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Enter **Serial No.** here. _____

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



OVEN WITH WASH FACILITY (INCLUDING CASSETTE LOADING VERSION)

OPERATION AND MAINTENANCE

FILE 115

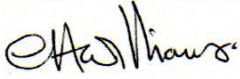
Failure to adhere to the operation, cleaning and maintenance instructions detailed in this manual could affect the warranty of this oven.



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 / EU
- The requirements of the Electromagnetic Compatibility Directive EN 55014-1:2006 + A1:2009 + A2:2011
EN 55014-2:1997 + 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
- Tested in accordance with BSEN 203-1:2014, BESN203-2-2:2006 and BSEN 203-3:2009
- WRAS certified. Certificate No.1509321

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

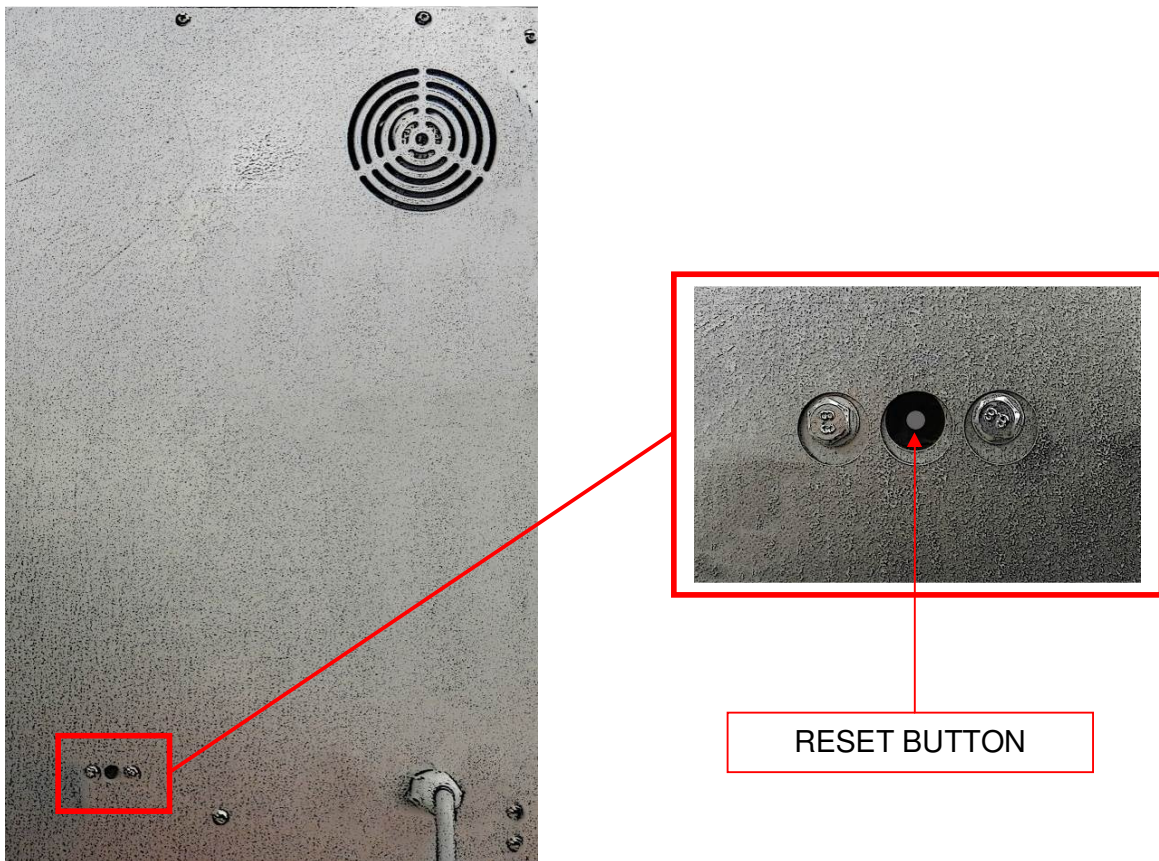
MONO EQUIPMENT is a business name of **AFF GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

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 LOCATED THROUGH THE REAR BACK PANEL.
(DO NOT REMOVE BACK PANEL)**



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Do not use anything aluminium for the wash cycle.
The cleaners will damage the item and possibly clog up the wash system

1.0 INTRODUCTION

- A combination of clean industrial design and the latest technology, the **MONO BX wash oven** is designed specifically to take the baking Industry's standard 40cm x 60cm trays with the option of a quick and easy "Tray Loading Cassette system" which loads up to 14 trays in seconds.
- The ovens are constructed using **stainless steel** which makes them easy to clean.
- The variable fan, element and steam system give **efficient air circulation** to produce a professional bake across a range of products and work together to produce excellent conditions for the wash cycle.
- The door is **double glazed** to increase the efficiency of the ovens well-insulated baking chamber and contains LED lights to illuminate the interior.
- To prevent contact with any cleaning fluids or water during the cleaning cycle, the **main door locks** until all cleaning cycles are finished.
- Ovens are supplied with **LCD TOUCH** displays for the user-friendly control panels.
- So long as the Mono "Power Max Plus" cleaning cartridge is used, the ovens can be connected to a normal domestic drain system without any problems with the environment.
- Full control and monitoring via an app for smartphones or handhelds is available.
- The self-clean System provides 4 set programmes for hot flush, gentle, standard and power wash cycles or a custom wash facility to suit specific needs.
- The management programme provides diagnostics, fault-logging and even electrical power usage and costing



2.0 SPECIFICATIONS

	10 tray	4 tray	stacked
HEIGHT	1240	640	2000
HEIGHT OF OVEN ON BASE	1360		
WIDTH	1000	1000	
DEPTH – DOOR CLOSED	860	860	
DEPTH – DOOR OPEN	1620	1620	
TRAY SIZE	600mm x 400mm		

POWER (uk versions)

4/5 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
11amps per phase, total power 7.5kW
(element = 7kW 240v stainless steel)

10 TRAY OVENS - 415 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
21amps per phase, total power 15kW
(element = 7kW 240v stainless steel x2)

POWER (export versions)

4/5 TRAY OVENS - 400 volts. 3 PHASE, + NEUTRAL + EARTH, 50HZ
12amps per phase, total power 7.5kW
(element = 7kW 220v stainless steel)

WATER

3/4" B.S.P. Flexible hose.

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

Water conditioning unit advised, especially in hard water areas.

DRAINAGE

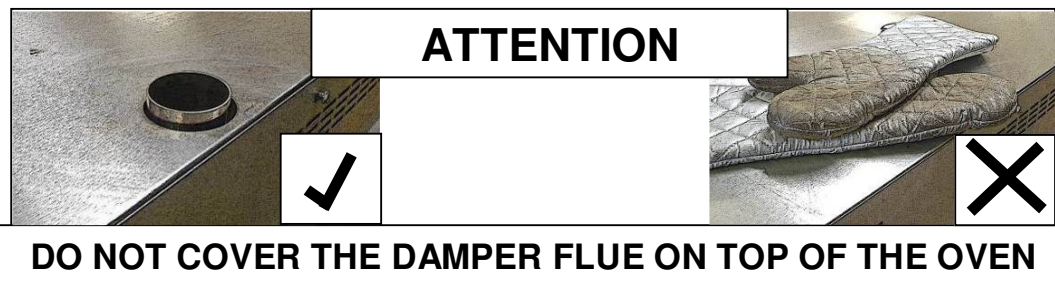
The oven must be connected to a drain via a standpipe or be connected to a drainage pipe that does not allow water flow-back into the machine.

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 first consulting with MONO.
2. 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 main electrical supply to the oven is isolated.
3. All connections to the oven must be made in accordance with the statutory requirements of the country of installation.
4. 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 from inside.**
5. The oven must be operated as described in this manual.
6. Only **MONO** spare parts should be used on this oven.
7. The construction of the oven must not be changed.
8. 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.**
9. To prevent door glass damage - **DO NOT CLEAN OVEN GLASS WHEN HOT.**
10. Customers operating a BX oven must ensure that water quality is good or an efficient water-softening device protects the water supply to the equipment.
11. Oven gloves should be worn when moving products in or out of the oven.
12. Care should be taken when handling cleaning cartridges.
Do not break open or use damaged cleaning cartridges.
Store cleaning cartridges in original packaging.
13. If the oven is not going to be used for an extended period, switch off the electrical and water supplies.



4.0 INSTALLATION

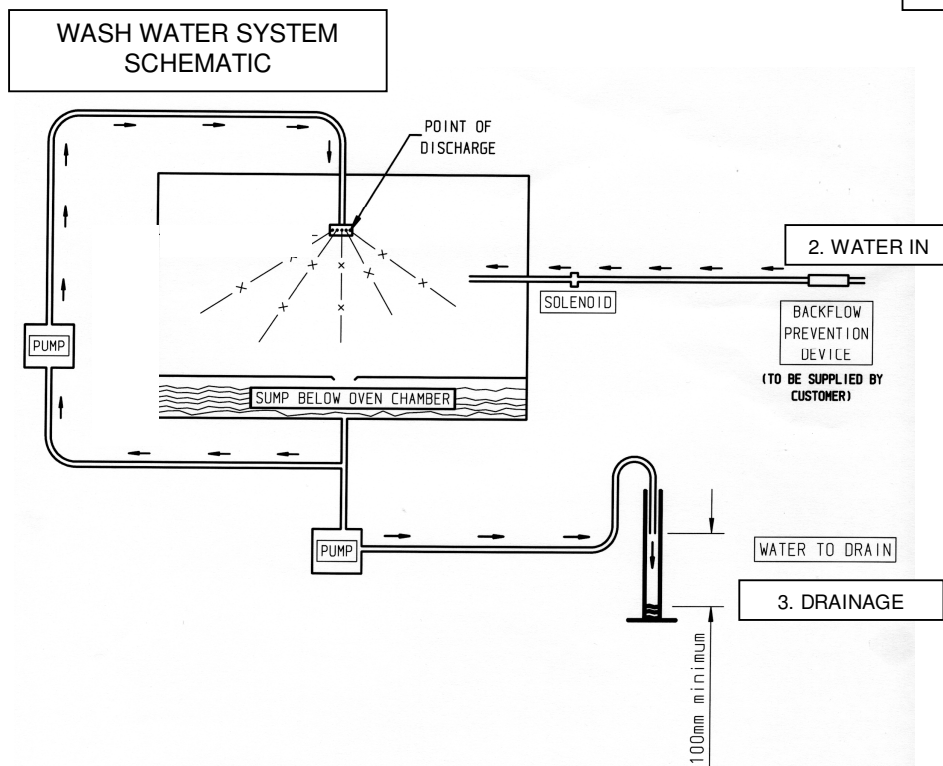
1. It is the customers' sole responsibility to arrange adequate ventilation and it should be sufficient to ensure water does not condense on or around the oven. A 50mm gap is recommended at the sides and rear of this oven and 250mm above.
2. Chimneys and evacuation ducts fitted above mono ovens should be insulated to stop condensate flowing back into the oven.

3. **Water connection** should be to a suitable clean 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.

In the UK a backflow prevention device must be fitted.



OVEN WATER CONNECTION AT REAR



OVEN DRAINAGE CONNECTION AT REAR

4. **Drainage** must be available. Push the end of the drain hose on to the outlet tube and ensure it is on as far as it will go. This must be connected to a drain via a standpipe or be connected to a drainage pipe that does not allow a flow-back into the machine.
5. In the interests of hygiene, we strongly recommend that before using the oven for the first time the inside of the oven and all accessories are thoroughly cleaned with a cloth soaked in warm soapy water. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of contaminating the first bake if this is not done.

6. Ensure that the locking castors on the base are locked into position.

7. **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 the MONO product warranty.

5.0 ISOLATION

ELECTRICITY SUPPLY

To stop the oven in an emergency.

Switch off electricity supply at the wall isolator.

WATER SUPPLY

The water supply should be shut off at the nearest shut-off point

6.0 CLEANING INSTRUCTIONS

DAILY

- Sweep any debris (after it has been allowed to cool) onto removable oven 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. Do not wash the control screen but wipe with a damp cloth only.
- Run the clean cycle if required. (Be aware that this takes some time to complete).
SEE PAGE 27

IMPORTANT:

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

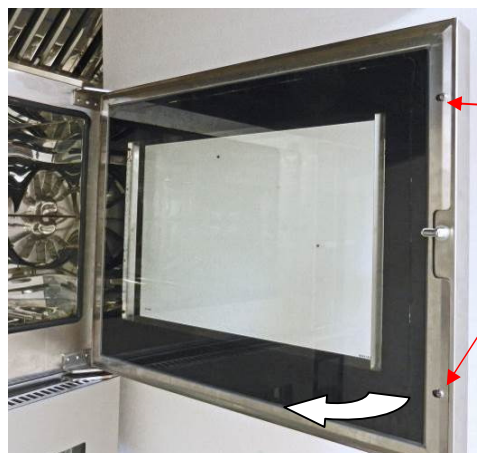
DOOR GLASS CLEANING

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 wiped clean or if needed use a suitable glass cleaner.

Ensure that the screws are replaced securely.



Remove these screws
to release inner glass
for cleaning

7.0 IDEAL OPERATING CONDITIONS ---

- Room should be allowed for the door to open and for the operation of the cassette loader if being used. There should be enough room to allow for easy loading and unloading of products so that people cannot come in contact with hot surfaces.
- Racks should be available to allow trays of cooked products to cool safely.
- Oven gloves should be available and used 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 and 250mm above.
- Chimneys and evacuation ducts fitted above mono ovens should be insulated to stop condensate flowing back into the oven.

AMBIENT WORKING TEMPERATURES.

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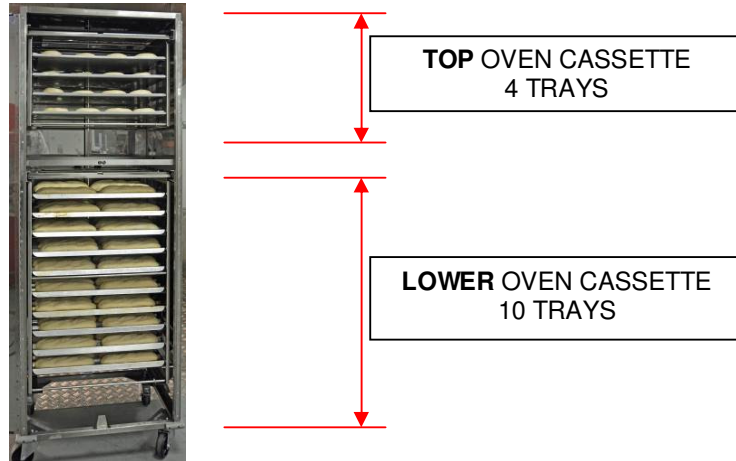
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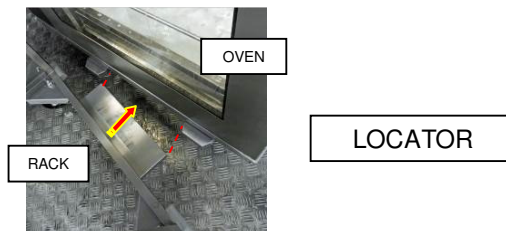
8.0 OPERATION

LOADING THE OVEN IF CASSETTE SYSTEM IS FITTED

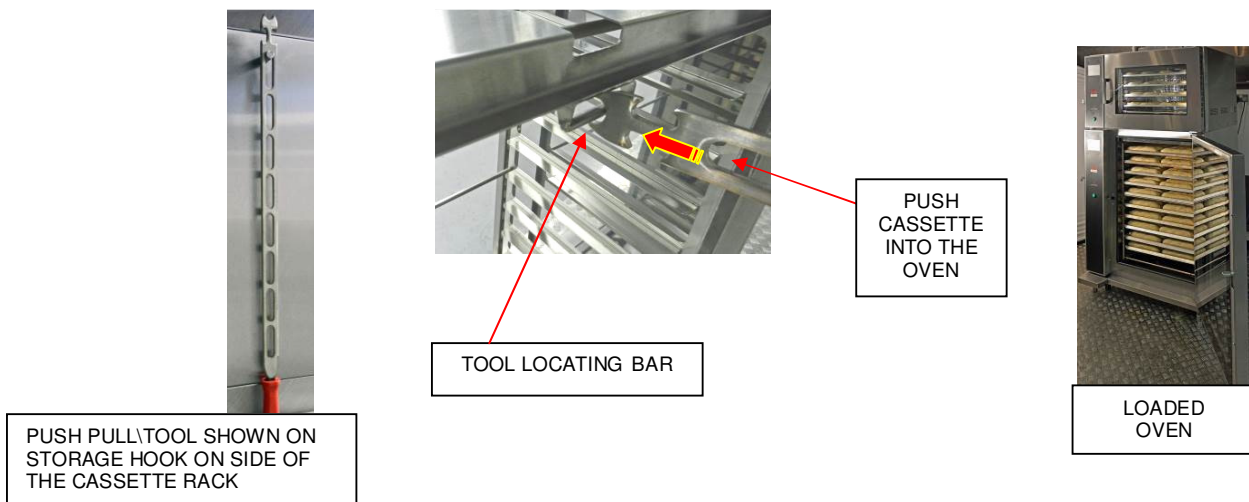
Slide full trays onto runners in the cassette holding rack at positions required.



When the oven is up to temperature and ready to bake, open the door(s) and push loaded rack up to oven using the central locator on the bottom front edge to give the correct positioning.



Using the push-pull tool, push the cassette into the oven as far as it will go.

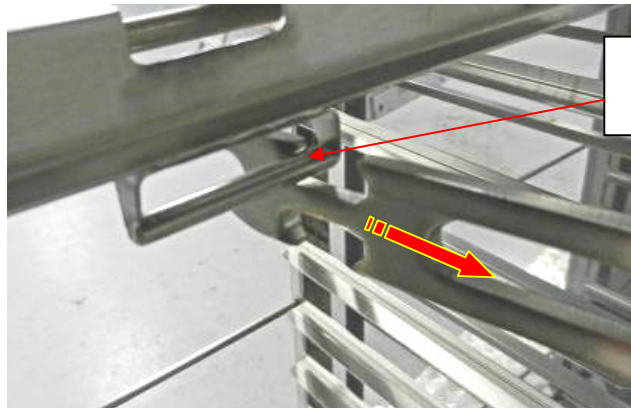


To stop heat escaping, pull the rack away from the oven and close the oven door as soon as possible.

UNLOADING THE OVEN

When the bake is over, stop the oven and open the door required, the rack can now be placed back into position.

Hold the rack in place and using the push-pull tool provided hooked onto the bar on the cassette; unload the oven by pulling the cassette out of the oven and back into the rack. Remember the trays and rack will be hot.



PULL THE CASSETTE OUT OF THE OVEN
WITH THE TOOL SUPPLIED, HOOKED
ONTO THE BAR ON THE CASSETTE

Move the rack away from the oven and close the door to stop heat loss.

Using oven gloves transfer the hot trays to a cooling rack.

The cassette is then ready to be loaded with more products.



TOUCH SCREEN OPERATING INSTRUCTIONS

BASIC OPERATION

ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN.

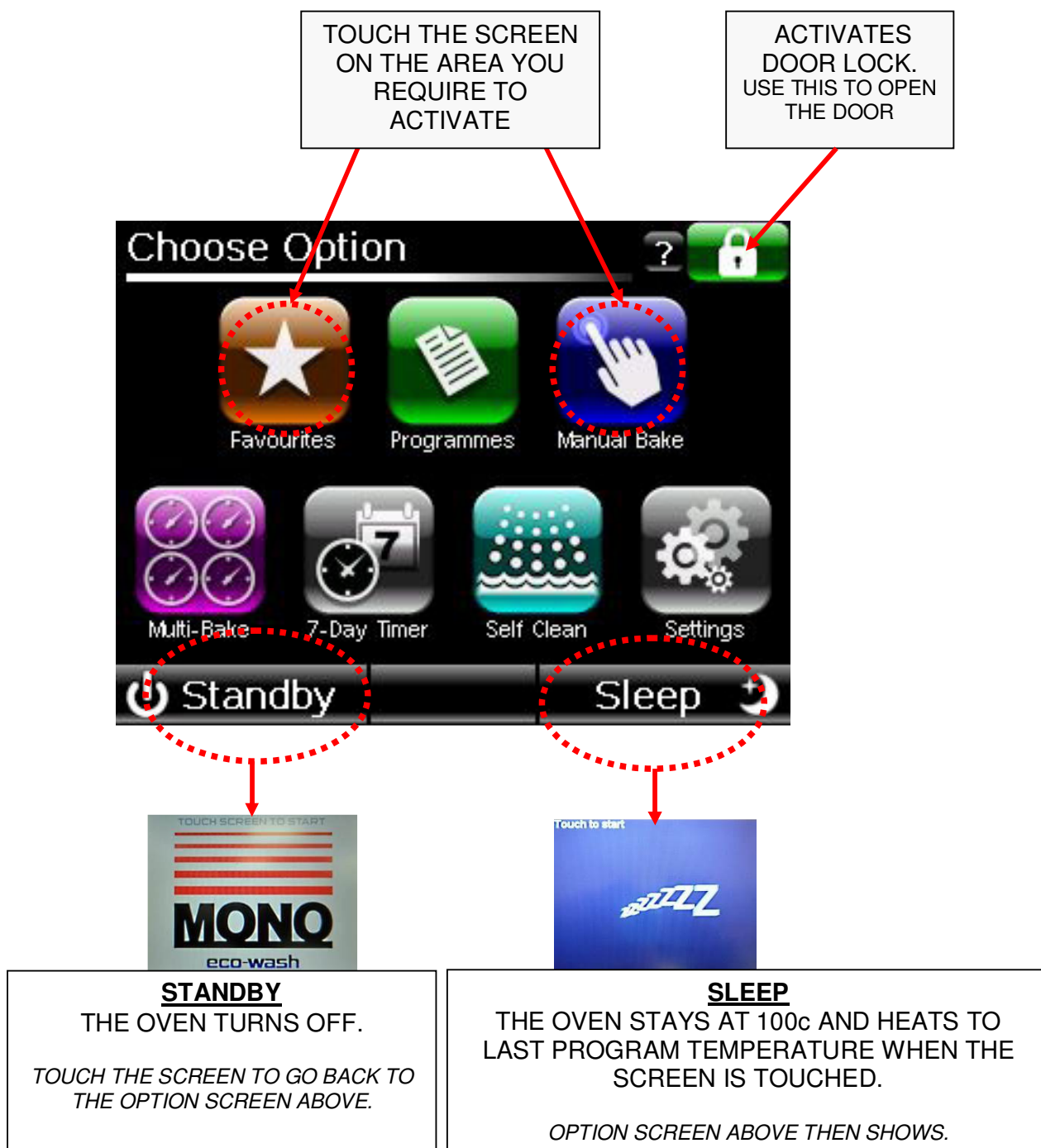
DO NOT USE EXCESSIVE FORCE.

(THE PRESSURE REQUIRED TO OPERATE THE PANEL CAN BE ALTERED IN THE SETTINGS SECTION)

To open the door touch the lock icon on the screen and allow the door to unlock then pull the door open.

To close the door, just push shut and the door lock will take over and lock the door.

Do not restrict the unlocking by holding the door as this will cause the door lock to malfunction. If this happens and the lock icon has turned gold, press it between one and three times until the problem is cleared.



8 -1.0 BAKING USING “FAVOURITES” MENU

TOUCH TO OPEN
THE FAVOURITES
SELECT SCREEN

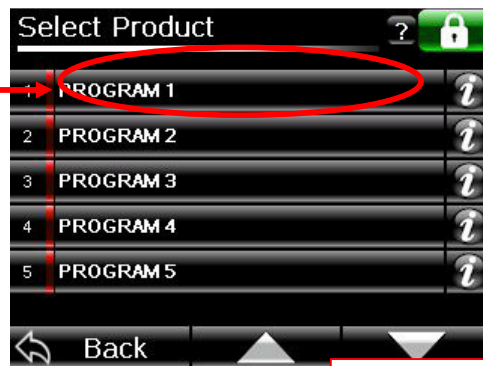
1



OPTION SCREEN

TOUCH THE
NAME OR NUMBER
OF THE PRODUCT
REQUIRED

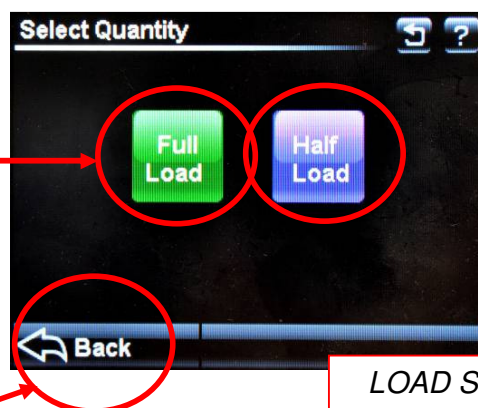
2



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



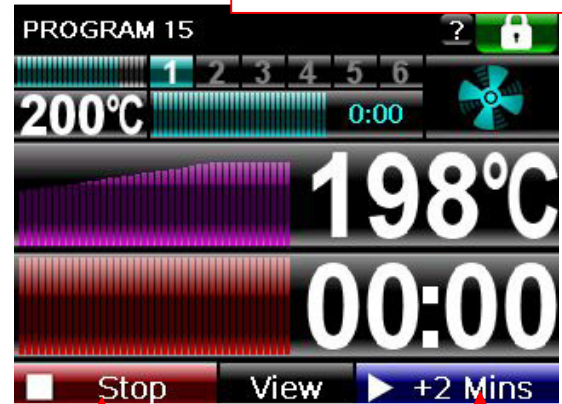
BAKE TIME LEFT

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)

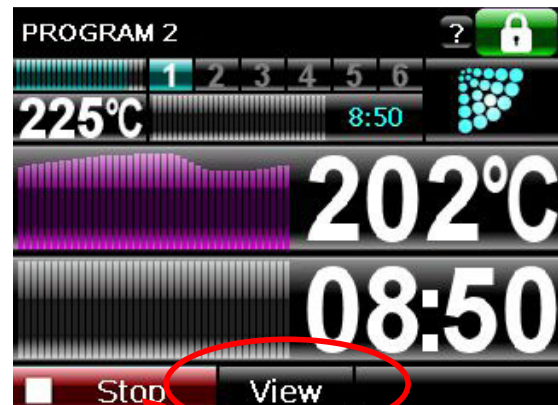
5

BAKE OVER SCREEN



TOUCHING “**VIEW**” BUTTON DURING A BAKE

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

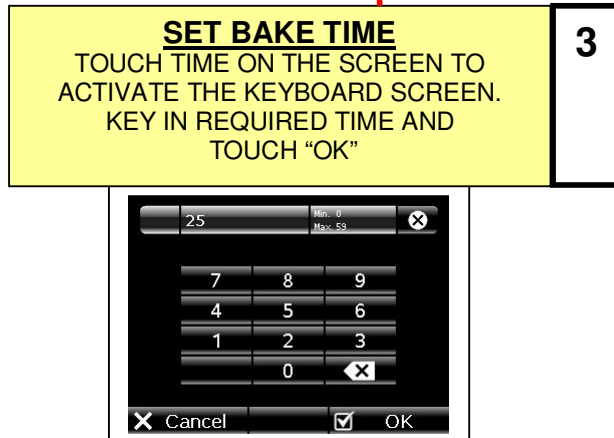
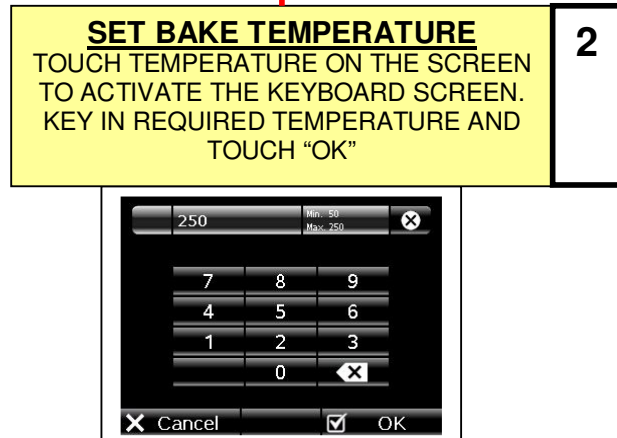


VIEW SCREEN

8 - 2.0 BAKING USING “MANUAL” MENU



SET BAKE TIME AND TEMPERATURE



NOTE:

TIME DOES NOT HAVE TO BE SET IN MANUAL MODE. (ONLY TEMPERATURE). WHEN START IS TOUCHED WITH NO TIME SET, THE TIME WILL COUNT UP INSTEAD OF DOWN.
TOUCH STOP TO FINISH THE BAKE.

USING STEAM AND DAMPER IF REQUIRED

STEAM

4

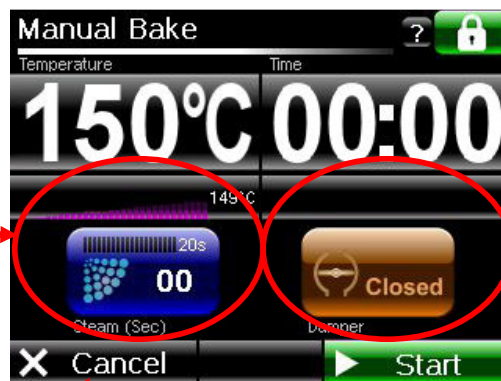
TOUCH AND HOLD FOR THE AMOUNT OF TIME STEAM IS REQUIRED.
(THIS CAN BE USED BEFORE OR DURING THE BAKE)

DAMPER

5

TOUCH TO OPEN THE DAMPER.
(SYMBOL GOES GREEN)

TOUCH TO CLOSE THE DAMPER.
(SYMBOL GOES RED)



MANUAL BAKE SCREEN 2

CANCEL

TOUCH AT ANYTIME TO GO BACK TO THE SETTING SCREEN.

START

6

TOUCH "START" TO START BAKE



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

7

SAVE “MANUAL” PROGRAM, IF REQUIRED

NOTE:

MANUAL PROGRAMS CAN ONLY BE SAVED IF NO TIME WAS ENTERED AT THE BEGINNING OF THE BAKE



MANUAL BAKE SCREEN 3

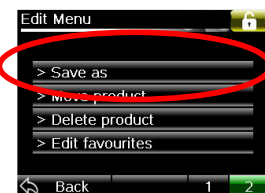
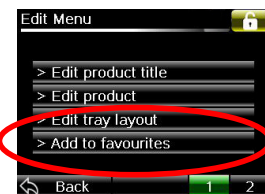
SAVE SETTINGS

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

7

ENTER PASSWORD

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



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

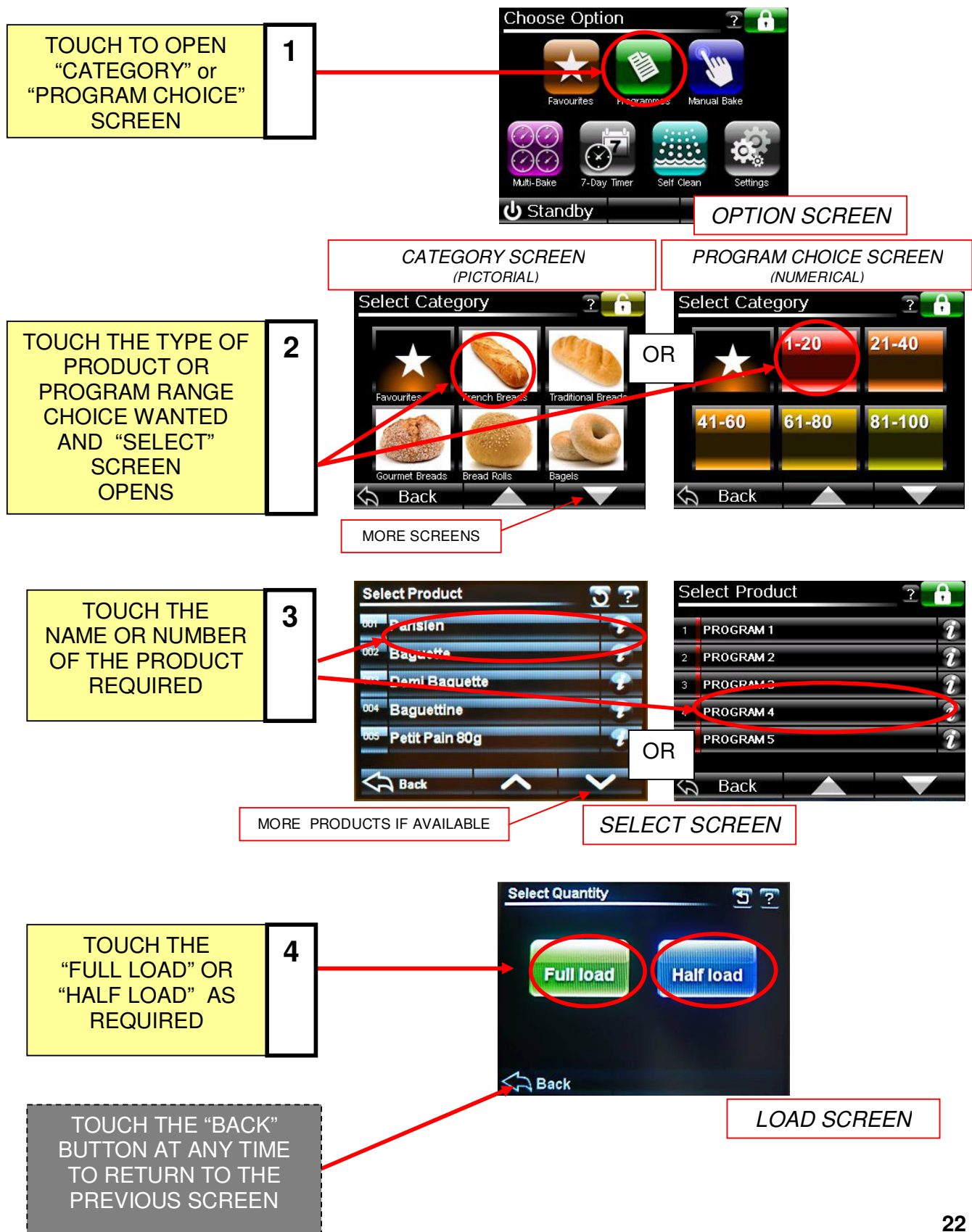


NOTE: In manual mode, only one operation of the steam or damper is saved.

8 - 3.0 BAKING USING “PROGRAMMES”

NOTE : THIS COVERS TWO VERSIONS OF FIRMWARE. THE OVEN CAN BE FACTORY SET TO SHOW EITHER

1. A **PICTORIAL** VERSION GIVING CHOICES OF PRODUCT CATEGORIES
2. A **NUMERICAL** VERSION THAT SHOWS RANGES OF PROGRAM NUMBERS.



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.



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 INFORMATION SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

TEMPERATURE PROFILE BAR

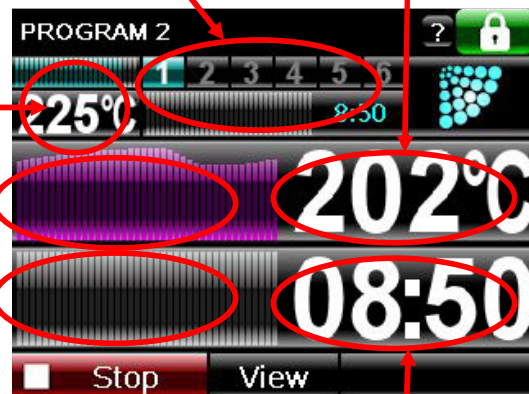
BAKE TIME PROGRESS BAR

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



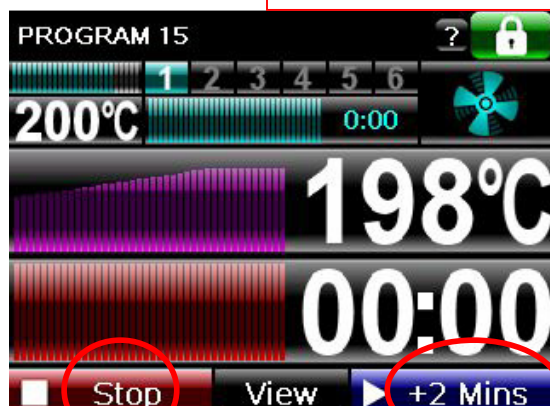
BAKE TIME LEFT

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.

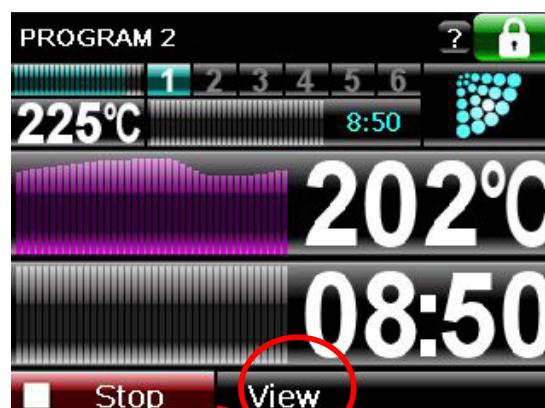
TO KEEP THE OVEN BAKING FOR EXTRA
MINUTES
THE “+ 2 MIN” BUTTON CAN BE TOUCHED.
(THIS TIME CAN BE ALTERED IN SET UP)

BAKE OVER SCREEN



TOUCHING “VIEW” BUTTON DURING BAKE

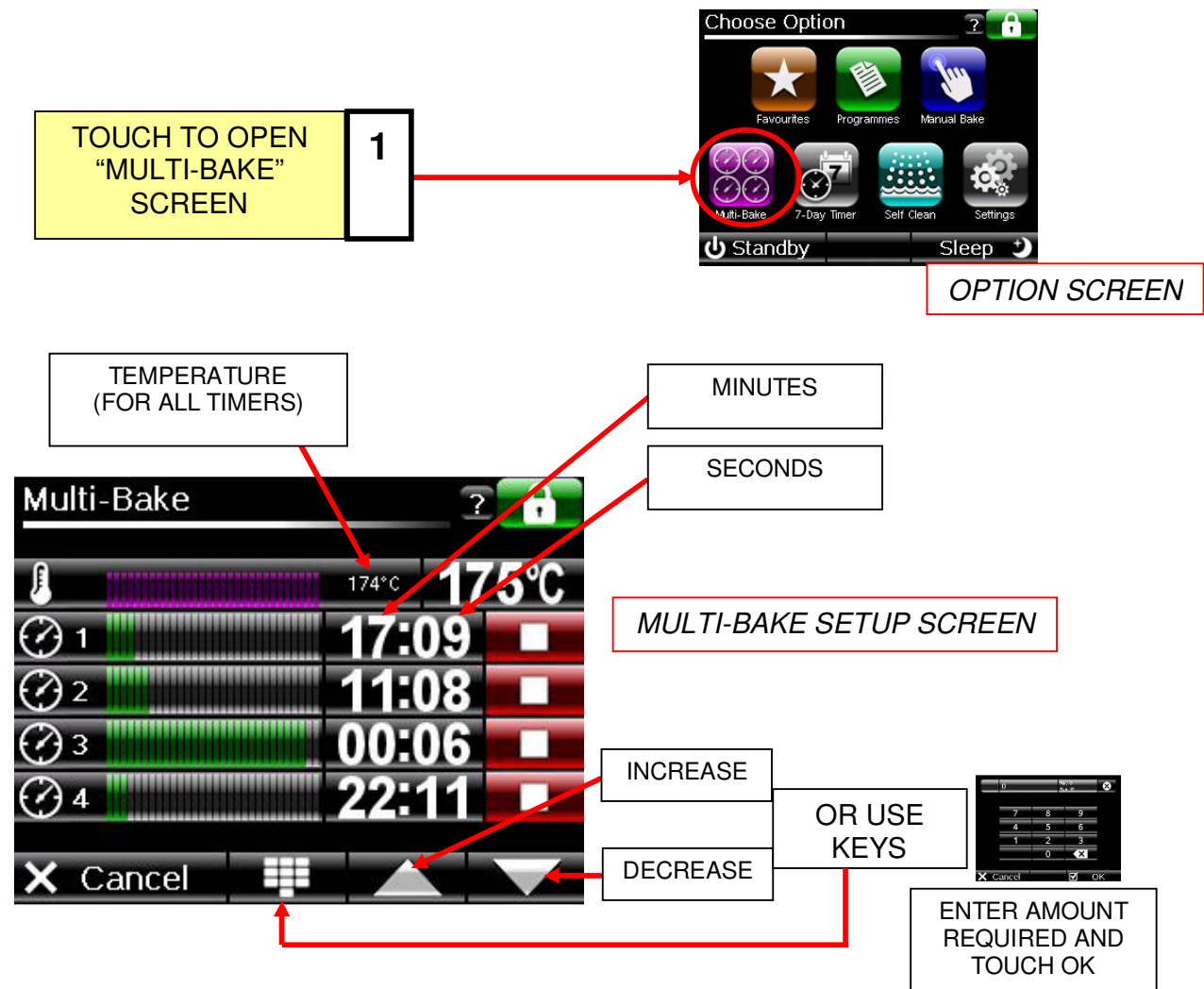
TOUCHING “VIEW” BUTTON
DURING BAKE WILL SHOW THE SETTINGS
FOR THE BAKE IN PROGRESS.
TOUCH “**CANCEL**” TO GO BACK TO THE
PREVIOUS SCREEN.



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 OK.

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 OK.

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 OK.

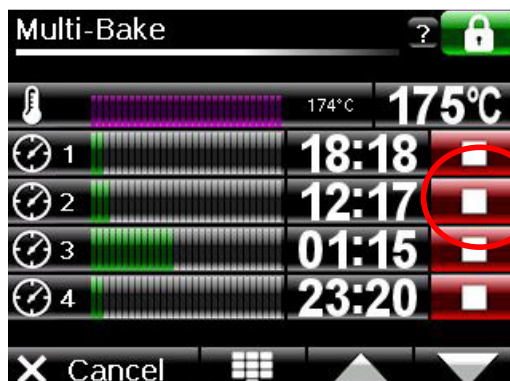
2



MULTI-BAKE SETUP SCREEN SHOWING FOUR TIMERS SET

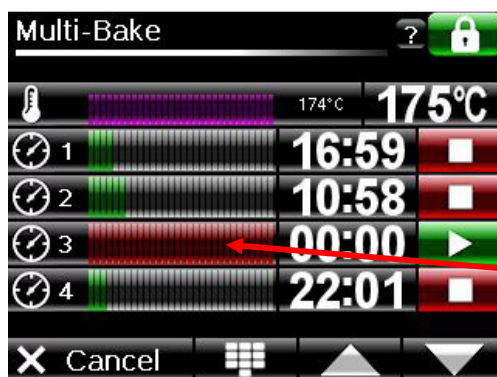
TOUCH THE START BUTTON WHEN REQUIRED AND THE TIMER WILL COUNT DOWN.

3



TOUCH TO STOP TIMER

MULTI-BAKE SETUP SCREEN WITH FOUR TIMERS RUNNING



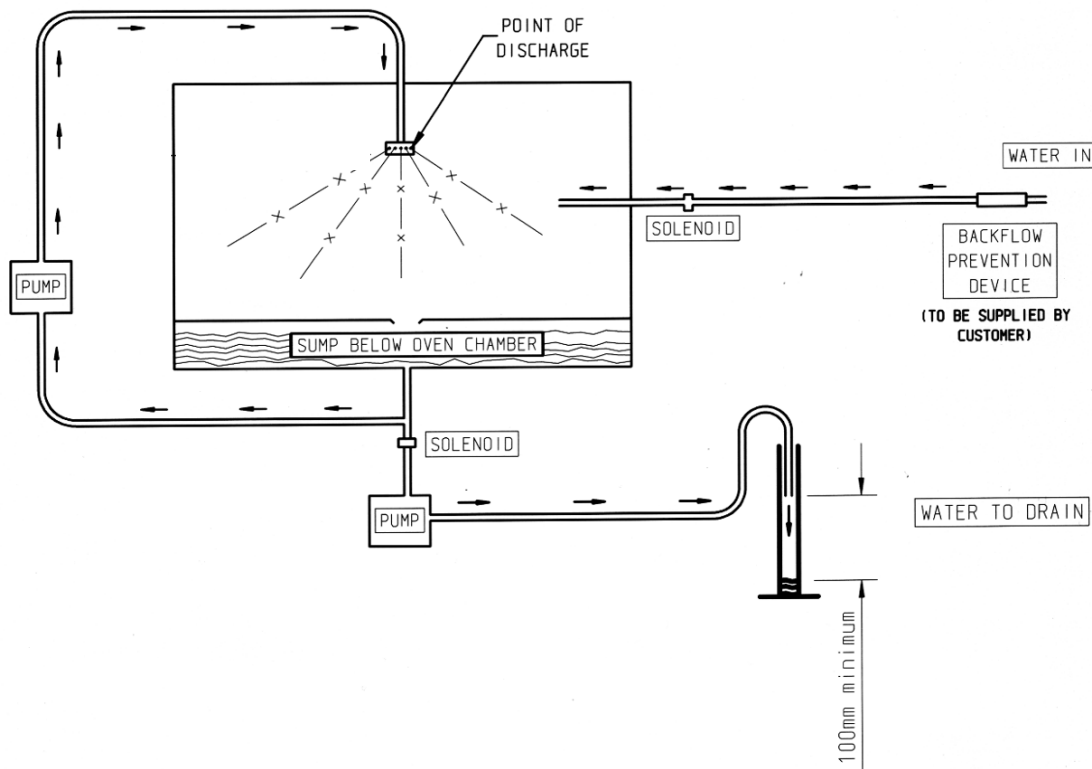
AT THE END OF A SET TIME A BUZZER SOUNDS.
TOUCH RED BAR TO STOP

4

8 – 5.0 USING THE WASH CYCLE

THE WASH OPERATION

Do not insert anything aluminium when using the wash cycle.
The cleaners will damage the item and possibly clog up the wash system



1. When the wash cycle is required, the oven cools to the wash cycle temperature (80 degrees) as part of the chosen program – Opening the door for some time before a wash program is selected will speed up the wash time. (The actual wash cycle will not start until this temperature is reached).

2. A “Power Max Plus” cleaning cartridge is screwed into the locator on the rack cassette.



“Power Max Plus”
Cleaning cartridge
Part No.A900-26-037

3. Water enters the chamber and gets heated by the element and slow moving fan up to the required temperature.
4. The cleaning solution now in the sump is pumped up through the spray nozzle and is spread around the chamber by the action of the fan. The oven is then left to soak.
5. The scrubbing program then starts which is where the cleaning fluid is recycled through the spray nozzle and the fan pulses giving a cleaning action. This can be set at light, medium or heavy.
6. After the scrub cycle, the oven drains and is left to soak again.
7. After a while the oven is flushed with clean water and rinsing agent and then heated to allow the interior to dry.
8. After a period of time a message will appear on the screen to say the oven is ready for use.
The cleaning cartridge should be removed before baking is started. (The oven will remind you to do this).

TO OPERATE THE WASH CYCLE

Do not insert anything aluminium when using the wash cycle. The cleaners will damage the item and possibly clog up the wash system

NOTE When the wash cycle is required, the oven cools to the wash cycle temperature (80 degrees) as part of the chosen program – Opening the door for some time before a wash program is selected will speed up the wash time. (The actual wash cycle will not start until this temperature is reached).

Ensure that the water supply is on and that the door is closed properly

TOUCH TO OPEN
"SELF CLEAN"
SCREEN

1



OPTION SCREEN

TOUCH THE TYPE
OF WASH
REQUIRED

2



WASH CHOICES AVAILABLE

Hot Flush	= Fill, drain, dry (no detergent)
Gentle Wash	= Fill, 6 x wash, rinse, final rinse, dry.
Standard Wash	= Fill, 10 x wash, rinse, final rinse, dry
Power Wash	= Fill, 14 x wash, rinse, final rinse, dry
Custom Wash	= Settings adjustable to meet users requirements

TOUCH START AND
FOLLOW THE
INSTRUCTIONS ON
SCREEN FOR EACH
WASH TYPE

3



DURING THE WASH AN INFORMATION
SCREEN INFORMS OF WHAT IS
HAPPENING IN THE CLEAN CYCLE



4. After the cooling part of the wash program, the oven will instruct the user to insert a “Power Max Plus” cleaning cartridge. This must be screwed into the locator on the rack tray-cassette or at the rear of a non-cassette oven. This will not be required if the hot flush program is used.

SAFETY INFORMATION

Care should be taken when handling cleaning cartridges. Do not break open or use damaged cleaning cartridges. Store cleaning cartridges in original packaging.



Mono “Power Max Plus” cleaning cartridge
Re-order number A900-30-030



Unscrew and remove the protection cap.
Do not try to puncture the wax plug.



Locator hole on the rack-cassette

Locator hole at rear of oven without cassette system



Screw cartridge face down into locator hole, firmly.



8 - 6.0 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



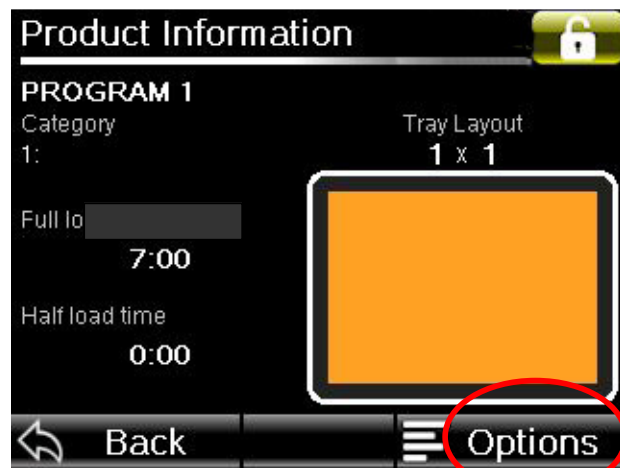
SELECT SCREEN

TOUCH THE DOWN ARROW
UNTIL A BLANK PROGRAM
IS REACHED.

3

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

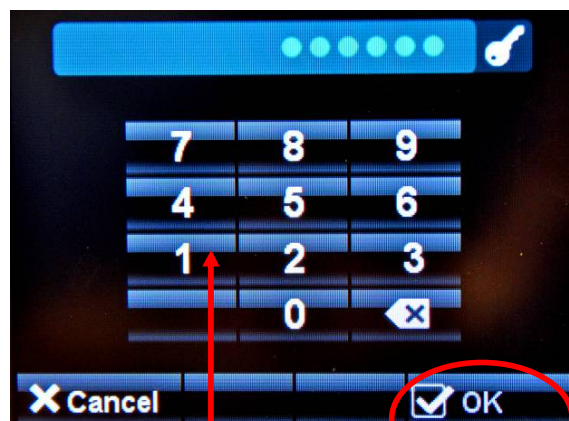
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

5

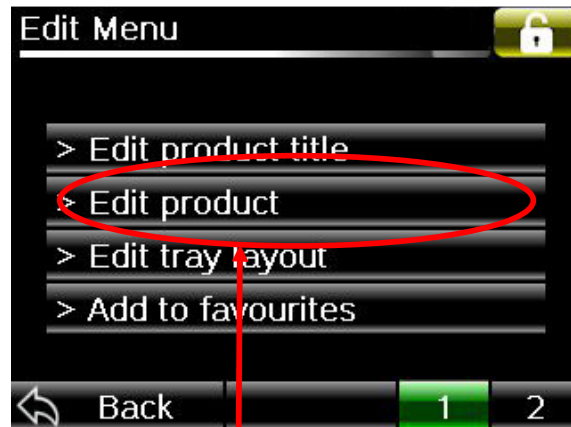


PASS CODE SCREEN

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

6

EDIT PRODUCT



OPTION SCREEN

TOUCH "EDIT PRODUCT"

7

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

VALUE CHANGE SCREEN

POWER
LEVEL



BAKE PHASE
(IF REQUIRED)

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

WHEN SATISFIED WITH THE SETTINGS TOUCH "BACK" AND YOU WILL BE ASKED IF YOU WANT TO SAVE THE EDITS.
TOUCH "SAVE" OR "EXIT" AND THE SCREEN WILL RETURN TO THE EDIT MENU.

8

EDIT TRAY LAYOUT



OPTION SCREEN

TOUCH "EDIT TRAY LAYOUT"

9

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



DECREASE VALUE

INCREASE VALUE



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

10

WHEN SATISFIED WITH THE SETTINGS TOUCH "BACK" AND YOU WILL BE ASKED IF YOU WANT TO SAVE THE EDITS.
TOUCH "SAVE" OR "EXIT" AND THE SCREEN WILL RETURN TO THE EDIT MENU.

EDIT PRODUCT TITLE



TOUCH "EDIT PRODUCT TITLE"

11



TYPE PRODUCT TITLE.
TOUCH "OK" AND TITLE WILL BE
SAVED

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



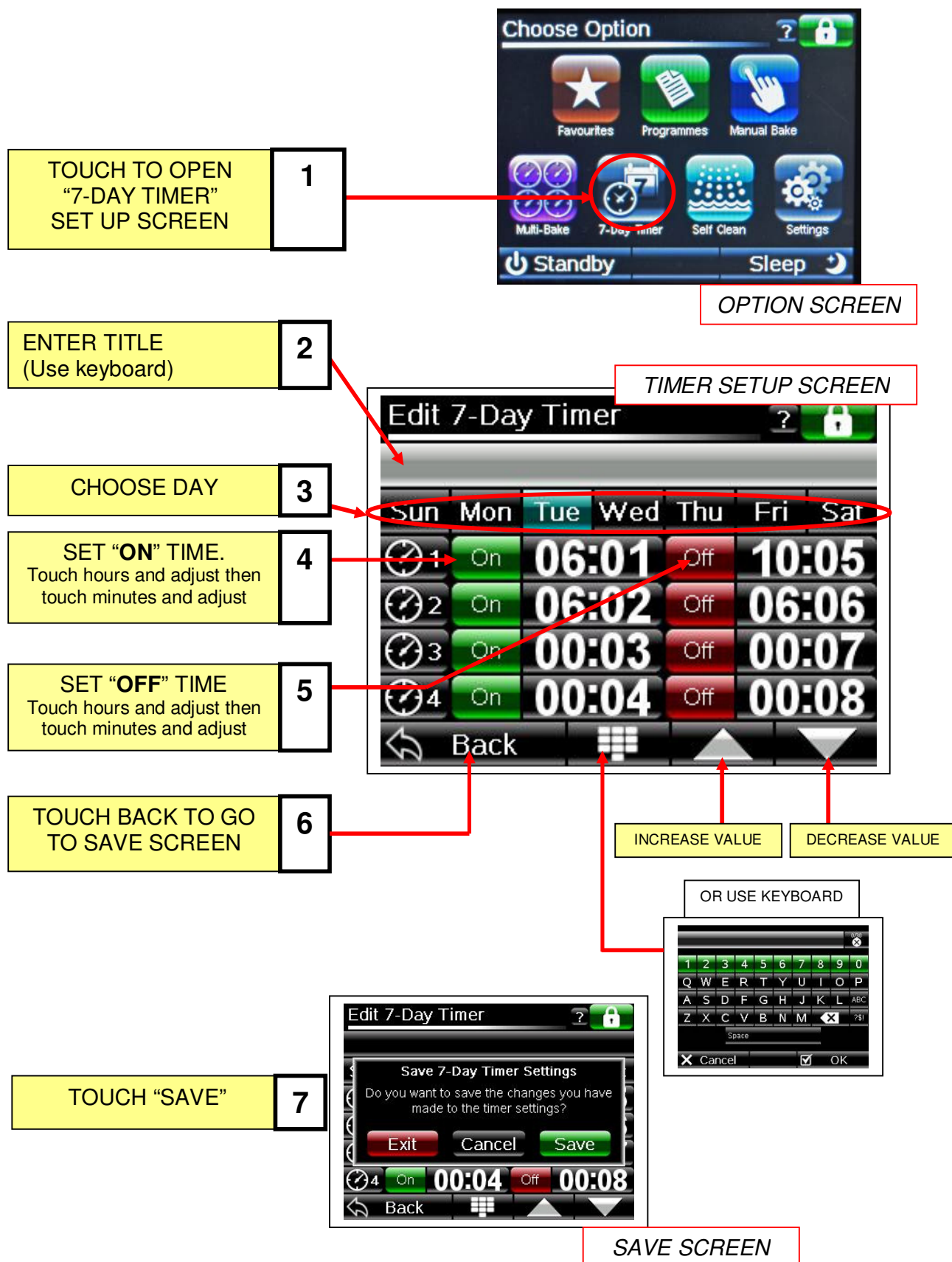
OPTION SCREEN

TOUCH
“ADD TO FAVOURITES”

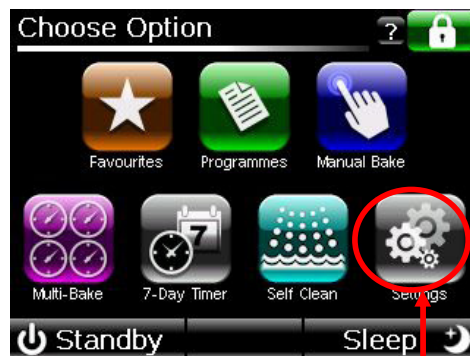
THE PRODUCT WILL
NOW SHOW ON THE
FAVOURITES LIST

3

8 - 7.0 SETTING 7-DAY TIMER

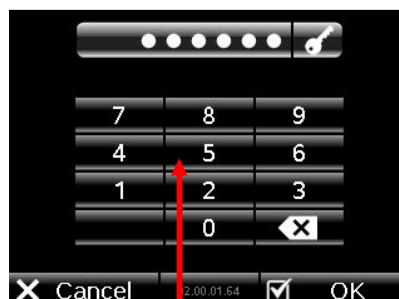


8 - 8.0 SETTINGS



TOUCH TO OPEN
THE "SETTINGS"
SCREEN

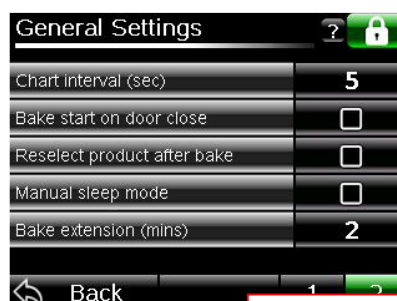
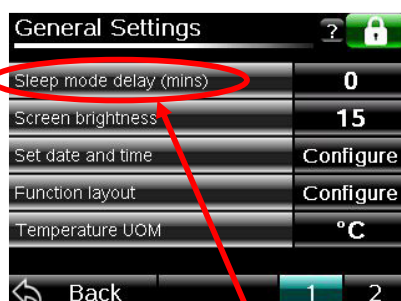
OPTION SCREEN



PASS CODE SCREEN

ENTER THE PASSWORD THAT
CORRESPONDS WITH THE
SETTINGS REQUIRED
(SEE NEXT PAGE OR
AUTHORISED USER)

1



SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER

2

PASSWORDS

DEPENDING ON WHICH PASSWORD IS USED THE FOLLOWING SETTINGS CAN BE ACCESSED:

- **Settings menu** _____
3142
General Settings – 2 pages
Diagnostics – 2 pages
123456
Edit product (Default, user configurable)
- **Advanced settings menu** _____
777460
654321 High level – oven settings (3 screens) (Default, user configurable)
Net
HMI
System
- **Alarms menu** _____
4321
Alarm - date, time and state logging
- **Testing options** _____
753951
Screen capture
I O diagnostics overlay
Advanced diagnostics
Enable diagnostics mode logging
Demo mode
- **Device management menu** _____
1793
Backup
Update
Restore
- **Customisation menu** _____
5678
Wallpaper
- **Manufacturers options** _____
561234
Reset to original settings
- **System event log** _____
789630
- **Wash settings Editor** _____
456852
4682 Abort wash

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.

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 AND CLEANING SYSTEM MAINTENANCE

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

11.0 BULB REPLACEMENT

In the event of a light failure, please contact Mono service department as there are no customer replaceable parts

12.0 SPARES

If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number**.

This can be found on the silver information plate of the machine and on the front cover of this manual.

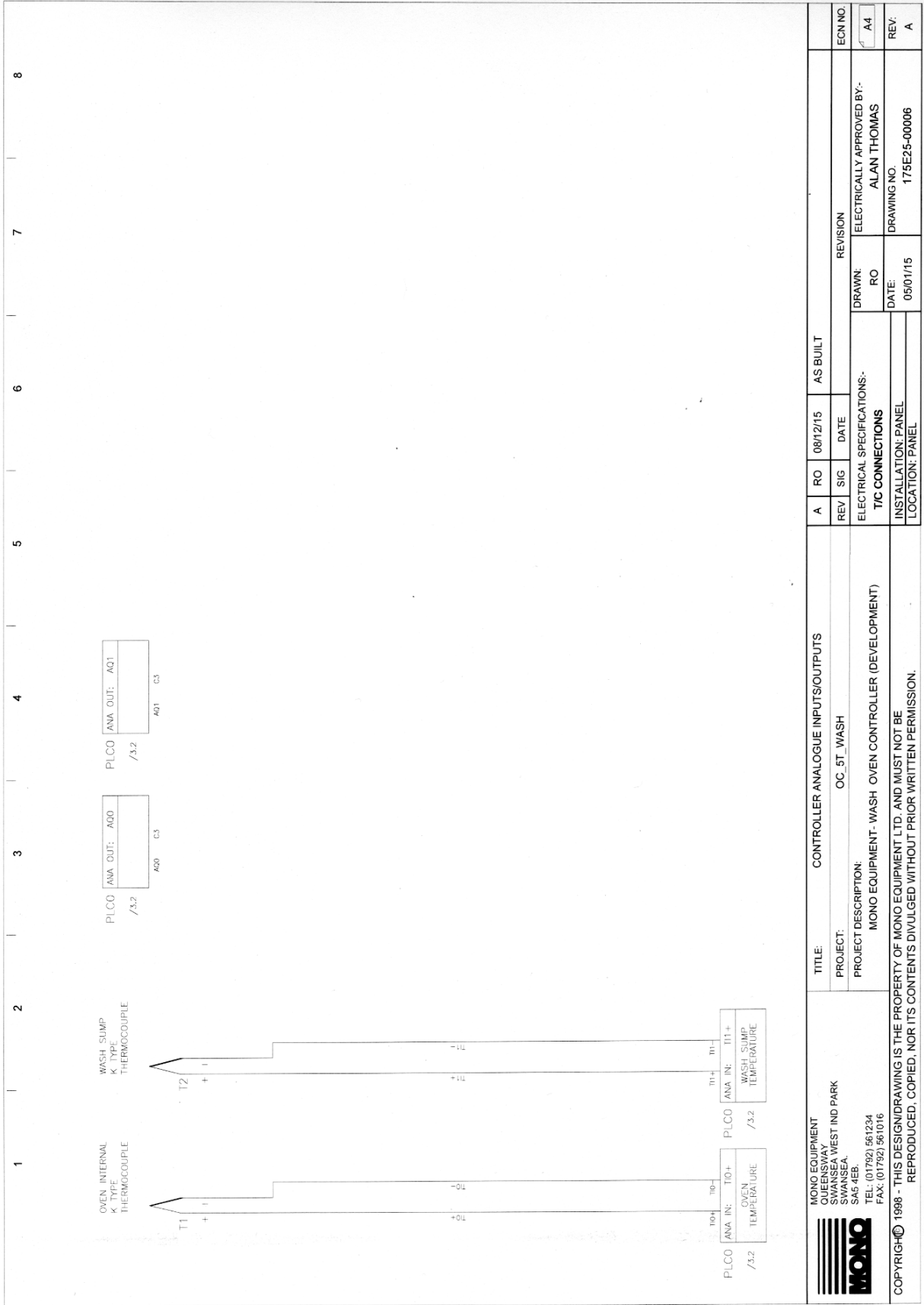
MACHINE SERIAL NUMBER

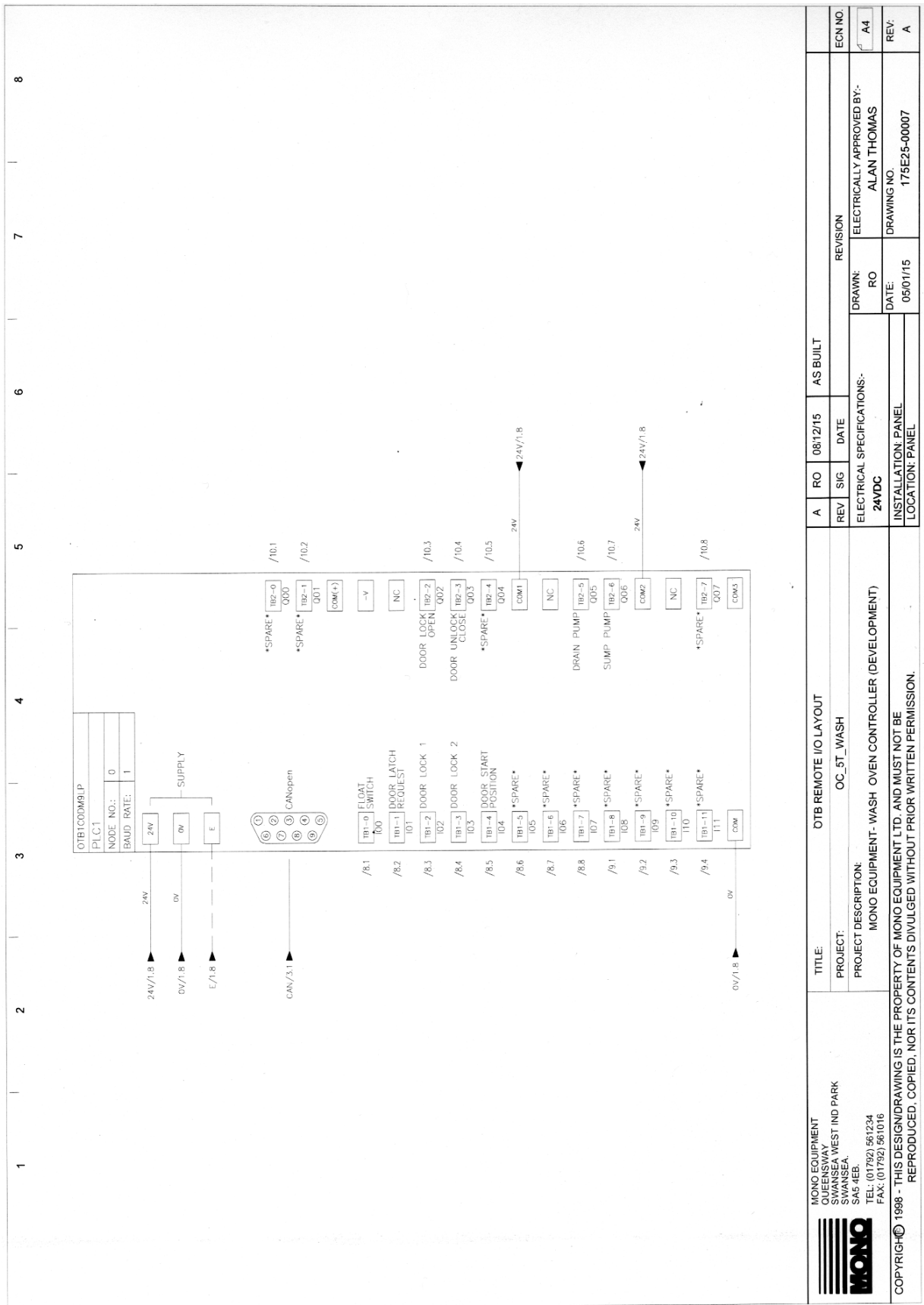


email: spares@monoequip.com

Mono Spares TEL. +44(0)1792 564039







MONO EQUIPMENT
 QUEENSWAY
 SWANSEA
 SA4 4EB
 TEL: (01792) 561234
 FAX: (01792) 561016




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TITLE: OTB REMOTE I/O LAYOUT
PROJECT: OC_5T_WASH
PROJECT DESCRIPTION: MONO EQUIPMENT- WASH OVEN CONTROLLER (DEVELOPMENT)

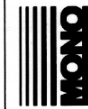
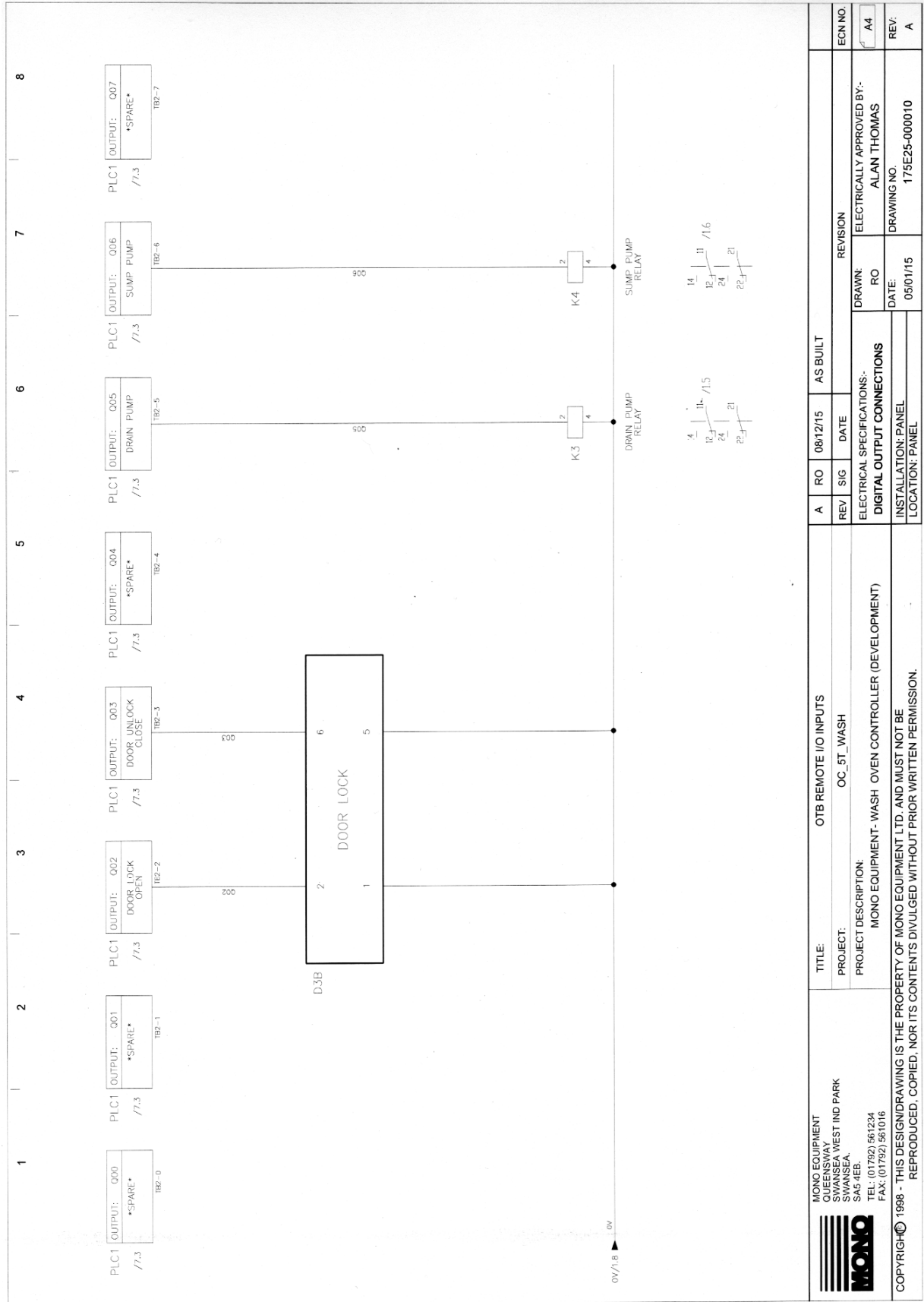
A	RO	SIG	DATE	AS BUILT	REVISION	ECN NO.
					ELECTRICALLY APPROVED BY:-	A4
					DRAWN: RO	REV: A
					DATE: 05/01/15	
					DRAWING NO. 175E25-00007	
					LOCATION: PANEL	

1	2	3	4	5	6	7	8
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 MONO EQUIPMENT QUEENSWAY WILMSEA WEST IND PARK SWANSEA SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016	TITLE: OTB REMOTE I/O INPUTS PROJECT: OC. 5T. WASH PROJECT DESCRIPTION: MONO EQUIPMENT - WASH OVEN CONTROLLER (DEVELOPMENT)		A	RO	08/12/15	AS BUILT	REVISION	ECN NO.
			REV	SIG	DATE	ELECTRICALLY APPROVED BY:- ALAN THOMAS		A4
			ANALOGUE INPUT CONNECTIONS			DRAWN: RO	DATE: 05/01/15	REV: A
			INSTALLATION: PANEL			DRAWING NO. 175E25-00009		
			LOCATION: PANEL					

TBI-8 PLC1 INPUT: I08 *SPARE* /7.3	TBI-9 PLC1 INPUT: I09 *SPARE* /7.3	TBI-10 PLC1 INPUT: I10 *SPARE* /7.3	TBI-11 PLC1 INPUT: I11 *SPARE* /7.3
--	--	---	---

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TITLE: OTB REMOTE I/O INPUTS
PROJECT: OC_5T_WASH
PROJECT DESCRIPTION: MONO EQUIPMENT- WASH OVEN CONTROLLER (DEVELOPMENT)

AS BUILT
DATE: 08/12/15
REV: A
SIG: RO
ELECTRICAL SPECIFICATIONS: DIGITAL OUTPUT CONNECTIONS
INSTALLATION: PANEL
LOCATION: PANEL

REVISION
DRAWN: RO
DATE: 05/01/15
DRAWING NO: 175E25-000010
ELECTRICALLY APPROVED BY: ALAN THOMAS
REV: A
ECN NO: A4



DESIGNED AND MANUFACTURED IN WALES BY:

MONO EQUIPMENT

Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB UK

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Fax. 01792 561016

□ OVEN DISPOSAL

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

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)