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OVEN SERIAL NO. \_\_\_\_\_

OVEN CODE 149 ☐ 150 ☐ 153 ☐ 156 ☐ 158 ☐ 159 ☐

CONDENSER SERIAL No. \_\_\_\_\_ (IF FITTED)

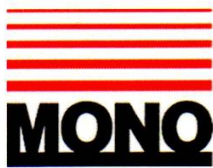
In the event of an enquiry please quote these numbers.



## Bx OVEN

ECOTOUCH CONTROL


OPERATION AND MAINTENANCE OF OVEN  
AND CONDENSER UNIT (IF FITTED)



## **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

<b>Signed</b>	
G.A.Williams – Quality Manager	

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

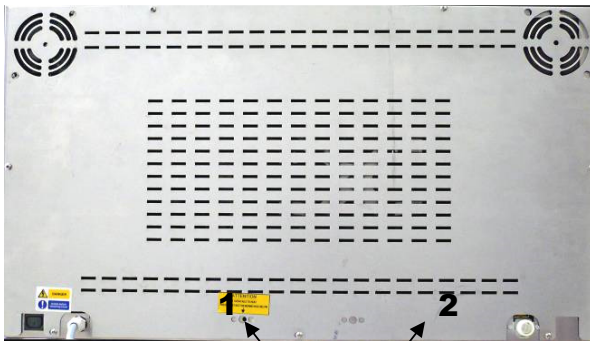
**MONO EQUIPMENT**  
Queensway,  
Swansea West Industrial Park,  
Swansea  
SA5 4EB  
UK

**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

# **ATTENTION**

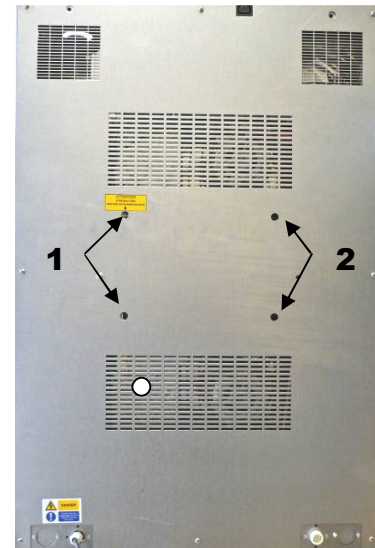
**IF OVEN FAILS TO HEAT UP, WHEN FIRST CONNECTED TO A POWER SUPPLY OR DURING USE AT ANYTIME, PRESS RESET BUTTON(S) LOCATED THROUGH THE REAR BACK PANEL. (DO NOT REMOVE BACK PANEL)**



**4 TRAY OVEN**  
**RESET HOLE LOCATION**

*HOLE CAN BE AT POSITION 1 OR  
POSITION 2 DEPENDING ON OVEN*

## **REAR VIEW OF OVENS**



**10 TRAY OVEN**  
**RESET HOLE LOCATION**

*HOLES CAN BE AT  
POSITION 1 OR POSITION 2  
DEPENDING ON OVEN*

**IF THIS FAILS TO CORRECT THE SITUATION, PLEASE CONTACT YOUR SUPPLIER**

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## **SAFETY SYMBOLS**

The following safety symbols are used throughout this product documentation. 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 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.



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



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# 1.0 INTRODUCTION

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- A combination of clean industrial design and the latest technology, the **MONO BX oven range** is designed specifically to take the baking Industry's standard trays.
- The ovens in the range are of **stainless steel construction** and some have removable tray racks to aid cleaning.
- The smaller ovens are designed to be **stackable** without separate support, so your business can grow without taking up more ground space.
- The high-speed fans, elements and steam systems give **efficient air circulation** to produce a professional bake across a range of products.
- The doors are **double glazed** to increase the efficiency of the ovens well-insulated baking chamber
- Ovens are supplied with **LCD TOUCH** displays for the user-friendly control panels. A voice prompt facility is also available for the basic instructions like "Bake over".



**4-TRAY Bx OVEN**



**10-TRAY Bx OVEN**

- The 10-tray Bx is supplied with a 10-tray capacity stainless steel base with locking castors.



**OPTIONAL CONDENSER**



- The optional condenser unit can be fitted to any Bx oven or stacked Bx ovens as required. With thermostatic control it can be adjusted to operate in most ambient temperatures.

## **2.0 SPECIFICATIONS**

	4/5 TRAY OVENS			10 TRAY OVENS	
	FG159	FG153	FG158	FG150	FG149
TRAY SIZE	18"x30"	40x60	60x40	18"x30"	40x60
HEIGHT	525mm	525mm	570mm	1170mm	1170mm
HEIGHT OF OVEN ON BASE				1870mm	1870mm
WIDTH	840mm	780mm	1000mm	840mm	780mm
DEPTH – DOOR CLOSED	1269mm	1103mm	890mm	1309mm	1109mm
DEPTH – DOOR OPEN	1828mm	1610mm	1610mm	1870mm	1609mm
WEIGHT (kg)	165	115	110	290	250

### **POWER (uk versions)**

4/5 TRAY OVENS - 240v. 1 PHASE, 50HZ  
415v. 3 PHASE, + NEUTRAL + EARTH, 50HZ

10 TRAY OVENS - 415v. 3 PHASE, + NEUTRAL + EARTH, 50HZ



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

### **WATER**

Supplied with 1 Metre flexible hose – ¾" B.S.P. BOTH ENDS.

WATER PRESSURE 2bar – 4bar  
Domestic pressure is usually within this parameter.

Water conditioning unit advised.

No drain required (unless condenser fitted).

## 3.0 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. The oven is designed for baking of bread, confectionery and savoury products only. DO NOT use it for any other items without consulting with **MONO**.



2. The oven must be allowed to cool before any form of cleaning is started.



3. All repairs and maintenance of electrical units must be carried out by authorised electricians; even then, electrical access panels must not be opened unless the mains supply to the oven is isolated.

4. All connections to the oven must be made in accordance with the statutory requirements of the country of installation.



5. While the oven is in operation (and for some time after use), **it is inadvisable to touch the oven window or the surrounds because of conducted heat.**

6. The oven must be operated as described in this manual.

7. Only **MONO** spare parts should be used on this oven.

8. The construction of the oven must not be changed.

9. The owner of the oven is legally obliged to instruct staff of these safety points and of the safe operation of the oven. **These instructions should not be removed from the working area.**

10. To prevent door glass from shattering -  
**DO NOT CLEAN OVEN GLASS WHEN HOT.**

11. Customers operating a BX oven in a hard water area must ensure that an efficient water-softening device protects the water supply to the equipment.



12. Oven gloves should be worn when moving products in or out of the oven.

### ATTENTION



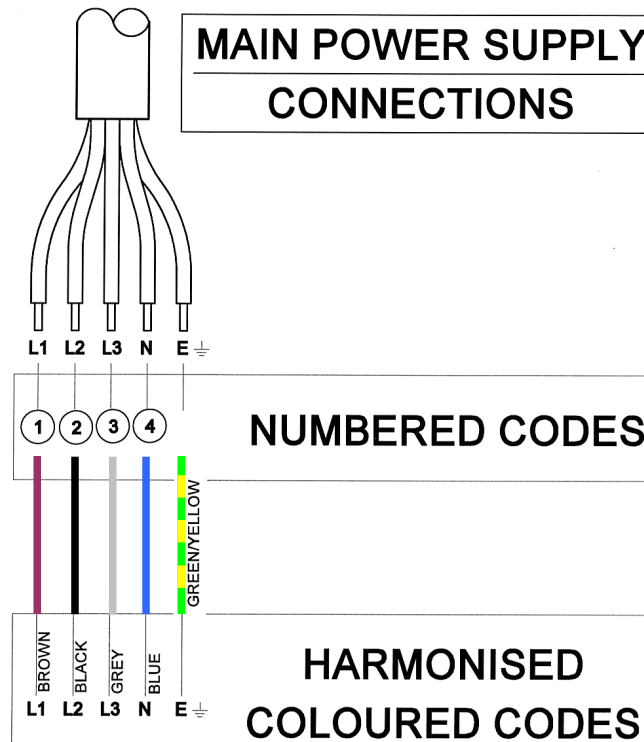
**DO NOT COVER THE DAMPER FLUE**

## 4.0 INSTALLATION

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



1. The oven should be connected to a wall isolator.



2. It is the customers' sole responsibility to arrange adequate ventilation and it should be sufficient to ensure water does not condense on or around the oven. A 50mm gap is required at the sides and rear of this oven.  
Chimneys and evacuation ducts, fitted above mono ovens should be insulated.
3. If an oven with steam has been chosen, connect to a suitable water supply making sure that the pipes are flushed out to remove all foreign bodies i.e. flux or solder. 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.
4. In the interests of hygiene, we strongly recommend that before using the oven for the first time you wipe the inside of the oven and all accessories thoroughly with a clean cloth soaked in warm soapy water. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue contaminating the first bake if this is not done.
5. Ensure that the locking castors on the base unit (if supplied) are locked into position.
6. **AMBIENT WORKING TEMPERATURES.**

Ambient working temperatures for electric/electronic components such as solenoid switches, circuit breakers, motors etc should be **no more than 40°C (115° f)**

*Manufacturers of these and other electrical components advise that any ambient temperature above 40°C affects the functionality of the components and any related guarantees become void. For example, above this temperature motors are not satisfactorily cooled, contactor efficiency is seriously impaired and electronic components shut down. It is the customers' sole responsibility to arrange for adequate ventilation. Any component malfunctioning during the guarantee period that is found to have been subject to excessive humidity or ambient working temperature above 40°C (115°F) will not be covered by the component manufacturers guarantee or MONO's product warranty.*



## **5.0 ISOLATION**

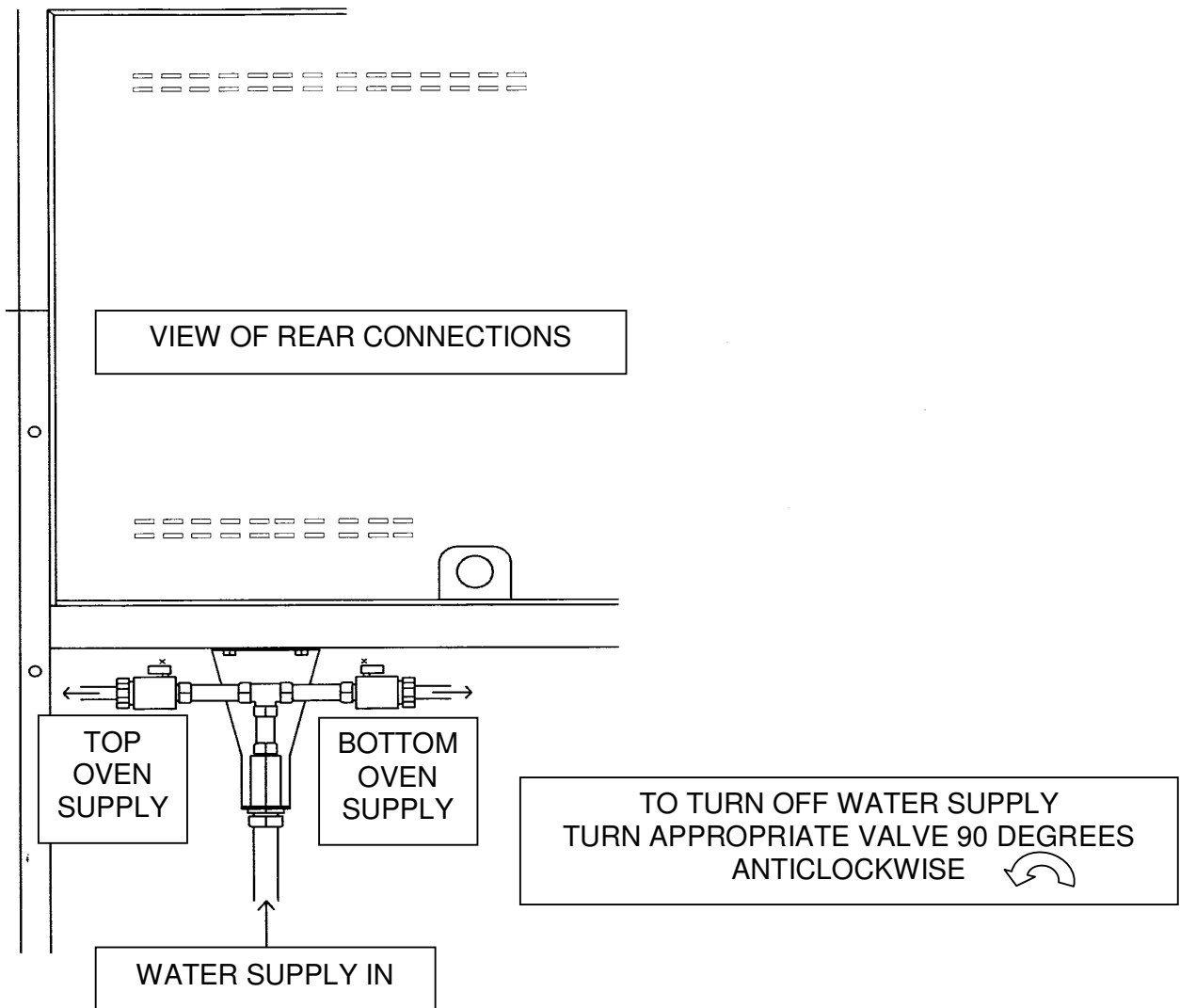
### **ELECTRICITY SUPPLY**

To stop the oven in an emergency, switch off electricity at the wall isolator.

### **WATER SUPPLY**

For stacked ovens, the water supply can be shut off by closing the shut-off valves  
(See diagram)

For non-stacked ovens the water supply should be shut off at the nearest shut-off point



## **6.0 CLEANING INSTRUCTIONS**

### **DAILY**



**NOTE: BEFORE CLEANING,  
ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL.**

- The equipment is to be cleaned daily using approved chloride-free cleaning fluid
- Sweep any debris (after it has been allowed to cool) onto oven removable trays and remove for cleaning.
- Brush down and wipe oven front, back and sides.
- Wipe clean with a damp cloth that has been soaked in a solution of mild detergent and hot water.

#### **IMPORTANT:**

**TAKE CARE WATER DOES NOT ENTER CONTROL PANEL OR  
REAR ACCESS PANEL.**



**DO NOT REMOVE THE REAR PANELLING INSIDE THE OVEN.**  
**THIS ALLOWS ACCESS TO THE FAN ASSEMBLY WHICH IS NOT SAFETY  
INTERLOCKED AND COULD CAUSE INJURY**

### **WEEKLY**



**NOTE: BEFORE CLEANING, ISOLATE OVEN FROM MAINS SUPPLY  
AND ALLOW TO COOL.**

Complete daily check then

- Clean any burnt-on debris by careful use of a proprietary oven cleaner, carefully following the manufacturer's instructions. Do not allow the oven cleaner to get onto the control panel.
- Scrub cabinet wheels (if fitted), with a mild detergent and hot water using nylon cleaning brush.

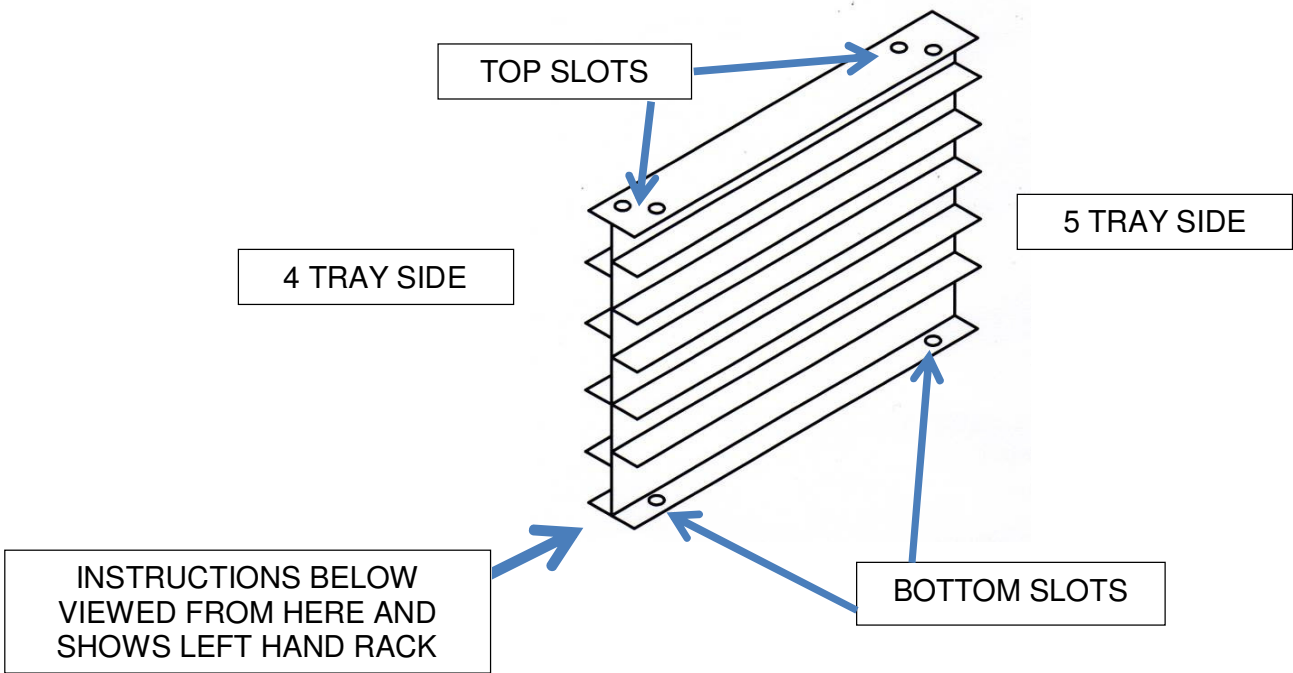
### **Ovens using 60cm x 40cm trays ( FG156 2 tray / FG158 4 tray)**

Open the oven door and remove internal runner racking from sides of oven.  
(*lift and unlatch racking. Further instructions on next pages*).

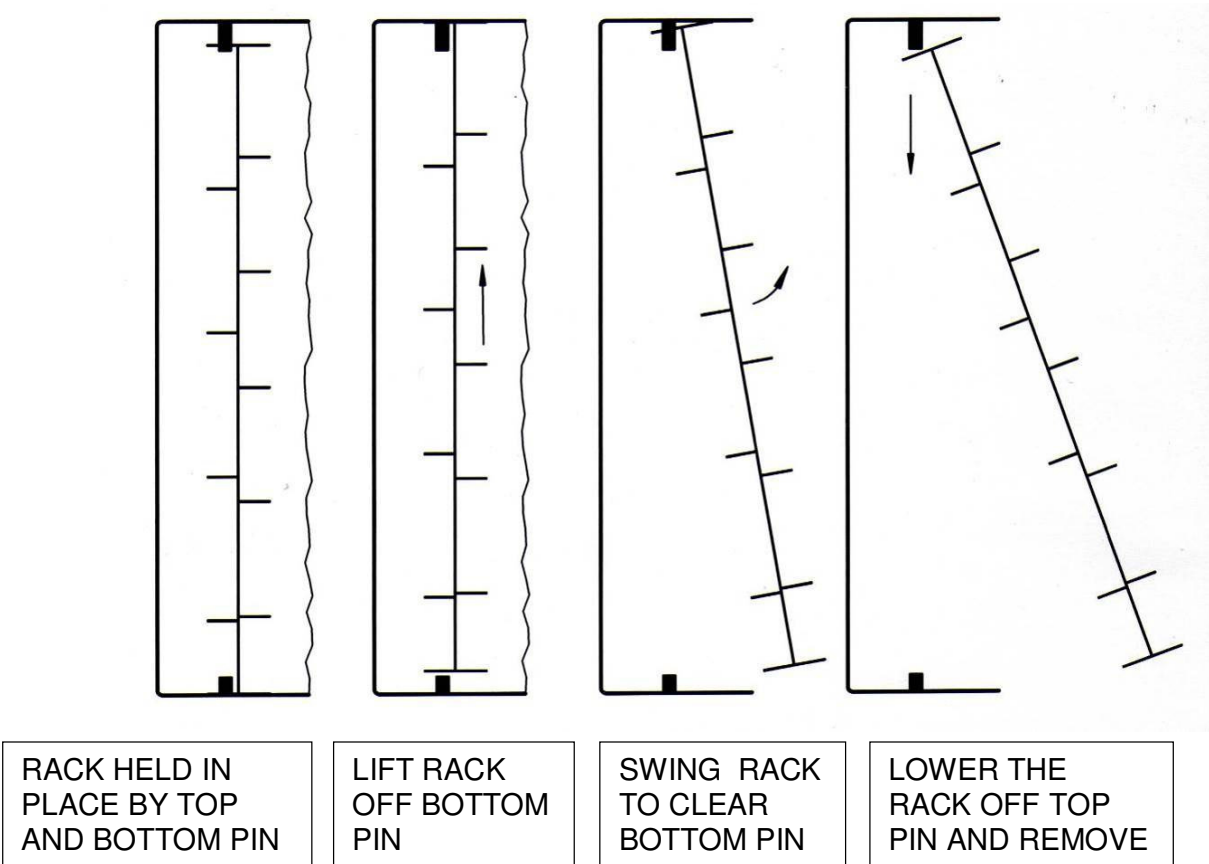
This allows access to hidden areas in the oven, which can be wiped with a damp cloth.

Wipe down, and clean racking with a damp cloth and replace.

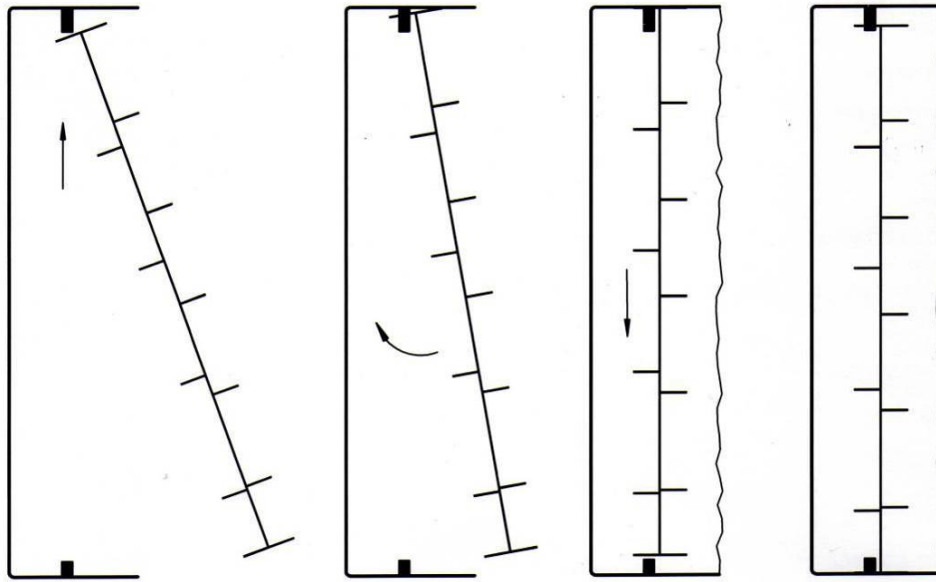
# REMOVING AND INSTALLING RUNNER RACKS



## TO REMOVE RUNNER RACK (LEFT HAND SHOWN)



## TO INSTALL RUNNER RACK (LEFT HAND SHOWN)



PLACE SLOTS  
NEAREST  
OVEN WALL  
OVER TOP  
PINS

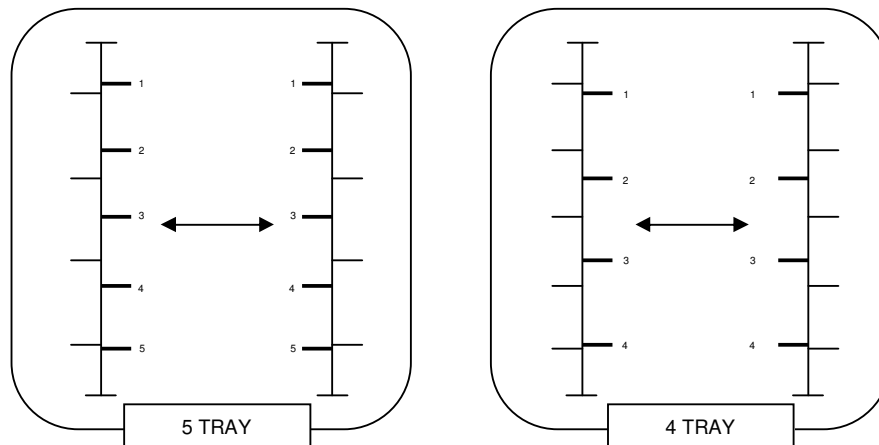
SWING RACK  
IN TO LINE UP  
BOTTOM  
SLOTS WITH  
BOTTOM PINS

LOWER  
RACK ON  
TO BOTTOM  
PINS

RACK HELD IN  
PLACE BY TOP  
AND BOTTOM  
PINS

### **NOTE**

BEFORE ATTEMPTING TO FIT THE RACKS, ENSURE THAT BOTH RACKS HAVE THE CORRECT NUMBER OF RUNNERS FACING EACH OTHER.

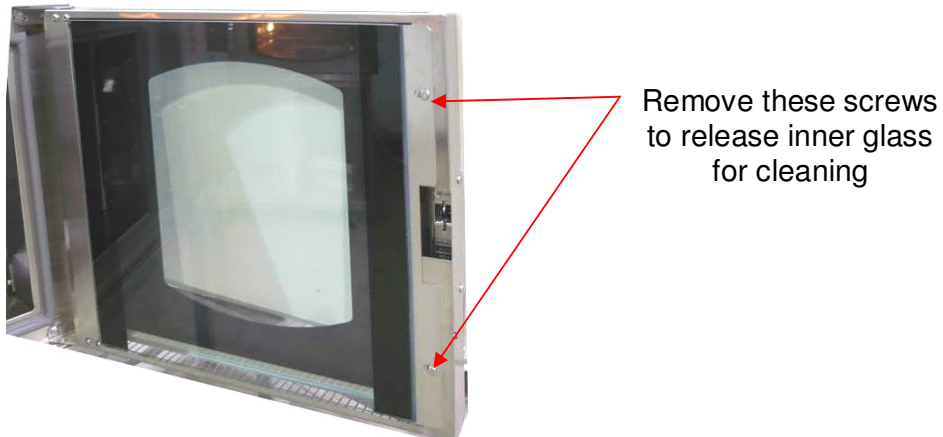


## **4 tray ovens**

The inner door glass is hinged to enable cleaning of internal surfaces.

To open, remove the two screws shown in the picture below.

The internal surfaces of the door glass can then be cleaned using a suitable glass cleaner.





## **7.0 IDEAL OPERATING CONDITIONS**

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- Room should be allowed for the door to open fully to allow easy loading and unloading of product without people coming in contact with hot surfaces.
- Racks should be available to allow cooked products to cool safely.
- Oven gloves should be available at all times.
- It is the customers' sole responsibility to arrange adequate ventilation and it should be sufficient to ensure water does not condense on or around the oven. A 50mm gap is required at the sides and rear of this oven.
- Chimneys and evacuation ducts, fitted above mono ovens should be insulated

### **AMBIENT WORKING TEMPERATURES.**

Ambient working temperatures for electric/electronic components such as solenoid switches, circuit breakers, motors etc should be **no more than 40°C (115° f)**

*Manufacturers of these and other electrical components advise that any ambient temperature above 40°C affects the functionality of the components and any related guarantees become void. For example, above this temperature motors are not satisfactorily cooled, contactor efficiency is seriously impaired and electronic components shut down. It is the customers' sole responsibility to arrange for adequate ventilation. Any component malfunctioning during the guarantee period that is found to have been subject to excessive humidity or ambient working temperature above 40°C (115°F) will not be covered by the component manufacturers guarantee or MONO's product warranty.*



## Section 8

### TOUCH SCREEN OPERATING INSTRUCTIONS

# 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)



## 8 -1.0 BAKING USING FAVOURITES MENU

TOUCH TO OPEN  
THE FAVOURITES  
SELECT SCREEN

1



OPTION SCREEN

TOUCH THE  
NAME OF THE  
PRODUCT  
REQUIRED

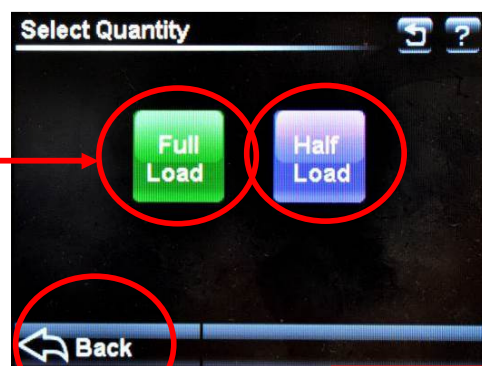
2



SELECT SCREEN

TOUCH THE  
“FULL LOAD” OR  
“HALF LOAD” AS  
REQUIRED

3



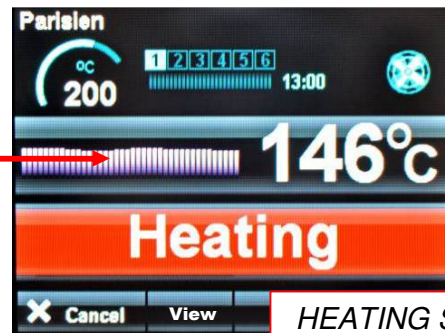
LOAD SCREEN

TO RETURN TO THE  
PREVIOUS SCREEN  
TOUCH THE “BACK”  
BUTTON AT ANY TIME

IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

**WAIT FOR THE OVEN TO REACH TEMPERATURE**

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN



READY SCREEN

WHEN OVEN IS AT THE CORRECT TEMPERATURE THE "READY" SCREEN WILL SHOW.

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH "START"

**TIP**

TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED

4

**BAKE IN PROGRESS SCREEN**

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

**NOTE**

The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE



BAKE TIME LEFT



## BAKE OVER SCREEN

AT THE END OF THE BAKE TIME A  
SOUNDER WILL BE HEARD AND  
"BAKE OVER" WILL FLASH.  
TOUCH "**STOP**" AND OPEN THE  
DOOR TO REMOVE THE PRODUCT.

TO KEEP THE OVEN BAKING FOR  
EXTRA MINUTES  
THE "+ 10 MIN" BUTTON CAN BE  
TOUCHED.  
(THIS TIME CAN BE ALTERED IN  
SET UP)

5



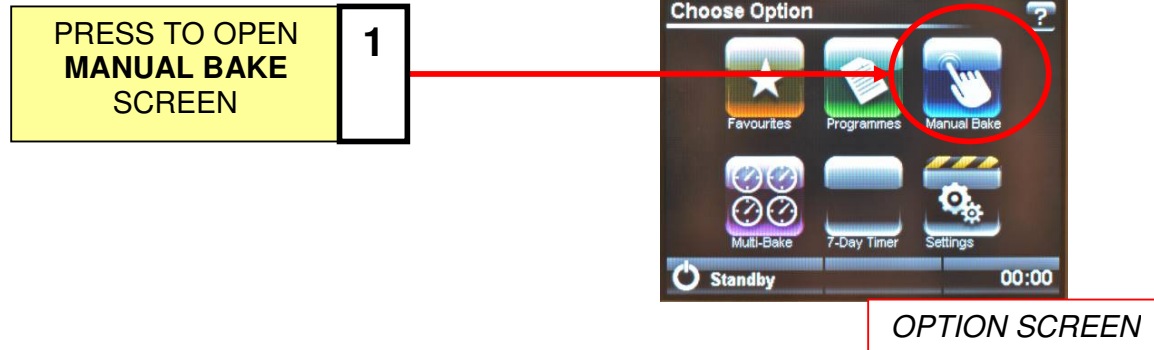
## TOUCHING "VIEW" BUTTON DURING A BAKE

TOUCHING "**VIEW**" BUTTON  
DURING A BAKE WILL SHOW THE  
SETTINGS FOR THE BAKE IN PROGRESS.  
TOUCH "**CANCEL**" TO GO BACK TO THE  
PREVIOUS SCREEN.

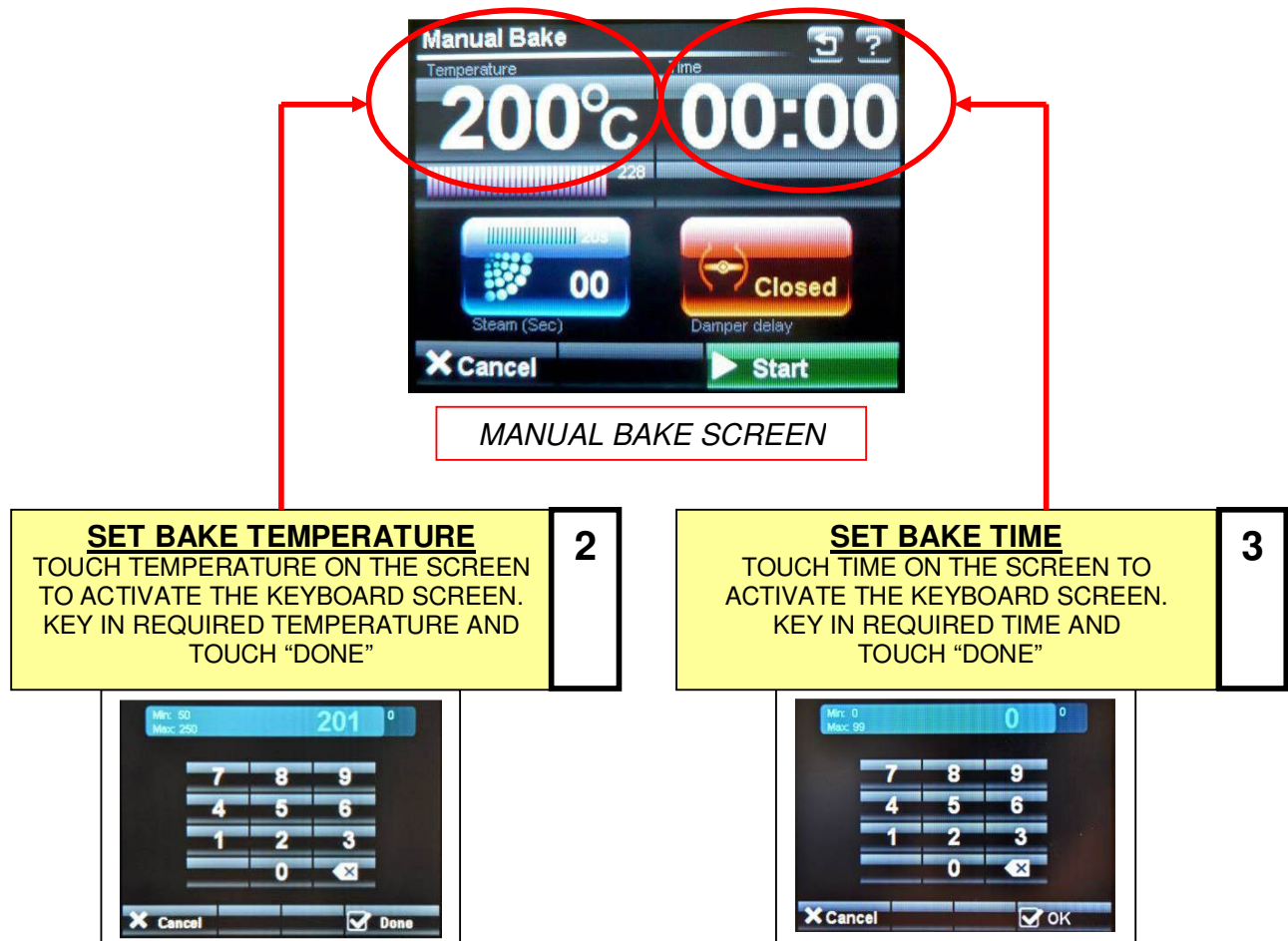


## VIEW SCREEN

## 8 - 2.0 BAKING USING MANUAL MENU



### SET BAKE TIME AND TEMPERATURE



#### NOTE:

TIME DOES NOT HAVE TO BE SET IN MANUAL MODE. (ONLY TEMPERATURE)  
WHEN START IS TOUCHED, THE TIME WILL COUNT UP INSTEAD OF DOWN.  
TOUCH STOP TO FINISH BAKE.

## USE STEAM TIME AND DAMPER IF REQUIRED

### STEAM

4

TOUCH AND HOLD FOR THE TIME  
(SECONDS) STEAM IS REQUIRED.  
(THIS CAN BE USED BEFORE  
OR DURING THE BAKE)

### DAMPER

5

TOUCH TO OPEN THE DAMPER.  
(SYMBOL GOES GREEN)

TOUCH TO CLOSE THE DAMPER.  
(SYMBOL GOES RED)



### CANCEL

TOUCH AT ANYTIME TO GO  
BACK TO THE SETTING  
SCREEN.

MANUAL BAKE SCREEN 2

### START

6

TOUCH "START" TO START BAKE



TOUCH "STOP" WHEN END OF  
BAKE BUZZER SOUNDS OR  
WHEN REQUIRED IF NO TIME  
WAS ENTERED

7

## SAVE MANUAL PROGRAM, IF REQUIRED



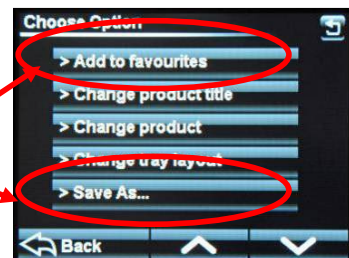
MANUAL BAKE SCREEN 3

### SAVE SETTINGS

IF NO TIME WAS ENTERED AT THE START OF THE BAKE, WHEN STOP IS TOUCHED “**SAVE**” WILL APPEAR AT THE BOTTOM OF THE SCREEN. “**SAVE**” CAN BE TOUCHED AND AN OPTION SCREEN WILL APPEAR.

7

TOUCH “**ADD TO FAVOURITES**”  
OR “**SAVE AS**”



USE KEYBOARD TO TYPE THE REQUIRED  
NAME AND PRESS “**SAVE**”



*NOTE: In manual mode, only one operation of the steam or damper is saved.*



## 8 - 3.0 BAKING USING PROGRAMMES MENU

**NOTE :** THIS COVERS TWO VERSIONS OF FIRMWARE. THE OVEN CAN BE SET TO SHOW EITHER  
 1. PICTORIAL CHOICES OF PRODUCT CATERGORIES  
 2. A NUMERICAL VERSION THAT SHOWS RANGES OF PROGRAM NUMBERS.

TOUCH TO OPEN  
 "CATEGORY" or  
 "PROGRAM CHOICE"  
 SCREEN

1



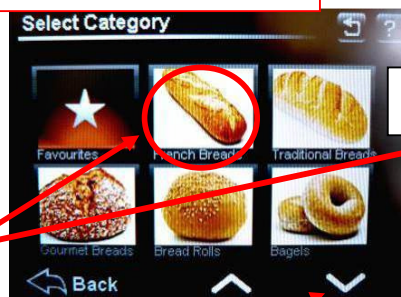
OPTION SCREEN

CATEGORY SCREEN

PROGRAM CHOICE SCREEN

TOUCH THE TYPE OF  
 PRODUCT OR  
 PROGRAM RANGE  
 CHOICE WANTED  
 AND "SELECT"  
 SCREEN  
 OPENS

2



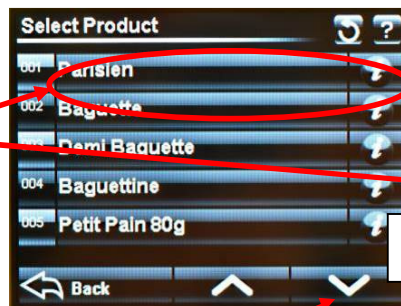
OR



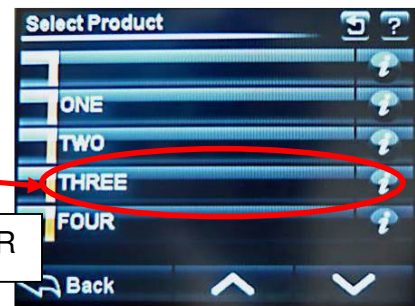
MORE SCREENS

TOUCH THE  
 NAME OR NUMBER  
 OF THE PRODUCT  
 REQUIRED

3



OR



MORE PRODUCTS IF AVAILABLE

SELECT SCREEN

TOUCH THE  
 "FULL LOAD" OR  
 "HALF LOAD" AS  
 REQUIRED

4



LOAD SCREEN

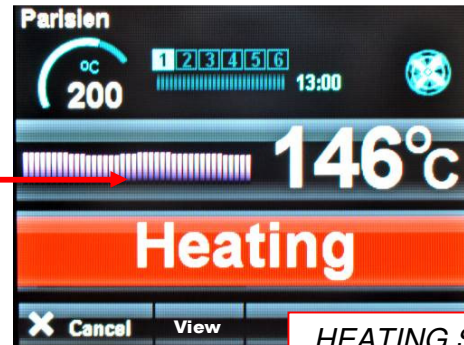
TOUCH THE "BACK"  
 BUTTON AT ANY TIME  
 TO RETURN TO THE  
 PREVIOUS SCREEN



IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

**WAIT FOR THE OVEN TO REACH TEMPERATURE**

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN



READY SCREEN

WHEN THE OVEN IS AT THE CORRECT TEMPERATURE, THE "READY" SCREEN WILL SHOW.

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH "START"

**TIP**

TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED

5

**THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING**

**SET TEMPERATURE**

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

**NOTE**

The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault

BAKE PHASE  
(WHEN USED)

ACTUAL OVEN  
TEMPERATURE



BAKE TIME LEFT

## BAKE OVER SCREEN

AT THE END OF THE BAKE TIME A  
SOUNDER WILL BE HEARD AND  
"BAKE OVER" WILL FLASH.  
TOUCH "**STOP**" AND OPEN THE  
DOOR TO REMOVE THE PRODUCT.

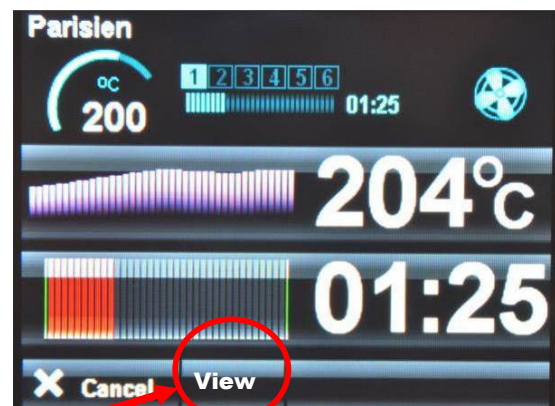
TO KEEP THE OVEN BAKING FOR EXTRA  
MINUTES  
THE "+ 10 MIN" BUTTON CAN BE  
TOUCHED.  
(THIS TIME CAN BE ALTERED IN SET UP)

6



## TOUCHING "VIEW" BUTTON DURING BAKE

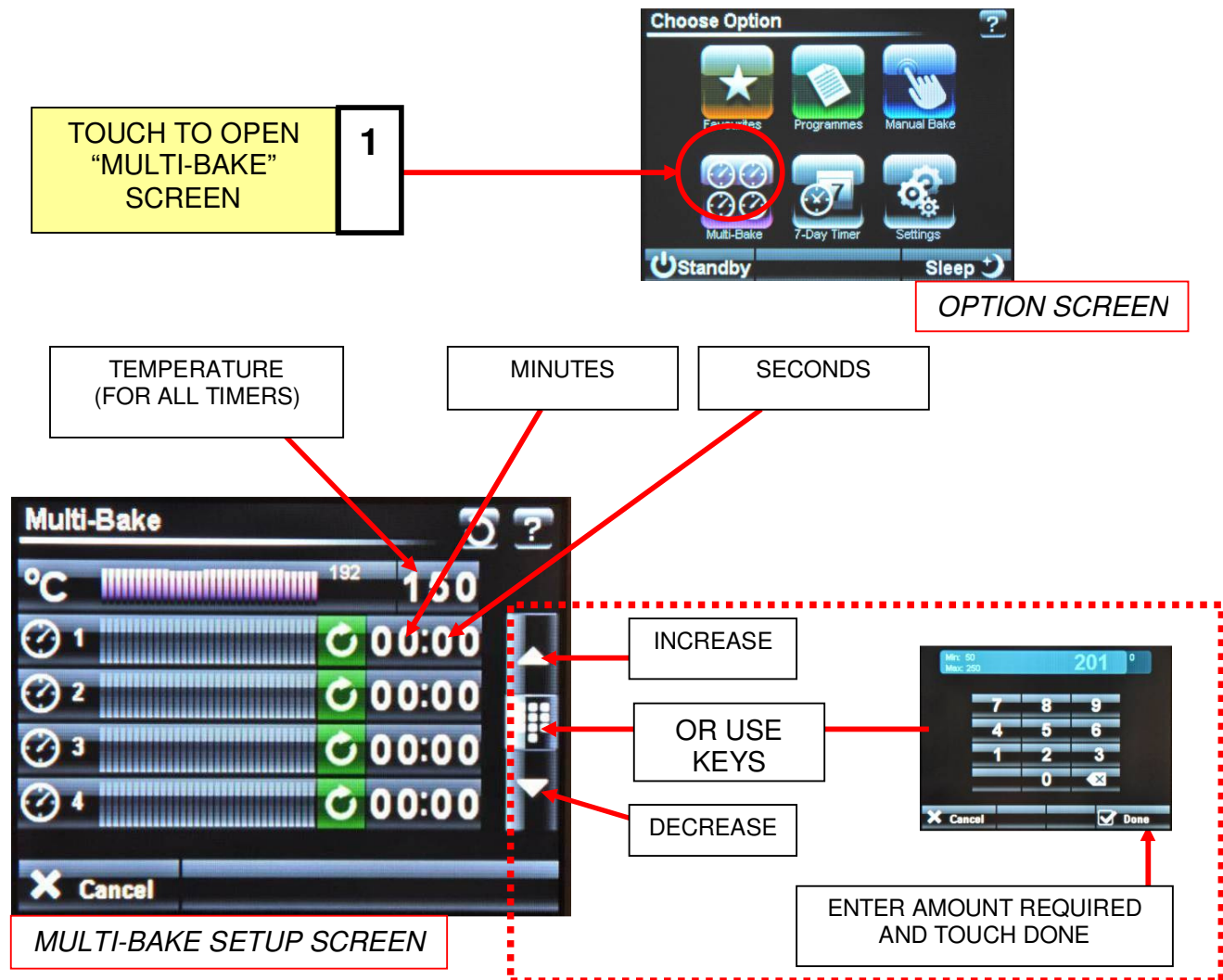
TOUCHING "VIEW" BUTTON  
DURING BAKE WILL SHOW THE SETTINGS  
FOR THE BAKE IN PROGRESS.  
TOUCH "**CANCEL**" TO GO BACK TO THE  
PREVIOUS SCREEN.



## VIEW SCREEN

## 8 - 4.0 BAKING USING MULTI-BAKE MENU

Multi-bake allows the setting of up to four bake timers so that up to four different products can be baked in the same load. (Products must all use the same temperature).



Touch temperature and set by using up and down keys (or press the number pad symbol and a keypad appears). Enter the value required and touch done.

Set each timer as required. (You do not have to set all four)

Touch minutes and set by using up and down keys (or touch the number pad symbol and a keypad appears). Enter the value required and touch done.

Touch seconds and set by using up and down keys (or press the number pad symbol and a keypad appears). Enter the value required and touch done.

2





MULTI-BAKE SETUP SCREEN SHOWING FOUR TIMERS SET

TOUCH THE START BUTTON WHEN REQUIRED AND THE TIMER WILL COUNT DOWN.

3



TOUCH TO STOP TIMER

MULTI-BAKE SETUP SCREEN WITH FOUR TIMERS RUNNING



AT THE END OF A SET TIME A BUZZER SOUNDS.  
TOUCH RED BAR TO STOP

4

## 8 - 5.0 CREATING A PROGRAM

TOUCH TO OPEN  
"CATEGORY"  
SCREEN

1



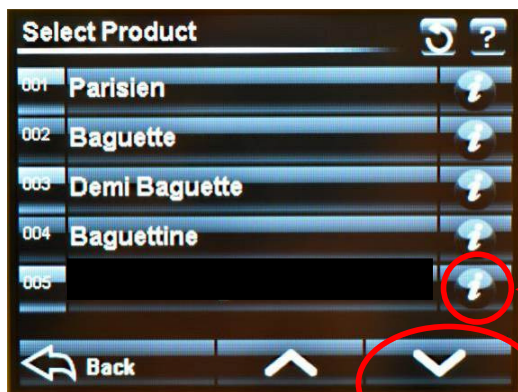
OPTION SCREEN

TOUCH THE TYPE  
OF PRODUCT  
WANTED AND THE  
"SELECT" SCREEN  
OPENS

2



CATEGORY SCREEN



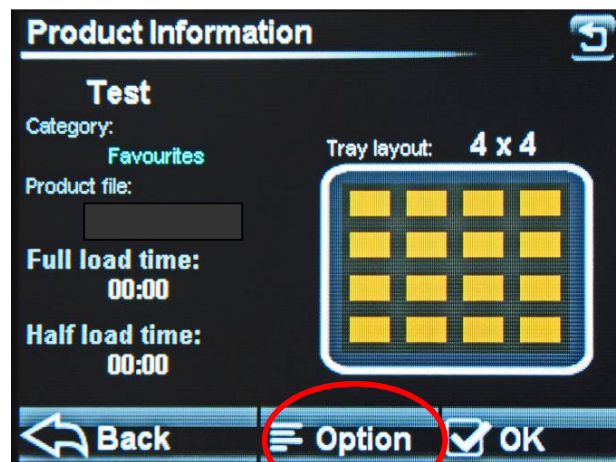
SELECT SCREEN

TOUCH THE DOWN ARROW  
UNTIL A BLANK PROGRAM  
IS REACHED.

3

TOUCH "I" BUTTON  
NEXT TO THE BLANK  
PROGRAM TO OPEN  
NEXT SCREEN

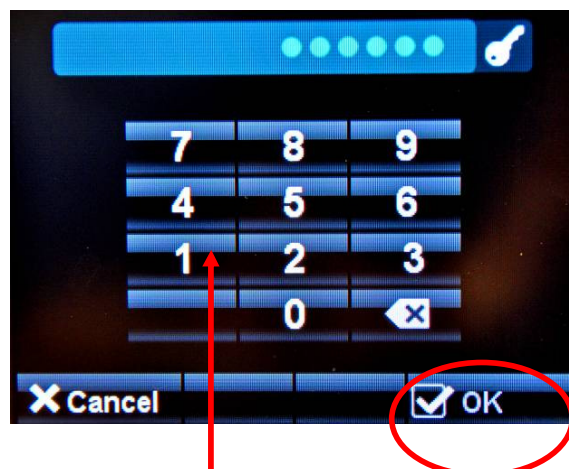
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO  
PASS CODE SCREEN

5



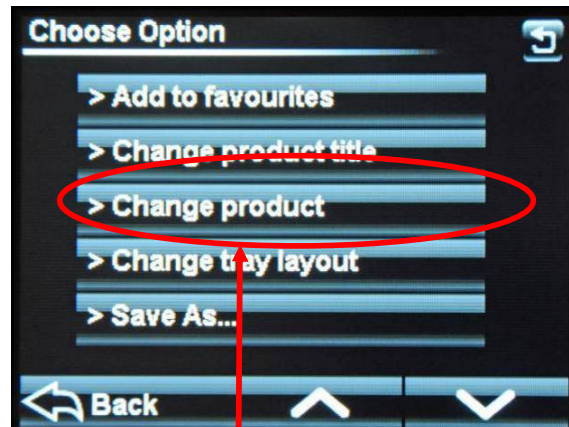
PASS CODE SCREEN

ENTER "SUPERVISOR" PASS CODE AND  
THEN TOUCH OK.  
(DEFAULT CODE = 123456)

6



## CHANGE PRODUCT



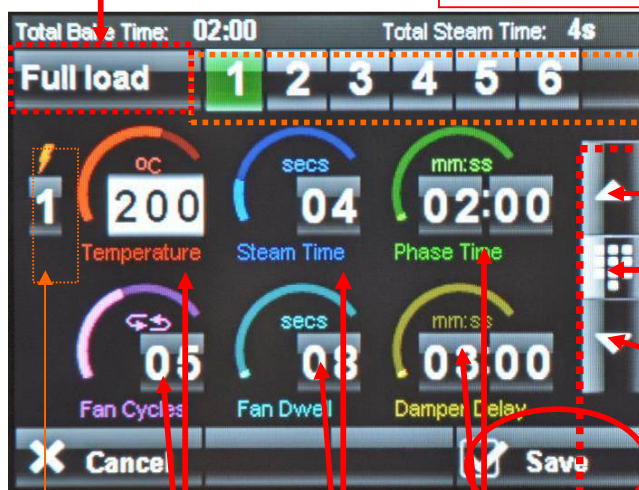
OPTION SCREEN

TOUCH "CHANGE PRODUCT"

7

LOAD  
TYPE

VALUE CHANGE SCREEN



BAKE PHASE (IF REQUIRED)

INCREASE

OR USE  
KEYS

DECREASE



ENTER AMOUNT REQUIRED  
AND PRESS DONE

POWER  
LEVEL

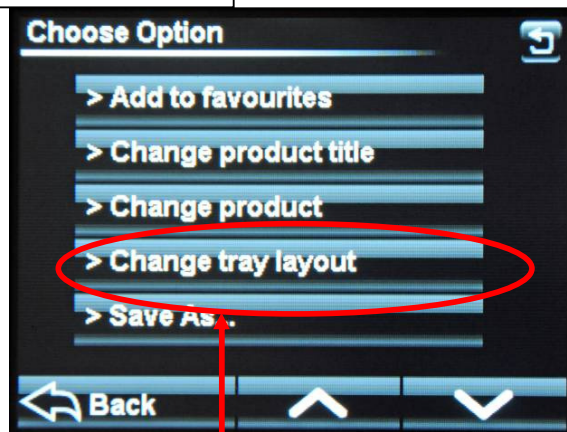
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

TOUCH "FULL LOAD" TO CHANGE TO "HALF LOAD" SETTINGS IF REQUIRED. PRESS AGAIN TO GO BACK TO "FULL LOAD"

TOUCH "SAVE" WHEN SATISFIED WITH THE SETTINGS OF EACH LOAD TYPE.

8

## CHANGE TRAY LAYOUT



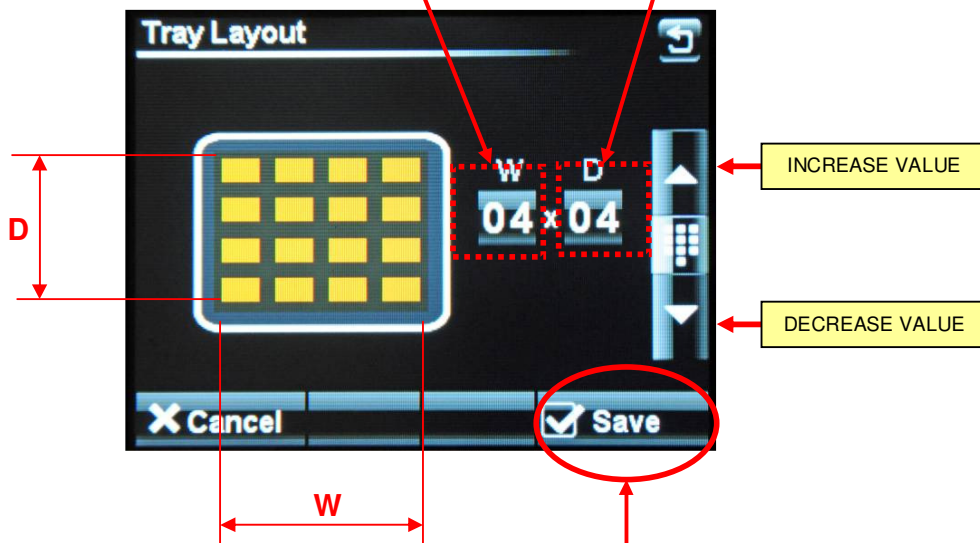
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

9

TOUCH TO ADJUST  
NUMBER OF PRODUCTS  
ACROSS THE TRAY

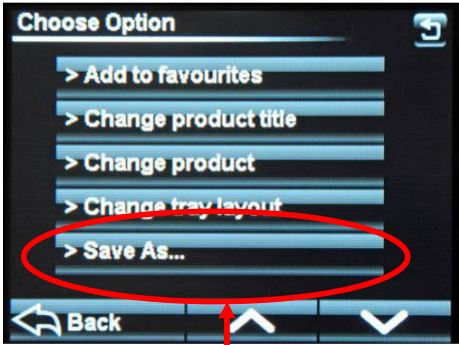
TOUCH TO ADJUST  
NUMBER OF PRODUCTS  
DOWN THE TRAY



WHEN SATISFIED WITH THE TRAY  
LAYOUT TOUCH "SAVE" TO RETURN  
TO THE "OPTIONS" SCREEN

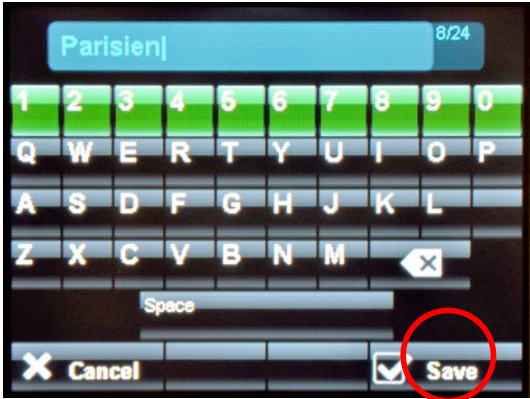
10

SAVE



OPTION SCREEN

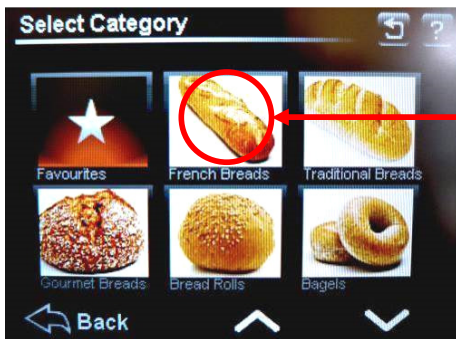
TOUCH "SAVE AS" 11



KEYBOARD SCREEN

TYPE IN THE NEW NAME  
AND TOUCH "SAVE" 12

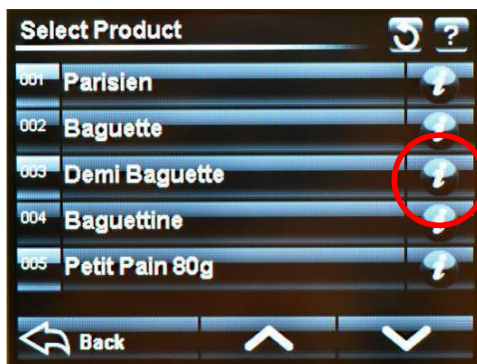
## ADD A PRODUCT TO THE FAVOURITES LIST



TOUCH THE TYPE OF  
PRODUCT WANTED  
AND THE “SELECT”  
SCREEN OPENS

1

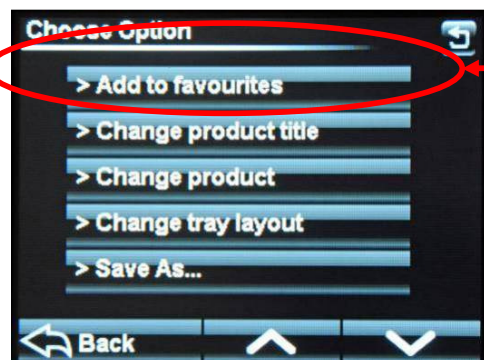
*CATEGORY SCREEN*



TOUCH THE “i”  
(INFORMATION)  
BUTTON NEXT TO THE  
PRODUCT YOU WANT  
AS A FAVOURITE.  
THIS OPENS THE  
OPTION SCREEN

2

*SELECT SCREEN*



TOUCH  
“ADD TO FAVOURITES”  
  
THE PRODUCT WILL  
NOW SHOW ON THE  
FAVOURITES LIST


3

*OPTION SCREEN*

## 8 - 6.0 SETTING 7-DAY TIMER


TOUCH TO OPEN  
"7-DAY TIMER"  
SCREEN

1



OPTION SCREEN

CHOOSE DAY

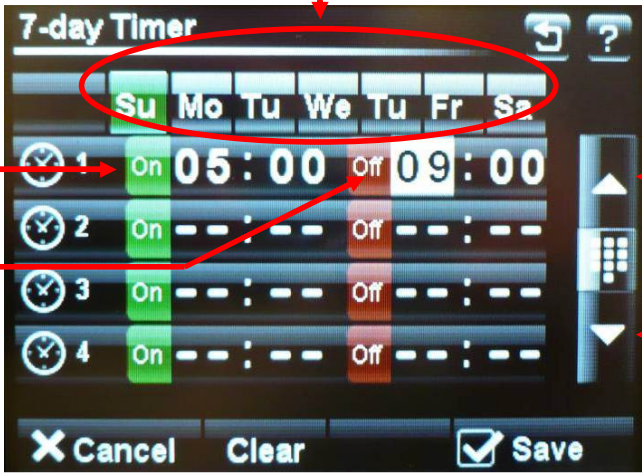


SET "ON" TIME

SET "OFF" TIME

2

4



INCREASE VALUE

3

DECREASE VALUE

TIMER SETUP SCREEN

### NOTE

Up to four on/off times can be set for each day.  
Touch "clear" to clear the settings on the day shown.  
Touch "save" to activate the times set.



## 8 - 7.0 SETTINGS



TOUCH TO OPEN  
THE "SETTINGS"  
SCREEN

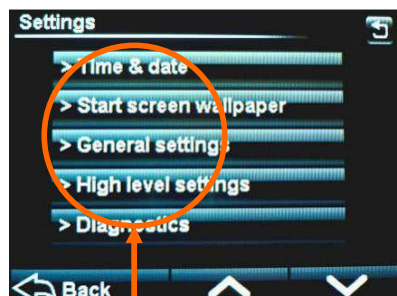
OPTION SCREEN



PASS CODE SCREEN

ENTER "SUPERVISOR"  
CODE AND  
THEN TOUCH "OK".  
(DEFAULT CODE = 123456)

1



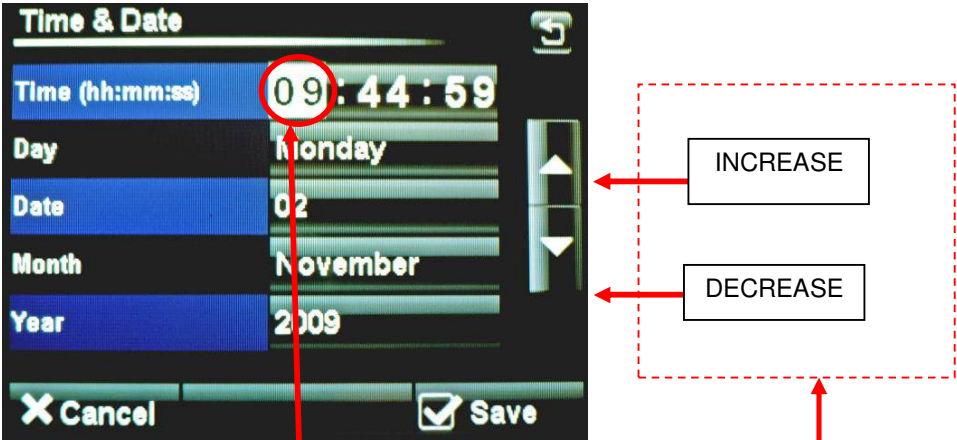
SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER

2



# TIME AND DATE

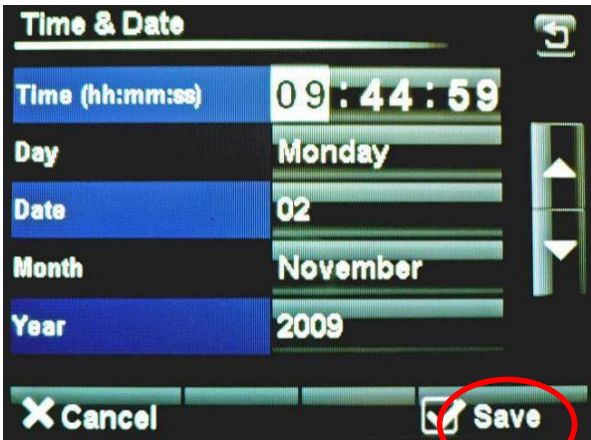


TOUCH THE SCREEN TO HIGHLIGHT THE ITEM TO CHANGE

1

USE THE INCREASE / DECREASE BUTTONS TO ALTER THE SETTINGS

2



TIME AND DATE SCREEN

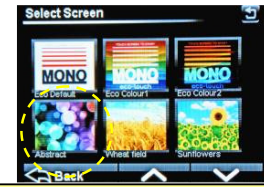
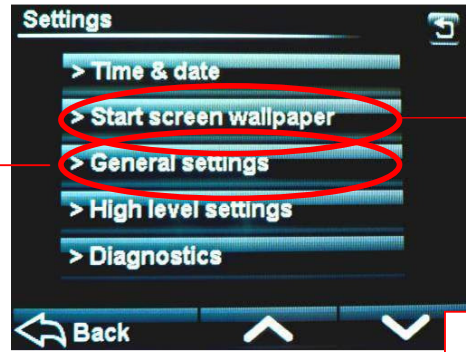
WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN

3



SETTINGS SCREEN

## OVEN SETTINGS (GENERAL)

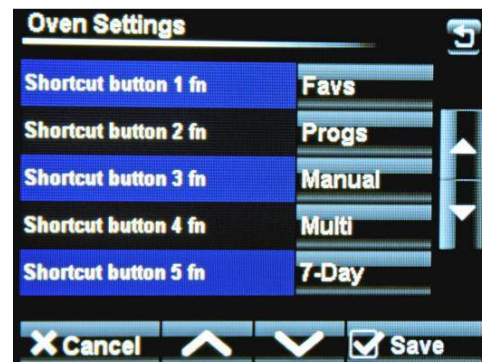
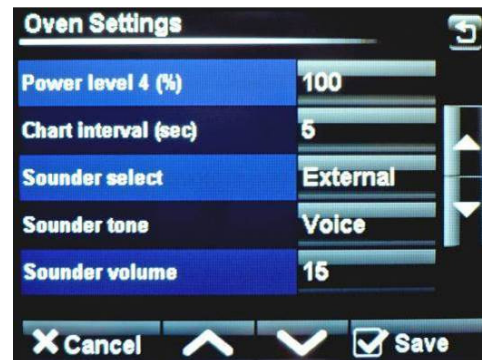
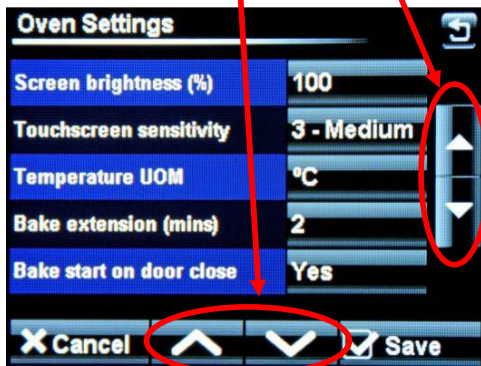


SELECT START SCREEN.  
TOUCH "BACK" TO CONFIRM

SETTINGS SCREEN

TOUCH "GENERAL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR.

SCROLL DOWN TO MOVE THROUGH ALL CHOICES  
AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS.



## **OVEN SETTINGS EXPLAINED - GENERAL LEVEL**

---

### **SCREEN BRIGHTNESS –**

Adjusts the brightness of the viewing screen for user comfort.

### **TOUCHSCREEN SENSITIVITY –**

Adjusts the pressure required to operate the touch screen. (5 settings)

### **TEMPERATURE UNIT OF MEASURE –**

Centigrade (Celsius) or Fahrenheit

### **BAKE EXTENSION (mins) –**

Adjusts the extra time at the end of a bake for each “extra time” button press. (10mins max)

### **BAKE START ON DOOR CLOSE –**

This will start the set bake program as soon as the door closes.

### **SLEEP MODE DELAY –**

Oven will go into sleep mode after the set minutes, providing it is up to temperature and has been through at least one bake cycle.

### **8 HOUR COUNTDOWN TIMER –**

After 8 hours the oven gives a warning and then turns off.  
Press any button for an extra hour if required.

### **POWER LEVEL (1-4) –**

Set these as required for each level to be used.

### **CHART INTERVAL –**

Time interval in seconds that the bars show on the heat and bake time progress charts.

### **SOUNDER SELECT –**

Set as external or onboard.

### **SOUNDER TONE –**

Select a tone – Voice or Off

### **SOUNDER VOLUME –**

Adjust to suit the volume required. (onboard sounder only)

### **SHORTCUT BUTTONS –**

**1 fn**

**2fn**

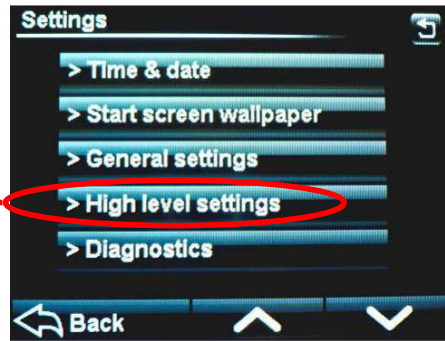
**3fn**

**4fn**

**5fn**

Gives the choice of what buttons are active and in which order they appear on the options screen.  
Options available = Favourites, Programs, Manual bake, Multi bake, 7-day timer . (Settings at **6fn** can not be changed)

## OVEN SETTINGS (HIGH LEVEL)



TOUCH "HIGH LEVEL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR.

1

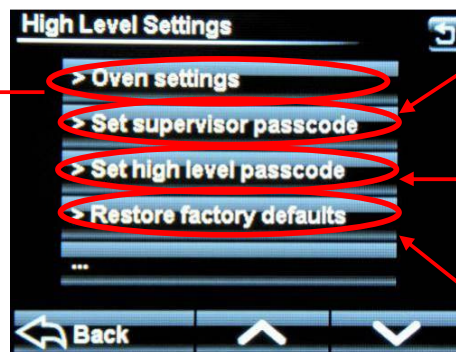
SETTINGS SCREEN



ENTER "HIGH LEVEL" PASS CODE AND THEN TOUCH "OK".

2

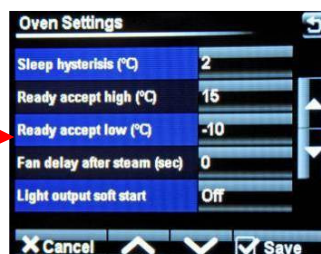
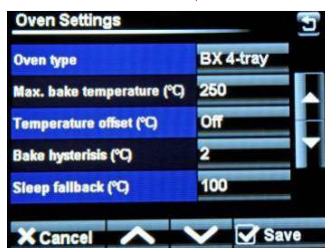
THE FOLLOWING SCREEN WILL APPEAR.



CHANGE SUPERVISOR PASSWORD HERE

CHANGE HIGH LEVEL PASSWORD HERE

RESTORES ALL SCREENS BACK TO ORIGINAL DEFAULT SETTINGS (NOT PASSCODES)



SCROLL DOWN TO MOVE THROUGH ALL CHOICES AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS.

3

## **OVEN SETTINGS EXPLAINED - HIGH LEVEL**

---

### **OVEN TYPE –**

Set this to the type of oven that the screen is installed on.

### **MAX. BAKE TEMPERATURE –**

Can be set up to 300C , (depending on the oven type)

### **TEMPERATURE OFFSET –**

Can be used to adjust the display to the actual temperature in the oven.

### **BAKE HYSTERISIS –**

Sets bake temperature cycling around a set point. (Above and below).

### **SLEEP FALLBACK –**

Temperature of the oven in “sleep mode” (100C is suggested).

### **SLEEP HYSTERISIS –**

Sets “sleep mode” temperature cycling around a set point. (Above and below).

### **READY ACCEPT HIGH –**

Highest temperature for the oven to display “READY”

### **READY ACCEPT LOW –**

Lowest temperature for the oven to display “READY”

### **FAN DELAY AFTER STEAM –**

Delay before fan starts after the oven has steamed. (60 seconds max)

### **LIGHT OUTPUT SOFT START –**

On/Off Some lights need this for cold start up to stop them blowing.

### **AUTO FAN CYCLE TIME (MINS) –**

Set time required. Only used in manual and multibake modes.

### **AUTO FAN DWELL TIME –**

Set time required. Only used in manual and multibake modes.

### **HEATER CONTROL –**

Contact or solid state. Defaults to contactor. (solid state not used at the moment)

### **I/O DIAGNOSTIC –**

Displays outputs and inputs at the top of the screen to aid fault finding if needed.

## **DEFAULT PASSCODES**

**SUPERVISOR (LOW LEVEL) -- 123456**

**HIGH LEVEL -- 654321**

**MASTER -- 314159 (This is fixed)**

### **SUGGESTION**

To stop unauthorised changes to the oven setup, it is suggested that this page is 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.



## 8 - 8.0 USING THE USB PORT



START SCREEN

Ensure the Start screen is showing

1



Insert the USB memory stick into the socket on the side of the oven panel. (Rubber plug may have to be removed first).

2

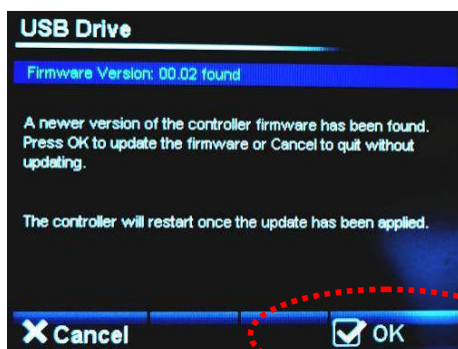
### NOTE

The USB stick will only fit in one way.  
Do not force into the socket.



Wait for the USB symbol to finish moving

3



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

Touch "OK" to update firmware

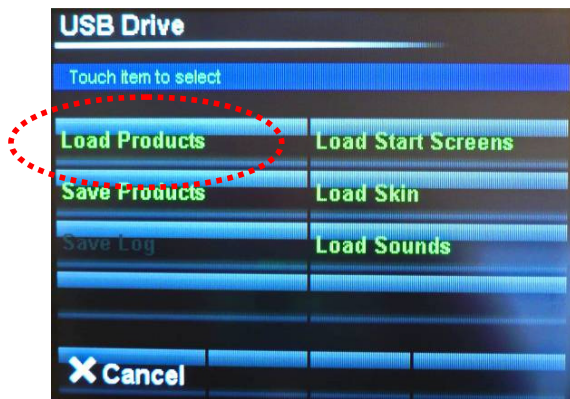
Wait-

Remove USB stick

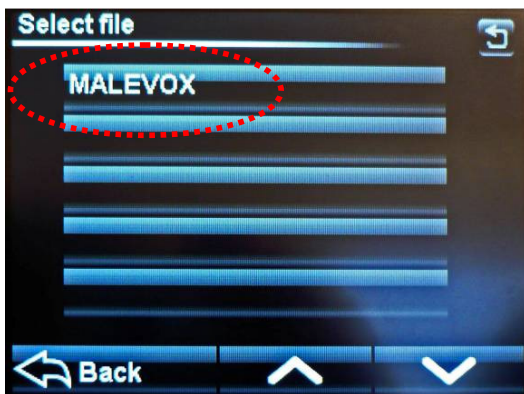
OR

Touch CANCEL to choose other items to update or change.  
(see next page)

4



Choose action you would like to do. **5**



Select the file required. **6**



When confirmation of “**file loaded ok**” shows, remove usb stick

# NOTES ON USING USB STICKS

For a USB stick to function correctly it must have the following folder in the root folder .

## **Mono**

Then into that folder add the following:

**Firmware**

**Products**

**Skins**

**Sounds**

**Startup**

Place your recipe/product files in the “**products**” folder.

The oven will find the “**Mono**” folder automatically when the stick is plugged into the oven.  
Any stick can be used (does not have to be blank) but the Mono folder must be in the root folder.

The most used folders are explained below:

## **SKINS**

These control the way the screen looks in different modes.

**Pictorial** is when the screen displays categories using pictures.



**Numerical** is when the screen displays program numbers.



## **STARTUP SCREENS**

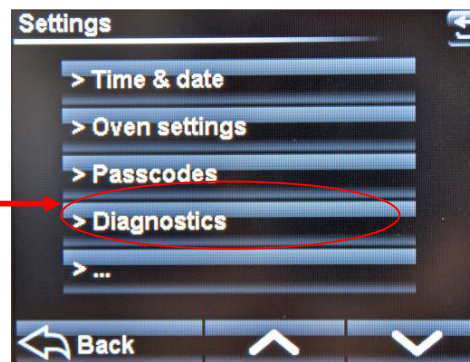
This is the picture/logo you see when the oven is started.



## **PRODUCT FILES** (PROGRAM FILES)

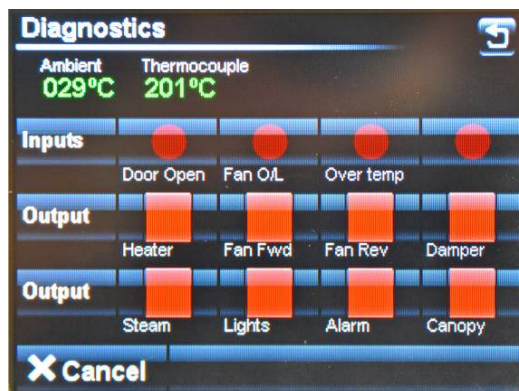
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

## 8 - 9.0      **DIAGNOSTICS**



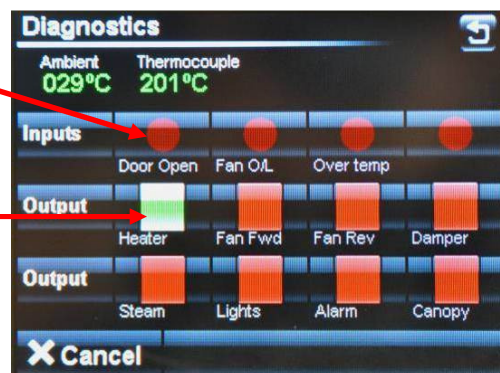
*SETTINGS SCREEN*

TOUCH "DIAGNOSTICS" AND THE FOLLOWING SCREEN WILL APPEAR.



*DIAGNOSTICS SCREEN*

INPUTS HIGHLIGHT WHEN A SIGNAL IS Received.  
e.g. DOOR OPEN



TOUCH THE REQUIRED OUTPUT AND A SIGNAL IS SENT TO THAT ITEM. THE OUTPUT BEING CHECKED IS HIGHLIGHTED WHEN ACTIVE. TO STOP THE OUTPUT, TOUCH AGAIN.

## 9.0 MAINTENANCE

- Check for frayed or bare cables.  
The machine must not be used if frayed or bare cables are visible.
- Follow cleaning instructions.

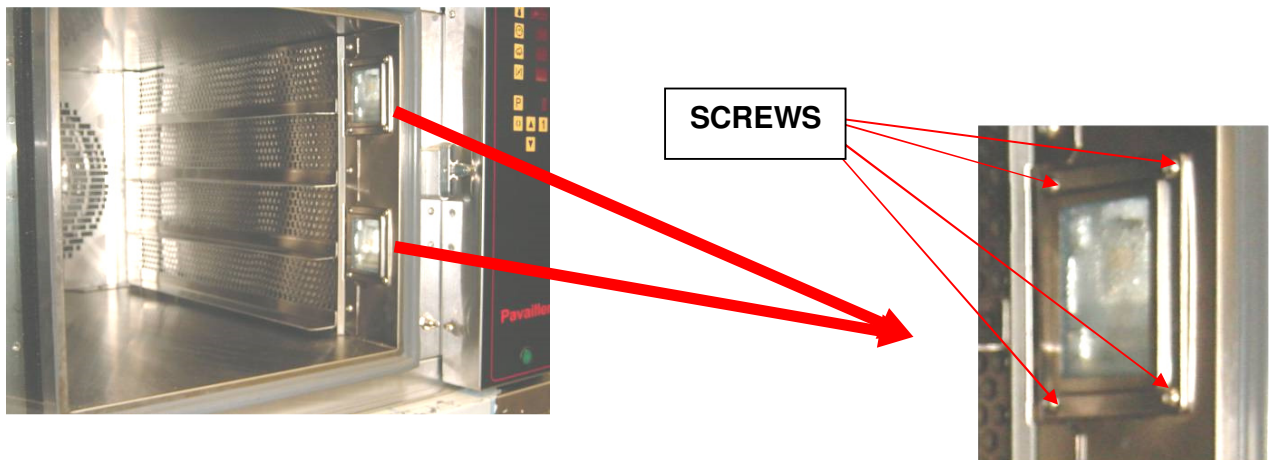
## 10.0 STEAM SYSTEM MAINTENANCE

- If it is noticed that the steaming operation has deteriorated, perhaps due to hard water scaling, please contact your oven supplier

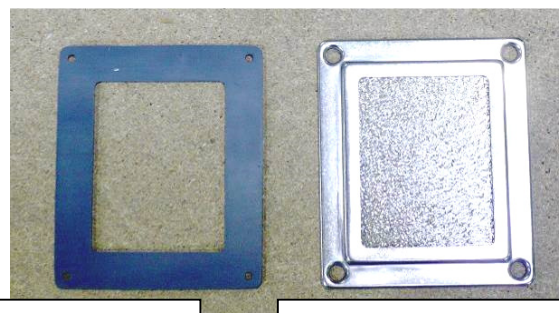
## 11.0 BULB REPLACEMENT

In the event of a bulb failure, Instructions on how to change a bulb are as follows: -

- Ensure oven is isolated from mains supply and allow to cool.
- Remove screws (4 per light) and take glass, frame and gasket off lamp unit.



- Remove bulb by pulling in direction of arrow and replace with new bulb.



GASKET

Pt No.B721-67-008

GLASS AND FRAME

Pt No.B721-67-010

Pt No.B721-67-009

- Refit glass front, taking care that gasket is in position around stainless steel frame.  
Re-connect oven and test.

**DO NOT TOUCH BULBS WITH BARE HANDS.**  
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.



## **12.0 SPARES**

---

When ordering spares please quote the **machine serial number** which can be found on the silver information plate of the machine and on the front cover of this manual.

**MACHINE SERIAL NUMBER**



### **PART 1**

**FG150 10 TRAY OVEN SPARES SECTION**

### **PART 2**

**FG159 4/5 TRAY 18 X 30 OVEN SPARES SECTION**

### **PART 3**

**FG158 4/5 TRAY 60 X 40 OVEN SPARES SECTION**

### **PART 4**

**FG153 4/5 TRAY 40 X 60 OVEN SPARES SECTION**

[email:spares@monoequip.com](mailto:spares@monoequip.com)

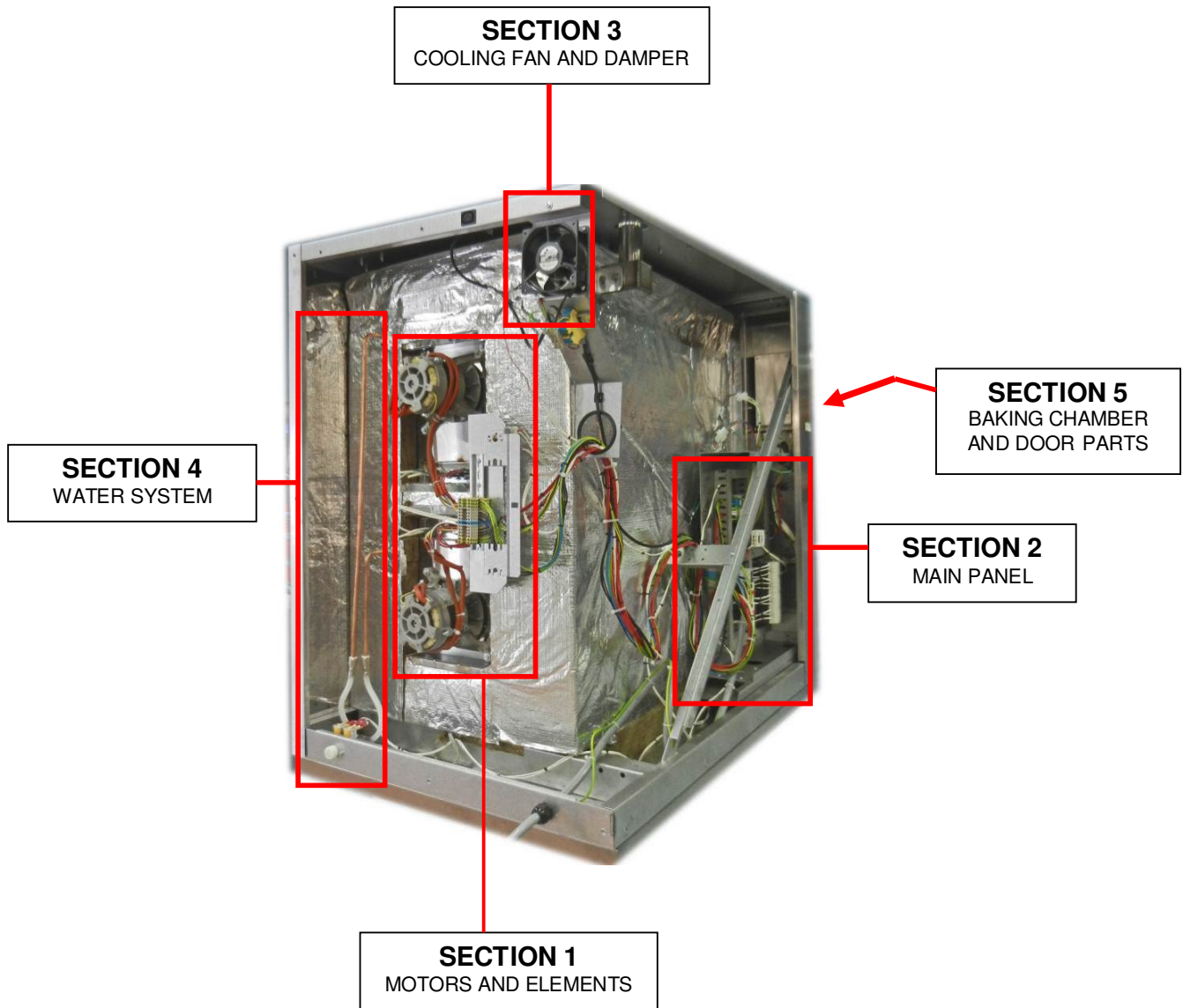
[Spares +44\(0\)1792 564039](tel:+44(0)1792564039)



## **PART 1**

## **10 TRAY OVEN SPARES SECTION**

FG150



**REAR VIEW WITH OUTER SHEETING REMOVED**

**PART 1 / SECTION 1 – 10 TRAY - MOTORS AND ELEMENTS**

FG150

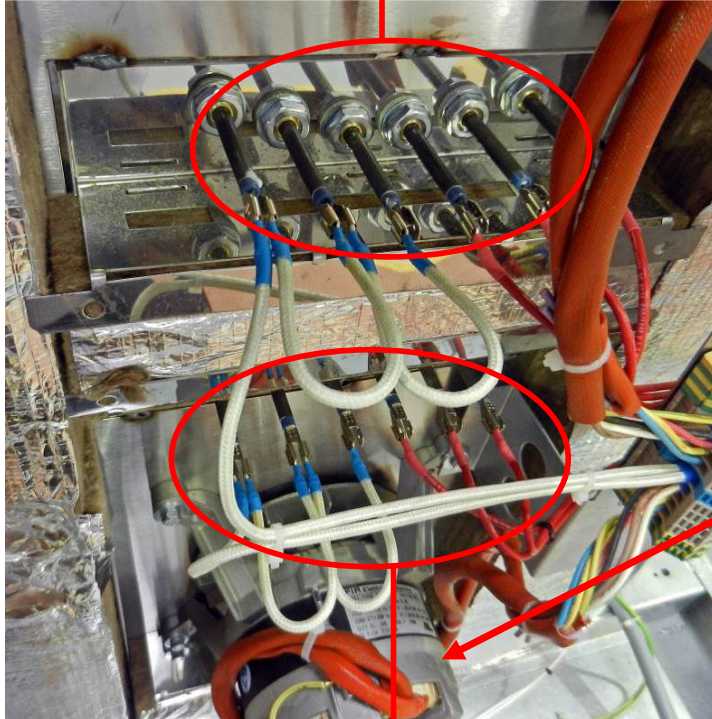
8Kw ovens

**HEATING ELEMENT** – B847-04-068 = 240volts  
B847-04-073 = 220volts

PART 30

7Kw ovens

**HEATING ELEMENT** – B847-04-067 = 240volts  
B847-04-074 = 220volts



PART 18  
PART 19

TOP NOT SHOWN

**FAN MOTORS** - B720-74-005

8Kw ovens

**HEATING ELEMENT** – B847-04-068 = 240volts  
B847-04-073 = 220volts

PART 31

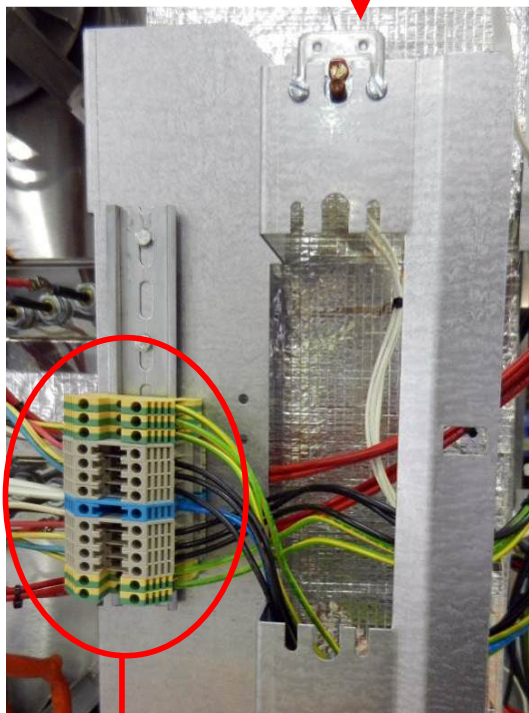
7Kw ovens

**HEATING ELEMENT** – B847-04-067 = 240volts  
B847-04-074 = 220volts

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

**PART 21**

**OVERHEAT THERMOSTAT – B888-30-014**



**TB3**

**MOTOR AND ELEMENT CONNECTIONS**

**PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL**

**PART 1 / SECTION 2 – 10 TRAY - MAIN PANEL**

FG150

**PT-4A FAN MOTOR OVERLOAD**

B801-03-020

**PT4B FAN MOTOR OVERLOAD AUX. CONTACTOR**

B801-14-012

**PT-5A FAN MOTOR OVERLOAD**

B801-03-020

**PT5B FAN MOTOR OVERLOAD AUX. CONTACTOR**

B801-14-012

PART 1

**INTERIOR LIGHTING MCB**

B872-22-063

PART 2

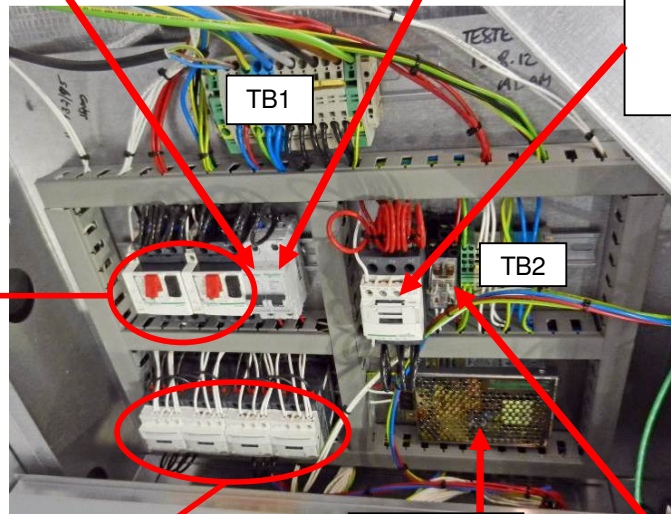
**CONTROL CIRCUIT MCB**

B872-22-062

PART 15

**HEATING ELEMENT  
CONTACTOR**

B801-08-020



PART 14

**24v DC POWER SUPPLY UNIT**  
B801-93-005

**FAN MOTOR CONTACTORS**

B801-08-031

PT-10A (TOP FORWARD)

PT-10B (TOP REVERSE)

PT-11A (BTM FORWARD)

PT-11B (BTM REVERSE)

**INTERLOCK UNIT X2**

B801-18-005

**PT-8A INTERIOR LIGHT RELAY**

B723-37-004

**PT8B INTERIOR LIGHT RELAY BASE**

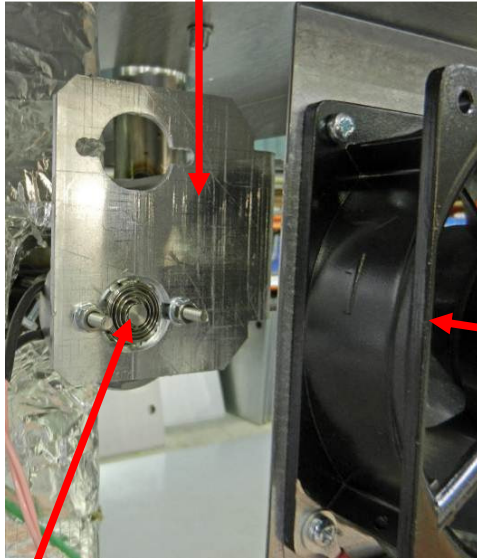
B723-36-001

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL



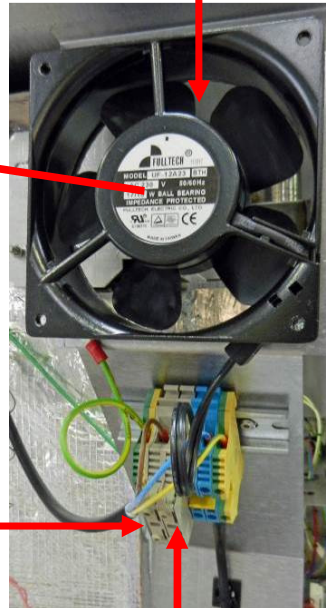
FG150

**DAMPER BRACKET 150-02-01000**



**PART 34**

**REAR FAN UNIT  
B869-75-018**



**PART 37**

**AUX. POWER OUTLET FUSE  
B842-85-039**

**PART 17**

**DAMPER SOLENOID L/H OVEN B749-83-003  
DAMPER SOLENOID R/H OVEN B749-83-004**



**PART 35**

**REAR FAN UNIT FUSE  
B842-85-025**

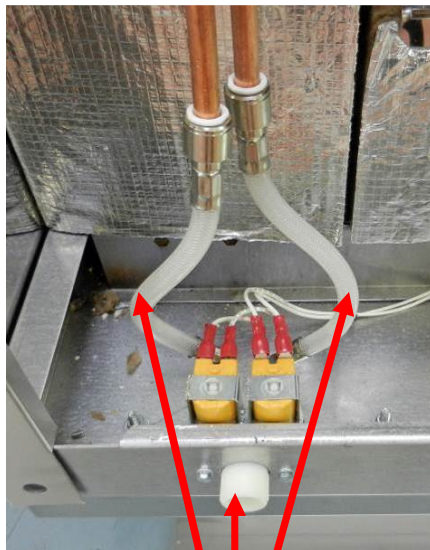
**COUPLING  
158-02-00600**

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL



**DELIVERY PIPE - LONG**  
150-07-00800

**DELIVERY PIPE - SHORT**  
150-07-00700



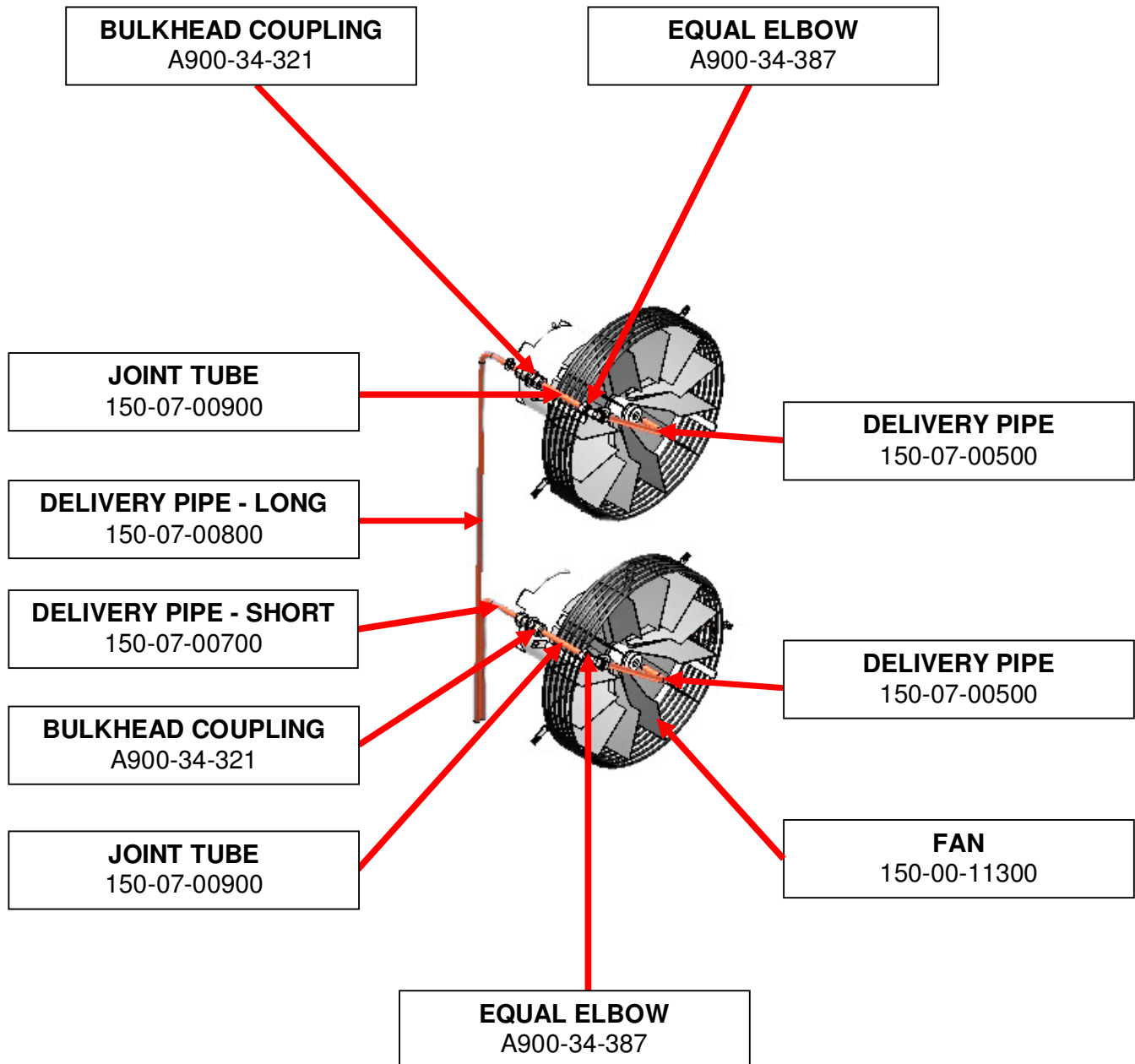
PART 20

**WATER SOLENOID (INC. HOSES)**  
150-07-00400

**HOSE – BLUE (NOT SHOWN ATTACHED)**  
A900-34-087



FG150

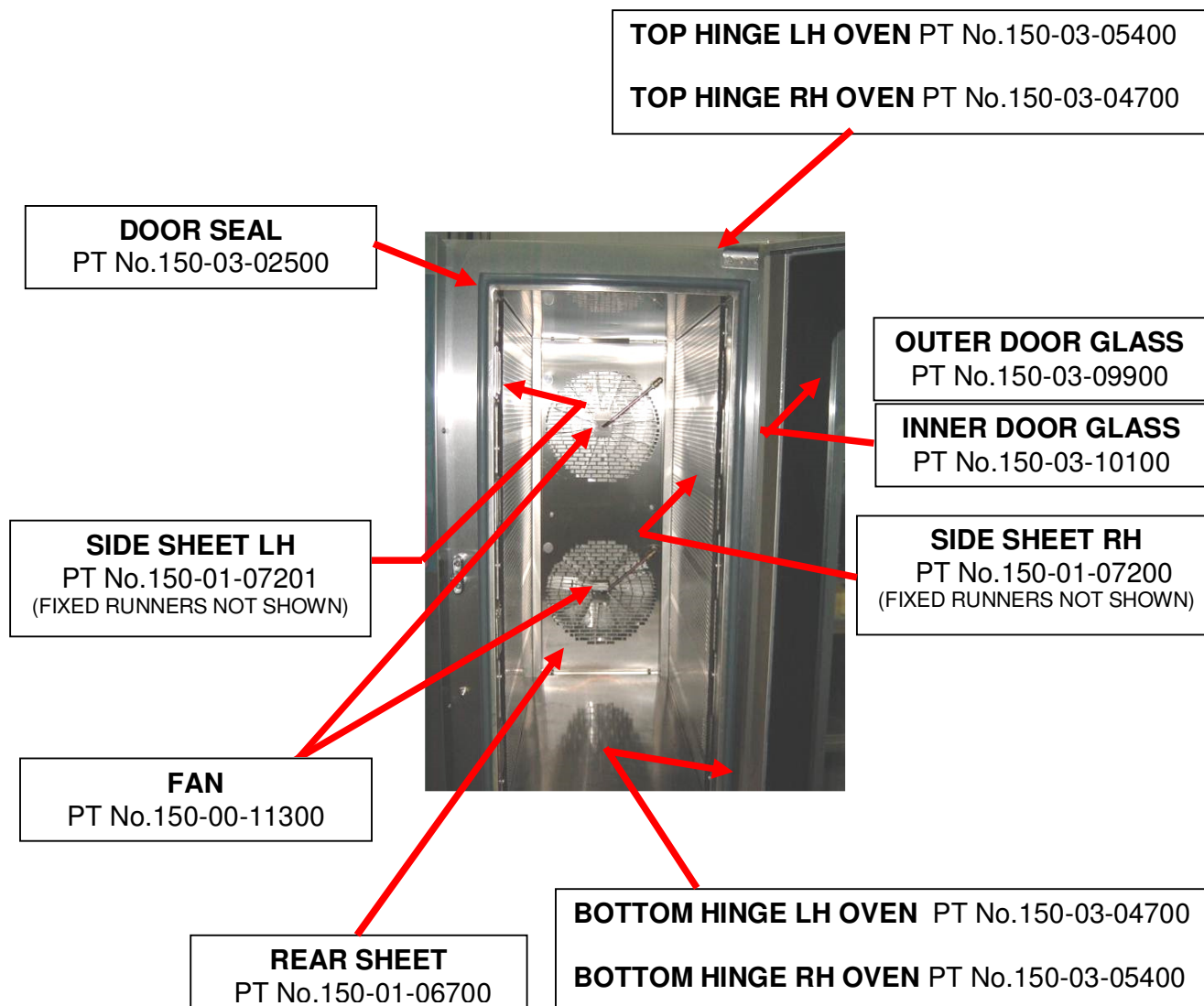


**COMPLETE STEAM ASSY KIT = PT No. 150-07-00003**

INCLUDES 150-01-07700 PIPE GUIDE BRKT X 2  
AND 150-07-00400 DOUBLE SOLENOID INLET VALVE.

**PART 1 / SECTION 5 – 10 TRAY - BAKING CHAMBER AND DOOR PARTS**

FG150



**DOOR SWITCH**  
 PT No.B842-07-023



**HANDLE/ CATCH ASSEMBLY**  
 PT No.A900-27-171

**COMPLETE DOOR ASSEMBLY = PT No 150-03-09500 LH AND RH (STATE WHICH REQ'D)**

FG150



**LIGHT ASSEMBLY  
PT No.B721-67-011**

**INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW**

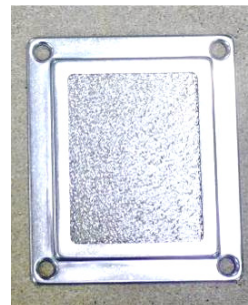


**REPLACEMENT BULB = B857-94-007**



**GASKET**

Pt. No.B721-67-008



**GLASS AND FRAME**

Pt. No.B721-67-010

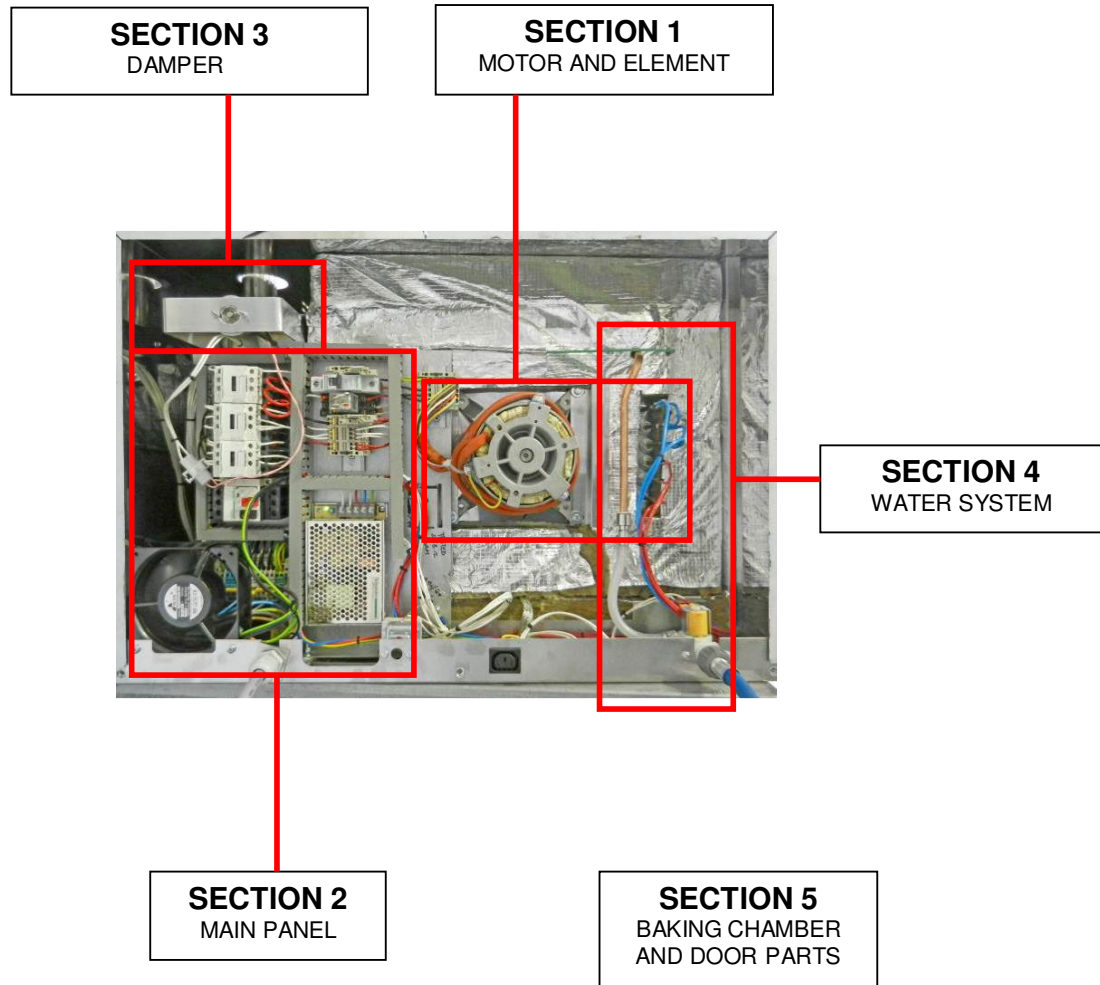
Pt. No.B721-67-009

**DO NOT TOUCH BULBS WITH BARE HANDS.**  
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

## **PART 2**

## **4/5 TRAY 18 X 30 OVEN SPARES SECTION**

FG159



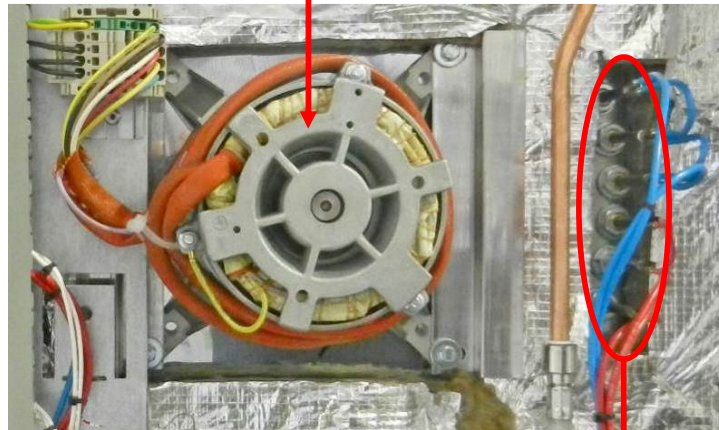
PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL



FG159

**PART 10**

**FAN MOTOR UNIT – B720-74-005**



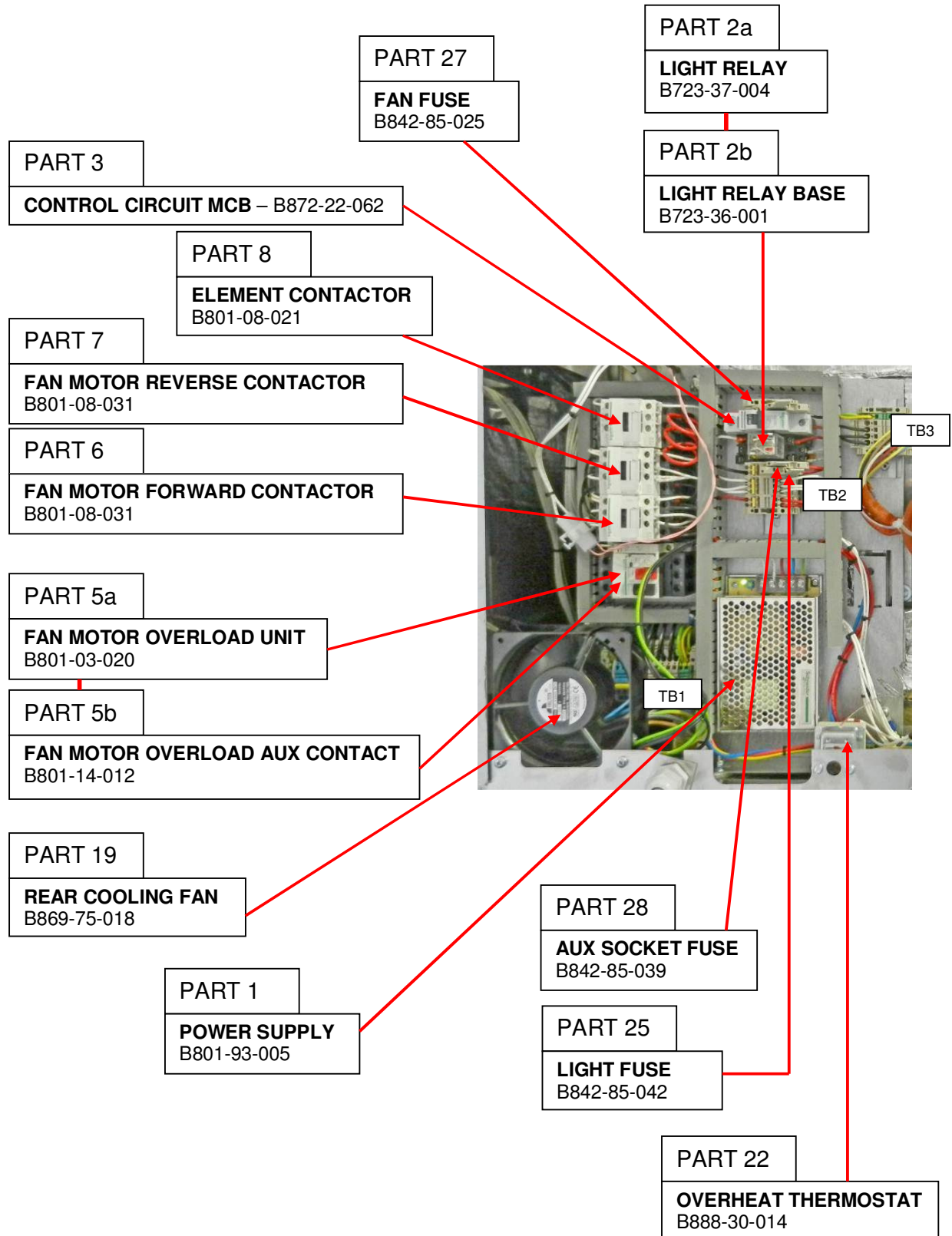
**PART 11**

**HEATING ELEMENT – B847-04-068 = 240volts  
B847-04-073 = 220volts**

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

## PART 2 / SECTION 2 – 4/5 TRAY 18 X 30 – MAIN PANEL

FG159



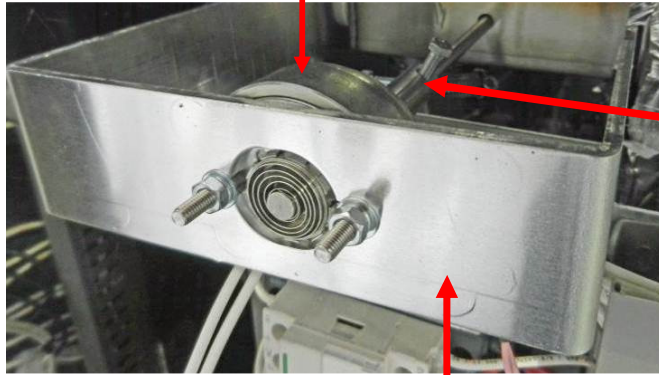
PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

**PART 2 / SECTION 3 – 4/5 TRAY 18 X 30 – DAMPER**

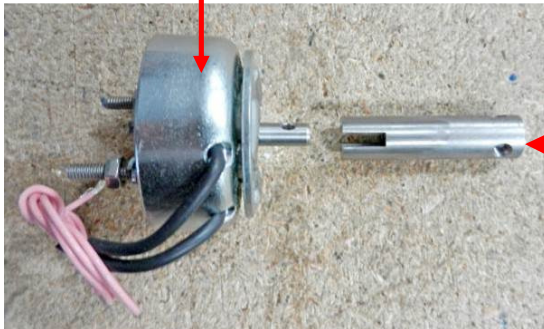
FG159

**PART 9**

**DAMPER SOLENOID L/H OVEN B749-83-003**  
**DAMPER SOLENOID R/H OVEN B749-83-004**



**DAMPER SOLENOID BRKT**  
**158-02-00300**



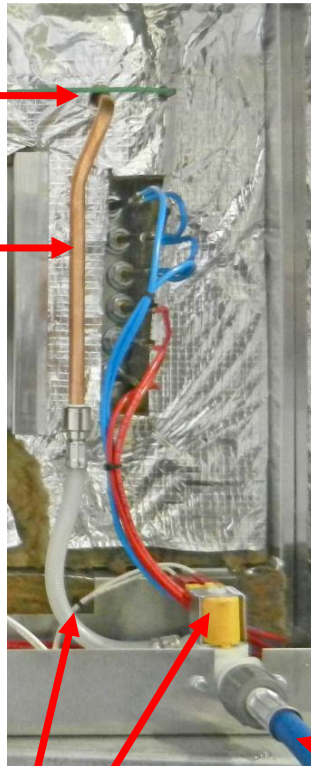
**COUPLING**  
**158-02-00600**

**PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL**

FG159

**BULKHEAD COUPLING**  
A900-34-321  
(UNDER INSULATION)

**COPPER PIPE**  
A900-34-253  
(10mm OD X 20 swg)



**HOSE – BLUE**  
A900-34-087

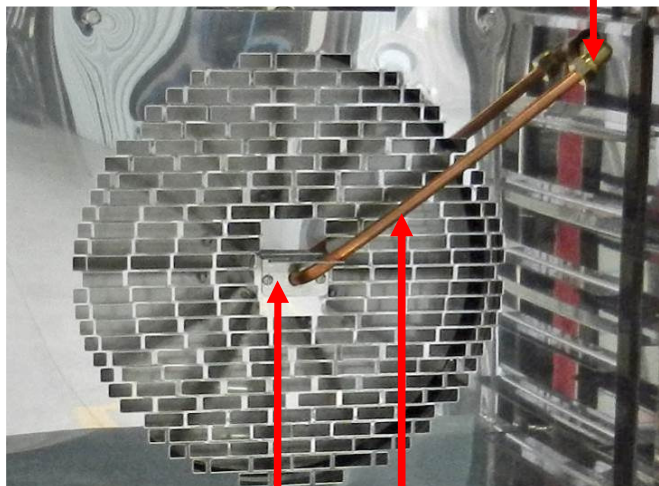
PART 12

**WATER INLET ASSY (INC. HOSE)**  
158-17-00400

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

FG159

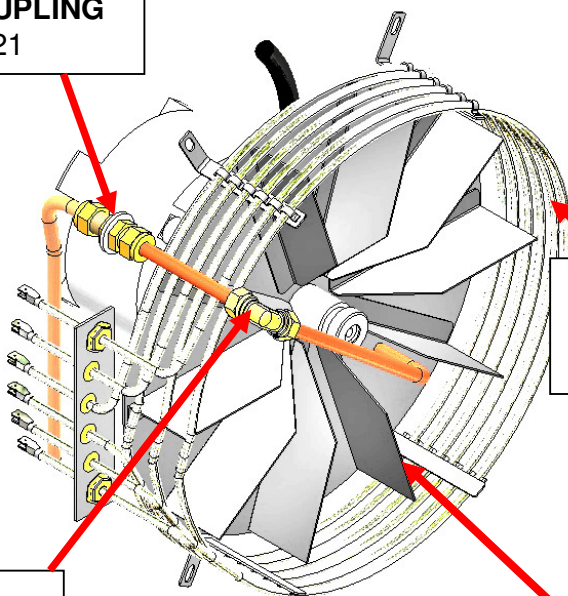
**EQUAL ELBOW**  
A900-34-387



**PIPE GUIDE BRACKET**  
150-01-07700

**INDIVIDUAL PART NUMBERS ARE  
NOT AVAILABLE FOR PIPES.  
ALL PIPES MADE FROM  
A900-34-253 COPPER PIPE  
10mm O/D X 20swg WALL**

**BULKHEAD COUPLING**  
A900-34-321



**HEATING ELEMENT**  
B847-04-068 = 240volts  
B847-04-073 = 220volts

**EQUAL ELBOW**  
A900-34-387

**FAN**  
150-00-11300



**PART 2 / SECTION 5 – 4/5 TRAY 18 X 30 BAKING CHAMBER AND DOOR PARTS**

FG159

**TOP HINGE LH OVEN** PT No.158-03-10501

**TOP HINGE RH OVEN** PT No.158-03-10500

**DOOR SEAL**

PT No.159-03-01500

**REAR SHEET**

PT No.159-01-10900

**OUTER DOOR GLASS**

PT No.159-03-04200

**FAN**

PT No.150-00-11300

**INNER DOOR**

**INCLUDING GLASS**

PT No.159-03-10200



**LH FIXED RUNNERS 4 TRAY**

PT No.159-01-05000

**LH FIXED RUNNERS 5 TRAY**

PT No.159-01-05200

**BOTTOM HINGE LH OVEN** PT No.158-03-10500

**BOTTOM HINGE RH OVEN** PT No.158-03-10501

**RH FIXED RUNNERS 4 TRAY**

PT No.159-01-05001

**RH FIXED RUNNERS 5 TRAY**

PT No.159-01-05201



**DOOR SWITCH**

PT No.B842-07-023



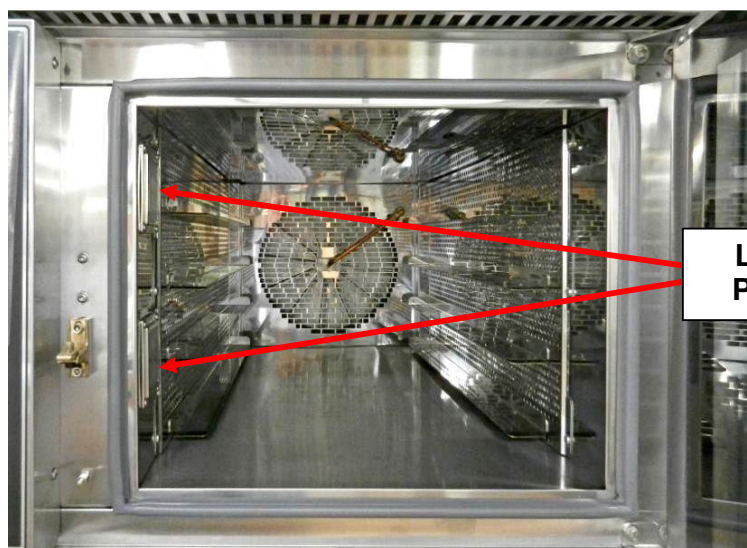
**HANDLE/ CATCH ASSEMBLY**

PT No.A900-27-118



COMPLETE DOOR ASSEMBLY = PT No 159-03-04000 = LH HINGE DOOR  
PT No 159-03-04001 = RH HINGE DOOR

FG159



**LIGHT ASSEMBLY  
PT No.B721-67-011**

**INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW**

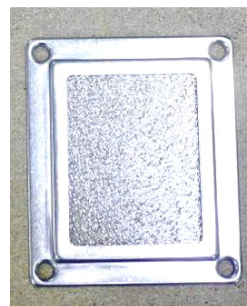


**REPLACEMENT BULB = B857-94-007**



**GASKET**

Pt No.B721-67-008



**GLASS AND FRAME**

Pt No.B721-67-010

Pt No.B721-67-009

**DO NOT TOUCH BULBS WITH BARE HANDS.**  
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL  
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

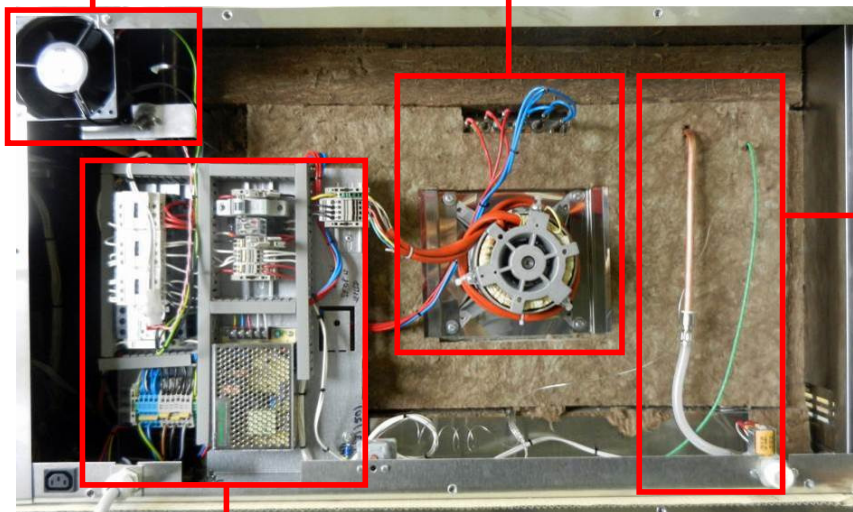
## **PART 3**

## **4/5 TRAY 60 X 40 OVEN SPARES SECTION**

FG158

**SECTION 3**  
DAMPER AND FAN

**SECTION 1**  
MOTOR AND ELEMENT



**SECTION 4**  
WATER SYSTEM

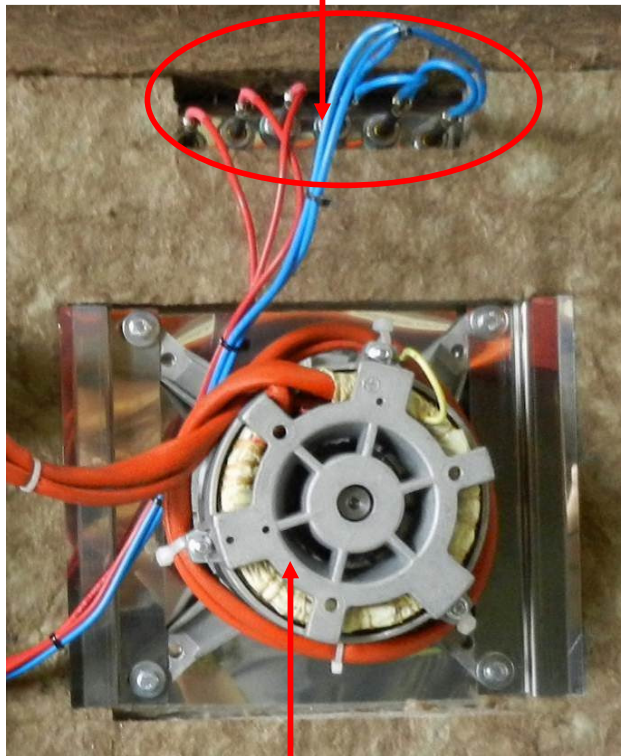
**SECTION 2**  
MAIN PANEL

**SECTION 5**  
BAKING CHAMBER  
AND DOOR PARTS

FG158

**PART 11**

**HEATING ELEMENT** – B847-04-067 = 240volts  
B847-04-074 = 220volts



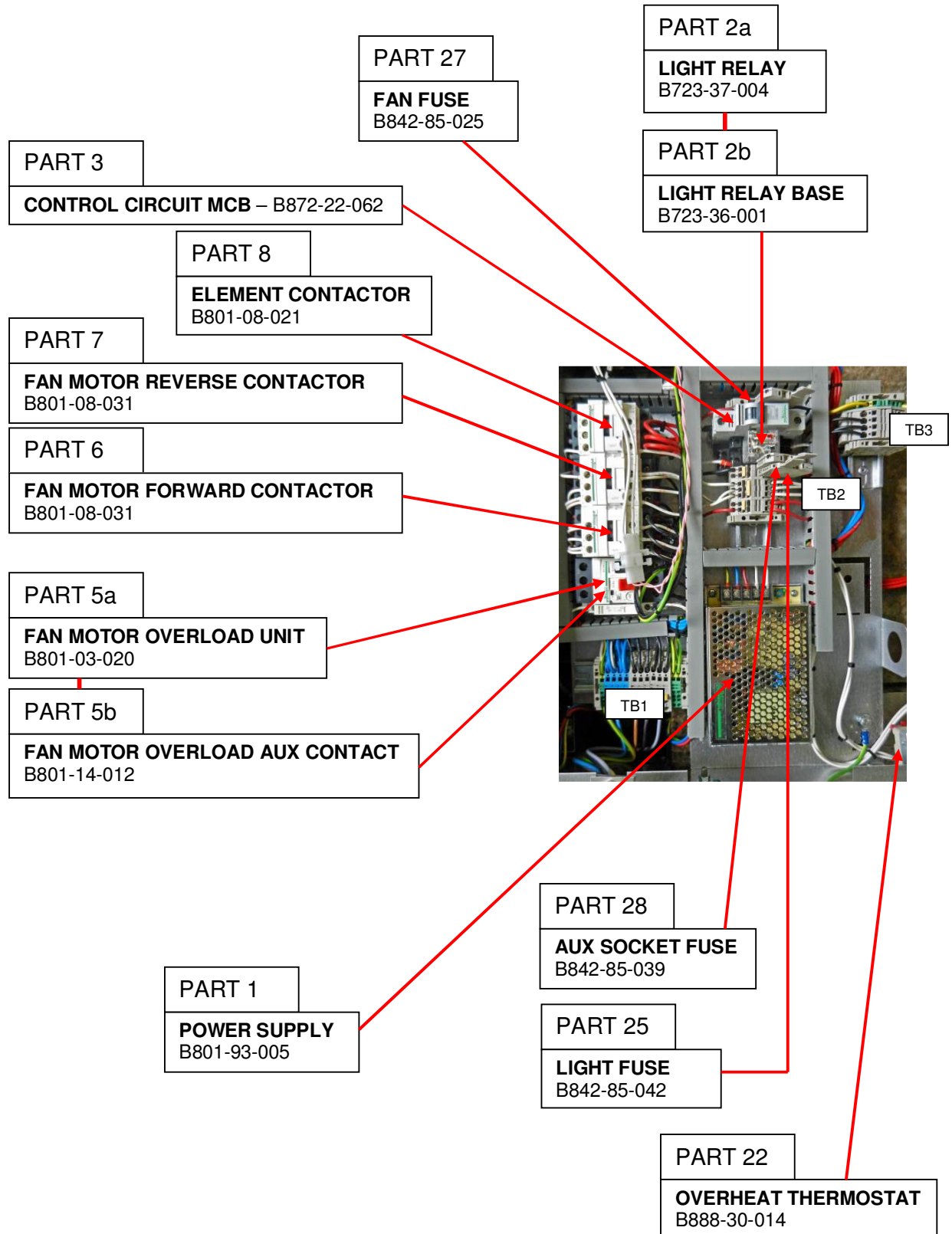
**PART 10**

**FAN MOTOR UNIT** – B720-74-005

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

# **PART 3 / SECTION 2 – 4/5 TRAY 60 X 40 – MAIN PANEL**

FG158



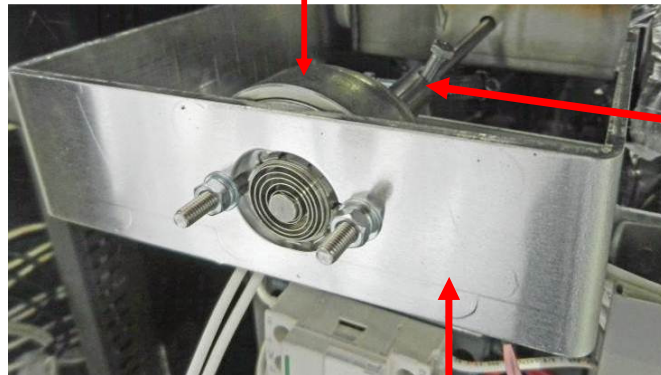
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL



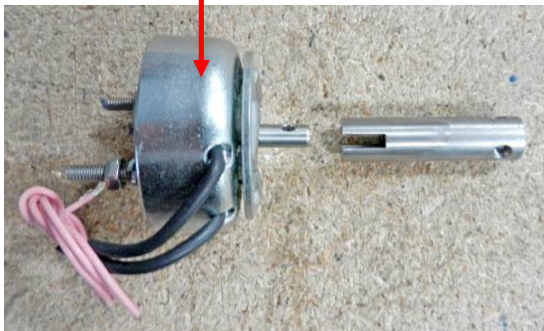
FG158

**PART 9**

**DAMPER SOLENOID L/H OVEN B749-83-003**  
**DAMPER SOLENOID R/H OVEN B749-83-004**



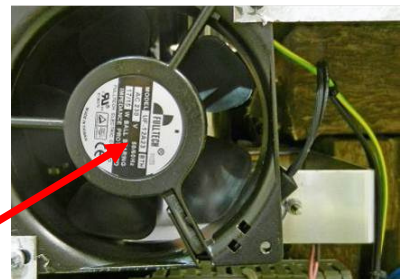
**DAMPER SOLENOID BRKT**  
**158-02-00300**



**COUPLING**  
**158-02-00600**

**PART 19**

**REAR COOLING FAN**  
**B869-75-018**

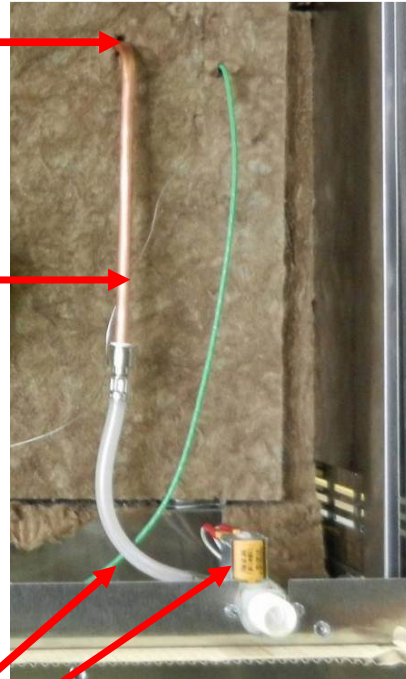


**PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL**

FG158

**BULKHEAD COUPLING**  
A900-34-321  
(UNDER INSULATION)

**COPPER PIPE**  
A900-34-253  
(10mm OD X 20 swg)



PART 12

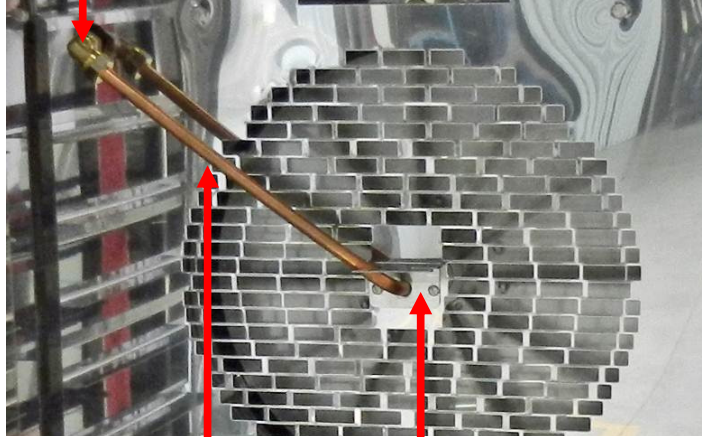
**WATER INLET ASSY (INC. HOSE)**  
158-17-00400

**HOSE – BLUE** (NOT SHOWN)  
A900-34-087

PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL

FG158

**EQUAL ELBOW**  
A900-34-387

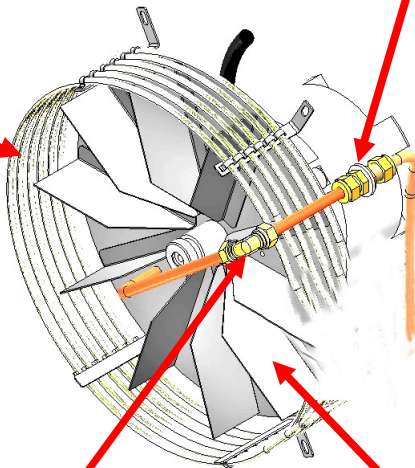


**INDIVIDUAL PART NUMBERS ARE NOT AVAILABLE FOR PIPES.  
ALL PIPES MADE FROM  
A900-34-253 COPPER PIPE  
10mm O/D X 20swg WALL**

**PIPE GUIDE BRACKET**  
150-01-07700

**HEATING ELEMENT**  
B847-04-067 = 240volts  
B847-04-074 = 220volts

**BULKHEAD COUPLING**  
A900-34-321

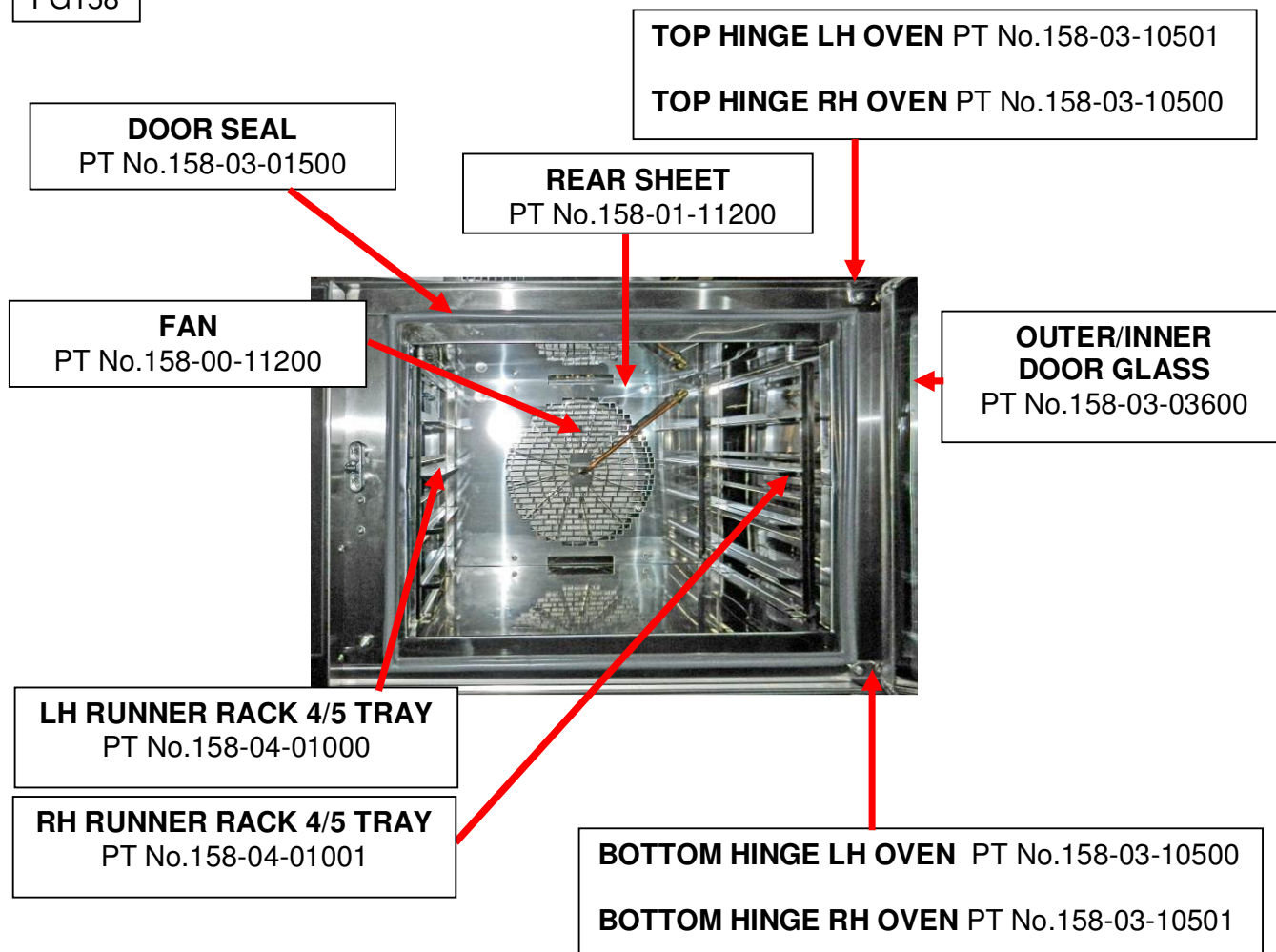


**EQUAL ELBOW**  
A900-34-387

**FAN**  
158-00-11200

**PART 3 / SECTION 4 – 4/5 TRAY 60 X 40 BAKING CHAMBER AND DOOR PARTS**

FG158



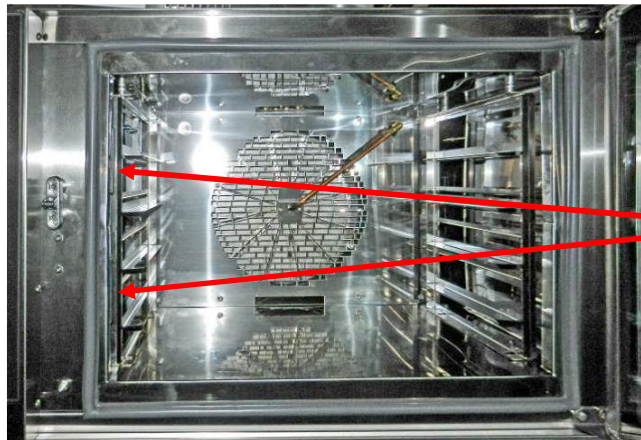
**DOOR SWITCH**  
PT No.B842-07-023



**HANDLE/ CATCH ASSEMBLY**  
PT No.A900-27-171

COMPLETE DOOR ASSEMBLY = PT No 158-03-03400 = LH HINGE DOOR  
PT No 158-03-03401 = RH HINGE DOOR

FG158



**LIGHT ASSEMBLY  
PT No.B721-67-011**

**INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW**

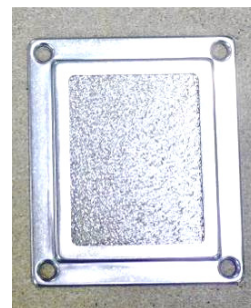


**REPLACEMENT BULB = B857-94-007**



**GASKET**

Pt. No.B721-67-008



**GLASS AND FRAME**

Pt. No.B721-67-010

Pt. No.B721-67-009

**DO NOT TOUCH BULBS WITH BARE HANDS.**  
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL  
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

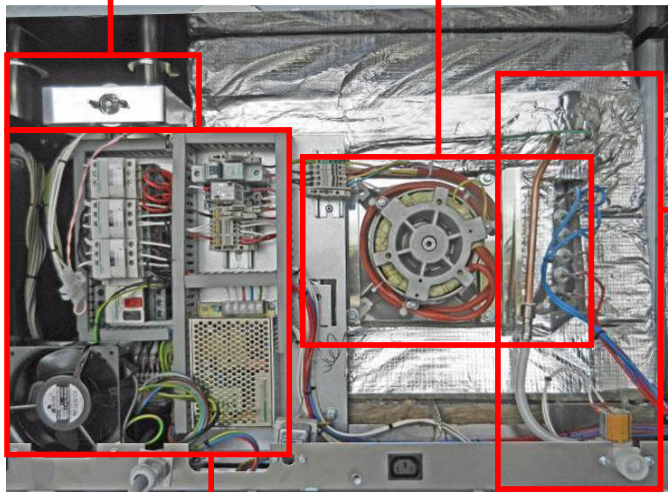


## **PART 4 4/5 TRAY 40 X 60 OVEN SPARES SECTION**

FG153

**SECTION 3**  
DAMPER

**SECTION 1**  
MOTOR AND ELEMENT



**SECTION 4**  
WATER SYSTEM

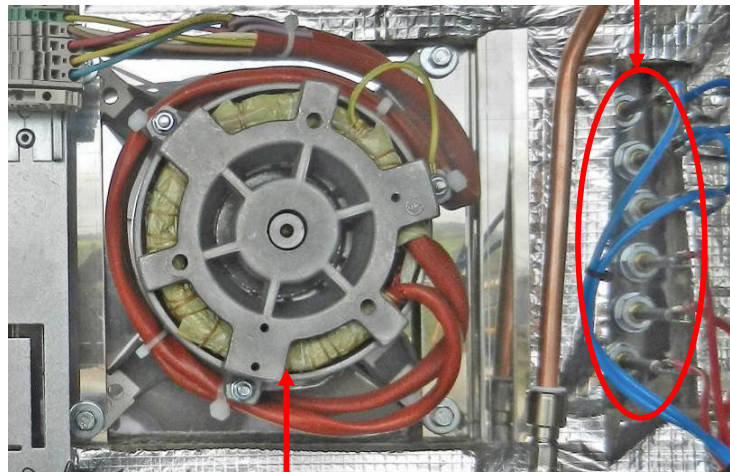
**SECTION 2**  
MAIN PANEL

**SECTION 5**  
BAKING CHAMBER  
AND DOOR PARTS

FG153

**PART 11**

**HEATING ELEMENT** – B847-04-067 = 240volts  
B847-04-074 = 220volts



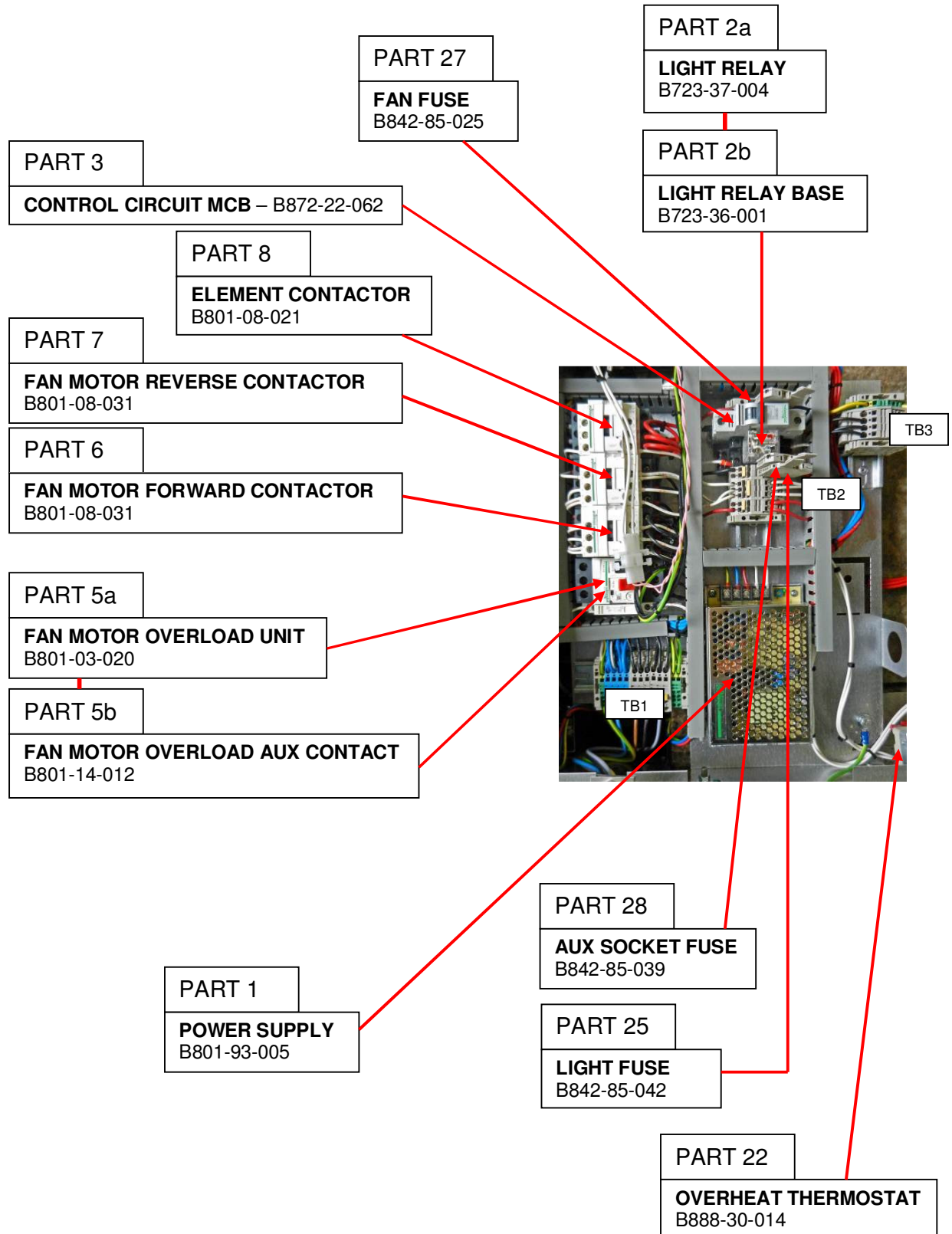
**PART 10**

**FAN MOTOR UNIT** – B720-74-005

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

# **PART 4 / SECTION 2 – 4/5 TRAY 40 X 60 – MAIN PANEL**

FG153



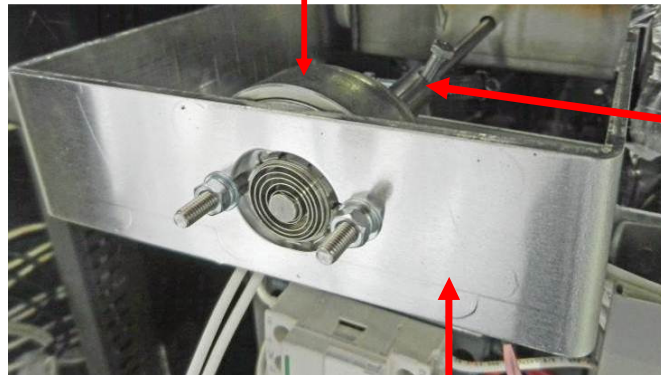
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

**PART 4 / SECTION 3 – 4/5 TRAY 40 X 60 – DAMPER AND COOLING FAN**

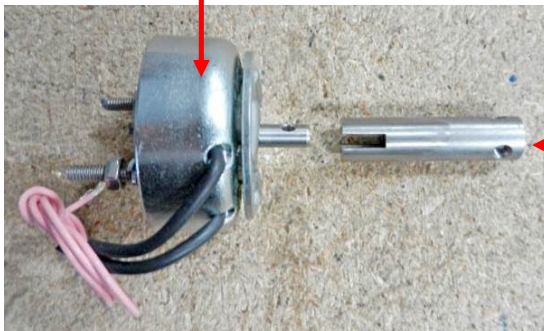
FG153

**PART 9**

**DAMPER SOLENOID L/H OVEN B749-83-003**  
**DAMPER SOLENOID R/H OVEN B749-83-004**



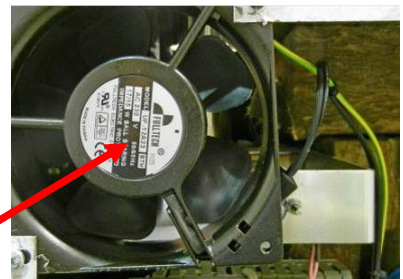
**DAMPER SOLENOID BRKT**  
**158-02-00300**



**COUPLING**  
**158-02-00600**

**PART 19**

**REAR COOLING FAN**  
**B869-75-018**



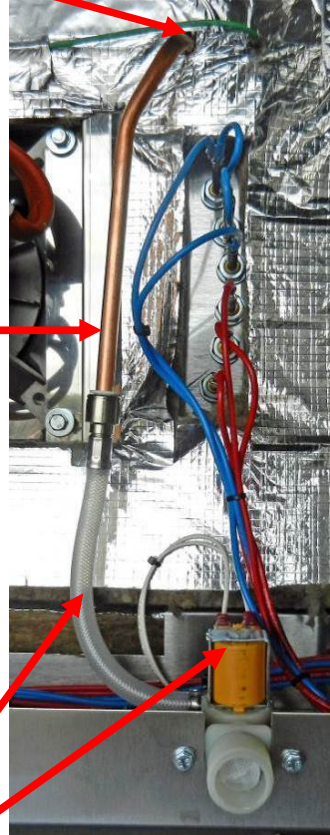
**PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL**

**PART 4 / SECTION 4 – 4/5 TRAY 40 X 60 – WATER/STEAM SYSTEM**

FG153

**BULKHEAD COUPLING**  
A900-34-321  
(UNDER INSULATION)

**COPPER PIPE**  
A900-34-253  
(10mm OD X 20 swg)



PART 12

**WATER INLET ASSY (INC. HOSE)**  
158-17-00400

**HOSE – BLUE** (NOT SHOWN)  
A900-34-087

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL



FG153

**EQUAL ELBOW**  
A900-34-387

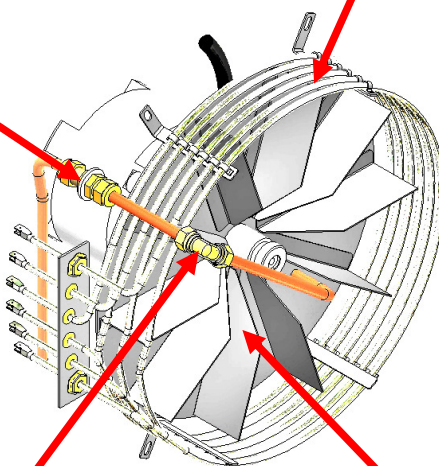


**INDIVIDUAL PART NUMBERS ARE NOT AVAILABLE FOR PIPES.  
ALL PIPES MADE FROM  
A900-34-253 COPPER PIPE  
10mm O/D X 20swg WALL**

**PIPE GUIDE BRACKET**  
150-01-07700

**BULKHEAD COUPLING**  
A900-34-321

**HEATING ELEMENT**  
B847-04-067 = 240volts  
B847-04-074 = 220volts

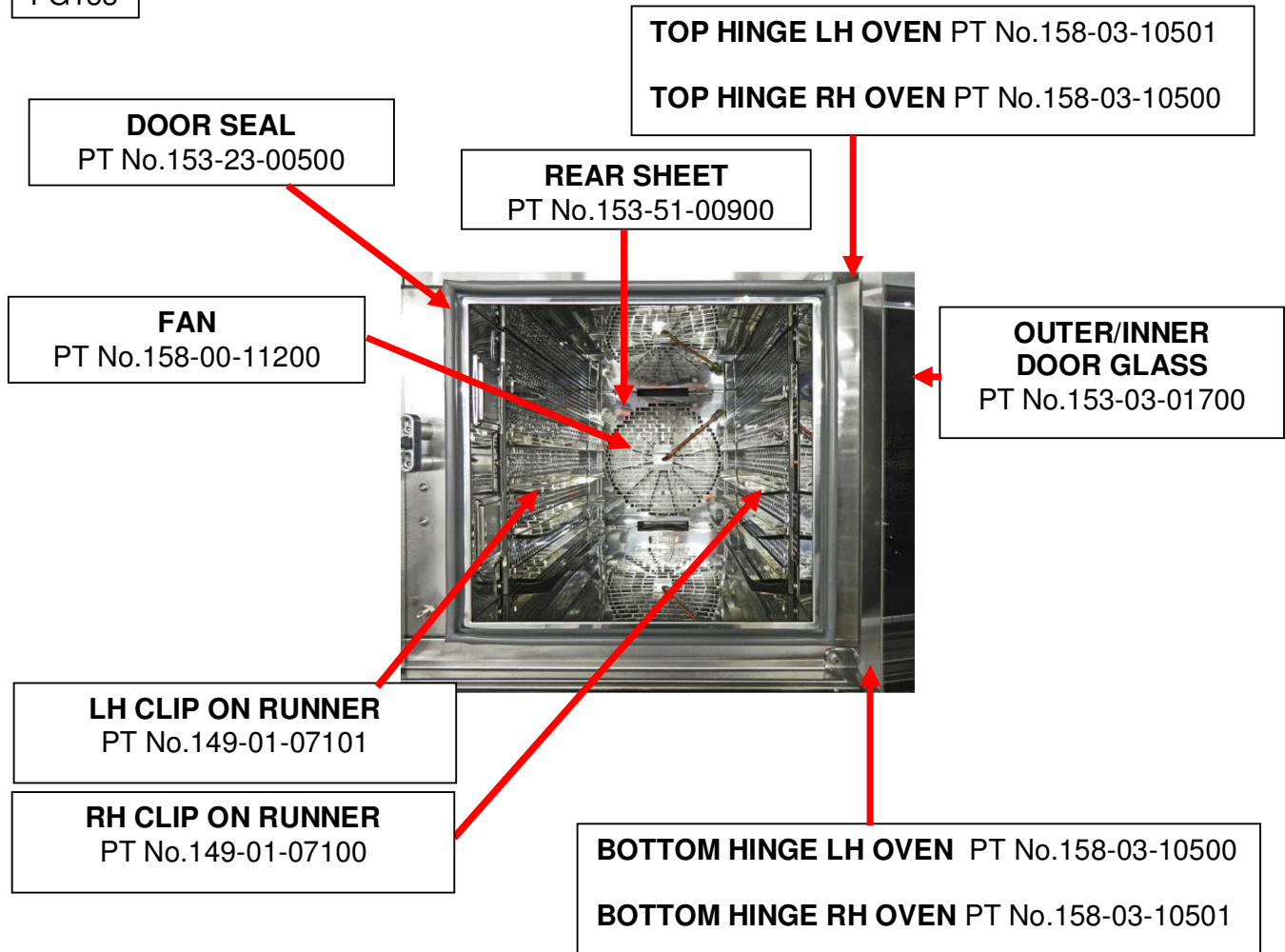


**EQUAL ELBOW**  
A900-34-387

**FAN**  
158-00-11200

**PART 4 / SECTION 5 – 4/5 TRAY 40 X 60 BAKING CHAMBER AND DOOR PARTS**

FG153



**DOOR SWITCH**  
 PT No.B842-07-023

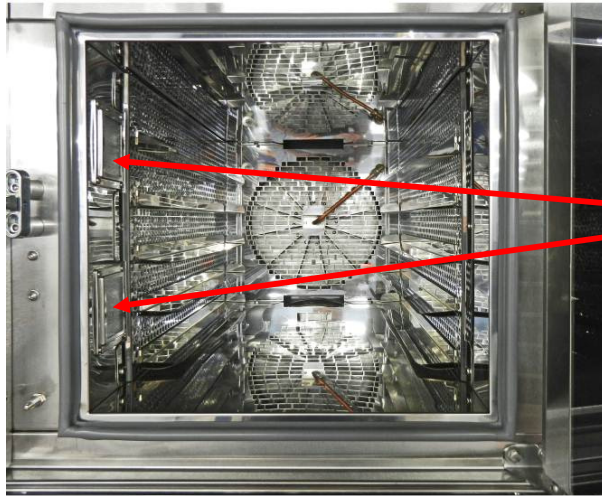


**HANDLE/ CATCH ASSEMBLY**  
 PT No.A900-27-171



COMPLETE DOOR ASSEMBLY = PT No 153-03-01200 = LH HINGE DOOR  
 PT No 153-03-01201 = RH HINGE DOOR

FG153



**LIGHT ASSEMBLY  
PT No.B721-67-011**

**INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW**

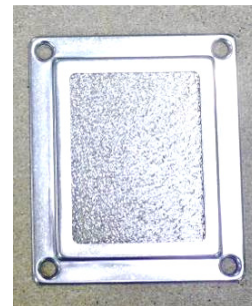


**REPLACEMENT BULB = B857-94-007**



**GASKET**

Pt No.B721-67-008



**GLASS AND FRAME**

Pt No.B721-67-010

Pt No.B721-67-009

**DO NOT TOUCH BULBS WITH BARE HANDS.**  
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL  
CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.



# Section 13

## **CONDENSER UNIT**

### **(IF FITTED)**

The condenser can be fitted to any Bx oven or stacked Bx ovens as required.

# **CONDENSER INFORMATION INDEX**

**INTRODUCTION** PAGE 81

**DIMENSIONS** PAGE 82

**SPECIFICATIONS** PAGE 83

**INSTALLATION** PAGE 84

**SAFETY** PAGE 86

**OPERATION** PAGE 87

**SPARES** PAGE 88

## **ELECTRICAL INFORMATION**

SEE ELECTRICAL MANUAL AVAILABLE SEPERATLY

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**AIRFLOW CONDENSER INFORMATION** PAGE 91

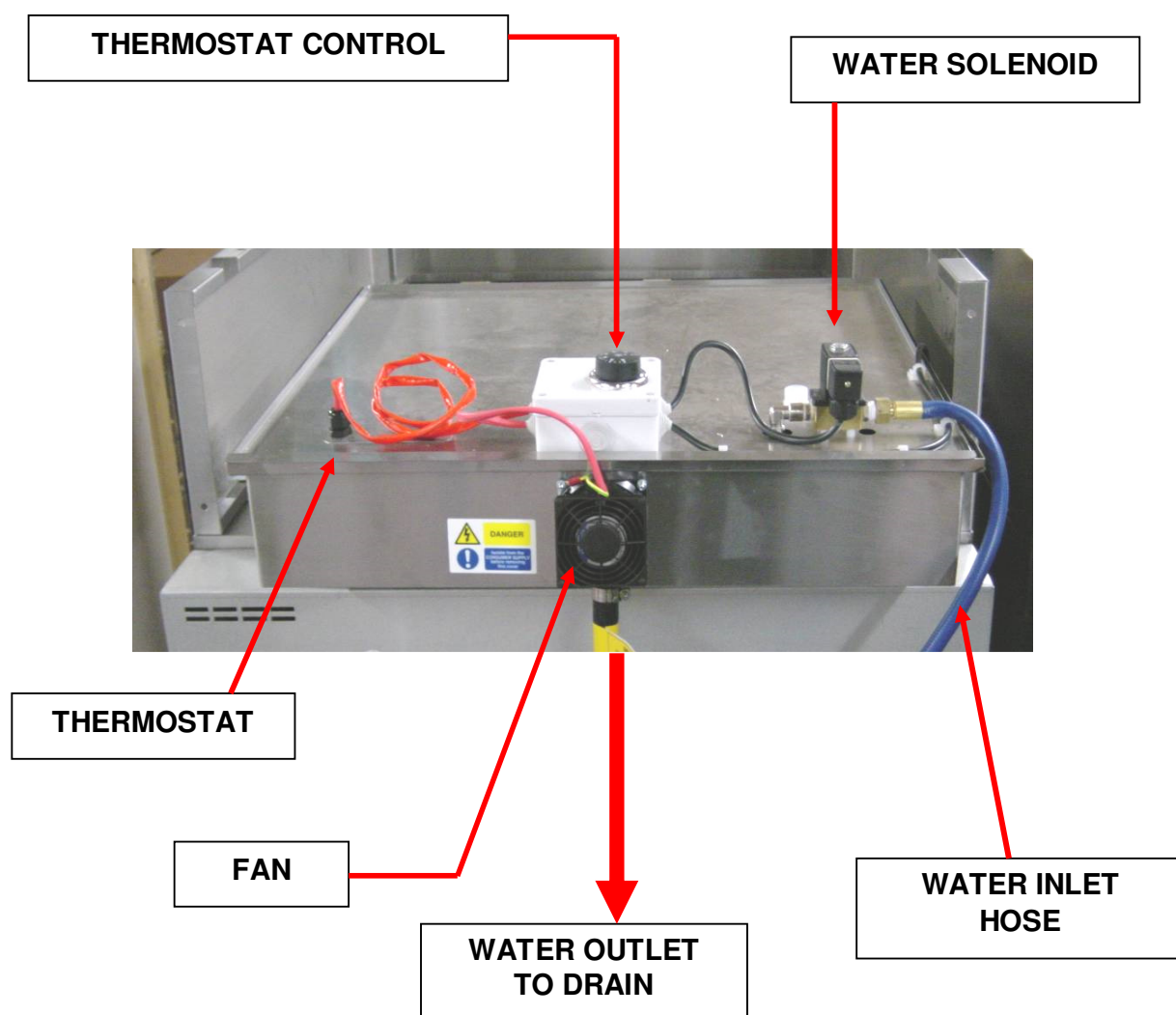


# **INTRODUCTION**

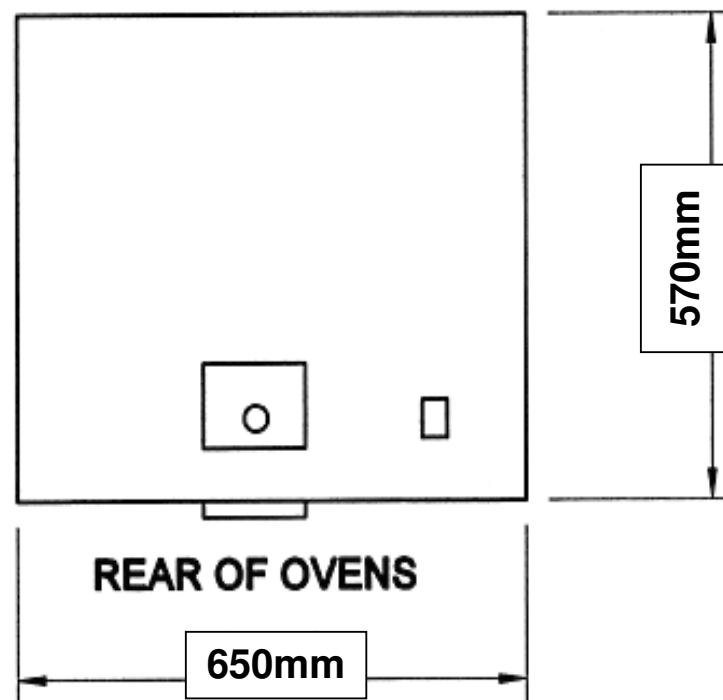
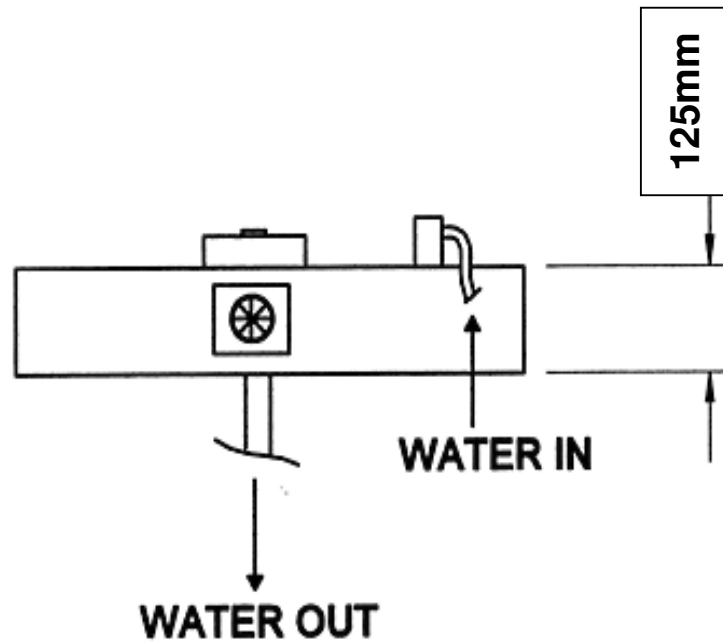
The condenser can be fitted to any Bx oven or stacked Bx ovens as required. With thermostatic control it can be adjusted to operate in most ambient temperatures. Simple water connection (washing machine type fitting) and a hose to drain are all that is required to operate efficiently.

Steam is drawn from the fluepipe of the oven through a thermostatically controlled water cooled chamber and condenses to drain away.

When the cooling water reaches a set temperature it is automatically replaced with cold water to keep the condensing process as efficient as possible.



## DIMENSIONS



# **SPECIFICATIONS**

---

**POWER** 230volts, 1 phase, 50hz,  
21watts  
Wired to oven electrical panel.

**WATER** Washing machine type connection to normal water supply  
via steam water connection to oven(s).

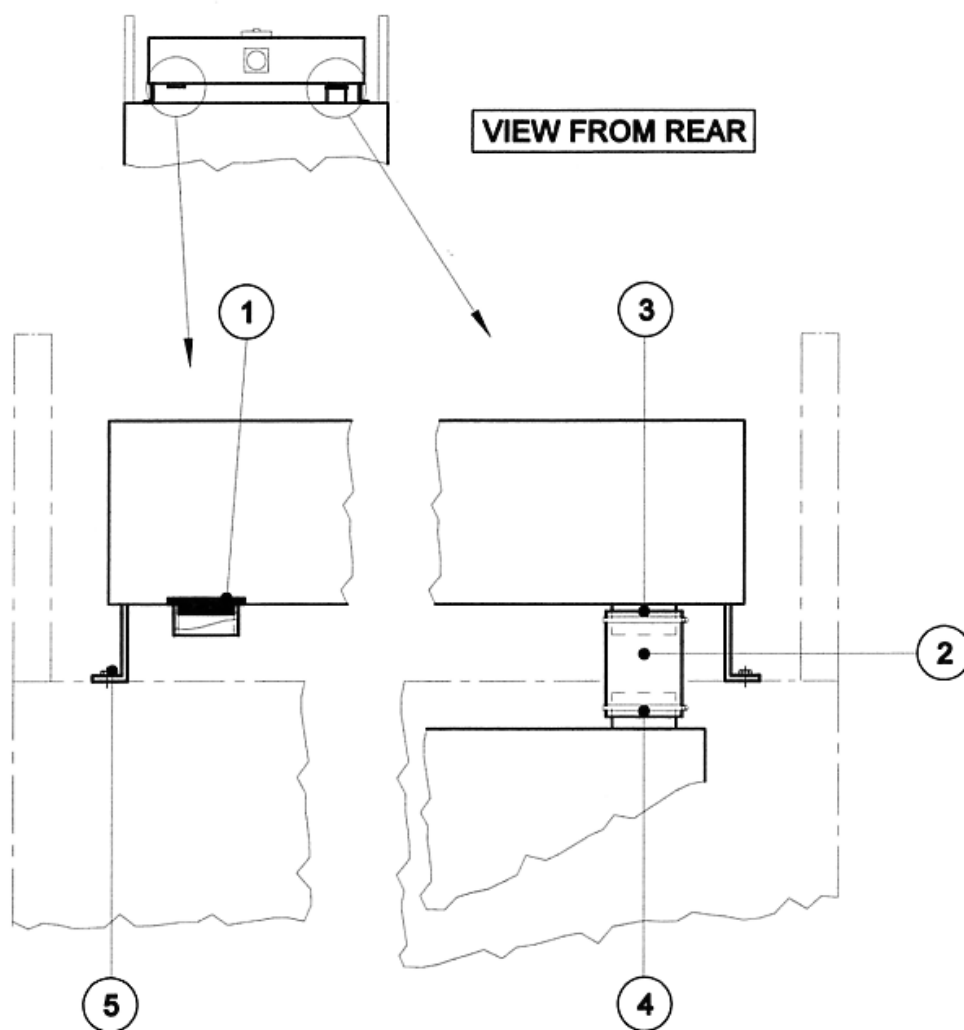
**NOISE** Less than 85dB

**WEIGHT** Approx 18kg (not including water)

# INSTALLATION



BEFORE INSTALLING ENSURE THAT ALL POWER IS DISCONNECTED AND THE OVEN IS COOL

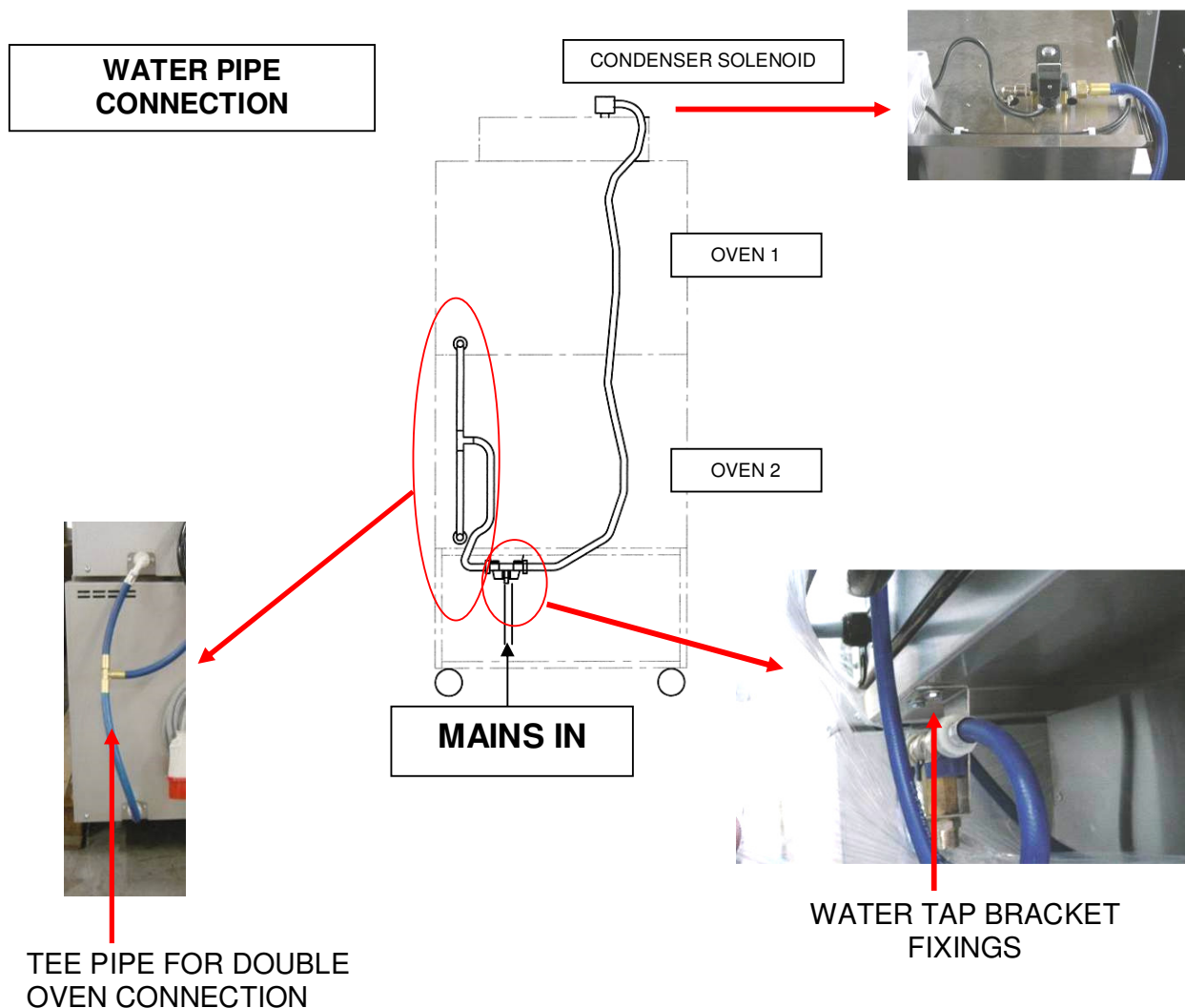


1. Before fitting the main condenser assembly, insert blanking plug (1) into lower hole that will not be required for the hand of oven being used.
2. Connect tube (2) to the spigot and retain with worm-drive clip (3).

## NOTE

If fixing holes are not present on the top sheet of the oven, they should be marked and drilled at this stage.  
Position condenser correctly and mark hole positions (*centre of each slot*). Remove condenser and drill holes of 6.5mm diameter at 4 positions.

3. Place condenser in position ensuring that the tube (2) passes through the hole in the top of the oven and worm drive clip (4), then over spigot of the damper assembly on the oven.
4. Tighten worm-drive clip (4).
5. Fasten condenser unit to top of oven with M6 x 12mm long hex head screws and washers in 4 positions.  
(If holes have been drilled, nuts will have to be used also).
6. Connect wiring, depending on whether the oven is 4 tray or 10 tray, as shown in electrical manual.
7. Connect drain hose to a suitable drain.
8. Attach water tap bracket to frame of base as shown and fasten water hose to a water supply. (A tee pipe must be used on double ovens)





# SAFETY

**BEFORE INSTALLING ENSURE THAT ALL POWER IS DISCONNECTED  
AND THE OVEN(S) IS COOL**



1. All repairs and maintenance of electrical units must be carried out by authorised electricians; even then, electrical access panels must not be opened unless the mains supply to the oven is isolated.

2. All connections to the oven must be made in accordance with the statutory requirements of the country of installation.



3. While the oven is in operation (and for some time after use), **it is inadvisable to touch the condenser or the surrounds because of conducted heat.**

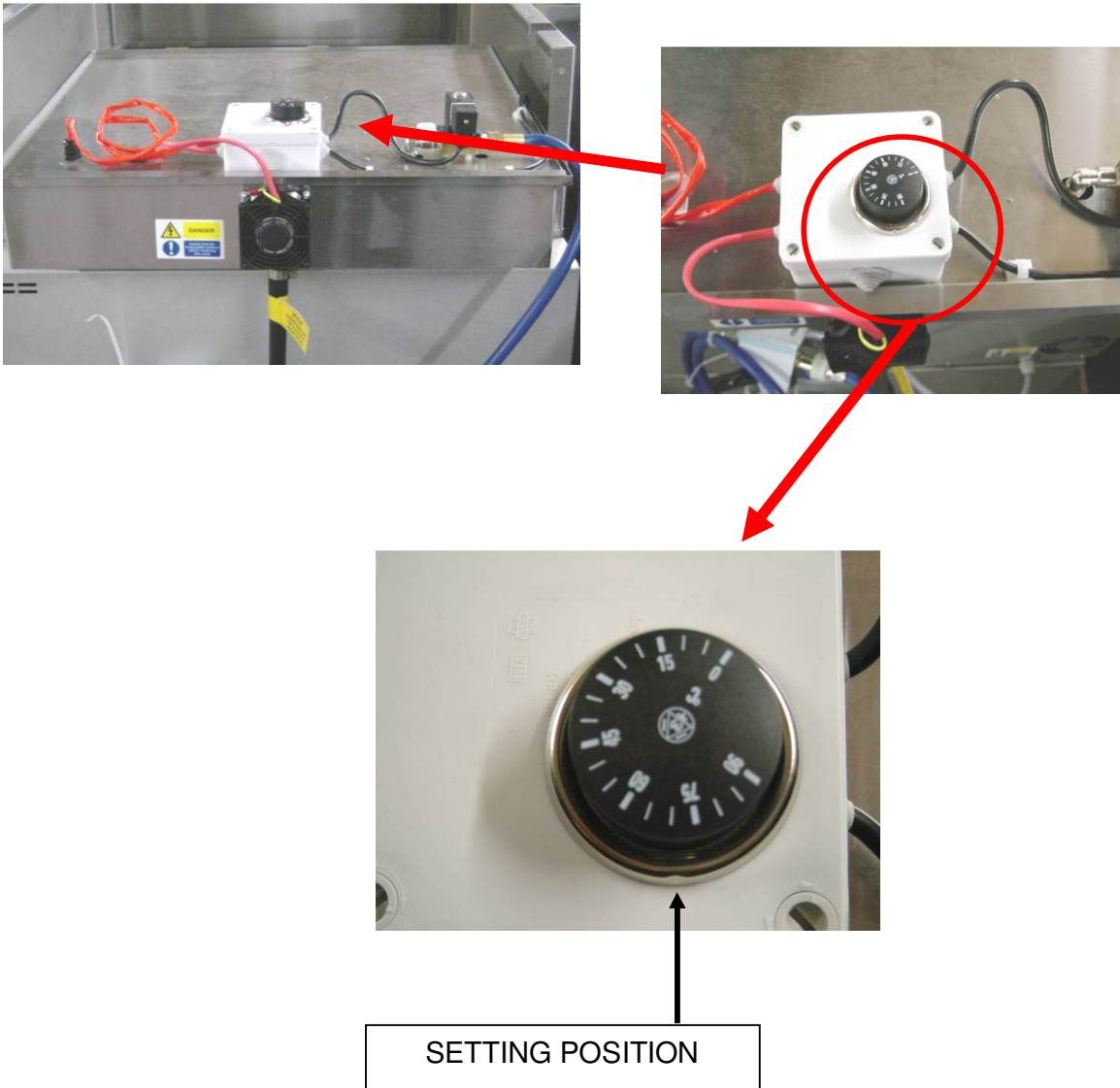
4. The condenser must be operated as described in this manual.

5. Only **MONO** spare parts should be used on this condenser.

6. The construction of the condenser must not be changed.

7. If the oven is not to be used for some time, it is advisable to ensure that the condenser unit is drained of water.

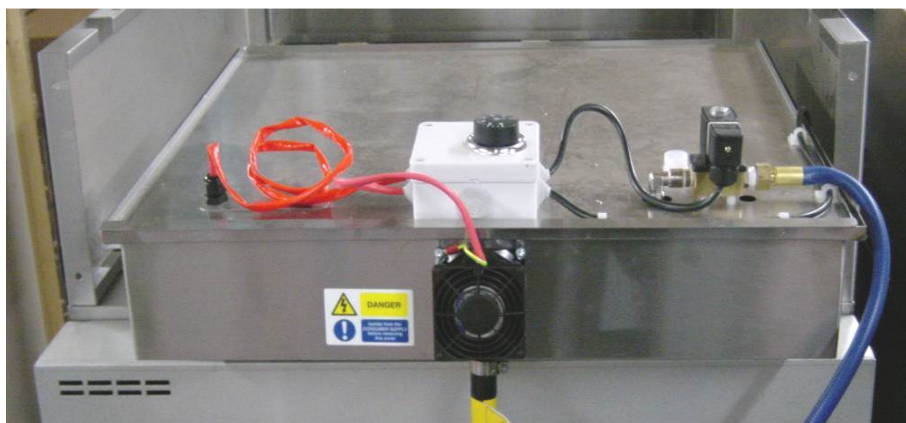
# OPERATION



1. Ensure that the water is connected correctly and the oven power is on.
2. The thermostat control should be adjusted to the required position.

*It is suggested that as a starting point the thermostat is set at 60.*

*It can then be adjusted down if the performance drops or adjusted up if it is found that the water is being replaced too often.*



## CONDENSER SPARES INFORMATION

FOR ENGINEERS USE ONLY.

DO NOT ATTEMPT ANY ALTERATIONS.  
IF IN DOUBT, CONTACT MONO EQUIPMENT FOR ADVICE

**MONO**

Queensway  
Swansea West Industrial Estate  
Swansea. SA5 4EB UK

**email:spares@monoequip.com**

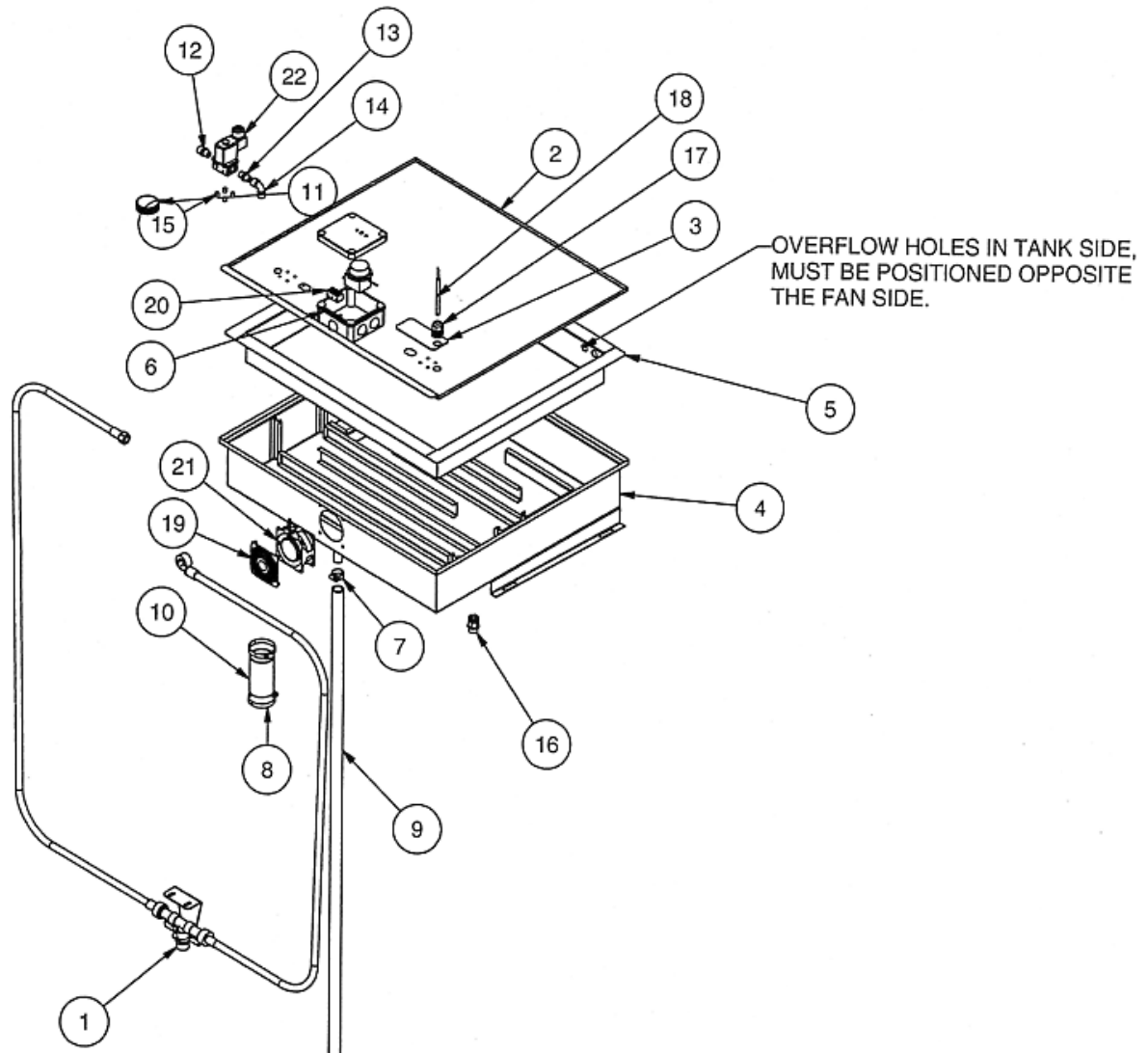
Web site: [www.monoequip.com](http://www.monoequip.com)

Tel. +44(0)1792 561234

**Spares +44(0)1792 564039**

Fax. 01792 561016

# CONDENSER UNIT MAIN PARTS



ITEM	PART No.	DESCRIPTION	QTY
①	150-07-01300	INLET WATER CONTROL UNIT	1
②	150-19-01700	TOP SHEET	1
③	150-19-02300	COVER PLATE	1
④	150-19-02600	BASE TRAY	1
⑤	150-19-02700	WATER TANK	1
⑥	150-25-07100	JUNCTION BOX	1
⑦	A900-01-196	WORM DRIVE CLIP	1
⑧	A900-01-271	WORM DRIVE CLIP	2
⑨	A900-23-004	DRAIN TUBE (2 METRES)	1
⑩	A900-23-027	FLEXIBLE TUBE	1
⑪	A900-27-187	PLUG INSERT	1
⑫	A900-34-191	REDUCER 1/4" BSP MALE X 3/8" BSPT MALE	1
⑬	A900-34-244	REDUCER 1/4" BSP MALE X 1/4" BSPT MALE	1
⑭	A900-34-245	ELBOW	1
⑮	B811-33-001	SPACER	4
⑯	B839-17-003	CABLE GLAND TYPE 251	1
⑰	B842-17-005	CABLE GLAND TYPE 206-6096	1
⑱	B842-30-003	THERMOSTAT	1
⑲	B842-40-002	FAN GUARD	1
⑳	B842-50-005	PORCELAIN CONNECTING BLOCK	1
㉑	B869-75-033	FAN	1
㉒	B867-83-011	SOLENOID VALVE	1



## OTHER VERSIONS THAT MAY BE FITTED

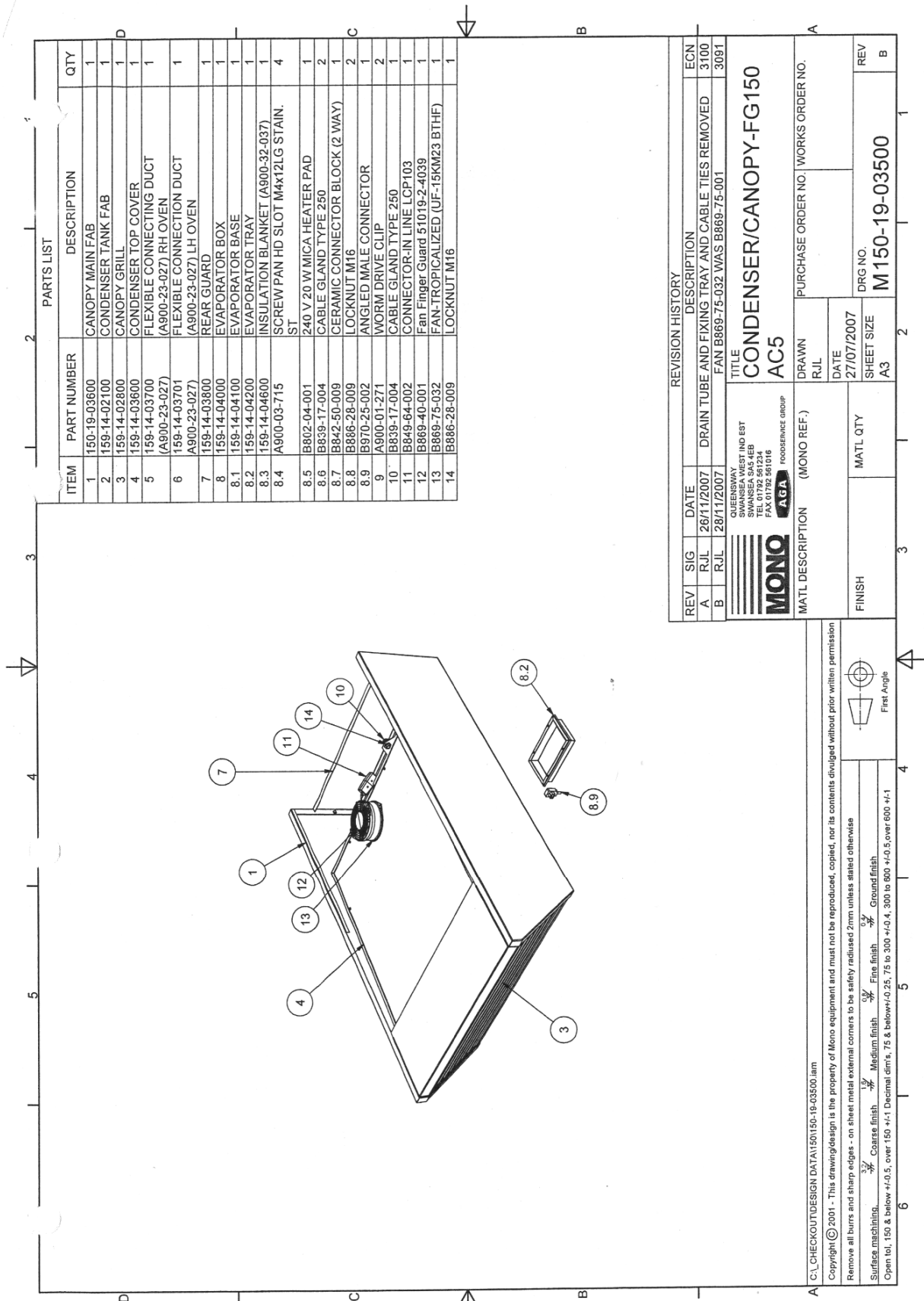
The following evaporation design versions could be fitted to your oven.

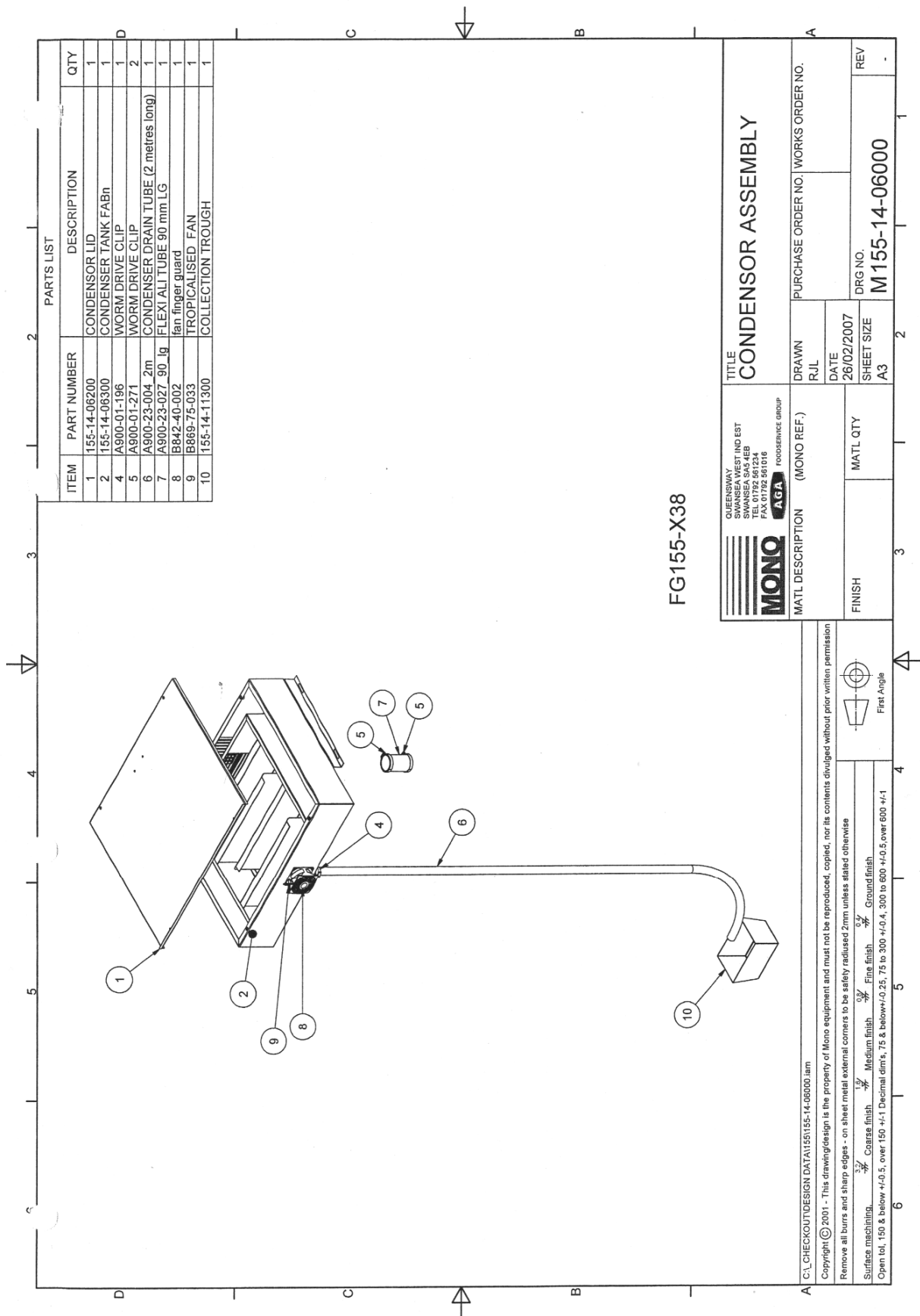
They only require to be plugged in to the socket found to the rear of the oven.

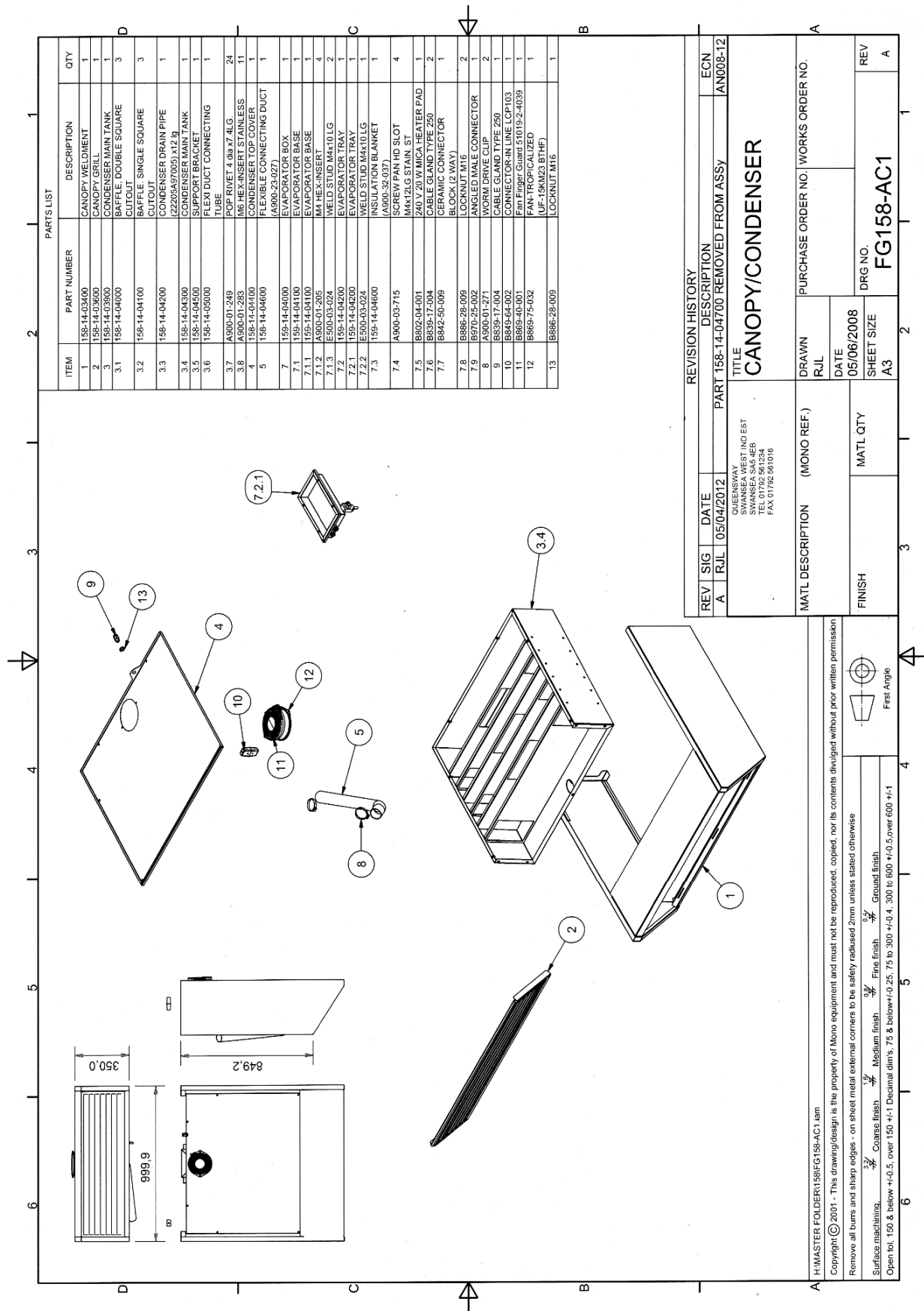


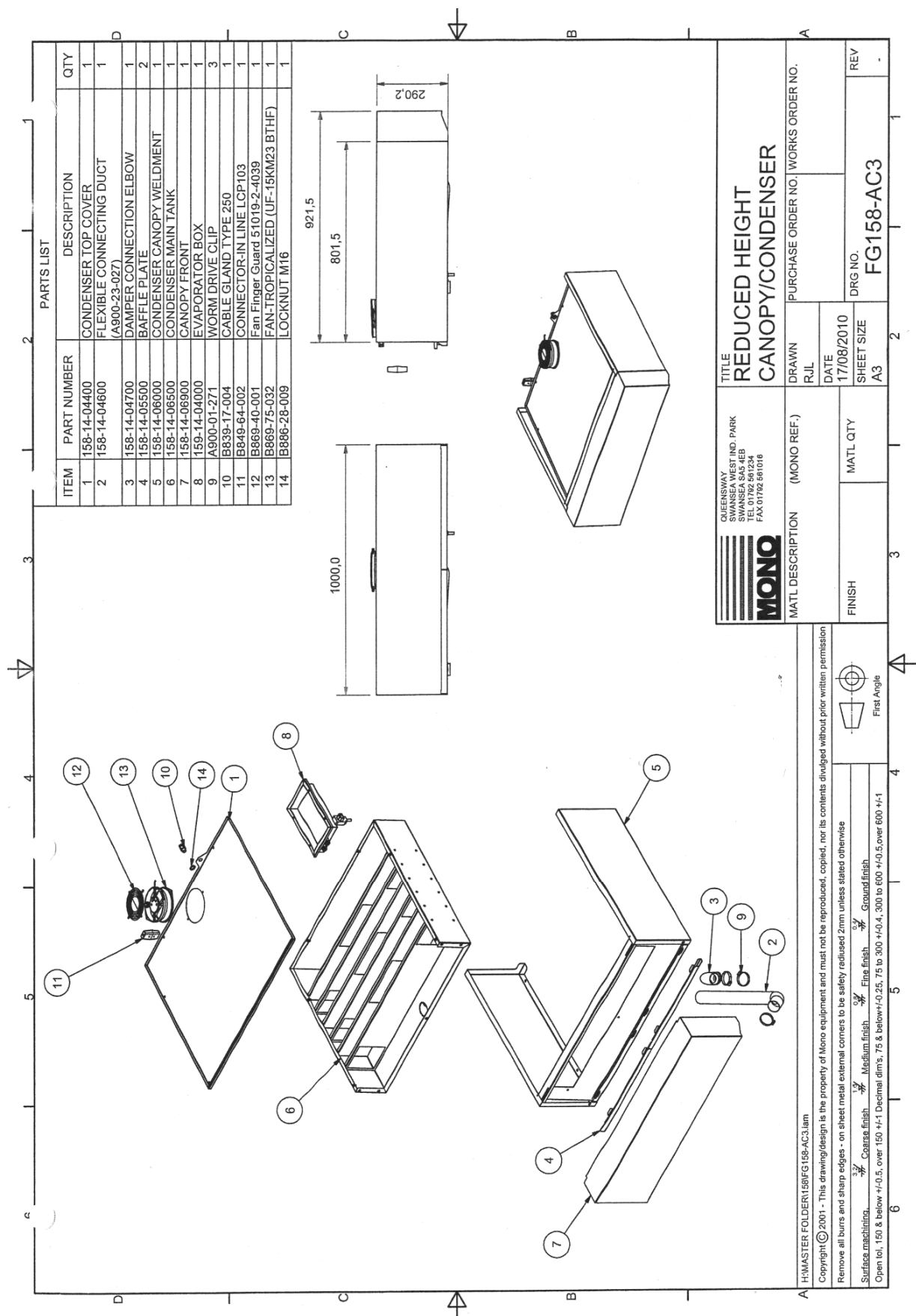
This powers the fan and evaporation pad.

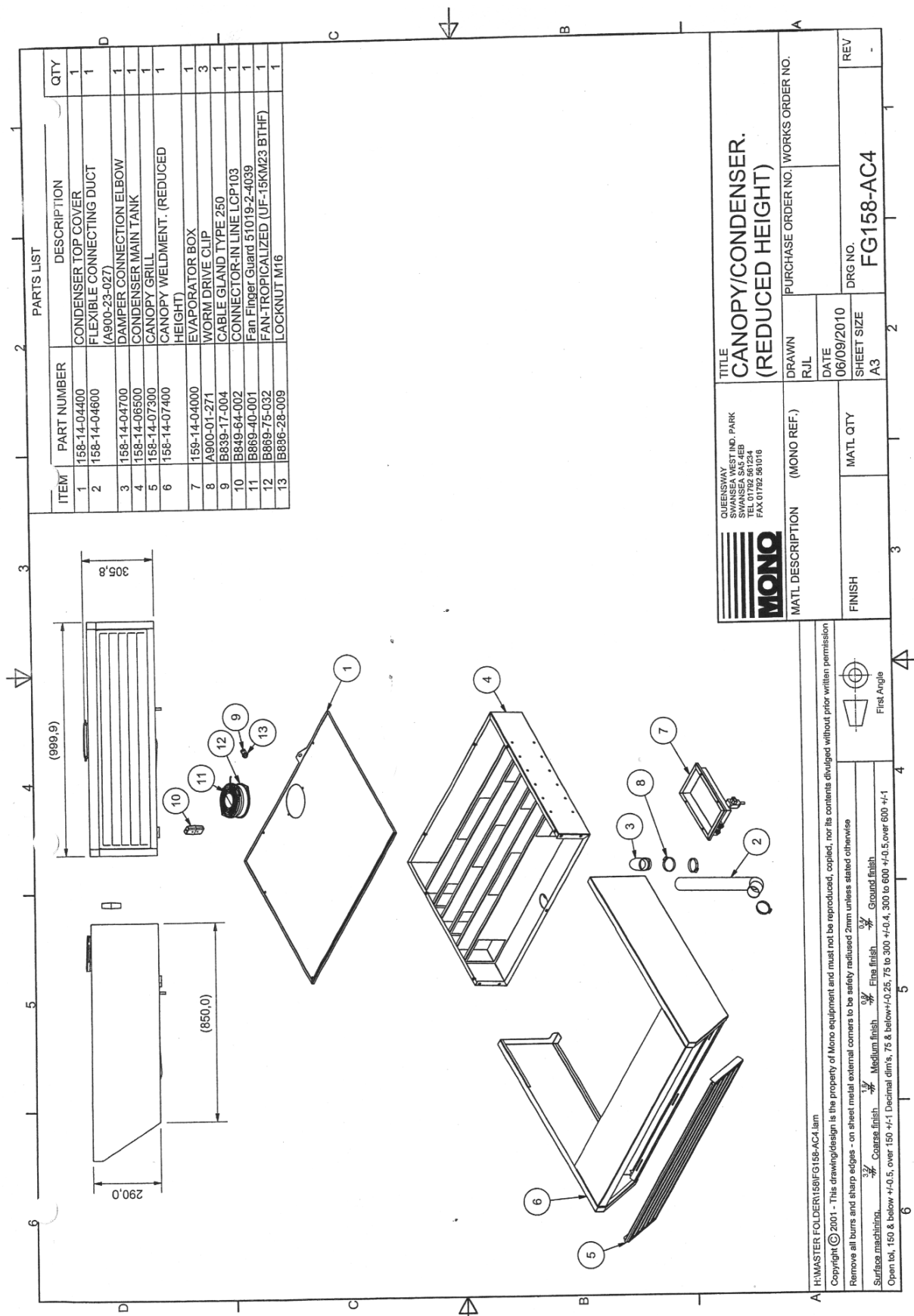
No drain is required.



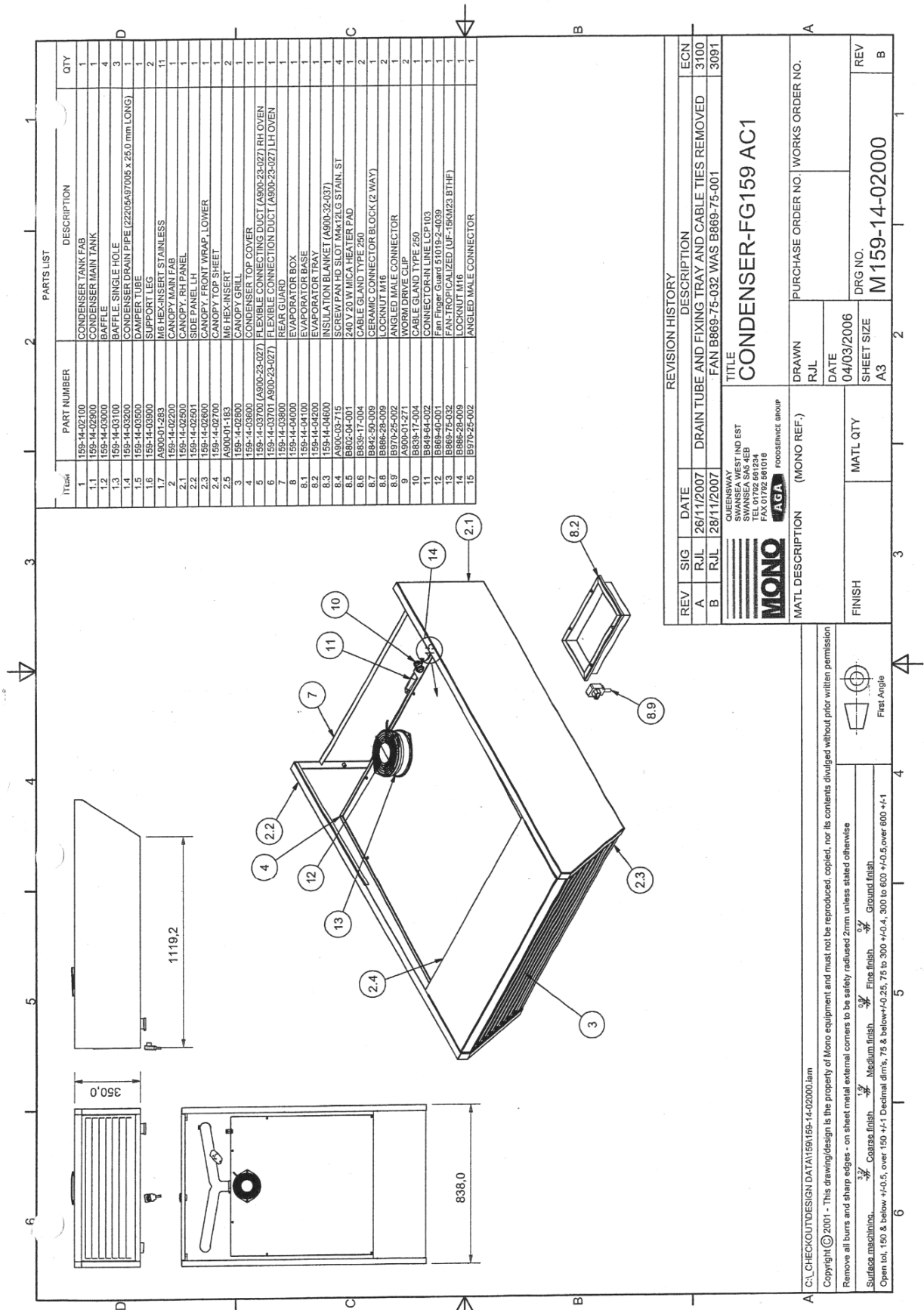












If a fault arises, please do not hesitate to contact the  
Customer Service Department, quoting the **machine serial number**  
on the silver information plate of the machine and on the front cover of this manual

**MONO**

Queensway  
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Swansea. SA5 4EB UK

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**Fax. 01792 561016**

□ **OVEN DISPOSAL**

CARE SHOULD BE TAKEN WHEN THE MACHINE COMES TO THE END OF ITS WORKING LIFE.  
ALL PARTS SHOULD BE DISPOSED OF IN THE APPROPRIATE PLACE, EITHER BY RECYCLING  
OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)