electrical panels and electrical distributor boxes should not be opened until the main electrical supply to the oven has been turned off.
7. All connections to this oven must be made in accordance with the statutory and technical regulations of the country in which the oven is installed.
8.  When work is being carried out inside the oven, the electrical mains isolator must be turned off and locked. The baking compartment door should be wedged open and a suitable warning notice hung on the door to prevent it being accidentally closed
9.  While the oven is in operation, and for some time after having been in operation, it is dangerous to touch the window glass or the metal surfaces in its vicinity. The oven must be allowed to cool before any form of cleaning is started.
10. Use only **MONO** spare parts for this oven.
11. The construction of the oven must not be changed.
12.  Oven gloves should be worn when moving products in or out of the oven.
13. The owner of the oven is **legally obliged to instruct staff** using the oven in its operation and in these safety regulations. The instruction manual for the oven must not be removed from the oven work area.

WARNING: WHEN DOING ANY MAINTENANCE ON TOP, KEEP CLEAR OF THE RECTANGULAR FLUE PIPE TOWARDS THE FRONT RIGHT HAND SIDE OF THE ROOF. VERY HOT AIR IS EJECTED.



14. Moving parts remain unguarded on the oven roof as this area is out of reach of the operator and therefore deemed safe. Care must be taken to avoid these motorised parts when maintenance tasks are performed.
18. Unless trays/containers for the purpose of holding the oven products are supplied with the oven by the manufacturer, it is the responsibility of the customer to ensure that the nature and surface conditions of materials likely to come into contact with food shall be such that they cannot contaminate or spoil the food.
19. The oven's main door has a safety release foot-plate on its inner side allowing the door to be opened from inside in an emergency lock-in situation.

EMERGENCY INTERNAL-DOOR RELEASE PEDAL

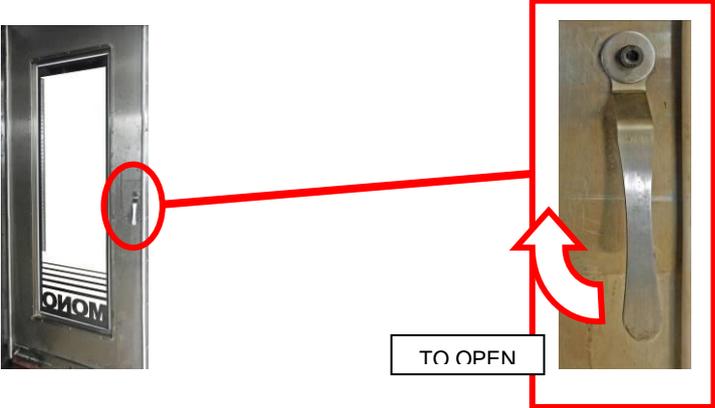
THE MAIN DOOR CAN BE OPENED FROM INSIDE BY PUSHING DOWN ON THE PEDAL LOCATED ON THE LOWER RIGHT HAND SIDE OF THE DOOR



VIEW OF INSIDE OF DOOR



After **August 2017** the oven's main door has a safety release handle on its inner side allowing the door to be opened from inside in an emergency lock-in situation.



INSTALLATION

- 1 The **MONO MXe** oven is designed to operate as a freestanding unit, and must not be bolted down or fixed to the floor in any way.
- 2 The concrete floor beneath the oven must be smooth, flat and clear of any obstructions, and must be at least 150mm (6") thick.
- 3 The foundation must be flush with the overall bakery floor because racks are wheeled up a ramp (supplied with the oven) into the baking chamber.
- 4 A minimum headroom clearance of 3 metres (180") between the floor and the bakery ceiling must be maintained at all times.

5 WATER SUPPLY

The water supply to the oven shall be fitted with protective means against backflow in the water supply and installed according to the national regulations in force.

Customers in hard water areas must ensure that an efficient water treatment device protects the supply to the oven. It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations.

Connect to a suitable water supply (Water connection ¼" BSP) making sure that the pipes are flushed out to remove all foreign bodies i.e. flux or solder.

NOTE

Set up of the pressure regulator should not be required as it is factory set to the optimum setting to provide the best steam during a bake.

Electrical connection

Power supply: 415V 3ph + N

The oven is fitted with built-in automatic fuses, situated in the uppermost region of the compartment behind the control door. The fuses are marked and can be accessed when the control door is opened.



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

Oven evacuation

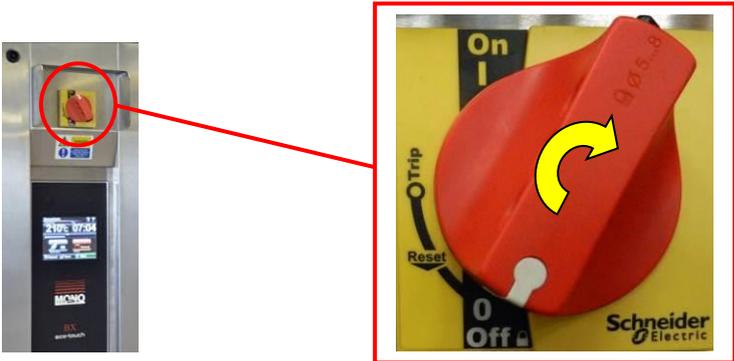
It is recommended that evacuation of the oven baking chamber products is achieved with a hood covering the entire oven top and projecting beyond the front of the oven by 600mm. the extraction rate from the hood should be approximately 1700m³/h.

The customer is responsible for providing adequate levels of make-up air.

ISOLATION



In case of an emergency, switch oven off at mains electrical isolator switch.



MAINS ELECTRICAL ISOLATOR SWITCH

NOTE: IF WORKING ON ELECTRICAL BOX AND PANEL, ensure oven is DISCONNECTED from CONSUMER POWER SUPPLY.

NOT ONLY OVEN ISOLATOR ABOVE, AS SOME PARTS STAY LIVE AFTER ISOLATOR SWITCH IS OPERATED



CLEANING INSTRUCTIONS

Caution

Do not use high-pressure equipment to clean the oven.

The oven has been designed with sealed components, which are used wherever possible. The minimum of routine cleaning is required, but it is essential that it be properly and regularly carried out.

1. Sweep out debris from the oven floor daily.
2. Clean up spillages of product on the oven floor.
3. Wipe off splashes on the door window.

Do not use alkaline or abrasive detergents when cleaning the oven.
Do not use detergents on the control panel overlay – wipe with a damp cloth only.

Note: *build up of spillages may result, because of incorrect rack rotation.
Check for damage to door seals, particularly if operators are careless with rack handling.*

WATER FILTER

Water to the steam system passes through a filter situated in the lower region behind the control door.

The filter must be cleaned at regular intervals as follows:

1. Turn off water supply at main tap.
2. Unscrew filter and clean it.
3. Replace and secure filter after cleaning.
4. Turn water supply back on and check for leaks.

BASIC OPERATION

ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN, WHICH WILL PASS YOU ON TO THE NEXT INFORMATION PANEL.

DO NOT USE EXCESSIVE FORCE.
(THE PRESSURE REQUIRED TO OPERATE THE PANEL CAN BE ALTERED IN THE SETTINGS SECTION)

TOUCH THE SCREEN
ON THE AREA YOU
REQUIRE TO
ACTIVATE



STANDBY
THE OVEN TURNS OFF.
TOUCH THE SCREEN TO GO TO
THE OPTION SCREEN.

SLEEP
THE OVEN STAYS AT 100c AND
HEATS TO LAST PROGRAM
TEMPERATURE WHEN THE
SCREEN IS TOUCHED.
OPTION SCREEN THEN SHOWS.