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Enter **Serial No.** here. \_\_\_\_\_

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



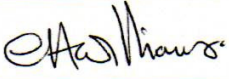
**SET UP AND OPERATION INSTRUCTIONS**  
**MXC ROTARY RACK OVEN**  
**WITH HALOGEN LIGHTING**  
(With programming instructions)



## **DECLARATION OF CONFORMITY**

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

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

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

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

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

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

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

# CONTENTS

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<b>Section - 1.0</b>	<b>Introduction</b>
<b>Section - 2.0</b>	<b>Overall Dimensions</b>
<b>Section - 3.0</b>	<b>Specifications</b>
<b>Section - 4.0</b>	<b>Safety</b>
<b>Section - 5.0</b>	<b>Installation</b>
<b>Section - 6.0</b>	<b>Isolation</b>
<b>Section - 7.0</b>	<b>Daily Cleaning Instructions</b>
<b>Section - 8.0</b>	<b>Weekly Maintenance Instructions</b>
<b>Section - 9.0</b>	<b>Operating Conditions</b>
<b>Section - 10.0</b>	<b>General Maintenance</b>
<b>Section - 11.0</b>	<b>OPERATION</b>
<b>Section - 12.0</b>	<b>Programming</b>
<b>Section - 13.0</b>	<b>Using Monolink Software</b>
<b>Section - 14.0</b>	<b>24Hr Timer Setting</b>

## **ENGINEERS SECTION**

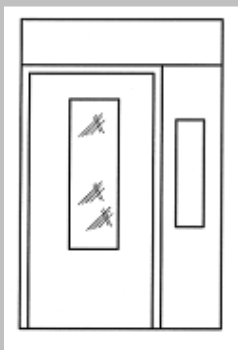
<i>Section - 15.0</i>	<i>Element Bank Removal</i>
<i>Section - 16.0</i>	<i>Element bank Replacement</i>
<i>Section - 17.0</i>	<i>Maintenance (rack drive bushes/seals)</i>
<i>Section - 18.0</i>	<i>Spares and Services</i>
<i>Section - 19.0</i>	<i>Electrics (without pump)</i>
<i>Section - 20.0</i>	<i>Electrics (with pump)</i>
<i>Section - 21.0</i>	<i>Spares</i>

**Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.**



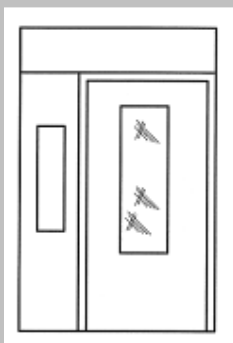
## NOTE

**All reference to LEFT HAND ovens means that main door is hinged on the left and the control panel is on the right.**



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**All reference to RIGHT HAND ovens means that main door is hinged on the right and the control panel is on the left.**



# 1.0 INTRODUCTION ---

The **MONO MXC** rotary rack oven is a compact, electrically fired oven with a computerized LCD control panel. The oven is designed to accommodate a single rotating rack of up to eighteen trays capacity.

All bake programs are designated in the oven's LCD display by name and number, for example, "002 French Sticks" or "004 Crusty Rolls". The named programs automatically set the oven's baking time and temperature and steaming time duration.

The oven is of stainless steel construction, with easily cleaned interior and exterior surfaces and smart appearance.

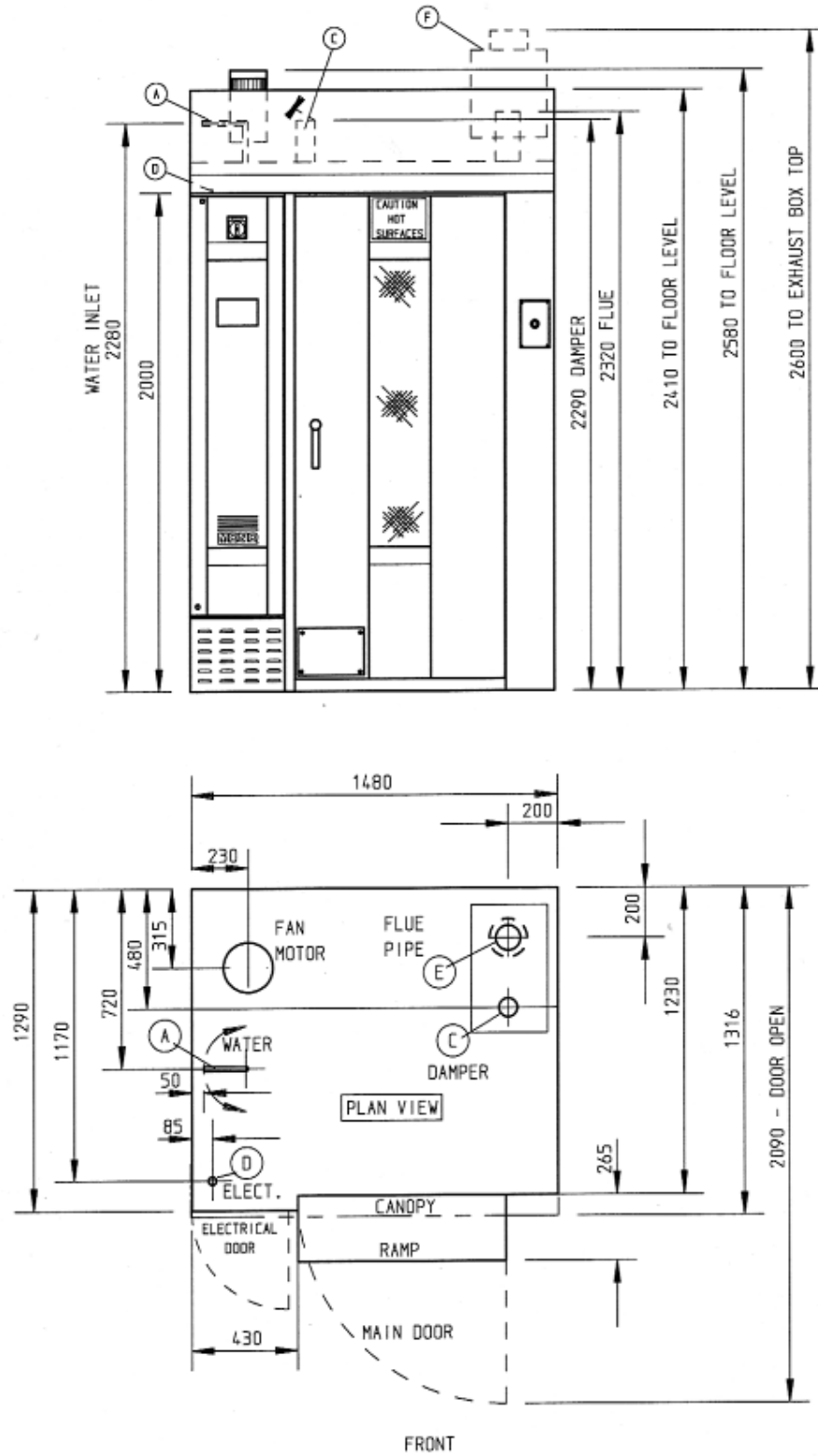
The fan and rack rotator have generously rated, totally enclosed, motors and a sealed for life gearbox.

The high-speed fan and 45 kW element array give good, efficient air circulation via a diagonal cross-flow system.

Steam is generated within the oven chamber by means of a multi-point, water injection cascade.

Semi automatic damper control is provided.

## 2.0 OVERALL DIMENSIONS



## 3.0 SPECIFICATIONS

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OVERALL WIDTH:	1480mm (58 1/4")
OVERALL DEPTH:	1290mm (50 3/4")
OVERALL HEIGHT:	2580mm (101 1/2")
INSIDE CLEAR DIAMETER:	1000mm nominal (39 3/8")
HEIGHT:INSIDE	1920mm (75 1/2")
VOLUME:	1.5 cu. M
FOOTPRINT WIDTH:	1480mm (58 1/4")
FOOTPRINT DEPTH:	1290mm (50 3/4")
FOOTPRINT AREA:	1.922 sq. m (20.69 sq ft)
TOTAL POWER:	50kW
ELECTRICAL SUPPLY: (SEE SERIAL No. PLATE ON OVEN)	
	415v. 3ph. 50Hz. , 70amps per phase
	380v. 3ph. 60Hz , 76amps per phase
HEATING ELEMENTS:	Finned hairpin type
HEATING ELEMENTS LOADING:	3kW. each
HEATING ELEMENTS NUMBER:	15
FAN MOTOR:	3kW. Totally enclosed fan cooled Squirrel cage. Class F 2860 rpm
FAN:	200mm dia x 82mm (8" dia x 3 1/4")
FAN SPEED:	2860 rpm
FAN DRIVE:	Direct Coupled
RACK DRIVE MOTOR:	.37 kW. Geared Motor Unit with Squirrel cage, enclosed fan cooled, class F motor: and sealed-for-life spur/worm reduction unit. Output speed, 6rpm:
TURNTABLE:	Single row ball bearing 410mm (16")
RACK SIZE:	30" x 18" (760mm x 460mm) tray size
RACK CARRIER:	'MONO' system 4 roller. Top hung.
STEAMER SYSTEM:	High mass 2-point water injection with gravity drain and solenoid operated supply:



WATER PRESSURE

MAX: 5.5bar (80 psig)  
MIN: 3.0bar (minimum pressure)

WATER FLOW 6 litres/min (at min press)

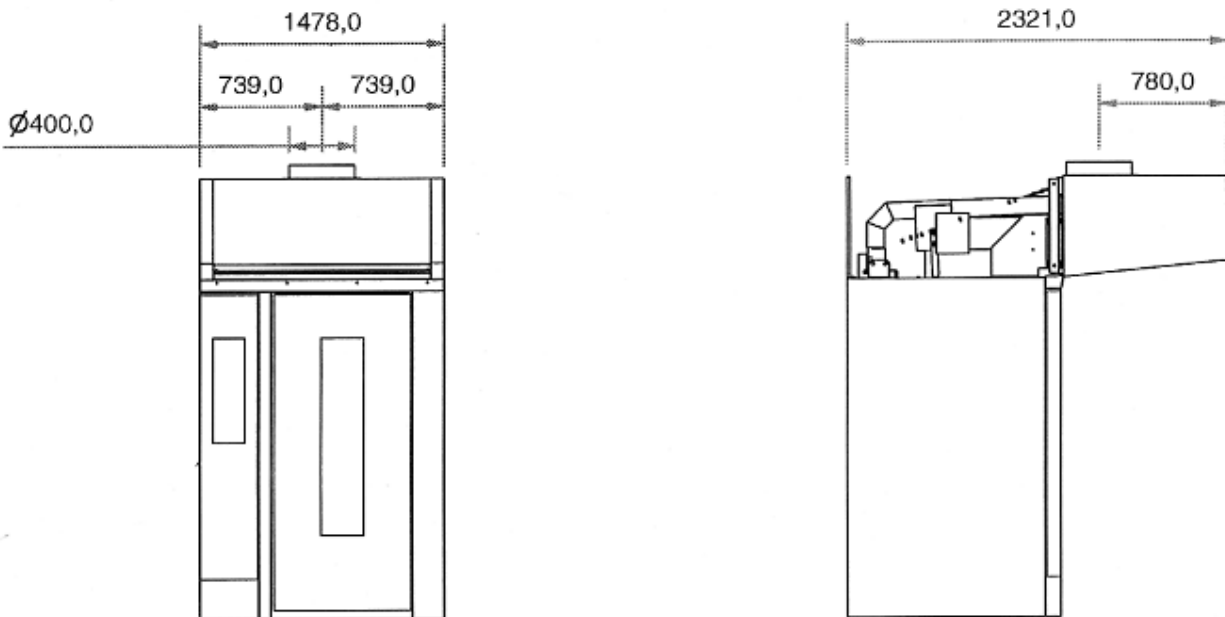
DAMPER Solenoid operated trapdoor type. Semi automatic.

ELECTRICAL SYSTEM: Membrane operated dedicated.

CONTROL PANEL: Microprocessor integrated system, with umbilical to electrical panel

ELECTRICAL PANEL: 24V DC auxiliaries.

NOISE LEVEL: Less than 85 dB.



**OPTIONAL EXTRACTION CANOPY DIMENSIONS**  
(CANOPY PT.No.M164-00-01400)

## 4.0 SAFETY

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In the interests of safety and efficient operation of this oven, it is essential that this manual **should be made available to all personnel** who may be required to operate the oven, **before** work is commenced.

The following points should be closely observed and rigorously pursued at all times.

- 1 This oven is designed for baking bread, confectionery and savoury bakery products. Do not use the oven for baking other items without consulting the manufacturers.
- 2 All repairs and maintenance of electrical units should only be carried out by authorized electricians.
- 3 Electrical panels and electrical distributor boxes should not be opened until the main supply to the oven has been turned off.
- 4 When choosing and installing a flue, the precautions and instructions in this manual must be observed.
- 5 All connections to this oven must be made in accordance with the statutory and technical regulations of the country in which the oven is installed.
- 6 When work is being carried out inside the oven, the electrical mains isolator must be turned off and locked.
- 7 Whenever there is someone working inside the oven, the baking compartment door should be wedged open and a suitable warning notice hung on the door to prevent it being accidentally closed.
- 8 While the oven is in operation, and for some time after having been in operation, it is dangerous to touch the window glass or the metal surfaces in its vicinity.
- 9 The oven should be operated and maintained as described in this manual.
- 10 Use only **MONO** spare parts for this oven.
- 11 The construction of the oven must not be changed.
- 12 The owner of the oven is **legally obliged to instruct staff** using the oven in its operation and in these safety regulations. The instruction manual for the oven must not be removed from the oven work area.

**WARNING: KEEP CLEAR OF LARGE FLUE PIPE ON ROOF OF OVEN WHEN DOING ANY MAINTENANCE ON TOP. VERY HOT AIR IS EJECTED.**

## 5.0 INSTALLATION

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- 1 The **MONO MXC** oven is designed to operate as a freestanding unit, and must not be bolted down or fixed to the floor in any way.
- 2 The concrete floor beneath the oven must be smooth, flat and clear of any obstructions, and must be at least 150mm (6") thick.
- 3 The foundation must be flush with the overall bakery floor as racks are wheeled up by a ramp (supplied with the oven) into the baking chamber.
- 4 A minimum headroom clearance of 3 metres (180") between the floor and the bakery ceiling must be maintained at all times.
- 5 Connect to a suitable water supply, making sure that the pipes are flushed out to remove all foreign bodies i.e. flux or solder.  
Customers in hard water areas must ensure that an efficient water treatment device protects the supply to the oven. It is the customers' responsibility to install and maintain an adequate water supply to the oven, which should comply with local water regulations.

MECHANICAL and ELECTRICAL SERVICES		
DESCRIPTION	SPECIFICATION	REMARKS
A Mains water inlet (steam solenoid)	Flexible hose to clients 15mm s/cock 3/4"B.S.P.Female	Connection by client. Water pressure:-Min 2 BAR (30PSI) Max 4 BAR (60PSI)
B Drainage outlet		None required
C Damper flue	3" Pipe. Duty:-165 CFM at 210 C(410 F) °	Discharge to atmosphere via an independently supported 3" flue pipe terminating with an air break collector cone or discharge directly into clients extract canopy.
D Main electrical supply	45KW - 80 AMP (see note 2 below)	Three phase and neutral isolator 80 AMP FUSE and supply to oven by client
E Main vent pipe	4" O.D Pipe (10swg wall thickness)	Leave open to atmosphere or discharge into suitable extract canopy,if provided by client. DO NOT CLOSE COUPLE TO OUTLET.

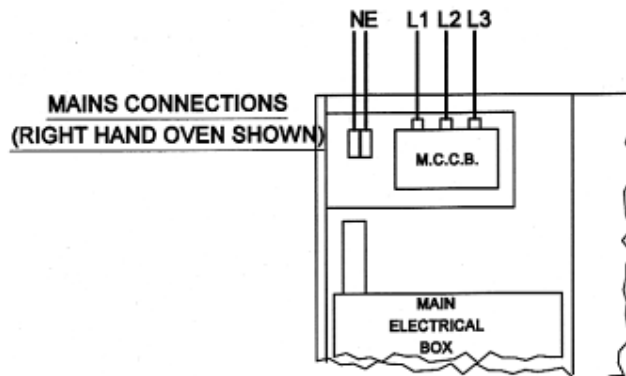
### GENERAL NOTES

1.Mono MXN rack ovens can be mounted on any level concrete floor without special preparation. For other types of floor refer to Mono for advice. They can be installed flush against walls on two sides. Access only being required at the top and one side. Total weight of a 1x1 oven is approx. 1100kg (2,420lbs)

#### 2.Electrical Supply (BY CLIENT)

Typical cables for UK are:-

4off 25mm<sup>2</sup>- Coloured  
1off 25mm<sup>2</sup>- Earth } in flexible conduit



#### 3.Building Dimensions.

Minimum door entry required:- 2000mm (78") High x 760mm (30") Wide.

Minimum ceiling height required:- 3000mm (118")

4.Total floor area:- 1.85m<sup>2</sup>

## 6.0 ISOLATION

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In case of an emergency  
**switch oven off at mains isolator switch.**

**NOTE: Ensure oven is DISCONNECTED from CONSUMER POWER SUPPLY.  
(NOT ONLY OVEN ISOLATOR) IF WORKING ON ELECTRICAL BOX AND PANEL.**

## 7.0 DAILY CLEANING INSTRUCTIONS

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The oven has been designed with sealed components, which are used wherever possible. The minimum of routine cleaning is required, but it is essential that it be properly and regularly carried out.

- Clean up spillages of product on the oven floor. Wipe off splashes from door window. **Note:** build up of spillages may result, because of incorrect rack rotation. Check for damage to door seals, particularly if operators are careless with rack handling.

## 8.0 WEEKLY MAINTENANCE INSTRUCTIONS

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- Grease rack drive bearings. The remote point for greasing is located in the left hand door post (A). Two shots per week are required. Note, over greasing may cause over heating in the bearing and leakage of grease.



**NB.** THE OVEN SHOWN HERE HAS ITS CANOPY REMOVED. THIS IS NOT REQUIRED TO GREASE THE BEARINGS.

## **9.0 OPERATING CONDITIONS**

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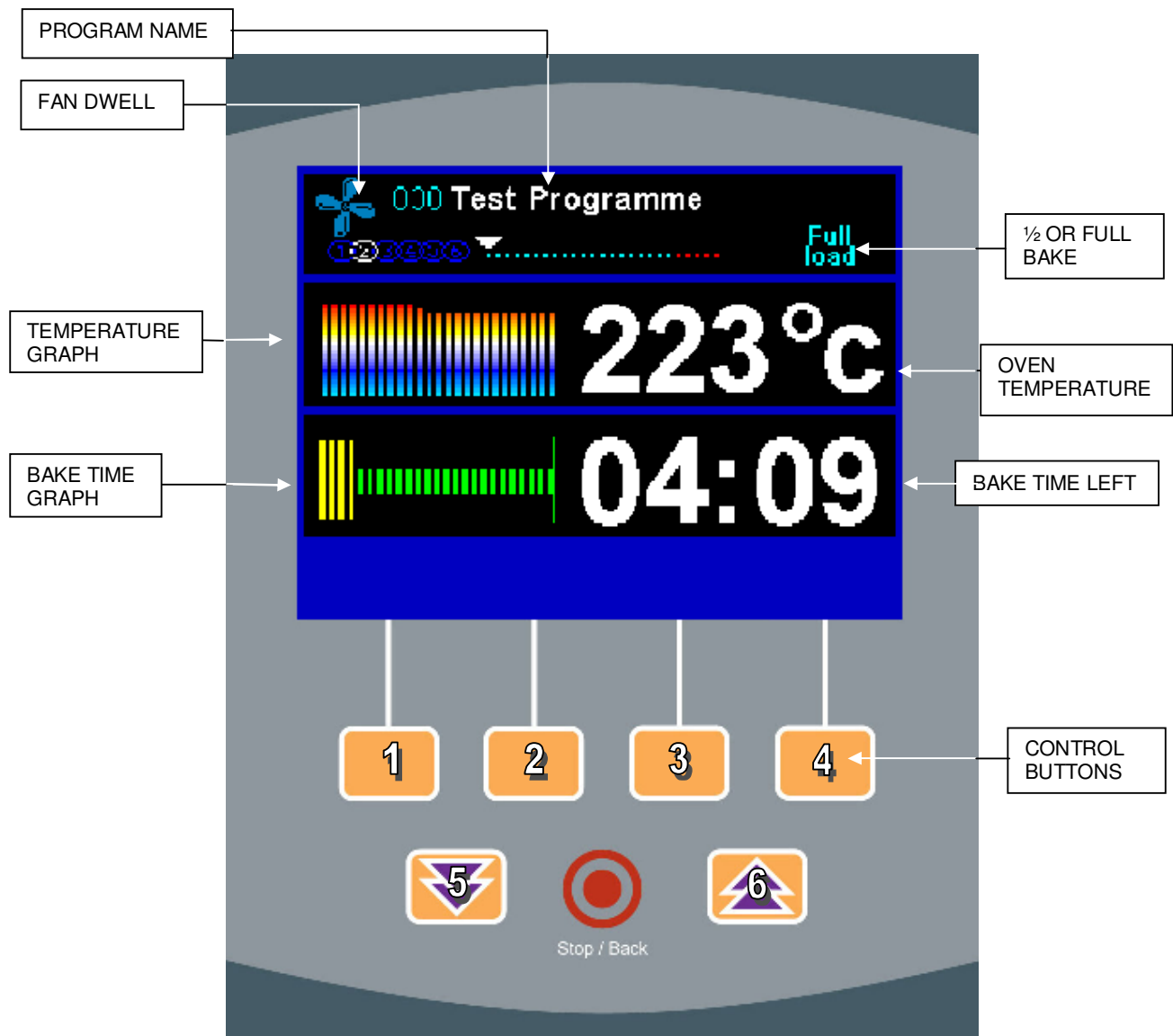
Take note of instructions in sections 4, 5 and 6.

## **10.0 GENERAL MAINTENANCE**

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Check for frayed or bare cables.  
The machine should not be used if any are found.

Follow cleaning and greasing instructions in sections 7.0 and 8.0



**FIG 6**

**Control Panel - MXC oven**  
(TO BE USED IN CONJUNCTION WITH THE FOLLOWING PAGES)

# 11.0 MXC OPERATING INSTRUCTIONS

To be used in conjunction with panel diagram on previous page

1. Turn oven on and the following screen will appear: -

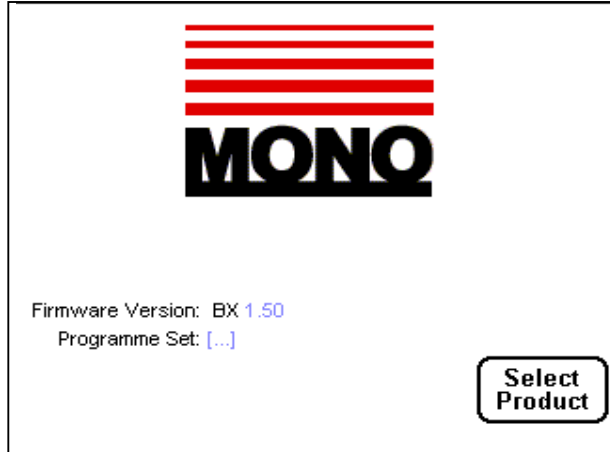


FIG 1

2. Press (4) and program list appears (see fig 2). (If oven has not been programmed go to section 12 - programming).

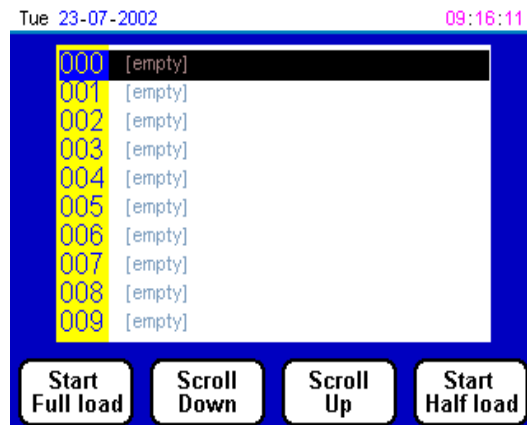


FIG 2

3. Highlight program required by pressing (2) = **down** list. (3) = **up** list  
(5)=10 places **down** and (6) = 10 places **up** (see fig 6)



4. Start heating oven by pressing (4) for ½ load bake and (1) for full load, and the following screen will appear. (fig 3)

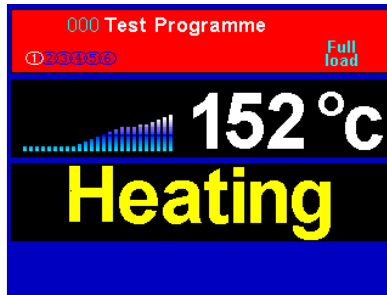


FIG 3

To stop heating press stop (o) at any time.

5. When oven is ready, the following screen will appear (fig 4). Load product and press start (4)

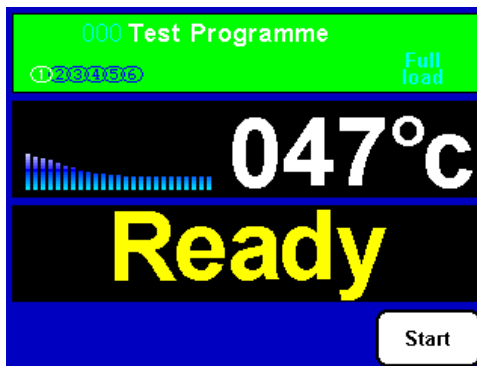


FIG 4

6. At the end of bake time, buzzer will sound, and (fig 5) will be displayed. Press stop (o) and remove product. Shut door to conserve heat.

**OR**

press key 4 to increase bake by 2 minutes (press stop at any time to stop bake)



FIG 5

7. This will now take you back to program screen (Fig 2).
8. To bake in pre-heated oven, select new program with keys 2 and 3. Follow instructions 3 – 6.

**NOTE:** During heating (1) can be pressed at any time to check settings.  
(Press (1) or wait 10 seconds to return to previous screen).

**Until oven is up to temperature the display will show “ HEATING” when correct temperature is reached display will show “READY” the oven will keep to set temperature until bake is started.**

**Oven will keep up to temperature of last product baked or new item on program list if chosen.**

# 12.0 MXC PROGRAMMING INSTRUCTIONS

1. Press stop (o) to get to first screen

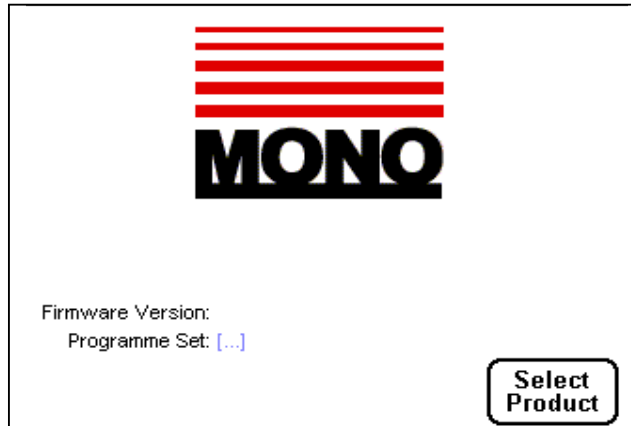


FIG 7

2. Press (2) for pass code screen Fig 8.

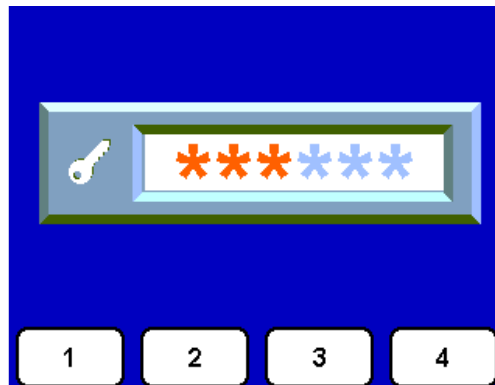


FIG 8

3. Enter pass code (default 111111). Fig 9 will appear.

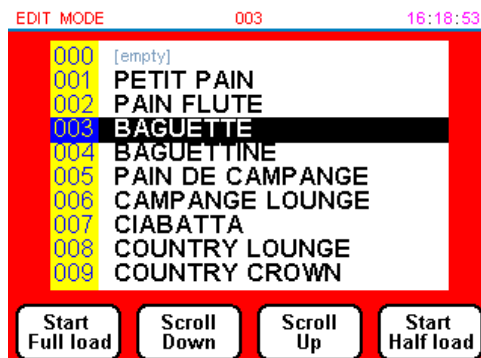
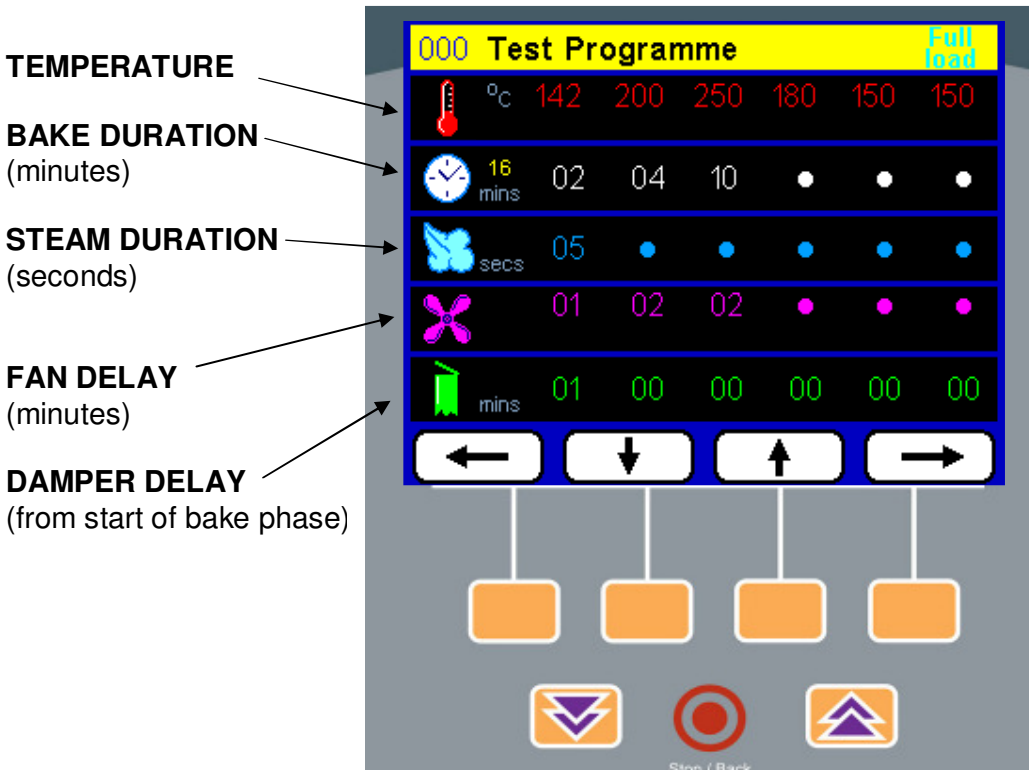


FIG 9

4. Press (4) for ½ bake set-up or (1) for full bake set-up  
Now all parameters can now be set.

The oven is capable of six different phases per bake and if a lower number are required, bake time can be left at "0" to leave that phase inoperative.

- To move **across** the screen press (4)
- To move **back** press (1)
- To **increase** value of parameter press (3)
- To **decrease** value of parameter press (2)



## PROGRAM TITLE

Press (6) to go up alphabet, press (5) to go down alphabet. After each letter has been chosen press (4) to go to next position. If a mistake is made, pressing (1) will go back to previous position.

WHEN ALL PARAMETERS ARE COMPLETE PRESS STOP (o) THREE TIMES TO SAVE THE SETTINGS. REPEAT FOR EACH PROGRAM REQUIRED.

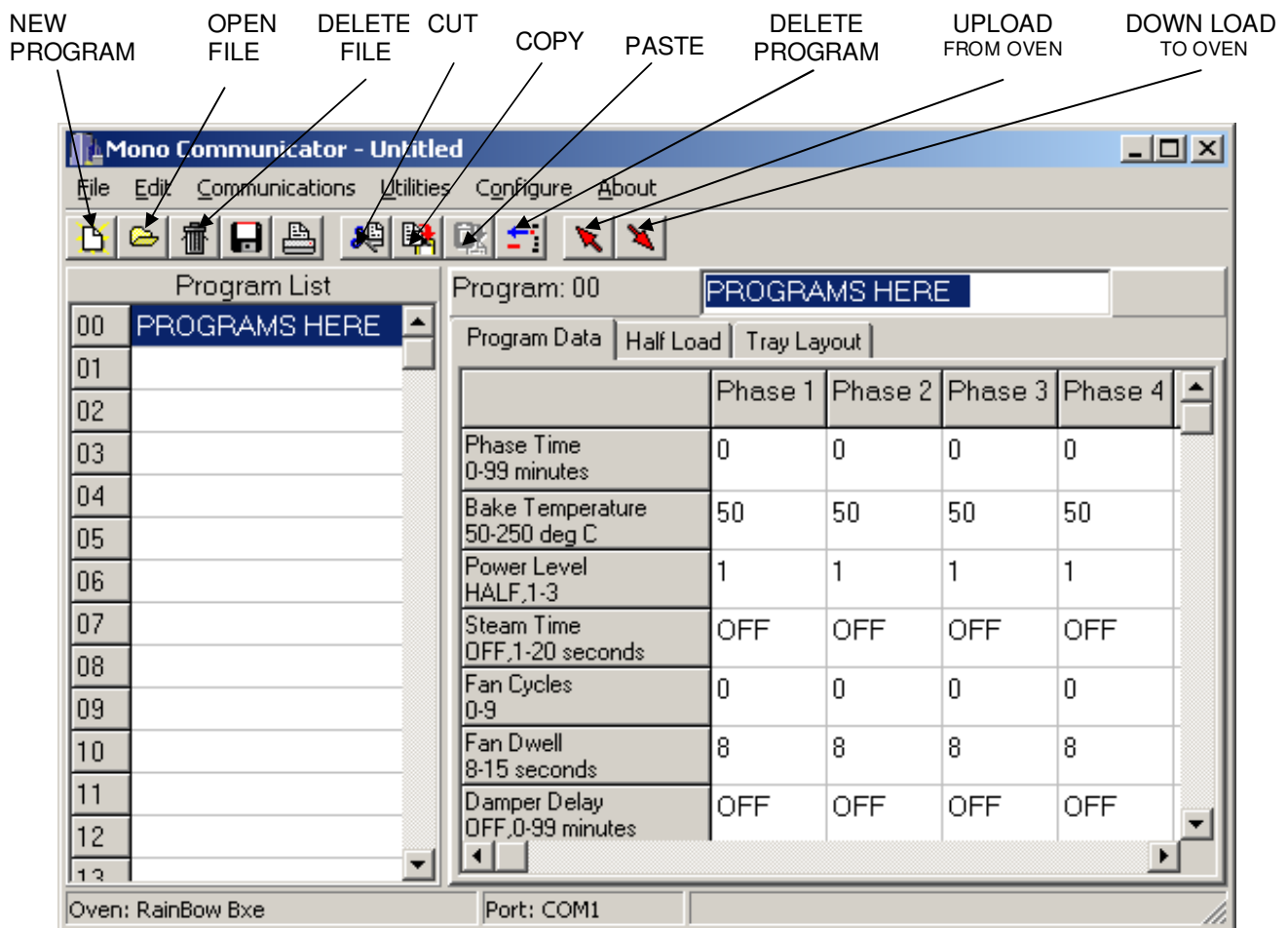
# 13.0 USING MONOLINK UPLOAD/DOWNLOAD SYSTEM SOFTWARE

## Equipment required:

- P.C. floppy disk drive
- 9 ways D-type serial port
- Windows 95-2000
- Monolink up/download system
- Null modem cable (2 x 9 way D-type connector – both female)
- Approximately 2m long

## Section 1. Getting Started

Connect the Null modem cable from the P.C (usually com 1) to the port on front of smartbake control panel. Switch on your P.C and enter windows. Insert Mono floppy disc, double click on 'my computer' icon then double click on '(A) drive', double click on 'shortcut to Monolink.exe'. This will then progress you into the main screen as shown below:

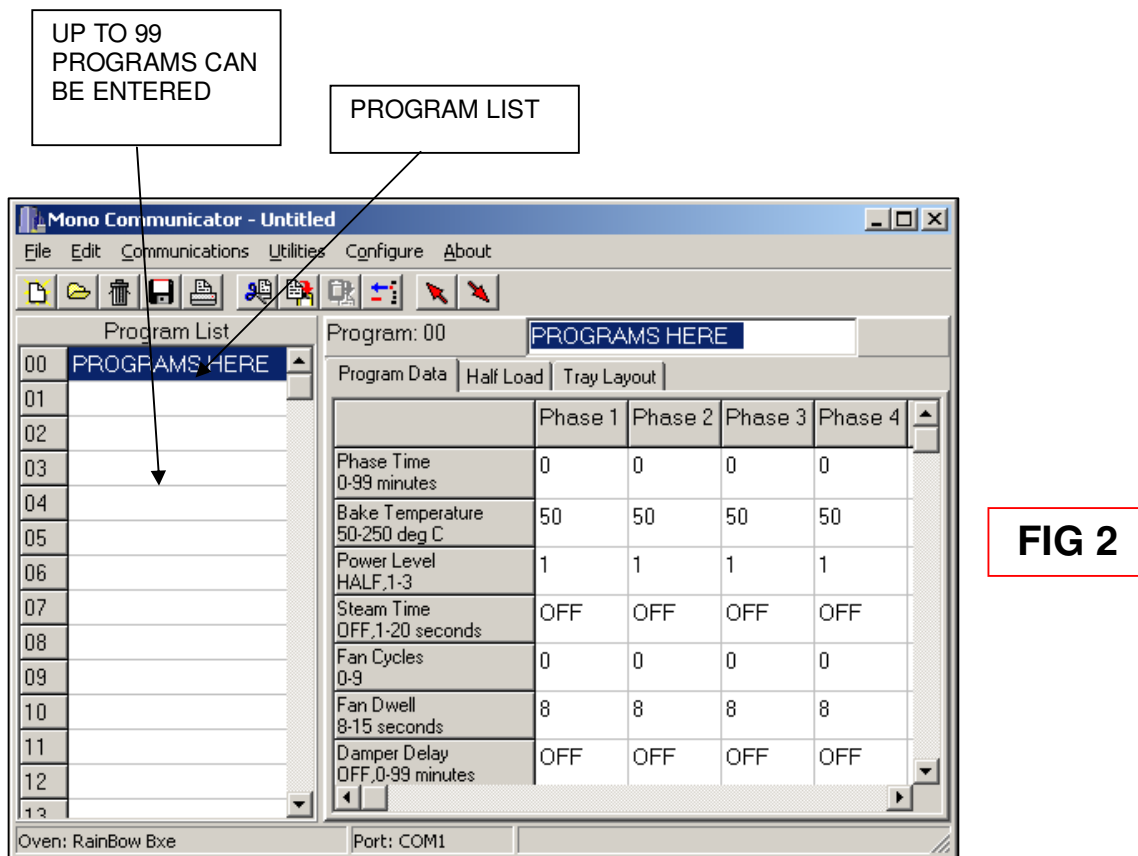


## Section 2. Setting up

1. Choose 'Configure' and scroll down to 'Com port'
2. Then click on 'Com 1' oven type
3. Next click on 'Configure' scroll down to oven
4. Next click on 'Rainbow MXC'

## Section 3. Writing programs on your personal computer (P.C)

Click on first box under the heading program list, (as can be seen in fig 2) enter your program name and select phase time, bake temperature, power level, steam time, fan cycles, fan dwell and damper delay. This can be repeated up to 99 times just by clicking on next box below. It is now important to save the file to disk. (See section 4 saving)



## Section 4. Saving

Click on **'file'** then scroll down to **'save as'** and click on it, and the following box will appear, chose an appropriate drive and enter a suitable name for the file and press save.

It is from this screen that the files are given their names:

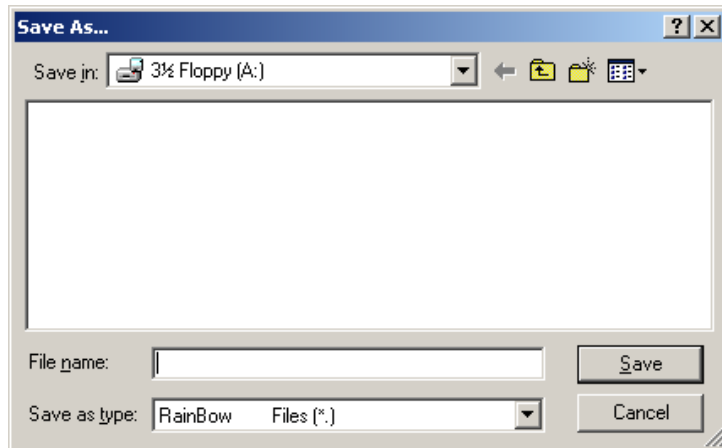


FIG 3

## Section 5. To open, recall a folder and file

To recall a file or folder first point and press the **'file'** button, scroll down until **'open'** is highlighted then click once more. (Or click on **'open file'** see figure 1)

The following window will appear:

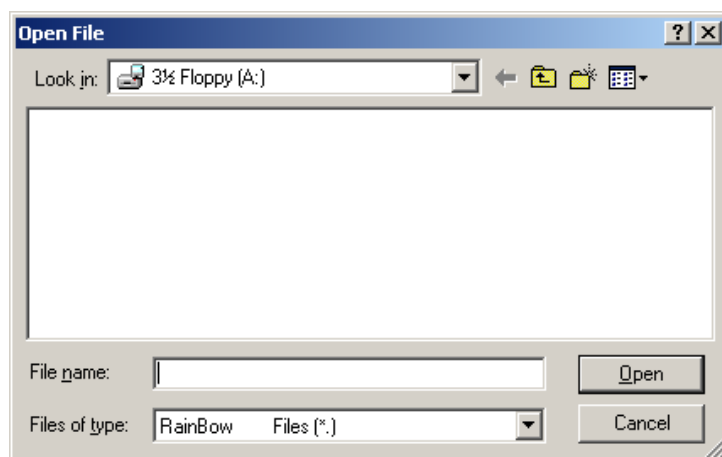


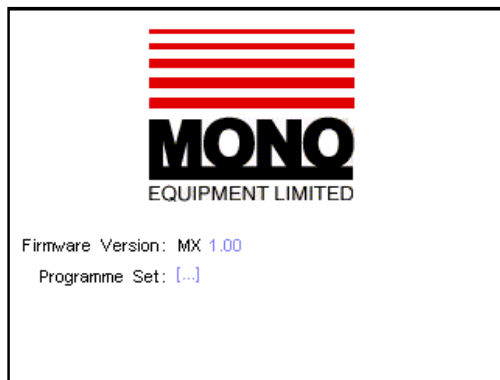
FIG 4

Click on the file needed, and press open, the file will then open in the Mono Communicator. (or enter the file name into the box).

## Section 6. Transferring files from your PC to your smartbake controller

Before any file transfer can take place the folder you wish to transfer files from must be opened. To do this follows the instructions in **section 5 to open, recall a file or folder.**

Check that oven is switched on and in the following screen:



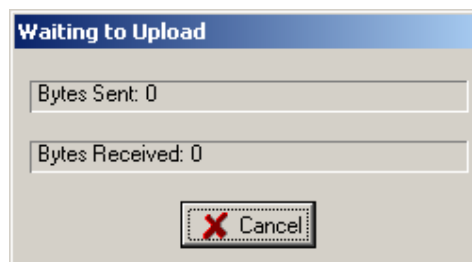
**FIG 5**

Also check that the data transfer lead is properly connected

### Uploading from oven

Check that oven is switched on and that data transfer lead is properly connected, and that **'figure 5'** is displayed.

Click the red up-arrow key or click on communications in the toolbar and select upload (from oven), and the following screen will appear:



If during either uploading or downloading, the communications error window opens,  
FG164 – MXc colour RevA18 15-01-18



with the error message 'Error in reply from controller, then check that the data transfer lead is connected correctly. Also check that the oven is switched on and functioning normally.

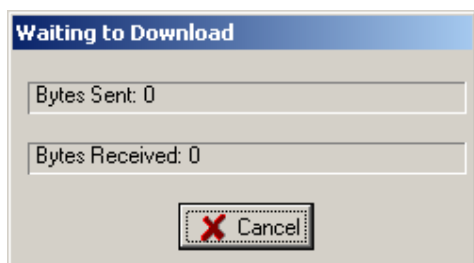


## Downloading from Computer (P.C)

Check that oven is switched on and that data transfer lead is properly connected, and that figure 5 is displayed.

Open file to be downloaded

Click the red up-arrow key or click on communications in the toolbar and select upload (from oven), and the following screen will appear:



With the mono communicator window open and a program file open, individual bake programs can be cut pasted via the edit button in the toolbar.

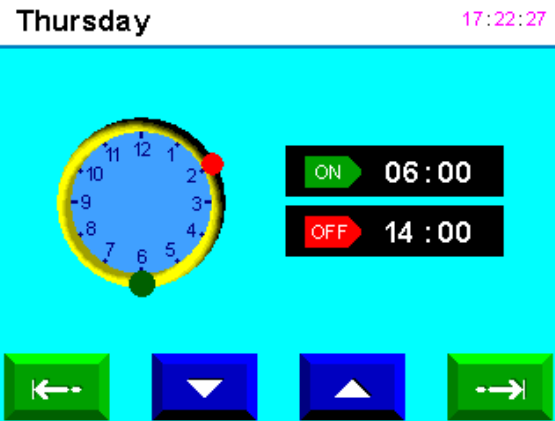
## 14.0 24 HOUR TIMER SETTING

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At the initial start up screen (as can be seen below), press the control button (3)



The following screen will appear.



The green on time '00' will be flashing. This is the hour timer setting. The timer has a 24-hour clock setting.

- **Setting the on/off time**

Use button (5) to decrease settings or the control button (6) to increase settings for your time requirement. To set the required minutes use the control panel (4) to move across to the next setting. This process can be repeated for the red off timer.

- **Setting the days**

To set future days for on/off timers use the control button (4) to move forward through the on/off setting to the previous days. The day will be displayed on the top left of the display. The on/off times for that day can be set as previously indicated.

- **Saving setting**

When desired settings have been set, press the control button (0) to save and exit back to the initial start-up screen.

## 15.0 ELEMENT BANK REMOVAL

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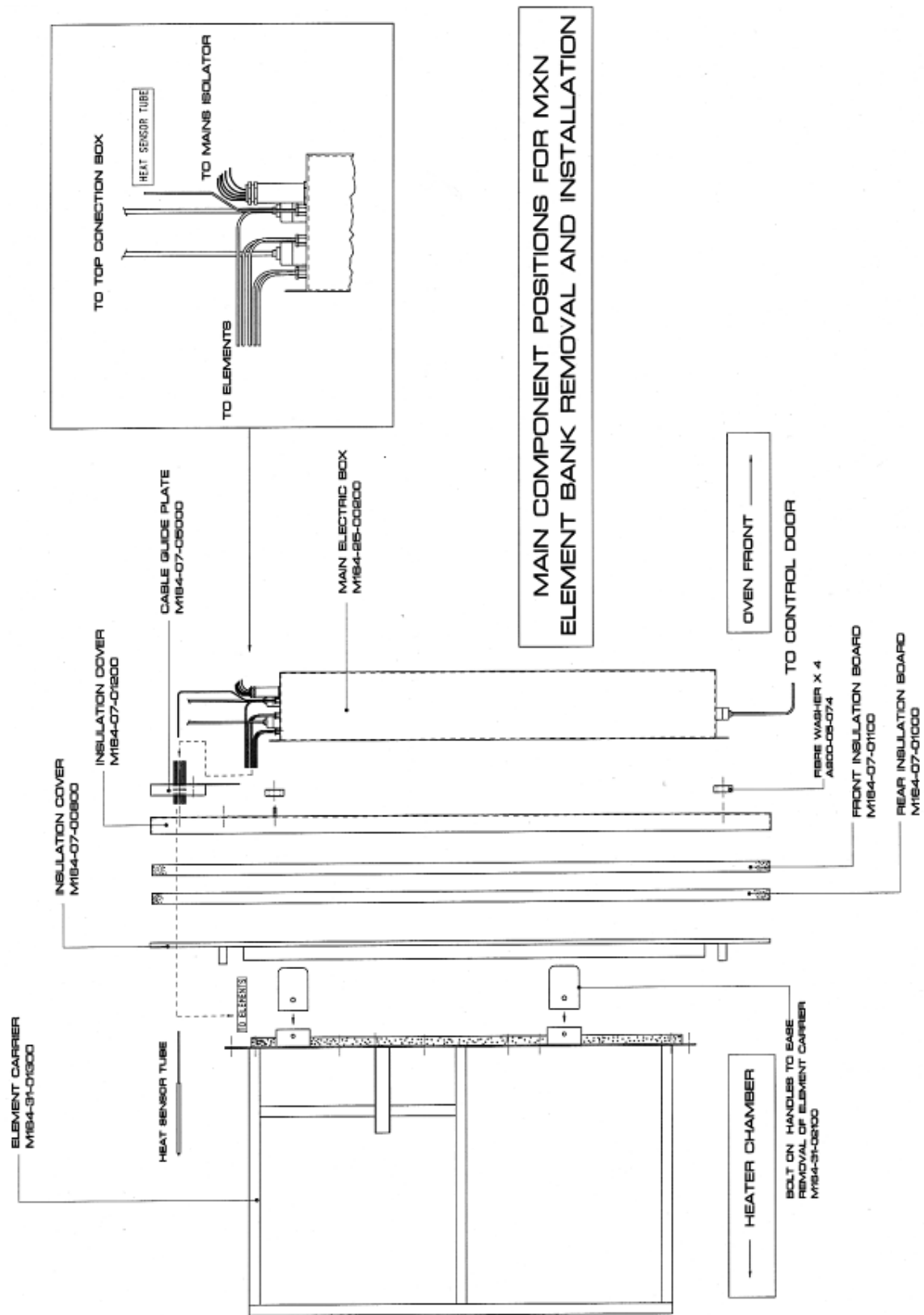
(SEE DRAWINGS ON NEXT PAGES)

- 1 **Ensure oven is DISCONNECTED from power supply.**  
**(DO NOT ONLY USE OVEN ISOLATOR SWITCH)**
- 2 Disconnect two plug connectors from sockets at the top of main electrical box and one plug connector from the bottom of the box.
- 3 Disconnect element supply cables from inside the box.
- 4 Disconnect cables from mains isolator.
- 5 Unscrew cable guide plate and slide away down heat sensor tubing.
- 6 Remove insulation material from cable guide plate area.
- 7 Unscrew retainer screw on heat sensor holder and slide out sensor tube leaving holder in place.
- 8 Loosen nuts clamping conduit tube to main isolator bracket.
- 9 Loosen bottom electrical box holding nuts.
- 10 Remove top electrical box holding nuts.
- 11 Pull top of box forward, disengaging conduit from bracket and lift slots off studs at bottom. **(Be careful not to damage heat sensor tube.)**
- 12 Slide insulation covers and insulation boards out of chamber to reveal element carrier front face.
- 13 Bolt on two handles (part no. M164-31-02100) to fixing lugs on front face of carrier assembly.
- 14 Remove 14 hex. head bolts from around front face of carrier and slide complete assembly out of heater.

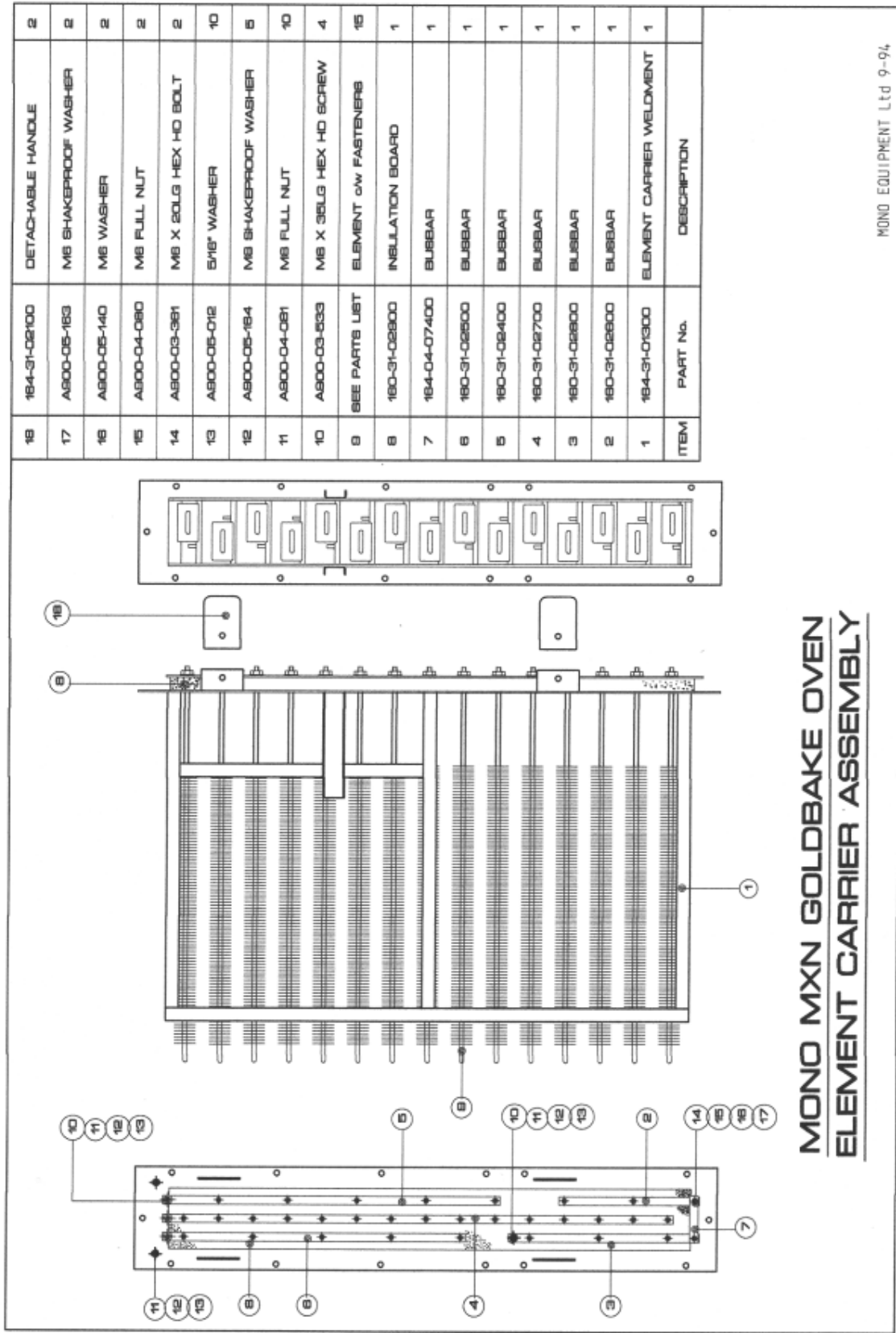
## 16.0 ELEMENT BANK REPLACEMENT

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- This is the reversal of 15.1 - 15.14, but ensure all insulation is replaced and that the insulation ladder tape on heater chamber front face is in good condition



**MAIN COMPONENT POSITIONS FOR MXN  
ELEMENT BANK REMOVAL AND INSTALLATION**



**MONO MXN GOLDBAKE OVEN  
ELEMENT CARRIER ASSEMBLY**

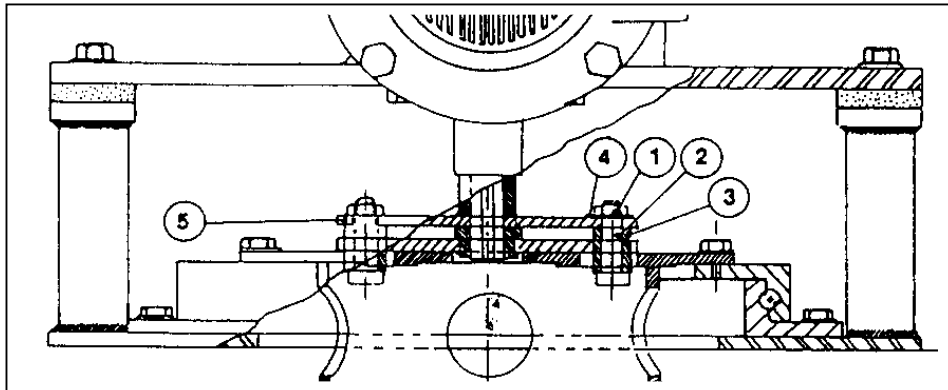
ITEM	PART No.	DESCRIPTION
18	184-31-02100	DETACHABLE HANDLE
17	A800-05-163	M8 SHAKEPROOF WASHER
16	A800-05-140	M8 WASHER
15	A800-04-080	M8 FULL NUT
14	A800-03-091	M8 X 20LG HEX HD BOLT
13	A800-05-012	5/16" WASHER
12	A800-05-164	M8 SHAKEPROOF WASHER
11	A800-04-081	M8 FULL NUT
10	A800-03-833	M8 X 35LG HEX HD SCREW
9	SEE PARTS LIST	ELEMENT o/w FASTENERS
8	180-31-02800	INSULATION BOARD
7	184-04-07400	BUSBAR
6	180-31-02500	BUSBAR
5	180-31-02400	BUSBAR
4	180-31-02700	BUSBAR
3	180-31-02600	BUSBAR
2	180-31-02800	BUSBAR
1	184-31-01300	ELEMENT CARRIER WELDMENT

MONO EQUIPMENT Ltd 9-94.

## 17.0 MAINTENANCE (Rack Drive Bushes/Seals/Drive)

**WARNING:** KEEP CLEAR OF LARGE FLUE PIPE ON ROOF WHEN DOING ANY MAINTENANCE ON TOP OF A RUNNING OVEN. VERY HOT AIR IS EJECTED.

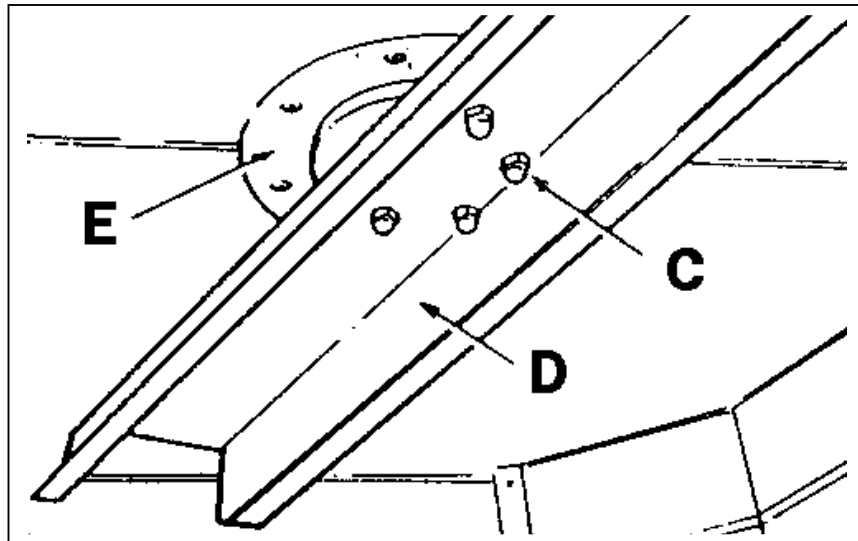
**To renew rack drive bushes.** (For ovens fitted with spider drive.)



- 1 Isolate the oven at mains. Open electrical panel and isolate rack drive motor.
- 2 Remove restraining strap on top of gearbox and draw shaft upwards until drive spider bushes clear the driven plate.
- 3 Remove nuts 1, bolts 2, and bushes 3 from spider 5.
- 4 Replace bushes and reinstall in reverse order.

## TO RENEW THE RACK DRIVE SEAL

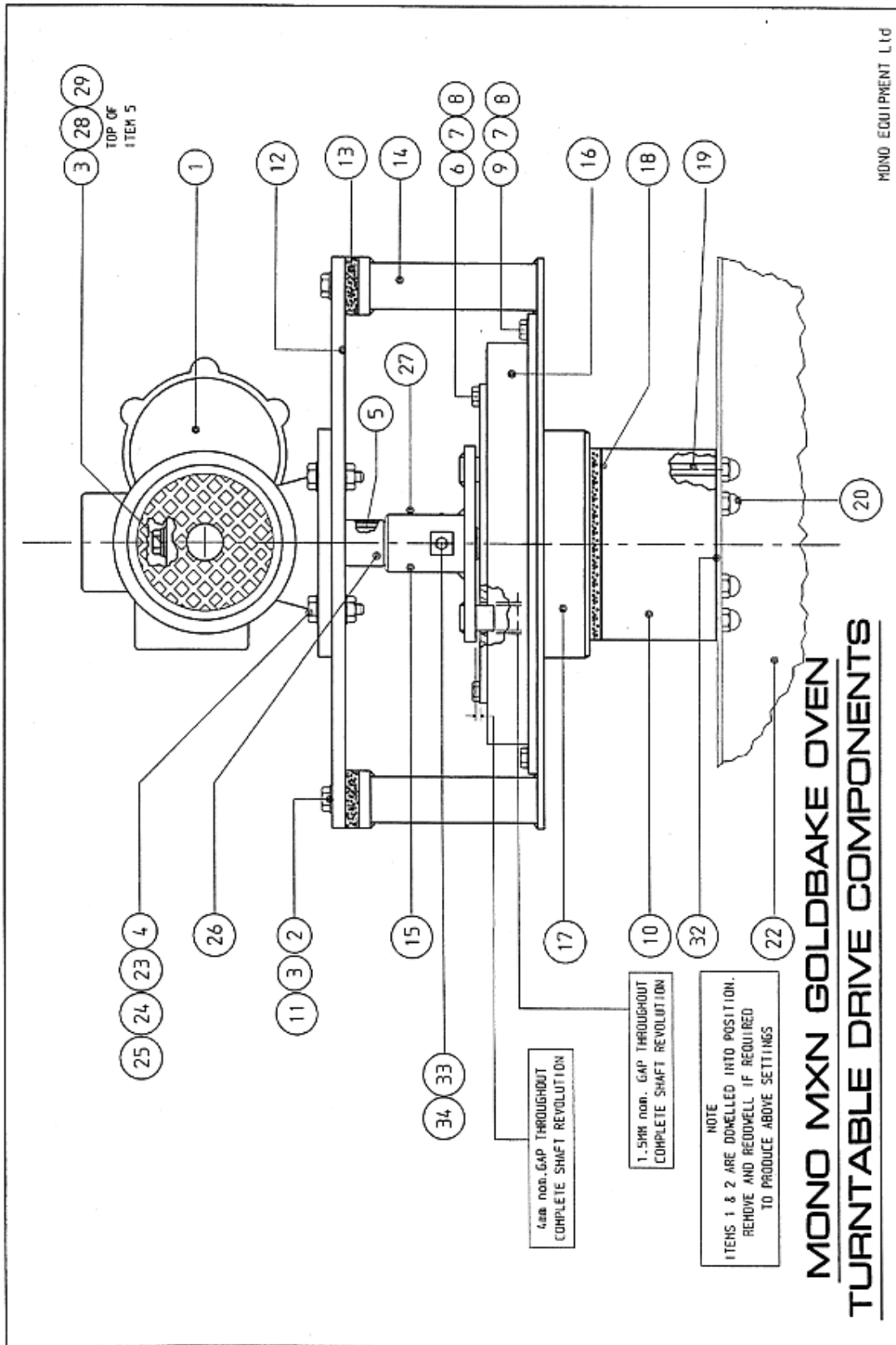
---



**This seal is situated inside the oven above the ring plate surrounding the Rack hanger shaft.**

- 1 Support hanger (D) and release the six dome nuts (C) securing the rack hanger to its shaft. Release the screws securing the ring plate and remove the plate (E).
- 2 Pick out the rubber ring seal and coiled rope seal from within the cavity and carefully coil in the new seal, ensuring that it is not distorted. Replace the rubber ring seal.
- 3 Refit the ring plate and the rack hanger.

ROPE SEAL PT No. A900-32-016  
RUBBER SEAL PT No A900-12-060





**xMONO MXC OVEN TURNTABLE DRIVE  
COMPONENTS DESCRIPTION**

(see drawing on previous page)

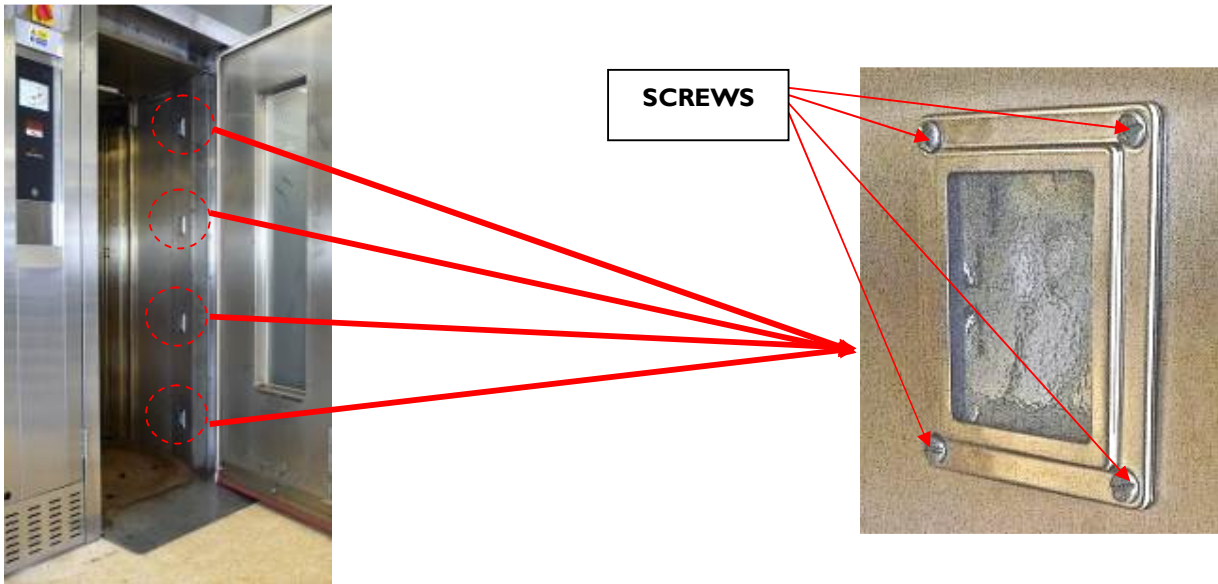
Item	Part no	Description	Qty
1	B912-74-009	Gearmotor unit (Varvel MRA70)	1
2	A900-05-143	M10 Plain washer	4
3	A900-05-142	M10 Spring washer	5
4	A900-03-387	M12 x 45LG Hex.Hd. setscrew	4
5	162-02-04100	Drive shaft assy (shaft key pin)	1
6	A900-03-383	M8 x 25LG Hex.Hd.setscrew	8
7	A900-05-144	M8 Plain washer	16
8	A900-05-141	M8 Spring washer	16
9	A900-03-439	M8 x 50LG Hex.Hd.setscrew	8
10	160-36-01000	Turntable drive (lower)	1
11	A900-03-438	M10 x 45LG. Hex.Hd.setscrew	4
12	160-15-00600	Top plate	1
13	160-15-00700	Insulation packing piece	4
14	160-36-00100	Bearing support plate assy.	1
15	162-02-04400	Drive spider	1
16	160-36-00300	Turntable bearing	1
17	160-15-00800	Turntable drive (upper)	1
18	160-15-01400	Insulation disc	1
19	160-36-01100	M10 Stud	6
20	A900-04-096	M10 Dome nut	6
21			
22	160-36-00600	Rack hanger. (ref. only)	1
23	A900-05-022	½" Plain washer	8
24	A900-05-059	½" Spring washer	8
25	A900-04-084	M12 Nut	4
26	162-02-04300	Spacer	7
27	A900-03-436	M6 x 10LG Grub screw	2
28	162-02-045	Washer (drive shaft)	1
29	A900-03-395	M10 x 16LG hex.Hd. setscrew	1
30	160-35-02000	Direction of rotation label	1
31	A900-03-628	M4 x 6LG slotted pan ho. screw	2
32	160-40-06102	Packing shim for rack hanger (14swg) as required	
	160-40-06103	-----"----- (20swg)-----"	
33	A900-03-360	M6 x 12LG Hex.Hd. setscrew	1
34	A900-05-163	M6 Shakeproof washer	1

# TO REPLACE LIGHT BULBS

REPLACEMENT BULB = B857-94-007

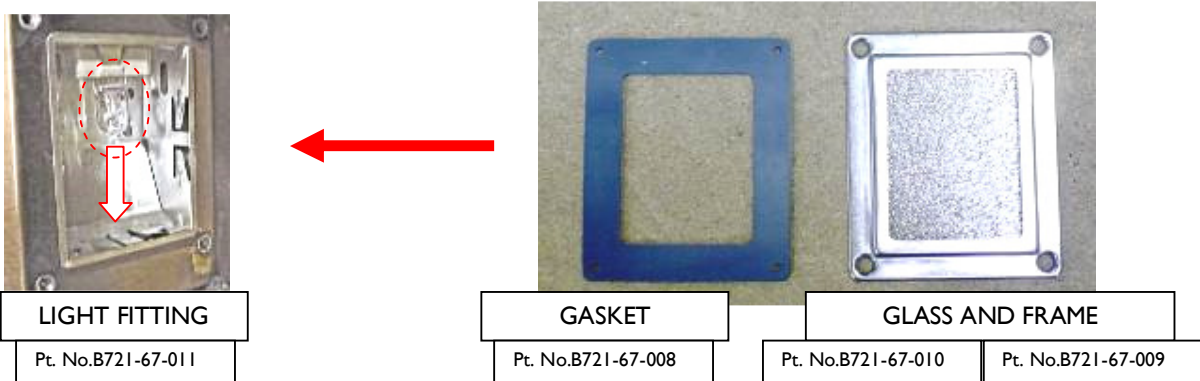
In the event of a bulb failure, Instructions on how to change a bulb are as follows: -

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



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

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



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

## 18.0 SPARES AND SERVICE ---

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](mailto:spares@monoequip.com)**

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

**Tel. 01792 561234**

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

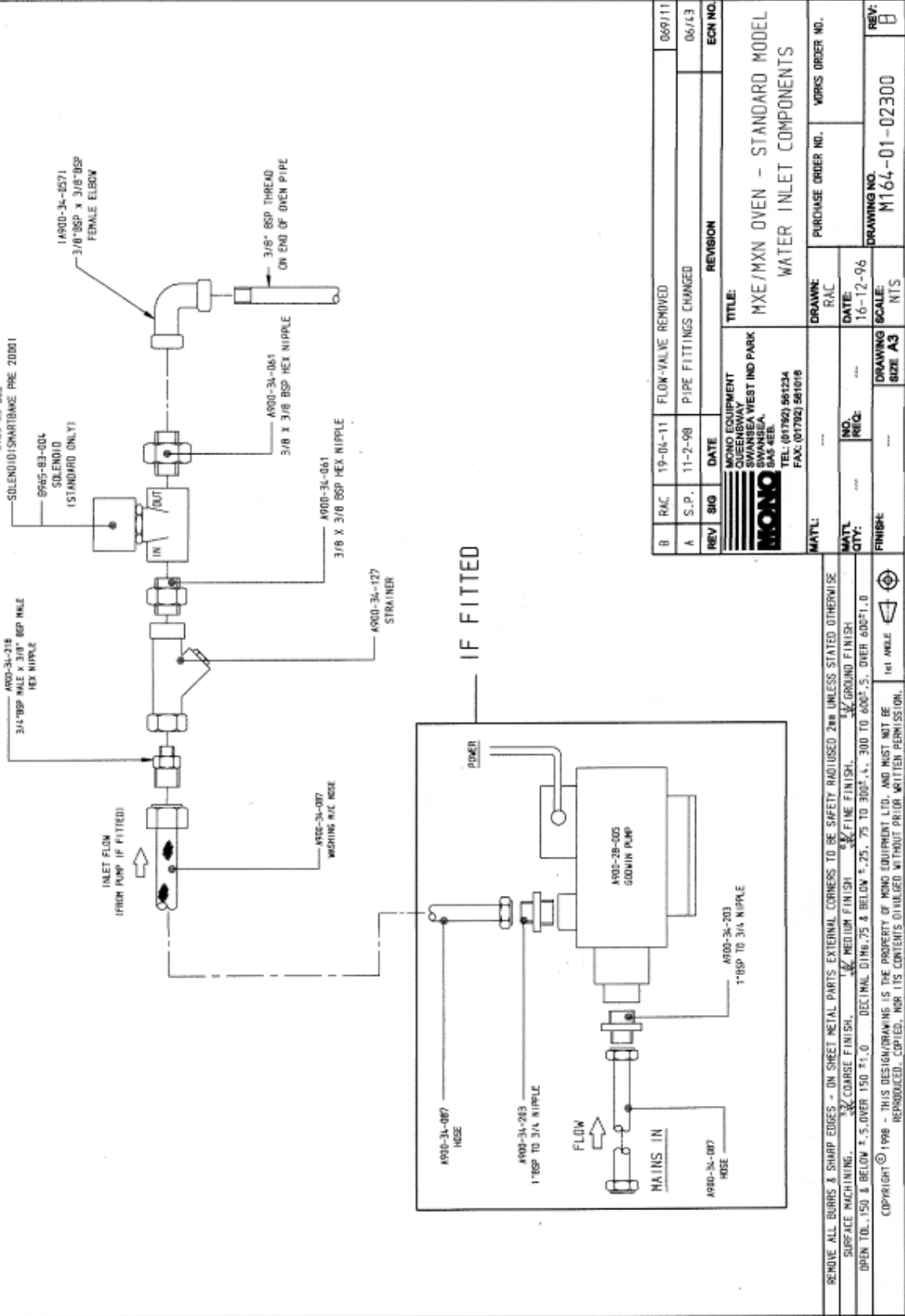
**Fax. 01792 561016**



**19.0 ELECTRICS (WITHOUT PUMP)**

DO NOT SCALE - IF IN DOUBT ASK

ALL DIMENSIONS IN MM UNLESS OTHERWISE STATED



REV	SIG	DATE	REVISION	ECN NO.
B	RAC	19-04-11	FLOW-VALVE REMOVED	069/11
A	S.P.	11-2-98	PIPE FITTINGS CHANGED	06/43

<b>TITLE:</b> MXE/MXN OVEN - STANDARD MODEL WATER INLET COMPONENTS	
<b>DRAWN:</b> RAC	<b>PURCHASE ORDER NO.:</b> WORKS ORDER NO.
<b>DATE:</b> 16-12-96	<b>DRAWING NO.:</b> M164-01-02300
<b>NO.:</b> ...	<b>SCALE:</b> NTS
<b>REV.:</b> ...	<b>SIZE:</b> A3

REMOVED ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS EXTERNAL CORNERS TO BE SAFETY RADIUSED 2mm UNLESS STATED OTHERWISE

SURFACE FINISH:  $\frac{1}{32}$ " COARSE FINISH,  $\frac{1}{64}$ " MEDIUM FINISH,  $\frac{1}{128}$ " FINE FINISH,  $\frac{1}{256}$ " GROUND FINISH

OPEN TOE, 150 & BELOW  $\pm .5$ , OVER 150  $\pm .0$  DECIMAL DIMS .75 & BELOW  $\pm .25$ , .75 TO 300  $\pm .4$ , 300 TO 600  $\pm 1.0$ , OVER 600  $\pm 1.0$

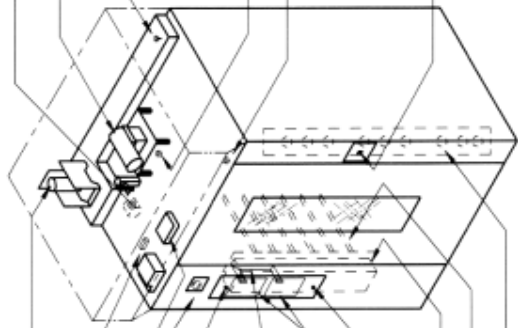
1st HOLE  $\frac{1}{16}$ " HOLE

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IF IN ANY DOUBT - ASK

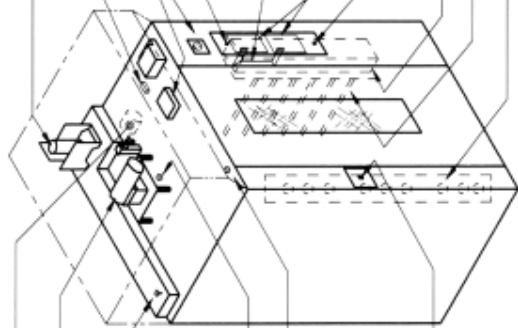
R.H. OVEN

- PT-26 TAIL REST
- PT-24 STEW BASKETS
- TOP JUNCTION BOX
- PT-34 SOLAR PANELS
- PT-38 BATTERY CABINET
- PT-42 REMOTE CALL LITERATURE LEAD (2x 100')
- PT-34 MAIN PCB BOARD
- PT-33 NET SWITCH
- MAIN BOX
- PT-35 HEATING ELEMENTS
- PT-31 WINDUP LIGATS



L.H. OVEN

- PT-41 WIND UP (2x 100')
- PT-27 THERMAL WIRE
- PT-29 THERMISTOR
- PT-28 THERMAL WIRE SWITCH
- PT-30 BUMP SWITCH
- PT-32 PHOTOCELL



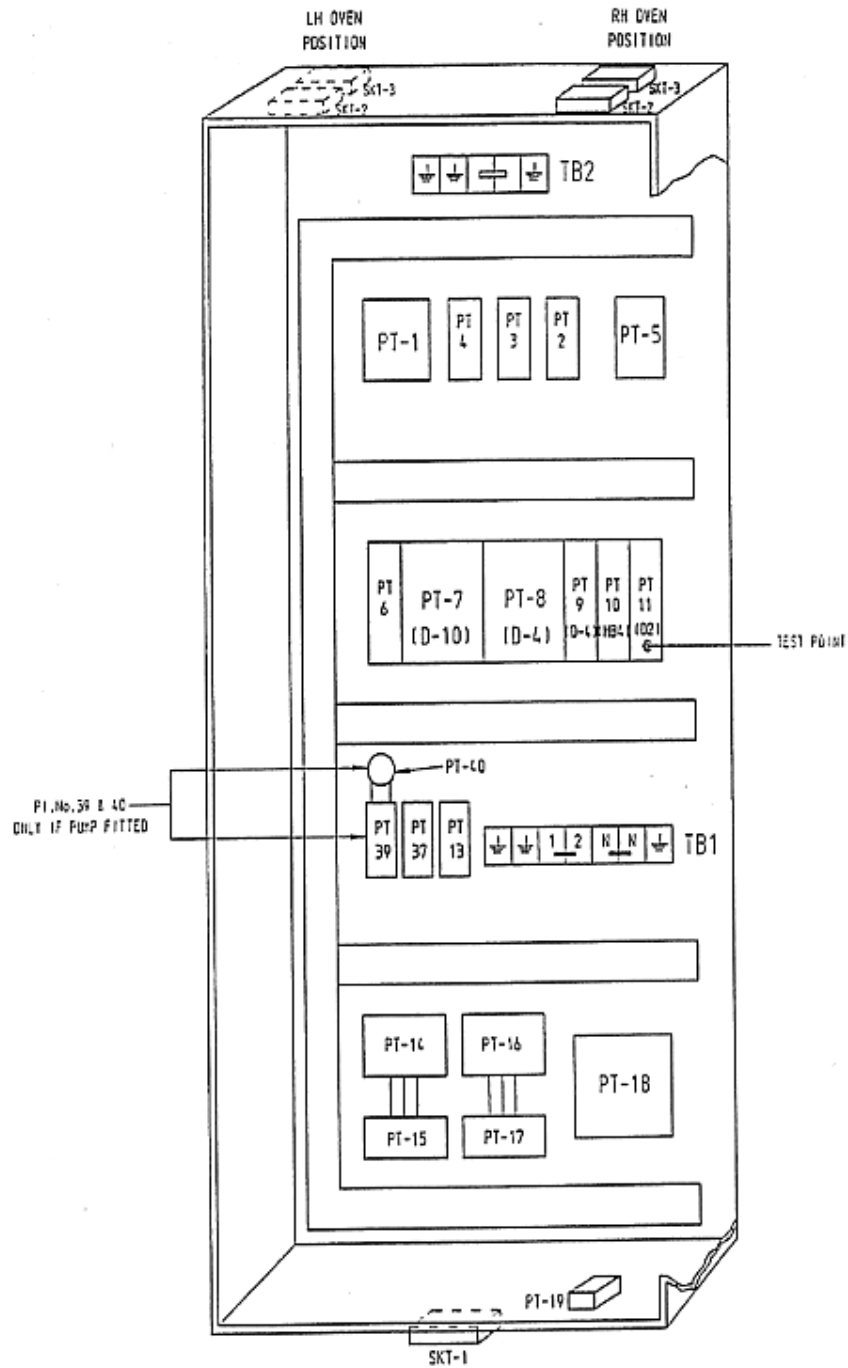
- PT-26 TAIL REST
- PT-24 STEW BASKETS
- TOP JUNCTION BOX
- PT-36 SOLAR PANELS
- PT-38 BATTERY CABINET
- PT-42 REMOTE CALL LITERATURE LEAD (2x 100')
- PT-34 MAIN PCB BOARD
- PT-33 NET SWITCH
- MAIN BOX
- PT-35 HEATING ELEMENTS
- PT-31 WINDUP LIGATS

REV	SIG	DATE	REVISION	ECH NO.
<b>MOND EQUIPMENT</b> 100 SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01782) 581234 FAX: (01782) 581018				
TITLE: <b>MXC MAIN COMPONENTS LAYOUT</b>			DRAWN: JC	
ELECTRICAL SPECIFICATIONS:- 4.15V 3PH 50Hz			ELECTRICALLY APPROVED BY:- P. BOYLES	
DATE: 13-06-02			DRAWING NO. M164E25-30100	
REV:			REV:	

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# MAIN ELECTRICAL BOX LAYOUT FOR MXN SMARTBAKE

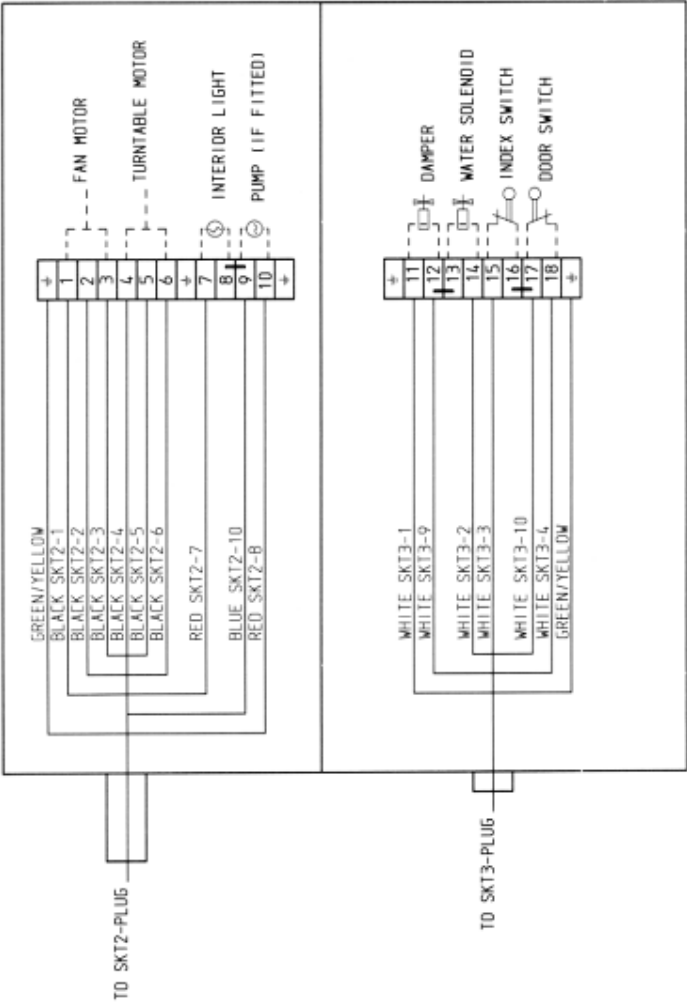




OVEN TOP JUNCTION BOX CONNECTORS FOR RH MX (WITHOUT PUMP)

IF IN ANY DOUBT - ASK

**RIGHT HAND**



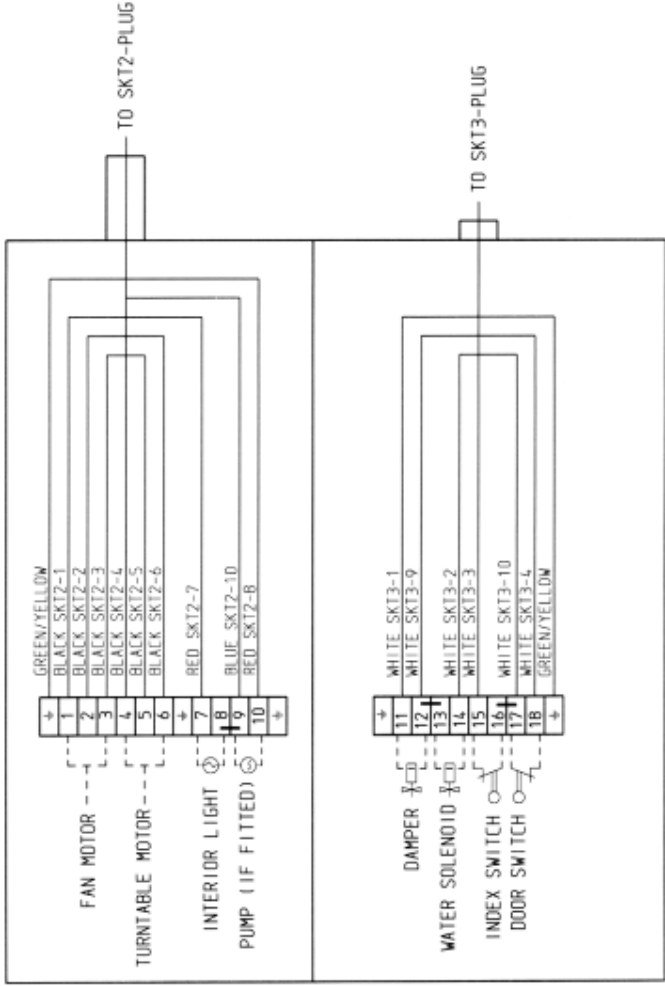
REV	SIG	DATE	REVISION	ECH NO.
		<b>TITLE:</b> RH OVEN OVEN TOP JUNCTION BOX CONNECTORS MXN-PROG PCB-24VDC		
<b>MOND EQUIPMENT</b> 1005 S.W. 10TH AVE. SWANSEA WEST IND PARK SWANSEA, FL 34454 TEL: (813) 282-61234 FAX: (813) 282-61016		<b>DRAWN:</b> R.A.C. ELECTRICALLY APPROVED BY:-		
<b>ELECTRICAL SPECIFICATIONS:-</b>		<b>DATE:</b> 12-1-94 <b>DRAWING NO.</b> M164-25-16600 <b>REV:</b>		

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OVEN TOP JUNCTION BOX CONNECTORS FOR LH MX (WITHOUT PUMP)

IF IN ANY DOUBT - ASK

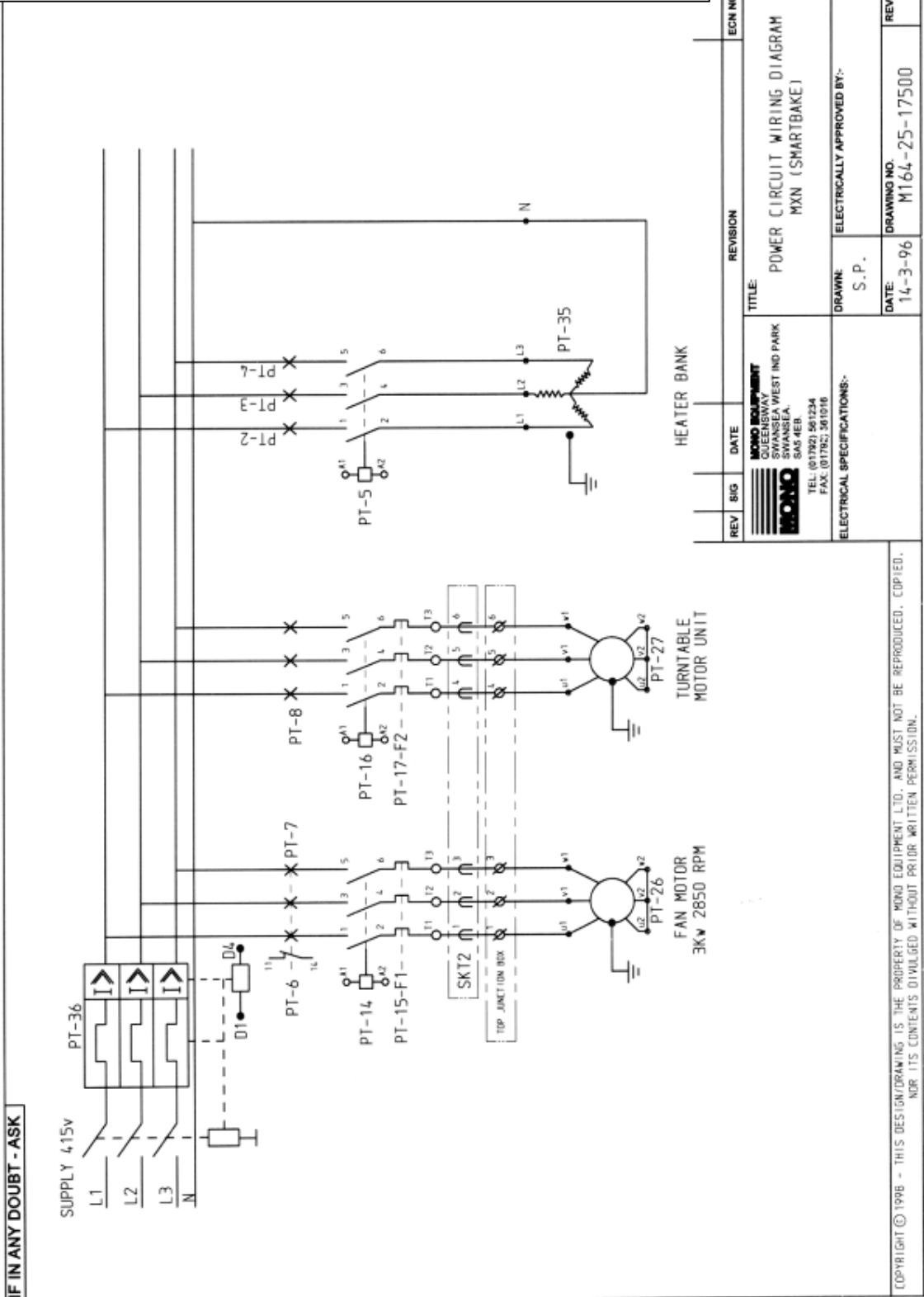
**LEFT HAND**



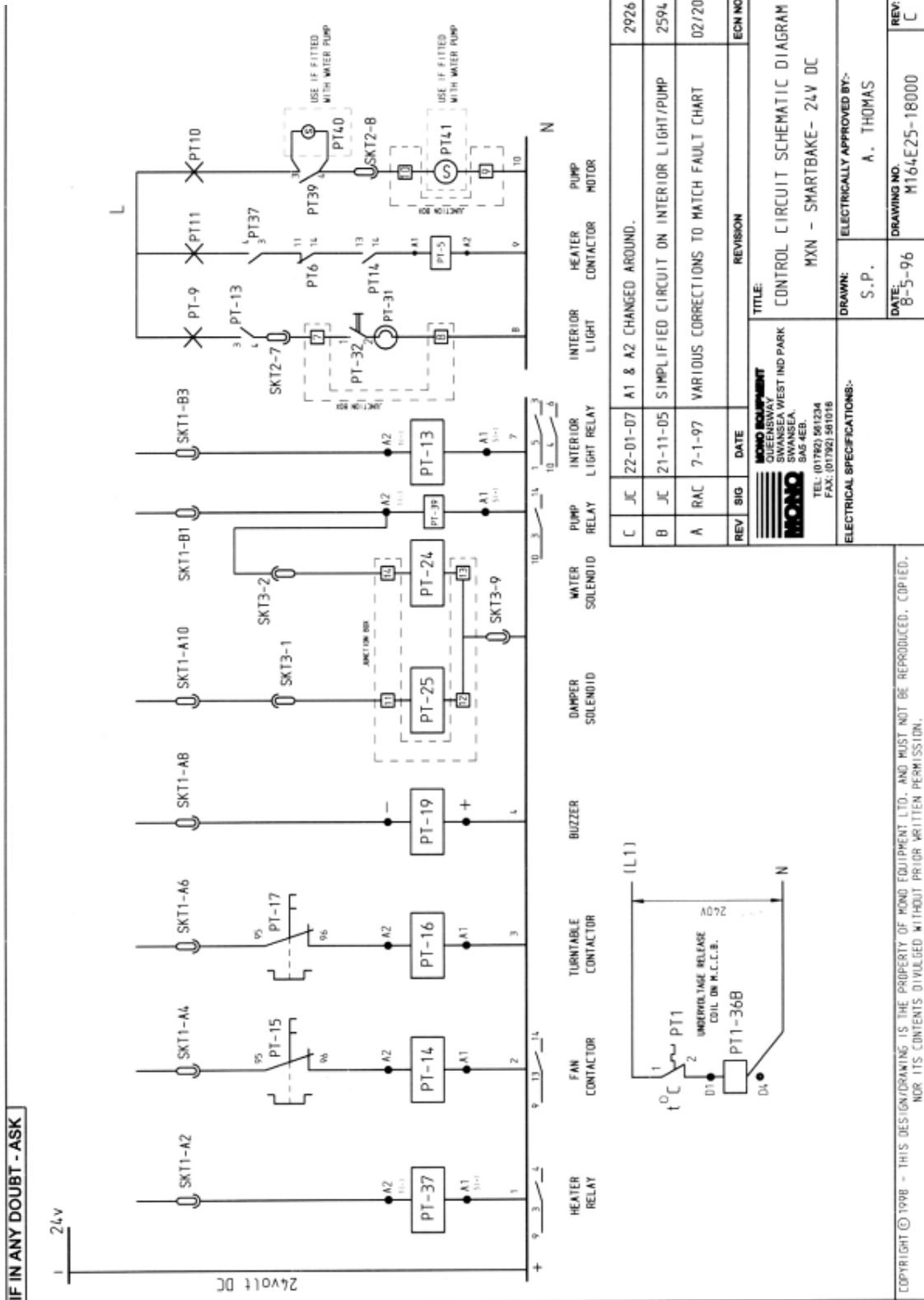
REV	SIG	DATE	REVISION	ECN NO.
 MOMO EQUIPMENT 1000 WEST RD PARK SWANSEA SA5 4ER TEL: 01792 561234 FAX: 01792 561016		TITLE: LH OVEN OVEN TOP JUNCTION BOX CONNECTORS MXN-PROG PCB-24VDC		
ELECTRICAL SPECIFICATIONS:-		DRAWN: ELECTRICALLY APPROVED BY:-		
		R.A.C.		
		DATE: 12-1-94		
		DRAWING NO. M164-25-16601		
		REV:		

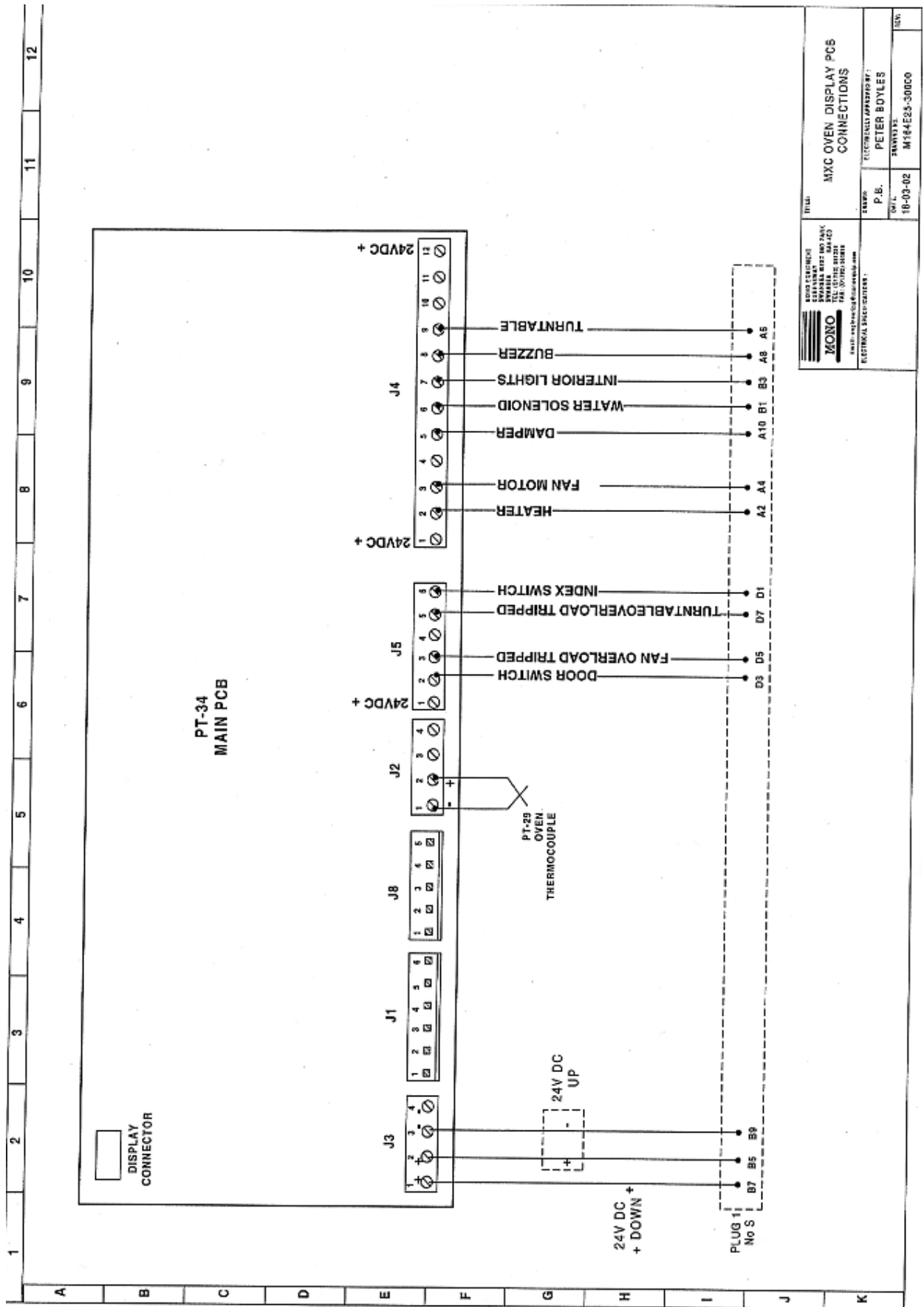
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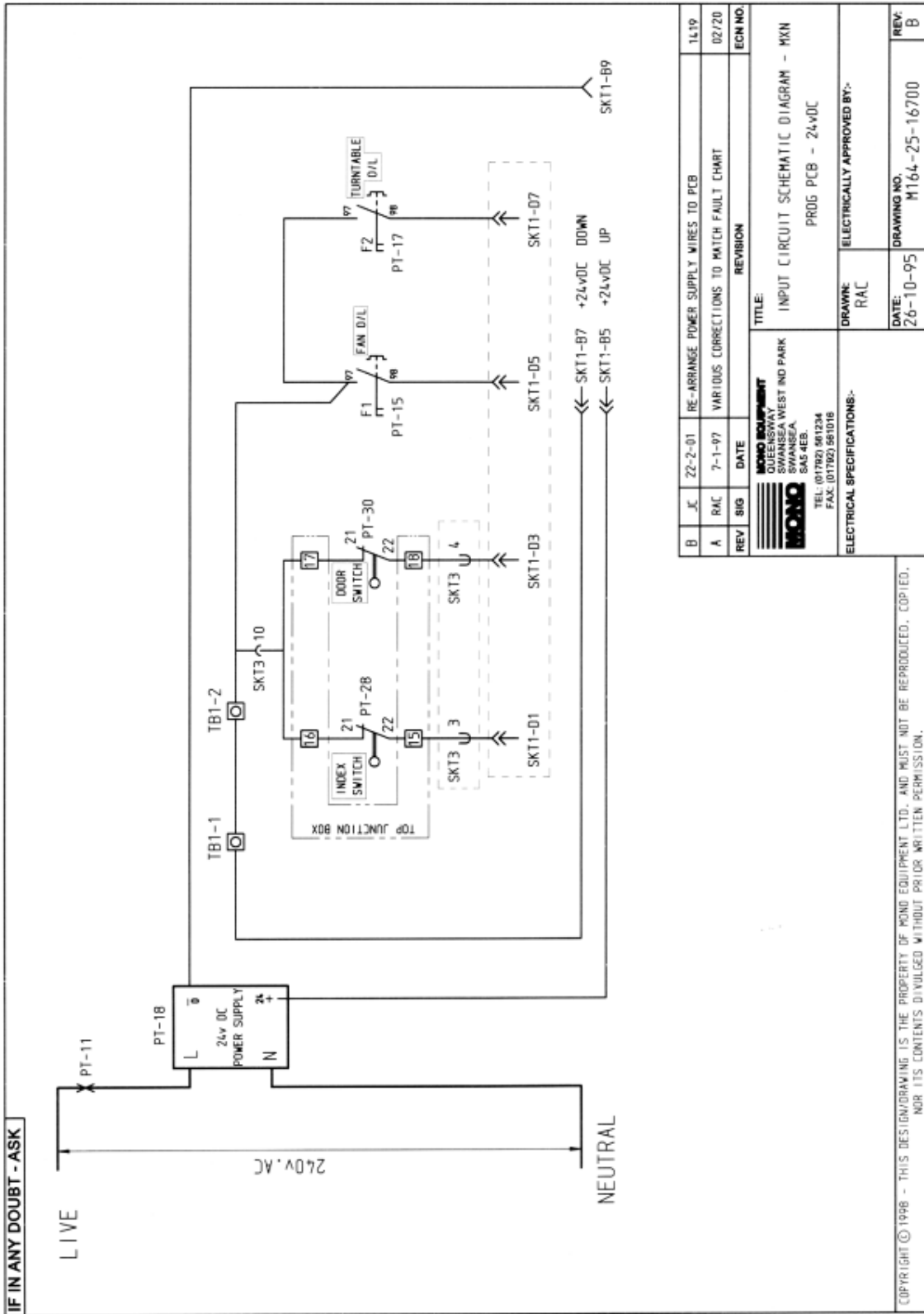
POWER CIRCUIT WIRING DIAGRAM FOR MX SMARTBAKE (WITHOUT PUMP)



# CONTROL CIRCUIT SCHEMATIC DIAGRAM FOR MXN

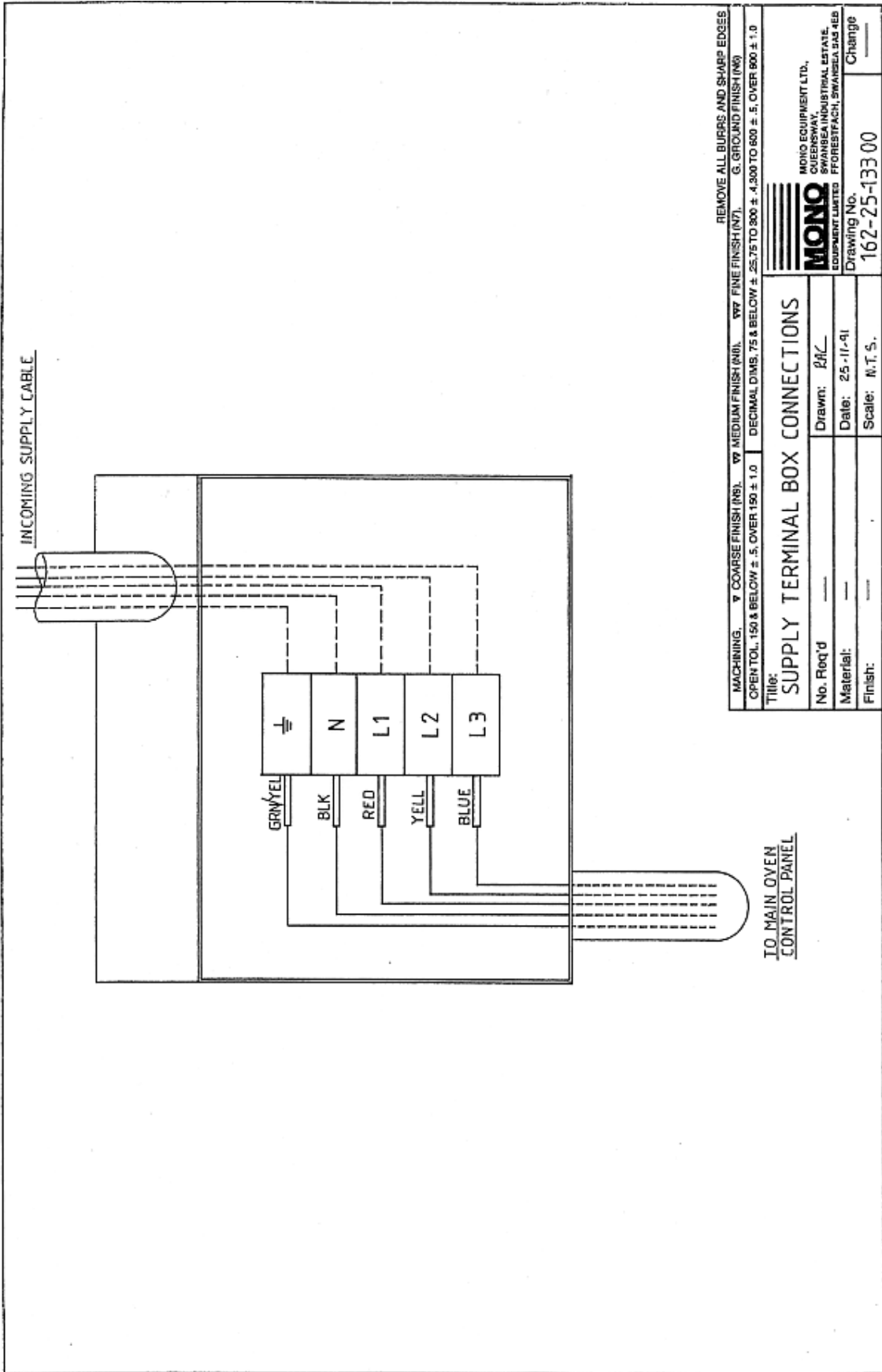








## **20.0 ELECTRICS (WITH PUMP)**



REMOVE ALL BURRS AND SHARP EDGES

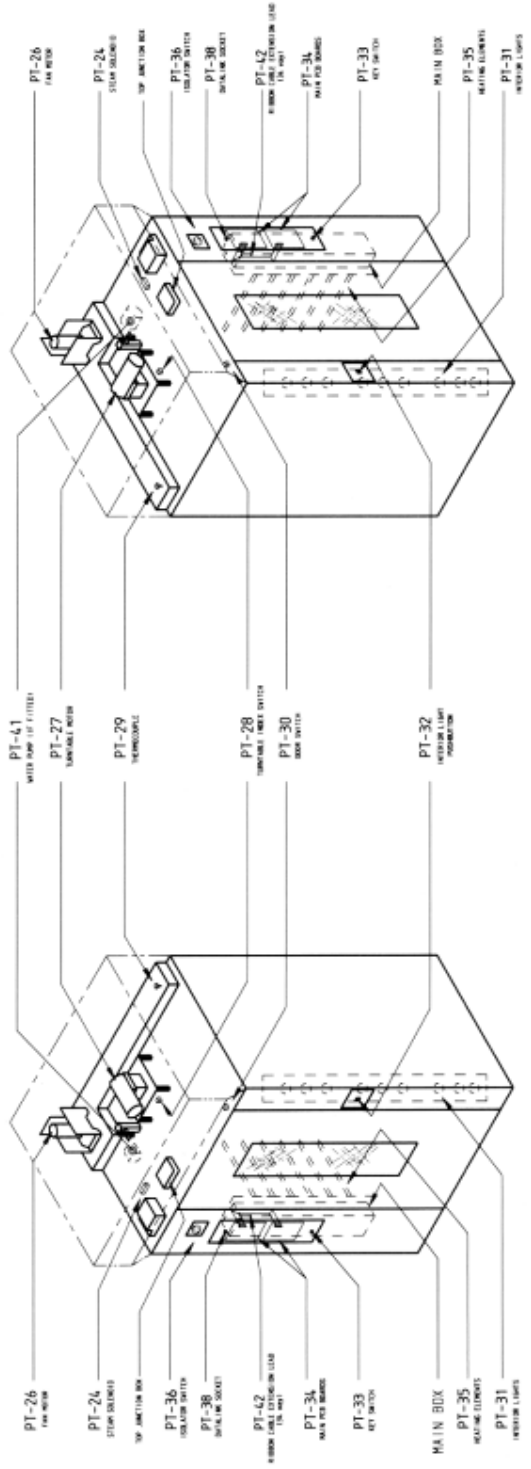
MACHINING: ▽ COARSE FINISH (M6)	▽ MEDIUM FINISH (M7)	▽ FINE FINISH (M8)	G. GROUND FINISH (M9)
OPER TOL. 150 & BELOW ± .5 OVER 150 ± 1.0	DECIMAL DIMS. 75 & BELOW ± .25 75 TO 300 ± .4 300 TO 600 ± .5 OVER 600 ± 1.0		
Title: SUPPLY TERMINAL BOX CONNECTIONS			
No. Req'd	Drawn: <i>RAC</i>	Date: 25-11-91	Scale: N.T.S.
Material:			
Finish:			
Drawing No. 162-25-133-00			Change

**MONO**  
 MONO EQUIPMENT LTD.  
 SWANSEA INDUSTRIAL ESTATE  
 EQUIPMENT LIMITED FFORRESTFACH, SWANSEA, GWA. 483



IF IN ANY DOUBT - ASK

R.H. DVEN



L.H. DVEN

REV	SIG	DATE	REVISION	ECN NO.
<b>MOND EQUIPMENT</b> 1005 BAYVIEW BUCKENHAM SWANSEA WEST IND PARK SWANSEA SA5 4EB. TEL: (01792) 581234 FAX: (01792) 581016			TITLE: <b>MXC MAIN COMPONENTS LAYOUT</b>	
ELECTRICAL SPECIFICATIONS:- 415V 3PH 50Hz			DRAWN: JC ELECTRICALLY APPROVED BY:- P. BOYLES	
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**IF IN ANY DOUBT - ASK**

DRAWING		DESCRIPTION		MONO	
PT-Ref		DESCRIPTION		PART NUMBER	
PT-1		OVERHEAT THERMOSTAT		8873-30-015	
PT-2		HEATING ELEMENT MCB.		8872-22-074	
PT-3		HEATING ELEMENT MCB.		8872-22-074	
PT-4		HEATING ELEMENT MCB.		8872-22-074	
PT-5		HEATING ELEMENT CONTACTOR		8801-08-032	
PT-6		MAIN FAN MOTOR MCB AUXILIARY CONTACT		8872-07-004	
PT-7		MAIN FAN MOTOR MCB.		8872-22-054	
PT-8		TURNABLE MOTOR MCB.		8872-22-052	
PT-9		INTERIOR LIGHT MCB..		8872-22-003	
PT-10		PUMP MOTOR MCB.		8872-22-042	
PT-11		CONTROL MOTOR MCB.		8872-22-061	
PT-13A		INTERIOR LIGHT RELAY.		8801-37-001	
PT-13B		INTERIOR LIGHT RELAY BASE.		8801-36-001	
PT-14		MAIN FAN MOTOR CONTACTOR.		8801-08-031	
PT-15		MAIN FAN MOTOR THERMAL OVERLOAD.		8801-01-042	
PT-16		TURNABLE MOTOR CONTACTOR.		8801-08-031	
PT-17		TURNABLE MOTOR THERMAL OVERLOAD.		8801-01-041	
PT-18		24V DC POWER SUPPLY.		8801-93-005	
PT-19		BUZZER		8723-92-002	
PT-24		STEAM SOLENOID.		8965-83-004	
PT-25		DAMPER SOLENOID.		8749-83-004	
PT-26		MAIN FAN MOTOR.		8859-74-024	
PT-27		TURNABLE MOTOR UNIT.		8912-74-009	
PT-28A		TURNABLE INDEX SWITCH BODY.		8801-11-013	
PT-28B		TURNABLE INDEX SWITCH HEAD.		8801-45-003	
PT-28C		TURNABLE INDEX SWITCH ACTUATOR.		8801-45-004	
PT-29		THERMOCOUPLE.		8709-95-001	
PT-30A		DOOR SWITCH BODY.		8801-11-013	
PT-30B		DOOR SWITCH HEAD.		8801-45-003	
PT-30C		DOOR SWITCH ACTUATOR.		8801-45-004	
PT-31A		INTERIOR LIGHT HOLDER.		8721-67-011	
PT-31B		INTERIOR LIGHT BULB.		8857-94-007	
PT-32A		INTERIOR LIGHT PUSHBUTTON.		8801-12-022	
PT-32B		INTERIOR LIGHT PUSHBUTTON CONTACT BLOCK		8801-14-005	
PT-32C		INTERIOR LIGHT PUSHBUTTON ENCLOSURE.		8801-09-011	
PT-32D		INTERIOR LIGHT PUSHBUTTON LEGEND.		8801-15-024	
PT-33		KEYSWITCH.		8705-07-003	
PT-34		PCB ASSY		158-25-14000	
PT-35		HEATING ELEMENT.	240V 220V	8979-04-001 8979-04-007	
PT-36A		MOULDED CASE CIRCUIT BREAKER.		8872-22-078	
PT-36B		UNDervOLTAGE RELEASE COIL.		8872-02-002	
PT-36C		DOOR HANDLE AND SHAFT.		8872-19-001	
PT-37A		HEATER CONTACTOR RELAY.		8801-37-001	
PT-37B		HEATER CONTACTOR RELAY BASE.		8801-36-001	
PT-38		SERIAL OUTPUT SOCKET.		8705-25-001	
PT-39a		PUMP RELAY (IF PUMP FITTED)		8801-37-001	
PT-39b		PUMP RELAY BASE (IF PUMP FITTED).		8801-36-001	
PT-40		SUPPRESSOR UNIT (IF PUMP FITTED).		8842-48-010	
PT-41		WATER PUMP (IF FITTED).		A900-28-005	
PT-42		34 WAY RIBBON CABLE EXTENSION.		8705-25-003	

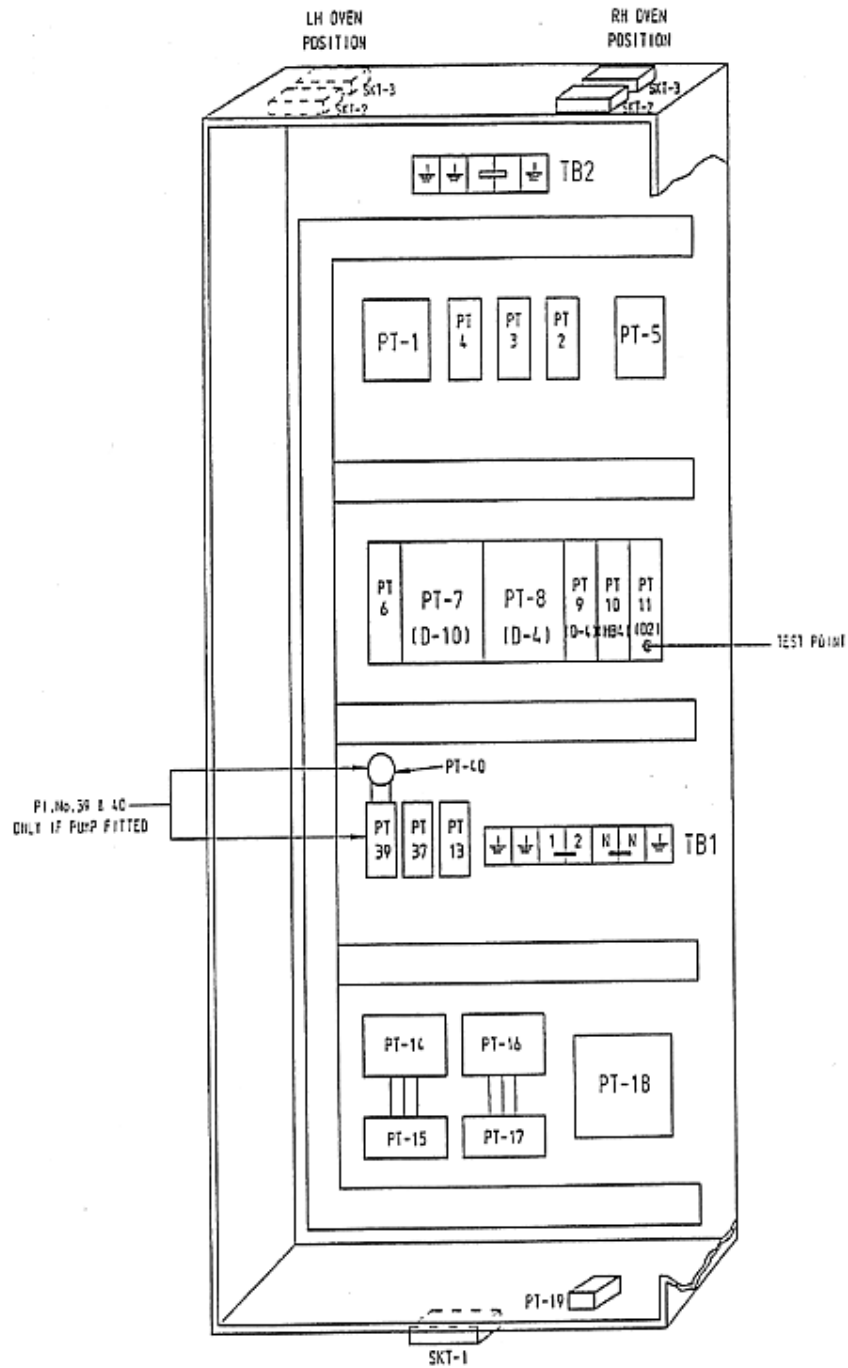
REV	BY	DATE	REVISION	ECH NO.
E	RAC	16-09-11	PT25 was B998-83-005	224/09
D	RAC	16-09-11	PT31AB P/No Changed. (HALOGEN)	167/11
C	RAC	22-01-10	PT31AB now PT34. P/No Changed.	338/09
B	JC	11-2-10	8801 WAS 8822 & 8859.	2926
A	JC	21-11-05	8822- (RELAY & BASE PT13 & PT39) WAS 8723- SIMPLIFIED CIRCUIT ON INTERIOR LIGHT/PUMP	2594

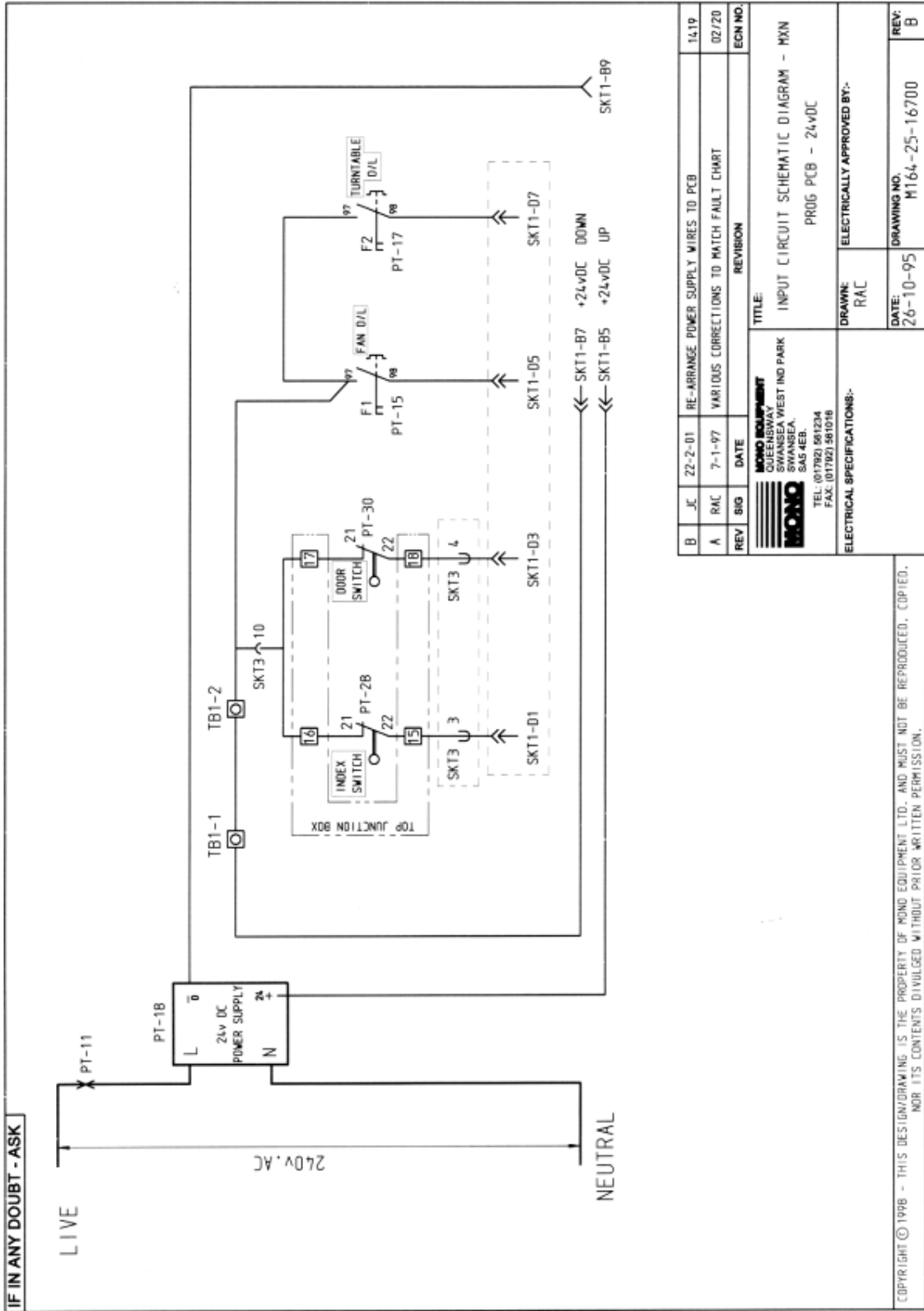
  

 <p><b>MONO EQUIPMENT</b> QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA5 4EB. TEL: (01782) 86224 FAX: (01782) 561016</p>		<p><b>TITLE:</b> COMPONENT PART LIST FOR MXC COLOURSMART OVEN</p>
<p><b>ELECTRICAL SPECIFICATIONS:-</b> DRAWN: JC DATE: 13-06-02</p>	<p><b>ELECTRICALLY APPROVED BY:-</b> P. BOYLES</p>	<p><b>REV:</b> DRAWING NO. M164E25-30100 SHT 2 of 2 E</p>

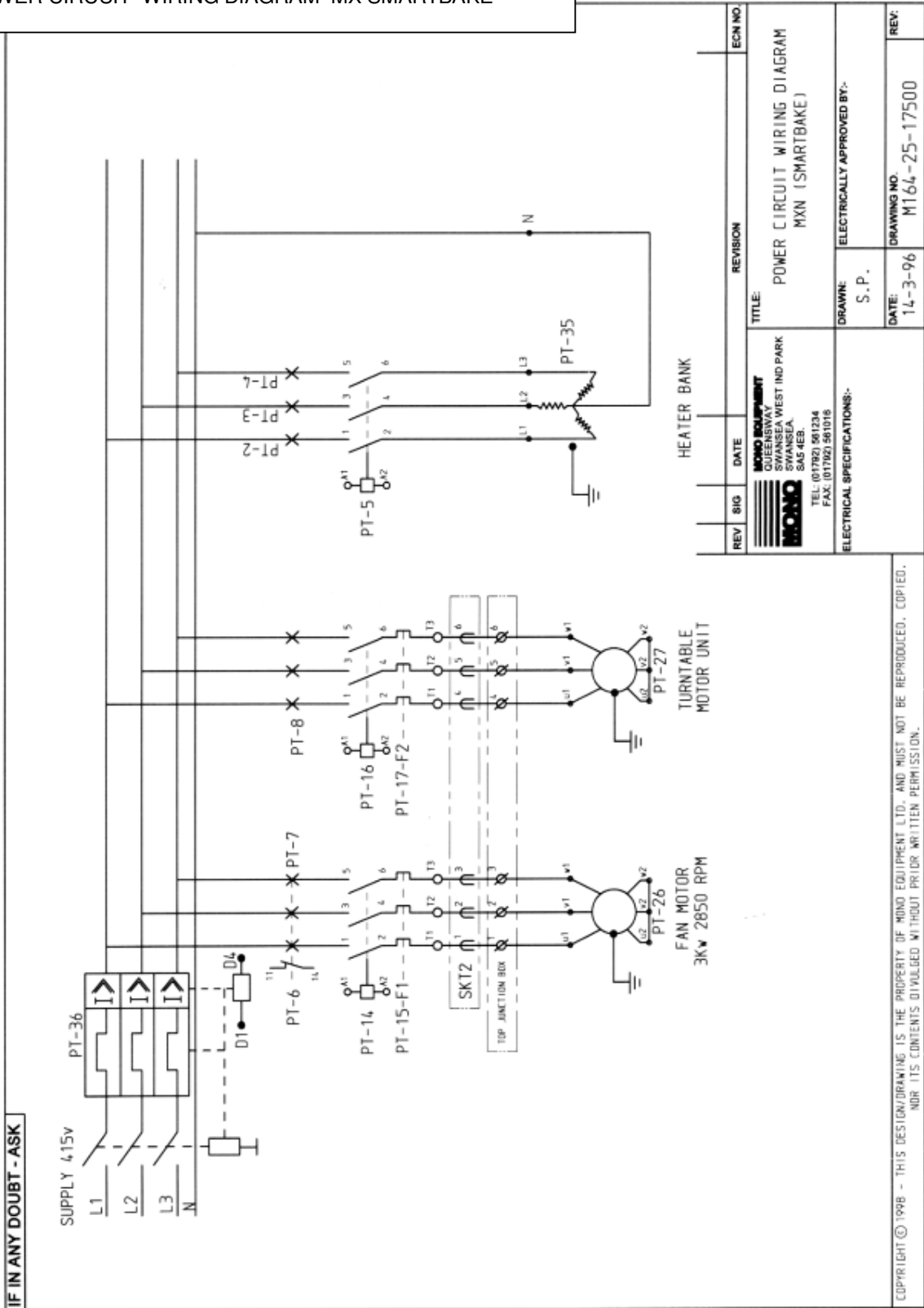
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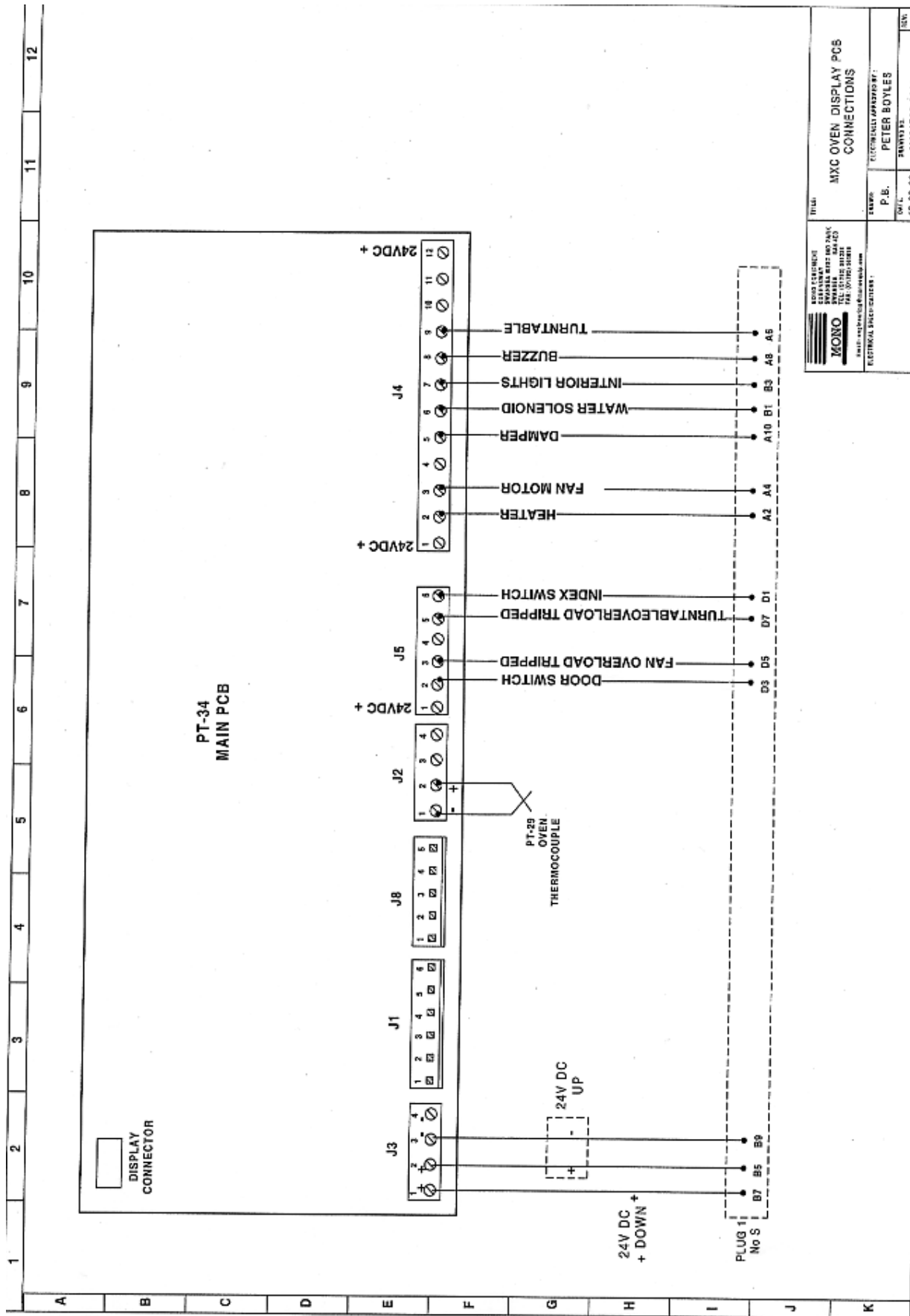
MAIN ELECTRICAL BOX LAYOUT FOR MX SMARTBAKE





POWER CIRCUIT WIRING DIAGRAM MX SMARTBAKE

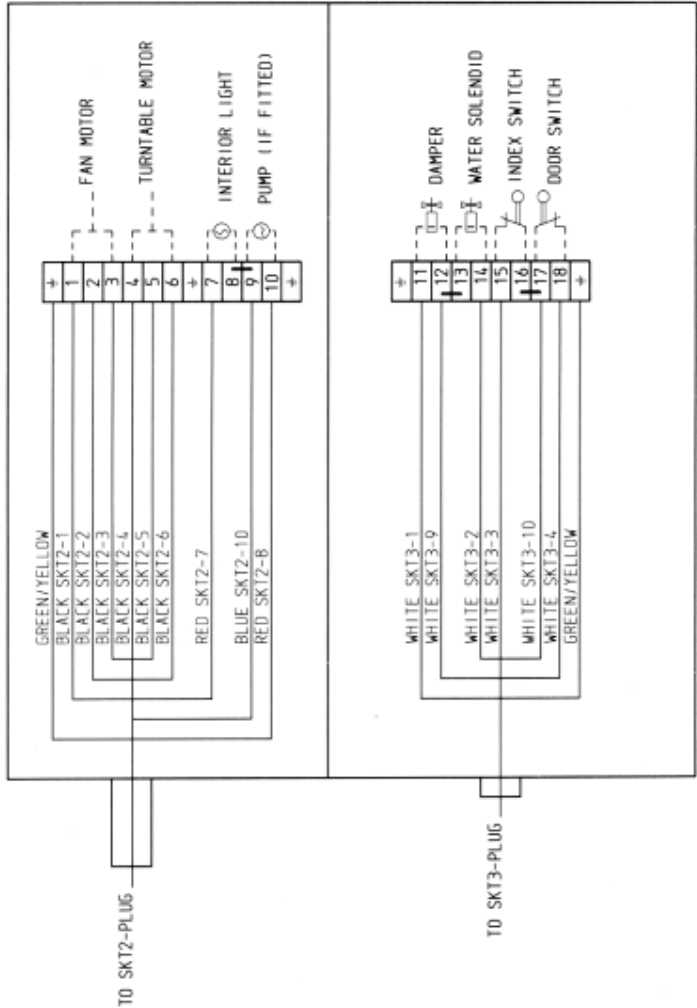






OVEN TOP JUNCTION BOX CONNECTORS FOR RH MX (WITH PUMP)

IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECH NO.
<p><b>MONO EQUIPMENT</b>                  1000 BROADWAY                  SWANSEA WEST IND PARK                  SWANSEA, SA5 4EB.                  TEL: (01792) 561234                  FAX: (01792) 561016</p>				
<p><b>MONO</b></p>			<p>TITLE: RH OVEN                  OVEN TOP JUNCTION BOX CONNECTORS                  MXN-PROG PCB-24VDC</p>	
<p>ELECTRICAL SPECIFICATIONS:-</p>			<p>DRAWN: R. A. C.                  ELECTRICALLY APPROVED BY:-</p>	
<p>TO SKT2-PLUG</p>			<p>DATE: 12-1-94                  DRAWING NO. M164-25-16600                  REV:</p>	

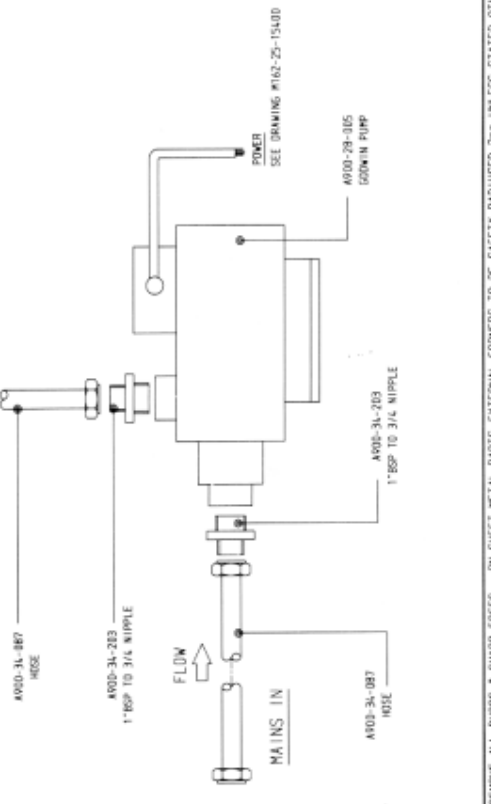
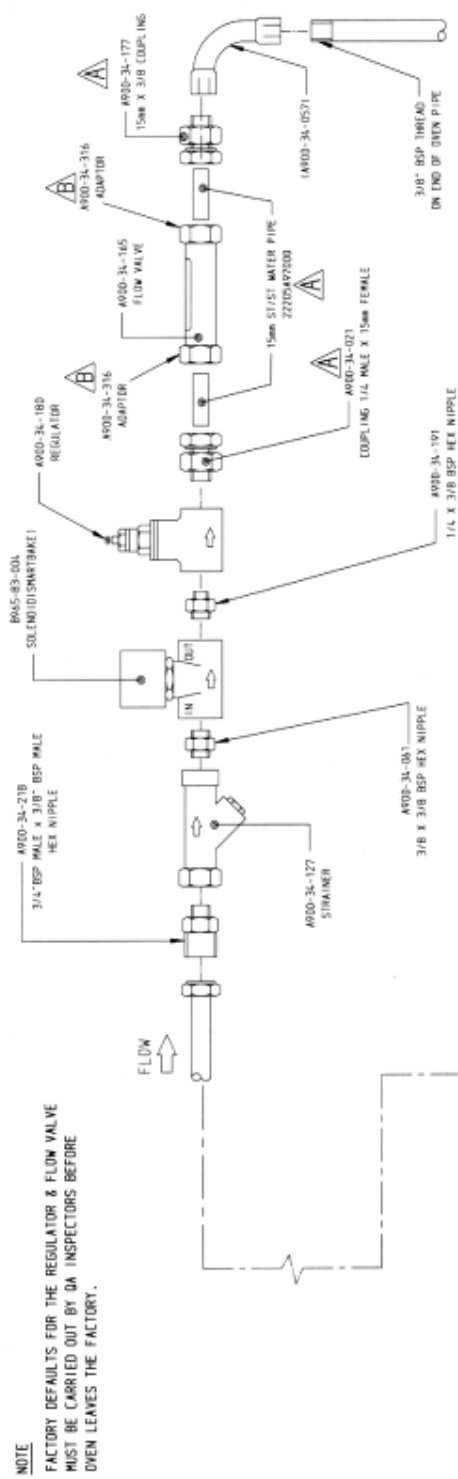
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ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED

DO NOT SCALE - IF IN DOUBT ASK

**NOTE**  
 FACTORY DEFAULTS FOR THE REGULATOR & FLOW VALVE  
 MUST BE CARRIED OUT BY QA INSPECTORS BEFORE  
 OVEN LEAVES THE FACTORY.

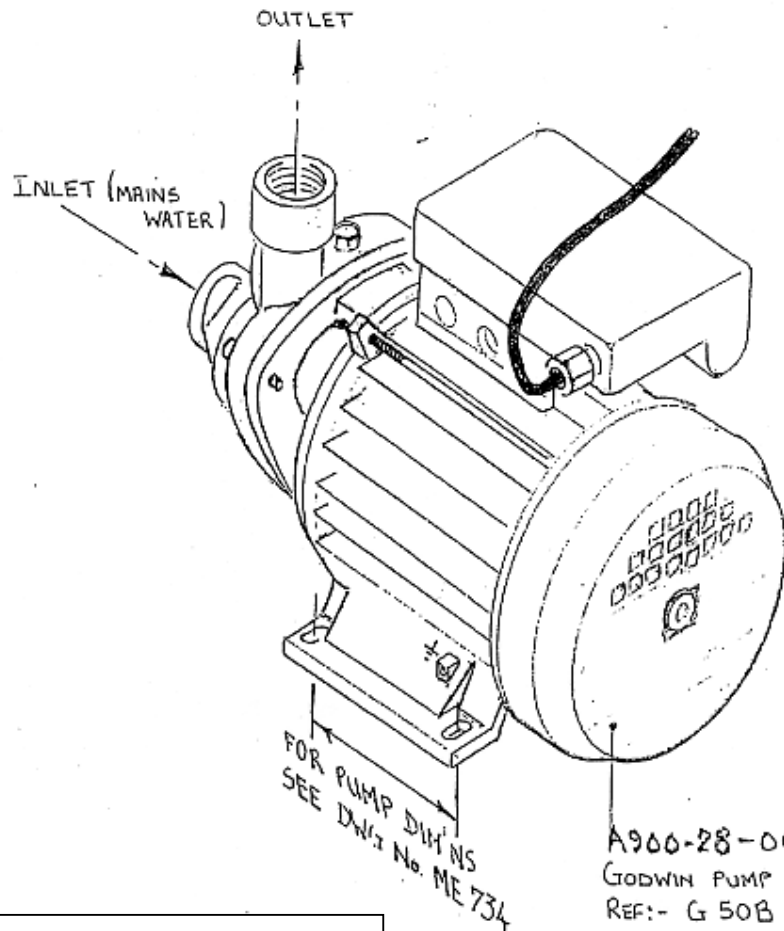


REV	BIG	DATE	REVISION	ECN NO.
B	RJJ	151104	A900-34-316 x 2 ADDED	2350
A	RJJ	150103	15mm ST/ST WATER PIPE ADDED A900-34-177 WAS A900-34-061 A900-34-021 WAS A900-34-191 A900-34-219 REMOVED	1922

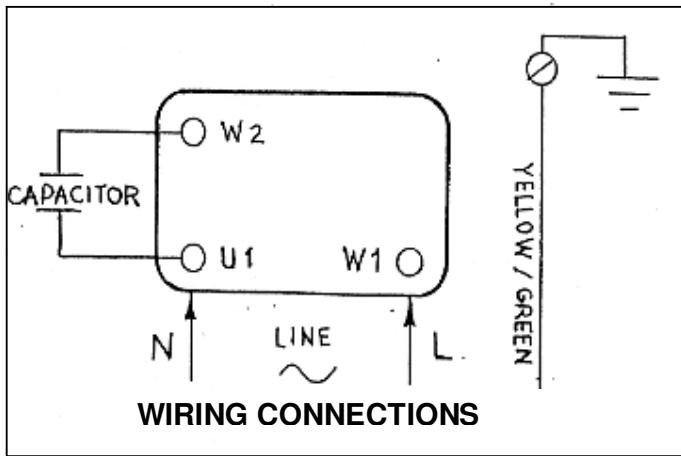
  

<b>MONO</b> MONO EQUIPMENT QUEENSWAY SUNWAY WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 581234 FAX: (01792) 581016	<b>TITLE:</b> MXE/MXN WATER INLET COMPONENTS / TESCO OVEN (WITH PUMP)
<b>MATL:</b> SEE ABOVE	<b>DRAWN:</b> C D
<b>MATL QTY:</b>	<b>NO. REQ:</b>
<b>FINISH:</b> ALL JOINTS MUST BE W/ BITE (A3)	<b>DRAWING SCALE:</b> 3"=1'-0"
	<b>PURCHASE ORDER NO.:</b> WORKS ORDER NO.
	<b>DRAWING NO.:</b> M164-01-03000
	<b>REV:</b> B

REMOVE ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS EXTERNAL CORNERS TO BE SAFETY RADIUSED 2mm UNLESS STATED OTHERWISE  
 SURFACE FINISH: 3/32" COARSE FINISH, 3/64" MEDIUM FINISH, 3/128" FINE FINISH, 3/256" GROUND FINISH  
 OPEN TOL. 150 & BELOW +.5, OVER 150 ±1.0 DECIMAL DIMS. .75 & BELOW +.25, .75 TO 300±.4, 300 TO 600±.5, OVER 600±1.0  
 3/4 ANGLE  
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A900-28-005  
 GODWIN PUMP  
 REF:- G 50B  
 0.5 HP  
 240V-50Hz-1PH  
 2850 RPM 2.4 AMPS



**WATER PUMP (GODWIN) DIAGRAM**  
 (IF FITTED)



## 21.0 SPARES

IF IN ANY DOUBT - ASK

R. H. OVEN




L. H. OVEN



REV	SIG	DATE	REVISION	ECN NO.
<p><b>MOND EQUIPMENT</b>                  QUEENSWAY                  SWANSEA WEST IND PARK                  SWANSEA                  SA5 4EB.                  TEL: (01792) 961254                  FAX: (01792) 961016</p>				
<p><b>MOND EQUIPMENT</b></p>			<p>TITLE:                  MXC MAIN COMPONENTS LAYOUT</p>	
<p>ELECTRICAL SPECIFICATIONS:-                  415V 3PH 50Hz</p>			<p>DRAWN:                  JC</p>	
<p>DATE:                  13-06-02</p>			<p>ELECTRICALLY APPROVED BY:-                  P. BOYLES</p>	
<p>DRAWING NO.                  M164E25-30100</p>			<p>REV: 1 of 2</p>	

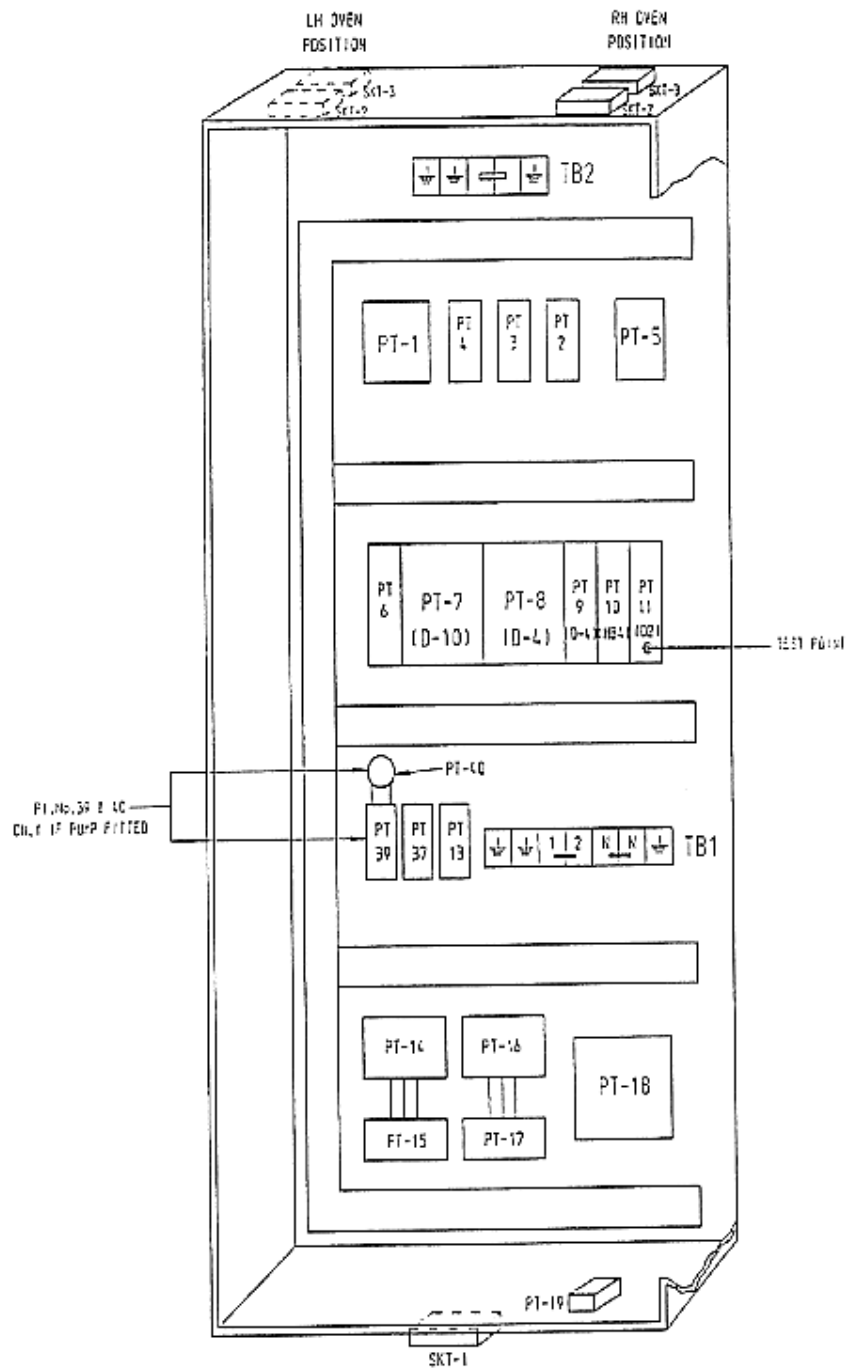
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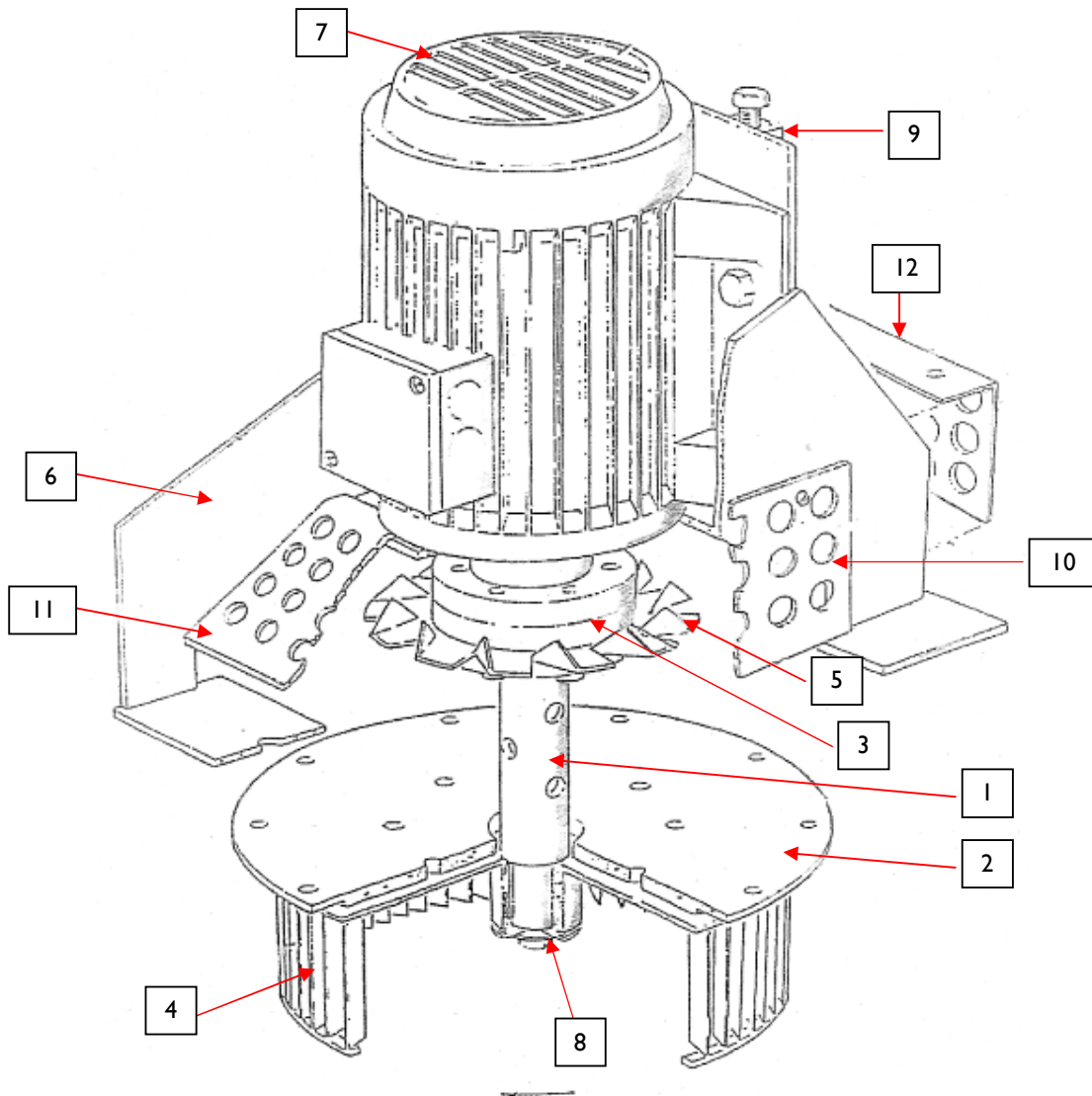
**IF IN ANY DOUBT - ASK**

DRAWING		DESCRIPTION		MONO	
PT-Ref		DESCRIPTION	MONO PART NUMBER		
PT-1	OVERHEAT THERMOSTAT		8873-30-015		
PT-2	HEATING ELEMENT MCB.		8872-22-074		
PT-3	HEATING ELEMENT MCB.		8872-22-074		
PT-4	HEATING ELEMENT MCB.		8872-22-074		
PT-5	HEATING ELEMENT CONTACTOR		8801-08-032		
PT-6	MAIN FAN MOTOR MCB AUXILIARY CONTACT		8872-07-004		
PT-7	MAIN FAN MOTOR MCB.		8872-22-054		
PT-8	TURNTABLE MOTOR MCB.		8872-22-052		
PT-9	INTERIOR LIGHT MCB..		8872-22-003		
PT-10	PUMP MOTOR MCB.		8872-22-042		
PT-11	CONTROL MOTOR MCB.		8872-22-061		
PT-13A	INTERIOR LIGHT RELAY.		8801-37-001		
PT-13B	INTERIOR LIGHT RELAY BASE.		8801-36-001		
PT-14	MAIN FAN MOTOR CONTACTOR.		8801-08-031		
PT-15	MAIN FAN MOTOR THERMAL OVERLOAD.		8801-01-042		
PT-16	TURNTABLE MOTOR CONTACTOR.		8801-08-031		
PT-17	TURNTABLE MOTOR THERMAL OVERLOAD.		8801-01-041		
PT-18	24V DC POWER SUPPLY.		8801-93-005		
PT-19	BUZZER		8723-92-002		
PT-24	STEAM SOLENOID.		8965-83-004		
PT-25	DAMPER SOLENOID.		8749-83-004		
PT-26	MAIN FAN MOTOR.		8859-74-024		
PT-27	TURNTABLE MOTOR UNIT.		8912-74-009		
PT-28A	TURNTABLE INDEX SWITCH BODY.		8801-11-013		
PT-28B	TURNTABLE INDEX SWITCH HEAD.		8801-45-003		
PT-28C	TURNTABLE INDEX SWITCH ACTUATOR.		8801-45-004		
PT-29	THERMOCOUPLE.		8709-95-001		
PT-30A	DOOR SWITCH BODY.		8801-11-013		
PT-30B	DOOR SWITCH HEAD.		8801-45-003		
PT-30C	DOOR SWITCH ACTUATOR.		8801-45-004		
PT-31A	INTERIOR LIGHT HOLDER.		8721-67-011		
PT-31B	INTERIOR LIGHT BULB.		8857-94-007		
PT-32A	INTERIOR LIGHT PUSHBUTTON.		8801-12-022		
PT-32B	INTERIOR LIGHT PUSHBUTTON CONTACT BLOCK		8801-14-005		
PT-32C	INTERIOR LIGHT PUSHBUTTON ENCLOSURE.		8801-09-011		
PT-32D	INTERIOR LIGHT PUSHBUTTON LEGEND.		8801-15-024		
PT-33	KEYSWITCH.		8705-07-003		
PT-34	PCB ASSY		158-25-14000		
PT-35	HEATING ELEMENT.	240V	8979-04-001		
		220V	8979-04-007		
PT-36A	MOLDED CASE CIRCUIT BREAKER.		8872-22-078		
PT-36B	UNDervOLTAGE RELEASE COIL.		8872-02-002		
PT-36C	DOOR HANDLE AND SHAFT.		8872-19-001		
PT-37A	HEATER CONTACTOR RELAY.		8801-37-001		
PT-37B	HEATER CONTACTOR RELAY BASE.		8801-36-001		
PT-38	SERIAL OUTPUT SOCKET.		8705-25-001		
PT-39a	PUMP RELAY (IF PUMP FITTED)		8801-37-001		
PT-39b	PUMP RELAY BASE (IF PUMP FITTED).		8801-36-001		
PT-40	SUPPRESSOR UNIT (IF PUMP FITTED).		8842-48-010		
PT-41	WATER PUMP (IF FITTED).		A900-28-005		
PT-42	34 WAY RIBBON CABLE EXTENSION.		8705-25-003		
E	RAC	16-09-11	PT25 was B998-83-005		224/09
D	RAC	16-09-11	PT31AB P/No Changed. (HALOGEN)		16/7/11
C	RAC	22-01-10	PT34AB now PT34, P/No Changed.		3/8/09
B	JC	11-2-10	8801 WAS 8822 & 8859.		2926
A	JC	21-11-05	8822- (RELAY & BASE) PT13 & PT391 WAS 8723- SIMPLIFIED CIRCUIT ON INTERIOR LIGHT/PUMP		2594
REV	BY	DATE	REVISION		ECH NO.
 <p><b>MONO EQUIPMENT</b> QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA5 4EB. TEL: (01782) 56224 FAX: (01782) 561016</p>					
<p><b>TITLE:</b> COMPONENT PART LIST FOR MXC COLOURSMART OVEN</p>					
<p><b>ELECTRICAL SPECIFICATIONS:-</b> DRAWN: JC DATE: 13-06-02 REV: E</p>					

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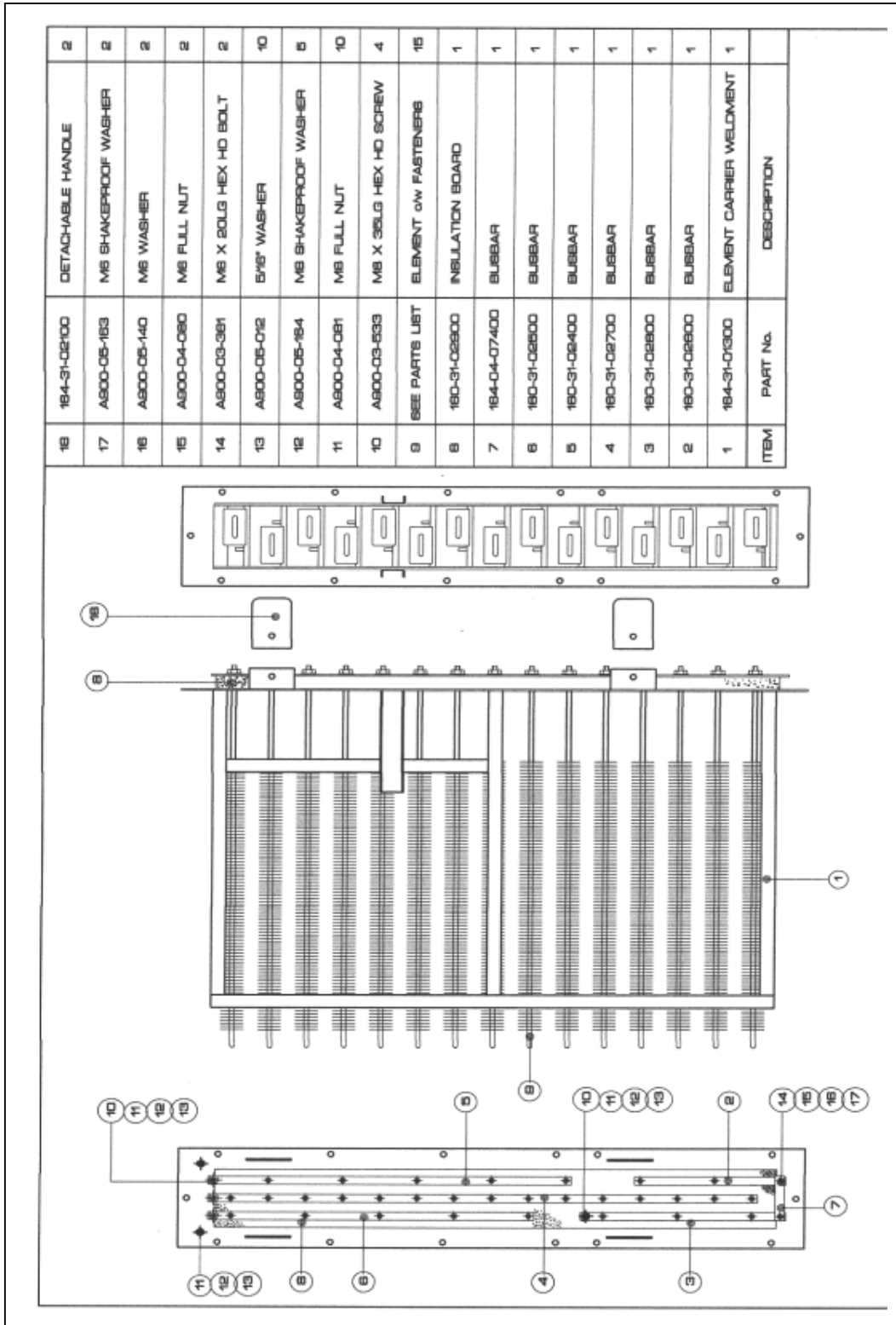
# MAIN ELECTRICAL BOX LAYOUT FOR MXN SMARTBAKE



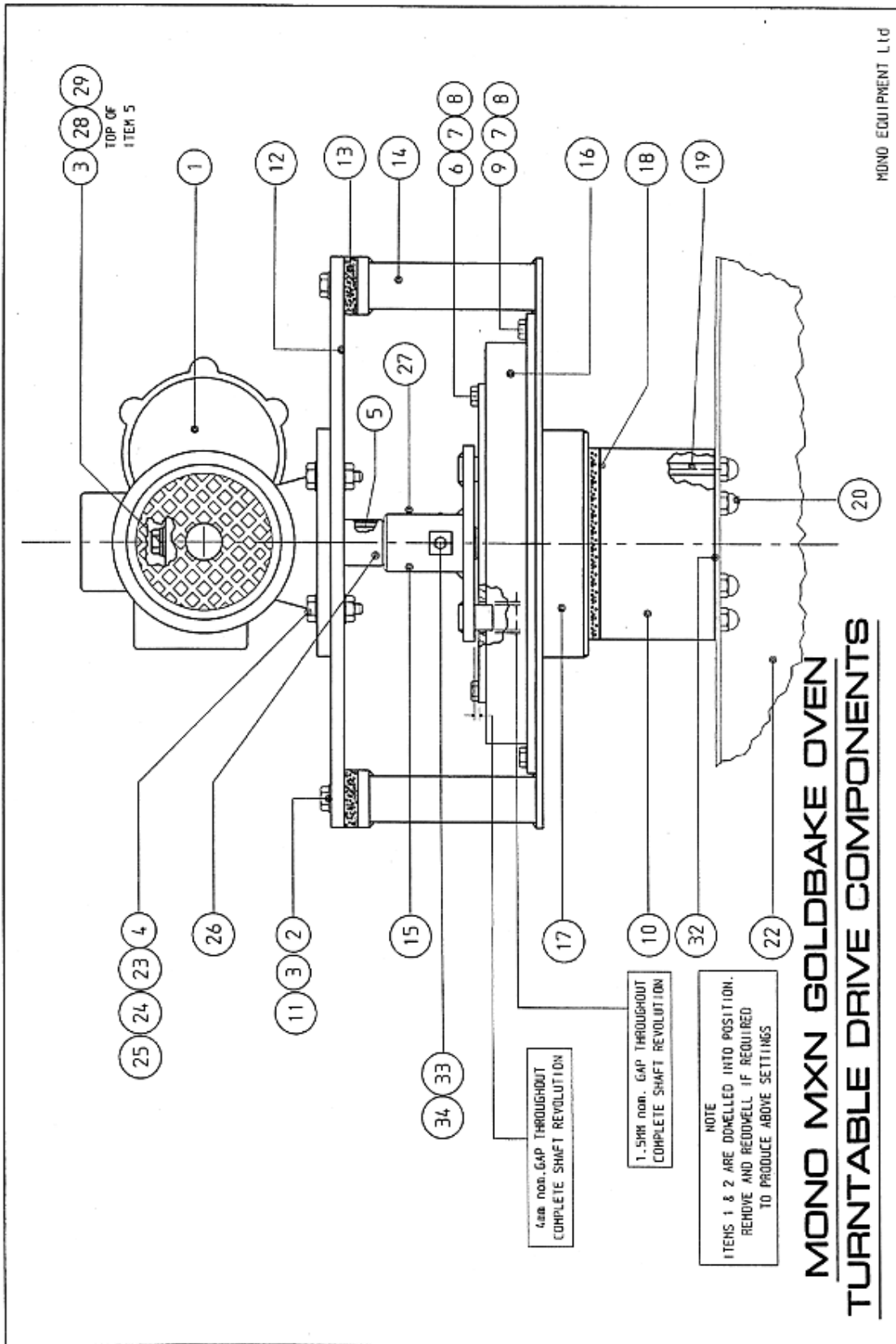


1	Fan shaft lower	160-14-01700
2	Lower fan access cover	160-35-01000
3	Driving flange	160-14-10000
4	Main fan	A900-27-049
5	Cooling fan	164-14-02400
6	Fan support bracket	160-35-00500
7	Motor	B859-74-029
8	Retaining washer	160-14-10100
9	Motor slip plate assy	160-35-00100
10	Fan side guard	160-35-01500
11	Fan guard	160-35-01600
12	Fan guard rear	160-35-01600

## MAIN FAN ASSEMBLY







**MONO MXC GOLDBAKE OVEN TURNTABLE DRIVE  
COMPONENTS DESCRIPTION**

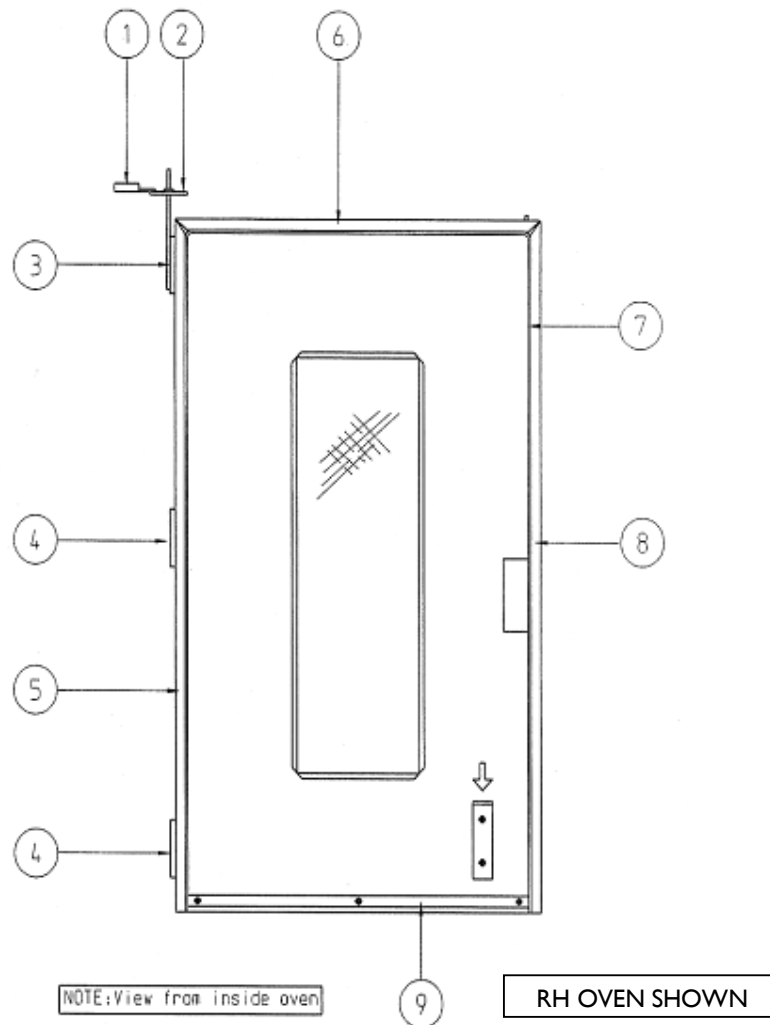
(see drawing on previous page)

Item	Part no	Description	Qty
1	B912-74-009	Gearmotor unit (Varvel MRA70)	1
2	A900-05-143	M10 Plain washer	4
3	A900-05-142	M10 Spring washer	5
4	A900-03-387	M12 x 45LG Hex.Hd. setscrew	4
5	162-02-04100	Drive shaft assy (shaft key pin)	1
6	A900-03-383	M8 x 25LG Hex.Hd.setscrew	8
7	A900-05-144	M8 Plain washer	16
8	A900-05-141	M8 Spring washer	16
9	A900-03-439	M8 x 50LG Hex.Hd.setscrew	8
10	160-36-01000	Turntable drive (lower)	1
11	A900-03-438	M10 x 45LG. Hex.Hd.setscrew	4
12	160-15-00600	Top plate	1
13	160-15-00700	Insulation packing piece	4
14	160-36-00100	Bearing support plate assy.	1
15	162-02-04400	Drive spider	1
16	160-36-00300	Turntable bearing	1
17	160-15-00800	Turntable drive (upper)	1
18	160-15-01400	Insulation disc	1
19	160-36-01100	M10 Stud	6
20	A900-04-096	M10 Dome nut	6
21			
22	160-36-00600	Rack hanger. (ref. only)	1
23	A900-05-022	½" Plain washer	8
24	A900-05-059	½" Spring washer	8
25	A900-04-084	M12 Nut	4
26	162-02-04300	Spacer	7
27	A900-03-436	M6 x 10LG Grub screw	2
28	162-02-045	Washer (drive shaft)	1
29	A900-03-395	M10 x 16LG hex.Ho. setscrew	1
30	160-35-02000	Direction of rotation label	1
31	A900-03-628	M4 x 6LG slotted pan ho. screw	2
32	160-40-06102	Packing shim for rack hanger (14swg)as required	
	160-40-06103	-----"----- (20swg)-----"	
33	A900-03-360	M6 x 12LG Hex.Hd. setscrew	1
34	A900-05-163	M6 Shakeproof washer	1

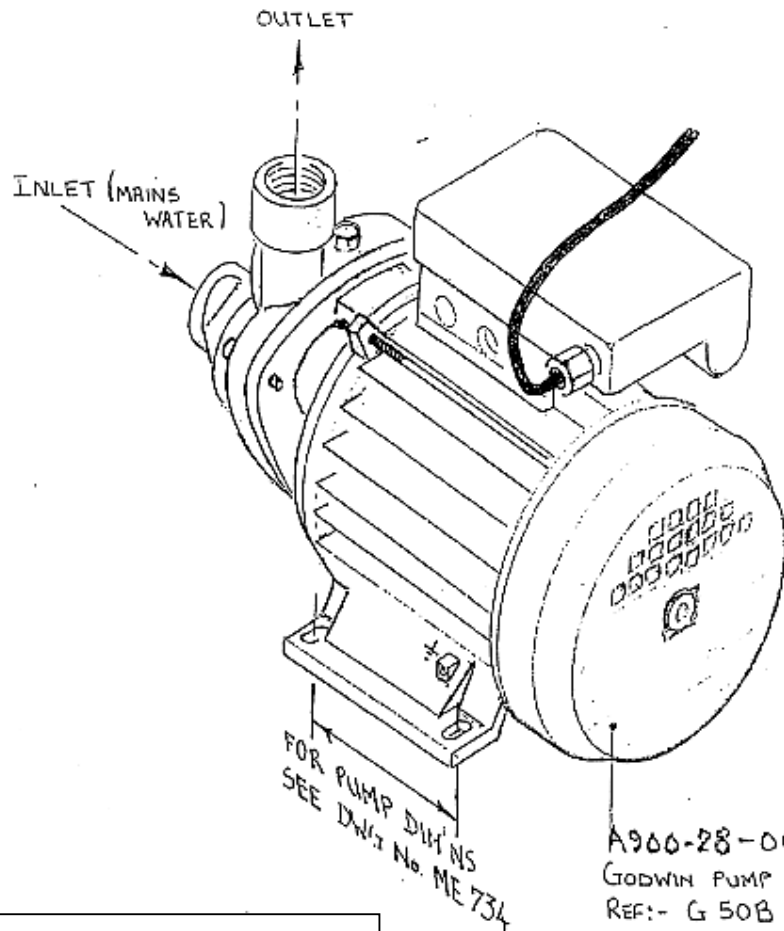
ROPE SEAL PT No. A900-32-016 (NOT SHOWN)

RUBBER SEAL PT No. A900-12-060 (NOT SHOWN)

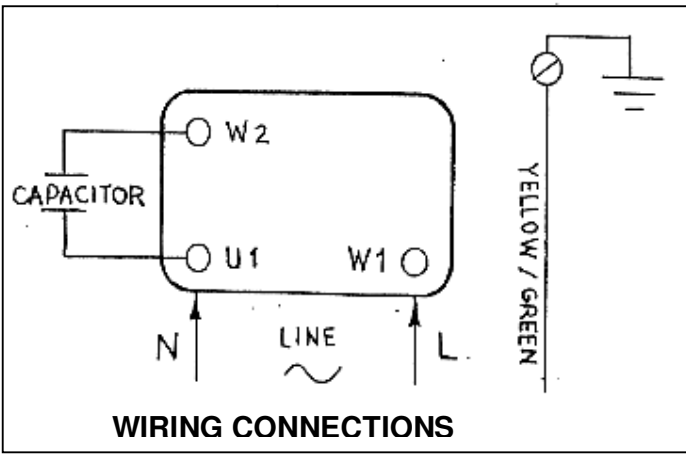
## MAIN DOOR COMPONENTS



- |   |  |  |
|---|--|--|
| ① | B801-11-013<br>B801-45-003<br>B801-45-004    | SWITCH<br>OPERATING HEAD<br>OPERATING LEVER                  |
| ② | 160-06-02200                                 | CAM  |
| ③ | 160-06-06700<br>160-06-06701<br>160-06-08500 | TOP HINGE – RH DOOR<br>-- LH DOOR<br>MIDDLE AND BOTTOM HINGE |
| ⑤ | 160-06-07101<br>160-06-07001                 | INNER CLAMP<br>OUTER CLAMP                                   |
| ⑥ | 160-06-07300<br>160-06-07200                 | INNER CLAMP<br>OUTER CLAMP                                   |
| ⑦ | A900-12-037                                  | “P” SEAL   |
| ⑧ | 160-06-07100<br>160-06-07000                 | INNER CLAMP<br>OUTER CLAMP                                   |
| ⑨ | 160-48-06400<br>160-48-06000                 | BOTTOM CLAMP<br>BOTTOM SEAL                                  |



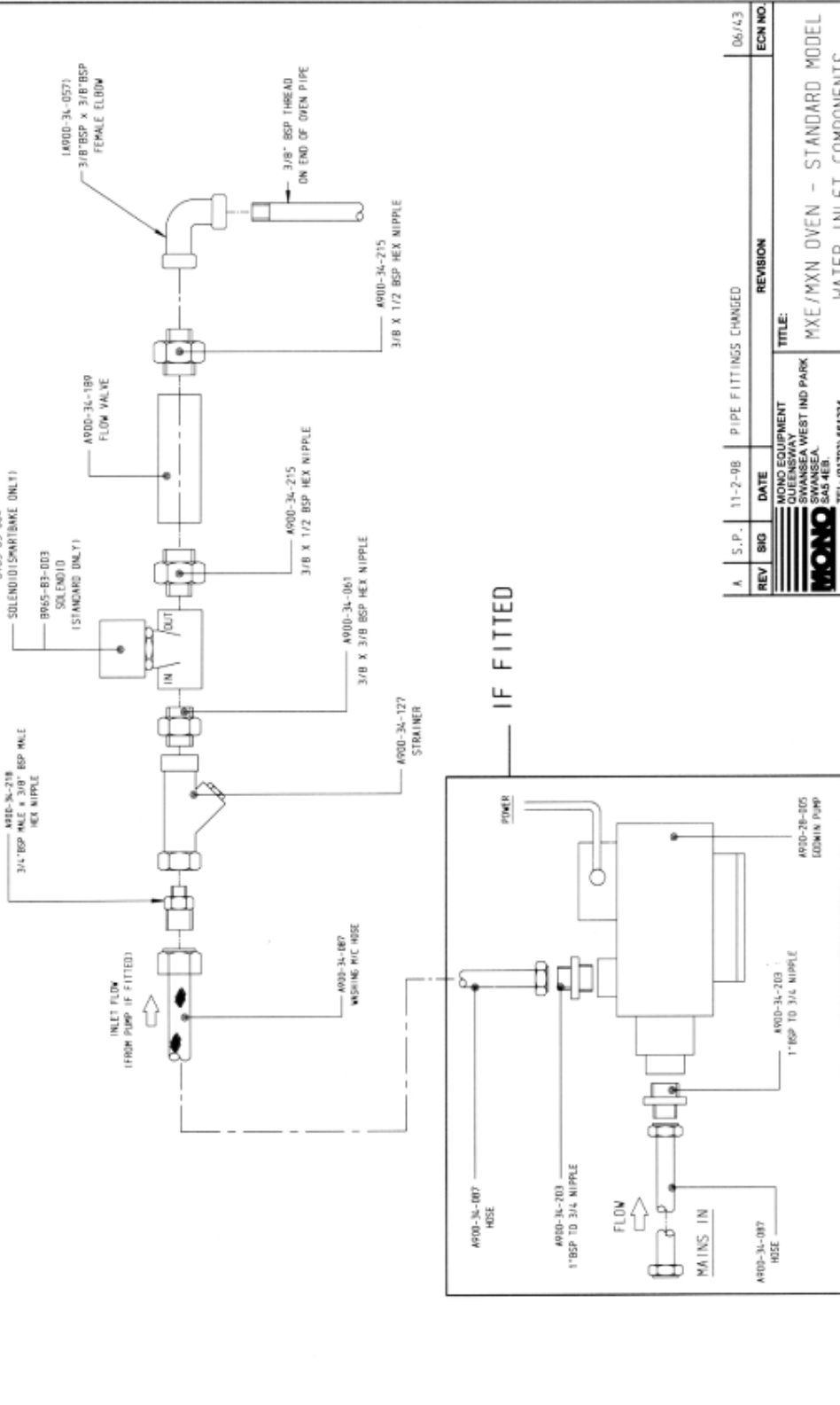
A900-28-005  
 GODWIN PUMP  
 REF:- G 50B  
 0.5 HP  
 240V-50Hz-1PH  
 2850 RPM 2.4 AMPS



**WATER PUMP (GODWIN) DIAGRAM**  
 (IF FITTED)

DO NOT SCALE - IF IN DOUBT ASK

ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED



REV	SIG	DATE	DESCRIPTION	REVISED	ECN NO.
A	S.P.	11-2-98	PIPE FITTINGS CHANGED		06/43

<b>MONO EQUIPMENT</b> QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA6 9EL. TEL: 01792 961234 FAX: 01792 961016		<b>TITLE:</b> MXE/MXN OVEN - STANDARD MODEL WATER INLET COMPONENTS	
<b>MATL:</b> RAL	<b>PURCHASE ORDER NO.:</b> RAL	<b>WORKS ORDER NO.:</b> RAL	
<b>MATL QTY:</b> ---	<b>NO. REQ:</b> ---	<b>DATE:</b> 16-12-96	
<b>FINISH:</b> ---	<b>DRAWING NO.:</b> M164-01-02300	<b>DRAWING SCALE:</b> A3	<b>DRAWING SIZE:</b> A3

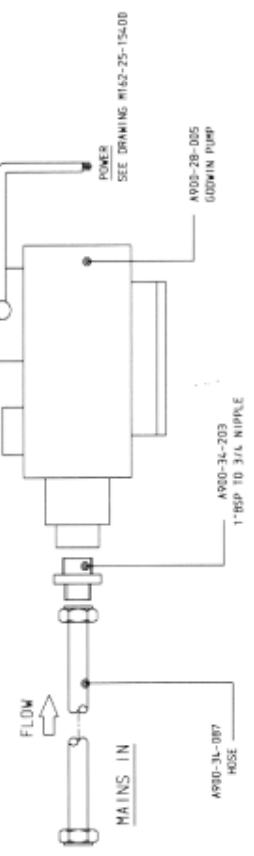
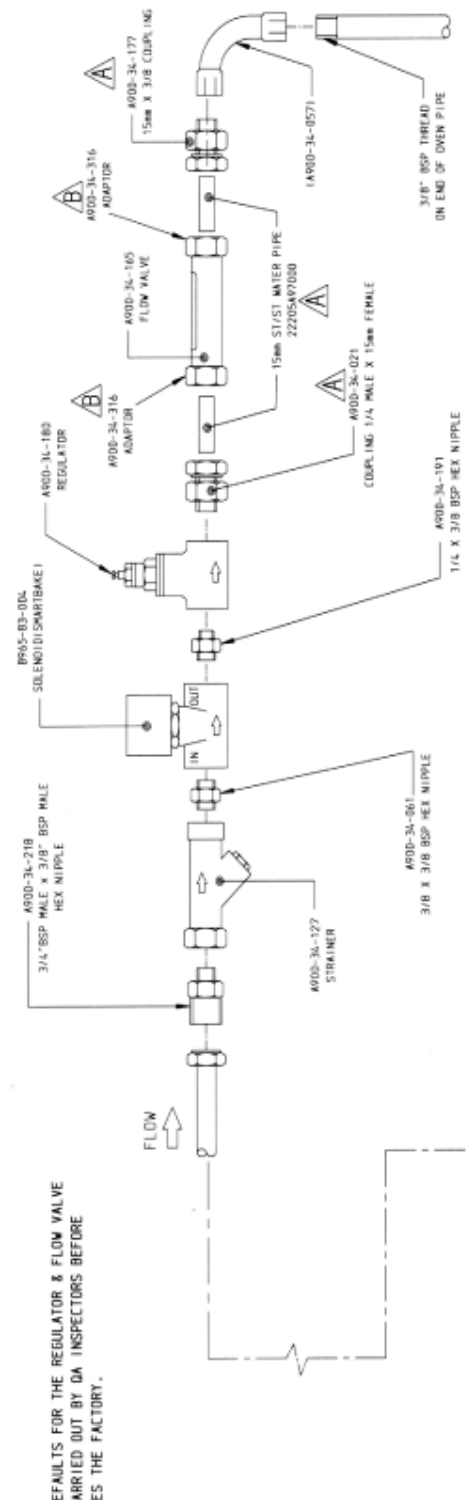
REMOVE ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS EXTERNAL CORNERS TO BE SAFETY RADIUS 2mm UNLESS STATED OTHERWISE  
 SURFACE FINISH:  $\frac{3}{16}$  COARSE FINISH,  $\frac{3}{32}$  MEDIUM FINISH,  $\frac{3}{64}$  FINE FINISH,  $\frac{3}{128}$  GROUND FINISH  
 OPEN TD.  $\frac{1}{16}$  & BELOW  $\pm 0.005$  OVER  $\pm 0.010$  DECIMAL DIMS.  $\frac{1}{16}$  & BELOW  $\pm 0.025$  TO  $3/16$   $\pm 0.030$  TO  $5/16$   $\pm 0.040$  TO  $1/2$   $\pm 0.050$  OVER  $1/2$   $\pm 0.060$   
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DO NOT SCALE - IF IN DOUBT ASK

ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED

**NOTE**

FACTORY DEFAULTS FOR THE REGULATOR & FLOW VALVE MUST BE CARRIED OUT BY QA INSPECTORS BEFORE OVEN LEAVES THE FACTORY.



REV	SIG	DATE	REVISION	ECN NO.
B	RJJ	151104	A900-34-316 x 2 ADDED	2350
A	RJJ	150103	15mm ST/ST WATER PIPE ADDED A900-34-177 WAS A900-34-061 A900-34-021 WAS A900-34-191 A900-34-219 REMOVED	1922

<b>MOJO</b> MOJO EQUIPMENT 100 RUSSELL STREET SWANSEA WEST IND PARK SWANSEA SA6 4EB. TEL: (01782) 661234 FAX: (01782) 661016		TITLE: MXE/MXN WATER INLET COMPONENTS TESCO OVEN (WITH PUMP)	
MAT'L: SEE ABOVE		DRAWN: _____ PURCHASE ORDER NO. _____ WORKS ORDER NO. _____	
MAT'L QTY: _____ REQ: _____		D...: _____ 3-2-98	
FINISH: ALL JOINTS MUST BE VALVE/AG		DRAWING NO. M164-01-03000 NTS	

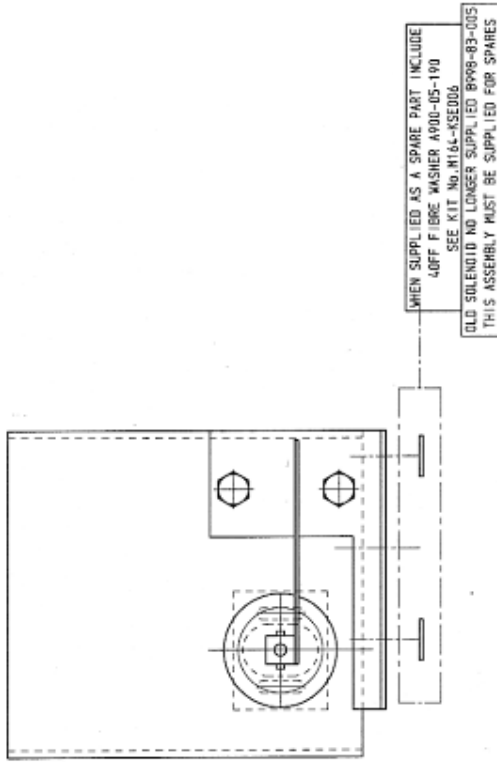
REMOVE ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS. EXTERNAL CORNERS TO BE SAFETY RADIUSED 2mm UNLESS STATED OTHERWISE

SURFACE FINISHING:  $\frac{3}{16}$  COARSE FINISH  $\frac{3}{32}$  MEDIUM FINISH  $\frac{1}{16}$  FINE FINISH  $\frac{1}{32}$  GROUND FINISH

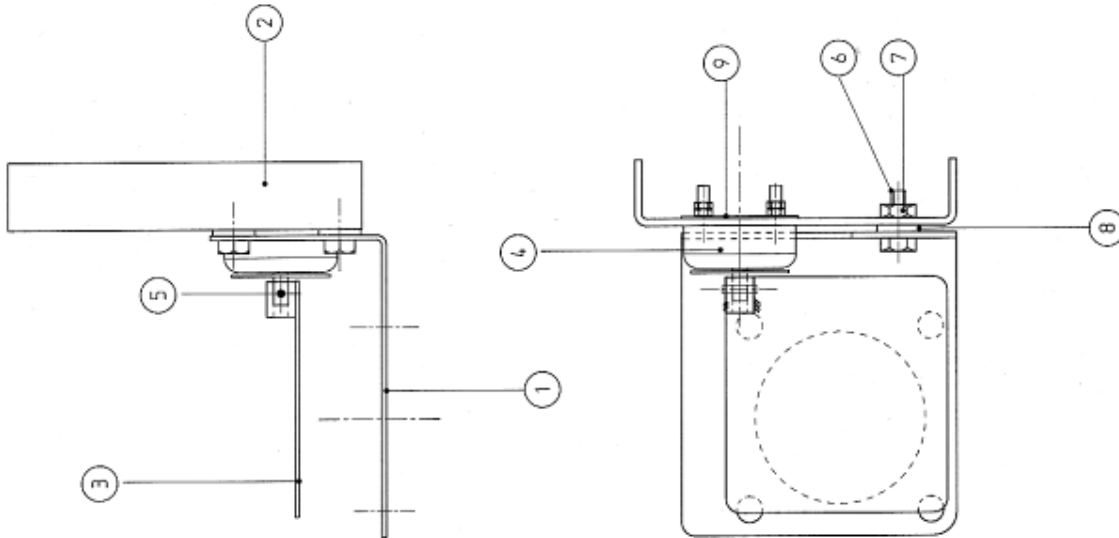
OPEN 10L, 150 & BELOW ±.5, OVER 150 ±1.0 DECIMAL 0.1MS, .75 & BELOW ±.25, .75 TO 300 ±.1, 300 TO 600 ±.0 OVER 600 ±1.0

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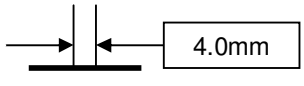
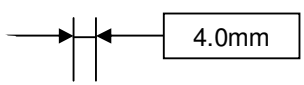
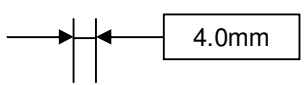
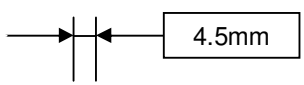
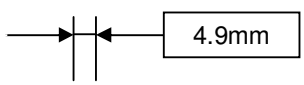
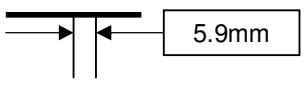
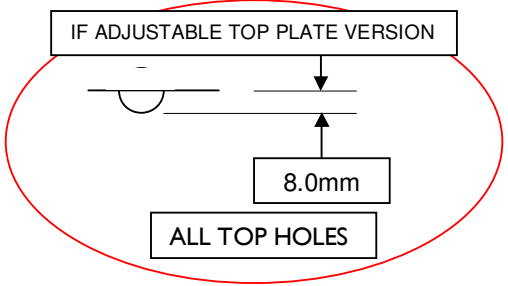
# DAMPER ASSEMBLY



ITEM	PART NUMBER	DESCRIPTION	QTY
1	M160-38-03100	BASE BRACKET	1
2	M160-38-03200	SOLENOID BRACKET	1
3	M160-38-03300	DAMPER FLAP	1
4	B749-83-004	SOLENOID	1
5	A900-01-197	PIN	1
6	A900-03-532	H8 X 20 HEX HEAD	2
7	A900-04-143	H8 BINX	2
8	M145-03-11300	FIBRE WASHER	2
9	M164-38-03400	WASHER PLATE	1



# MXn OVEN AIR DOOR DEFAULT SETTINGS







**MONO Equipment**

Queensway, Swansea West Industrial Park, Swansea, SA5 4EB UK  
Tel. 01792 561234 Fax. 01792 561016  
Email:mono@monoequip.com

**[www.monoequip.com](http://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 BY RECYCLING OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.**

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)