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MXT ROTARY RACK OVEN

SET UP AND OPERATION INSTRUCTIONS

(With programming instructions)

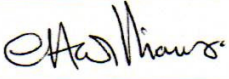
ECOTOUCH CONTROL



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,
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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,
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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.



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

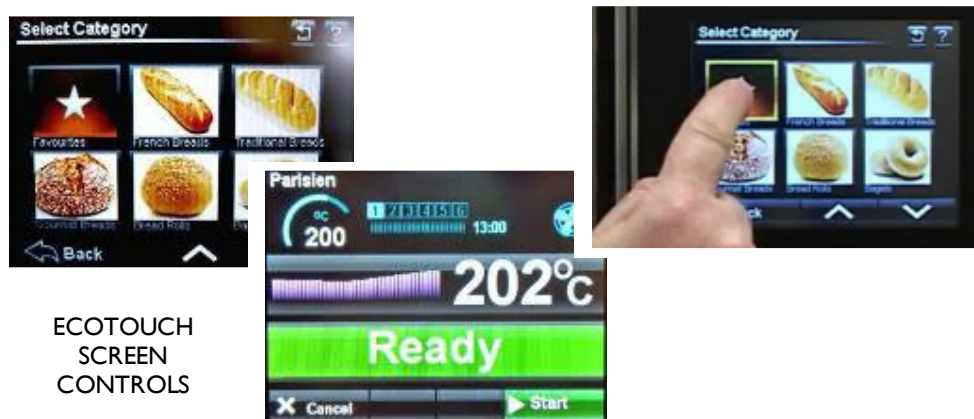


1.0 INTRODUCTION



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

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

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

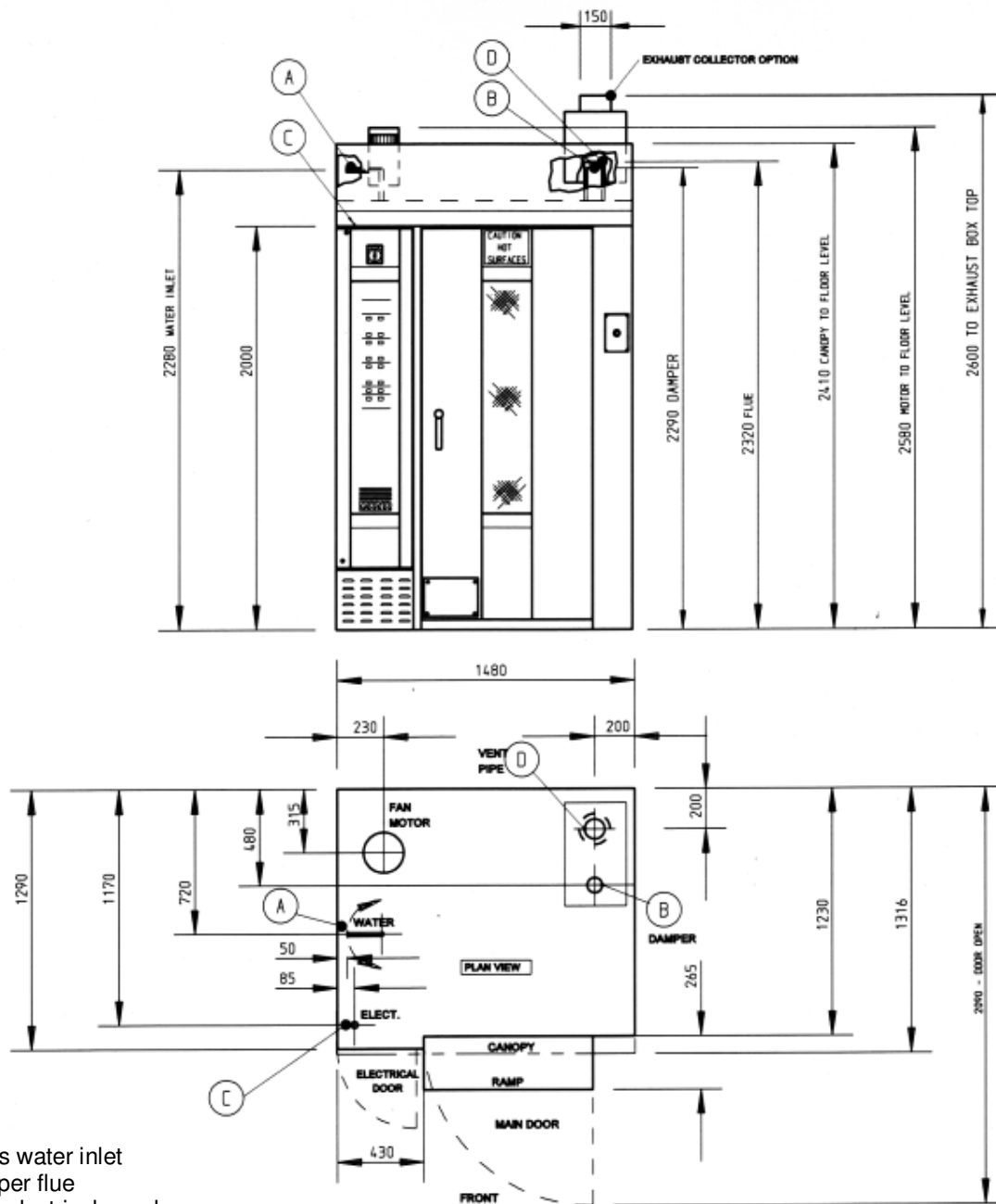
The fan and rack rotator have generously rated, totally enclosed, motors and a sealed for life gearbox.

The high-speed fan and 45 kW element array (36kW on low power version) 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.

Programmed damper control is provided as part of the programming controls.

2.0 OVERALL DIMENSIONS



- A Mains water inlet
- B Damper flue
- C Main electrical supply
- D Main vent pipe

(No drainage required)

Minimum door entry required:- 2000mm (78") high x 760mm (30") wide
 Minimum operational ceiling height:- 3000mm (118")

Total floor area:- 1.85 sq. Mtrs

3.0 SPECIFICATIONS

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:	1.85 sq. m
TOTAL POWER:	50kW (41kW on low power version available)
ELECTRICAL SUPPLY:	415V. 3pH. 50Hz. ,70amps per phase
HEATING ELEMENTS:	Finned hairpin type
HEATING ELEMENTS LOADING:	3kW. each
HEATING ELEMENTS NUMBER:	15 (12 on low power version available)
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 and solenoid operated supply:

WATER PRESSURE

MAXIMUM: 4.0bar (60 psi)
MINIMUM: 2.0bar (30 psi)
WATER FLOW 6 litres/minute (at minimum pressure)

WEIGHT Approx. 1100kg (2420lbs)

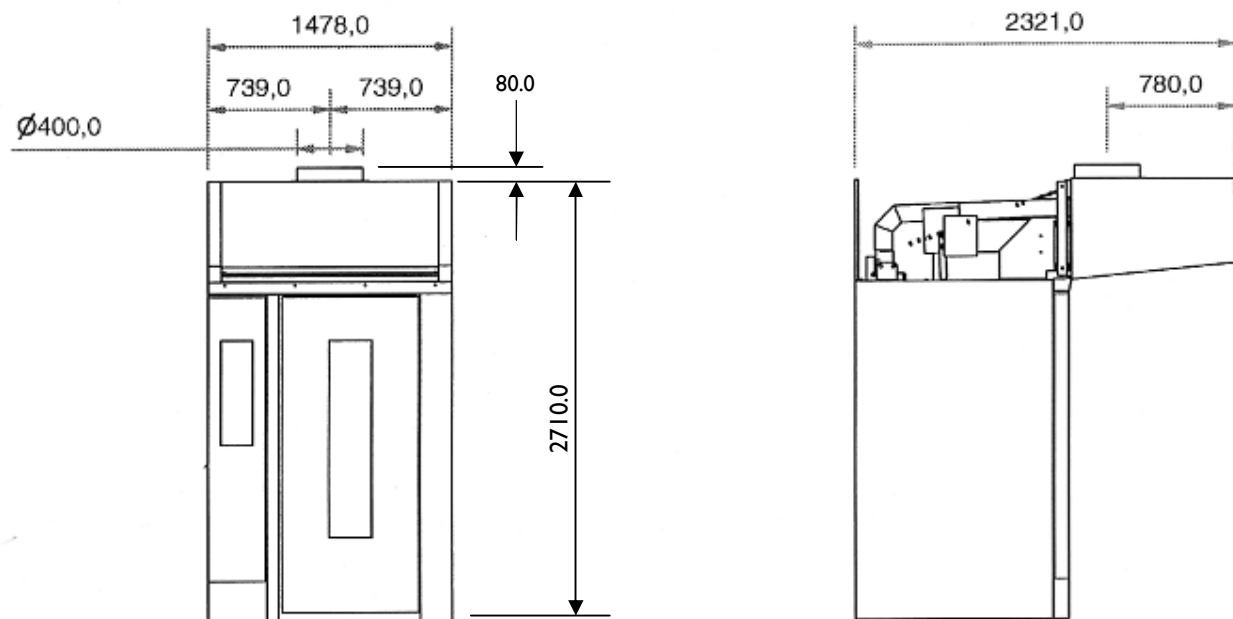
DAMPER Solenoid operated trapdoor type. Semi-automatic.

ELECTRICAL SYSTEM: Membrane operated dedicated.

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

ELECTRICAL PANEL: 415V 3pH 50Hz mains, 24V DC auxiliaries.

NOISE LEVEL: Less than 85 dB.



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

Extraction rate of 1000 cu ft./min is easily sufficient to extract the air from the canopy whilst the oven is in use. Customers are responsible for make-up air.

4.0 SAFETY

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 authorised 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.

<p>WARNING: KEEP CLEAR OF LARGE FLUE PIPE ON ROOF OF OVEN WHEN DOING ANY MAINTENANCE ON TOP. <u>VERY HOT</u> AIR IS EJECTED.</p>

EMERGENCY INTERNAL-DOOR RELEASE PEDAL



THE MAIN DOOR CAN BE OPENED FROM INSIDE
BY PUSHING DOWN ON THE PEDAL LOCATED ON
THE LOWER RIGHT HAND SIDE OF THE DOOR



5.0 INSTALLATION

- 1 The **MONO MXT** oven is designed to operate as a freestanding unit, and must not be bolted down or fixed to the floor in any way. It can be installed flush against walls on two sides as access is only required at the top and one side.
- 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 because racks are wheeled up 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.

NOTE : 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.

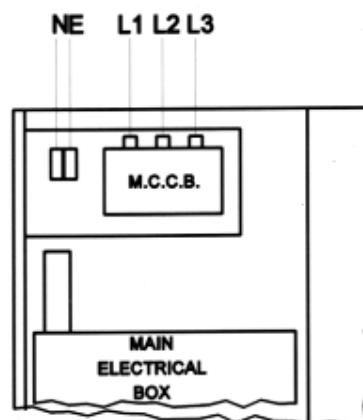
MECHANICAL and ELECTRICAL SERVICES			
	DESCRIPTION	SPECIFICATION	REMARKS
A	Mains water inlet (steam solenoid)	Flexible hose to clients 15mm s/cock 3/4"B.S.P.Female	Connection by client. Water pressure:-Min 2 BAR (30PSI) Max 4 BAR (60PSI)
B	Damper flue	3" Pipe. Duty:-165 CFM at 210 ^o C(410 ^o F)	Discharge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

2. Electrical Supply (BY CLIENT)

Typical cables for UK are:-

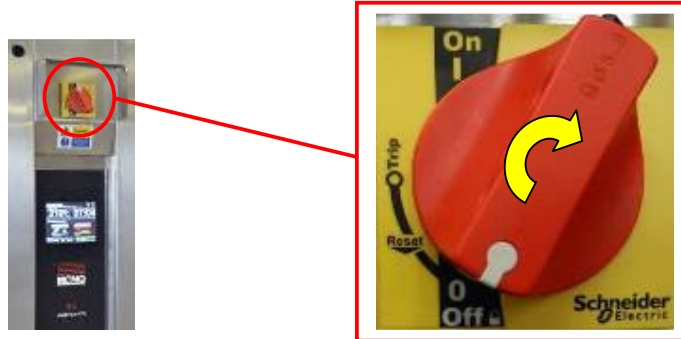
4off 25mm²- Coloured
1off 25mm²- Earth } In flexible conduit

MAINS CONNECTIONS (RIGHT HAND OVEN SHOWN)



6.0 ISOLATION

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



NOTE: IF WORKING ON ELECTRICAL BOX AND PANEL, ensure oven is DISCONNECTED from CONSUMER POWER SUPPLY.
NOT ONLY OVEN ISOLATOR ABOVE, AS SOME PARTS STAY LIVE AFTER ISOLATOR SWITCH IS OPERATED

7.0 DAILY CLEANING INSTRUCTIONS

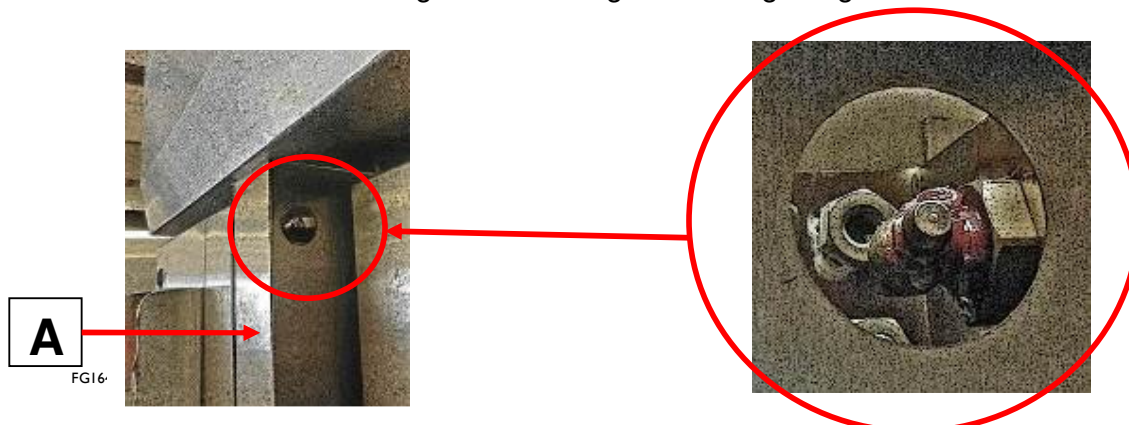
The oven has been designed with sealed components, which are used wherever possible. The minimum of routine cleaning is required, but it is essential that it be properly and regularly carried out.

Clean up spillages of product on the oven floor. Wipe off splashes on 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

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



9.0 GENERAL MAINTENANCE

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

Follow cleaning and greasing instructions in sections 7.0 and 8.0

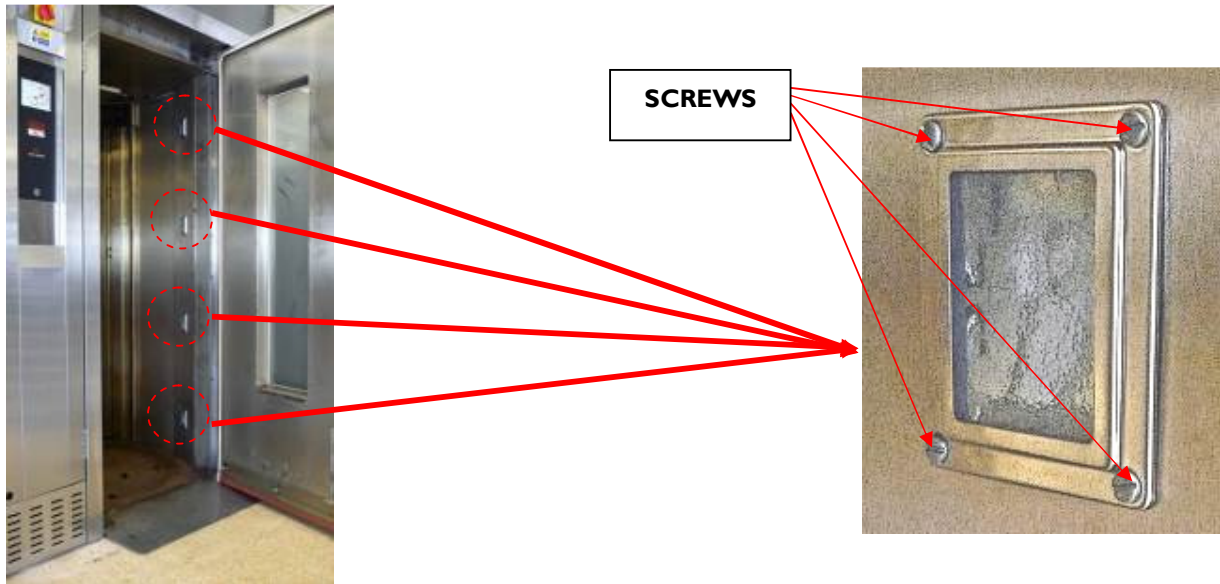
Check condition of main door seals and replace if required.

Check all lights are in working order.
If not, replace as shown in the next section.

TO REPLACE LIGHTING BULBS

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

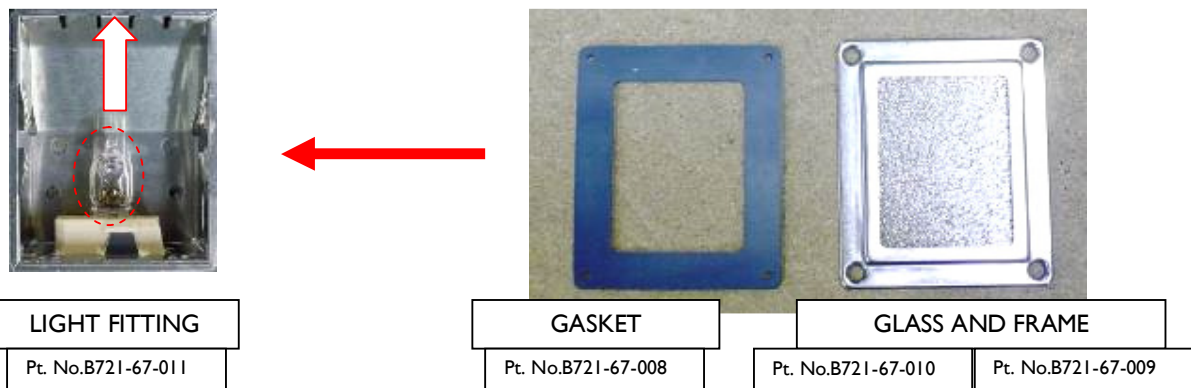
- Ensure oven is isolated from mains supply and allow to cool.
- Remove screws (4 per light) and take glass, frame and gasket off lamp unit.



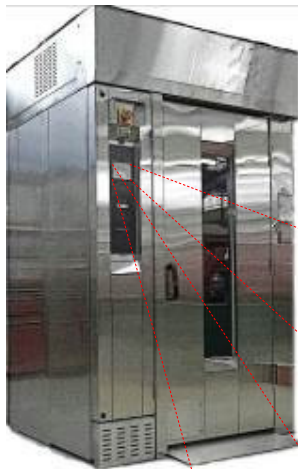
DO NOT TOUCH BULBS WITH BARE HANDS.

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, take care that gasket is in position around stainless steel frame.
- Re-connect oven and test.



Section 10

TOUCH SCREEN OPERATING INSTRUCTIONS

BASIC OPERATION

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

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

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.

10 -1 BAKING USING FAVOURITES MENU

TOUCH TO OPEN
THE FAVOURITES
SELECT SCREEN

1



OPTION SCREEN

TOUCH THE
NAME OF THE
PRODUCT
REQUIRED

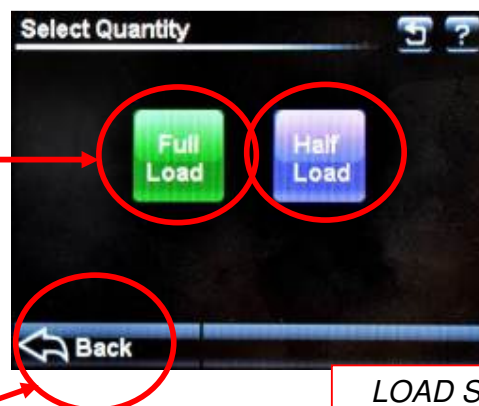
2



SELECT SCREEN

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

3



LOAD SCREEN

TO RETURN TO THE
PREVIOUS SCREEN
TOUCH THE “BACK”
BUTTON AT ANY TIME

IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

WAIT FOR THE OVEN TO REACH TEMPERATURE

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN



READY SCREEN

WHEN OVEN IS AT THE CORRECT TEMPERATURE THE “READY” SCREEN WILL SHOW.

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH “**START**”

TIP

TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED

4

BAKE IN PROGRESS SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

NOTE

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

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE



BAKE TIME LEFT

BAKE OVER SCREEN

AT THE END OF THE BAKE TIME A
SOUNDER WILL BE HEARD AND
"BAKE OVER" WILL FLASH.
TOUCH "**STOP**" AND OPEN THE
DOOR TO REMOVE THE PRODUCT.

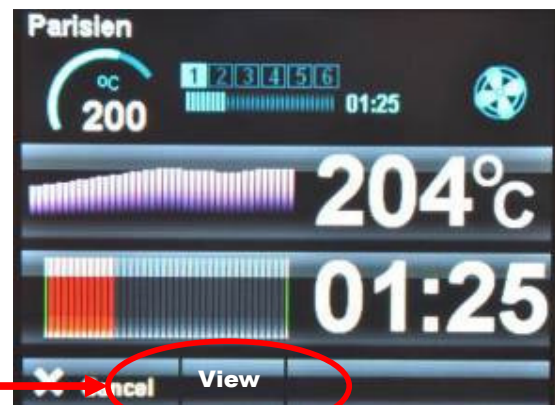
TO KEEP THE OVEN BAKING FOR
EXTRA MINUTES
THE "+ 10 MIN" BUTTON CAN BE
TOUCHED.
(THIS TIME CAN BE ALTERED IN
SET UP)

5



TOUCHING "VIEW" BUTTON DURING A BAKE

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

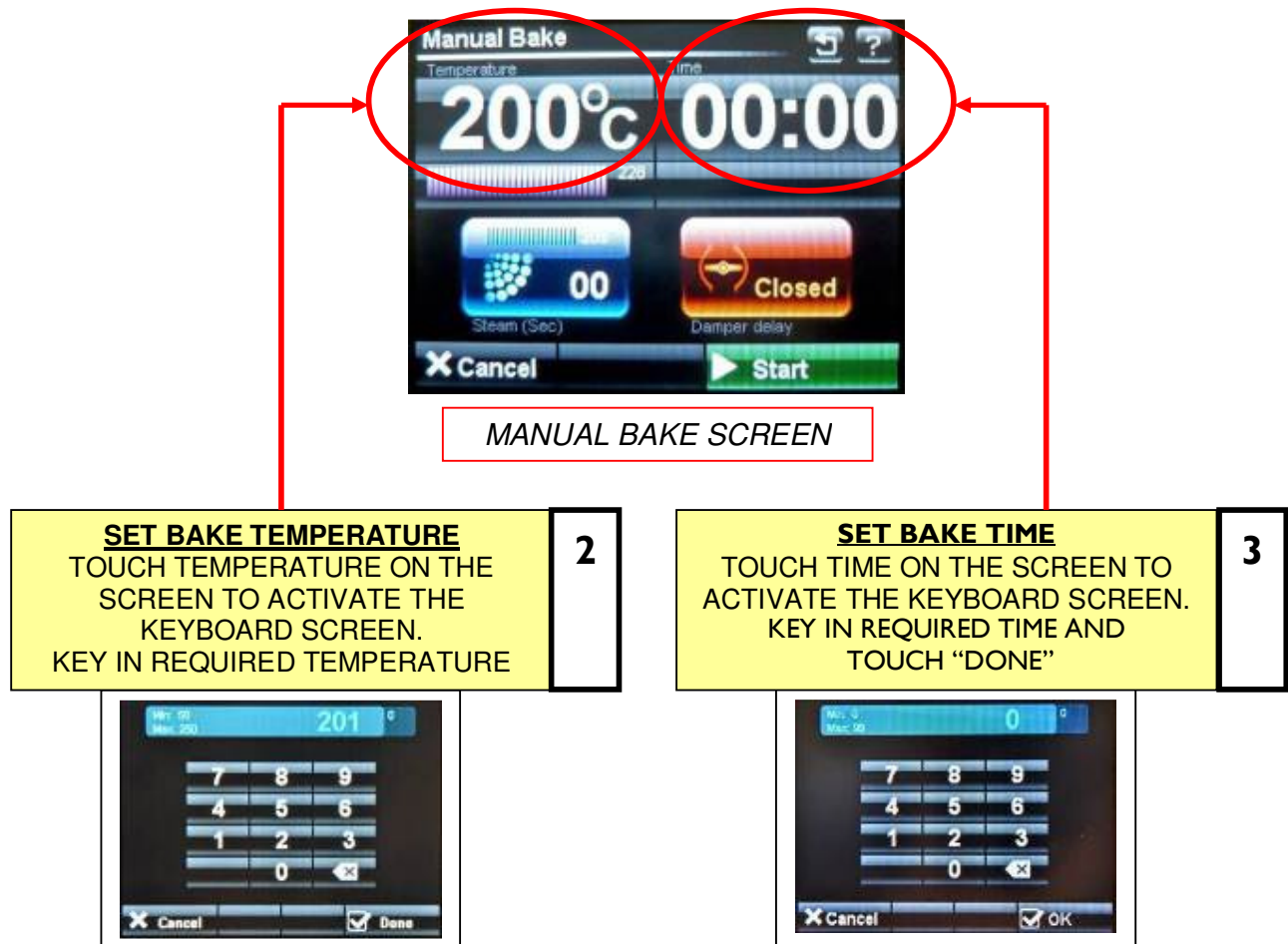


VIEW SCREEN

10 - 2 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 PRESSED, THE TIME WILL COUNT UP INSTEAD OF DOWN.
TOUCH STOP TO FINISH 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.
(SYMBOL IS GREEN)
TOUCH TO CLOSE THE DAMPER.
(SYMBOL IS RED)



CANCEL

TOUCH AT ANYTIME TO
GO BACK TO THE
SETTING SCREEN.

MANUAL BAKE SCREEN 2

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



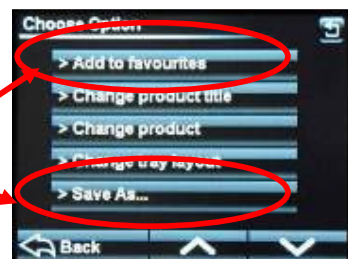
MANUAL BAKE SCREEN 3

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.

10 - 3 BAKING USING PROGRAMMES

NOTE : THIS COVERS TWO VERSIONS OF FIRMWARE. (THE OVEN CAN BE 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

CATEGORY SCREEN

PROGRAM CHOICE

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

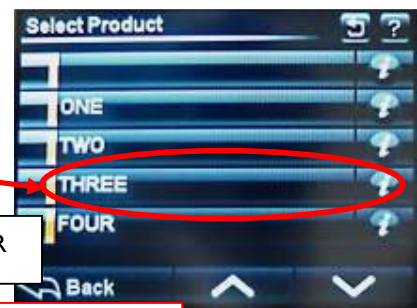
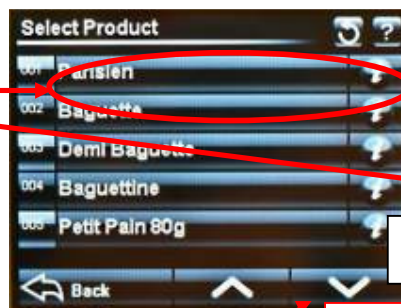
2



MORE

TOUCH THE
 NAME OR NUMBER OF
 THE PRODUCT
 REQUIRED

3



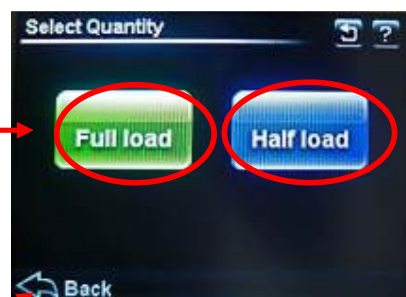
OR

SCROLL DOWN FOR MORE PRODUCTS IF AVAILABLE

SELECT SCREEN

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

4



LOAD SCREEN

TOUCH THE "BACK"
 BUTTON AT ANY TIME
 TO RETURN TO THE
 PREVIOUS SCREEN

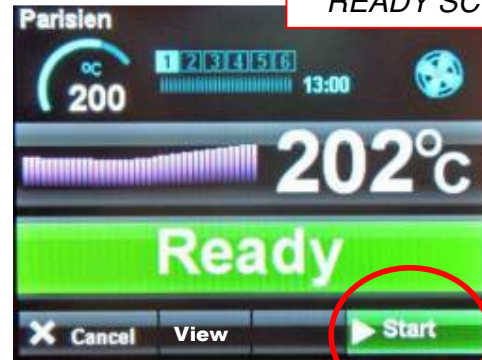
IF THE OVEN IS NOT UP TO TEMPERATURE IT WILL SHOW THE HEATING SCREEN.

WAIT FOR THE OVEN TO REACH TEMPERATURE

IF THE OVEN IS TOO HOT FOR THE TEMPERATURE CHOSEN, THE SCREEN WILL TELL YOU TO OPEN THE DOOR TO AID COOLING.



HEATING SCREEN



READY SCREEN

WHEN THE OVEN IS AT THE CORRECT TEMPERATURE, THE "READY" SCREEN WILL SHOW.

1. OPEN DOOR AND LOAD PRODUCT.
2. CLOSE THE DOOR FULLY.
3. TOUCH "START"

TIP

TO HELP TO KEEP THE OVEN HOT, TRY NOT TO KEEP THE DOOR OPEN MORE THAN NEEDED

5

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

BAKE PHASE (WHEN USED)

ACTUAL OVEN TEMPERATURE

SET TEMPERATURE

TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR



BAKE TIME LEFT

NOTE

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

BAKE OVER SCREEN

6

AT THE END OF THE BAKE TIME A SOUNDER WILL BE HEARD AND "BAKE OVER" WILL FLASH.

TOUCH "**STOP**" AND OPEN THE DOOR TO REMOVE THE PRODUCT.

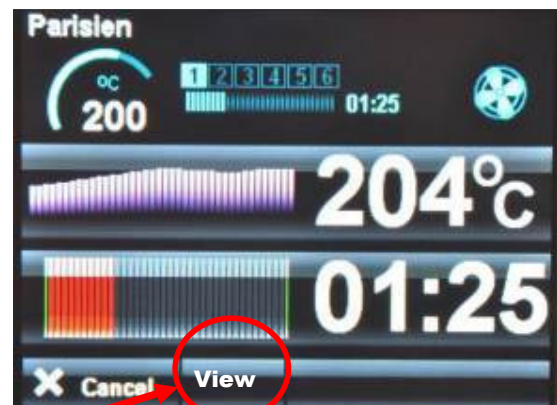
TO KEEP THE OVEN BAKING FOR EXTRA MINUTES THE "+ 10 MIN" BUTTON CAN BE TOUCHED.

(THIS TIME CAN BE ALTERED IN SET UP)



TOUCHING "VIEW" BUTTON DURING BAKE

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



VIEW SCREEN

10 - 4 CREATING A PROGRAM

TOUCH TO OPEN
"CATEGORY"
SCREEN

1



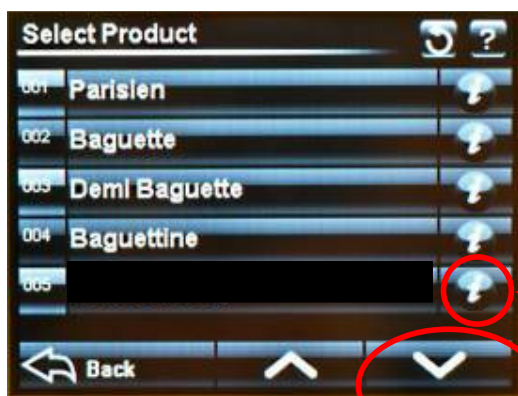
OPTION SCREEN

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

2



CATEGORY SCREEN



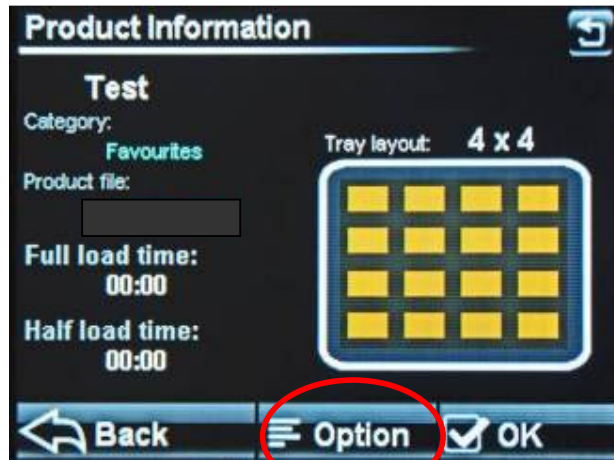
SELECT SCREEN

TOUCH THE DOWN ARROW
UNTIL A BLANK PROGRAM
IS REACHED.

3

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

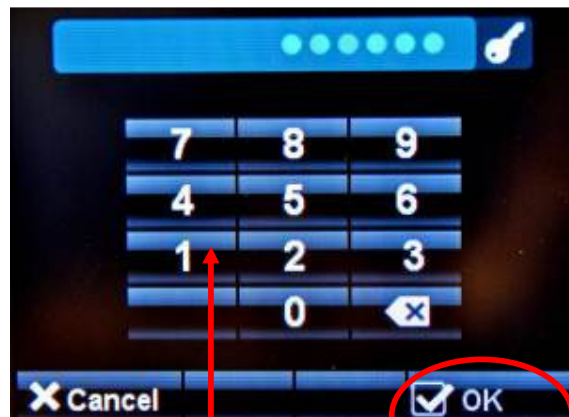
4



INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

5

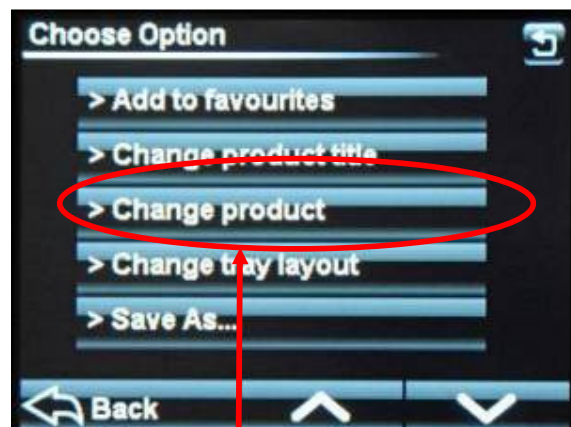


PASS CODE SCREEN

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

6

CHANGE PRODUCT



OPTION SCREEN

TOUCH "CHANGE PRODUCT"

7

LOAD
TYPE

VALUE CHANGE SCREEN



BAKE PHASE (IF REQUIRED)

INCREASE

OR USE
KEYS

DECREASE



ENTER AMOUNT REQUIRED
AND TOUCH DONE

POWER
LEVEL

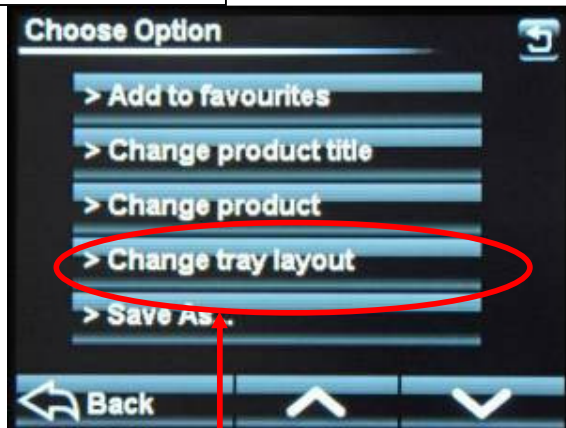
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

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

TOUCH "SAVE" WHEN SATISFIED WITH THE SETTINGS OF EACH LOAD TYPE.

8

CHANGE TRAY LAYOUT



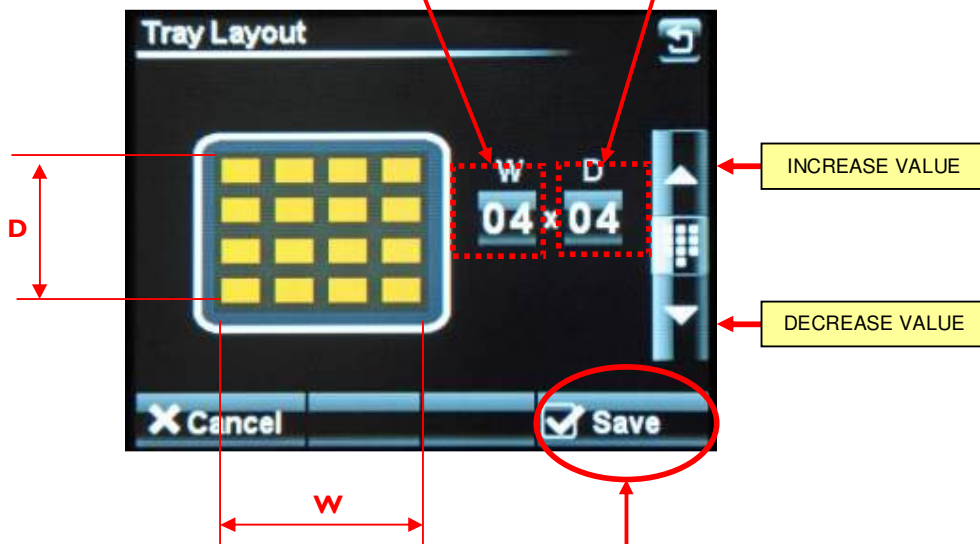
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

9

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

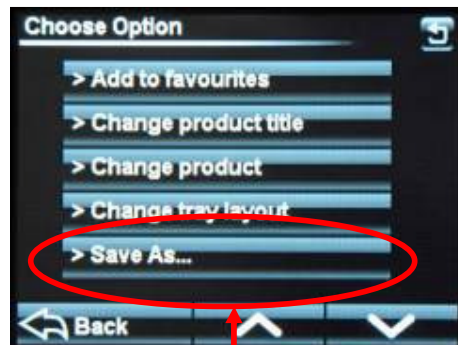
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



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

10

SAVE



OPTION SCREEN

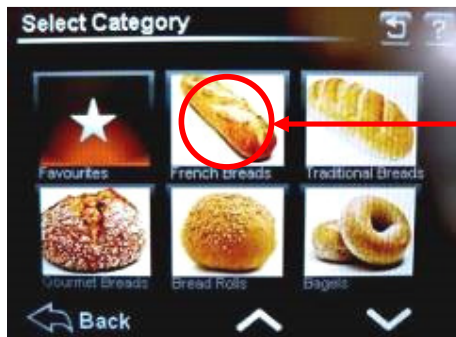
TOUCH "SAVE AS" 11



KEYBOARD SCREEN

TYPE IN THE NEW NAME
AND TOUCH "SAVE" 12

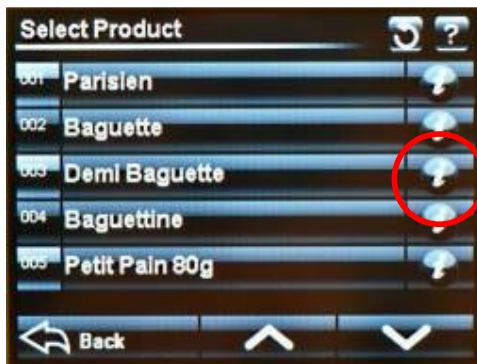
ADD A PRODUCT TO THE FAVOURITES LIST



CATEGORY SCREEN

TOUCH THE TYPE OF
PRODUCT WANTED
AND THE “SELECT”
SCREEN OPENS

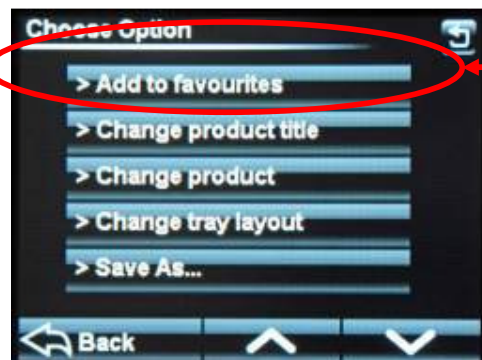
1



SELECT SCREEN

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

2



OPTION SCREEN

TOUCH
“ADD TO FAVOURITES”


THE PRODUCT WILL
NOW SHOW ON THE
FAVOURITES LIST

3

10 - 5 SETTING 7-DAY TIMER

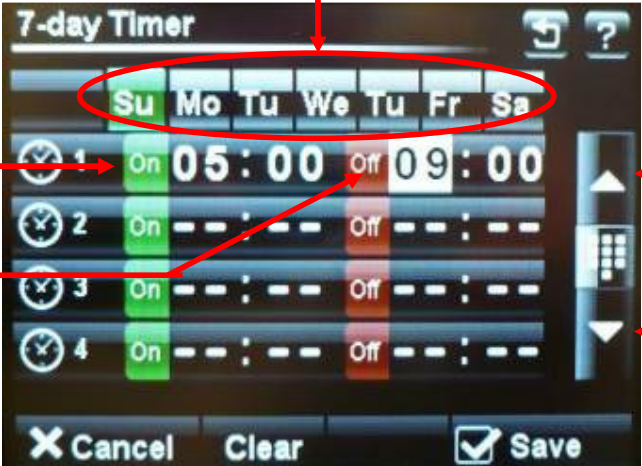
TOUCH TO OPEN
"7-DAY TIMER"
SCREEN

1



OPTION SCREEN

CHOOSE DAY



SET "ON" TIME

2

SET "OFF" TIME

4

3

INCREASE VALUE

DECREASE VALUE

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.

10 - 6 SETTINGS



TOUCH TO OPEN
THE "SETTINGS"
SCREEN

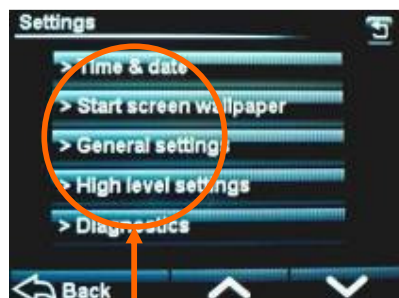
OPTION SCREEN



PASS CODE SCREEN

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

1

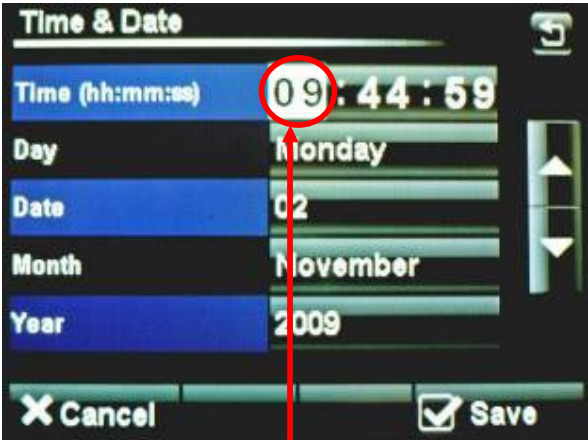


SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER

2

TIME AND DATE



TOUCH THE SCREEN TO HIGHLIGHT THE ITEM TO CHANGE

1

USE THE INCREASE / DECREASE BUTTONS TO ALTER THE SETTINGS

2



TIME AND DATE SCREEN

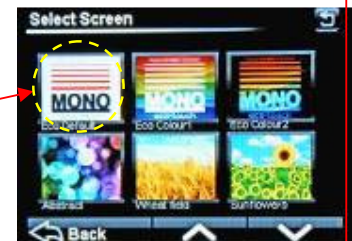
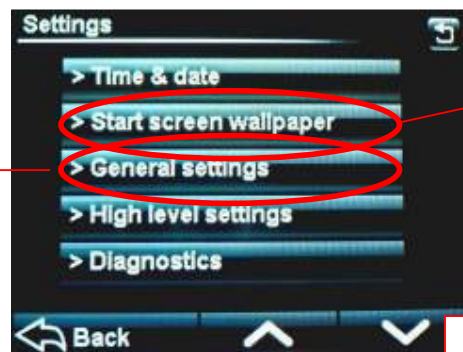
WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN

3



SETTINGS SCREEN

OVEN SETTINGS (GENERAL)

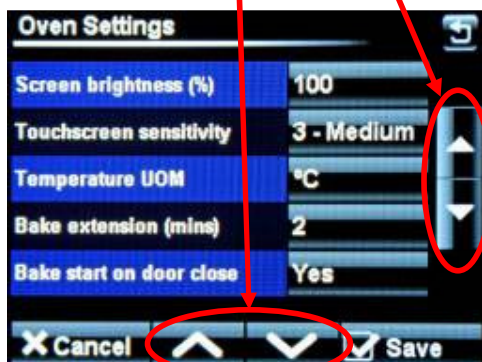


SELECT WALLPAPER.
TOUCH "BACK" TO CONFIRM

SETTINGS SCREEN

TOUCH "GENERAL SETTINGS" AND THE FOLLOWING SCREEN WILL APPEAR.

SCROLL DOWN TO MOVE THROUGH ALL CHOICES
AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS.



OVEN SETTINGS EXPLAINED - GENERAL LEVEL

SCREEN BRIGHTNESS –

Adjusts the brightness of the viewing screen for user comfort.

TOUCHSCREEN SENSITIVITY –

Adjusts the pressure required to operate the touch screen. (5 settings)

TEMPERATURE UNIT OF MEASURE –

Centigrade (Celsius) or Fahrenheit

BAKE EXTENSION (mins) –

Adjusts the extra time at the end of a bake for each “extra time” button touch. (10mins max)

BAKE START ON DOOR CLOSE –

This will start the set bake program as soon as the door closes.

SLEEP MODE DELAY –

Oven will go into sleep mode after the set minutes, providing it is up to temperature and has been through at least one bake cycle.

8 HOUR COUNTDOWN TIMER –

After 8 hours the oven gives a warning and then turns off.
Touch any button for an extra hour if required.

POWER LEVEL (1-4) –

Set these as required for each level to be used.

CHART INTERVAL –

Time interval in seconds that the bars show on the heat and bake time progress charts.

SOUNDER SELECT –

Set as external or onboard.

SOUNDER TONE –

Select a tone – Voice or Off

SOUNDER VOLUME –

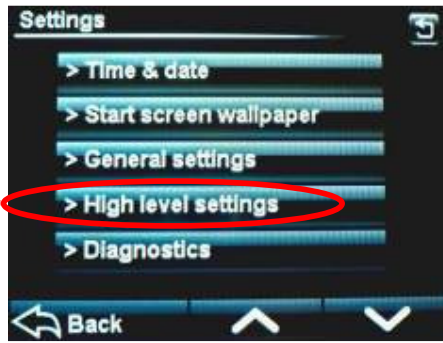
Adjust to suit the volume required. (onboard sounder only)

SHORTCUT BUTTONS –

- 1 fn**
- 2 fn**
- 3 fn**
- 4 fn**
- 5 fn**

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

OVEN SETTINGS (HIGH LEVEL)



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

1

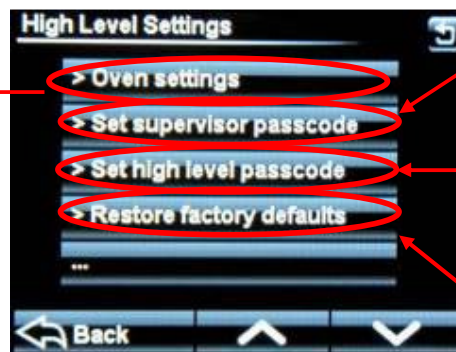
SETTINGS SCREEN



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

2

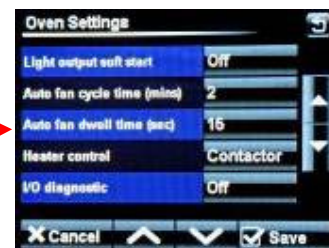
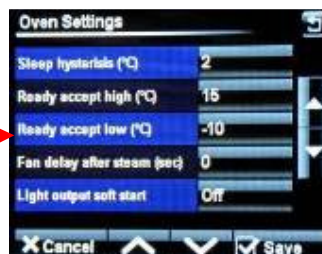
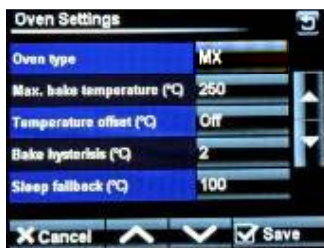
THE FOLLOWING SCREEN WILL APPEAR.



CHANGE SUPERVISOR
PASSWORD HERE

CHANGE HIGH LEVEL
PASSWORD HERE

RESTORES ALL SCREENS
BACK TO ORIGINAL DEFAULT
SETTINGS
(NOT PASSCODES)



SCROLL DOWN TO MOVE THROUGH ALL CHOICES AND ADJUST EACH ONE AS REQUIRED, USING THE ARROW KEYS.

3

OVEN SETTINGS EXPLAINED - HIGH LEVEL

OVEN TYPE –

Set this to MX.

MAX. BAKE TEMPERATURE –

Can be set up to 300C , (depending on the oven type)

TEMPERATURE OFFSET –

Can be used to adjust the display to the actual temperature in the oven.

BAKE HYSTERISIS –

Sets bake temperature cycling around a set point. (Above and below).

SLEEP FALLBACK –

Temperature of the oven in “sleep mode” (100C is suggested).

SLEEP HYSTERISIS –

Sets “sleep mode” temperature cycling around a set point. (Above and below).

READY ACCEPT HIGH –

Highest temperature for the oven to display “READY”

READY ACCEPT LOW –

Lowest temperature for the oven to display “READY”

FAN DELAY AFTER STEAM –

Delay before fan starts after the oven has steamed. (60 seconds max)

LIGHT OUTPUT SOFT START –

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

AUTO FAN CYCLE TIME (MINS) –

Set time required. Only used in manual and multibake modes.

AUTO FAN DWELL TIME –

Set time required. Only used in manual and multibake modes.

HEATER CONTROL –

Contact or solid state. Defaults to contactor. (solid state not used at the moment)

I/O DIAGNOSTIC –

Displays outputs and inputs at the top of the screen to aid fault finding if needed.

DEFAULT PASSCODES

SUPERVISOR (LOW LEVEL) -- 123456

HIGH LEVEL -- 654321

MASTER -- 314159 (This is fixed)

SUGGESTION

To stop unauthorised changes to the oven setup, it is suggested that this page is removed from this manual and kept in a safe place for future reference.

If tampering could be a problem, It is a good idea to change the passcodes at regular intervals,.

10 - 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

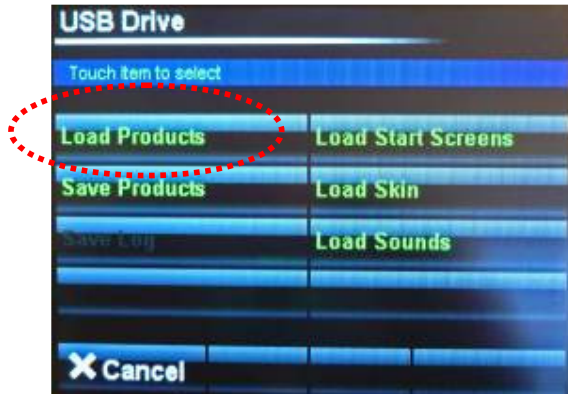
-Wait-

Remove USB stick

OR

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

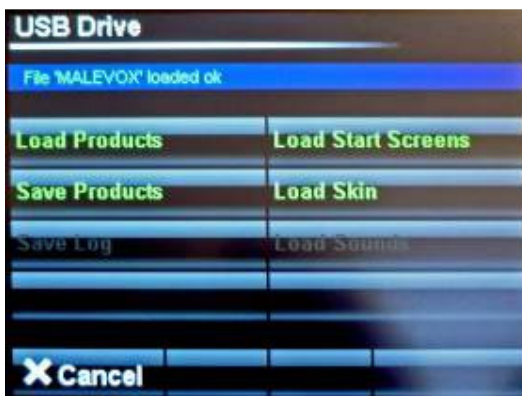
4



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 in the root folder .

Mono

Then into that folder add the following:

Firmware
Products
Skins
Sounds
Startup

Place your recipe/product files in the “**products**” folder.

The oven will find the “**Mono**” folder automatically when the stick is plugged into the oven.
Any stick can be used (does not have to be blank) but the Mono folder must be in the root folder.

The most used folders are explained below:

SKINS

These control the way the screen looks in different modes.

Pictorial is when the screen displays categories using pictures.



Numerical is when the screen displays program numbers.



STARTUP SCREENS

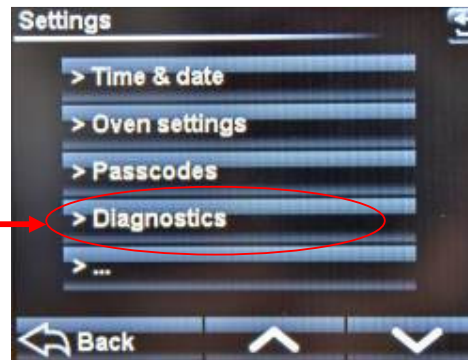
This is the picture/logo you see when the oven is started.



PRODUCT FILES (PROGRAM FILES)

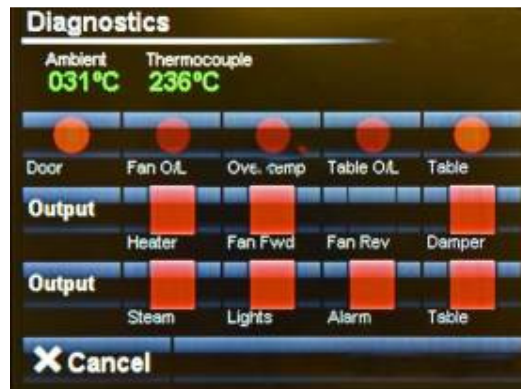
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

10 - 8 DIAGNOSTICS



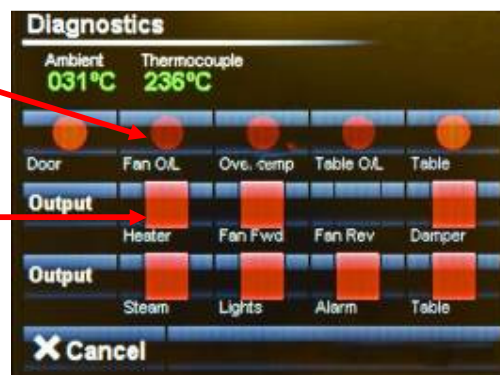
SETTINGS SCREEN

TOUCH "DIAGNOSTICS" AND THE FOLLOWING SCREEN WILL APPEAR.



DIAGNOSTICS SCREEN

INPUTS HIGHLIGHT WHEN A
SIGNAL IS Received.
e.g. DOOR OPEN



TOUCH THE REQUIRED OUTPUT AND A SIGNAL IS SENT TO THAT ITEM.
THE OUTPUT BEING CHECKED IS HIGHLIGHTED WHEN ACTIVE.
TO STOP THE OUTPUT, PRESS AGAIN.

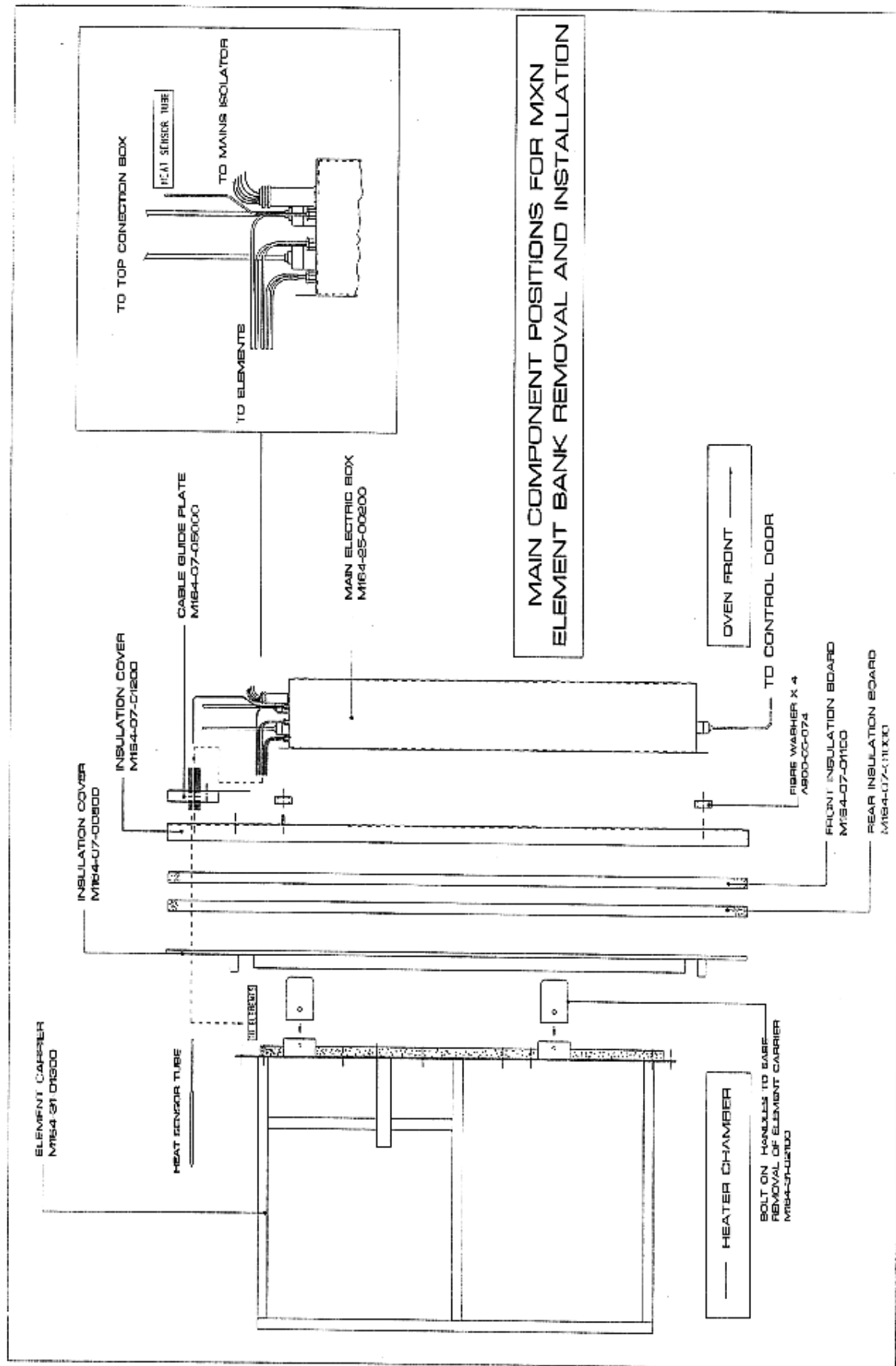
11.0 ELEMENT BANK REMOVAL

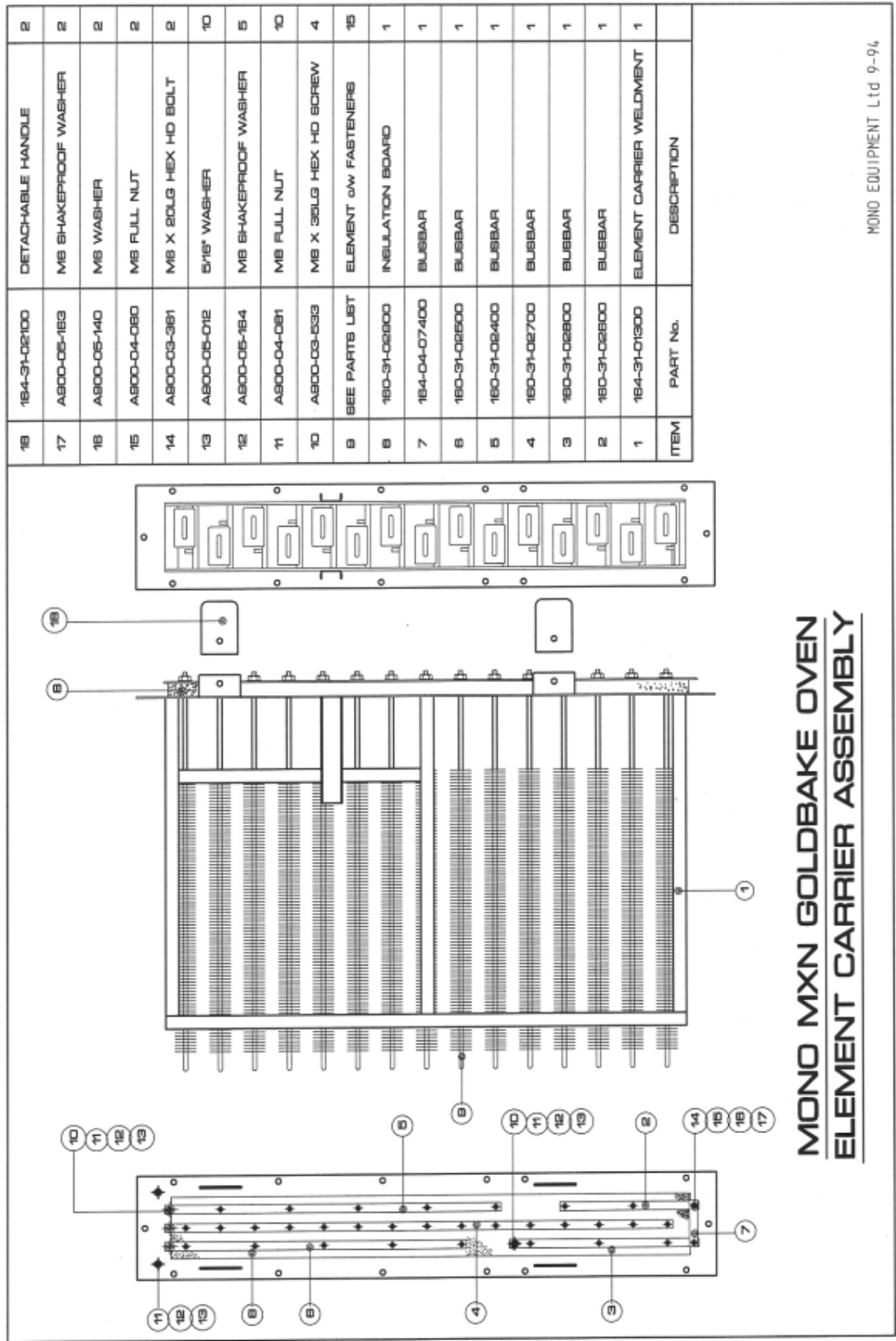
(SEE DRAWINGS ON NEXT PAGES)

- 1 **Ensure oven is DISCONNECTED from consumer power supply.**
----(DO NOT ONLY USE OVEN ISOLATOR)----
- 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.

12.0 ELEMENT BANK REPLACEMENT

- This is the reversal of 12.1 - 12.14, but ensure all insulation is replaced and that the insulation ladder tape on heater chamber front face is in good condition





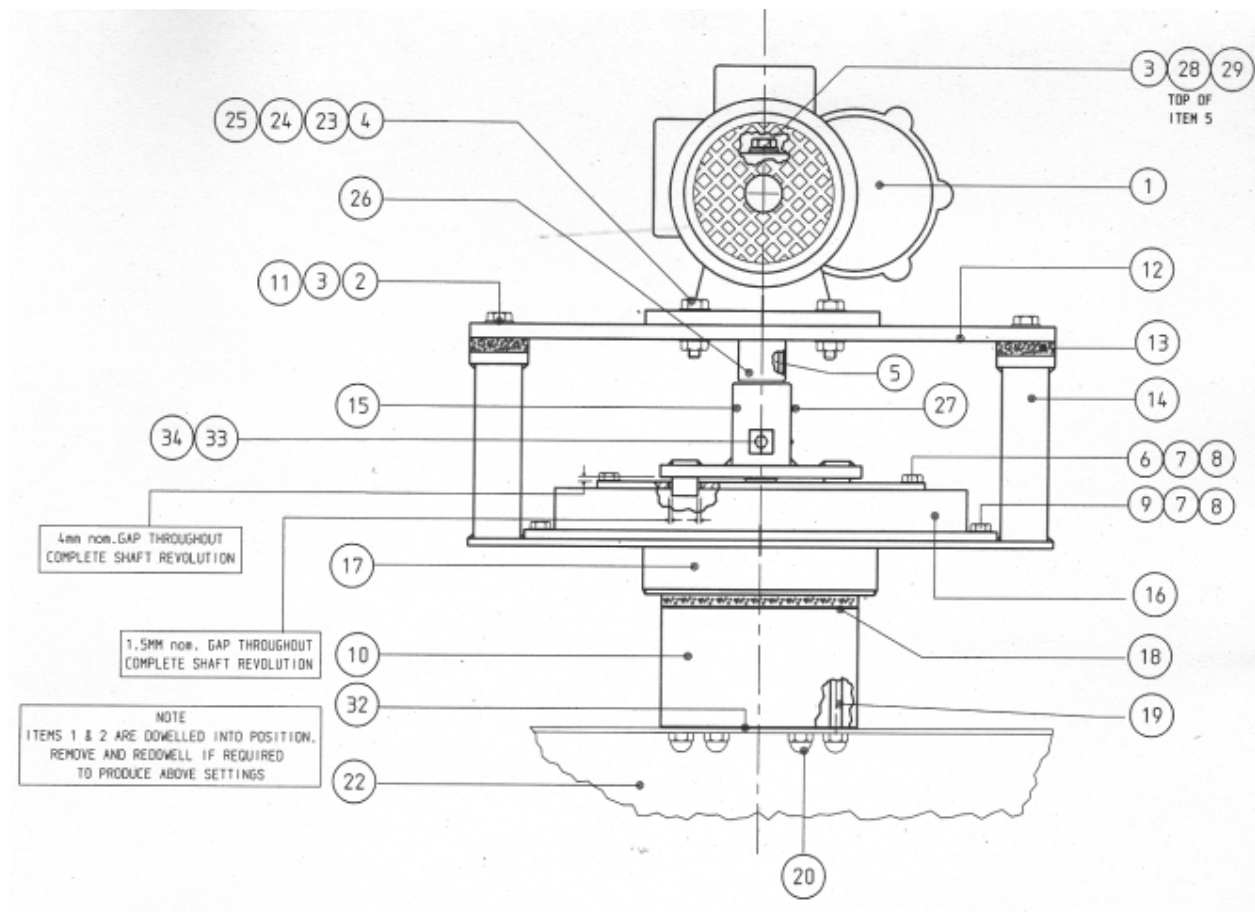
MONO EQUIPMENT Ltd 9-94

MONO MXN GOLDBAKE OVEN ELEMENT CARRIER ASSEMBLY

13.0 Rack Drive/Turntable parts

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

MONO MXT OVEN TURNTABLE DRIVE COMPONENTS

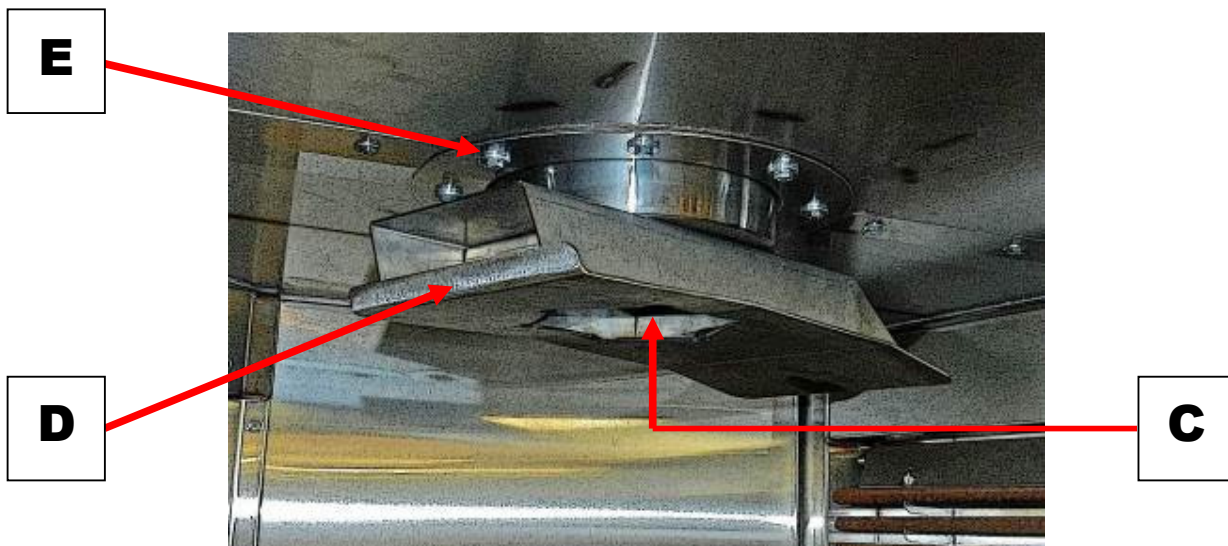


MONO MXT OVEN TURNTABLE DRIVE COMPONENTS DESCRIPTION

(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	1/2" Plain washer	8
24	A900-05-059	1/2" 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 renew the rack drive seal



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

- 1 Release the six dome nuts (C) securing the rack hanger to its shaft and remove the hanger (D). 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

14.0 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

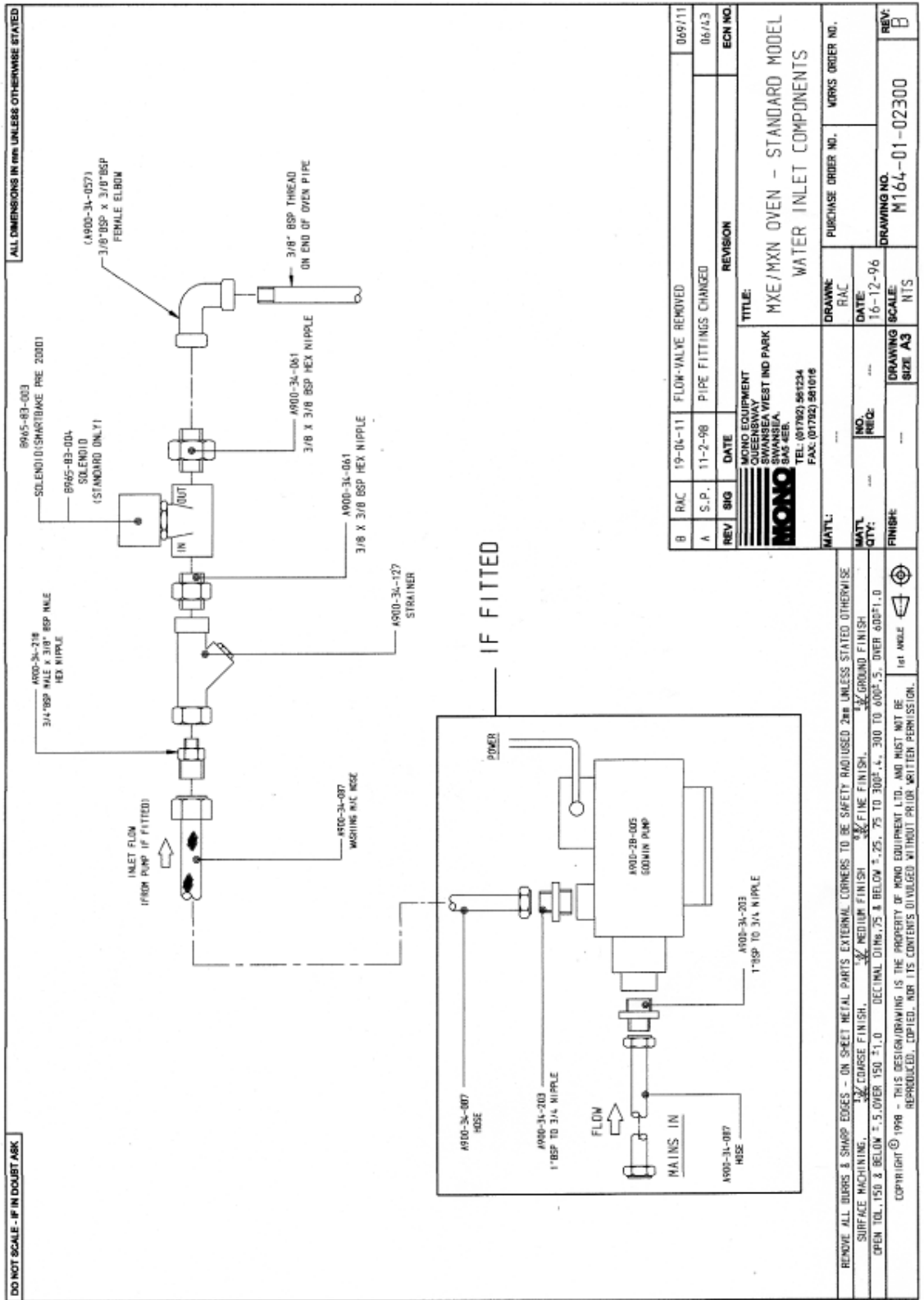
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK

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

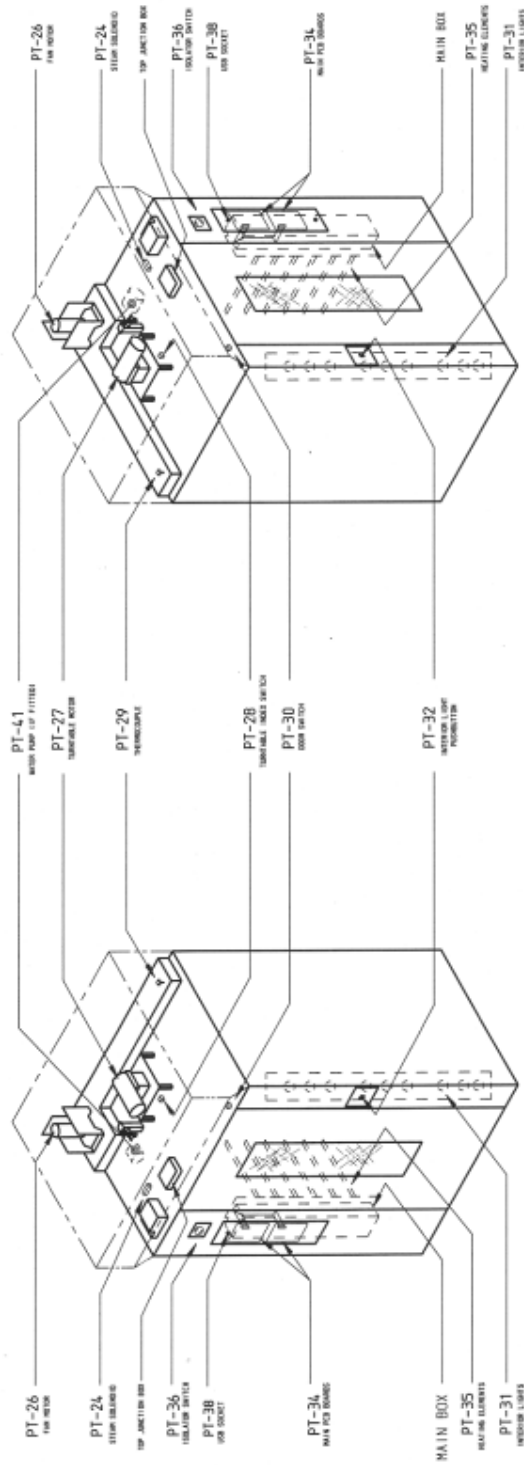
Tel. 01792 561234
Spares +44(0)1792 564039
Fax. 01792 561016




15.0 ELECTRICS (WITHOUT PUMP)



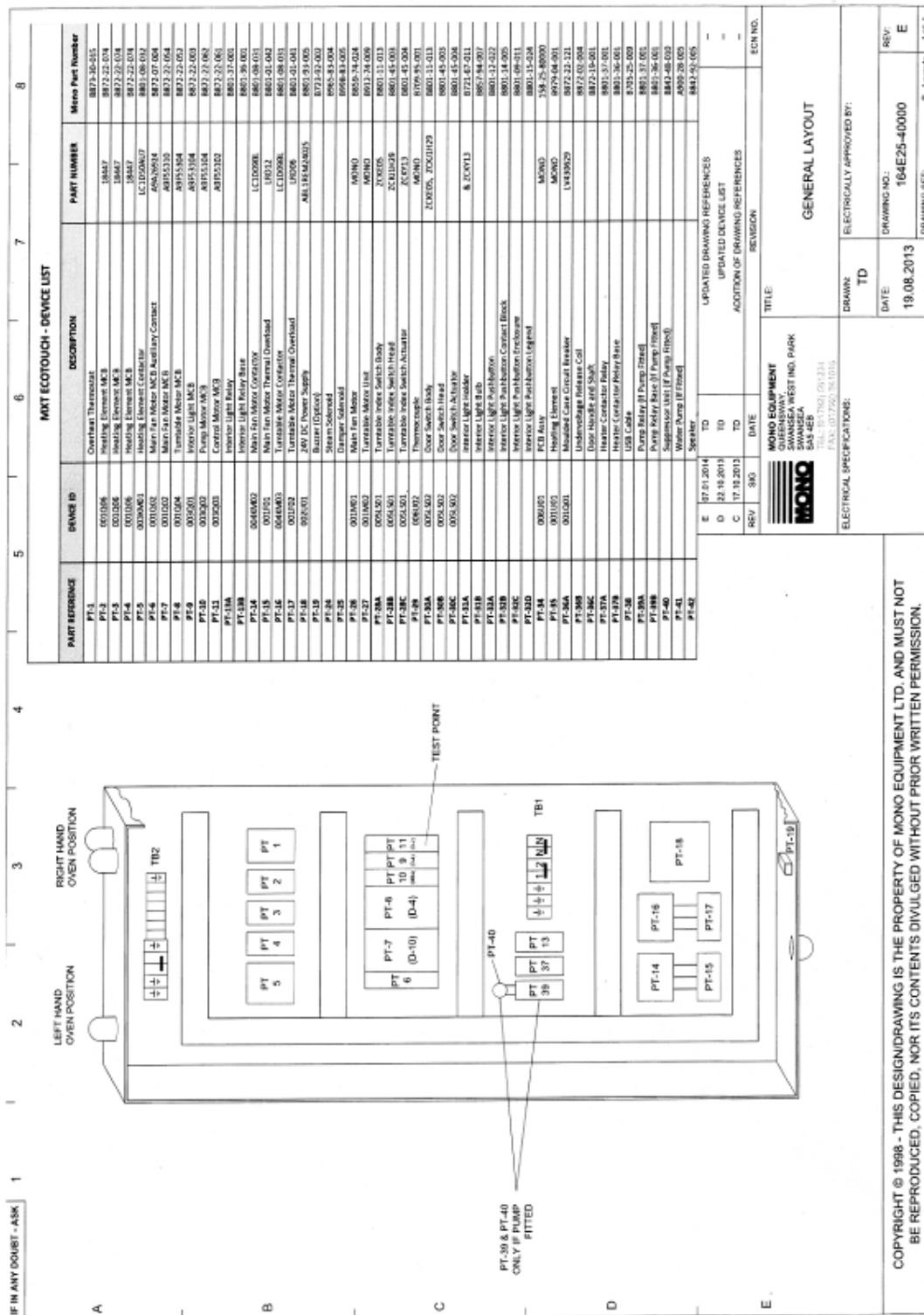
L.H. OVEN



REV	SIG	DATE	REVISION	ECN NO.
 <p>MONO EQUIPMENT SUNSHINE WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016</p>			<p>TITLE:</p> <p>MYT MAIN COMPONENTS LAYOUT</p>	
ELECTRICAL SPECIFICATIONS:-			ELECTRICALLY APPROVED BY:-	
415V 3PH 50HZ			DATE: 23-03-12	DRAWING NO. M164E25-36100
			SHEET 1 of 2	
			REV: _____	

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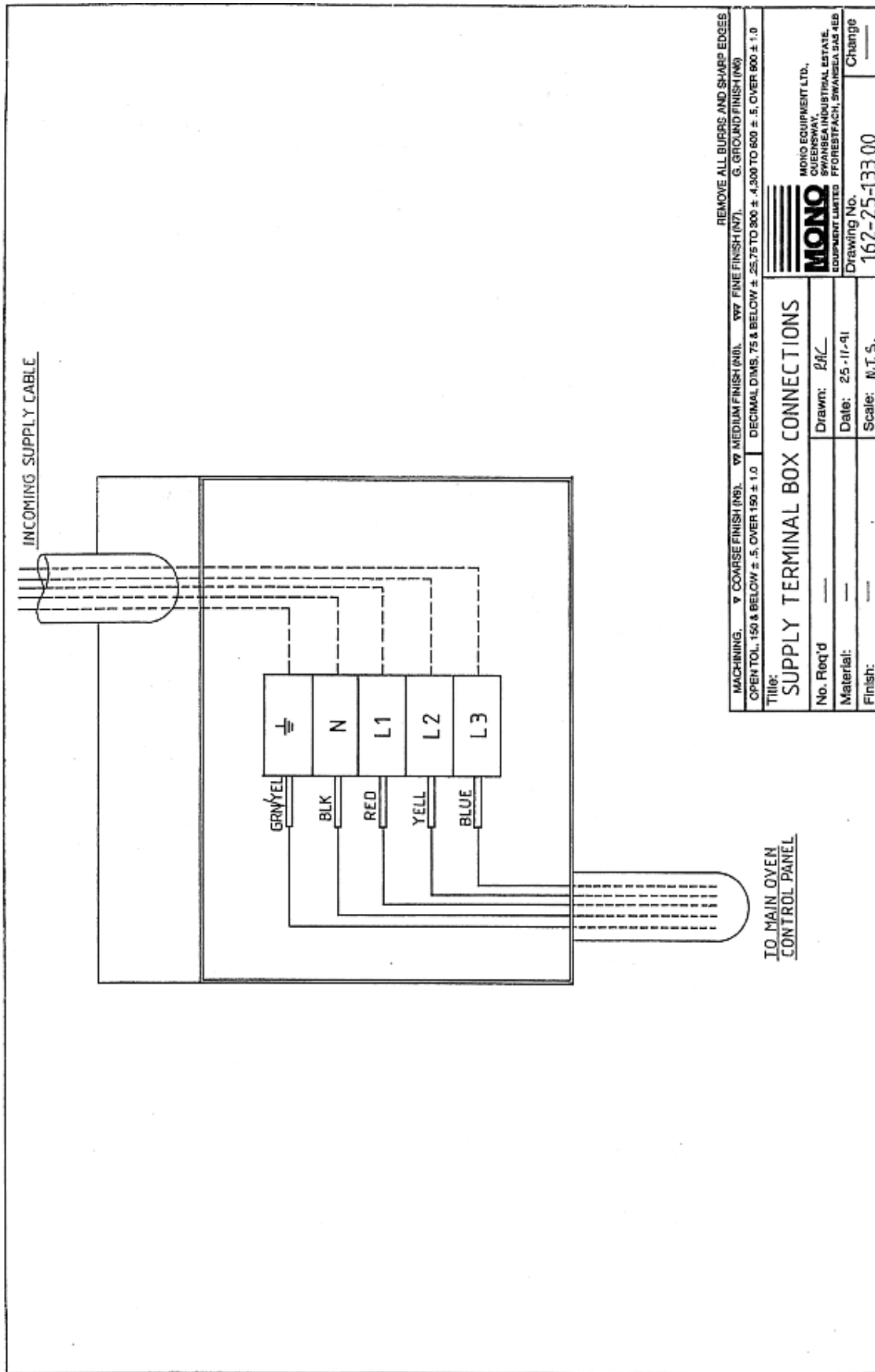
[illegible]







16.0 ELECTRICS (WITH PUMP)

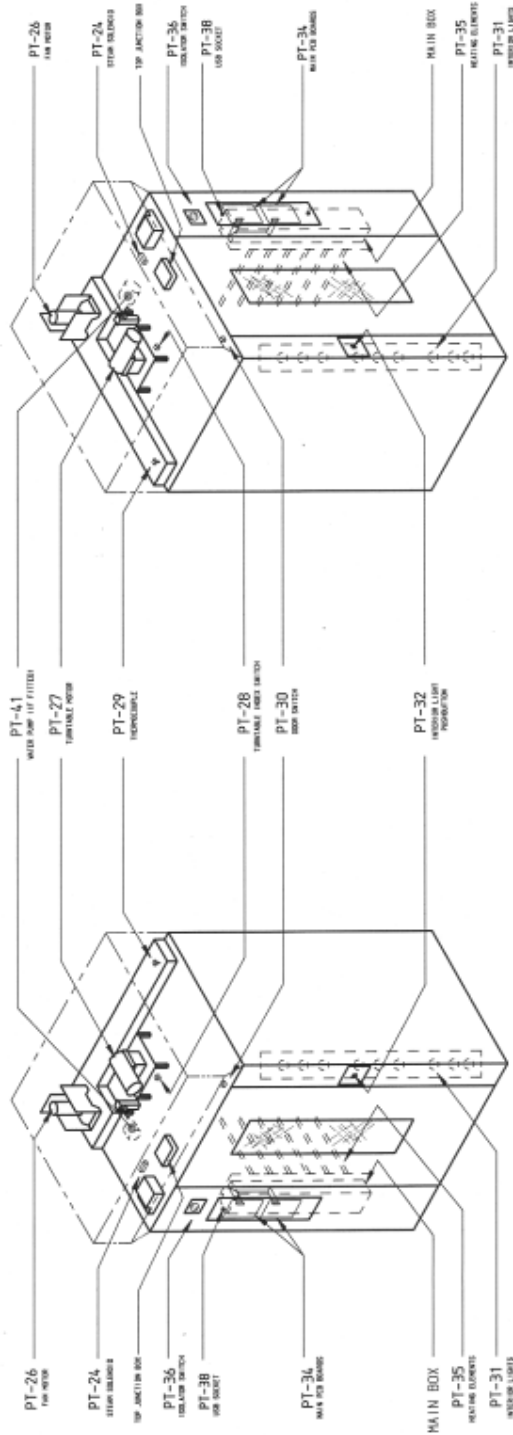


MACHINING, ▽ COARSE FINISH (N6), ▽ MEDIUM FINISH (N7), ▽ FINE FINISH (N7), ▽ G. GROUND FINISH (N8)				REMOVE ALL BURRS AND SHARP EDGES	
OPEN TOL. 150 & BELOW ± .5, OVER 150 ± 1.0		DECIMAL DIMS. 75 & BELOW ± .25, 75 TO 300 ± .5, 300 TO 600 ± 1.0			
Title: SUPPLY TERMINAL BOX CONNECTIONS					
No. Req'd		Drawn: RAC		MONO EQUIPMENT LTD. 1000 W. 10TH AVE. SWANSEA INDUSTRIAL ESTATE EQUIPMENT LIMITED FORESTFACH, SWANSEA, SA5 4EB	
Material:		Date: 25.11.91		Drawing No. 162-25-133 00	
Finish:		Scale: N.T.S.		Change	

IF IN ANY DOUBT - ASK

R.H. OVEN

L.H. OVEN



REV	SIG	DATE	REVISION	ECN NO.
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016				
TITLE: MXT MAIN COMPONENTS LAYOUT				
DRAWN: J.C./RAC ELECTRICALLY APPROVED BY:-				
ELECTRICAL SPECIFICATIONS:- 415V 3PH 50Hz				
DATE: 23-03-12 DRAWING NO. M164E25-36100 REV: 1 of 2				

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IF IN ANY DOUBT - ASK

DRAWING		DESCRIPTION		MONO	
PT-Ref				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.			8872-22-062	
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 (OPTION)			8723-92-002	
PT-24	STEAM SOLENOID.			8965-83-004	
PT-25	DAMPER SOLENOID.			8998-83-005	
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-34	PCB ASSY			158-25-80000	
PT-35	HEATING ELEMENT.			8979-04-001	
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	USB CABLE			8705-25-009	
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	SPEAKER			8842-92-005	

REV	SIG	DATE	REVISION	ECN NO.
MONO EQUIPMENT 1000 WATTS 240V AC 50/60 HZ 5A3 4EB TEL: (01792) 561234 FAX: (01792) 561016				
MONO 1000 WATTS 240V AC 50/60 HZ 5A3 4EB TEL: (01792) 561234 FAX: (01792) 561016				
COMPONENT PART LIST FOR HXT COLOURSMART OVEN				
DRAWN: JC/RAC ELECTRICAL SPECIFICATIONS:- ELECTRICALLY APPROVED BY:-				
DATE: 26-03-12 DRAWING NO. M164E25-36100 REV: --				

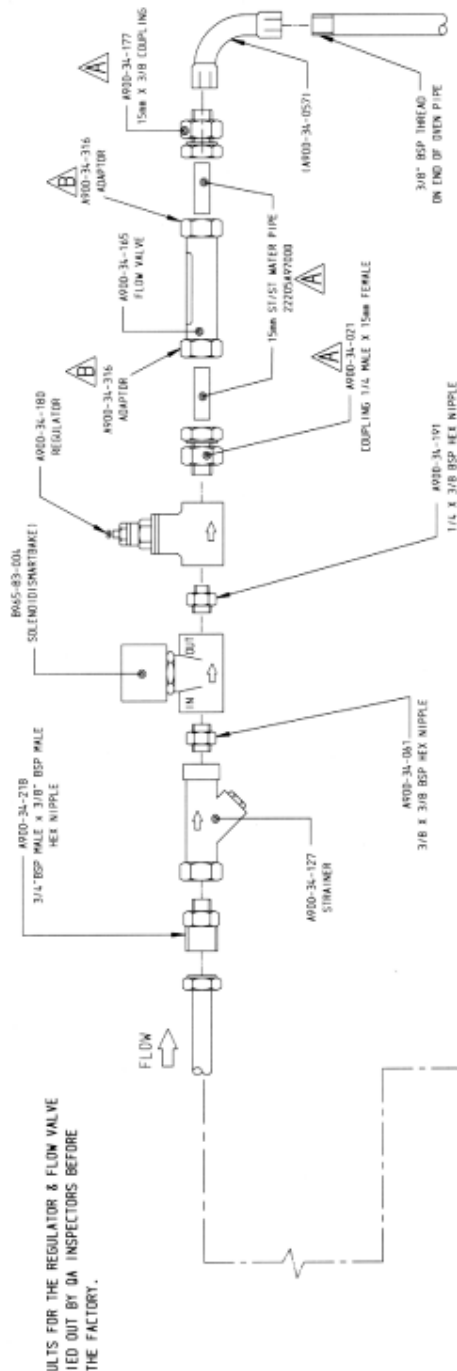
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ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED

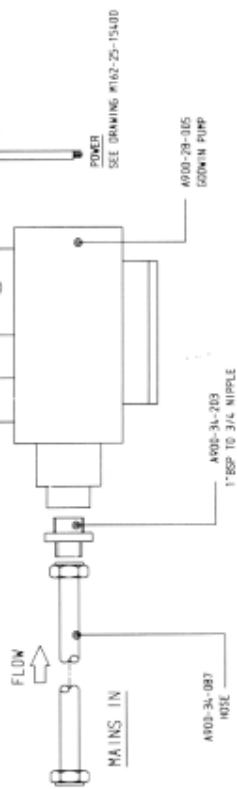
DO NOT SCALE - IF IN DOUBT ASK

NOTE

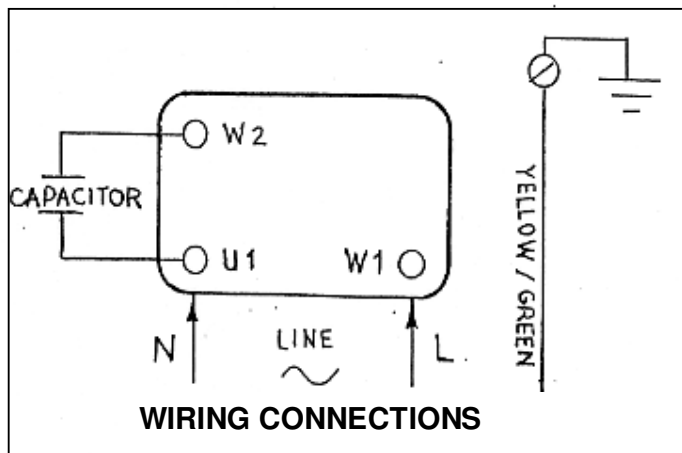
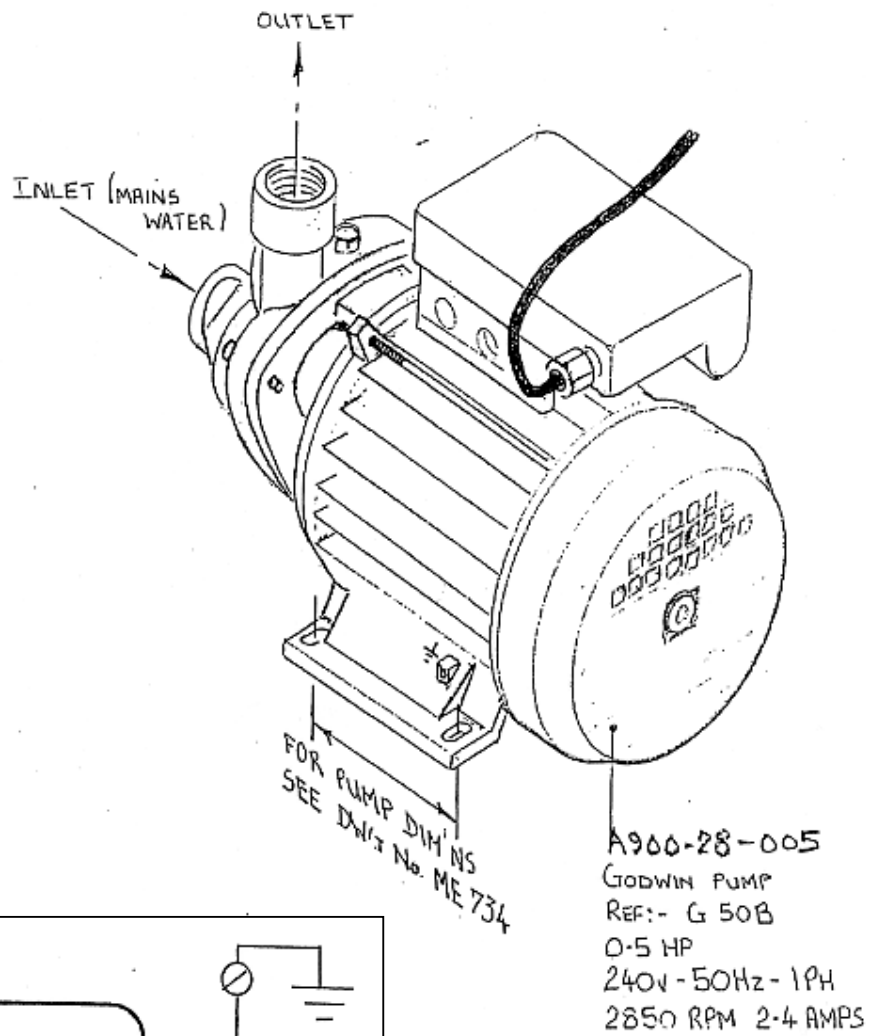
FACTORY DEFAULTS FOR THE REGULATOR & FLOW VALVE MUST BE CARRIED OUT BY QA INSPECTORS BEFORE OVEN LEAVES THE FACTORY.



REV	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																														
<table><tr><td colspan="2">MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SAS AEB. TEL: (01792) 581234 FAX: (01792) 581016</td><td colspan="3">TITLE: MXE/MXN WATER INLET COMPONENTS/ TESCO OVEN (WITH PUMP)</td></tr><tr><td colspan="2">MATERIAL: SEE ABOVE</td><td colspan="3">DRAWING: C D</td></tr><tr><td colspan="2">MATERIAL QTY: NO REQ</td><td colspan="3">PURCHASE ORDER NO. WORKS ORDER NO.</td></tr><tr><td colspan="2">FINISH: ALL JOINTS MUST BE W/ SIZE A3</td><td colspan="3">DRAWING SCALE: 3"-1'-0"</td></tr><tr><td colspan="2"></td><td colspan="3">DRAWING NO. M164-01-03000</td></tr><tr><td colspan="2"></td><td colspan="3">REV: B</td></tr></table>					MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SAS AEB. TEL: (01792) 581234 FAX: (01792) 581016		TITLE: MXE/MXN WATER INLET COMPONENTS/ TESCO OVEN (WITH PUMP)			MATERIAL: SEE ABOVE		DRAWING: C D			MATERIAL QTY: NO REQ		PURCHASE ORDER NO. WORKS ORDER NO.			FINISH: ALL JOINTS MUST BE W/ SIZE A3		DRAWING SCALE: 3"-1'-0"					DRAWING NO. M164-01-03000					REV: B		
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SAS AEB. TEL: (01792) 581234 FAX: (01792) 581016		TITLE: MXE/MXN WATER INLET COMPONENTS/ TESCO OVEN (WITH PUMP)																																
MATERIAL: SEE ABOVE		DRAWING: C D																																
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FINISH: ALL JOINTS MUST BE W/ SIZE A3		DRAWING SCALE: 3"-1'-0"																																
		DRAWING NO. M164-01-03000																																
		REV: B																																



REMOVE ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS. EXTERNAL COMPONENTS TO BE SAFETY RADIUSED 2mm UNLESS STATED OTHERWISE	
SURFACE FINISH: 3/16\"/>	
OPEN TOL 1/50 & BELOW 1/50 ±1.0 DECIMAL DIMS 7/5 & BELOW ±.25, 7/5 TO 300\"/>	
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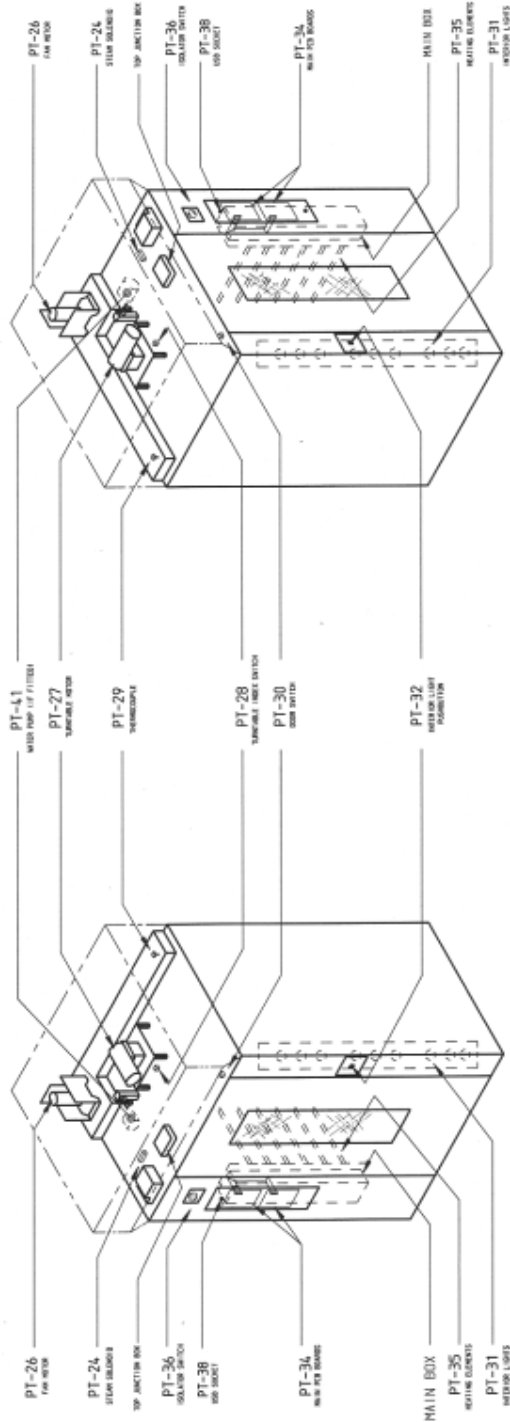
WATER PUMP (GODWIN) DIAGRAM (IF FITTED)



17.0 SPARES

IF IN ANY DOUBT - ASK

R.H. OVEN



L.H. OVEN

REV	SIG	DATE	REVISION	ECN NO.
MONO EQUIPMENT MONO EQUIPMENT 4000 WEST 100 PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016				
TITLE: MXT MAIN COMPONENTS LAYOUT				
ELECTRICAL SPECIFICATIONS:- 415V 3PH 50Hz				
DRAWN: JC/RAC ELECTRICALLY APPROVED BY:-				
DATE: 23-03-12 DRAWING NO. M164E25-36100 REV:				

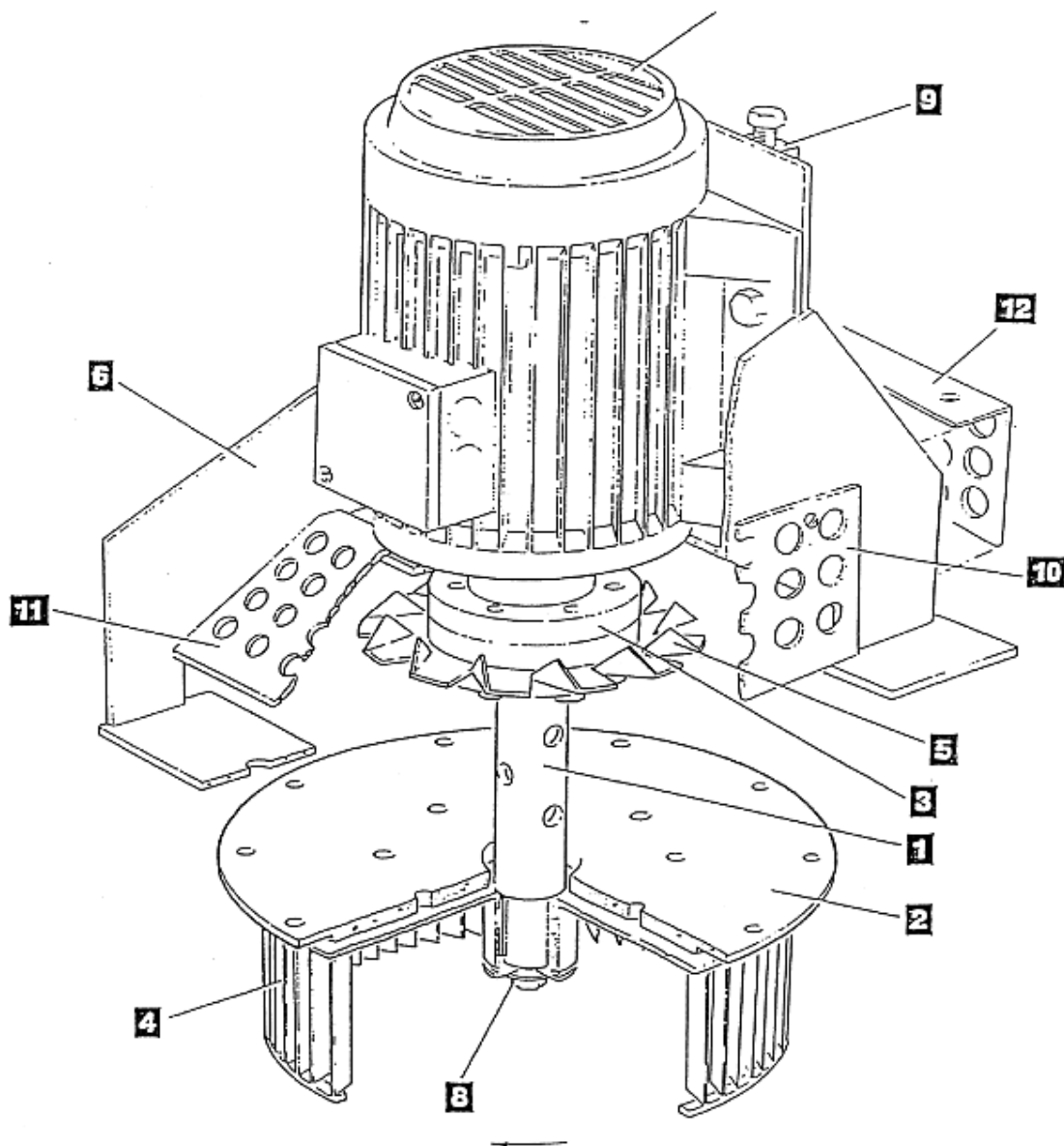
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IF IN ANY DOUBT - ASK

DRAWING		DESCRIPTION		MONO	
PT-Ref				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.			8872-22-062	
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 (OPTION)			8723-92-002	
PT-24	STEAM SOLENOID.			8965-83-004	
PT-25	DAMPER SOLENOID.			8998-83-005	
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	
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DRAWING		DESCRIPTION		MONO	
PT-Ref				PART NUMBER	
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-34	PCB ASSY			158-25-80000	
PT-35	HEATING ELEMENT.			8979-04-001	
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	USB CABLE			8705-25-009	
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	SPEAKER			8842-92-005	
MONO EQUIPMENT QUEENSLAND SWANSEA WEST IND PARK SWANSEA, S.W. 4000. TEL: (07) 621 581234 FAX: (07) 621 581016					
REV	SIG	DATE	REVISION	TITLE	
				COMPONENT PART LIST FOR MXT COLOURSMART OVEN	
ELECTRICAL SPECIFICATIONS:-			DRAWN:	ELECTRICALLY APPROVED BY:-	
			JC/RAC		
			DATE:	DRAWING NO.	REV:
			26-03-12	M164E25-36100	2 of 2

MAIN FAN ASSEMBLY FOR MXN SMARTBAKE OVEN

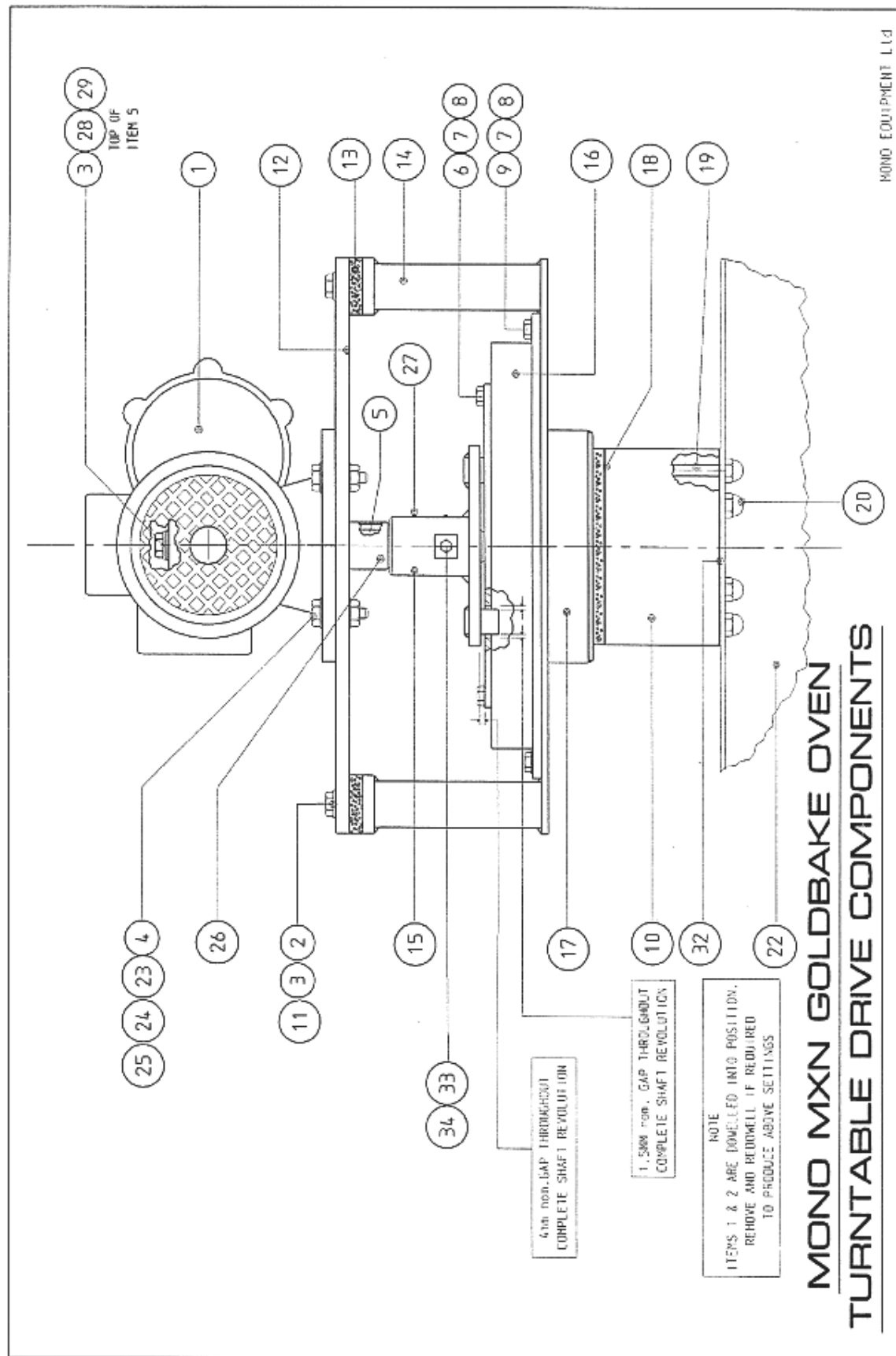
ITEM NO.	DESCRIPTION	PART NO.	QTY PER ASSY
1	Fan Shaft (Lower)	160-14-01700	1
2	Lower Fan Access Cover	160-35-01000	1
3	Driving Flange	160-14-10000	1
4	Main Fan	A900-27-049	1
5	Cooling Fan	160-14-02400	1
6	Fan Support Bracket	160-35-00500	1
7	Motor	B859-74-024	1
8	Retaining Washer	160-14-10100	1
9	Motor Slip Plate Assembly	160-35-00100	1
10	Fan Guard Side	160-35-01500	2
11	Fan Guard Front	160-35-01600	1
12	Fan Guard Rear	160-35-01600	1



ITEM	PART No.	DESCRIPTION
1	184-31-01300	ELEMENT CARRIER WELDMENT
2	180-31-02800	BUSBAR
3	180-31-02800	BUSBAR
4	180-31-02700	BUSBAR
5	180-31-02400	BUSBAR
6	180-31-02500	BUSBAR
7	184-04-07400	BUSBAR
8	180-31-02900	INSULATION BOARD
9	SEE PARTS LIST	ELEMENT q/w FASTENERS
10	180-03-033	M8 X 35LG HEX HD SCREW
11	180-04-081	M8 FULL NUT
12	180-05-184	M8 SHAKEPROOF WASHER
13	180-05-012	5/16" WASHER
14	180-03-381	M8 X 20LG HEX HD BOLT
15	180-04-080	M8 FULL NUT
16	180-05-140	M8 WASHER
17	180-05-183	M8 SHAKEPROOF WASHER
18	184-31-02100	DETACHABLE HANDLE

MONO MXN GOLDBAKE OVEN ELEMENT CARRIER ASSEMBLY

MONO EQUIPMENT Ltd 9-94



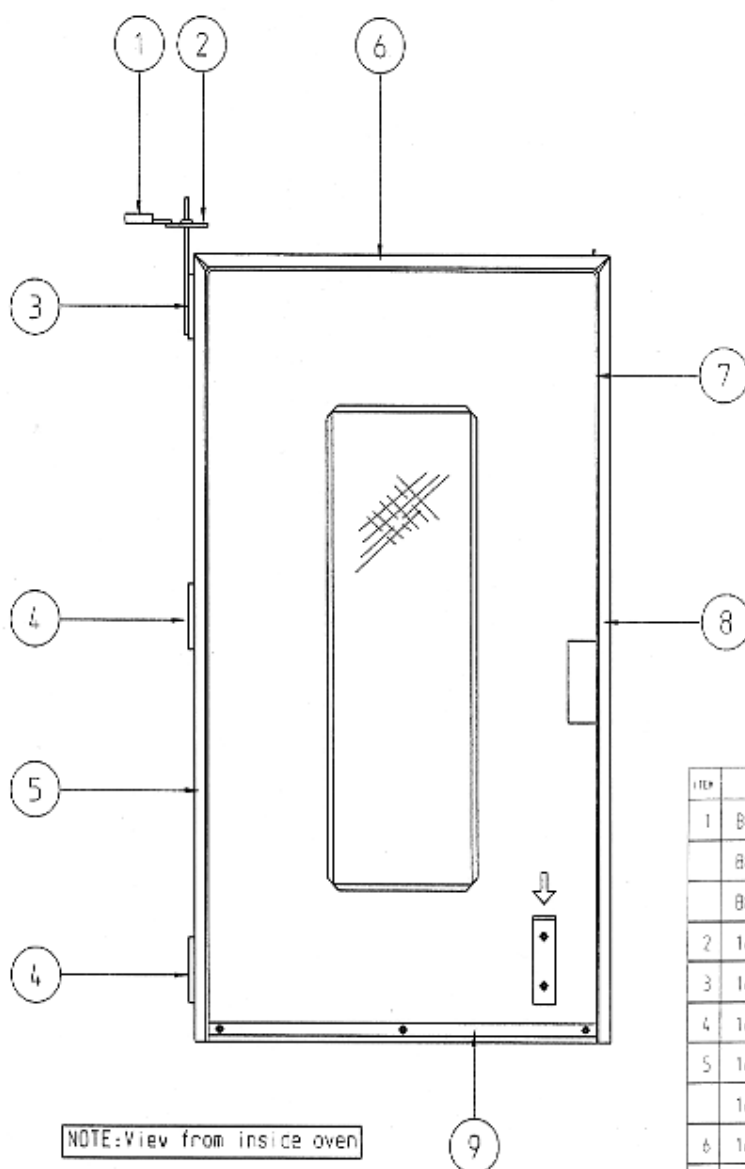
MONO MXC GOLDBAKE OVEN TURNTABLE DRIVE
COMPONENTS DESCRIPTION

(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

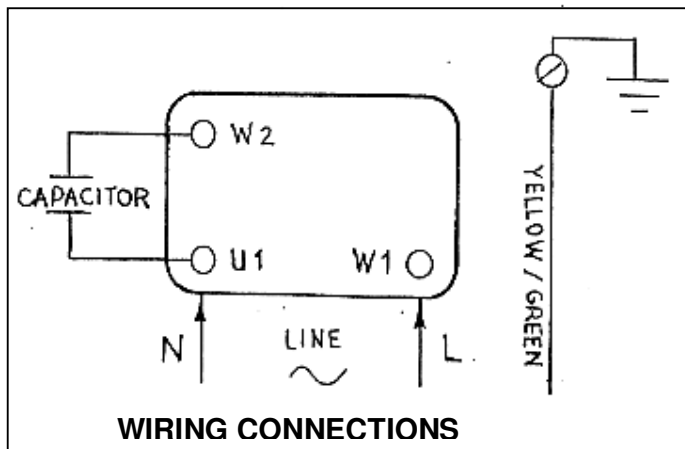
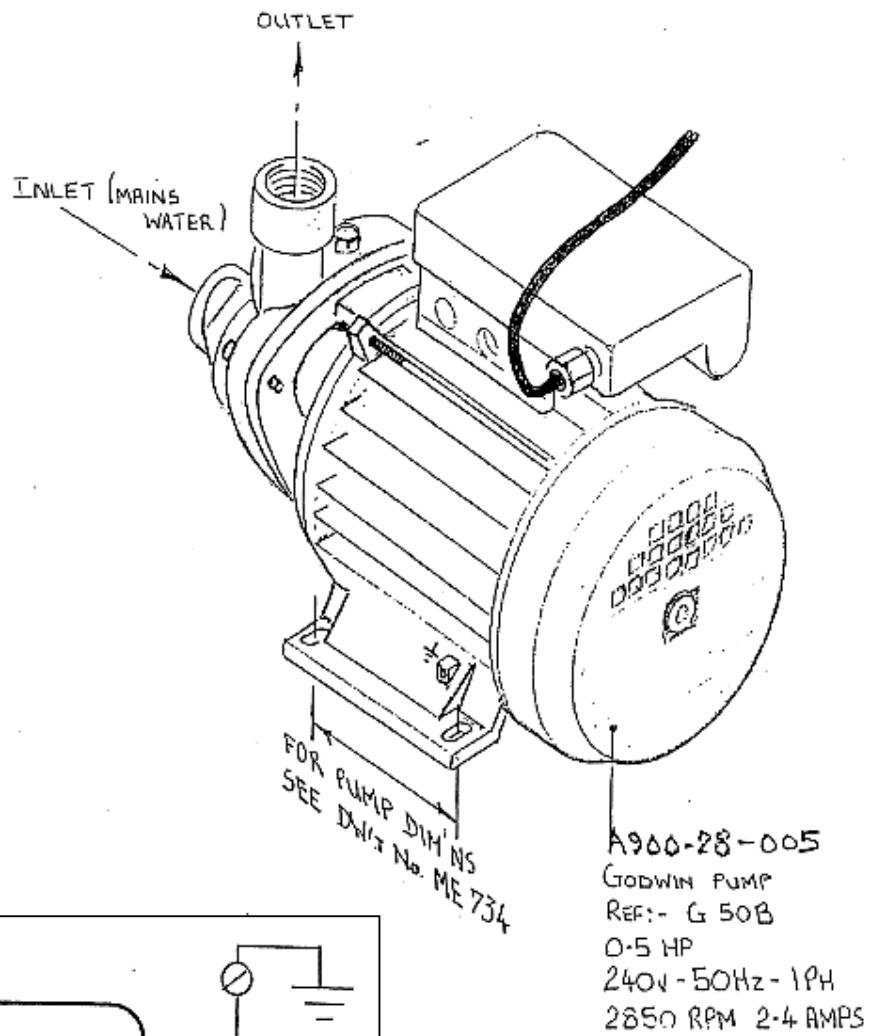
ROPE SEAL PT No. A900-32-016 (NOT SHOWN)

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

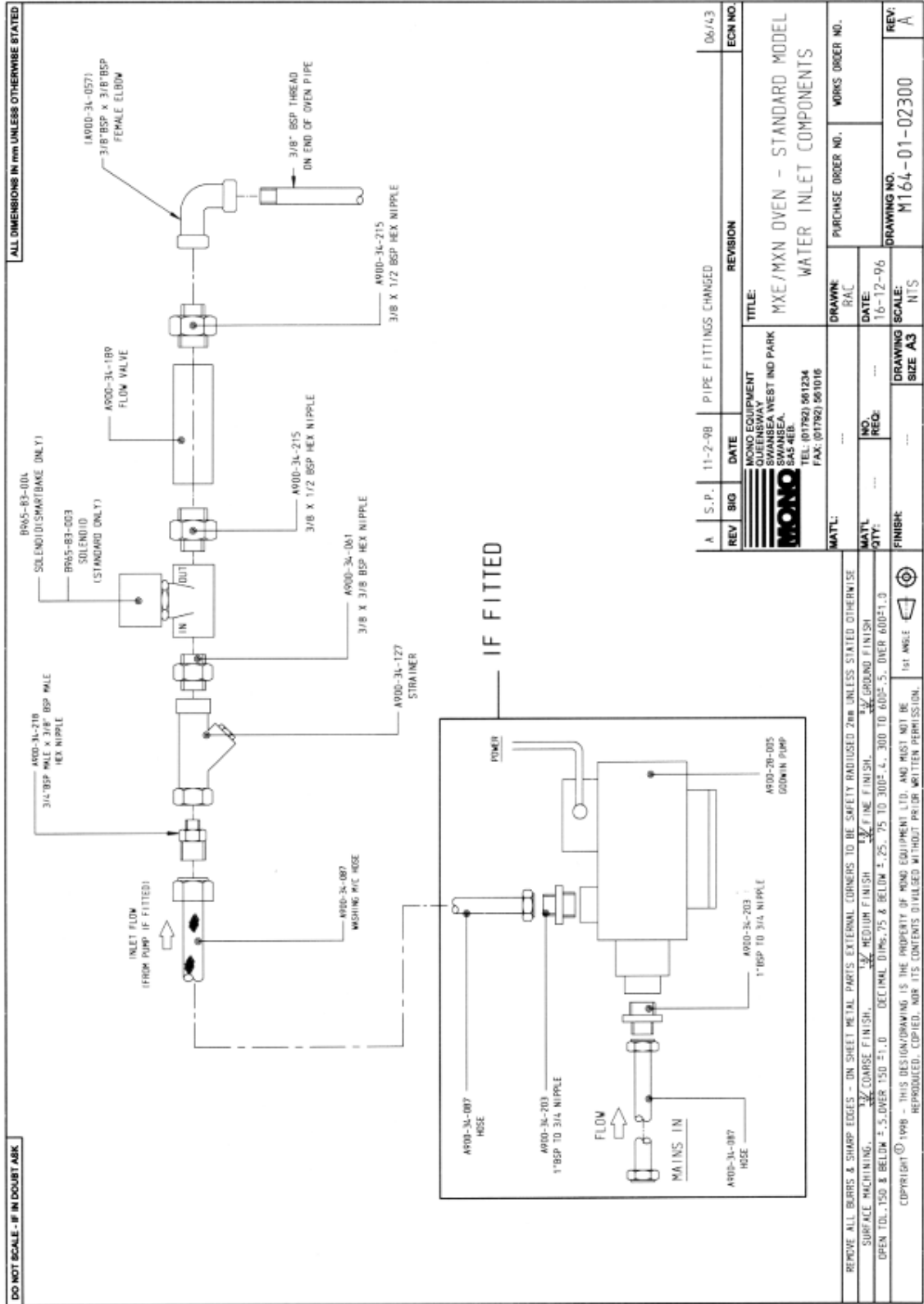


MAIN DOOR COMPONENTS

ITEM	PART NO.	DESCRIPTION	QTY
1	8801-11-013	SWITCH	1
	8801-45-003	OPERATING HEAD	1
	8801-45-004	OPERATING LEVER	1
2	160-06-02200	CAM	1
3	160-06-06700	TOP HINGE	1
4	160-06-08500	MIDDLE & BOTTOM HINGE	2
5	160-06-07101	INNER CLAMP	1
	160-06-07001	OUTER CLAMP	1
6	160-06-07300	INNER CLAMP	1
	160-06-07200	OUTER CLAMP	1
7	X900-12-037	"P" SEAL	1
8	160-06-07100	INNER CLAMP	1
	160-06-07000	OUTER CLAMP	1
9	160-48-06400	BOTTOM CLAMP	1
	160-48-06000	BOTTOM SEAL	1



WATER PUMP (GODWIN) DIAGRAM (IF FITTED)



ALL DIMENSIONS IN mm UNLESS OTHERWISE STATED

8065-83-016

[illegible]

POWER
SEE DRAWING MW62-25-15A.00

AW00-28-405
600W IN PUMP

AW00-34-203
1" BSP TO 3/4" NIPPLE

AW00-34-087
HOSE

MAINS IN

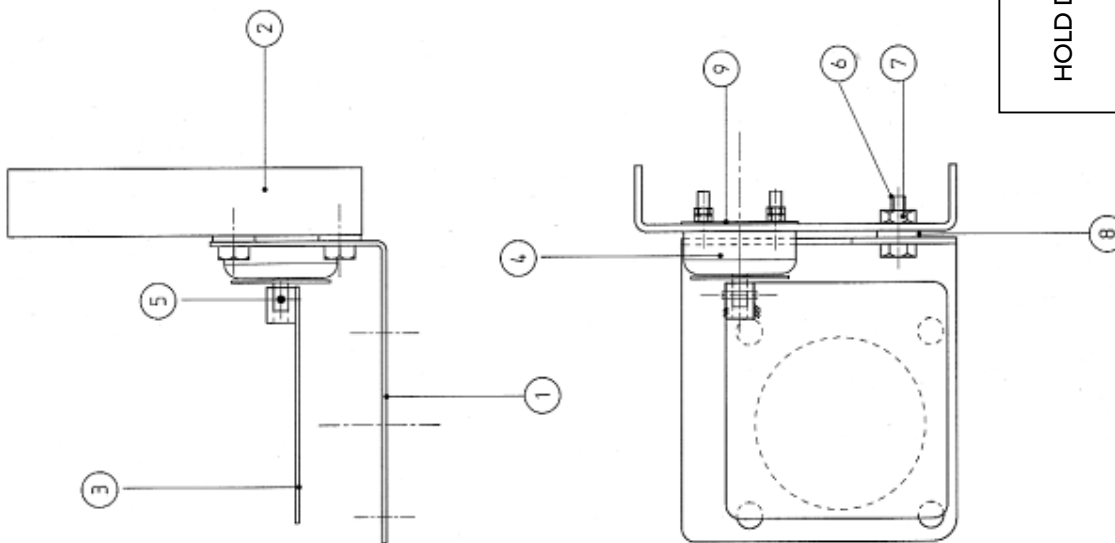
REMOVE ALL BURRS & SHARP EDGES - ON SHEET METAL PARTS. EXTERNAL CORNERS TO BE SAFETY RADIUSED 2mm UNLESS STATED OTHERWISE

SURFACE FINISHING: $\frac{1}{8}$ " COARSE FINISH, $\frac{1}{16}$ " MEDIUM FINISH, $\frac{1}{32}$ " FINE FINISH, $\frac{1}{64}$ " GROUND FINISH

OPEN TOL. 1/50 & BELOW $\pm .5$, OVER 1/50 ± 1.0 DECIMAL DIMS. .75 & BELOW $\pm .25$, .75 TO 3/32" $\pm .30$, 3/32" TO 6/16" $\pm .5$, OVER 6/16" ± 1.0

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DAMPER ASSEMBLY

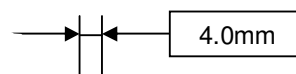
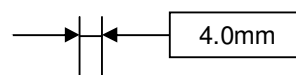
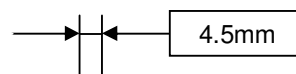
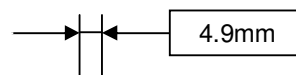
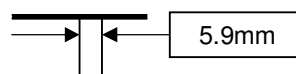
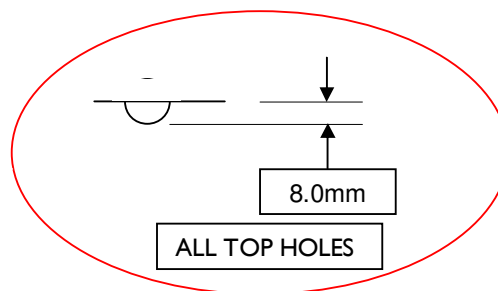


WHEN SUPPLIED AS A SPARE PART INCLUDE
LOFF FIBRE WASHER A900-05-190
SEE KIT No.M16L-KSE006
OLD SOLENOID NO LONGER SUPPLIED 8998-03-005
THIS ASSEMBLY MUST BE SUPPLIED FOR SPARES

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	B749-03-004	SOLENOID	1
5	A900-01-197	PIN	1
6	A900-03-532	M8 X 20 HEX HEAD	2
7	A900-04-143	M8 BUSH	2
8	M145-03-11300	FIBRE WASHER	2
9	M164-38-03400	WASHER PLATE	1

LOOSEN SOLENOID FIXINGS.
HOLD DAMPER FLAP (3) FLAT ON TOP OF DAMPER
TUBE AND TIGHTEN SOLENOID.

MX 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

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)