

www.monoequip.com

OVEN SERIAL NO. _____
OVEN CODE 149 150 153 156 158 159

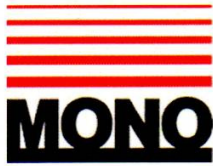
CONDENSER SERIAL No. _____ (IF FITTED)
In the event of an enquiry please quote these numbers.



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

Signed	
G.A.Williams – Quality Manager	

Date	
-------------	--

Machine FG Code.		Machine Serial No.	
-----------------------------	--	-------------------------------	--

A technical construction file for this machine is retained at the following address:

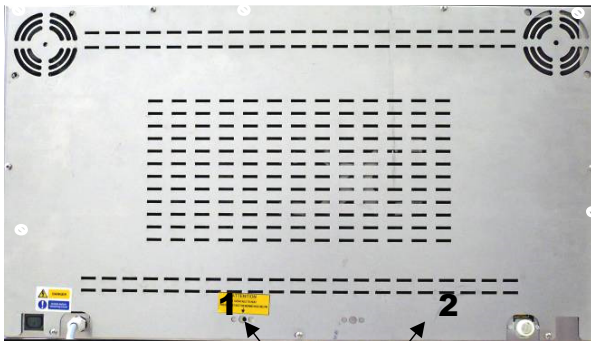
MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB
UK

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

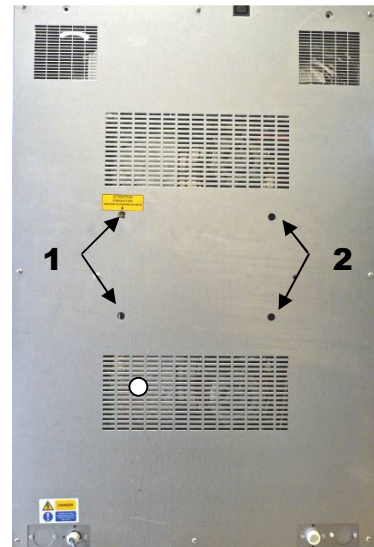
ATTENTION

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*



10 TRAY OVEN **RESET HOLE LOCATION**

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

REAR VIEW OF OVENS

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

CONTENTS

PAGE

PART 1.0	Introduction	5
PART 2.0	Specifications	6
PART 3.0	Safety	7
PART 4.0	Installation	8
PART 5.0	Isolation	9
PART 6.0	Daily / Weekly Cleaning	10
PART 7.0	Ideal Operating Conditions	14

PART 8.0	TOUCH SCREEN OPERATION	15
	Basic operation	16
8-1.0	Bake using “FAVOURITES” menu	17
8-2.0	“MANUAL” menu	20
8-3.0	“PROGRAMMES” menu	23
8-4.0	“MULTI-BAKE” menu	26
8-5.0	Creating a program	28
8-6.0	7-Day timer	34
8-7.0	Settings	35
	Time and date	36
	Settings – General level	37
	Settings explained – General level	38
	Settings – High level	39
	Settings explained – High level	40
	Default Passcodes	41
8-8.0	Using the USB port	43
8-9.0	Diagnostics	45

PART 9.0	Maintenance	46
PART 10.0	Steam System Maintenance	46
PART 11.0	Light Bulb Replacement	46
PART 12.0	SPARES INFORMATION	47

PART 13.0	CONDENSER INFORMATION (IF FITTED)	81
------------------	--	-----------

MONO Contact Information	100
---------------------------------	------------

1.0 INTRODUCTION

- 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

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.

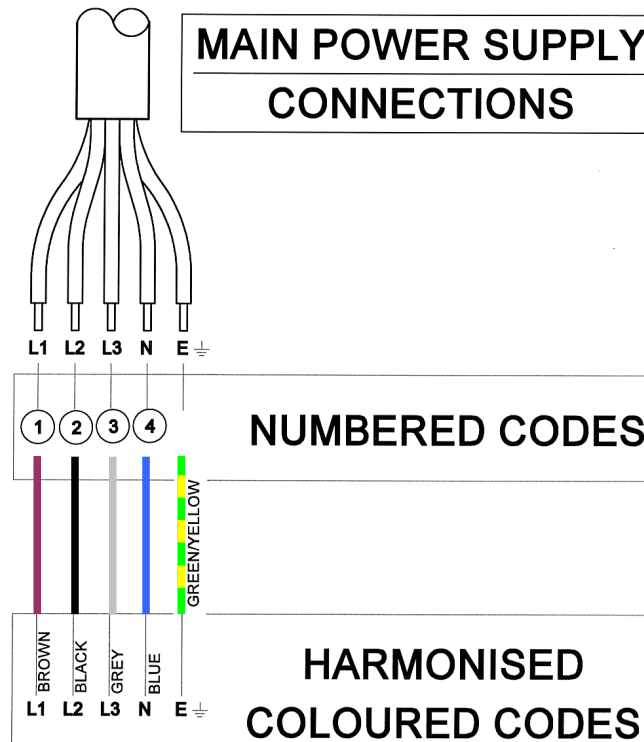
ATTENTION



DO NOT COVER THE DAMPER FLUE

4.0 INSTALLATION

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

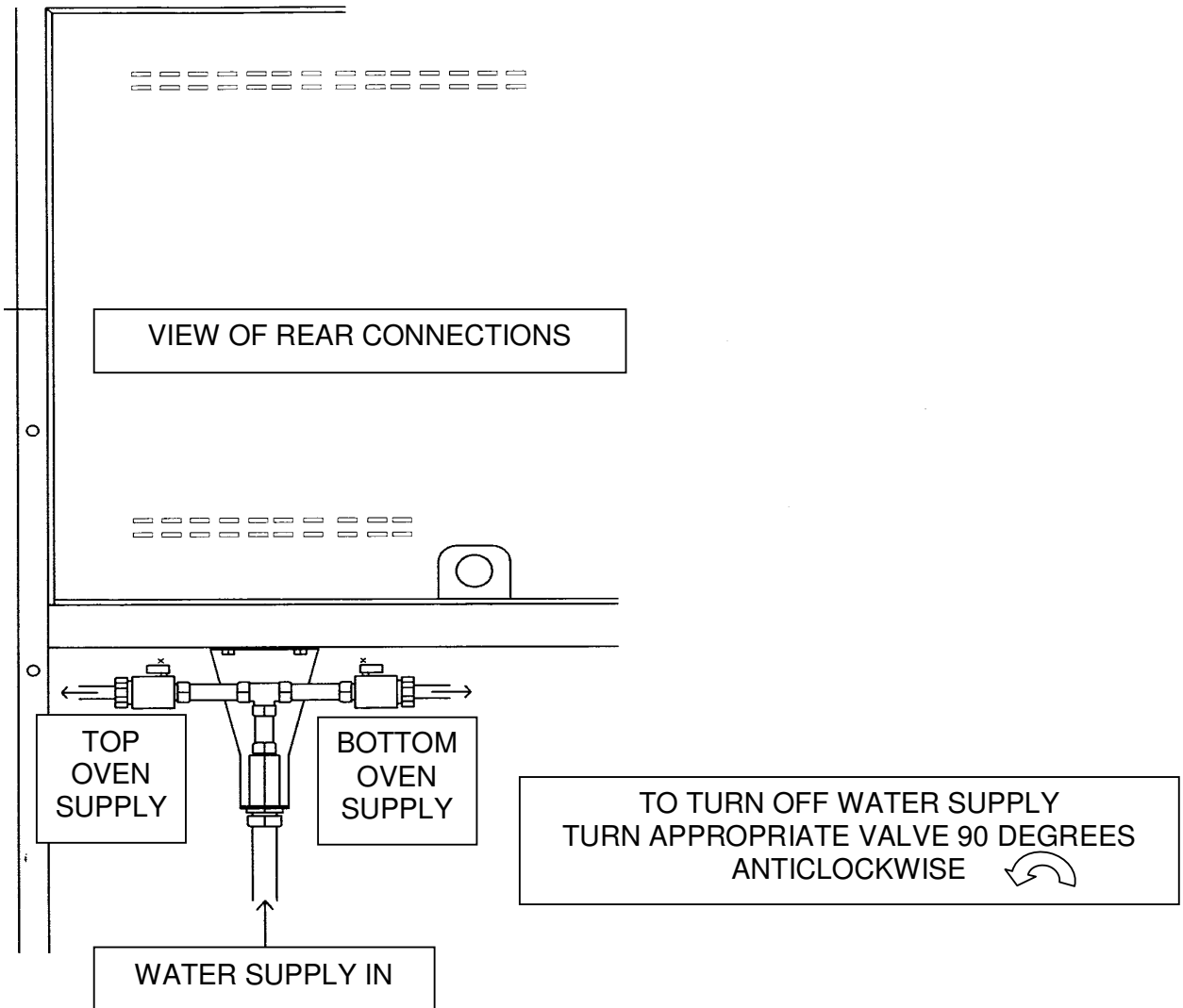
ELECTRICITY SUPPLY

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.

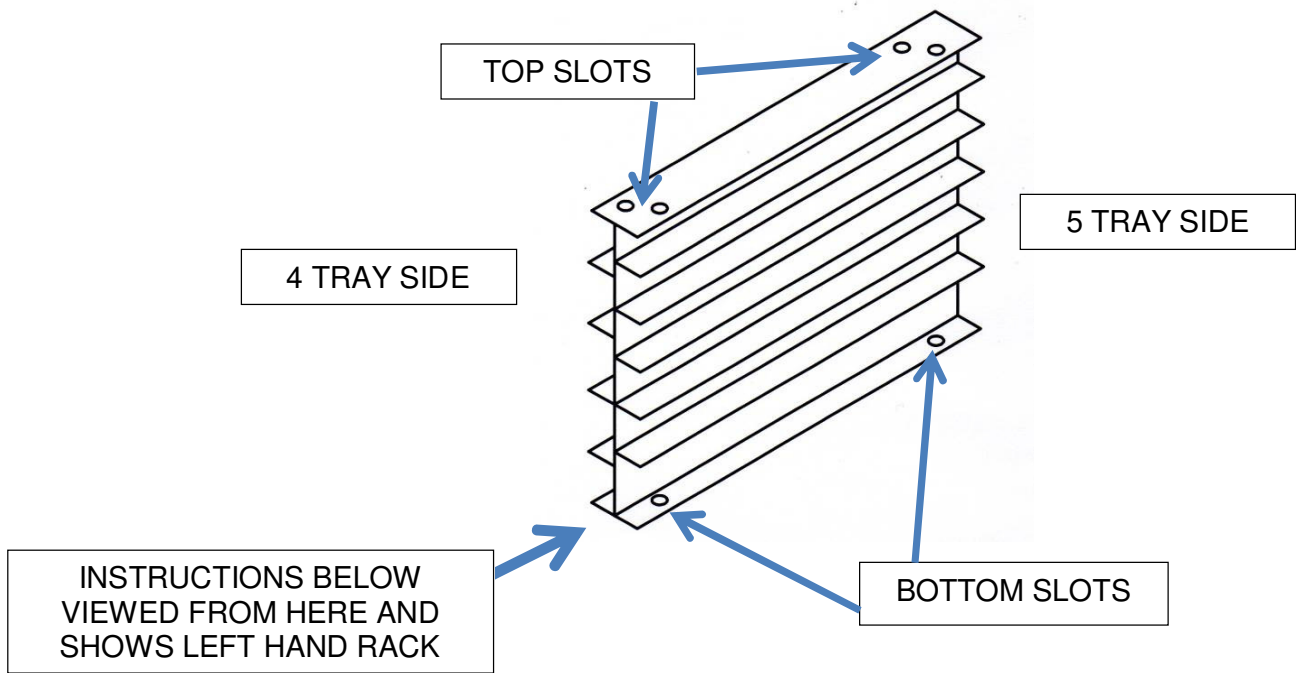
Ovens using 60cm x 40cm trays (FG156 2 tray / FG158 4 tray)

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

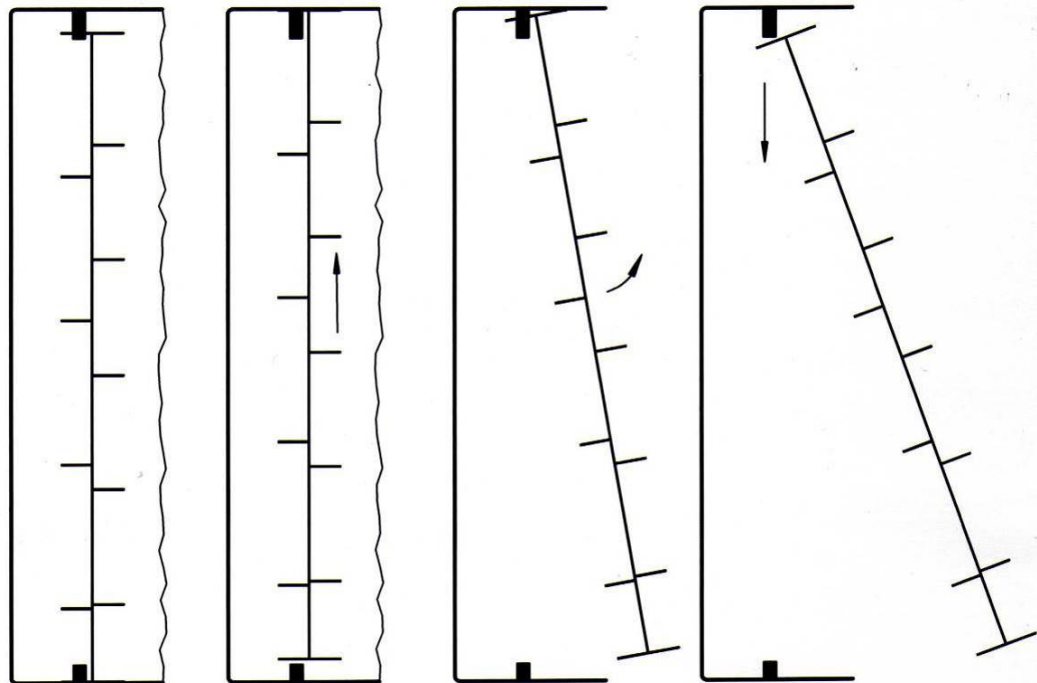
This allows access to hidden areas in the oven, which can be wiped with a damp cloth.

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

REMOVING AND INSTALLING RUNNER RACKS



TO REMOVE RUNNER RACK (LEFT HAND SHOWN)



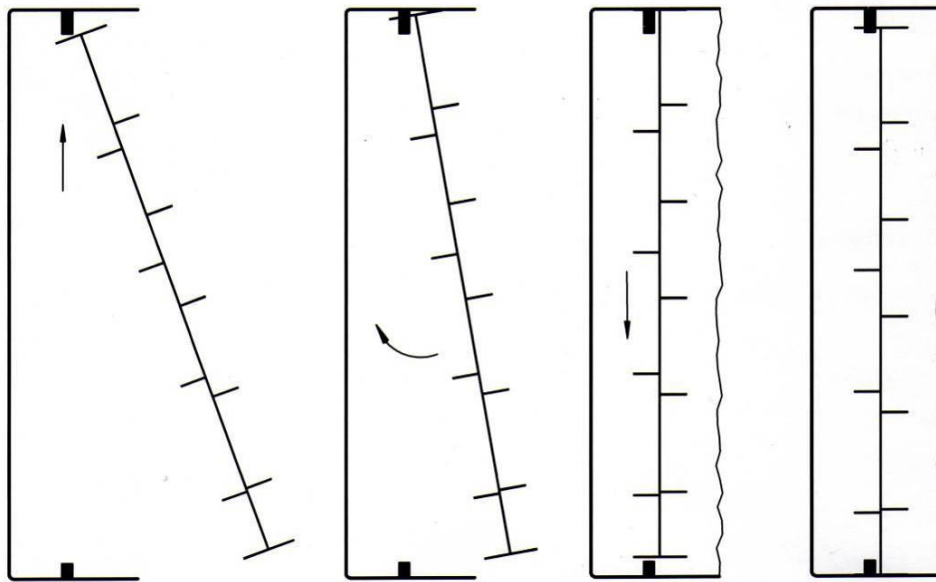
RACK HELD IN PLACE BY TOP AND BOTTOM PIN

LIFT RACK OFF BOTTOM PIN

SWING RACK TO CLEAR BOTTOM PIN

LOWER THE RACK OFF TOP PIN AND REMOVE

TO INSTALL RUNNER RACK (LEFT HAND SHOWN)



PLACE SLOTS
NEAREST
OVEN WALL
OVER TOP
PINS

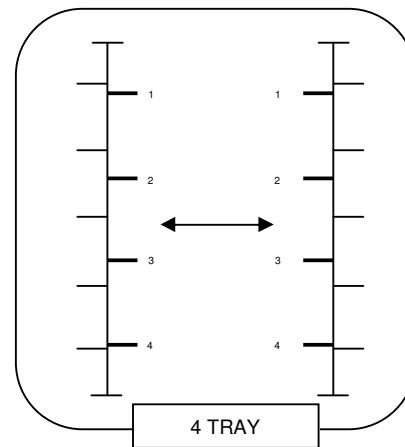
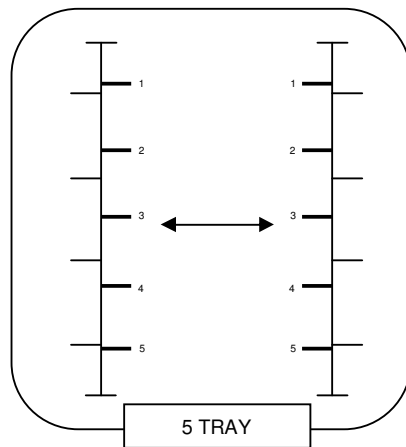
SWING RACK
IN TO LINE UP
BOTTOM
SLOTS WITH
BOTTOM PINS

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.

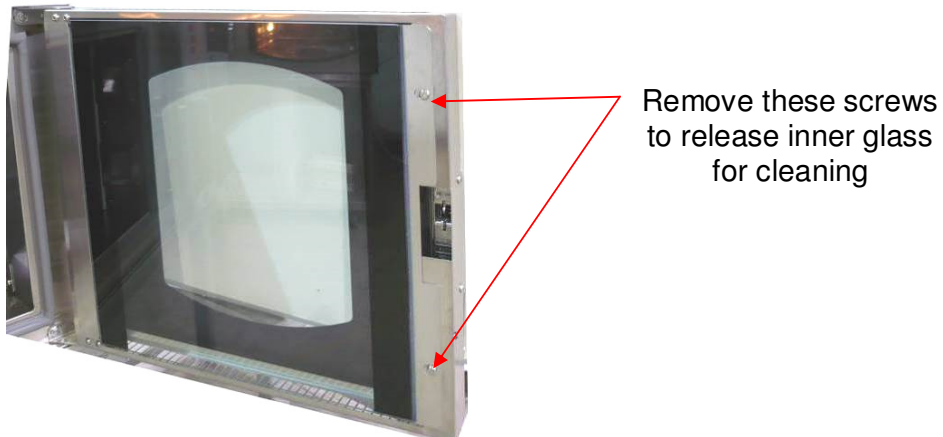


4 tray ovens

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

- 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)



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.

8 -1.0 BAKING USING FAVOURITES MENU

TOUCH TO OPEN THE FAVOURITES SELECT SCREEN

1



OPTION SCREEN

TOUCH THE NAME OF THE PRODUCT REQUIRED

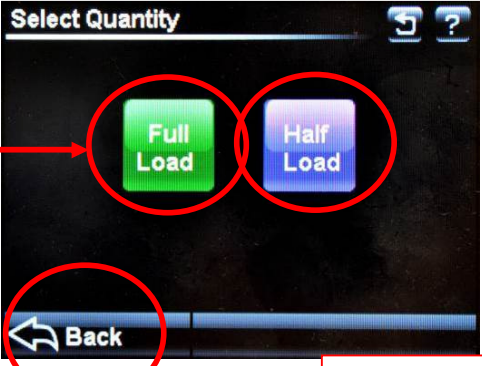
2



SELECT SCREEN

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

3



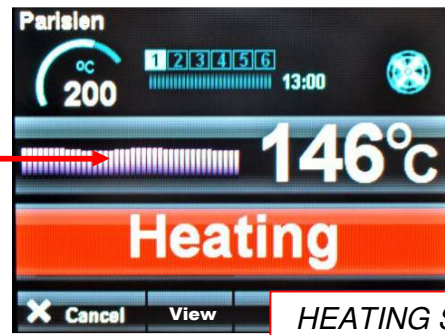
LOAD SCREEN

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

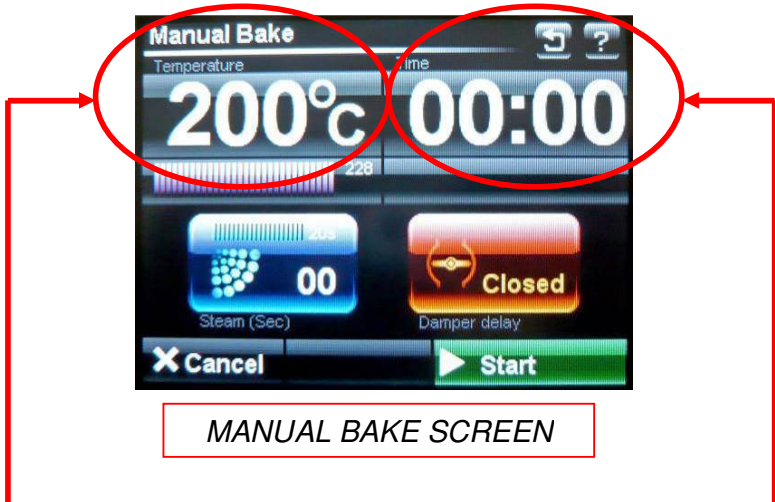
**PRESS TO OPEN
MANUAL BAKE
SCREEN**

1



OPTION SCREEN

SET BAKE TIME AND TEMPERATURE



MANUAL BAKE SCREEN

SET BAKE TEMPERATURE
TOUCH TEMPERATURE ON THE SCREEN
TO ACTIVATE THE KEYBOARD SCREEN.
KEY IN REQUIRED TEMPERATURE AND
TOUCH "DONE"

2



SET BAKE TIME
TOUCH TIME ON THE SCREEN TO
ACTIVATE THE KEYBOARD SCREEN.
KEY IN REQUIRED TIME AND
TOUCH "DONE"

3



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

DAMPER
 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.

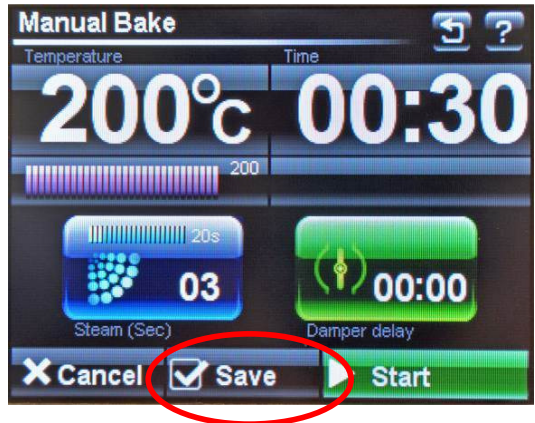
MANUAL BAKE SCREEN 2

START
 TOUCH "START" TO START BAKE



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

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



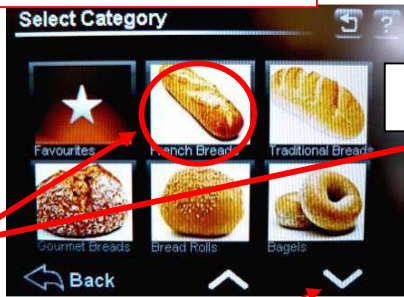
OPTION SCREEN

CATEGORY SCREEN

PROGRAM CHOICE SCREEN

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

2

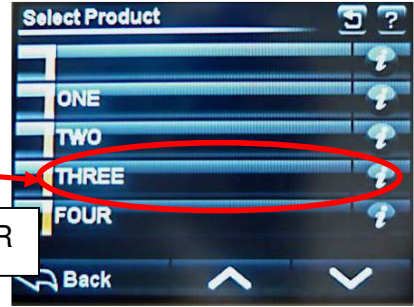


OR

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



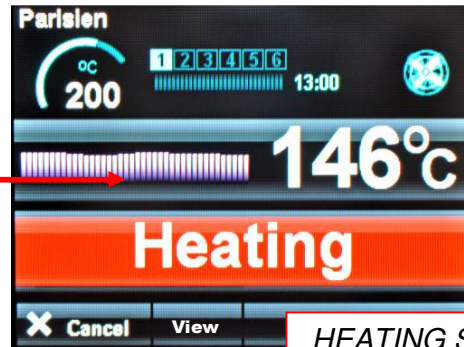
LOAD SCREEN

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

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR



BAKE TIME LEFT

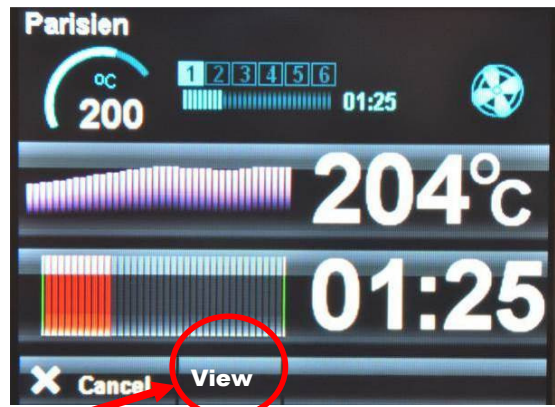
NOTE
The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault

BAKE OVER SCREEN



6
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)

TOUCHING "VIEW" BUTTON DURING BAKE



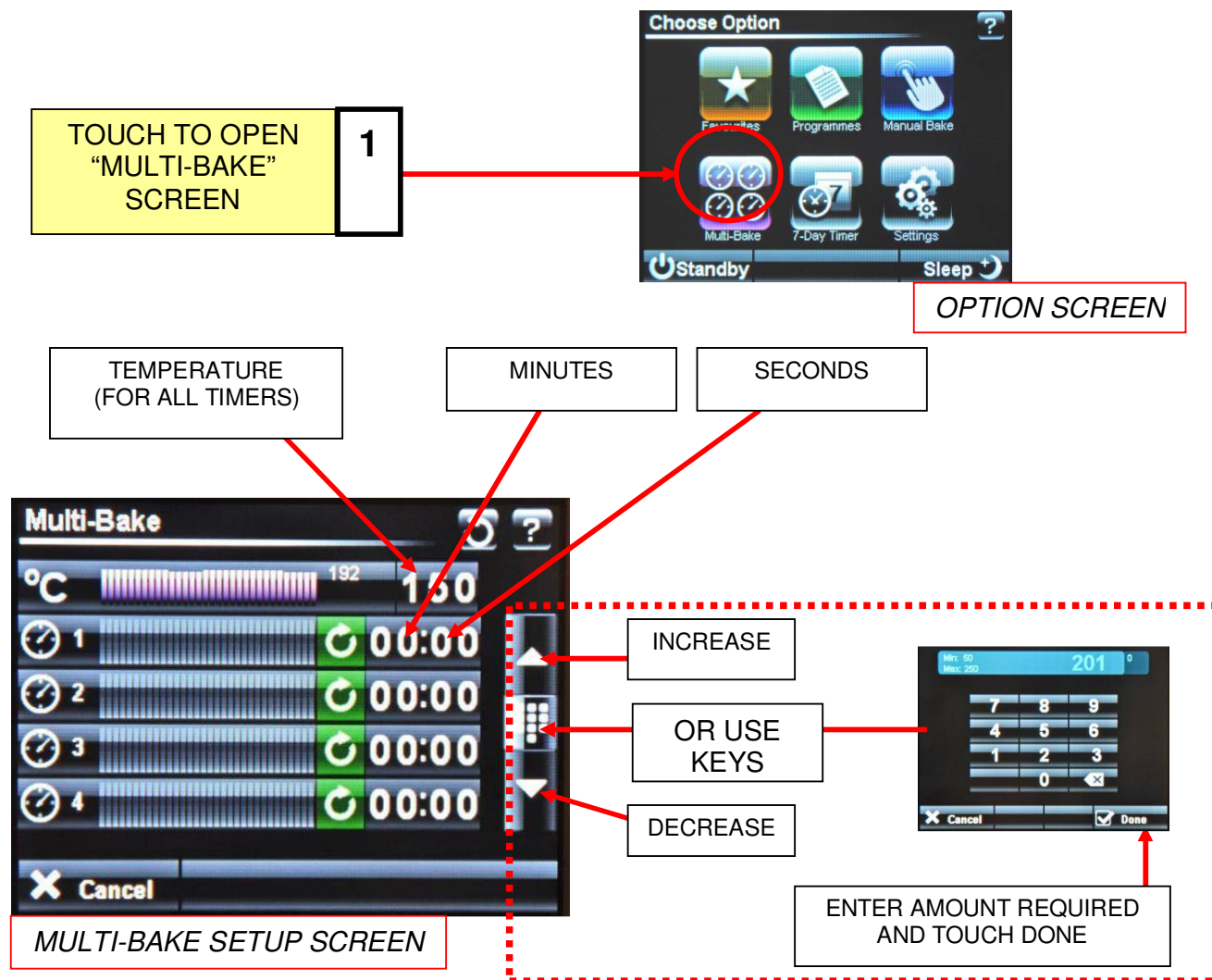
TOUCHING "VIEW" BUTTON DURING BAKE WILL SHOW THE SETTINGS FOR THE BAKE IN PROGRESS. TOUCH "CANCEL" TO GO BACK TO THE PREVIOUS SCREEN.



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



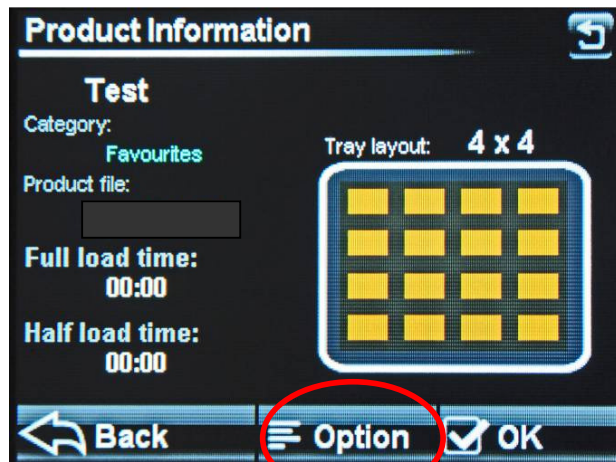
SELECT SCREEN

TOUCH THE DOWN ARROW UNTIL A BLANK PROGRAM IS REACHED.

3

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

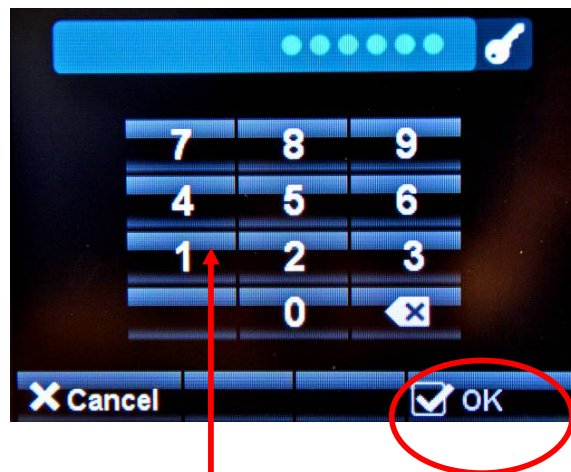
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

5

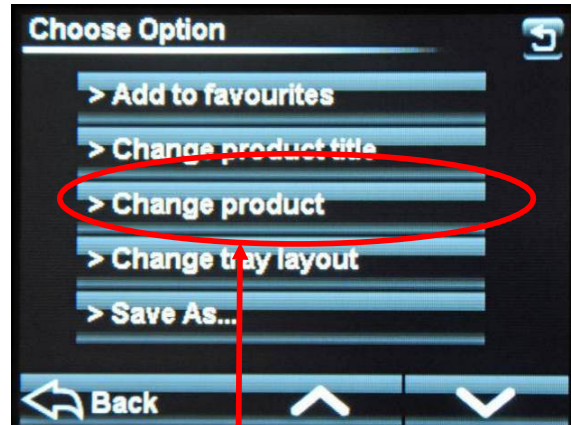


PASS CODE SCREEN

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

6

CHANGE PRODUCT



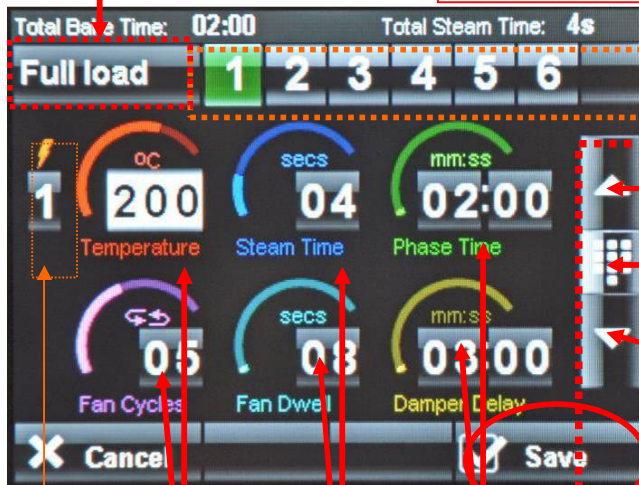
OPTION SCREEN

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

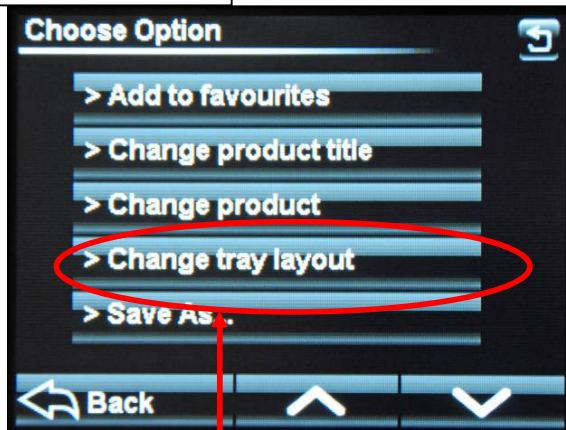
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

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



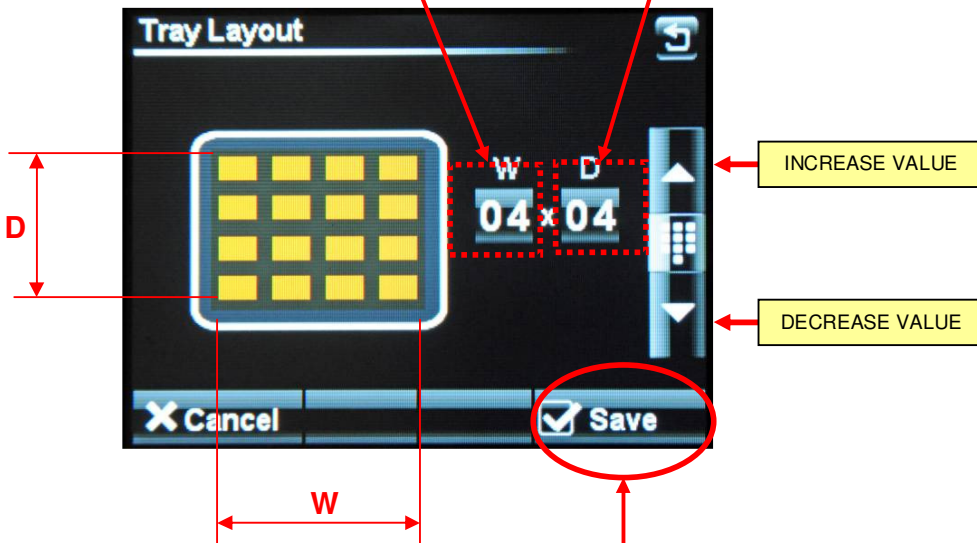
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

9

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

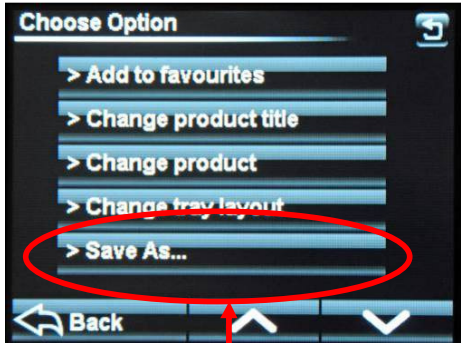
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



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

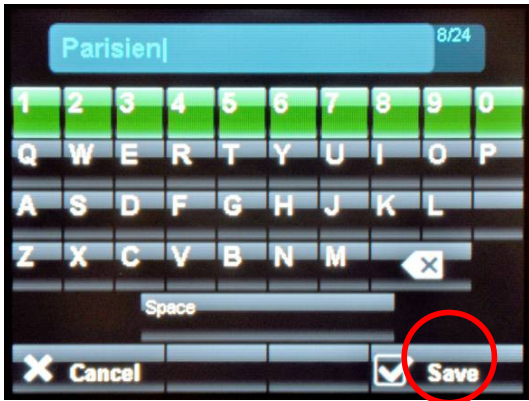
10

SAVE



OPTION SCREEN

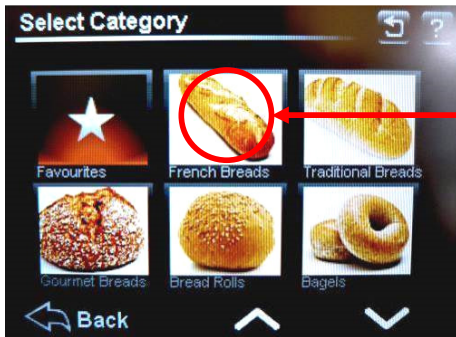
TOUCH "SAVE AS" 11



KEYBOARD SCREEN

TYPE IN THE NEW NAME AND TOUCH "SAVE" 12

ADD A PRODUCT TO THE FAVOURITES LIST



CATEGORY SCREEN

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

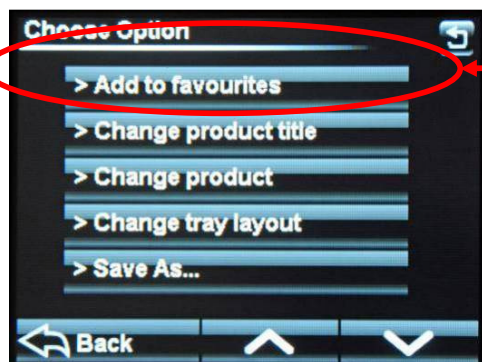
1



SELECT SCREEN

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

2



OPTION SCREEN

TOUCH "ADD TO FAVOURITES"

THE PRODUCT WILL NOW SHOW ON THE FAVOURITES LIST

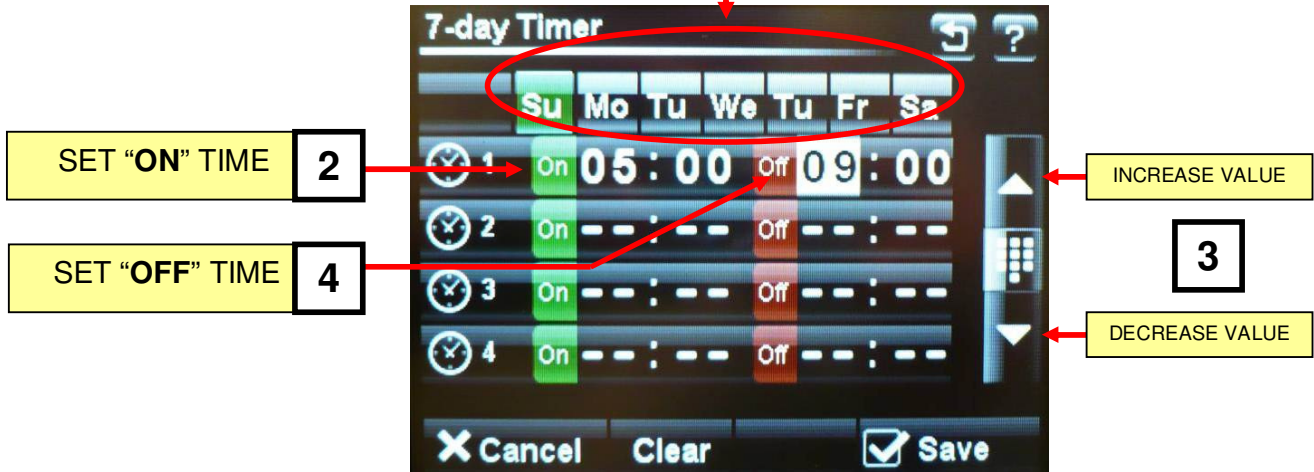
3

8 - 6.0 SETTING 7-DAY TIMER



OPTION SCREEN

CHOOSE DAY



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

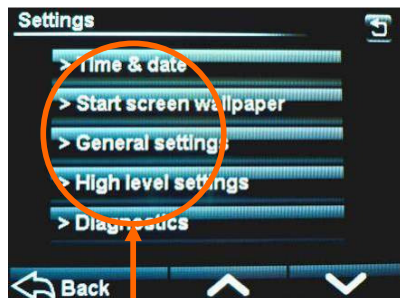
OPTION SCREEN



PASS CODE SCREEN

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

1

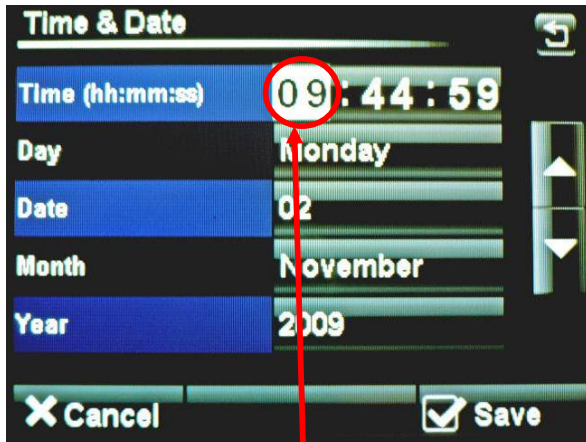


SETTINGS SCREEN

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**



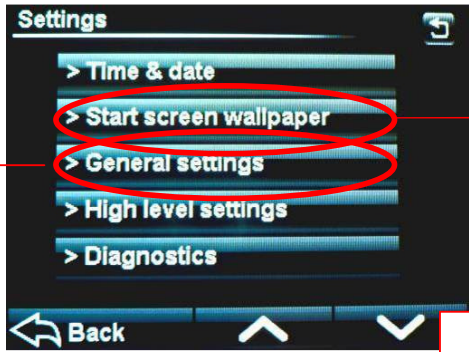
TIME AND DATE SCREEN

WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN **3**



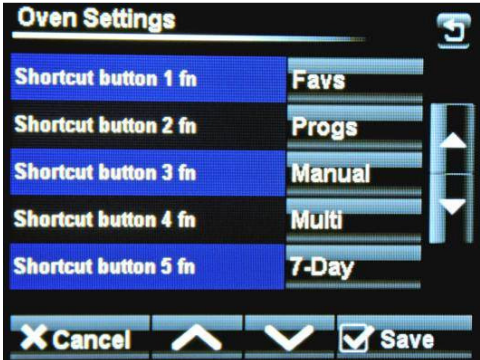
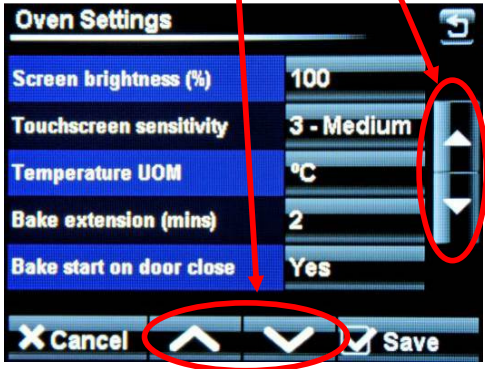
SETTINGS SCREEN

OVEN SETTINGS (GENERAL)



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

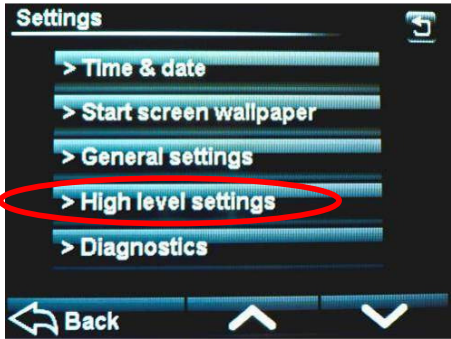
3fn

4fn

5fn

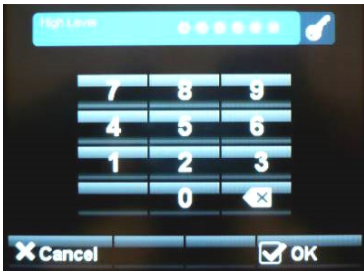
<p>Gives the choice of what buttons are active and in which order they appear on the options screen. Options available = Favourites, Programs, Manual bake, Multi bake, 7-day timer . (Settings at 6fn can not be changed)</p>

OVEN SETTINGS (HIGH LEVEL)



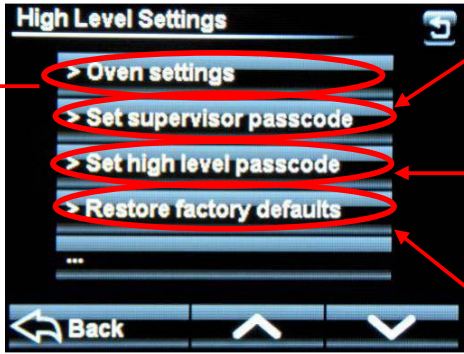
TOUCH "HIGH LEVEL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR. **1**

SETTINGS SCREEN



ENTER "HIGH LEVEL" PASS CODE AND THEN TOUCH "OK". **2**

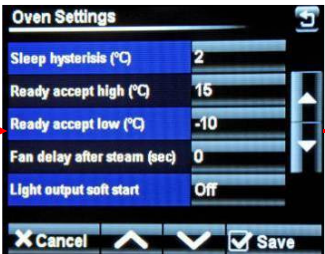
THE FOLLOWING SCREEN WILL APPEAR.



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

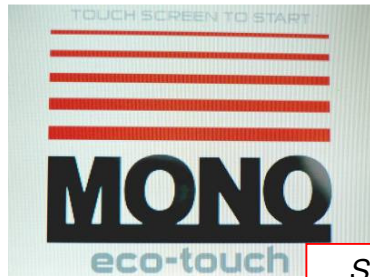
MASTER -- 314159 (This is fixed)

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

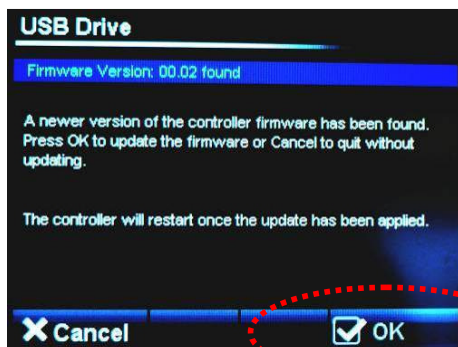
NOTE

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

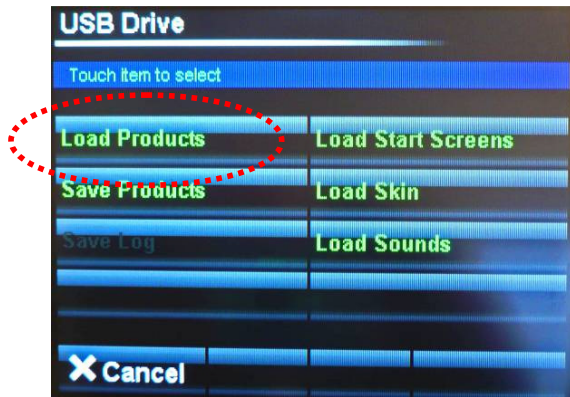
Wait

Remove USB stick

OR

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

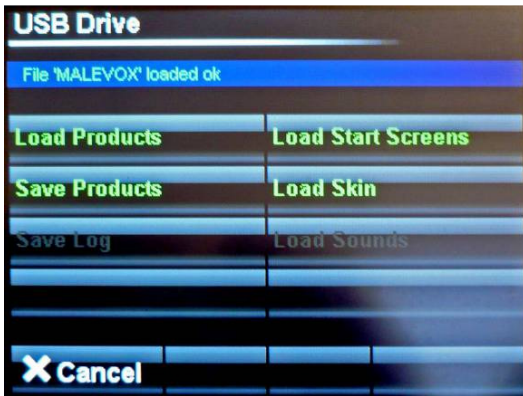
4



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

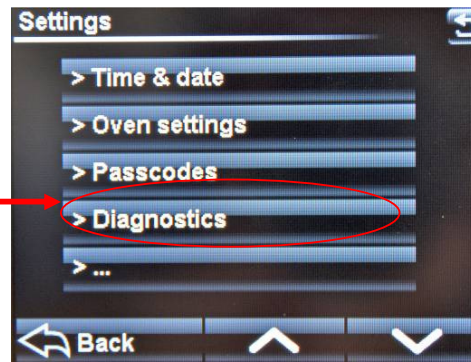
This is the picture/logo you see when the oven is started.



PRODUCT FILES (PROGRAM FILES)

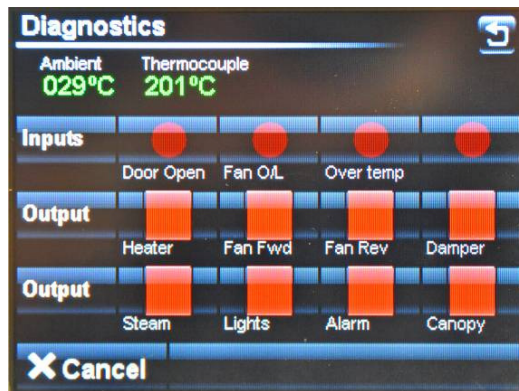
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

8 - 9.0 DIAGNOSTICS



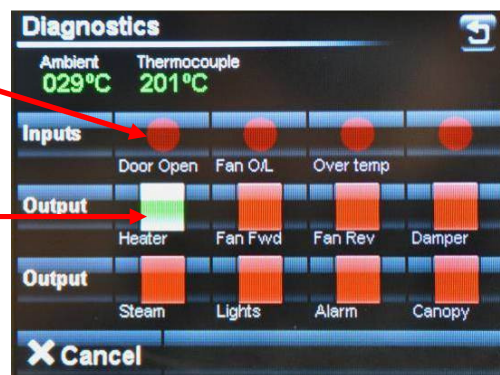
SETTINGS SCREEN

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.

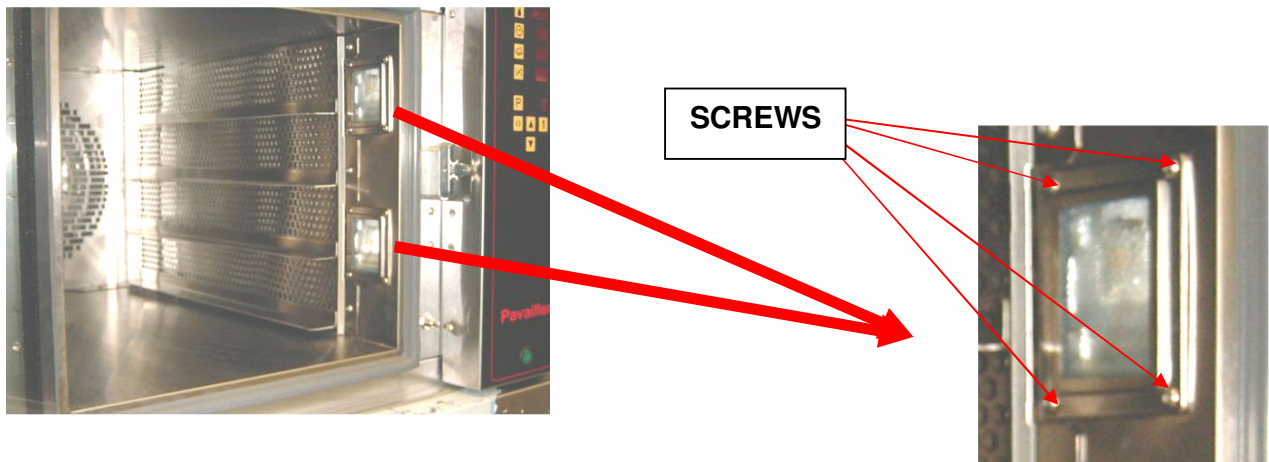
10.0 STEAM SYSTEM MAINTENANCE

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

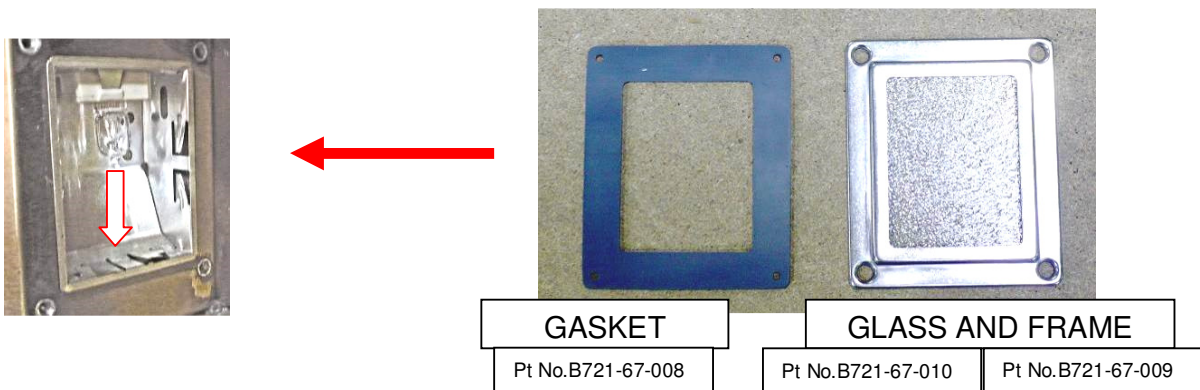
11.0 BULB REPLACEMENT

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.



- 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

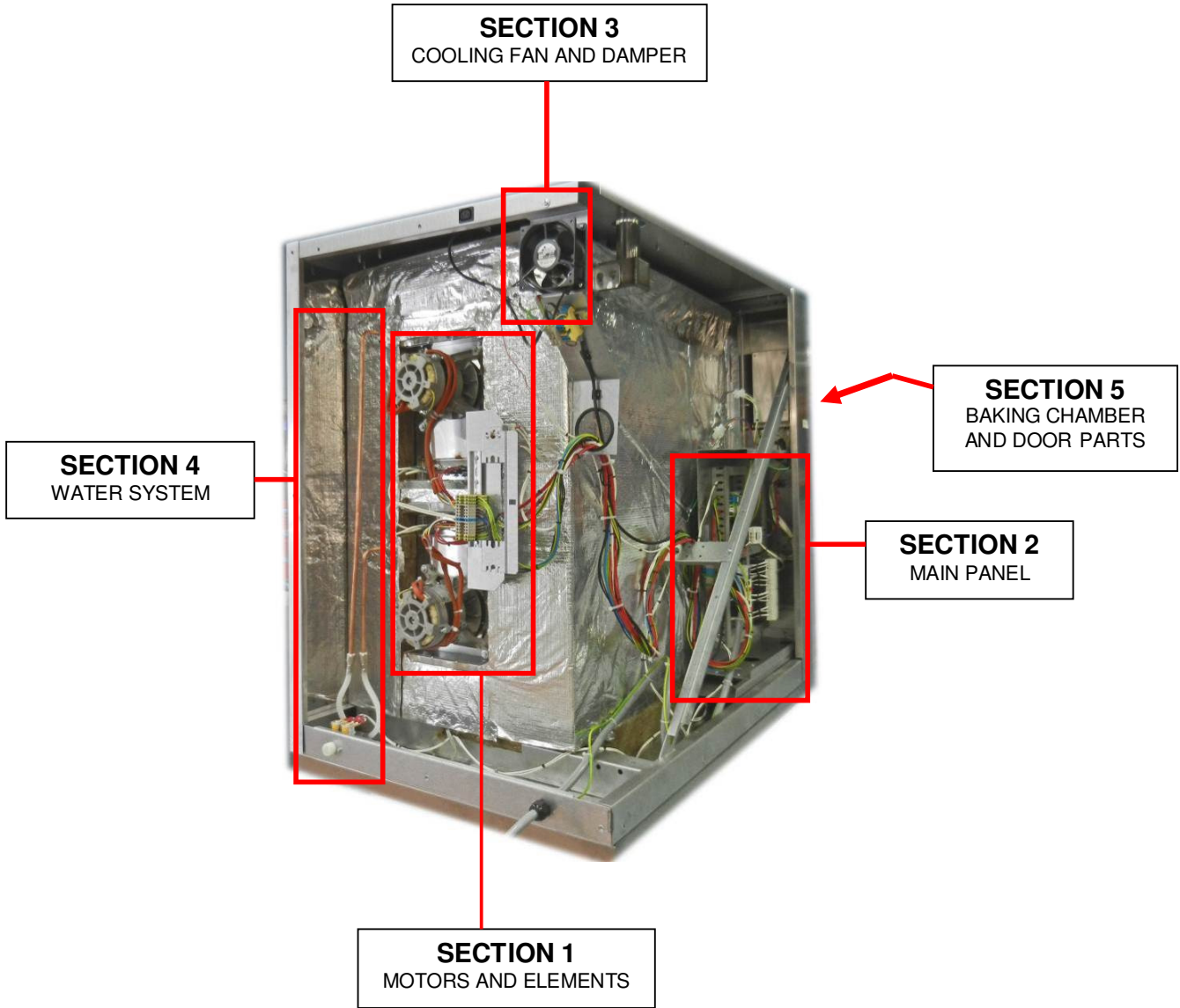
[email:spares@monoequip.com](mailto:spares@monoequip.com)

Spares +44(0)1792 564039

PART 1

10 TRAY OVEN SPARES SECTION

FG150



REAR VIEW WITH OUTER SHEETING REMOVED

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

FG150

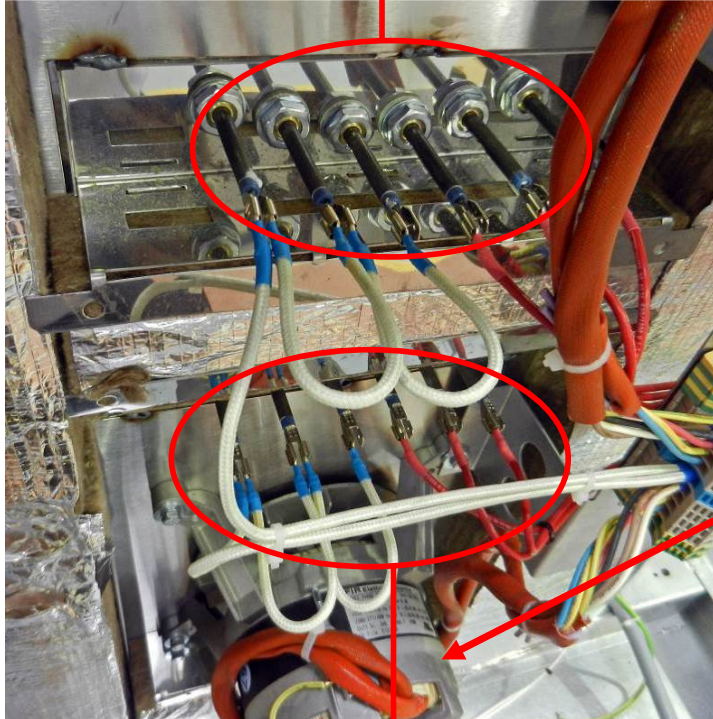
8Kw ovens

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 - B720-74-001

8Kw ovens

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

PART 31

7Kw ovens

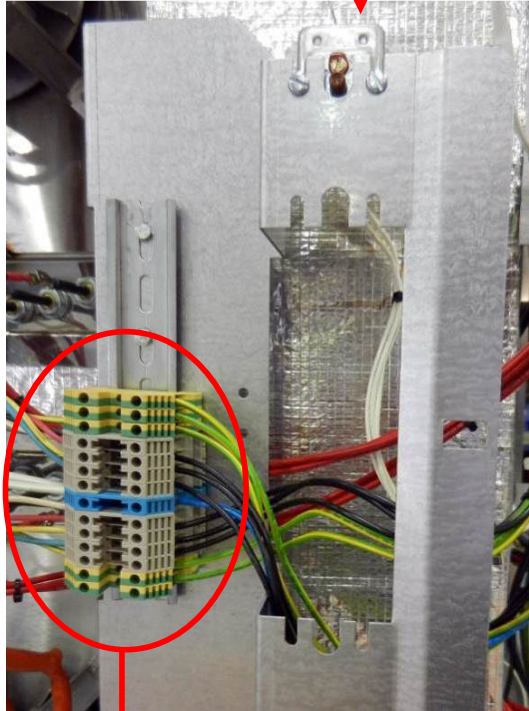
HEATING ELEMENT – B847-04-067 = 240volts
B847-04-074 = 220volts

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

FG150

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

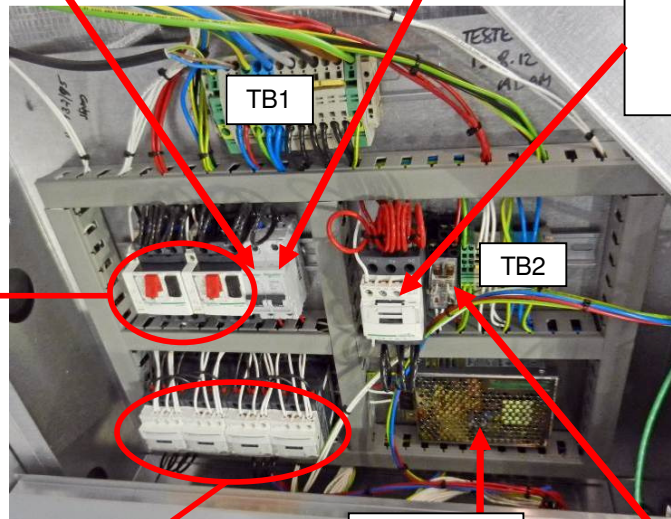
CONTROL CIRCUIT MCB

B872-22-062

PART 15

HEATING ELEMENT

CONTACTOR
B801-08-020



TB1

TB2

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

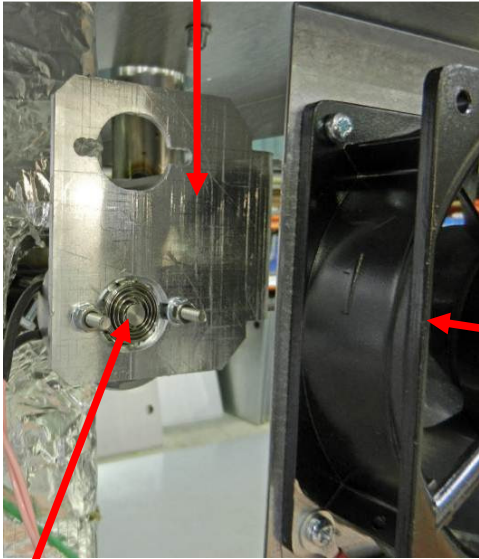
B723-36-001

PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

PART 1 / SECTION 3 – 10 TRAY - COOLING FAN AND DAMPER

FG150

DAMPER BRACKET 150-02-01000

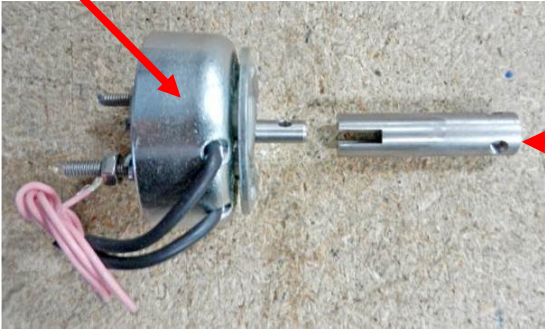


PART 34
REAR FAN UNIT
B869-75-018



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

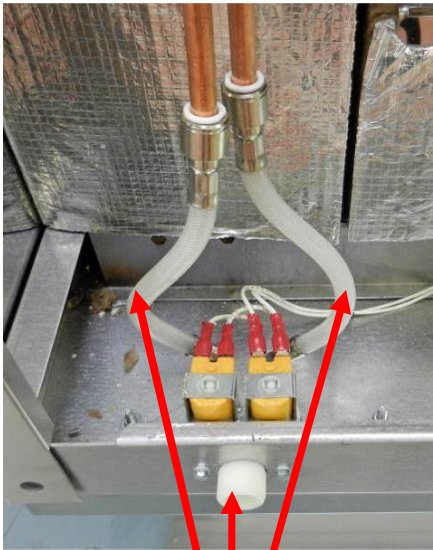
PART NUMBERS REFER TO DRAWING M1500E25-75100 IN ELECTRICAL MANUAL

PART 1 / SECTION 4 – 10 TRAY – WATER/STEAM SYSTEM

FG150

DELIVERY PIPE - LONG
150-07-00800

DELIVERY PIPE - SHORT
150-07-00700

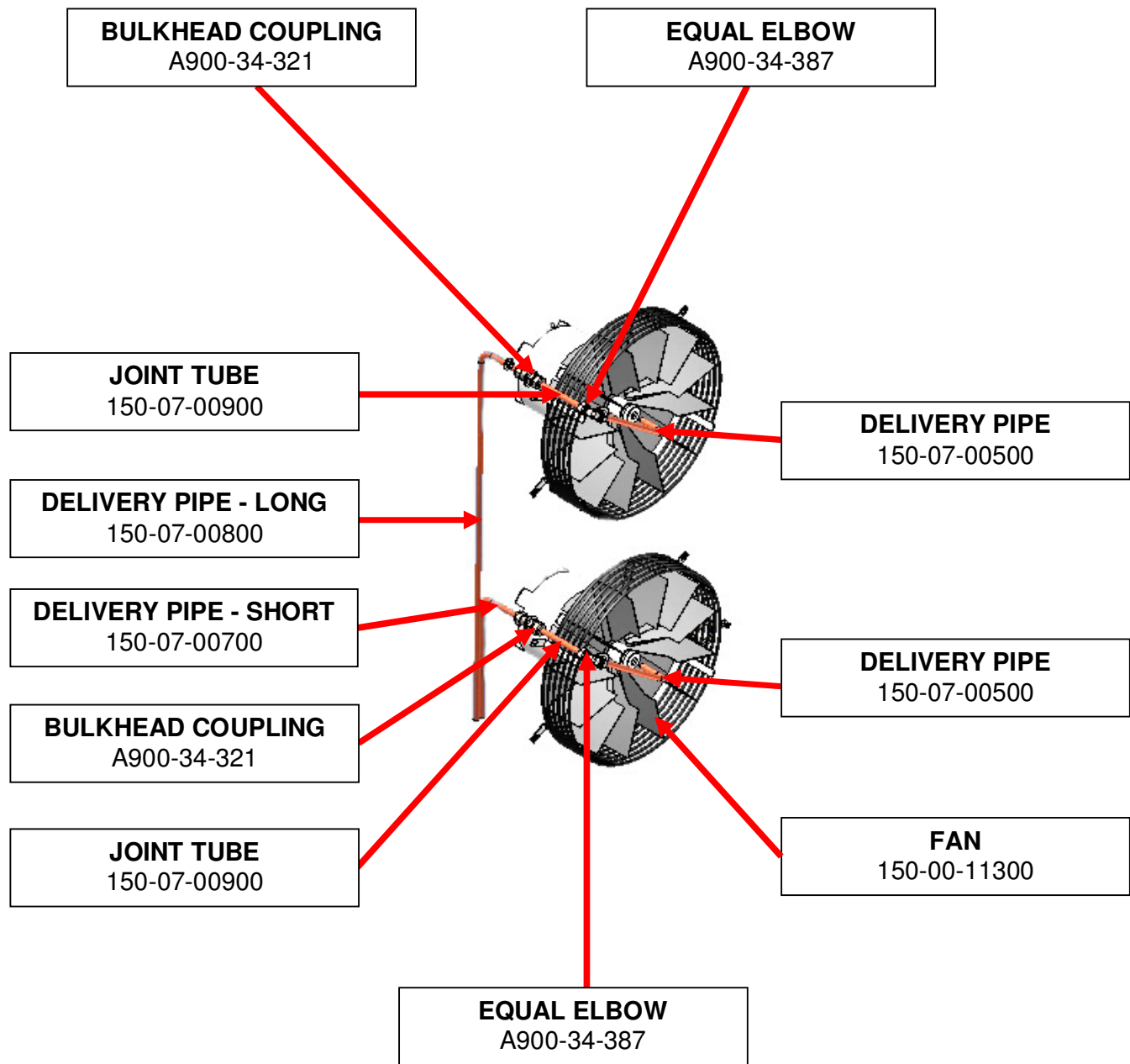


PART 20

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

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

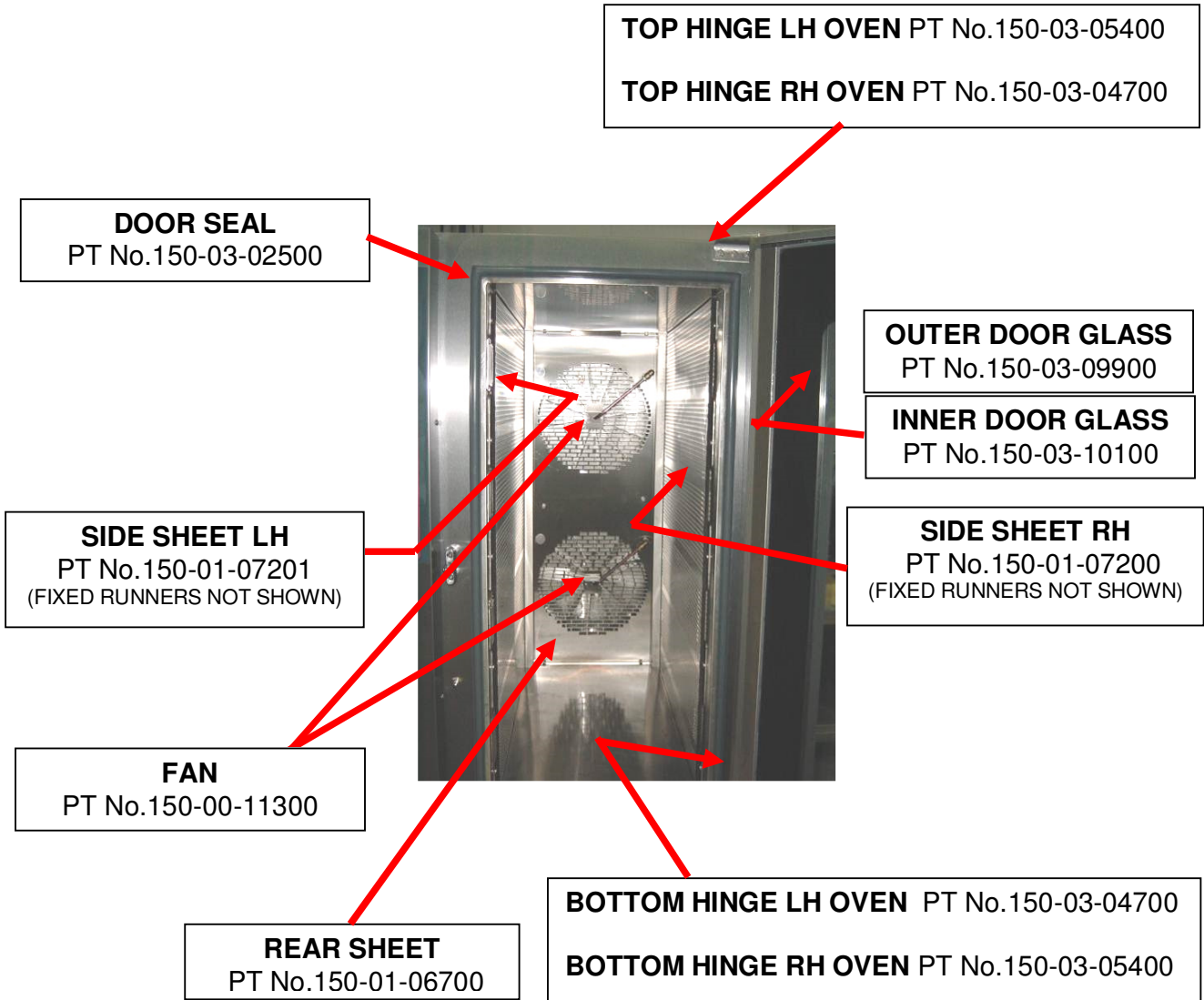
FG150



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



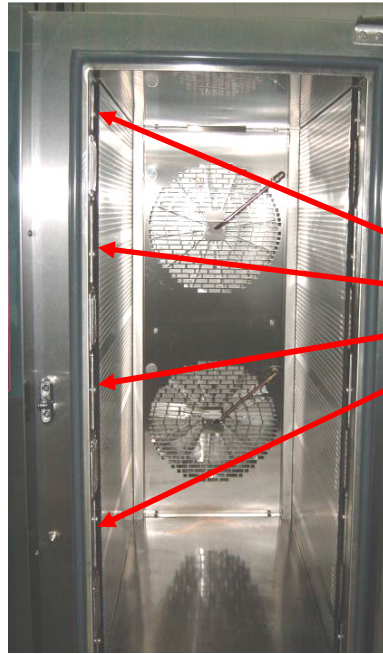
DOOR SWITCH
PT No.B842-07-023



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

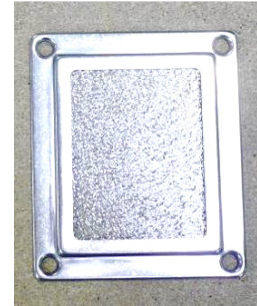


REPLACEMENT BULB = B857-94-007



GASKET

Pt. No.B721-67-008



GLASS AND FRAME

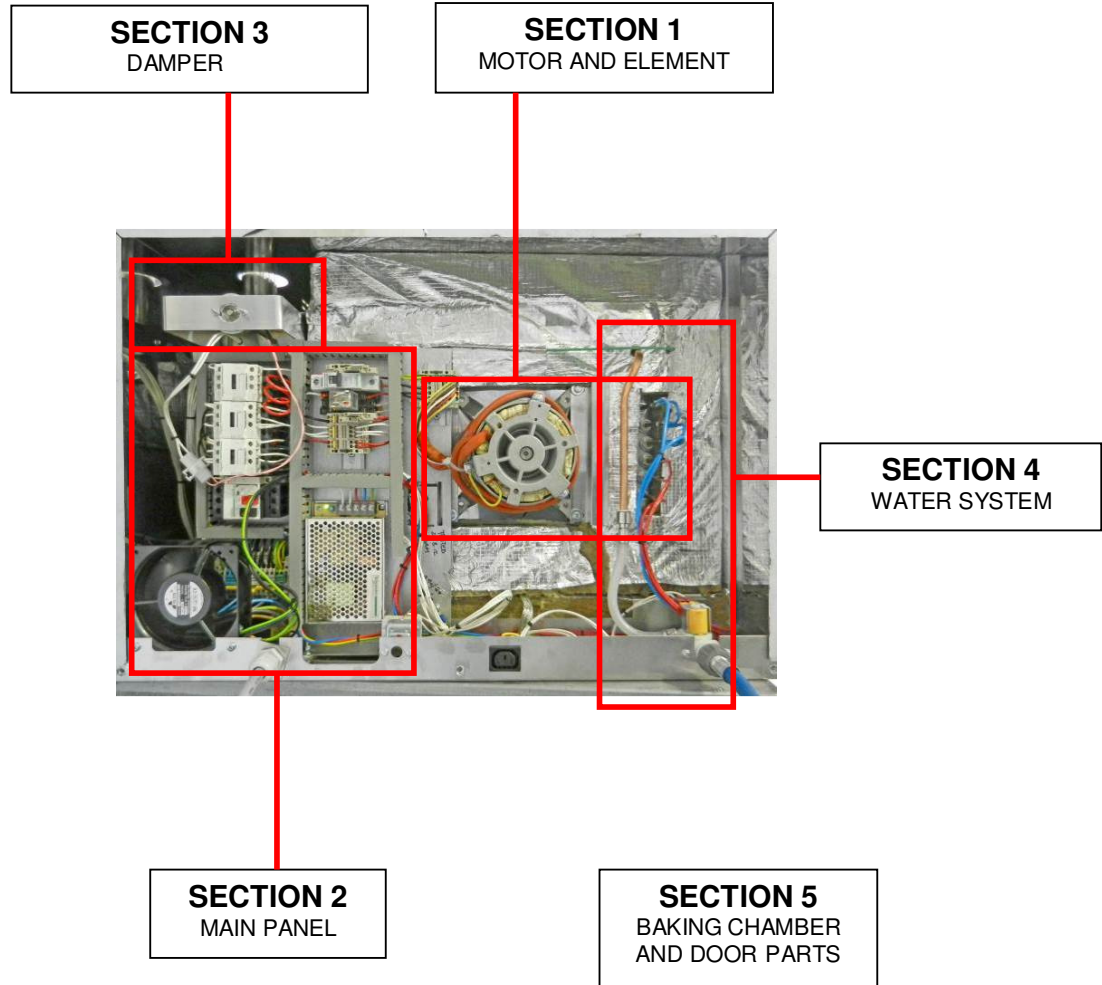
Pt. No.B721-67-010

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

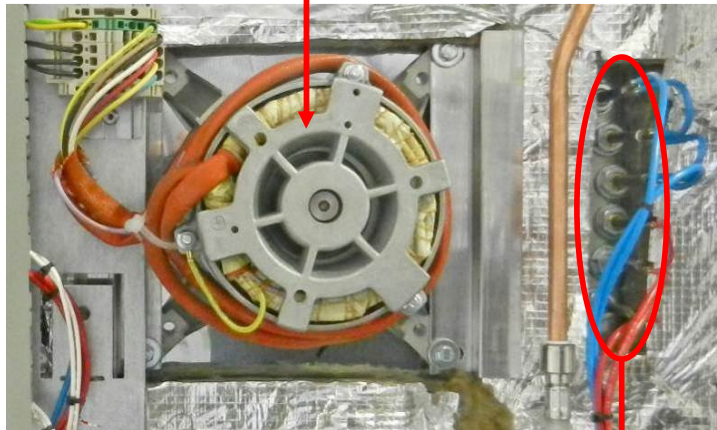


PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

FG159

PART 10

FAN MOTOR UNIT – B720-74-001



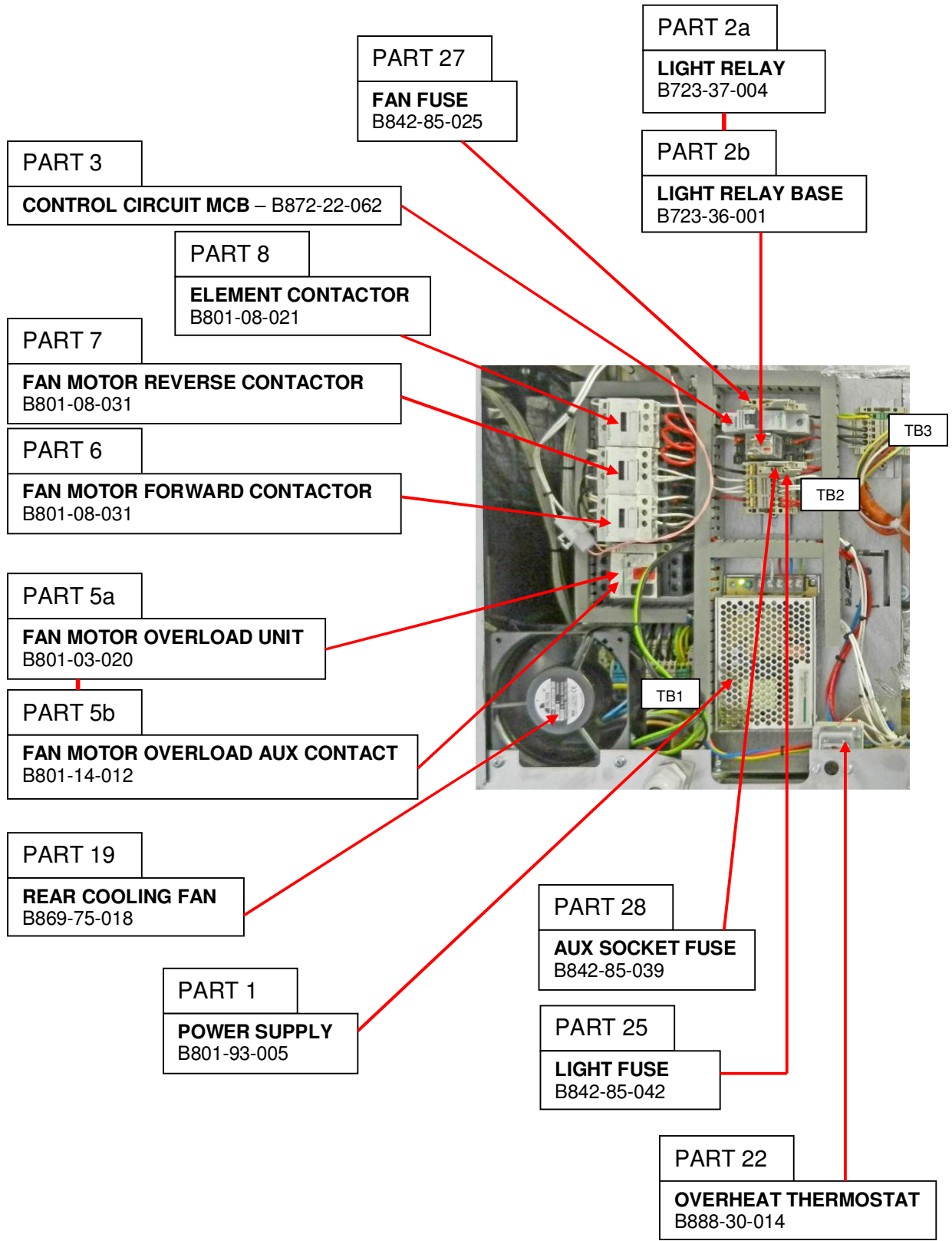
PART 11

**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



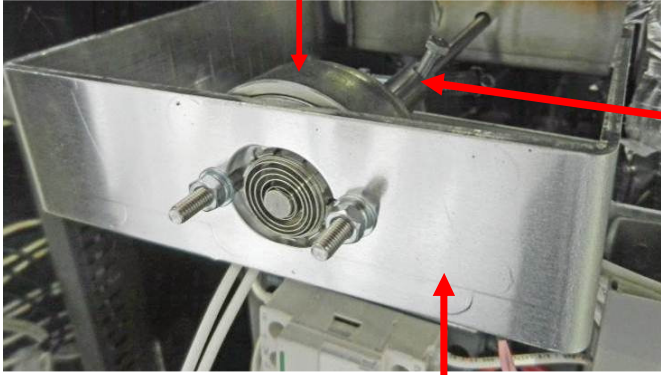
PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

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

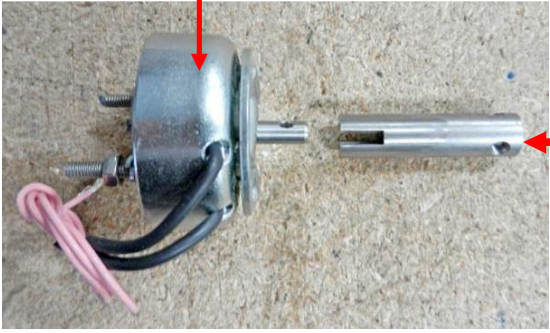
FG159

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

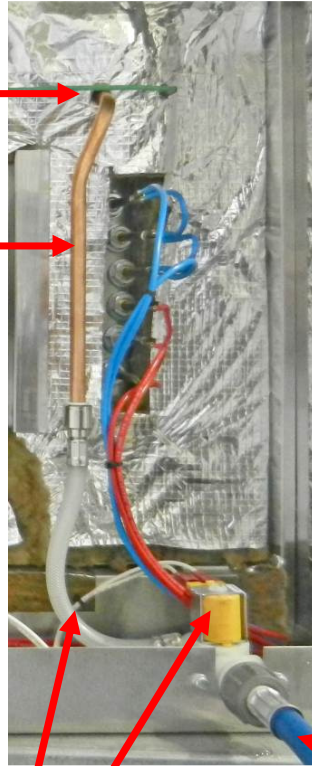
PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

PART 2 / SECTION 4 – 4/5 TRAY 18 X 30 – WATER/STEAM SYSTEM

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

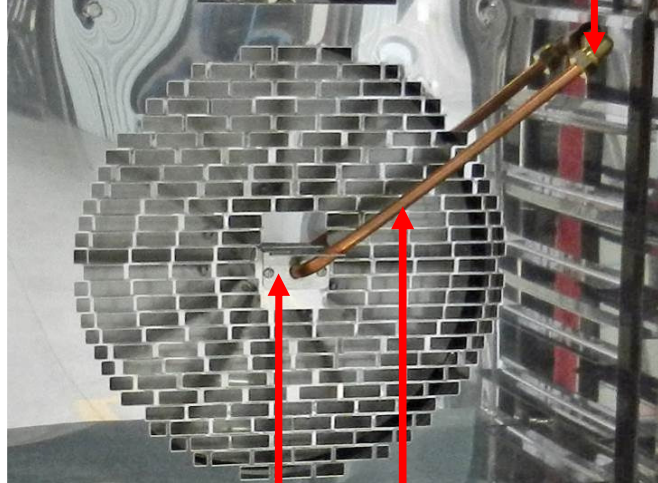
WATER INLET ASSY (INC. HOSE)
158-17-00400

PART NUMBERS REFER TO DRAWING M159E25-75000 IN ELECTRICAL MANUAL

PART 2 / SECTION 4 – 4/5 TRAY 18 X 30 – WATER/STEAM SYSTEM

FG159

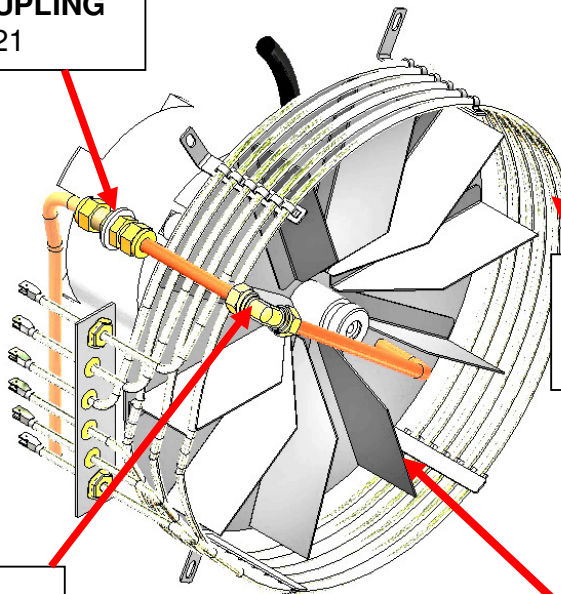
EQUAL ELBOW
A900-34-387



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

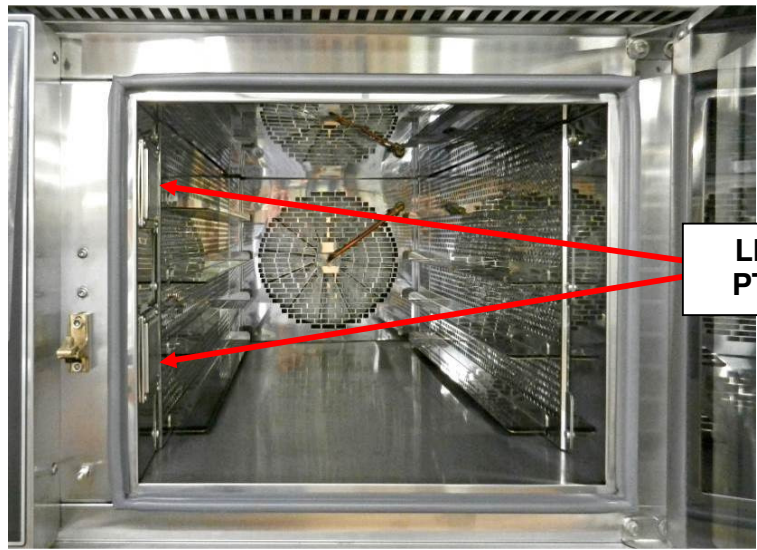
PT No.A900-27-118



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

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

FG159



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

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

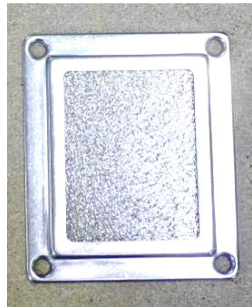


REPLACEMENT BULB = B857-94-007



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.

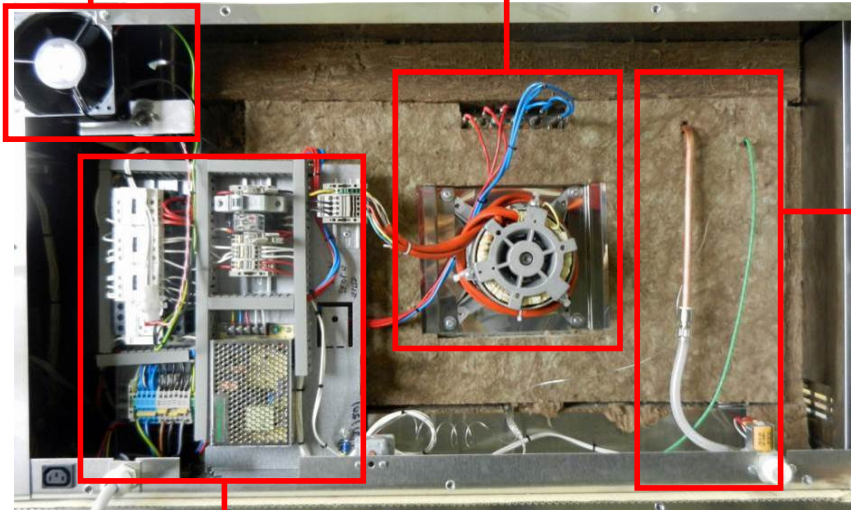
PART 3

4/5 TRAY 60 X 40 OVEN SPARES SECTION

FG158

SECTION 3
DAMPER AND FAN

SECTION 1
MOTOR AND ELEMENT



SECTION 4
WATER SYSTEM

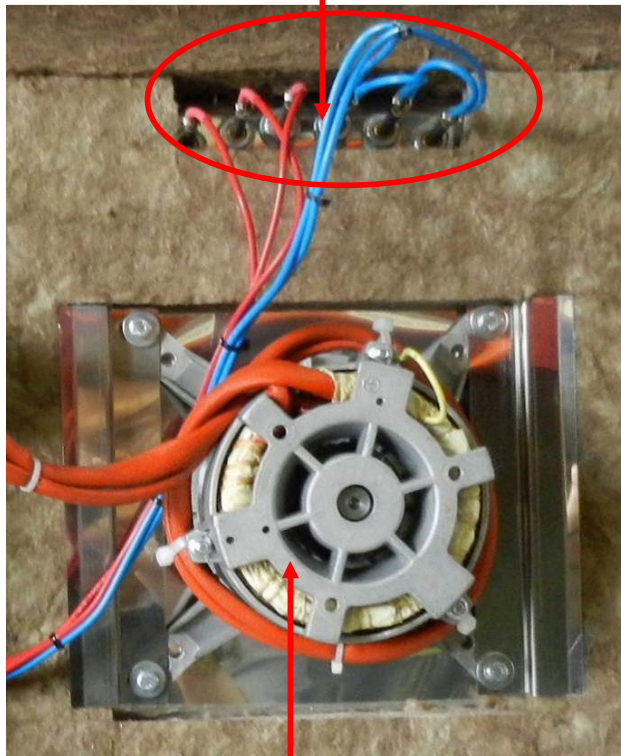
SECTION 2
MAIN PANEL

SECTION 5
BAKING CHAMBER
AND DOOR PARTS

FG158

PART 11

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



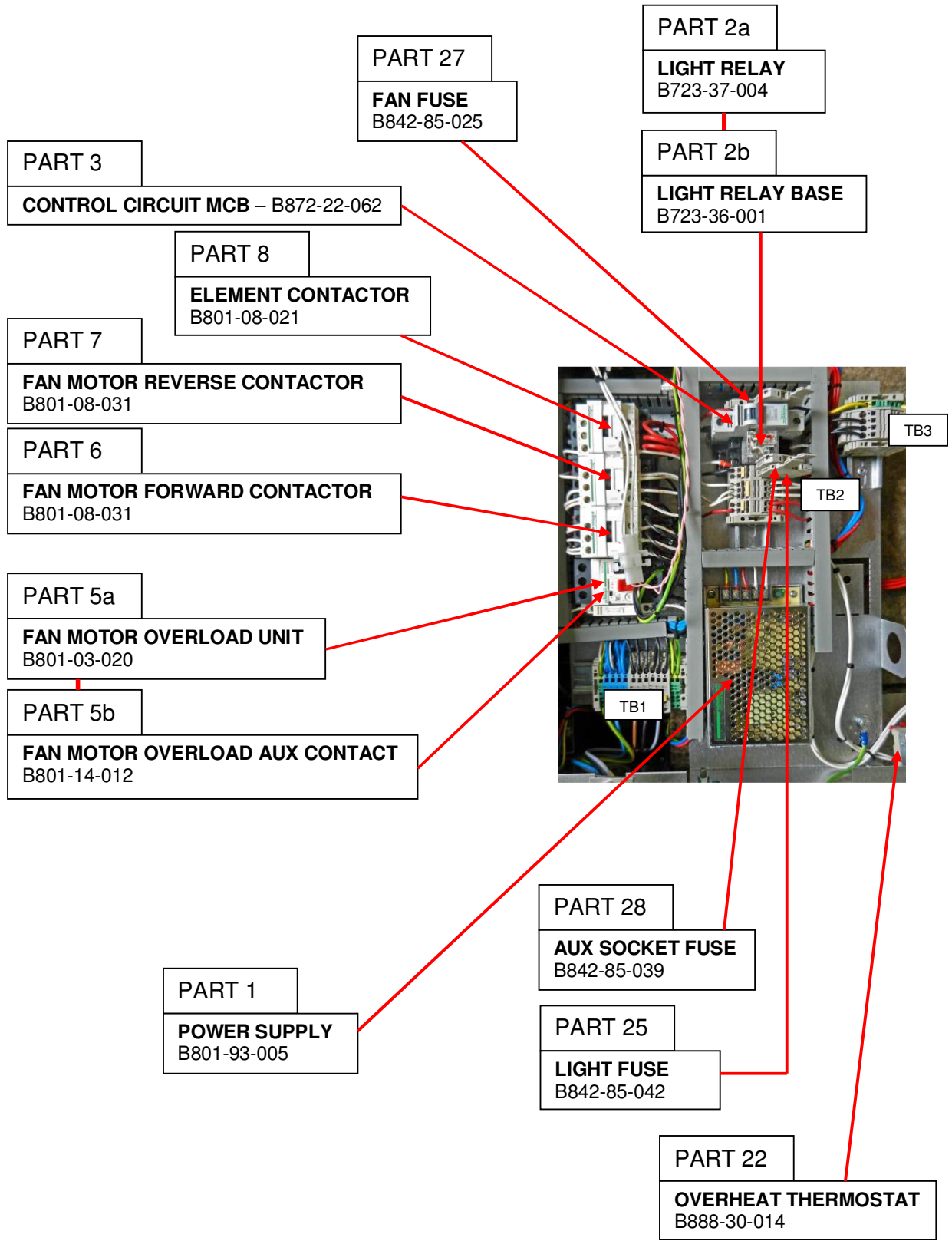
PART 10

FAN MOTOR UNIT – B720-74-001

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

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

FG158



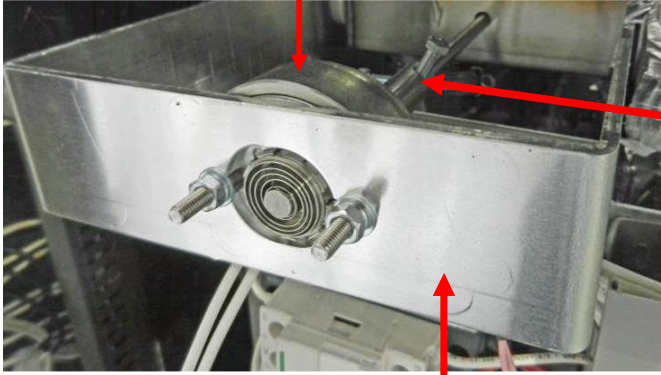
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

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

FG158

PART 9

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



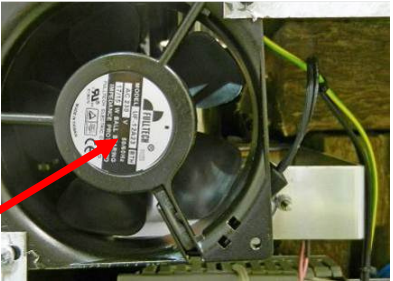
DAMPER SOLENOID BRKT
158-02-00300



COUPLING
158-02-00600

PART 19

REAR COOLING FAN
B869-75-018



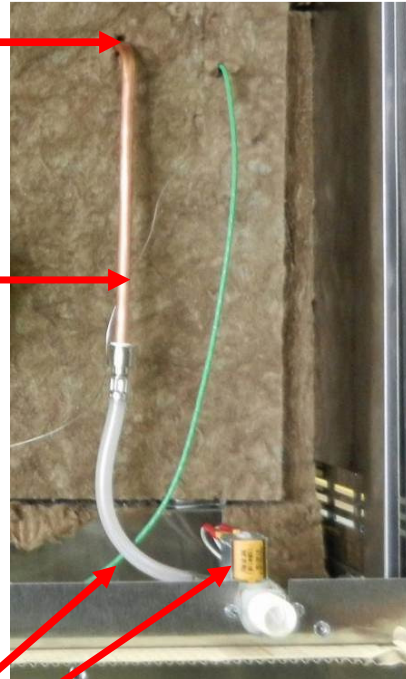
PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL

PART 3 / SECTION 4 – 4/5 TRAY 60 X 40 – WATER/STEAM SYSTEM

FG158

BULKHEAD COUPLING
A900-34-321
(UNDER INSULATION)

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



PART 12

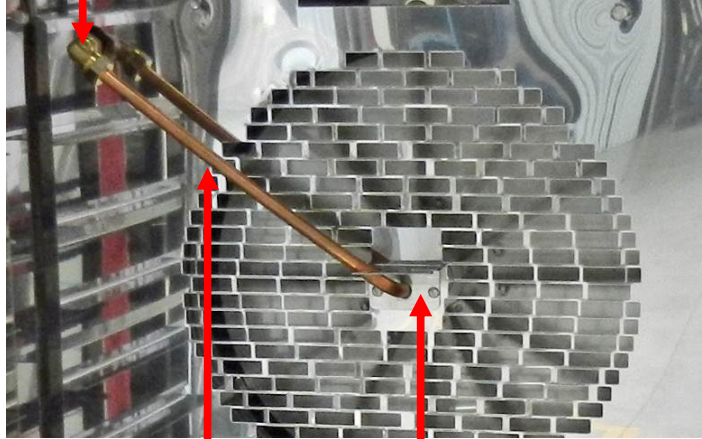
WATER INLET ASSY (INC. HOSE)
158-17-00400

HOSE – BLUE (NOT SHOWN)
A900-34-087

PART NUMBERS REFER TO DRAWING M159E25-75200 IN ELECTRICAL MANUAL

FG158

EQUAL ELBOW
A900-34-387

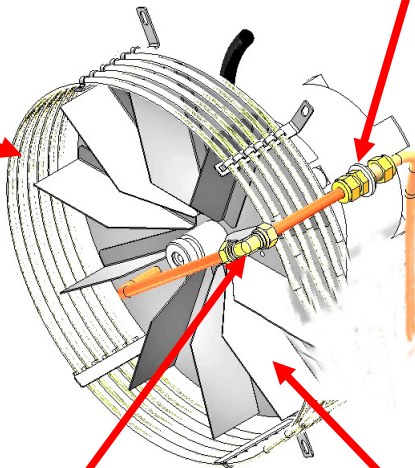


INDIVIDUAL PART NUMBERS ARE NOT AVAILABLE FOR PIPES. ALL PIPES MADE FROM A900-34-253 COPPER PIPE 10mm O/D X 20swg WALL

PIPE GUIDE BRACKET
150-01-07700

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

BULKHEAD COUPLING
A900-34-321

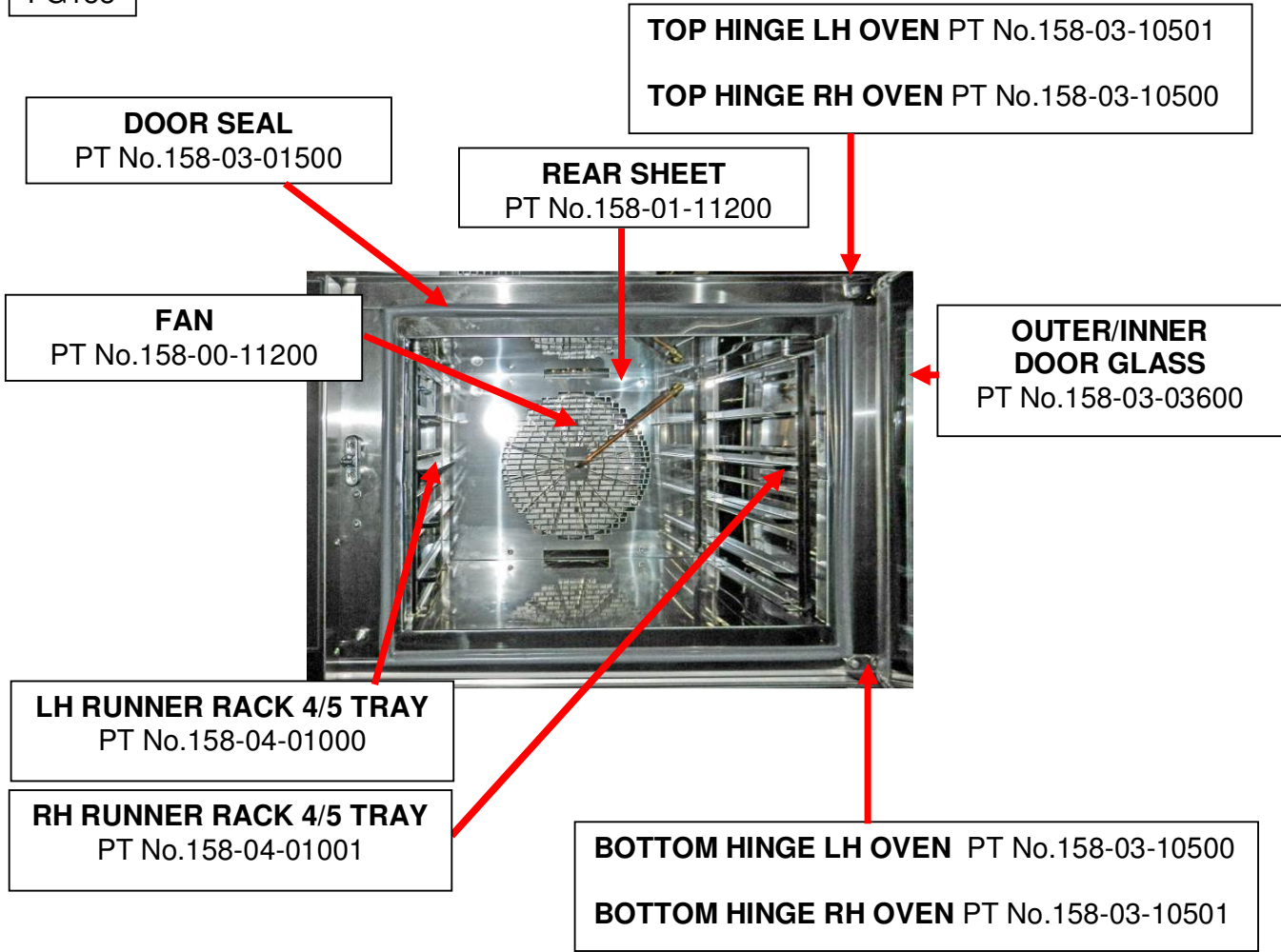


EQUAL ELBOW
A900-34-387

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

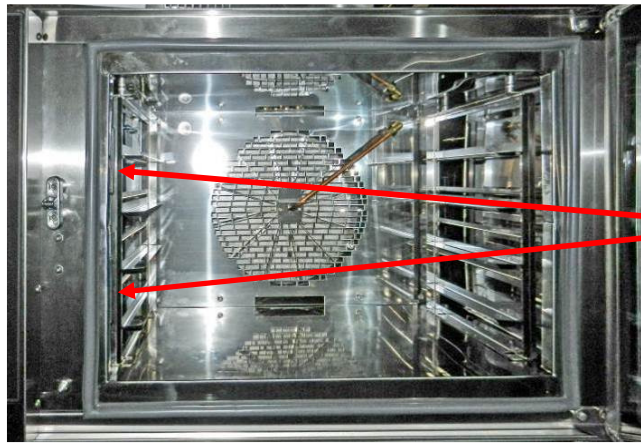


HANDLE/ CATCH ASSEMBLY
PT No.A900-27-171

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

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

FG158



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

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

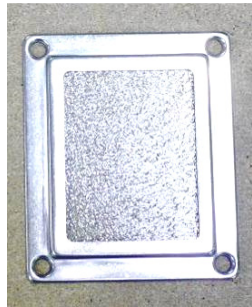


REPLACEMENT BULB = B857-94-007



GASKET

Pt. No.B721-67-008



GLASS AND FRAME

Pt. No.B721-67-010

Pt. No.B721-67-009

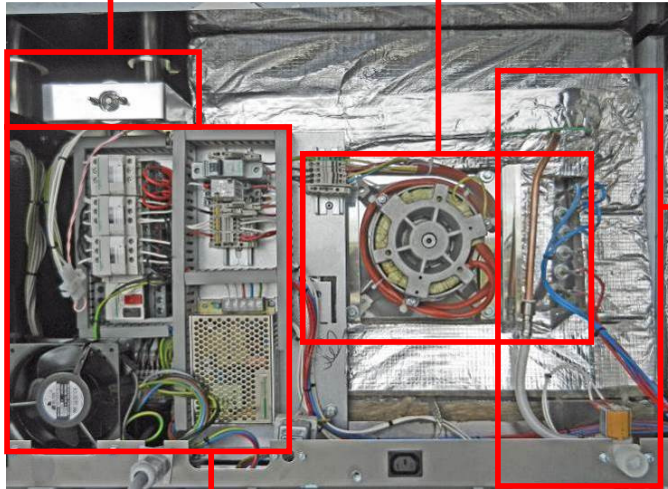
DO NOT TOUCH BULBS WITH BARE HANDS.
USE A CLOTH OR GLOVES TO STOP ANY MARKS THAT WILL CAUSE HOT SPOTS AND PREMATURE BULB FAILURE.

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

FG153

SECTION 3
DAMPER

SECTION 1
MOTOR AND ELEMENT



SECTION 4
WATER SYSTEM

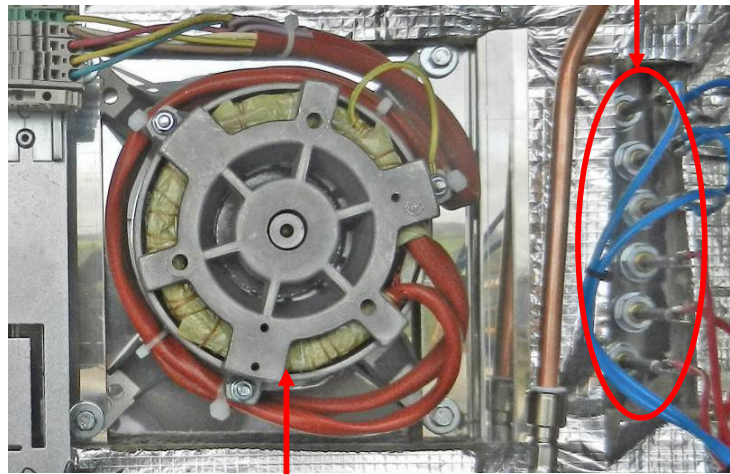
SECTION 2
MAIN PANEL

SECTION 5
BAKING CHAMBER
AND DOOR PARTS

FG153

PART 11

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



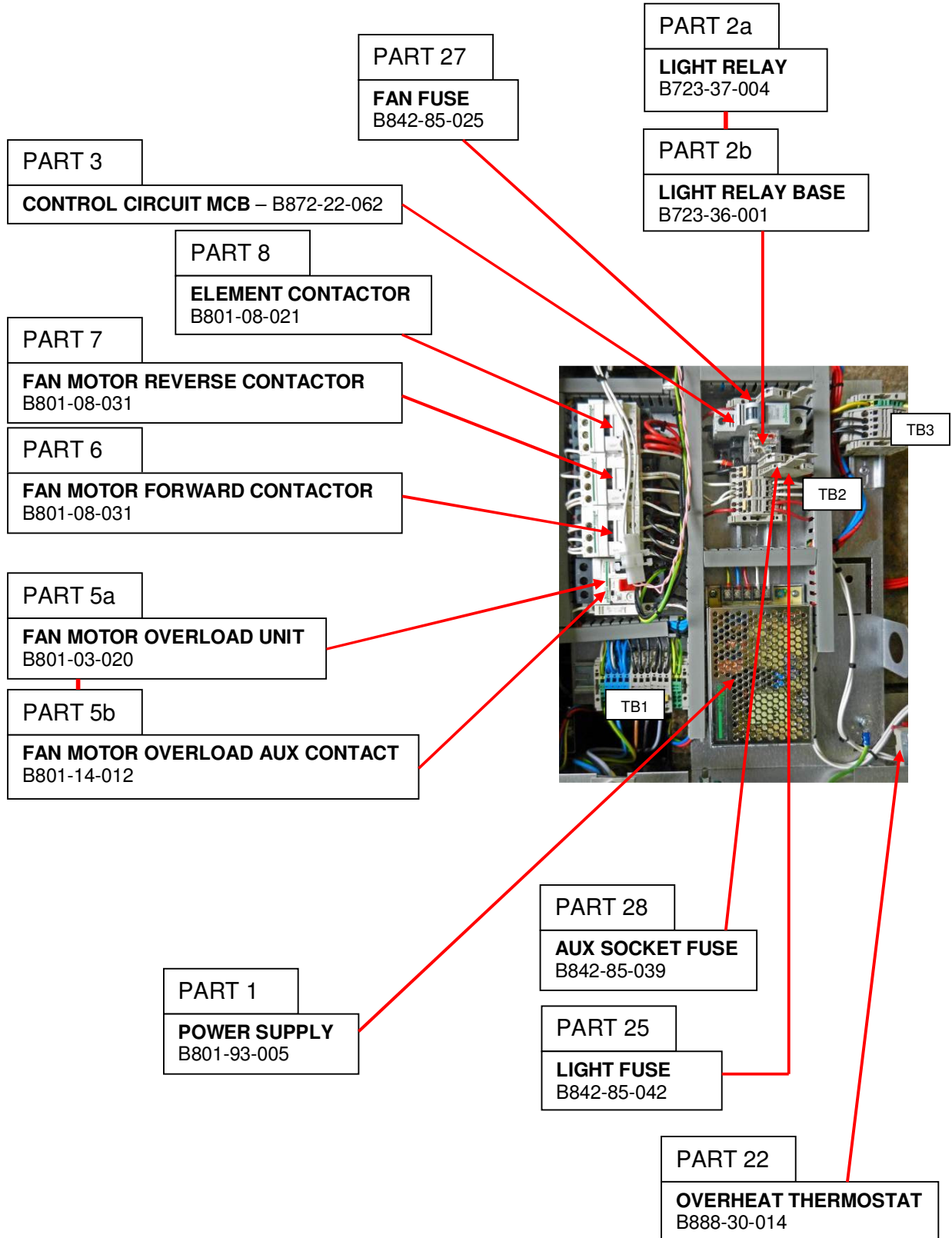
PART 10

FAN MOTOR UNIT – B720-74-001

PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

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

FG153



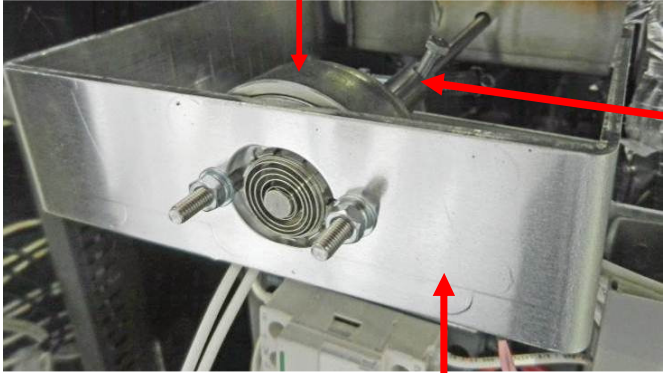
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

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

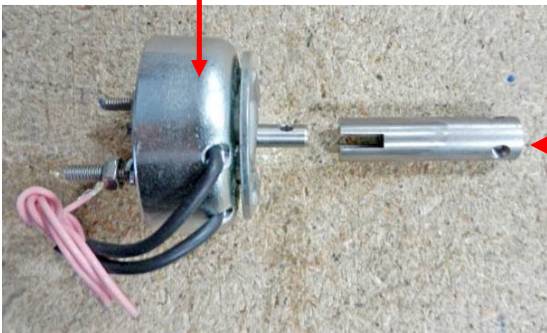
FG153

PART 9

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



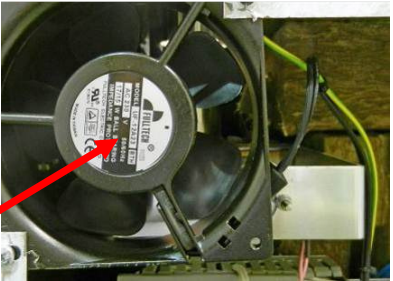
DAMPER SOLENOID BRKT
158-02-00300



COUPLING
158-02-00600

PART 19

REAR COOLING FAN
B869-75-018



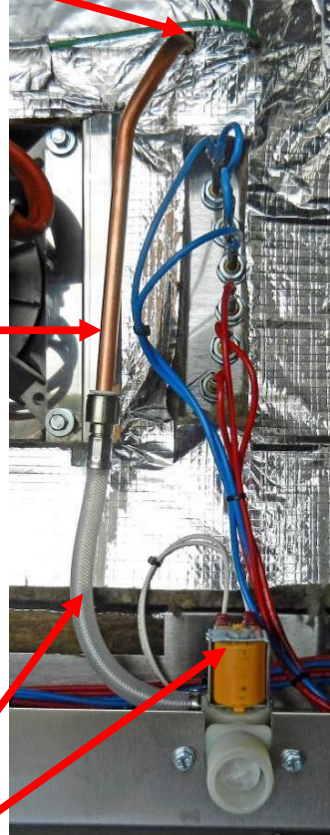
PART NUMBERS REFER TO DRAWING M158E25-75200 IN ELECTRICAL MANUAL

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

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

FG153

EQUAL ELBOW
A900-34-387

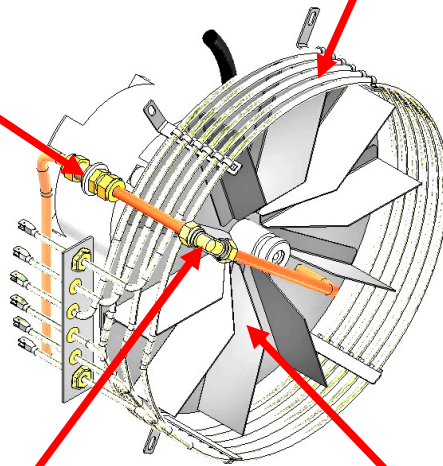


INDIVIDUAL PART NUMBERS ARE NOT AVAILABLE FOR PIPES. ALL PIPES MADE FROM A900-34-253 COPPER PIPE 10mm O/D X 20swg WALL

PIPE GUIDE BRACKET
150-01-07700

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

BULKHEAD COUPLING
A900-34-321

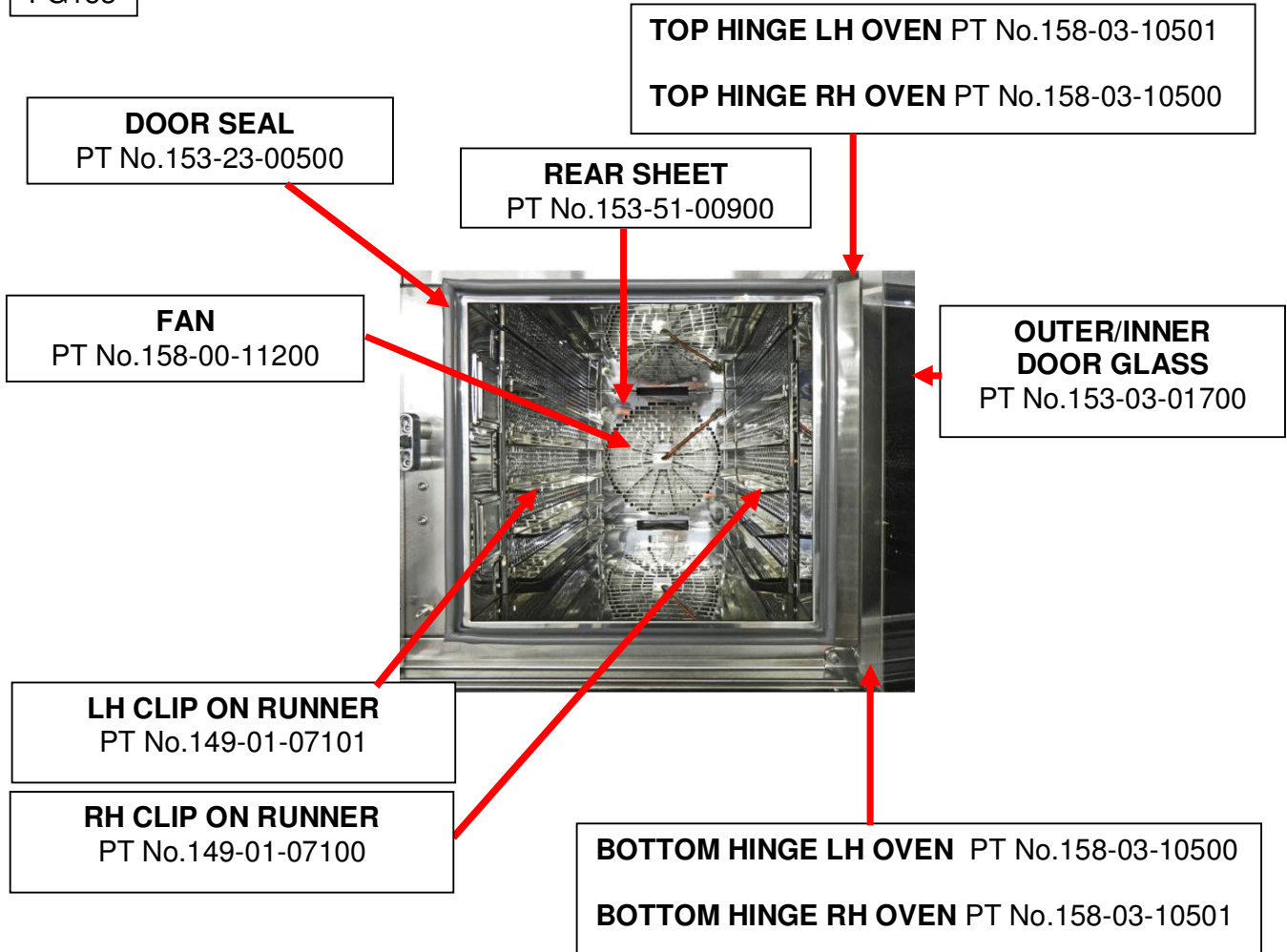


EQUAL ELBOW
A900-34-387

FAN
158-00-11200

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

FG153



DOOR SWITCH
PT No.B842-07-023

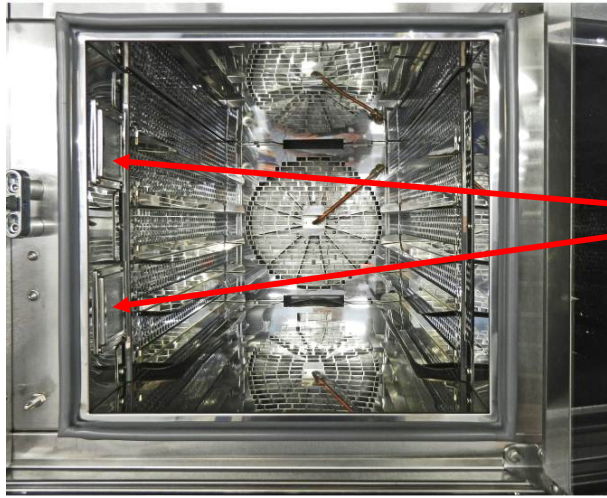


HANDLE/ CATCH ASSEMBLY
PT No.A900-27-171

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

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

FG153



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

INDIVIDUAL LIGHT ASSEMBLY PARTS AVAILABLE AS BELOW

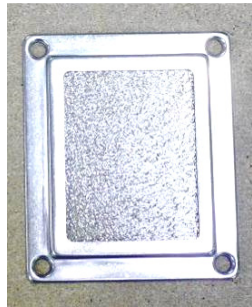


REPLACEMENT BULB = B857-94-007



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

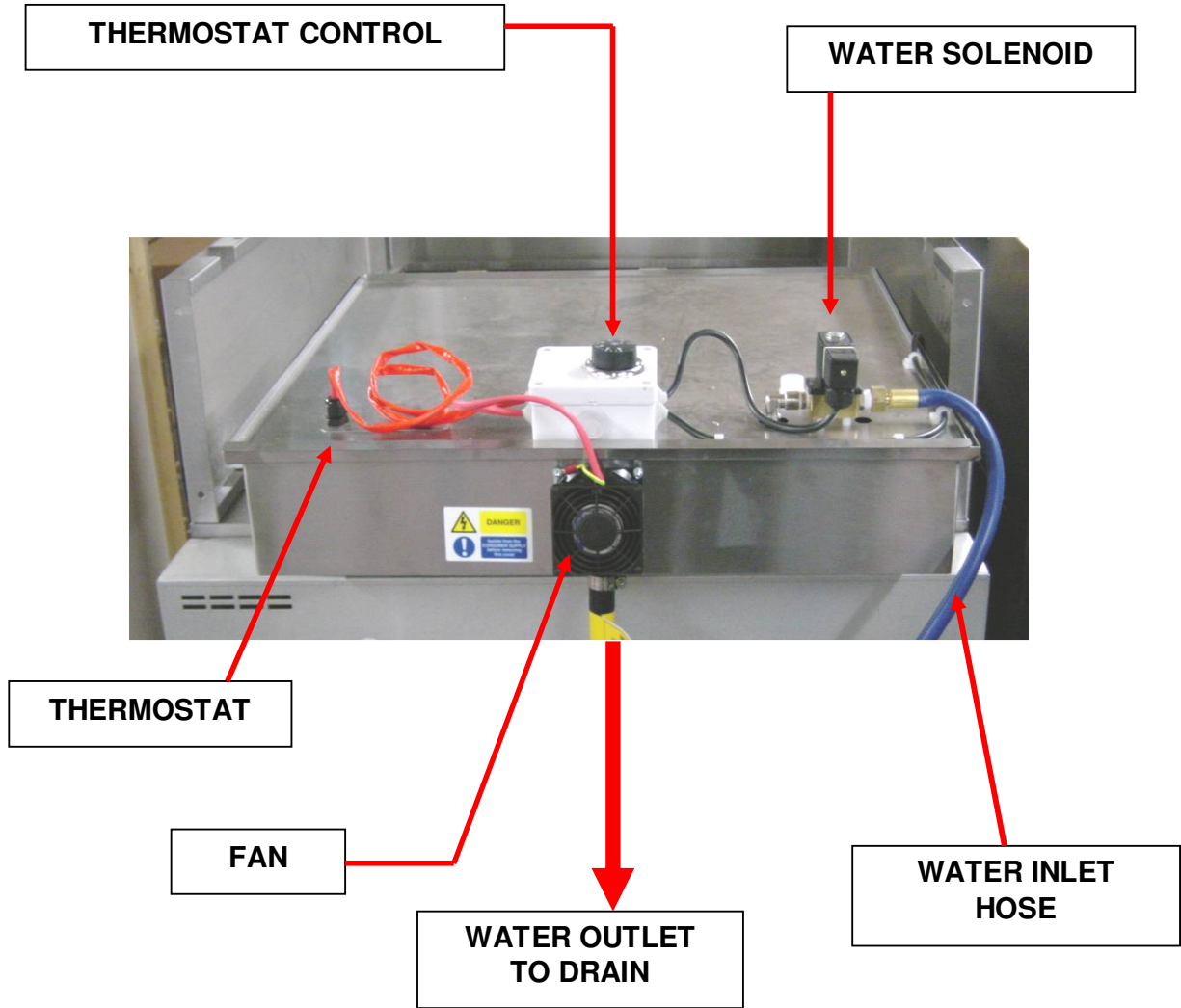
SEE ELECTRICAL MANUAL AVAILABLE SEPERATLY

AIRFLOW CONDENSER INFORMATION PAGE 91

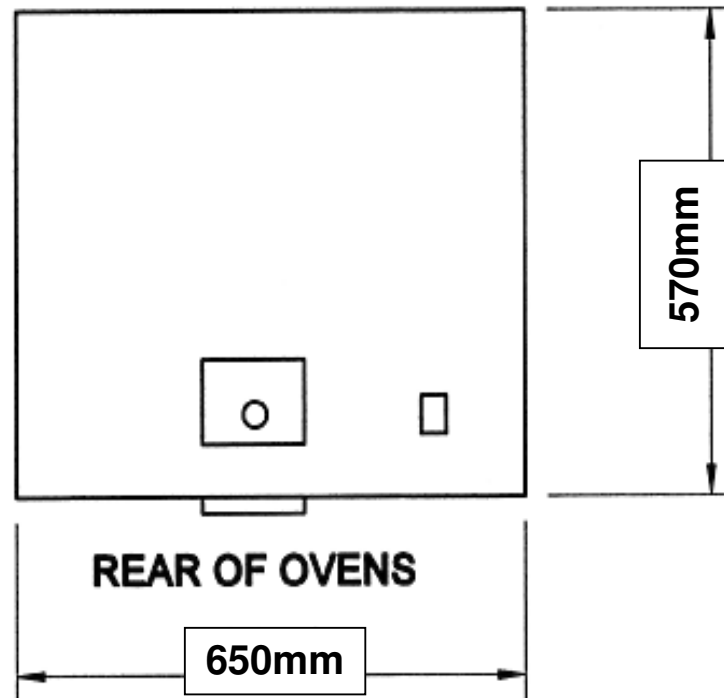
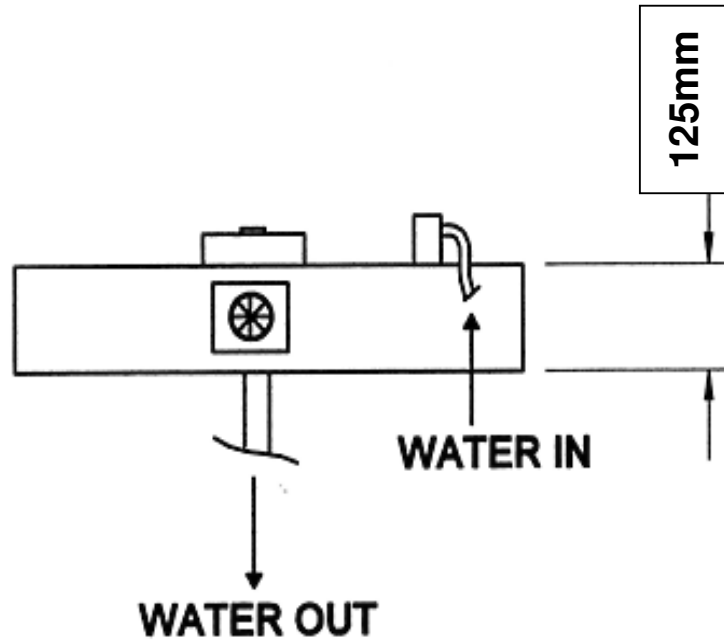
INTRODUCTION

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.

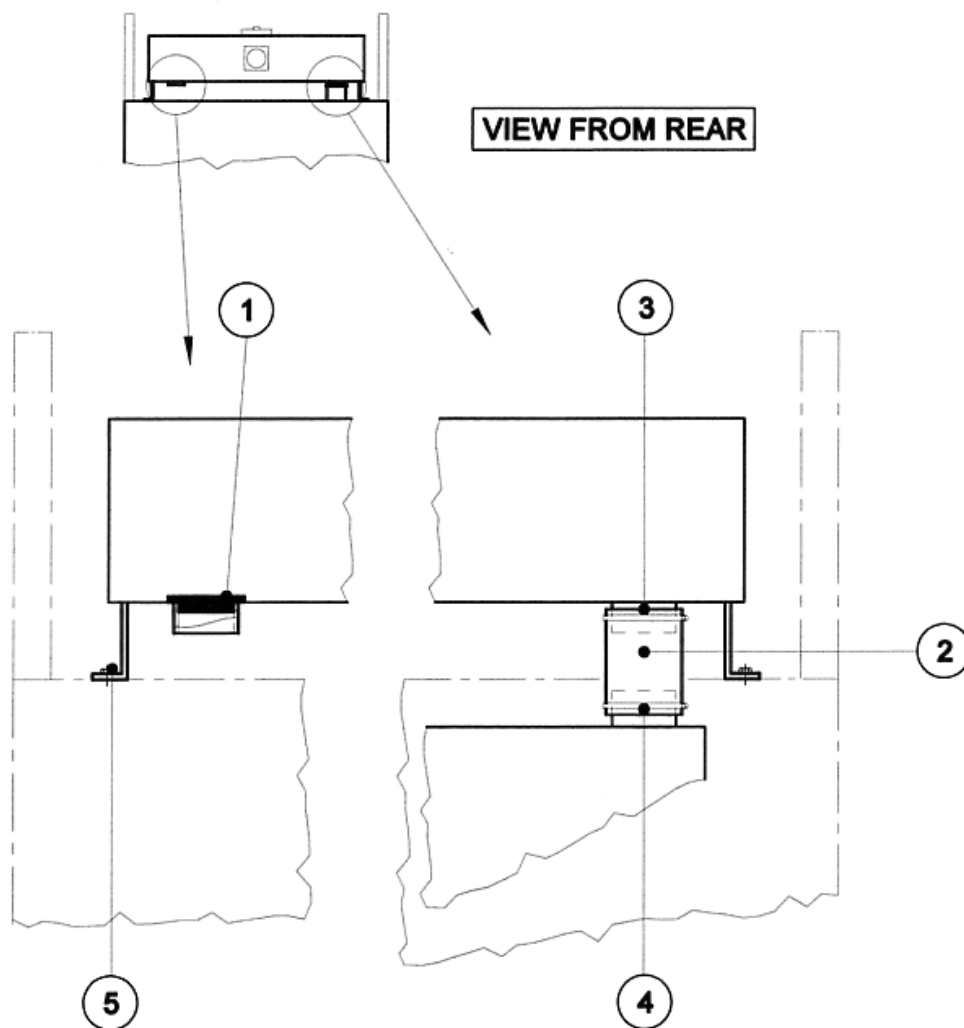
WATER Washing machine type connection to normal water supply
via steam water connection to oven(s).

NOISE Less than 85dB

WEIGHT Approx 18kg (not including water)

INSTALLATION

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



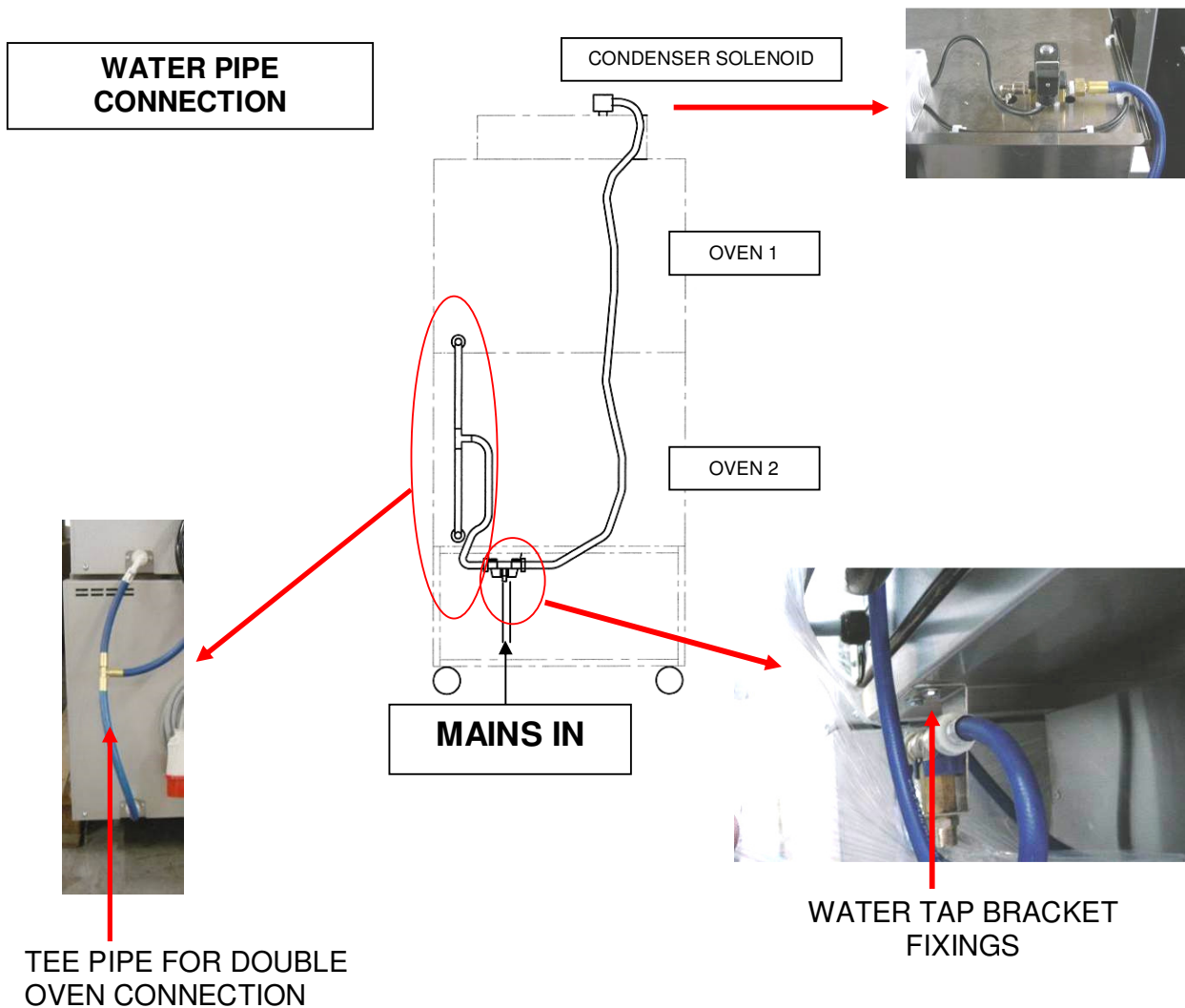
1. Before fitting the main condenser assembly, insert blanking plug (1) into lower hole that will not be required for the hand of oven being used.
2. Connect tube (2) to the spigot and retain with worm-drive clip (3).

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)*

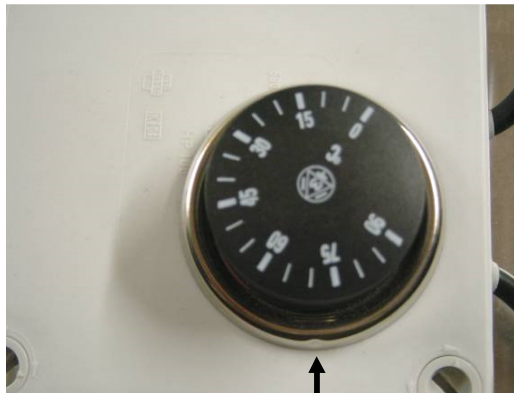
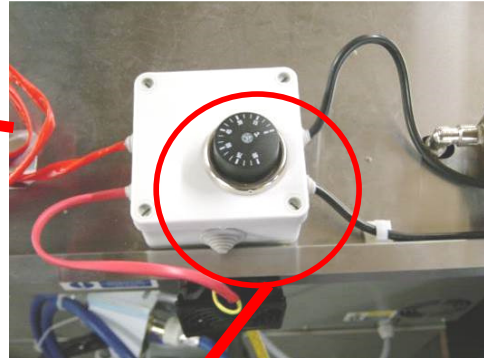
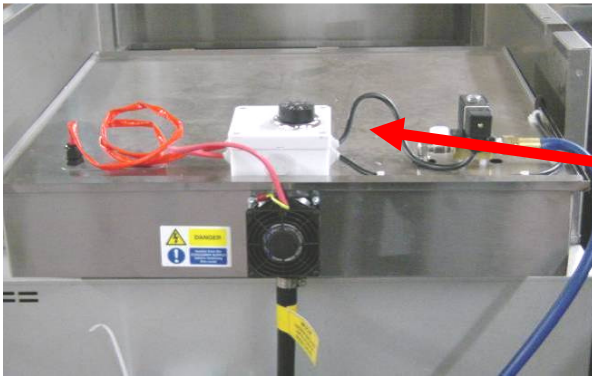


SAFETY

**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

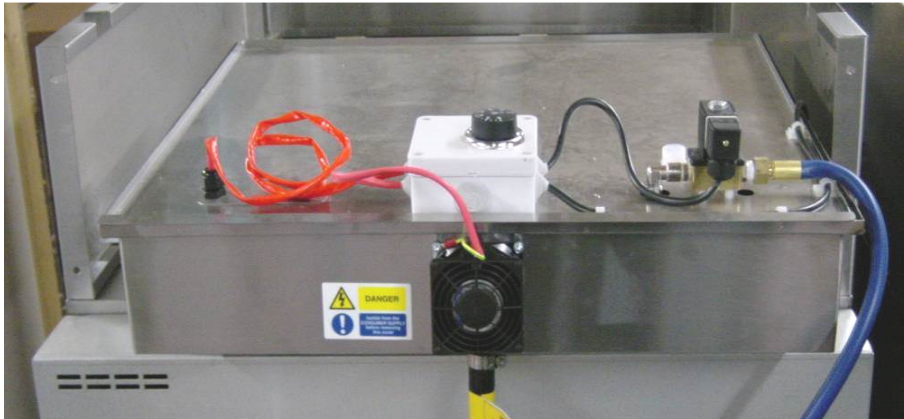


SETTING POSITION

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

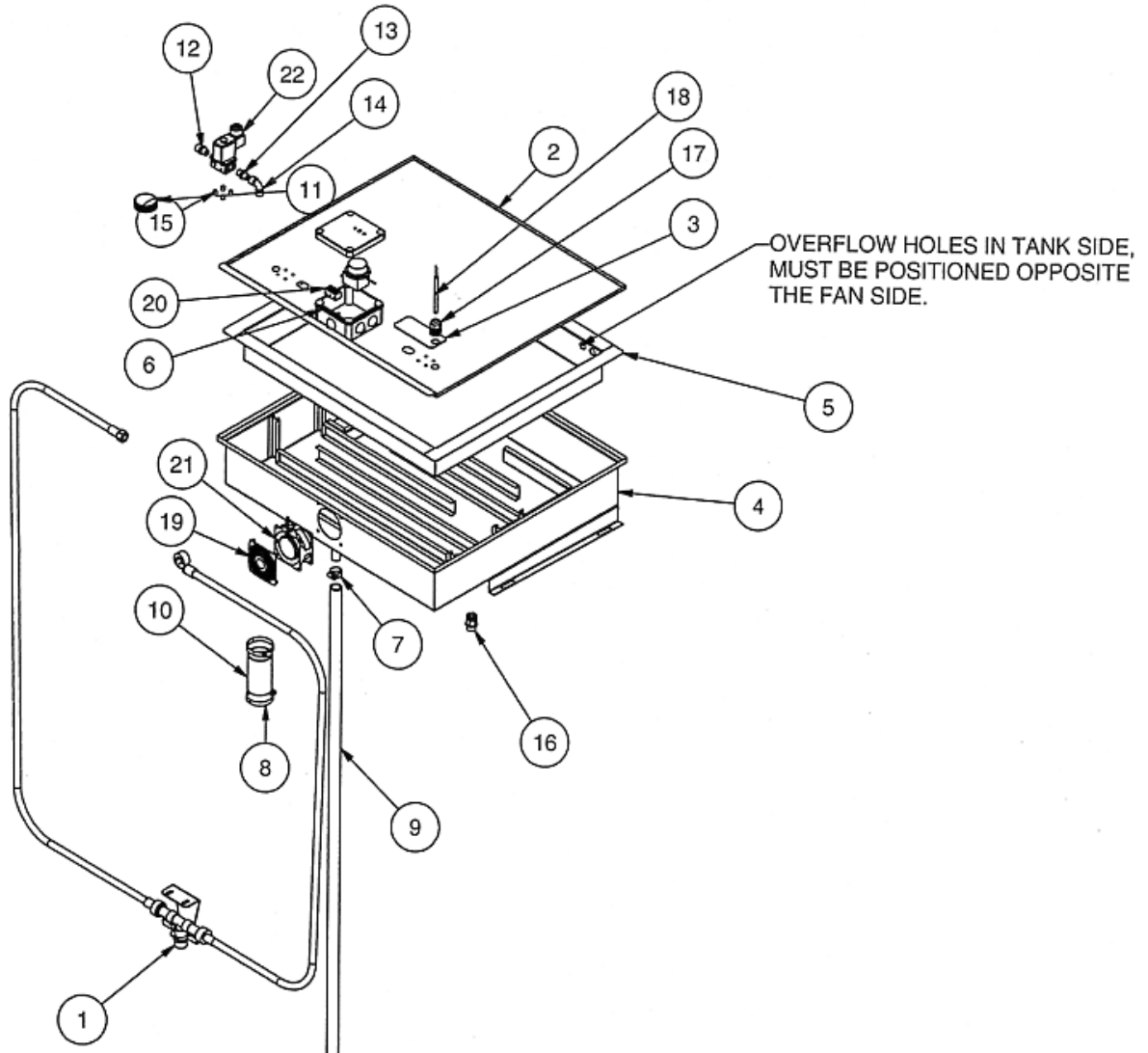
Web site: www.monoequip.com

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

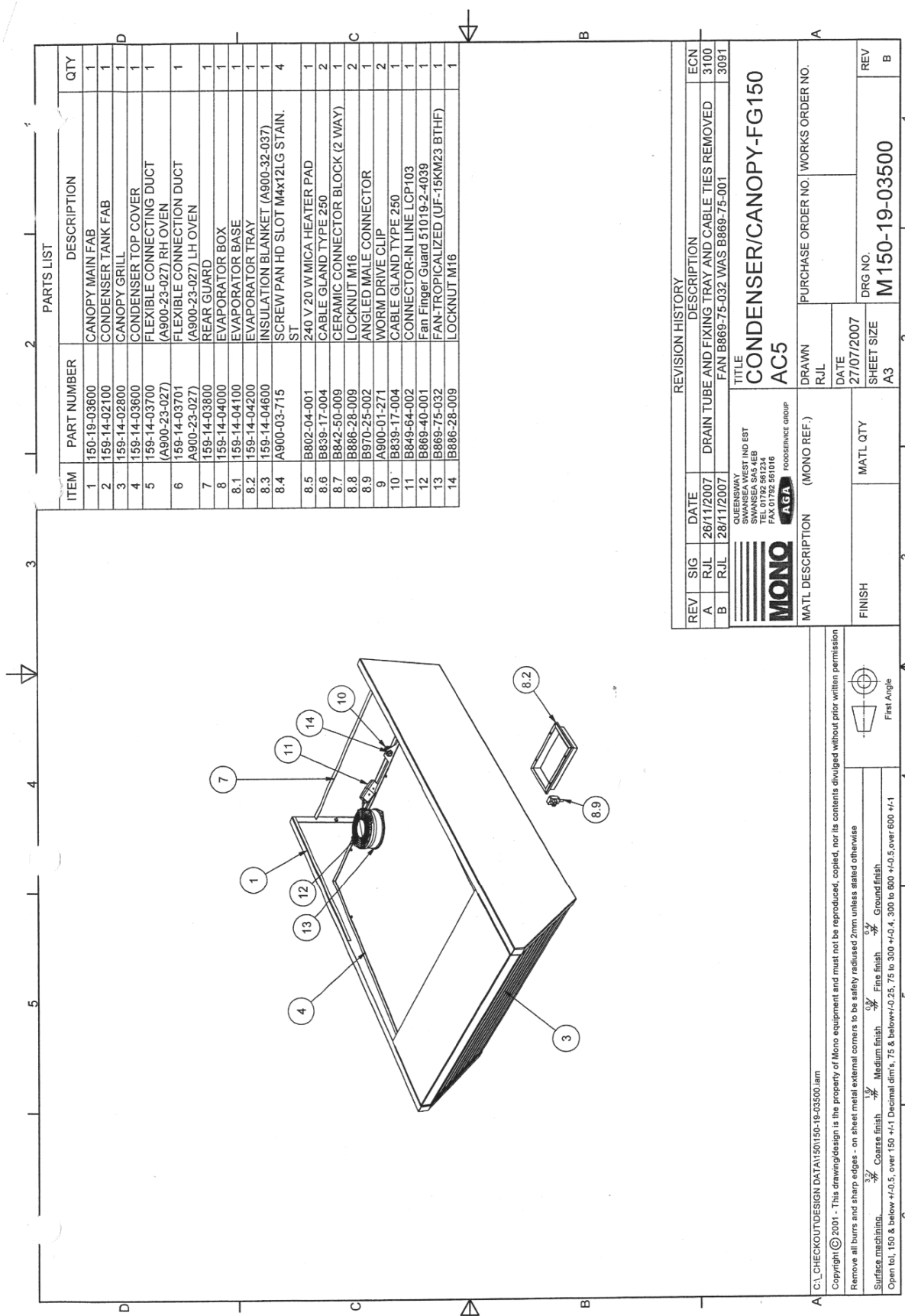
The following evaporation design versions could be fitted to your oven.

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.



PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	QTY
1	150-19-03600	CANOPY MAIN FAB	1
2	159-14-02100	CONDENSER TANK FAB	1
3	159-14-02800	CANOPY GRILL	1
4	159-14-03600	CONDENSER TOP COVER	1
5	159-14-03700	FLEXIBLE CONNECTING DUCT	1
6	(A900-23-027)	(A900-23-027) RH OVEN	1
7	159-14-03701	(A900-23-027) LH OVEN	1
8	159-14-03800	REAR GUARD	1
8.1	159-14-04000	EVAPORATOR BOX	1
8.2	159-14-04100	EVAPORATOR BASE	1
8.3	159-14-04200	EVAPORATOR TRAY	1
8.4	159-14-04600	INSULATION BLANKET (A900-32-037)	1
8.5	A900-03-715	SCREW PAN HD SLOT M4x12LG STAIN. ST	4
8.6	B802-04-001	240 V 20 W MICA HEATER PAD	1
8.7	B839-17-004	CABLE GLAND TYPE 250	2
8.8	B842-50-009	CERAMIC CONNECTOR BLOCK (2 WAY)	1
8.9	B886-28-009	LOCKNUT M16	2
9	B970-25-002	ANGLED MALE CONNECTOR	1
10	A900-01-271	WORM DRIVE CLIP	2
11	B839-17-004	CABLE GLAND TYPE 250	1
12	B849-64-002	CONNECTOR-IN LINE LCP103	1
13	B869-40-001	Fan Finger Guard 51019-Z-4039	1
14	B869-75-032	FAN-TROPICALIZED (UF-15KM23 BTHF)	1
14	B886-28-009	LOCKNUT M16	1

REV	SIG	DATE	DESCRIPTION	ECN
A	RJL	28/11/2007	DRAIN TUBE AND FIXING TRAY AND CABLE TIES REMOVED	3100
B	RJL	28/11/2007	FAN B869-75-032 WAS B869-75-001	3091

MONO <small>OLEESIWAY SWANSEA WEST IND EST SWANSEA SA5 4EB TEL 01792 261234 FAX 01792 261216 SALES@MONO.CO.UK</small>		CONDENSER/CANOPY-FG150 AC5
MATL DESCRIPTION (MONO REF.)	DRAWN RJL	PURCHASE ORDER NO. WORKS ORDER NO.
FINISH	DATE 27/07/2007	DRG NO. M150-19-03500
MATL QTY	SHEET SIZE A3	REV B

C:\CHECKOUT\DESIGN DATA\150150-19-03500.lam

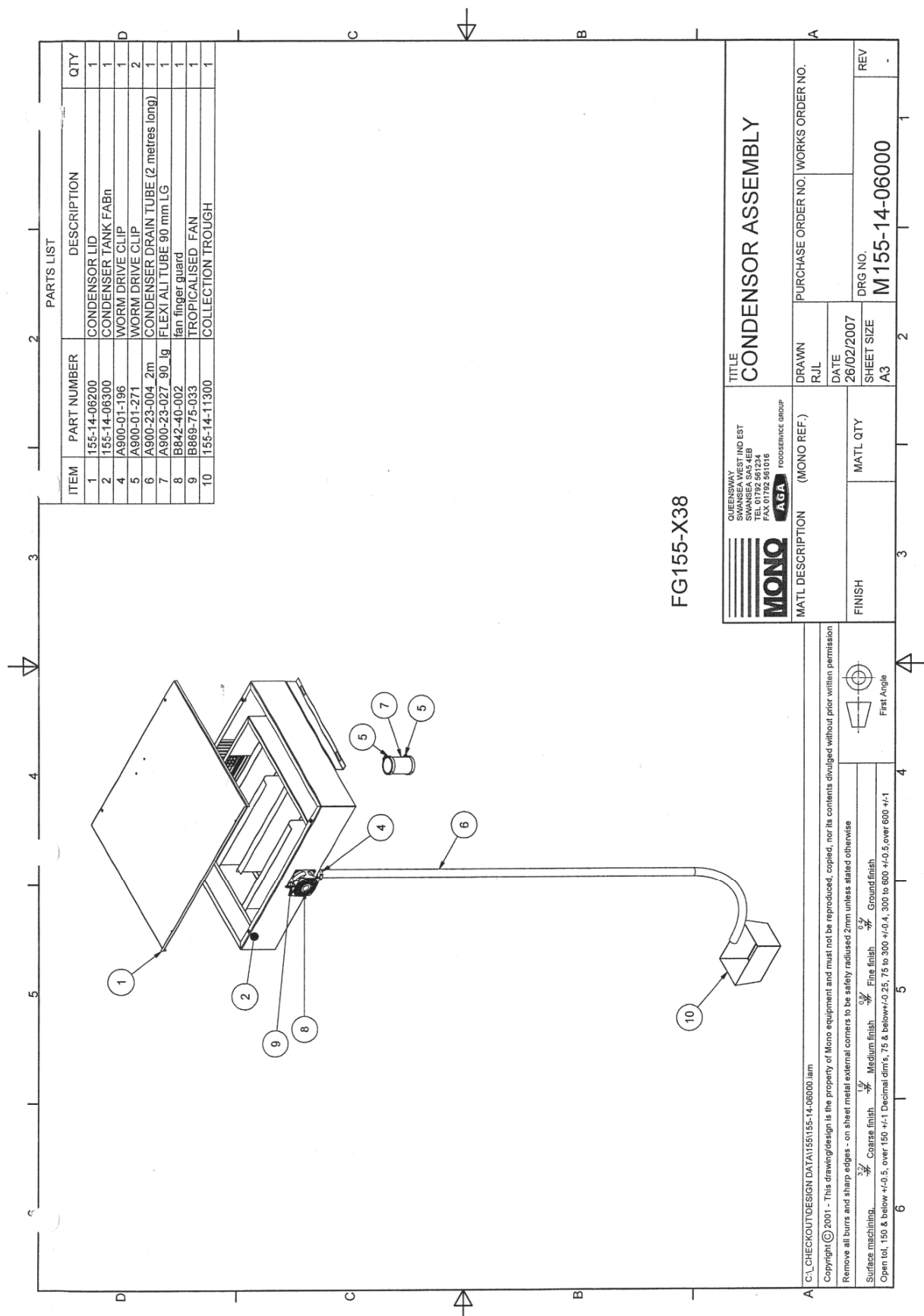
Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission

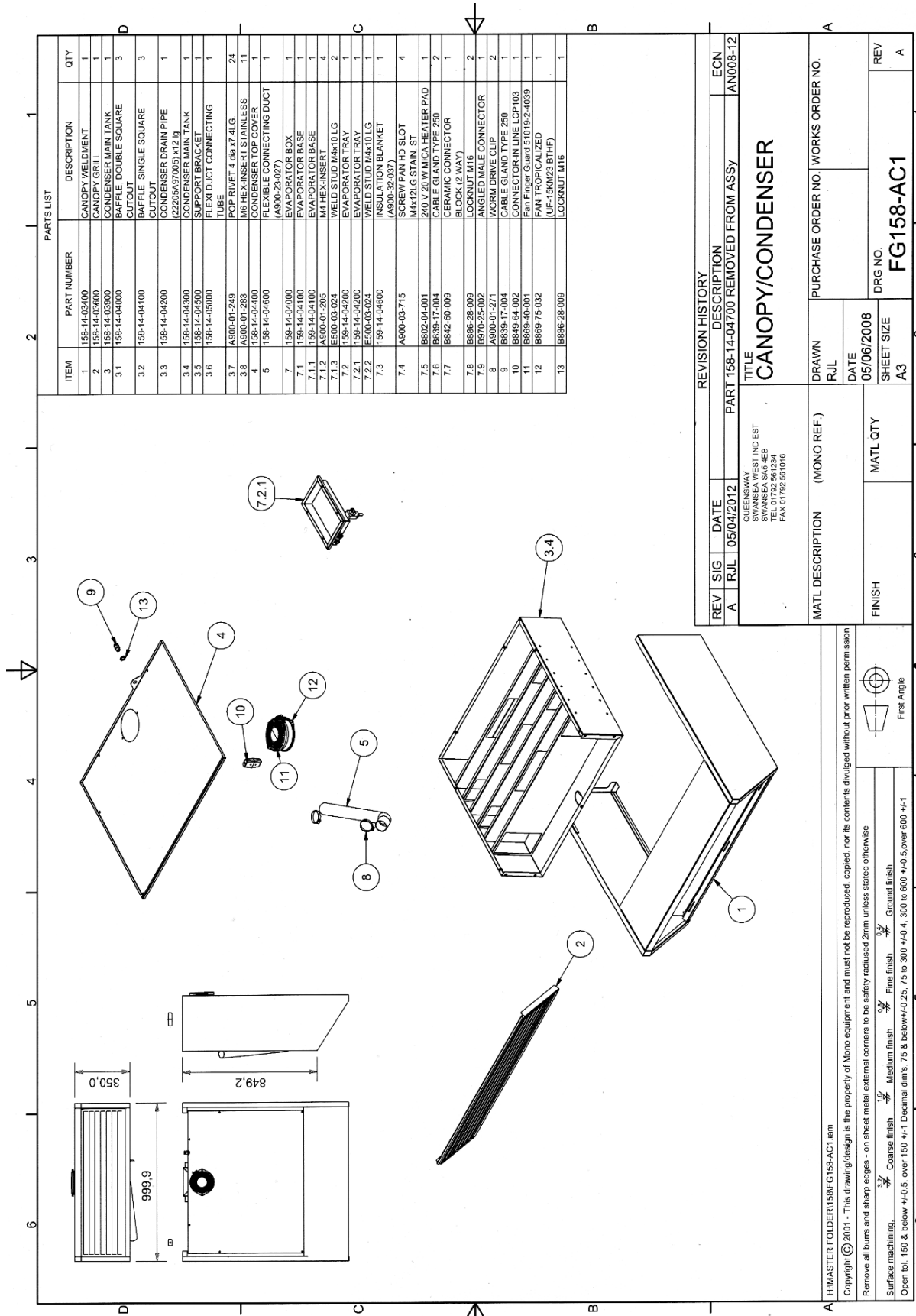
Remove all burrs and sharp edges - on sheet metal external corners to be safely reduced 2mm unless stated otherwise

Surface machining: $\frac{3.2}{\sqrt{R}}$ Coarse finish $\frac{1.6}{\sqrt{R}}$ Medium finish $\frac{0.8}{\sqrt{R}}$ Fine finish $\frac{0.4}{\sqrt{R}}$ Ground finish

Open tol, 150 & below ± 0.5 , over 150 ± 1 Decimal dim's, 75 & below ± 0.25 , 75 to 300 ± 0.4 , 300 to 800 ± 0.5 , over 800 ± 1

First Angle





PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	QTY
1	158-14-04000	CANOPY WELDMENT	1
2	158-14-03600	CANOPY GRILL	1
3	158-14-03900	CONDENSER MAIN TANK	1
3.1	158-14-04000	BAFFLE, DOUBLE SQUARE CUTOUT	3
3.2	158-14-04100	BAFFLE, SINGLE SQUARE CUTOUT	3
3.3	158-14-04200	CONDENSER DRAIN PIPE (2220A97005)X12.9	1
3.4	158-14-04300	CONDENSER MAIN TANK	1
3.5	158-14-04400	SUPPORT BRACKET	1
3.6	158-14-05000	HEX DUCT CONNECTING TUBE	1
3.7	A900-01-249	POP RIVET 4.0# X 7.4LG	24
3.8	A900-01-283	M6 HEX-INSERT STAINLESS	11
4	158-14-04100	CONDENSER TOP COVER	1
5	158-14-04600	FLEXIBLE CONNECTING DUCT (A900-23-027)	1
7	159-14-04000	EVAPORATOR BOX	1
7.1	159-14-04100	EVAPORATOR BASE	1
7.1.1	159-14-04100	EVAPORATOR BASE	1
7.1.2	A900-01-205	M4 HEX-INSERT	4
7.1.3	E500-03-024	WELD STUD M4X10 LG	2
7.2	159-14-04200	EVAPORATOR TRAY	1
7.3	159-14-04300	EVAPORATOR TRAY	1
7.3.1	E500-03-024	WELD STUD M4X10 LG	1
7.3.2	E500-03-024	WELD STUD M4X10 LG	1
7.3.3	E500-03-024	WELD STUD M4X10 LG	1
7.4	A900-03-715	SCREW PAN HD SLOT M4X12LG STAIN. ST	4
7.5	B802-04-001	240 V 20 W MICA HEATER PAD	1
7.6	B839-17-004	CABLE GLAND TYPE 250	2
7.7	B842-50-009	CERAMIC CONNECTOR BLOCK (2 WAY)	1
7.8	B886-28-009	LOCKNUT M16	2
7.9	B576-25-002	ANGLED MALE CONNECTOR	2
8	A900-01-271	WORM DRIVE CLIP	2
9	B839-17-004	CABLE GLAND TYPE 250	1
10	B866-46-002	CONNECTOR LINE LCP-103	1
11	B866-46-002	CONNECTOR LINE LCP-103	1
12	B869-75-032	FAN-TROPICALIZED (UF-15K423 BTHF)	1
13	B886-28-009	LOCKNUT M16	1

REVISION HISTORY		DESCRIPTION		ECN
REV	SIG	DATE	DESCRIPTION	ECN
A	RJL	05/04/2012	PART 158-14-04700 REMOVED FROM ASSY	AN008-12
TITLE CANOPY/CONDENSER				
QUEENSWAY SWANSEA SAS 4EB TEL 01752 561034 FAX 01752 561016				
MATERIAL DESCRIPTION (MONO REF.)		DRAWN		PURCHASE ORDER NO. WORKS ORDER NO.
		RJL		
FINISH		DATE		REV
		05/06/2008		A
MATERIAL QTY		SHEET SIZE		DRG NO.
		A3		FG158-AC1

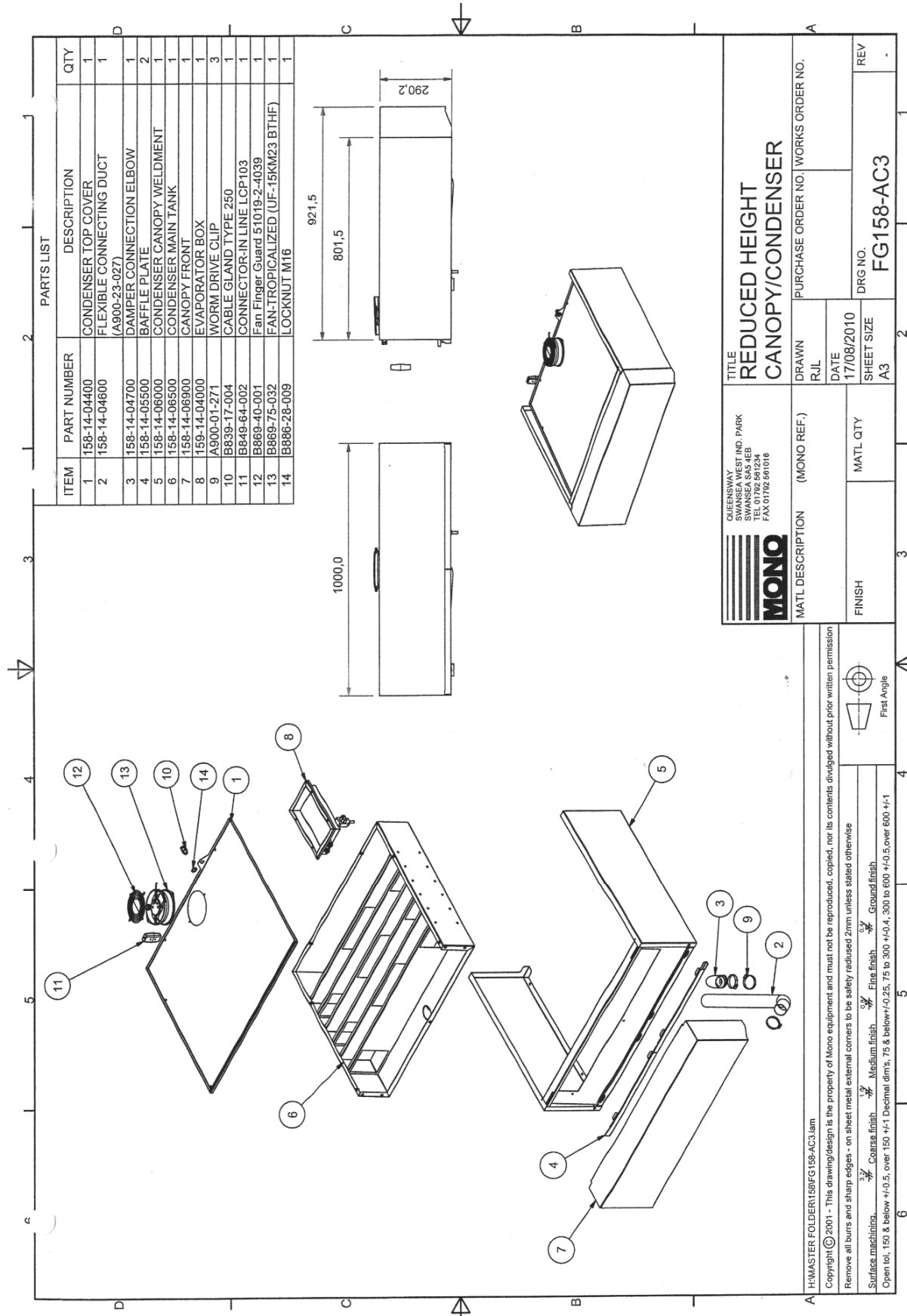
HI-MASTER FOLDER1581FG158-AC1 Iam

Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission. Remove all burrs and sharp edges - on sheet metal external corners to be safety radiused 2mm unless stated otherwise.

Surface machining: $\frac{3}{32}$ Coarse finish $\frac{1}{16}$ Medium finish $\frac{9}{32}$ Fine finish $\frac{5}{32}$ Ground finish

Open tol. 150 & below +0.5, over 150 +1.1 Decimal dims, 75 & below +0.25, 75 to 300 +0.4, 300 to 600 +0.5, over 600 +1.1

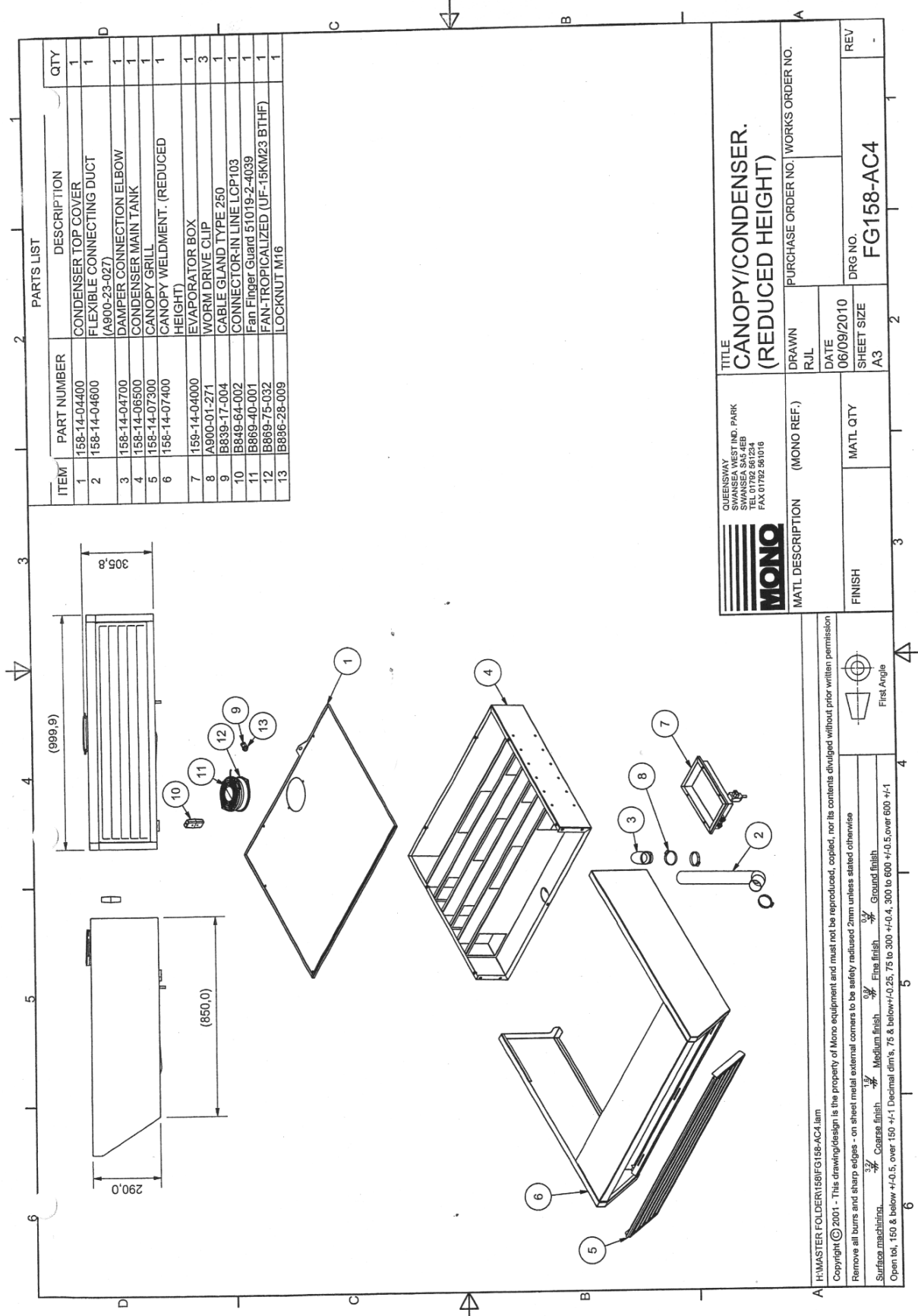
First Angle



ITEM	PART NUMBER	DESCRIPTION	QTY
1	158-14-04400	CONDENSER TOP COVER	1
2	158-14-04600	FLEXIBLE CONNECTING DUCT (A900-23-027)	1
3	158-14-04700	DAMPER CONNECTION ELBOW	1
4	158-14-05500	BAFFLE PLATE	2
5	158-14-06000	CONDENSER CANOPY WELDMENT	1
6	158-14-06500	CONDENSER MAIN TANK	1
7	158-14-06900	CANOPY FRONT	1
8	159-14-04000	EVAPORATOR BOX	1
9	A900-01-271	WORM DRIVE CLIP	3
10	B839-17-004	CABLE GLAND TYPE 250	1
11	B849-64-002	CONNECTOR-IN LINE LCP103	1
12	B869-40-001	Fan Finger Guard 51019-2-4039	1
13	B869-75-032	FAN-TROPICALIZED (UF-19KM23 BTHF)	1
14	B886-28-009	LOCKNUT M16	1

MONO GLENVIEW SWANSEA WEST IND. PARK SWANSEA SAS 4EB TEL 01792 661234 FAX 01792 661016		TITLE REDUCED HEIGHT CANOPY/CONDENSER	
MATL DESCRIPTION (MONO REF.)		PURCHASE ORDER NO. WORKS ORDER NO.	
FINISH		DRAWN RJL	DATE 17/08/2010
MATL QTY		SHEET SIZE A3	DRG NO. FG158-AC3
		2	1
		3	1
		4	1
		5	1
		6	1

HYMASTER FOLDER158FG158-AC3.lam
 Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission.
 Remove all burrs and sharp edges - on sheet metal external corners to be safety reduced 2mm unless stated otherwise.
 Surface machining: Coarse finish Medium finish Fine finish Ground finish
 Open tol. 150 & below ± 0.5 , over 150 ± 1 Decimal dims. 75 & below ± 0.25 , 75 to 300 ± 0.4 , 300 to 600 ± 0.5 , over 600 ± 1

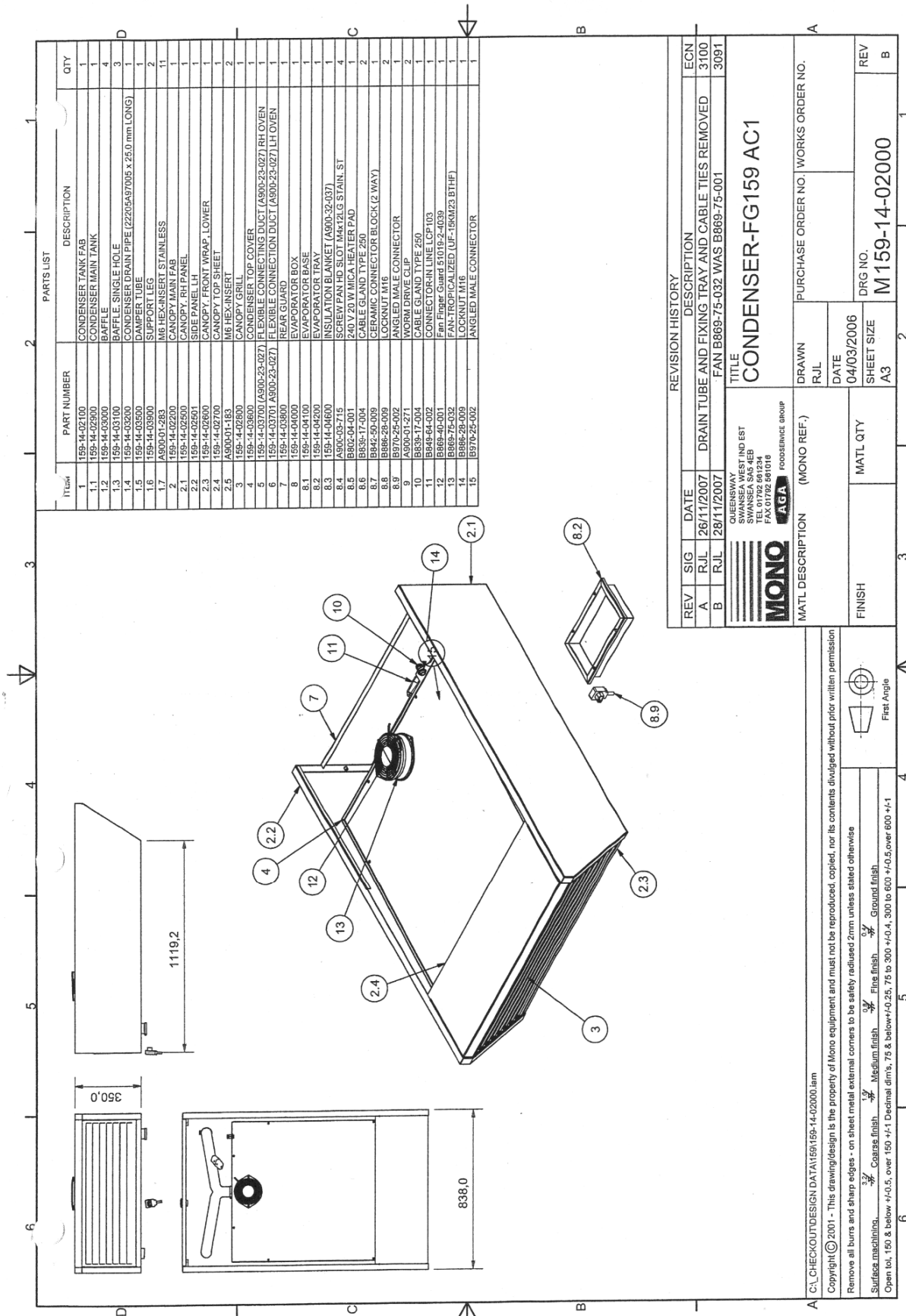


PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	QTY
1	158-14-04400	CONDENSER TOP COVER	1
2	158-14-04600	FLEXIBLE CONNECTING DUCT (A900-23-027)	1
3	158-14-04700	DAMPER CONNECTION ELBOW	1
4	158-14-06500	CONDENSER MAIN TANK	1
5	158-14-07300	CANOPY GRILL	1
6	158-14-07400	CANOPY WELDMENT: (REDUCED HEIGHT)	1
7	159-14-04000	EVAPORATOR BOX	1
8	A900-01-271	WORM DRIVE CLIP	3
9	B839-17-004	CABLE GLAND TYPE 250	1
10	B849-64-002	CONNECTOR-IN LINE LCP103	1
11	B869-40-001	Fan Finger Guard 51019-2-4039	1
12	B869-75-032	FAN-TROPICALIZED (UF-15KM23 BTHF)	1
13	B886-28-009	LOCKNUT M16	1

		TITLE CANOPY/CONDENSER. (REDUCED HEIGHT)	
QUEENSWAY WEST, NO. PARK SWANSEA, SAWSB TEL 01792 561234 FAX 01792 561016		DRAWN RJL	PURCHASE ORDER NO. / WORKS ORDER NO.
MATL DESCRIPTION (MONO REF.)		DATE 06/09/2010	DRG NO. FG158-AC4
FINISH	MATL QTY	SHEET SIZE A3	REV -

H:MASTER FOLDER158FG158-AC4.lam
 Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission.
 Remove all burrs and sharp edges - on sheet metal external corners to be safely radiused 2mm unless stated otherwise.
 Surface machining: $\frac{1}{16}$ Coarse finish, $\frac{1}{32}$ Medium finish, $\frac{1}{64}$ Fine finish, $\frac{1}{128}$ Ground finish.
 Open tol, 150 & below +0.5, over 150 +/-1 | Decimal dims, 75 & below +/-0.25, 75 to 300 +/-0.4, 300 to 600 +/-0.5, over 600 +/-1
 First Angle



ITEM#	PART NUMBER	DESCRIPTION	QTY
1	159-14-03100	CONDENSER TANK FAB	1
1.1	159-14-03200	CONDENSER MAIN TANK	1
1.2	159-14-03300	BAFFLE	4
1.3	159-14-03100	BAFFLE - SINGLE HOLE	3
1.4	159-14-03200	CONDENSER DRAIN PIPE (22205A97005 x 25.0 mm LONG)	1
1.5	159-14-03500	DAMPER TUBE	2
1.6	159-14-03500	SUPPORT LEG	1
1.7	A900-01-283	M6 HEX INSERT STAINLESS	11
2	159-14-02200	CANOPY MAIN FAB	1
2.1	159-14-02500	CANOPY, RH PANEL	1
2.2	159-14-02600	CANOPY, FRONT WRAP, LOWER	1
2.3	159-14-02700	CANOPY, TOP SHEET	1
2.4	159-14-02800	CANOPY, GIRT	2
3	159-14-03600	CONDENSER TOP COVER	1
4	159-14-03700 (A900-23-027)	FLEXIBLE CONNECTING DUCT (A900-23-027) RH OVEN	1
5	159-14-03701 (A900-23-027)	FLEXIBLE CONNECTION DUCT (A900-23-027) LH OVEN	1
6	159-14-03800	REAR GUARD	1
7	159-14-04000	EVAPORATOR BOX	1
8	159-14-04100	EVAPORATOR BASE	1
8.1	159-14-04200	EVAPORATOR TRAY	1
8.2	159-14-04300	INSULATION BLANKET (A900-39-037)	1
8.3	159-14-04600	SCREW PAN HD SLOT M6X12LG STAIN, ST	4
8.4	A900-03-715	24V 20 W NICA HEATER PAD	2
8.5	B900-04-001	CABLE GLAND TYPE Z60	2
8.6	B935-17-004	LOCKNUT M16	2
8.7	B966-25-009	ANGLED MALE CONNECTOR	2
8.8	B970-25-002	WORM DRIVE CLIP	2
9	A900-01-271	CABLE GLAND TYPE Z50	1
10	B835-17-004	CONNECTOR-IN LINE LCP103	1
11	B945-64-002	Fan Finger Guard 51019-2-039	1
12	B965-40-001	FAN-TROPICALIZED (UF-15KM23 BTIF)	1
13	B965-75-032	LOCKNUT M16	1
14	B966-25-009	ANGLED MALE CONNECTOR	1
15	B970-25-002	WORM DRIVE CLIP	1

REV	SIG	DATE	DESCRIPTION	ECN
A	RJL	28/11/2007	DRAIN TUBE AND FIXING TRAY AND CABLE TIES REMOVED	3100
B	RJL	28/11/2007	FAN B869-75-032 WAS B869-75-001	3091

MONO QUEENSWAY SWANSEA WEST IND EST SWANSEA WEST TEL 01792 661294 FAX 01792 661018 AGA FOODSERVICE GROUP		TITLE CONDENSER-FG159 AC1
MATL DESCRIPTION (MONO REF.) RJL		PURCHASE ORDER NO. WORKS ORDER NO.
FINISH	MATL QTY	DATE 04/03/2006
SHEET SIZE A3	SHEET NO. 2	REV B

C:\CHECKOUT\DESIGN\DATA\159\159-14-02000.lam

Copyright © 2001 - This drawing/design is the property of Mono equipment and must not be reproduced, copied, nor its contents divulged without prior written permission

Remove all burrs and sharp edges - on sheet metal external corners to be safely radiused 2mm unless stated otherwise

Surface machining: Coarse finish Medium finish Fine finish Ground finish

Open tol, 150 & below +0.5, over 150 +0.1

Decimal dims, 75 & below +0.25, 75 to 300 +0.4, 300 to 600 +0.5, over 600 +1.1

First Angle

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
Swansea West Industrial Estate
Swansea. SA5 4EB UK

email: spares@monoequip.com
Web site: www.monoequip.com

Tel. +44(0)1792 561234
Spares +44(0)1792 564039
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)