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Enter **Serial No.** here. _____

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



OPERATING AND MAINTENANCE MANUAL

COMPACT SERIES

644 4 TRAY OVEN

FILE 98

To conserve heat do not keep door open longer than needed.

ATTENTION



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

SAFETY SYMBOLS

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

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



WARNING

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



WARNING

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



CAUTION

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

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

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

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

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

We Recommend:

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

Your attention is drawn to:

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

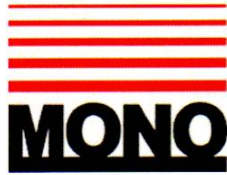
It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity, and water is present, and commercial kitchens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

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organisation's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2.



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



DECLARATION OF CONFORMITY

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

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

Signed	
G.A. Williams – Quality Manager	

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

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

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

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

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- PART 13.0** Spares Information
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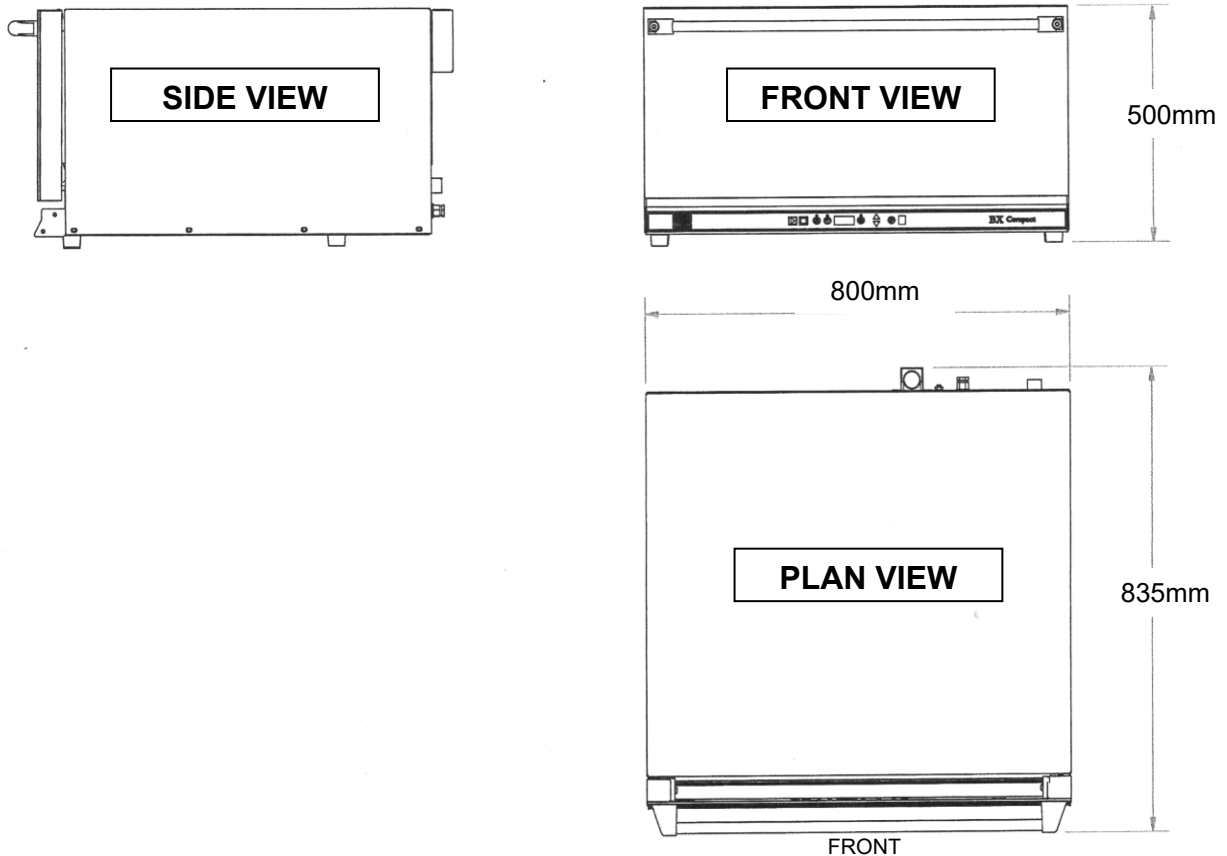
1.0 INTRODUCTION

The MONO COMPACT oven

is a compact, electric oven with a capacity for four 60cm x 40cm baking trays.

- The oven is robustly made of **stainless steel** with a bake chamber shaped to allow the unit to be **easily cleaned**.
- It has very high levels of **insulation for safety** and to **help save energy**.
- A great deal of attention has been given to keeping the **front areas cool**.
- It has an exceptionally **easy to operate** control panel that will save up to nine programs.
- **MONO COMPACT** is designed to be **stackable**, without the requirement for a separate support and will grow with your business without occupying a large area of your valuable retailing space.

2.0 DIMENSIONS



2.1 OUTER DIMENSIONS

Height:	500mm.
Depth, door closed:	835mm.
Depth, door open:	1175.
Width:	800mm.

Operational clearance:

50mm (2") clearance is required at the back and sides of the oven and 250mm (10") above to allow adequate circulation of air.

3.0 SPECIFICATIONS

PLEASE CHECK RATING PLATE ON OVEN FOR APPLICABLE VERSION

Total Power:	6.2 kW.
Electric Supply:	230v. Single-phase 50Hz , 27amp or 400v, 50Hz, 3 phase + E, 12.6 Amps per phase
Supply Cable:	2 metres of cable supplied.



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

Water connection	$\frac{3}{4}$ " B.S.P. and should be at a pressure of 2 bar to 4 bar. (normal domestic water supply is usually within these limits).
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Maximum bake temperature	250 degrees C
Maximum bake time	99 Minutes
Maximum steam time	20 seconds

Maximum number of programs 9

Noise Level: Less than 85dB.

WEIGHT **65KG**

4.0 SAFETY

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

To safely use this convection oven, read this owner manual completely and follow the warnings below, as well as all other warnings in this manual.

- The oven is designed for the baking of bread, confectionery and savory products. Do not use it for baking other items without first consulting the supplier.



- All repairs and maintenance of electrical units must only be carried out by an authorized service technician.



- Electrical access panels must not be opened except by an authorized service technician and the oven power cord must be unplugged.



- While the oven is in operation, and for some time after use, DO NOT TOUCH the oven window and surrounding area as these surfaces may be hot.

- The oven must be operated as described in this manual.
- Authorized service technicians should only use original manufacturer spare parts on the oven.
- The construction of the oven must not be changed or altered.
- This appliance must be disconnected from the power supply before moving or cleaning/servicing.
- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.



- Oven gloves should be worn when moving products in or out of the oven.
- Unless trays/containers for the purpose of holding the oven products are supplied with the oven by the manufacturer, it is the responsibility of the customer to ensure that the nature and surface conditions of materials likely to come into contact with food shall be such that they cannot contaminate or spoil the food.

5.0 INSTALLATION

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



- **CAUTION** Because of the weight, lifting the oven should not be attempted by one person.
 - Ensure that the oven base is level or a level working height surface capable of supporting at least 100kg is used
 - The **COMPACT oven** should be connected to a local means of isolation.
 - Operational clearance of 50mm (2") is required at back and sides of oven and 250mm (10") top clearance to allow circulation of air.
 - In the interests of hygiene, before using the oven for the first time, we strongly recommend that you wipe the inside of your 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 your first bake if this is not done.

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)

6.0 ISOLATION

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

7.0 CLEANING INSTRUCTIONS

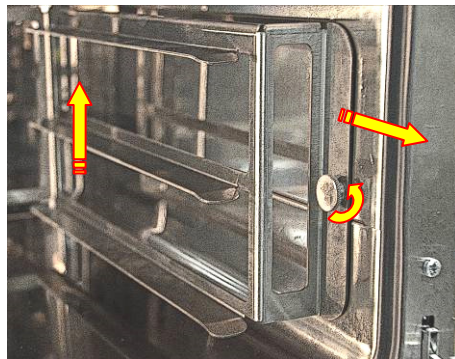


**NOTE: BEFORE CLEANING,
ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL.**

IMPORTANT

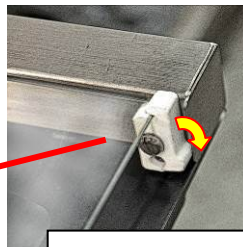
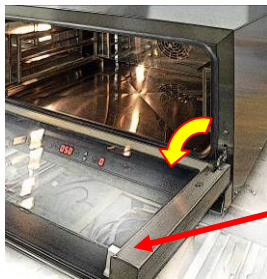
NEVER SPRAY THE OVEN WITH A HOSE OR HIGH PRESSURE WASHING DEVICE. TO AVOID ELECTROCUTION OR OVEN DAMAGE –NEVER ALLOW WATER, STEAM, CLEANING SOLUTION, OR OTHER LIQUIDS TO ENTER THE ELECTRICAL PANELS OR CONNECTIONS.

- The equipment is to be cleaned daily using a solution of mild detergent and hot water.
- Remove the tray racks by unscrewing the fixing knob at the front and lifting the rack up slightly to disengage the back locator. Withdraw the racks and wipe over.



TRAY RACK REMOVAL

- Sweep any debris left in the chamber (after it has been allowed to cool) onto trays and remove. Wipe out the chamber with a damp cloth that has been soaked in a solution of mild detergent and hot water. Be careful not to damage the probe on the left hand side at the back.
- With the door open, release the glass retaining clips (one each side). Lift the inner glass and clean both exposed surfaces. Lower the inner glass gently and ensure the clips are engaged both sides.



UNCLIP GLASS AND LIFT

- Brush down and wipe outer oven front, back and sides.
- Wipe clean outer oven front, back and sides with a damp cloth that has been soaked in a solution of mild detergent and hot water (do not soak the lower control panel area with water).

8.0 OPERATING CONDITIONS ---

- **CAUTION** Because of the weight, lifting the oven should not be attempted by one person. Ensure that the oven base is level or a level working height surface capable of supporting at least 90kg is used
- For the most efficient operation, the oven should be used in ambient temperatures not exceeding 40°C (115°F). The life of components will be reduced and your warranty will be affected if run above 40°C.
- The ventilation of steam (extraction) from the oven should be sufficient to ensure water does not condense on or around the oven. Any water ingress could affect your warranty.
- It is the customers' sole responsibility to arrange for adequate ventilation and operational clearance at the back and sides of the oven to allow circulation of air. Refer to Outer dimensions 2.1.

*Any component malfunctioning during the guarantee period that is found to have been subjected to excessive humidity or ambient working temperatures above 40°C (115°F) will not be covered by the component manufactures guarantee, or **MONO's** product warranty.*

9.0 OPERATING INSTRUCTIONS

DIGITAL CONTROL PANEL

MAIN DISPLAY

PROGRAM DISPLAY WINDOW

1

2

3

4

5

7

8

<ol style="list-style-type: none"> 1. Start bake button 2. Stop bake button <small>To turn oven right off, hold down until a beep is heard.</small> 3. Set bake temperature button 4. Set bake time button. Up to 99 minutes 	<ol style="list-style-type: none"> 5. Set bake steam time button 6. Down button for settings 7. Up button for settings 8. Program button
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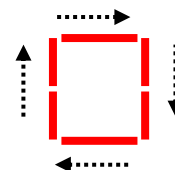
TO BAKE USING PRESET PROGRAMS

1. Connect power to the oven.
Panel will show "OFF" in the main display window.
2. Press start 1 button
Temperature will flash in main display.
3. Press up 6 or down 7 buttons to get the program number required.
Temperature will flash in main display until the temperature required by the program is reached.
4. When display stops flashing, load the oven and press start. 1
This starts the timer countdown and activates the steam.

IF THE BARS ON THE MAIN DISPLAY MOVE UPWARDS THE OVEN IS HEATING, IF THEY MOVE DOWNWARDS THE OVEN IS COOLING.



BARS WILL ROTATE IN THE PROGRAM DISPLAY WINDOW WHEN A BAKE PROGRAM IS RUNNING



7. At the end of the bake a beep will be heard. Press stop 2 to stop.

TO SET A BAKE PROGRAM (or MANUAL BAKE)

NOTE

If the new settings are to be saved, select the program number to be saved before changing the values then proceed as follows.

If the new settings are for one bake only (manual bake), proceed as follows:

1. Connect power to the oven.
Panel will show "OFF" in the main display window.
2. Press start button
Temperature will flash in main display.
3. Press temperature button
The set value will show in the main display window and the red dot above the button will illuminate.
4. Press up or down to change the temperature value.
5. **Press temperature button again to set the value. (or wait a few seconds and the red dot will go out).**
6. Do the same procedure to set time and steam .
7. If saving the values to a program number, press Program button for six seconds until a beep is heard. The values chosen are now set to the program number (this will remove any values that were saved to the program number before).

NOTE

If new settings are not saved, the old settings of the program number showing on the screen will be used the next time the program is chosen.

8. Load oven and press start.
9. At the end of the bake a beep will be heard. Press stop to stop.

TO SET PARAMETERS

1. With the oven in standby (OFF showing in display), press stop and program together and hold for about six seconds until a beep is heard.
"1" will show in the program display window.
2. This is the fan forward/reverse time.
The time the fan goes in each direction before changing.
Maximum of 180 seconds.
Press up to increase or to decrease the time required.
3. Press start and "2" will show in program display window.
This allows the settings to be in degrees C or F
Press up or to change.
4. Press start and "3" will show in program display window.
This is the "standby delay time setting."
00 = disabled. Setting can be up to 90 minutes (maximum) in 10 minute increments.
5. Press start and "4" will show in program display window.
This shows the latest firmware revision.
6. Press stop to exit setup and save the parameters.

10.0 MAINTENANCE

- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.
- Follow cleaning instructions meticulously.
- There is no special maintenance required.

11.0 STEAM SYSTEM MAINTENANCE

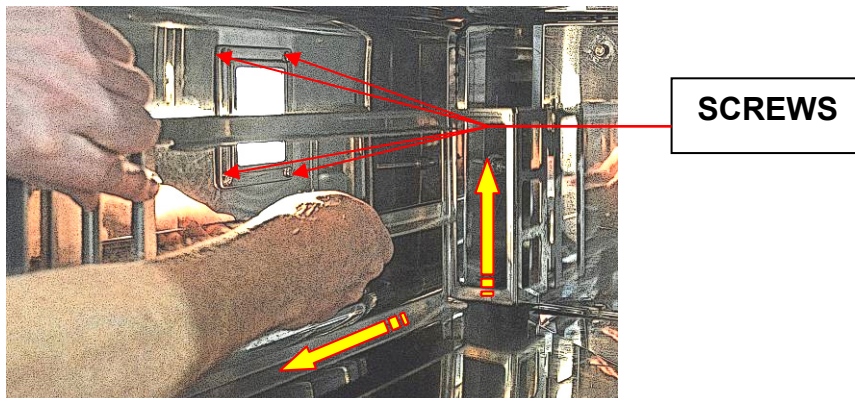
If it is noticed that the steaming operation has deteriorated, perhaps due to hard water scaling, please contact your oven supplier.

12.0 BULB REPLACEMENT

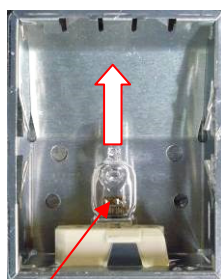
REPLACEMENT BULB = B857-94-007

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

1. Ensure oven is isolated from mains supply and allow to cool.
2. Remove the left hand tray rack by unscrewing the fixing knob at the front and lifting the rack up slightly to disengage the back locator. (See illustration, section 7.0).
3. Remove the four fixing screws and take glass, frame and gasket off lamp unit.

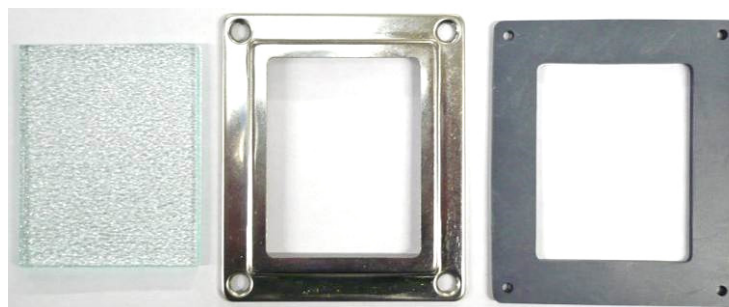


4. Remove the bulb by pulling in the direction of the arrow shown below and replace with a new bulb.



BULB

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



GLASS

Pt No.B721-67-010

FRAME

Pt No.B721-67-009

GASKET

Pt No.B721-67-008

5. Refit glass front, taking care that the gasket is in position around stainless steel frame.
6. Re-connect oven to the power supply and test.



13.0 Spares Information ---

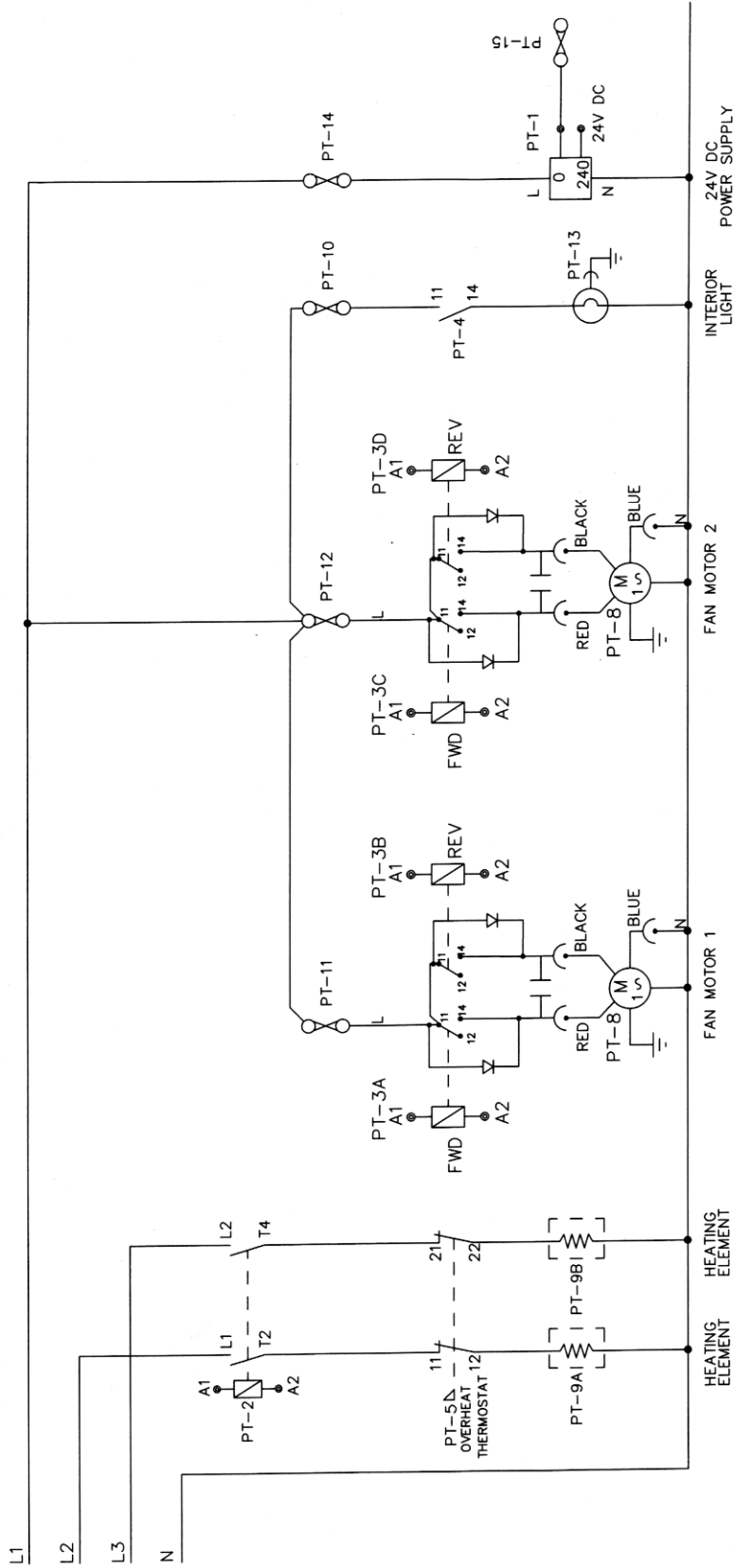
NO INFORMATION IS AVAILABLE AT THIS TIME

Spares Tel. +44(0)1792 564039
email:spares@monoequip.com



14.0 ELECTRICAL INFORMATION

IF IN ANY DOUBT - ASK

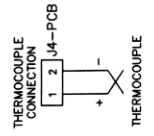
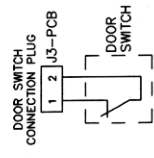
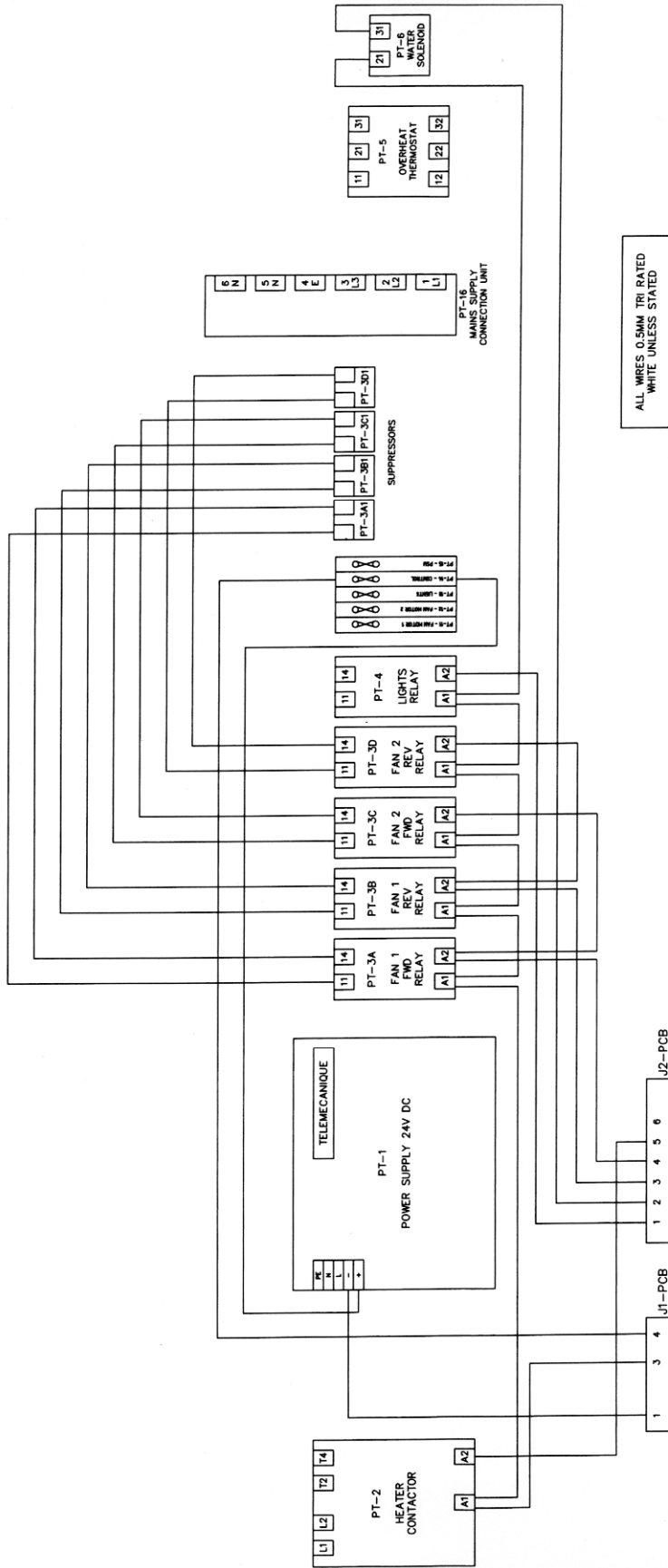


A	TD	13/05/2015	INITIAL RELEASE	REVISION	ECN NO.
REV	SIG	DATE			
<p>TITLE: MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SWS-IEB. TEL: (01792) 961234 FAX: (01792) 961016</p>					
ELECTRICAL SPECIFICATIONS:-					
DRAWN: TD					
ELECTRICALLY APPROVED BY:-					
DATE: 13/05/2015					
DRAWING NO. 148E25-0050C					
REV. A					

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IF IN ANY DOUBT - ASK

COMPACT BX CONTROL CIRCUIT WIRING



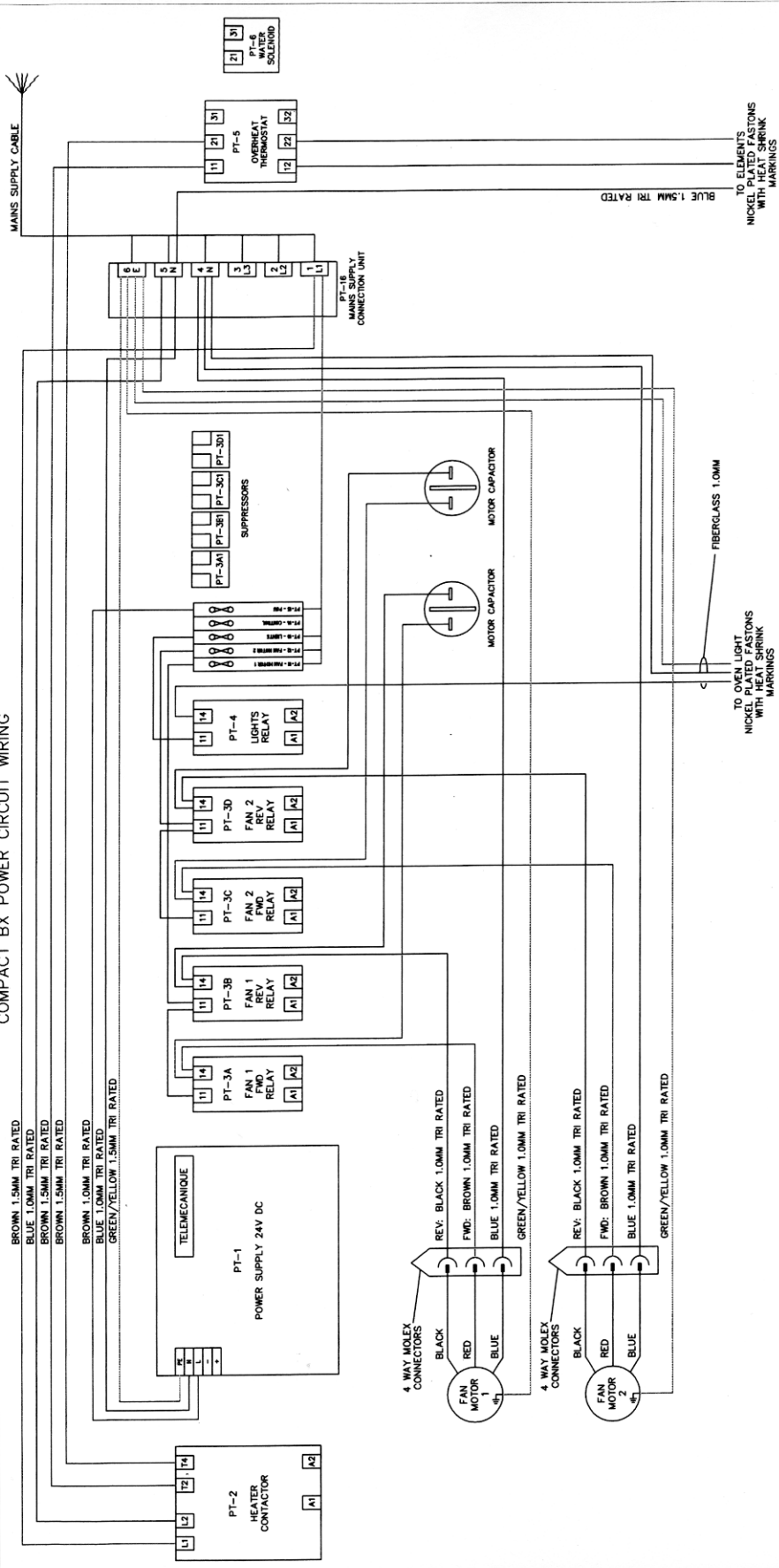
REV	A	TD	SIG	DATE	INITIAL RELEASE	REVISION	ECN NO.
				13/05/2015			

MONO EQUIPMENT CHESTER ROAD SWANSEA WEST IND PARK SWANSEA SA5 4EB TEL: (01792) 561234 FAX: (01792) 561016		TITLE: COMPACT OVEN 24V DC WIRING LAYOUT	
ELECTRICAL SPECIFICATIONS:-		DRAWN: TD	ELECTRICALLY APPROVED BY:-
DATE: 13/05/2015		DRAWING NO. 14BE25-00600	REV: A

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IF IN ANY DOUBT - ASK

COMPACT BX POWER CIRCUIT WIRING



A	TD	13 / 05 / 2015	INITIAL RELEASE	REVISION	ECN NO.
REV	SIG	DATE			
<p>TITLE: MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA6 4EB TEL: (01792) 561234 FAX: (01792) 561016</p>					
<p>COMPACT OVEN 240V/AC WIRING LAYOUT</p>					
ELECTRICAL SPECIFICATIONS:-					
DRAWN: TD					
ELECTRICALLY APPROVED BY:-					
DATE: 13 / 05 / 2015					
DRAWING NO. 14#E25-00700					
REV. A					

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**Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB
UK**

**Tel. +44(0)1792 561234
Fax. 01792 561016**

Web site:www.monoequip.com

**Spares Tel. +44(0)1792 564039
email:spares@monoequip.com**

□ 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)**