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# Mxe OVEN

## IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS

### ECOTOUCH CONTROL

**MONO EQUIPMENT**  
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COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS  
ARE AVAILABLE AT [www.monoequip.com](http://www.monoequip.com)

**FILE 77**

# QUICK START GUIDE REVISIONS

Revision	Publication Date	Author	Description
A25	31-Jan-2025	CD	Updated Declaration of Conformity certificate.
			Updated Electrical Safety notice.
			Deleted fax number from contact details.
			Amended RCD statement to state it is Type 'A'.
			Added JAN-2025 cable statement to electrical section.
			Added new Maintenance section.
			Added latest back page.



# Declaration of Conformity



We the manufacturer: **MONO EQUIPMENT**  
Queensway,  
Swansea West  
Industrial Park,  
Swansea  
SA5 4EB  
UK

Machine:

FG Code:

Serial No:

Hereby declare that this machine conforms with and complies with the following directives:

- The Machine Directive **2006/42/EC**
- The Low Voltage Directive **2014/35/EC**
- The Electromagnetic Compatibility Directive 2014/30/EU Incorporating Standards **EN 55014-1:2017/A11:2022 & EN 55014-2:1997+A1:2001+A2:2008**
- The General Safety of Machinery and Food Processing Standards
- Materials and Articles Intended to Come into Contact with Food – Regulation **(EC) No. 1935/2004**
- Good Manufacturing Practices (GMP) for Materials Intended to Come into Contact with Food - Regulation **(EC) No. 2023/2006**

A technical construction file for this machine is retained at MONO Equipment

**MONO Equipment** is a business name of **AFE Group Ltd** Registered in England No. 3872673

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Mr Craig Petherbridge  
Quality & Compliance Manager

Mr Alex Davies  
Engineering Manager

QD 001

Dated 01/11/2022

# SAFETY SYMBOLS

The following safety symbols are used throughout this user manual (available electronically at [MonoEquip.com](http://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.
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# ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

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

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

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

## We Recommend:

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

## Your attention is drawn to:

### BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased risk

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

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- 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.



The supply to this machine must be protected by a **30mA Type 'A' RCD**.

**Thank you for purchasing this MONO Mxe Rotary Rack Oven.**  
*“A combination of clean industrial design and the latest technology.”*

The information in this quick start guide should get your purchase up and running without any problems. There is a complete Operating and Maintenance Manual available at [www.monoequip.com](http://www.monoequip.com).

If you have a problem with your purchase, please contact the MONO Service Department at:

**Mono Equipment Limited**

Queensway, Swansea West Industrial Park, Swansea, SA5 4EB, UK.

Tel. +44/0 1792 561234

Fax. +44/0 1792 561016

Email: [mono@monoequip.com](mailto:mono@monoequip.com)

## **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**

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

# SAFETY

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***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.





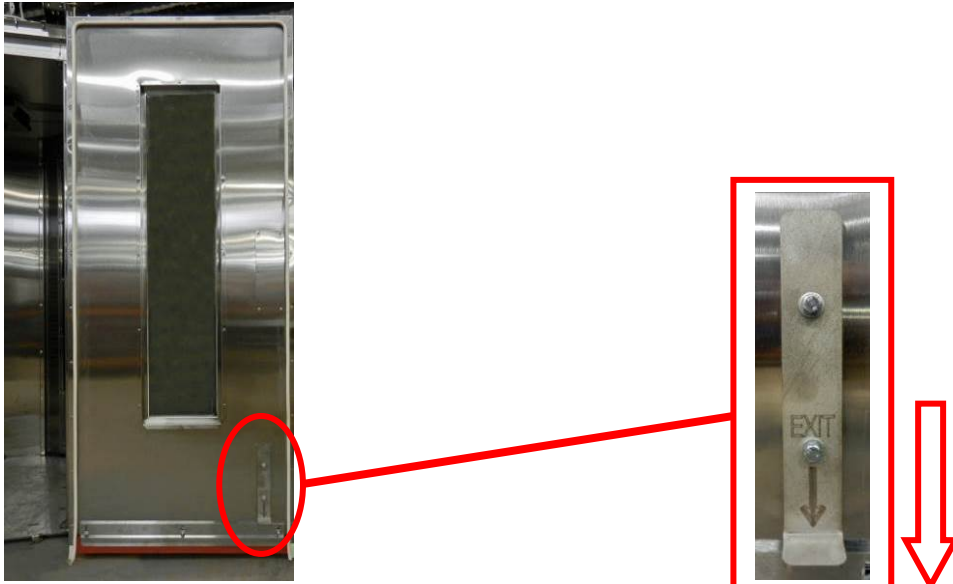
**WARNING: WHEN DOING ANY MAINTENANCE ON TOP, KEEP CLEAR OF THE RECTANGULAR FLUE PIPE TOWARDS THE FRONT RIGHT HAND SIDE OF THE ROOF. VERY HOT AIR IS EJECTED.**



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 footplate on its inner side allowing the door to be opened from inside in an emergency lock-in situation.

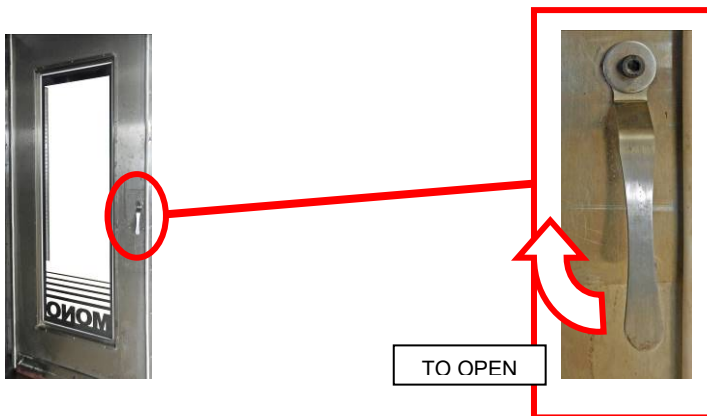
## EMERGENCY INTERNAL-DOOR RELEASE PEDAL

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.



TO OPEN

# INSTALLATION

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- 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

A power cable is not supplied with the oven. The customer is to supply the power cable in accordance with the appropriate regulations.

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 Type 'A' 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 1700m<sup>3</sup>/h.

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

# ISOLATION



In case of an emergency, switch oven off at the 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

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## 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.

# MAINTENANCE

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**NOTE: BEFORE PERFORMING MAINTENANCE,  
ISOLATE OVEN FROM MAINS SUPPLY.**



## **WARNING**

- This appliance must be maintained at regular intervals. The frequency of maintenance will depend upon your specific use and location. The maximum service interval should be 12 months.
  - Service and maintenance should only be undertaken by suitably qualified, trained, and competent engineers.
  - You must immediately report any damage or defect arising with the appliance.
  - Unsafe equipment is dangerous. Do not use the appliance. Isolate the power supply and contact MONO or your appointed service agent.
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# 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.

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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