

www.monoequip.com

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OPERATION AND MAINTENANCE MANUAL

MONO ECOTOUCH DECK OVEN

FILE 31

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

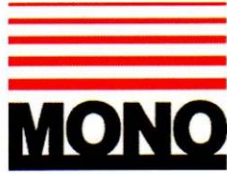
It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity, and water is present, and commercial kitchens 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

IMPORTANT NOTES



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



- **TO REDUCE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVERS (OR BACK SHEETING). NO USER SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORISED PERSONNEL ONLY.**

- **FAILURE TO ADHERE TO THE CLEANING AND MAINTENANCE INSTRUCTIONS DETAILED IN THIS MANUAL COULD AFFECT THE WARRANTY OF THIS MACHINE.**

- **THE OVEN SHOULD ONLY BE USED FOR BAKING BREAD, PASTRIES AND CAKES**

- **SOME SECTIONS OF THIS MANUAL ARE FOR ENGINEERS ONLY AND THE CUSTOMER SHOULD NOT ATTEMPT TO MAKE ALTERATIONS.**



BEWARE OF HOT SURFACES.

DO NOT TOUCH OVEN FRONT OR DOOR WITH BARE SKIN AND WEAR OVEN GLOVES WHEN LOADING AND UNLOADING.

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.

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1.0 INTRODUCTION

The **MONO Electric Deck Oven** is an easy to use practical, good-looking oven giving an excellent heat recovery rate and an even bake across a wide range of bread and confectionery products.

- **Good looking and totally reliable**

Conceived with the no nonsense requirements of both the independent and in-store baker in mind, and designed to visually please as well as give reliable service for many years, this oven will more than satisfy the most discerning customer.

- **Top quality specification**

The ovens external and internal contact surfaces are stainless steel, so there's no fear of deterioration even after many years of hard use; plus each deck is fitted with baking sheets manufactured from natural materials as a standard fitting.

The oven comes with an integral steaming system resulting in a reduction in energy consumption and also a reduction in the overall size of the oven. The system produces real steam and because rapid recovery has been designed into the oven you can enjoy it time and time again.

Ecotouch ovens are supplied with **TOUCH** displays for the user-friendly control panels. This can show pictures of product types or program numbers that have been set by the user. When not being used, the screen can show your company logo. A voice prompt facility is also available for the basic instructions like "Bake over".



ECOTOUCH
SCREEN
CONTROLS



Fitted with hinged easy to clean doors, individual top and bottom heat controls and seven day bake timers for each deck, the Mono deck oven gives the Master Baker a fast, even bake.

- **Clean design, easy to maintain**

The electronic 'touch' controls to each deck are, easy to use and designed for reliability and easy cleaning.

The flue system is integral to the unit and is designed to reduce the build up of combustible deposits in the flue.

2.0 SPECIFICATIONS

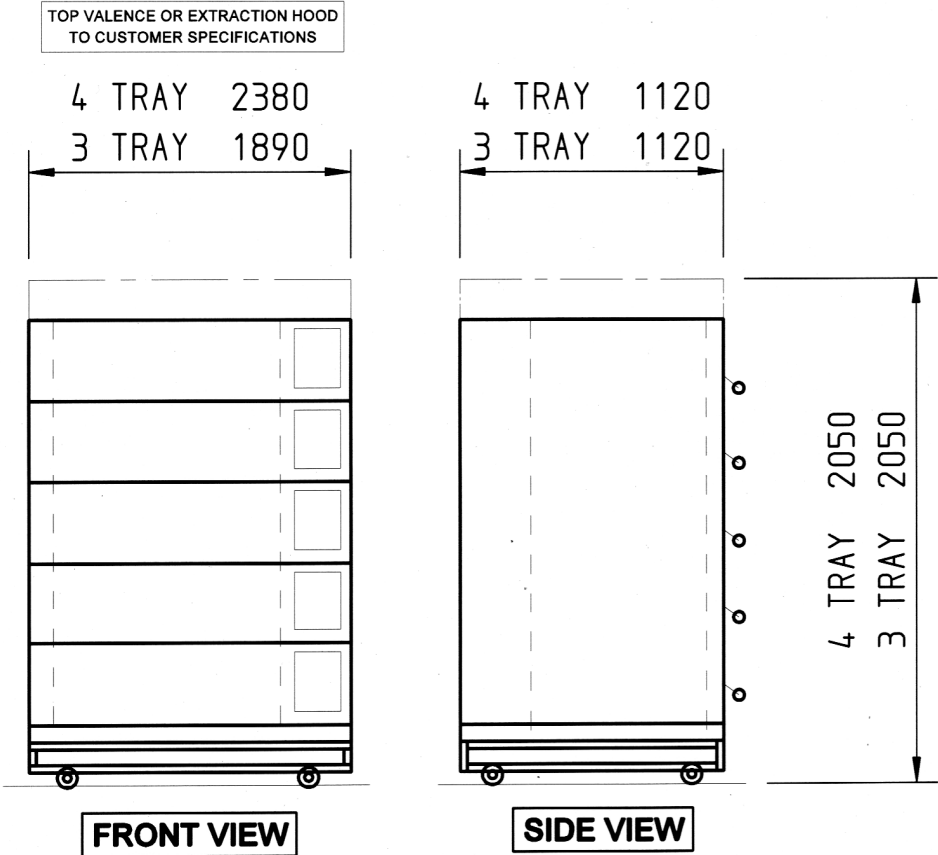
NOISE LEVEL: Less than 80 dB

ELECTRICAL DETAILS



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

- 3 Tray (5-3-8) 415v. 3ph+N+E 50hz. 42kW 60amps per phase.
- 4 Tray (5-4-8) 415v, 3ph+N+E 50hz. 56.5kW 90amps per phase.



3.0 SAFETY



All maintenance must be made with the oven disconnected from the power supply and then only by fully trained authorized persons.

- Check all cover panels, and any pipe fittings are securely positioned.
- Check oven door handles are not damaged.



- **Do not operate a deck's steaming system with oven door open.**
- Always use oven gloves when loading the oven.
- When products are removed from the oven, ensure:
 - (a) Tins are knocked out and stored directly onto a tin storage trolley or rack (do not leave hot tins on the floor or on tables).
 - (b) Trays are put into a rack and the rack is wheeled to a safe cooling area.
- Do not store items on top of the oven.
- Do not store items behind the oven.



Beware of hot surfaces. Do not touch oven front or door with bare skin.

- Beware of hot surfaces. Do not touch oven front or door with bare skin.
- All operatives must be fully trained
- People undergoing training must be under direct supervision
- The oven should only be used for baking bread, pastries and cakes (for other products please contact **MONO** Equipment)
- No unauthorized modifications should be made to the oven.



▪ **Do not walk on the roof of the oven**

▪ **DISPOSAL**

Care should be taken when the oven comes to the end of its working life. All parts should be disposed of in the appropriate place either recycling or other means as the law permits at the time.



NOTE: BAKERY STAFF MUST NOT UNDER ANY CIRCUMSTANCES REMOVE PANELS TO ACCESS ANY PART OF THE DECK OVEN.

Panels should only be removed by a MONO maintenance engineer (or other fully trained maintenance contractor) for repairs or maintenance, after isolating oven from power supply.

NOTE: THE BAKERY MANAGER OR THE BAKERY SUPERVISOR MUST CARRY OUT THE ABOVE DAILY SAFETY CHECKS

4.0 INSTALLATION

GENERAL



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

- A hard smooth level floor is recommended on which to position the oven and access for maintenance should be considered.
The oven is not designed to be "built in" so sufficient clearance must be left in front of the access panels (right hand side) to allow for servicing.
- If not chosen as an oven option, it is recommended that an extraction hood be placed above the oven to disperse excess steam and heat, which could have an adverse effect on the bakery ceiling and ambient temperature.

▪ A wall isolator **must** be available in order to completely isolate the oven.
THIS ISOLATOR MUST BE CLEARLY ACCESSIBLE TO THE OVEN OPERATOR

- A chain retainer should be fitted, that is shorter than the power cables, to protect them from strain if the oven is moved. (Fit to the wall or floor and the base, using hole provided in castor fixing corner plates).
- It is recommended that a minimum gap of 75mm be left on the right hand side of the oven to allow maximum cooling of the electrical chamber.
- Installation must be made by a trained authorized engineer and all utilities must conform to all local regulations.

WATER SUPPLY

- All ovens with steam require a 15mm water supply at a pressure of 2 - 3 bar. standard domestic water supplies are usually within these parameters. All connections should comply with local water regulations.
- No drain is required for this oven.
- Customers are strongly advised to fit a water treatment device to all bakery equipment requiring water. **MONO** can advise on a suitable water treatment unit. This is essential in hard water areas.
- **A non-return check-valve is supplied fitted to the water inlet manifold.**

WATER SYSTEM SETUP PROCEDURE.

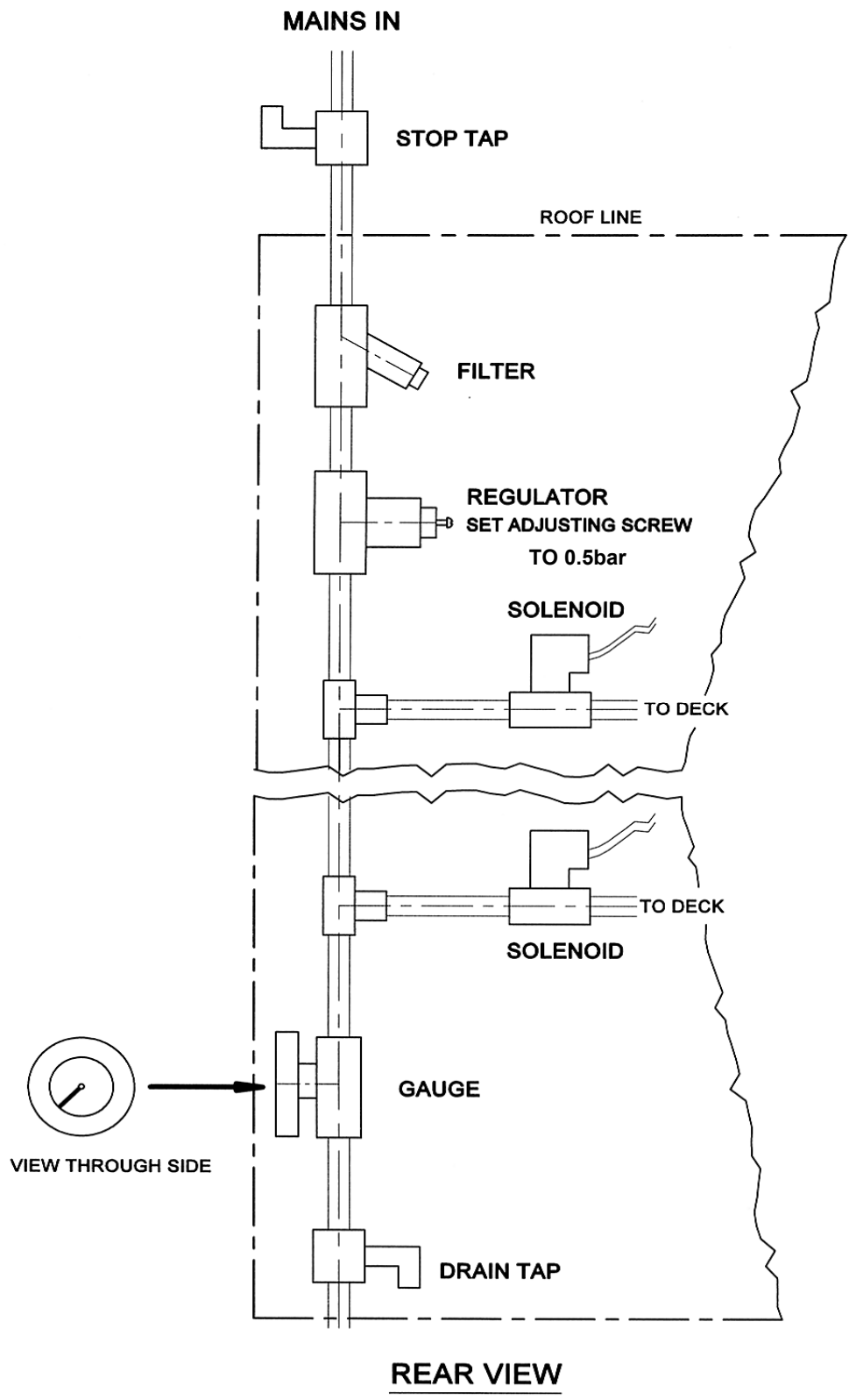
**It is imperative that the water delivery to the deck oven is checked.
NOTE. DYNAMIC PRESSURE, NOT STATIC, IS BEING MEASURED.**

(SEE DRAWING ON NEXT PAGE)

1. Flush out the main feed pipe to be used until water runs clear and free from debris.
2. Connect main feed to oven.
3. Place a container under the test valve.
4. Slowly open drain valve and set the regulator to 0.5bar using the screw underneath.
5. When the pressure has stabilised shut the test valve.

REPEAT 3, 4 AND 5 AT THE END OF INSTALLATION.

REAR WATER CONNECTIONS USED FOR SET UP



5.0 ISOLATION

- A wall isolator rated for the specific model of oven installed must be available in order to completely isolate the oven.

To stop the oven in an emergency Switch off at the main isolator

6.0 CLEANING

DAILY CLEANING INSTRUCTIONS



ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- Sweep any debris out of oven after it has been allowed to cool. Use a vacuum cleaner with metal attachments (able to take heat) if available.
- Brush down and wipe oven front, back and sides with a damp cloth.
- Spot clean with a damp cloth, which has been soaked in a solution of mild detergent, and hot water, paying particular attention to ensure excess water is not applied around the area of the electrical panels.

NOTE: ENSURE WATER DOES NOT ENTER CONTROL PANEL MOUNTING OR ROOF MOUNTED FAN.

WEEKLY CLEANING INSTRUCTIONS



ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- Complete daily cleaning as above.
- Scrub oven wheels with a mild detergent and hot water using nylon cleaning brush.



- Ensure the oven roof area is clear of debris and dust build up.
(DO NOT STAND ON THE OVEN ROOF)

7.0 OPERATING CONDITIONS ---

- It is recommended that a space of at least 2 metres be left in front of the oven for ease of operation and safety.
- Bakery utensils must not be used to operate the control panel buttons.

8.0 PRINCIPLE OF OPERATION ---

NOTE: *FOR OVEN TEMPERATURE SETTINGS,
REFER TO YOUR OWN COMPANY'S RECIPE MANUAL
PLEASE ALSO REFER TO THE BAKING ADVICE ON THE NEXT PAGE*

Products are baked in an insulated heated chamber. The temperature is regulated by a thermocouple having a read-out on the front control panel. Baking heat is radiant with top and bottom heat being adjusted by means of separate controls. This enables heat to be “balanced” according to product requirement.

STEAM is provided from an integral boiler, and is introduced into the chamber on demand. This is automatically controlled by the programmed parameters.

Once steamed the oven will not steam until the steam unit has recovered heat, typically 3-10 minutes depending on the program selected.

All ovens are fitted with a steam damper that evacuates steam humidity into a vent at the rear of the oven.

Baking Advice

For the best results from deck Ovens

Loading

1. **Do not place the products too close together.** *If the loaves are close to each other after oven spring (expansion), the loaves sides will be soft and may collapse on cooling.*
2. **Place the product evenly within the oven.** *Product bunched together will be paler than those widely spaced.*
3. **Product should not be placed too close to the edge of the tile.** *As it expands towards the front one side of the loaf may enter the cooler air by the door.*
4. **Door opening should be kept to a minimum** *because cold air enters the oven cooling the sidewalls and roof causing the finished product to be lighter locally at the front and wasting heat. If loading times are consistently long you can alter the front top heat to put more heat at the front.*
5. **If the loading takes a long time, product can form a skin,** *which causes an imbalance and a less attractive finish. By using the pre-steam function before loading this can be minimised. This function turns the elements off and injects steam to increase the humidity.*

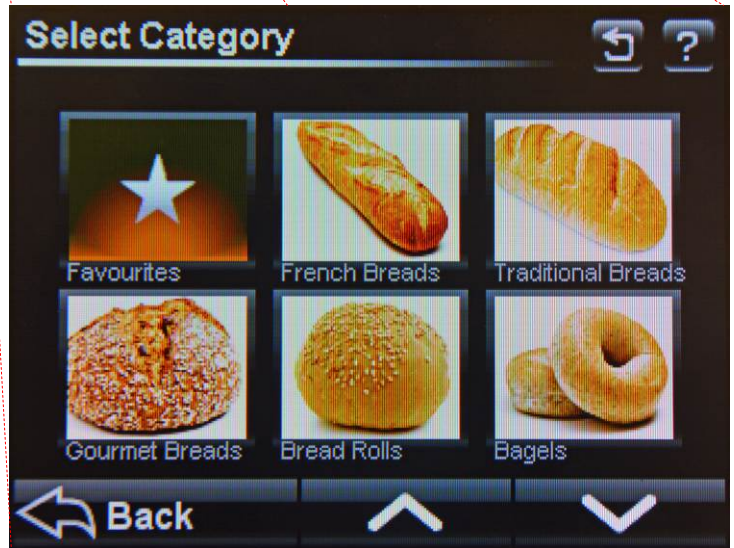
Bake settings

1. A good starting point for baking breads in Mono deck ovens is **225C (437F)**
Top heat 60-65 bottom heat 40.
2. For cookies etc, the heat in the oven can be turned almost off, however it may still be necessary to place the trays with cookies etc onto upturned trays on the oven sole.
3. **Steam** should be kept to a minimum, for energy efficiency, depending on the product and finish. **Times between 9 and 12 seconds should be adequate.**
It is a good idea not to focus on the temperature recovery this can vary from oven to oven.

Is the product baked in the time and to the quality you require?

Below are some tips for modifying the bake so you get the product that you require.

- **If your product is light on top.**
Either decrease the bottom heat and extend bake time or increase the top heat.
- **If the product sides are pale and the top dark.**
Make sure the products are spaced well apart, drop the top heat and extend the bake time.
- **If the bake time is too long.**
First increase the top heat to speed recovery.
If this does not give sufficient savings increase the bake temperature.
- **To thicken the crust**
Set the damper to open longer. Different ovens will require different lengths of time.



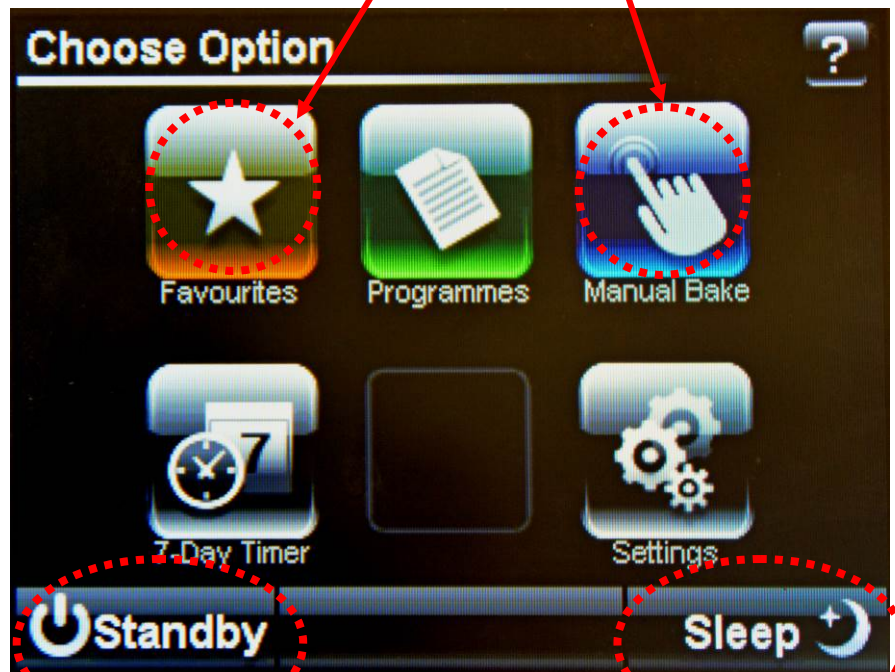
9.0 TOUCHSCREEN OPERATING INSTRUCTIONS

BASIC OPERATION

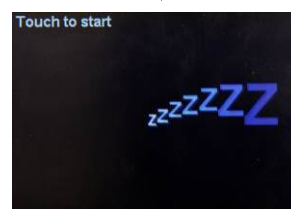
ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN, WHICH WILL PASS YOU ON TO THE NEXT INFORMATION PANEL.

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

TOUCH THE SCREEN
ON THE AREA YOU
REQUIRE TO
ACTIVATE



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



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

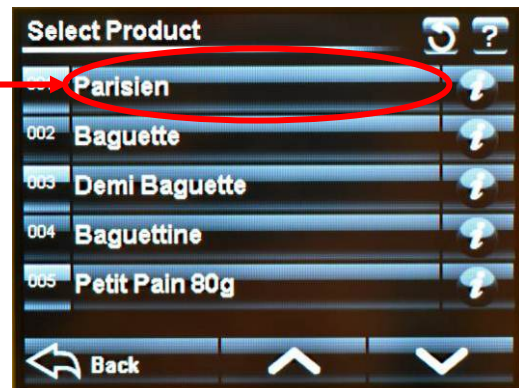
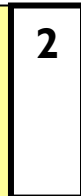
9 -1 BAKING USING “FAVOURITES” MENU

TOUCH TO OPEN THE FAVOURITES SELECT SCREEN



OPTION SCREEN

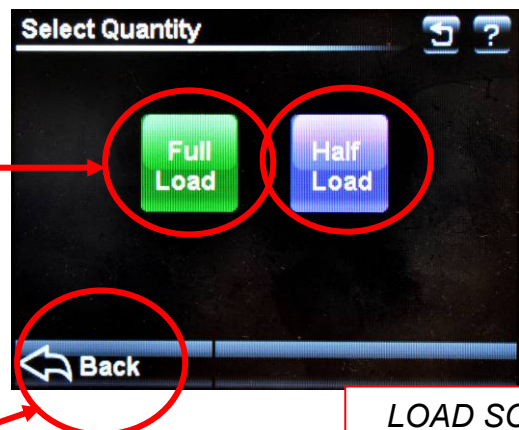
TOUCH THE NAME OF THE PRODUCT REQUIRED



SELECT SCREEN

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

(THIS ONLY APPEARS IF HALF LOAD IS SAVED IN THE PROGRAM)



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

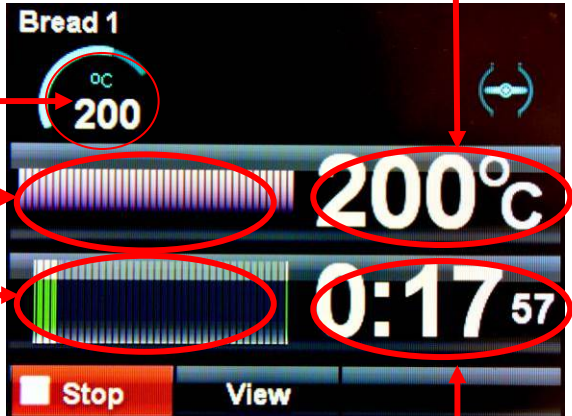
THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

ACTUAL OVEN TEMPERATURE
This will rise and fall round the set 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

5

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.

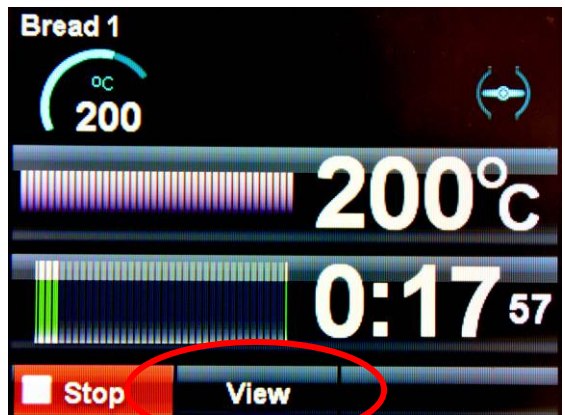
TO KEEP THE OVEN BAKING FOR EXTRA MINUTES THE "+ 2 MIN" BUTTON CAN BE TOUCHED.
(This time can be altered in set up)



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

9 - 2 BAKING USING MANUAL MENU

TOUCH TO OPEN
MANUAL BAKE
SCREEN



OPTION SCREEN

SET BAKE TIME AND TEMPERATURE

**SET TOP AND
BOTTOM HEAT**
TOUCH POSITION ON
THE SCREEN TO
ACTIVATE THE
KEYBOARD SCREEN.
KEY IN REQUIRED
SETTING AND
TOUCH "OK"



MANUAL BAKE SCREEN

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

2



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

3



NOTE:

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

USE STEAM TIME AND DAMPER IF REQUIRED

STEAM **4**
 TOUCH AND HOLD FOR THE TIME (SECONDS) STEAM IS REQUIRED. (THIS CAN BE USED BEFORE OR DURING THE BAKE)

DAMPER **5**
 TOUCH TO OPEN THE DAMPER DURING THE BAKE. (SYMBOL SHOWS GREEN)
 TOUCH TO CLOSE THE DAMPER. (SYMBOL SHOWS RED)

MANUAL BAKE SCREEN 2



CANCEL
 TOUCH AT ANYTIME TO GO BACK TO THE SETTING SCREEN.

START **6**
 TOUCH "START" TO START BAKE



7
 TOUCH "STOP" WHEN END OF BAKE BUZZER SOUNDS OR WHEN REQUIRED IF NO TIME WAS ENTERED

SAVE (KEEP) MANUAL PROGRAM, IF REQUIRED



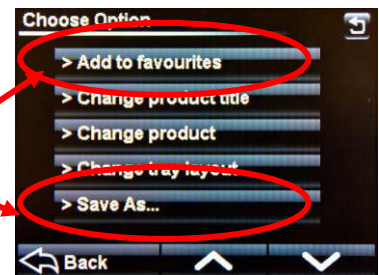
MANUAL BAKE SCREEN 3

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 TOUCH "SAVE"



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

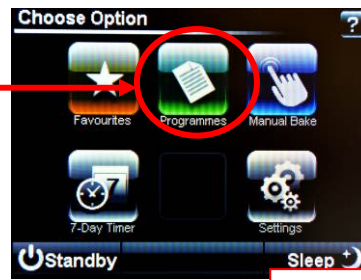
9 - 3 BAKING USING PROGRAMMES

NOTE : THIS COVERS TWO VERSIONS OF FIRMWARE. (THE OVEN IS PRE-SET TO SHOW ONLY ONE OF THEM).

1. **PICTORIAL** VERSION SHOWS CHOICES OF PRODUCT CATERGORIES
2. **NUMERICAL** VERSION SHOWS RANGES OF PROGRAM NUMBERS.

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

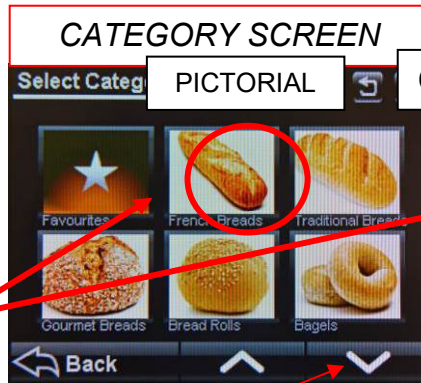
1



OPTION SCREEN

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

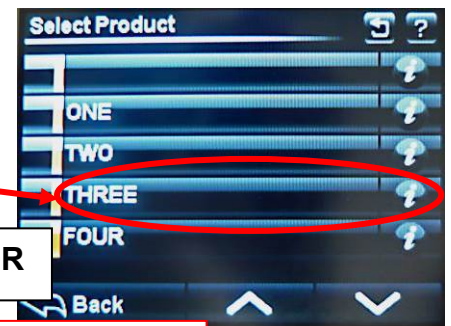
2



MORE CHOICES

TOUCH THE
NAME OR NUMBER OF
THE PRODUCT
REQUIRED

3



SCROLL DOWN FOR MORE PRODUCTS IF AVAILABLE

SELECT SCREEN

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

(THIS ONLY APPEARS IF HALF
LOAD IS SAVED IN THE PROGRAM)

4



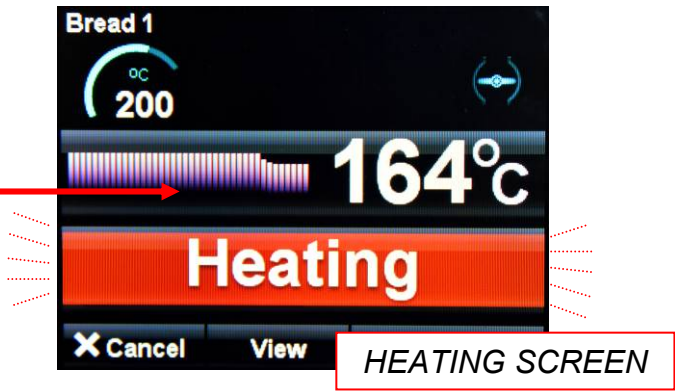
LOAD SCREEN

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.

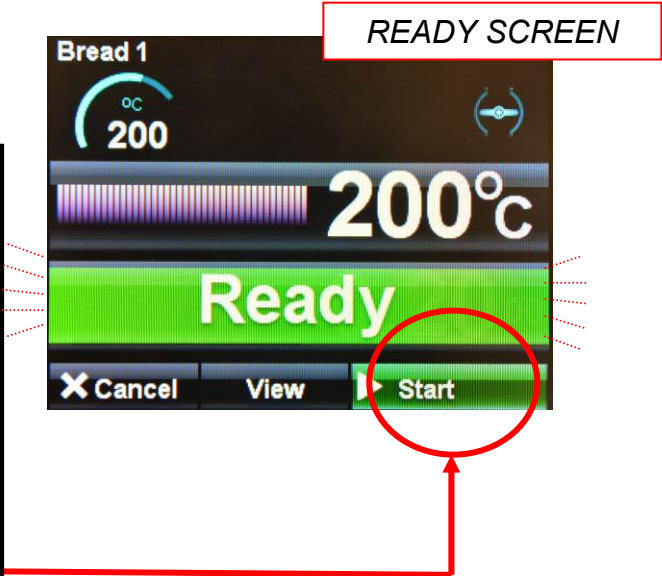


HEATING SCREEN

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



READY SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

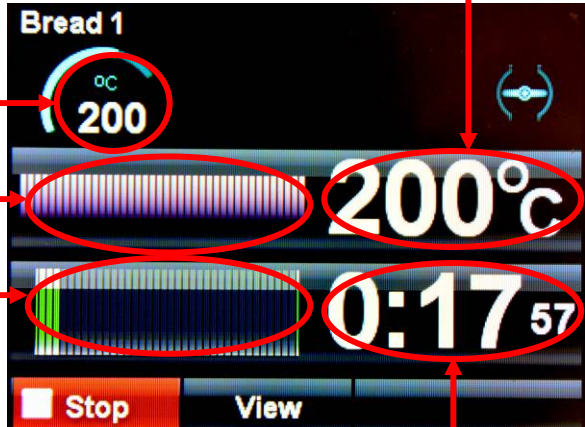
SET TEMPERATURE

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

ACTUAL OVEN TEMPERATURE



BAKE TIME LEFT

BAKE OVER SCREEN

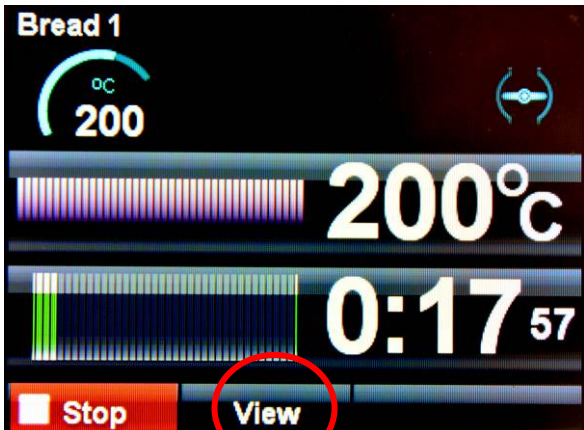


6

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 "+ 2 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

9 - 4 CREATING A PROGRAM

TOUCH TO OPEN
"CATEGORY"
SCREEN

1



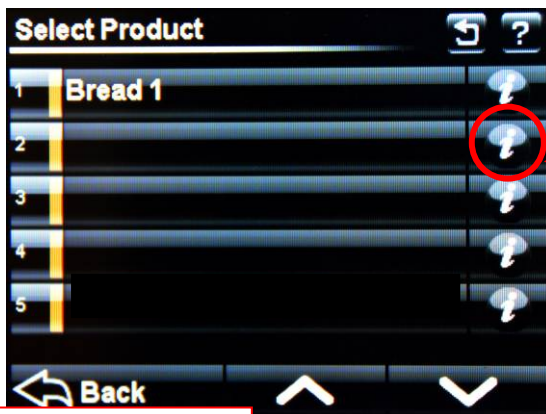
OPTION SCREEN

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

2



CATEGORY SCREEN



SELECT SCREEN

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

3

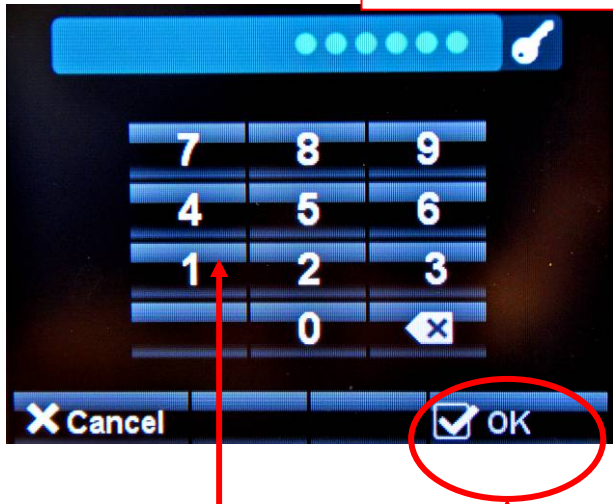


INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

4

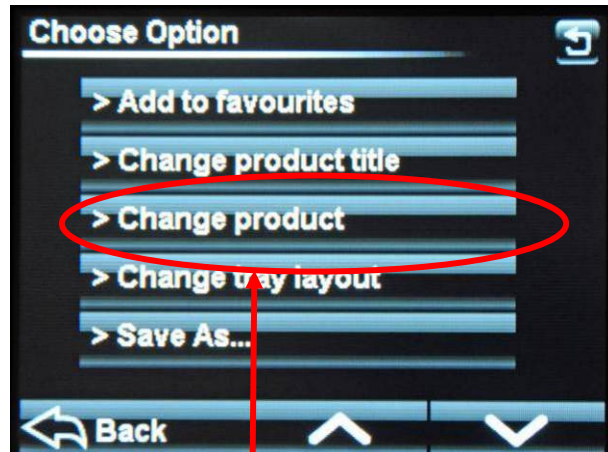
PASS CODE SCREEN



ENTER "SUPERVISOR" PASS CODE AND
THEN TOUCH OK.
(DEFAULT CODE = 123456. THIS CAN BE
CHANGED IN HIGH LEVEL SETTINGS)

5

CHANGE PRODUCT



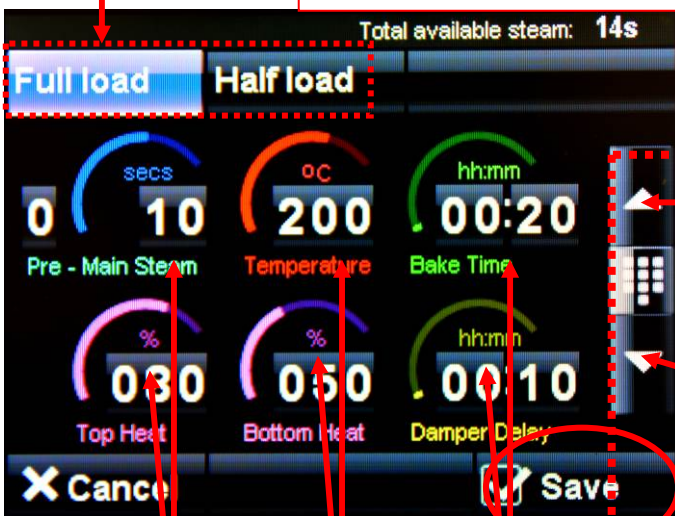
OPTION SCREEN

TOUCH "CHANGE PRODUCT"

6

LOAD TYPE

VALUE CHANGE SCREEN



INCREASE

OR USE KEYS

DECREASE



ENTER AMOUNT REQUIRED AND TOUCH DONE

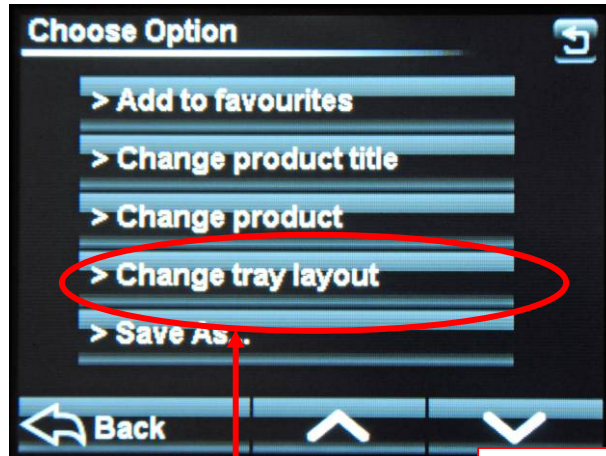
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

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

TOUCH "SAVE" WHEN SATISFIED WITH THE SETTINGS.

7

CHANGE TRAY LAYOUT



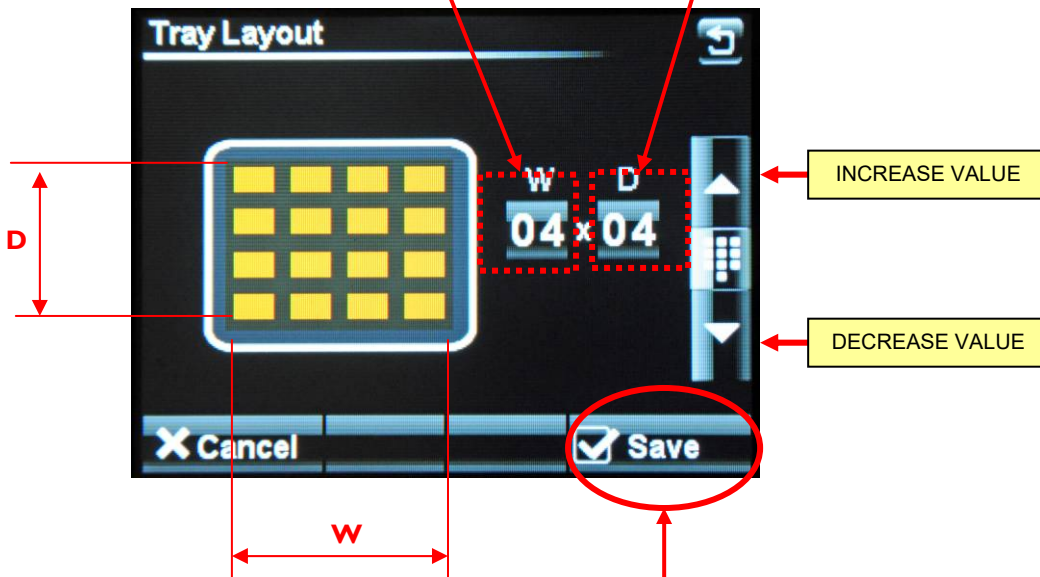
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

8

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

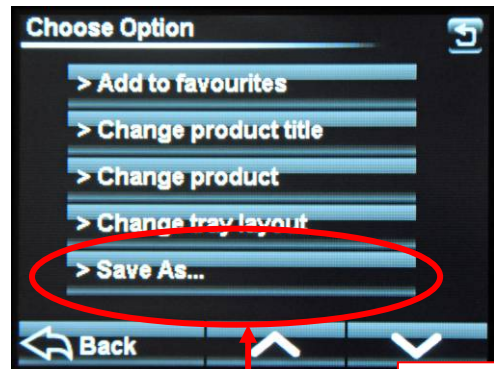
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



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

9

SAVE



OPTION SCREEN

TOUCH "SAVE AS"

10

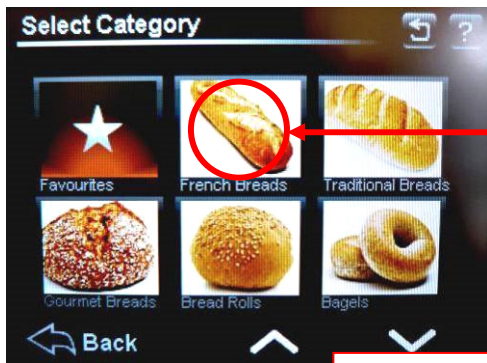


KEYBOARD SCREEN

TYPE IN THE NEW NAME
AND TOUCH "SAVE"

11

ADD A PRODUCT TO THE FAVOURITES LIST



CATEGORY SCREEN

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

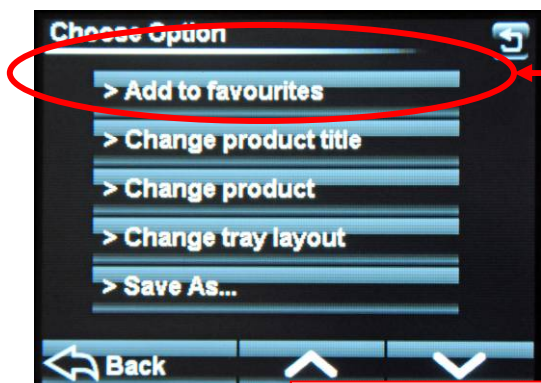
1



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

9 - 5 SETTING 7-DAY TIMER

TOUCH TO OPEN
"7-DAY TIMER"
SCREEN

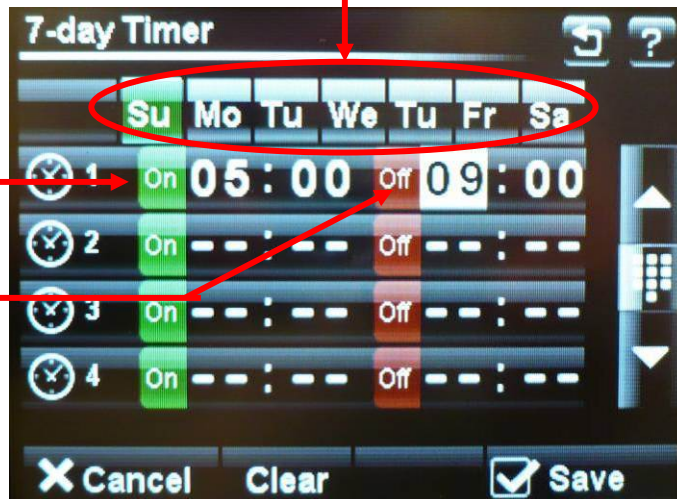


OPTION SCREEN

CHOOSE DAY

SET "ON" TIME 2

SET "OFF" TIME 4



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.

9 - 6 SETTINGS



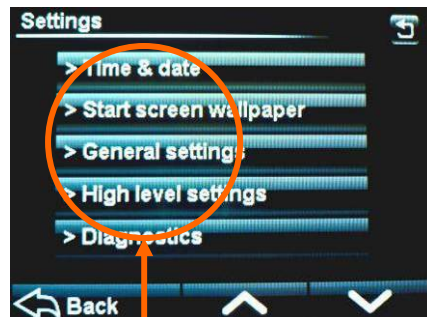
OPTION SCREEN

TOUCH TO OPEN THE "SETTINGS" SCREEN



PASS CODE SCREEN

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

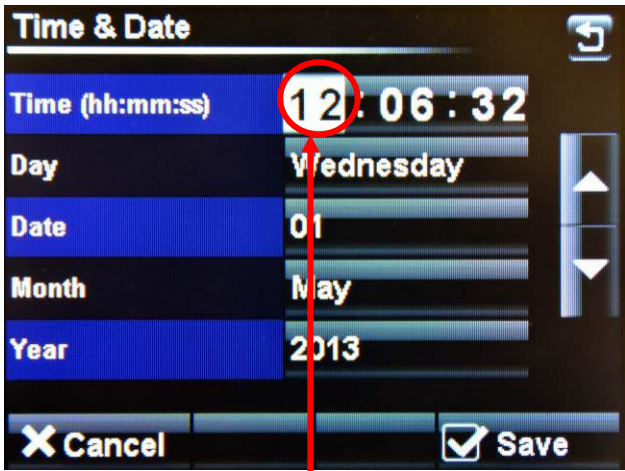


SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER

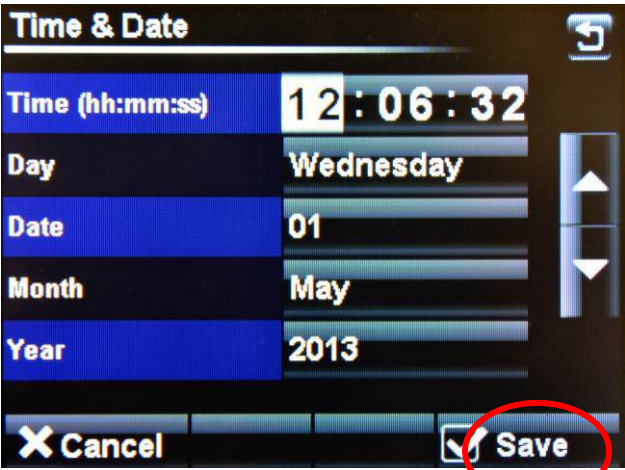
2

TIME AND DATE



TOUCH THE SCREEN TO HIGHLIGHT THE ITEM TO CHANGE **1**

USE THE INCREASE / DECREASE BUTTONS TO ALTER THE SETTINGS **2**



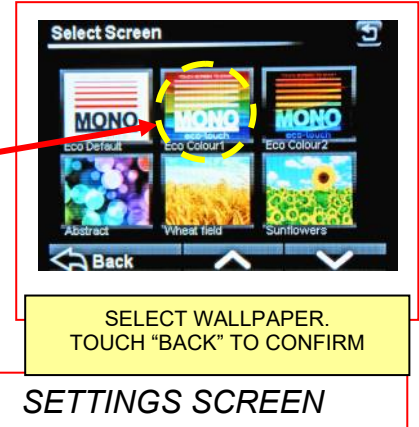
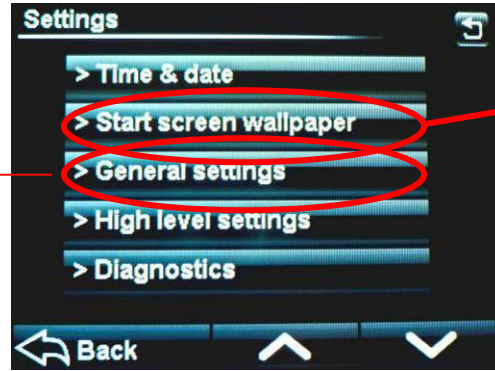
TIME AND DATE SCREEN

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



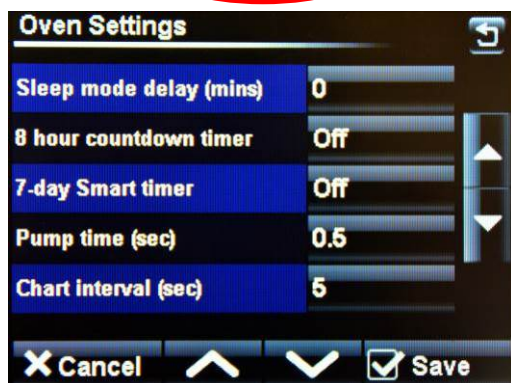
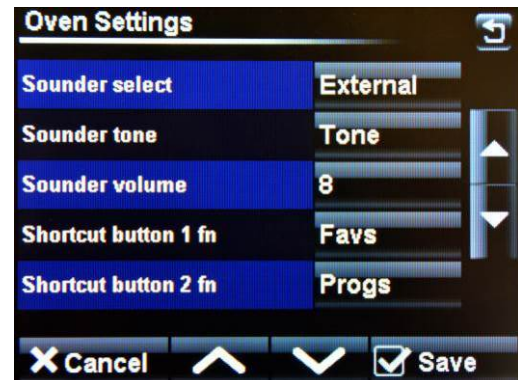
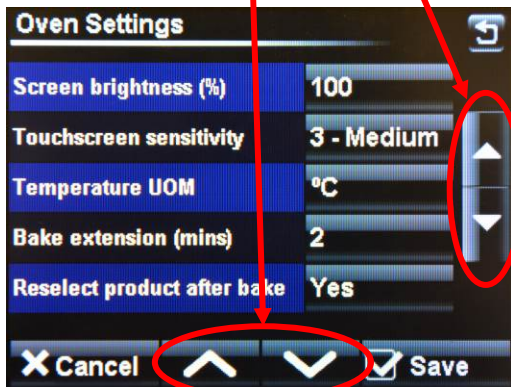
SETTINGS SCREEN

OVEN SETTINGS (GENERAL)



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 touch. (10mins max)

RESELECT PRODUCT AFTER BAKE –

Resumes with same product program without having to reselect.

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.
Touch any button for an extra hour if required.

7 DAY SMART TIMER –

ON = 7 day timer function

OFF = Controls set start time depending on existing oven temperature.

PUMP TIME (SEC) –

Only used on double depth oven to increase pipe pressure before steaming.

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, Tone or Off

SOUNDER VOLUME –

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

SHORTCUT BUTTONS –

1 fn

2 fn

3 fn

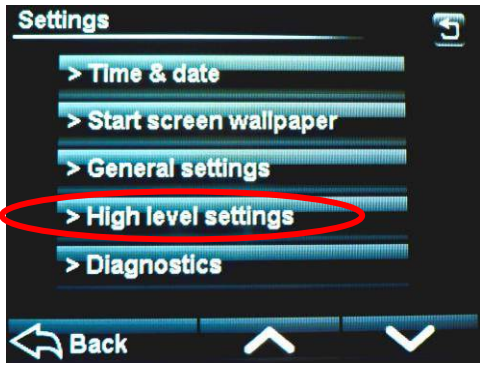
4 fn

5 fn

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** cannot be changed)

OVEN SETTINGS (HIGH LEVEL)



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

1

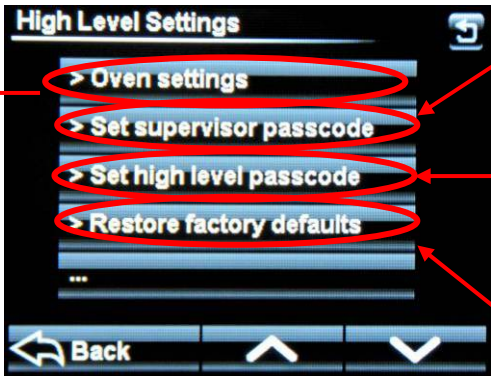
SETTINGS SCREEN



ENTER "HIGH LEVEL" PASSCODE AND THEN TOUCH OK.

2

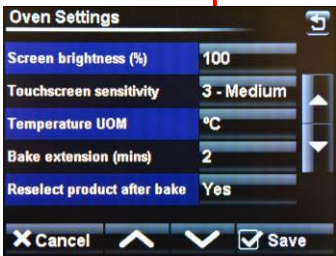
THE FOLLOWING SCREEN WILL APPEAR.



CHANGE SUPERVISOR PASSCODE HERE

CHANGE HIGH LEVEL PASSCODE 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 DX.

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).

BAKE CYCLE SET POINT ONLY –

No = Shows set temperature point and actual temperatures on screen.

YES = shows set temperature point only

MANUAL DEFAULT TEMPERATURE –

Set for manual program default temperature

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”

STEAM TYPE –

Plate or trough.

TOP GAIN –

0-255 centigrade

BOTTOM GAIN –

0-255 centigrade

MONO CONSTANT –

Factory set (**Do not change unless instructed to do so**)

STEAM TROUGH TEMP –

Degrees Centigrade

STEAM HYSTERISIS –

Degrees Centigrade

STEAM TROUGH EXCEPT –

Degrees Centigrade

LIGHT OUTPUT SOFT START –

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

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

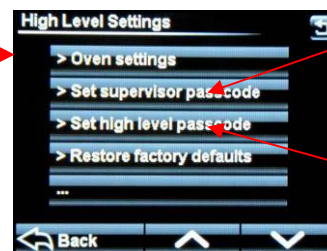
MASTER -- 314159 (This is fixed)

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 a good idea to change the passcodes at regular intervals.

CHANGING PASSCODES

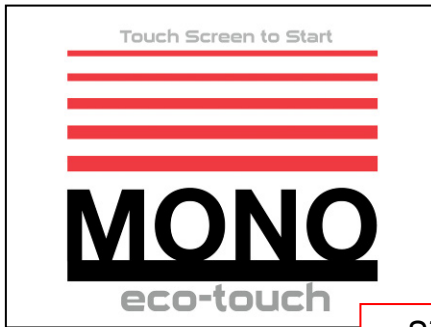


CHANGE SUPERVISOR
PASSCODE HERE

CHANGE HIGH LEVEL
PASSCODE HERE

NOTE
PASSCODES WILL BE REQUIRED TO GO THROUGH THESE SCREENS AND MAKE CHANGES.

9 - 7 USING THE USB PORT



START SCREEN

Ensure the Start screen is showing

1



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

2

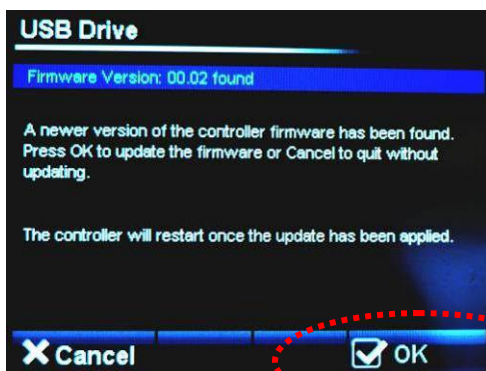
NOTE

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



Wait for the USB symbol to finish moving

3



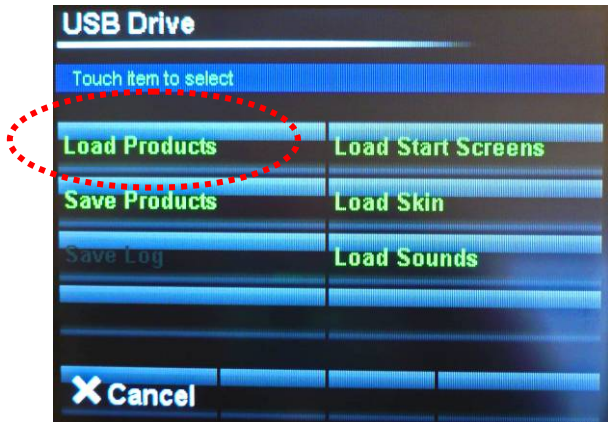
If old firmware is found, the firmware version screen will appear.

Touch "OK" to update firmware
-Wait-

Remove USB stick
OR

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

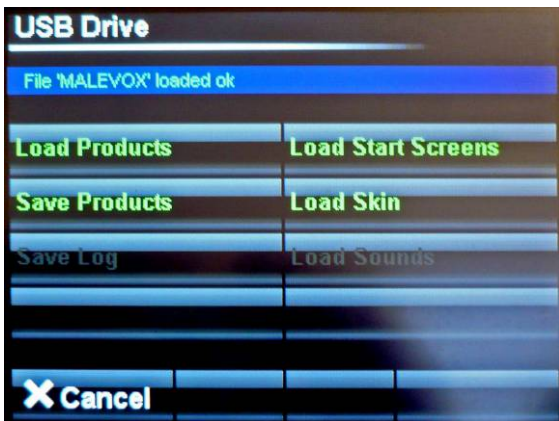
4



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



Select the file required. **6**



When confirmation of "file loaded ok" Shows, remove the usb stick. **7**

NOTES ON USING USB STICKS

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

Mono

Then into that folder create 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.

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.



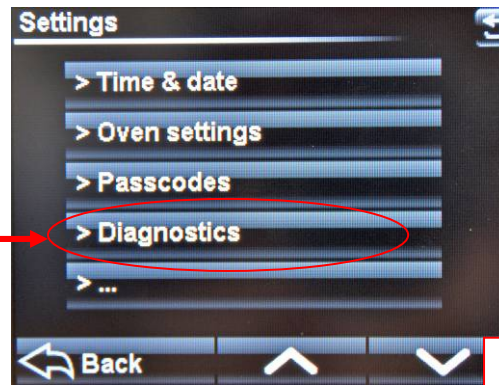
STARTUP SCREENS

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



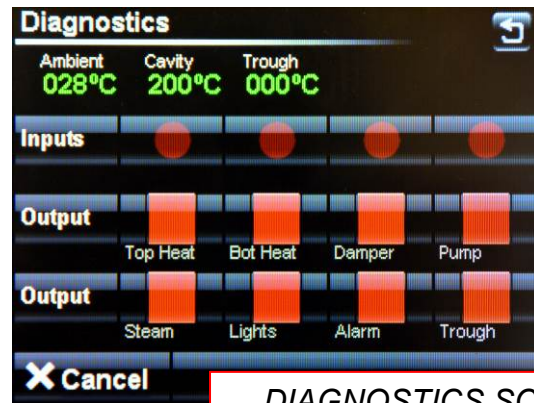
PRODUCT FILES (PROGRAM FILES)

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



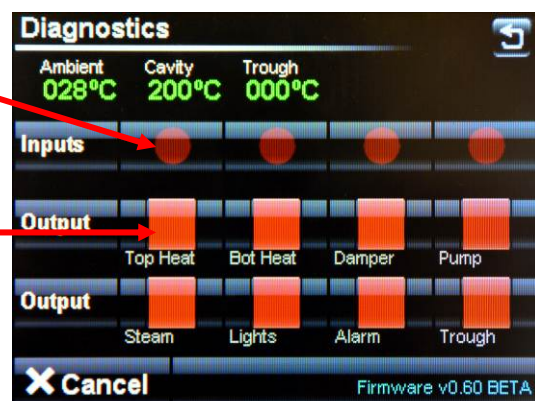
SETTINGS SCREEN

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, PRESS AGAIN.

10.0 TROUBLESHOOTING

10.1 NONE OF THE DECKS SWITCHED ON.

- Is oven isolator on?
- Check if bakery main power supply time clock is working (if fitted).
- Is clock set correctly to bring oven on at required time?

10.2 ONE DECK HAS NOT SWITCHED ON.

- Check if individual deck timer is set to bring on at required time.

10.3 UNEVEN OR PATCHY BAKE

- Door being opened too often or too long whilst loading (front pale, back burnt).
- Faulty element.
- Top or bottom deck elements not functioning.
- Uneven loading.

10.4 TEMPERATURE GOING WELL OVER SET TEMPERATURE

When empty the temperature of a deck oven can exceed the set baking temperature. This overheat is marginal when the deck is full of product. If the elements are continuing to work after the set temperature has been reached call MONO service. (please allow up to 7deg. C difference before diagnosing a fault condition),

10.5 POOR RECOVERY OF SET TEMPERATURE WHEN LOADED

- The doors may be being left open too long during loading, allowing heat to escape.
- The damper may be left open during loading or baking allowing heat to escape.
- Top and/or bottom heat may not be working.

10.6 STEAM SYSTEM NOT OPERATING CORRECTLY

Check that the water supply is connected and the tap is turned on. If there is still a problem, Contact Mono.

11.0 SERVICE AND SPARES ---

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. 01792 561234

Spares +044(0)1792 564039

Fax. 01792 561016



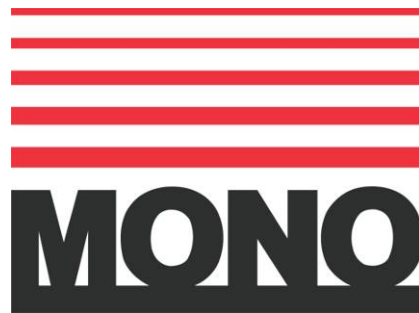
12.0 SPARES INFORMATION

PLEASE CONTACT MONO EQUIPMENT FOR THE
LATEST SPARES INFORMATION FOR THIS OVEN



13.0 ELECTRICS

PLEASE CONTACT MONO EQUIPMENT FOR THE LATEST ELECTRICAL INFORMATION FOR THIS OVEN



MONO Equipment

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

Tel. 01792 561234 Fax. 01792 561016

Email:mono@monoequip.com

www.monoequip.com

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.

▪ **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 recycling or other means as the law permits at the time.

In the UK, The environmental protection act 1990 applies