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

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



## OPERATION AND MAINTENANCE MANUAL **MOBILE PROVER CABINET**

# IMPORTANT NOTES

## SAFETY SYMBOLS

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

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



### **WARNING**

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



### **WARNING**

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



### **CAUTION**

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




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



## DECLARATION OF CONFORMITY

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

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

<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

## ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

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

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

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

### We Recommend:

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



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

# **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>Cleaning Instructions</b> <ul style="list-style-type: none"><li><input type="checkbox"/> Daily</li><li><input type="checkbox"/> Weekly</li></ul>
<b>Section - 8.0</b>	<b>Operating Conditions</b>
<b>Section - 9.0</b>	<b>Operating Instructions</b>
<b>Section - 10.0</b>	<b>Trouble shooting</b>
<b>Section - 11.0</b>	<b>Spares Information</b>
<b>Section - 12.0</b>	<b>Electrical Information</b>

## 1.0 INTRODUCTION

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The MONO Mobile Prover will give your bakery extra proving capacity that's mobile and versatile.

The thermostatically controlled, twin heating element (total power 2.5kW) will plug straight into your existing power supply.

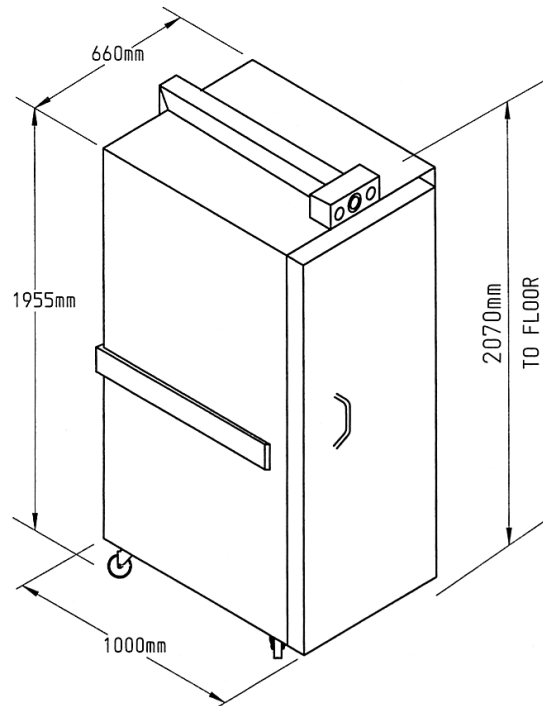
The cabinet casing is constructed from lightweight, insulated aluminium, and protected by bump bars fitted to the sides and rear.

All inside joining edges are silicone sealed for hygiene and the outer surface of the door is of stainless steel.

The stainless steel runners give the cabinet a capacity of up to 17, 30" x 18" trays.

## 2.0 OVERALL DIMENSIONS

---



**Height:** 1955mm (77").

**Width:** 660mm (26").

**Depth:** 1000mm (39 1/2").

## 3.0 SPECIFICATIONS ---

**Capacity:** Variable up to 17 trays.

**Tray size:** 760mm x 455mm (30" x 18").  
Other tray sizes made to order.

**Power:** Single phase plug top fused at 13amp



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

**Weight:** 125kg (275lb).

**Noise Level:** Less than 85 dB.

## 4.0 SAFETY ---



- 1 Check cabinet for damage.
- 2 The prover must be sited on a flat, level floor.
- 3 Ensure the hinges move freely and are not damaged.
- 4 Do not store any equipment or packaging on top of the prover.
- 5 Check the wheels are running properly. Wash them with warm soapy water if they are sticking.
- 6 Ensure all panels are in place and fixed with bolts or screws.
- 7 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks.

## 5.0 INSTALLATION ---

- 1 Connect to electricity supply using B.S. 1363/A, 13 amp plug.
- 2 Ensure mobile prover is used on a solid level floor.
- 3 In the interests of hygiene, we strongly recommend that you clean the inside and outside of your prover with hot water and approved mild detergent before using it for the first time. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue settling in the prover.

## 6.0 ISOLATION ---

To isolate the prover in an emergency, switch off power at the main wall socket.

## 7.0 CLEANING INSTRUCTIONS ---



**ISOLATE MACHINE FROM MAINS SUPPLY BEFORE COMMENCING CLEANING**

### **Daily cleaning instructions**

- 1 Brush and scrape off any flour and dough adhering to the cabinets inner surfaces. Use only a stiff brush or plastic scraper.
- 2 Wash over handle and spot clean prover with a sterilising solution.
- 3 Empty the drainage tray below the cabinet at regular intervals.



**ISOLATE MACHINE FROM MAINS SUPPLY BEFORE COMMENCING CLEANING**

### **Weekly cleaning instructions**

- 1 Follow daily cleaning instructions.
- 2 Take out tray runners (if flip-up runners are fitted) and wash in sterilising solution and replace.
- 3 Clean floor of prover.
- 4 Regularly check the castors are free running and wash with soapy water to release the wheels if needed



## 8.0 OPERATING CONDITIONS ---



- 1** The prover should always be positioned on a flat, level floor. This is essential for safety reasons and also to ensure the correct operation of the steaming reservoir.
- 2** The prover should be sited so that its door can be opened to its full extent. This will enable the prover to be loaded and unloaded easily and the steaming reservoir to be safely and easily replenished with water.
- 3** For best results ensure cleaning and operating instructions are followed meticulously.

## 9.0 OPERATING INSTRUCTIONS

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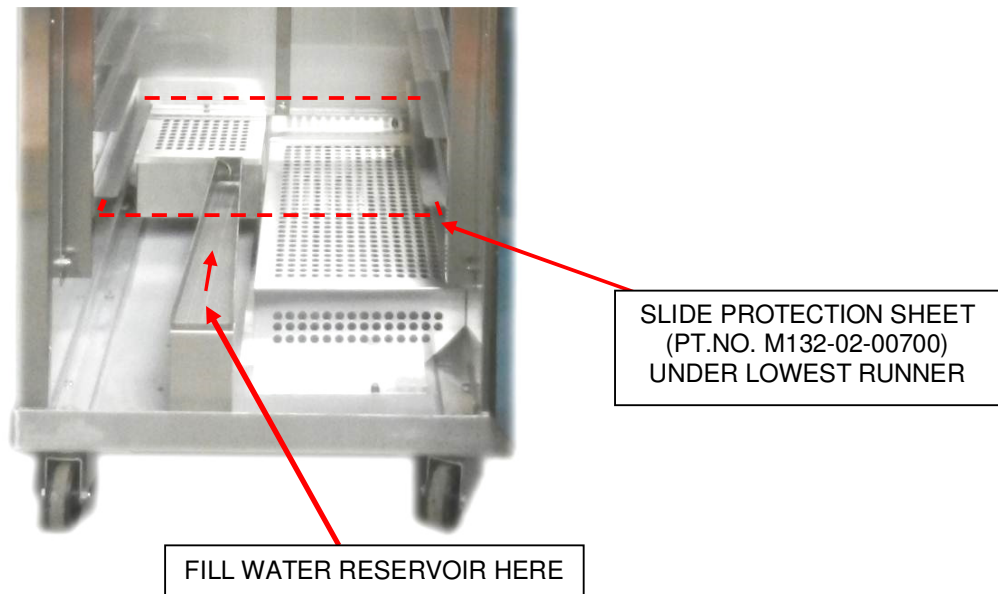
During use, in order to maintain the humidity level within the cabinet the door should only be opened briefly.

### **NOTE**

The stainless steel runners give the cabinet a capacity of up to 17, 30" x 18" trays. If product size dictates less tray space is required just flip up the runners not required. To clean the runners and the inside of the cabinet, flip up the runners and remove completely from the cabinet.

*Some Mobile Provers are supplied with fixed runners at the customer's request.*

1. The steaming water reservoir is designed to be replenished easily without removing it from the prover.  
Top up to about  $\frac{3}{4}$  full with clean water and check the level every hour when the prover is in use.
2. Insert the protective sheet supplied immediately above the heating and humidifying unit (small runners are under the lowest tray runner). *This will prevent waste material falling on the elements and damaging them.*



3. Turn control switch to desired position and wait for the indicator light to go out. *(A temperature probe, located on a bracket inside the rack area, senses the internal temperature and switches off the elements. This shows that the cabinet has reached working temperature.)*

# CONTROLS

The **control switch** is located on the front of the control box on top of the cabinet.

The switch has three positions: -

- |  |   |                   |
|--|---|-------------------|
| <input type="checkbox"/> HEAT              | = | Heat element on   |
| <input type="checkbox"/> OFF               | = | Both elements off |
| <input type="checkbox"/> HEAT and HUMIDITY | = | Both elements on  |



Next to the control switch is an **indicator light** to show when the cabinet is heating. To help maintain the humidity and temperature levels, try to keep the door closed when this light is illuminated.

## **NOTE**

The controls are set at the factory for 40 degrees / 85% humidity.  
*If different settings are required, a trained engineer should be called to adjust the controls to the settings required.*

# 10.0 Troubleshooting

---

## 1. Skinning.

**Cause:**

Drying of products due to lack of humidity.

**Result:**

Pinched small products.

**Solution:**

- Does water reservoir need topping up?
  - Ensure door is firmly closed, during operation.
  - Do not allow product to stand in the bakery before loading the prover.
  - Control panel knob not operating
- 

## 2. Humidity (too high or too low)

- Humidity will vary if door is opened frequently or the prover has not warmed up enough at the start of operation.
- Humidity will also vary according to the amount of product in the prover.

Please take account of these factors.  
If still not correct, contact Mono Service.

**MONO**

Queensway

Swansea West Industrial Estate

Swansea. SA5 4EB UK

**email:spares@monoequip.com**

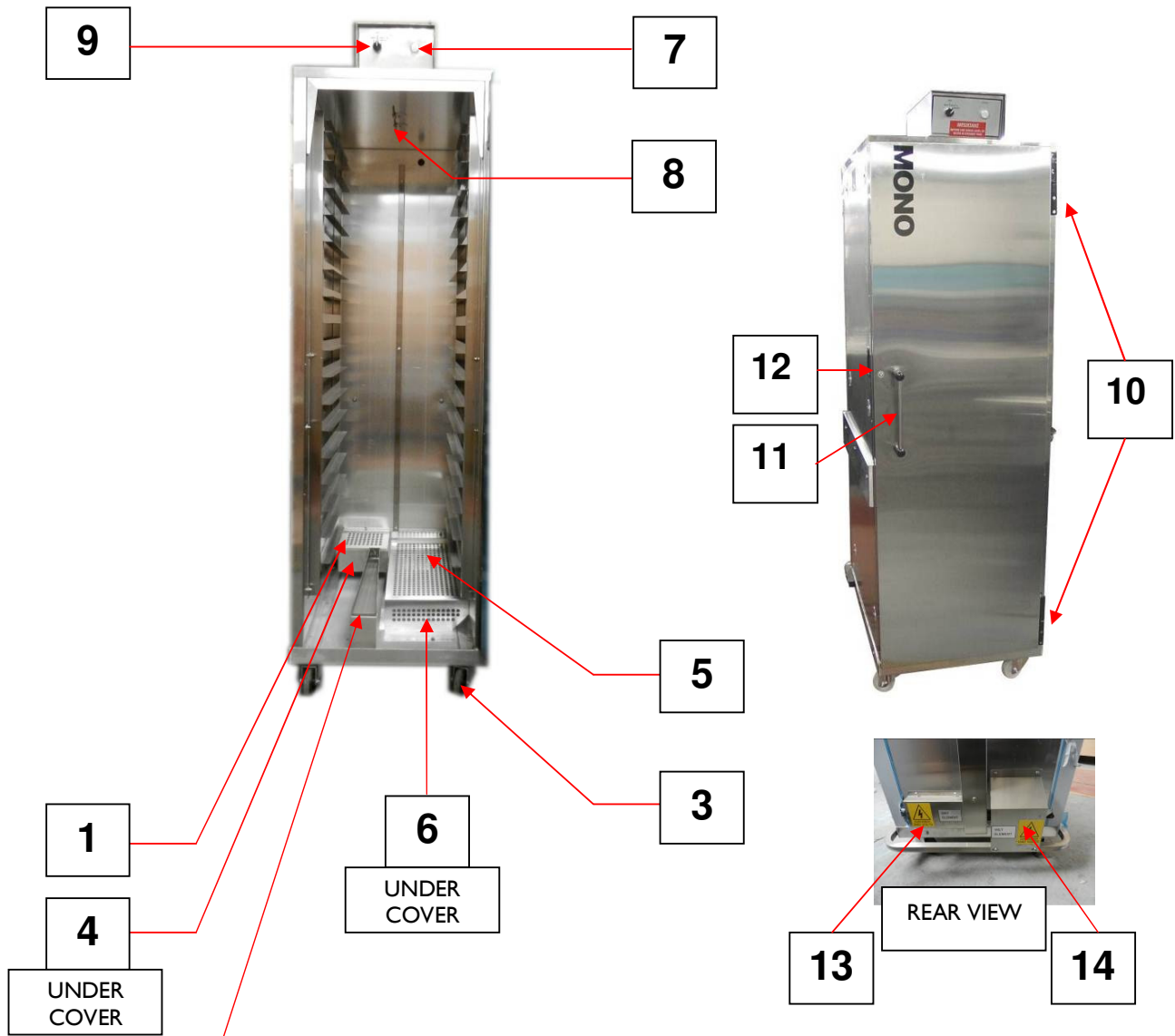
**Web site:www.monoequip.com**

**Spares Tel. +44(0)1792564039**

**Fax. 01792 561016**



## 11.0 SPARES INFORMATION



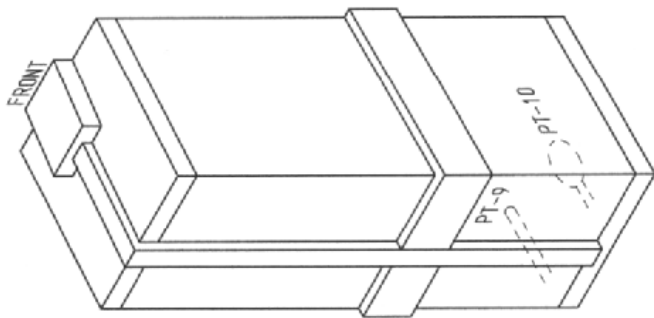
- |  |  |
|--|--|
| <p><b>1</b> WATER TANK COVER</p> <p><b>2</b> WATER TANK AND CHANNEL</p> <p><b>3</b> CASTOR</p> <p><b>4</b> ELEMENT (WET)</p> <p><b>5</b> DRY ELEMENT COVER</p> <p><b>6</b> DRY ELEMENT</p> <p><b>7</b> BULB LENS - WHITE</p> <p><b>8</b> HUMIDITY CONTROLLER<br/>FLANGE<br/>PROBE</p> <p><b>9</b> CONTROL SELECTOR HEAD<br/>MAIN CONTACT BLOCK<br/>EXTRA CONTACT BLOCK</p> <p><b>10</b> HINGE KIT</p> <p><b>11</b> HANDLE KIT</p> <p><b>12</b> MAGNETIC CATCH KIT</p> <p><b>13</b> DRY ELEMENT - REAR COVER</p> <p><b>14</b> WET ELEMENT PLUG AND CABLE - REAR COVER</p> | <p>M132-10-01000</p> <p>M132-10-02000</p> <p>A900-20-075</p> <p>B962-04-002</p> <p>M132-10-01300</p> <p>B854-04-001</p> <p>B801-44-008</p> <p>B770-91-001</p> <p>B770-06-001</p> <p>B770-95-002</p> <p>B801-12-005</p> <p>B801-14-002</p> <p>B801-14-004</p><br><p>M132-KSX002</p> <p>M132-KSX001</p> <p>M132-KSX003</p> <p>M132-10-01400</p> <p>M132-10-03200</p> |
|--|--|



## 12.0 ELECTRICAL INFORMATION

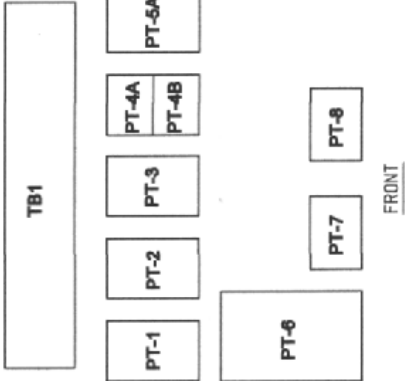
IF IN ANY DOUBT - ASK

DRAWING	DESCRIPTION	MONO PART NUMBER	QUANTITY	LABELLED
PT-1	CONTROL M.C.B.	B872-22-001	1	
PT-2	DRY HEAT ELEMENT M.C.B.	B872-22-004	1	
PT-3	HUMIDITY ELEMENT M.C.B.	B872-22-005	1	
PT-4A	HUMIDITY RELAY	B723-37-006	1	
PT-4B	HUMIDITY RELAY BASE	B723-36-001	1	
PT-5A	LAE HUMIDITY CONTROLLER	B770-91-001	1	HEAT.OFF. HEAT+HUMIDITY
PT-5B	FLANGE	B770-06-001	1	
PT-5C	PROBE	B770-93-002	1	
PT-6	CONTROL SELECTOR SWITCH	B801-12-005	1	
PT-6A	CONTROL SELECTOR SWITCH HEAD	B801-14-002	1	
PT-6B	MAIN CONTACT BLOCK	B910-14-004	1	
PT-7	EXTRA CONTACT BLOCK	B873-30-010	1	TEMPERATURE
PT-7	CONTROL THERMOSTAT 0-50°C		1	CYCLE
PT-8	CYCLE LIGHT INDICATOR	B801-44-008	1	
PT-8A	CYCLE INDICATOR LENS	B801-43-011	1	
PT-8B	CYCLE INDICATOR LIGHT BODY	B801-94-005	1	
PT-8C	CYCLE INDICATOR LIGHT NEON	B854-04-001	1	
PT-9	DRY HEAT ELEMENT	B862-04-002	1	
PT-10	HUMIDITY ELEMENT		1	



BACK

PT-4A/4B SUITABLE FOR  
50HZ & 60HZ

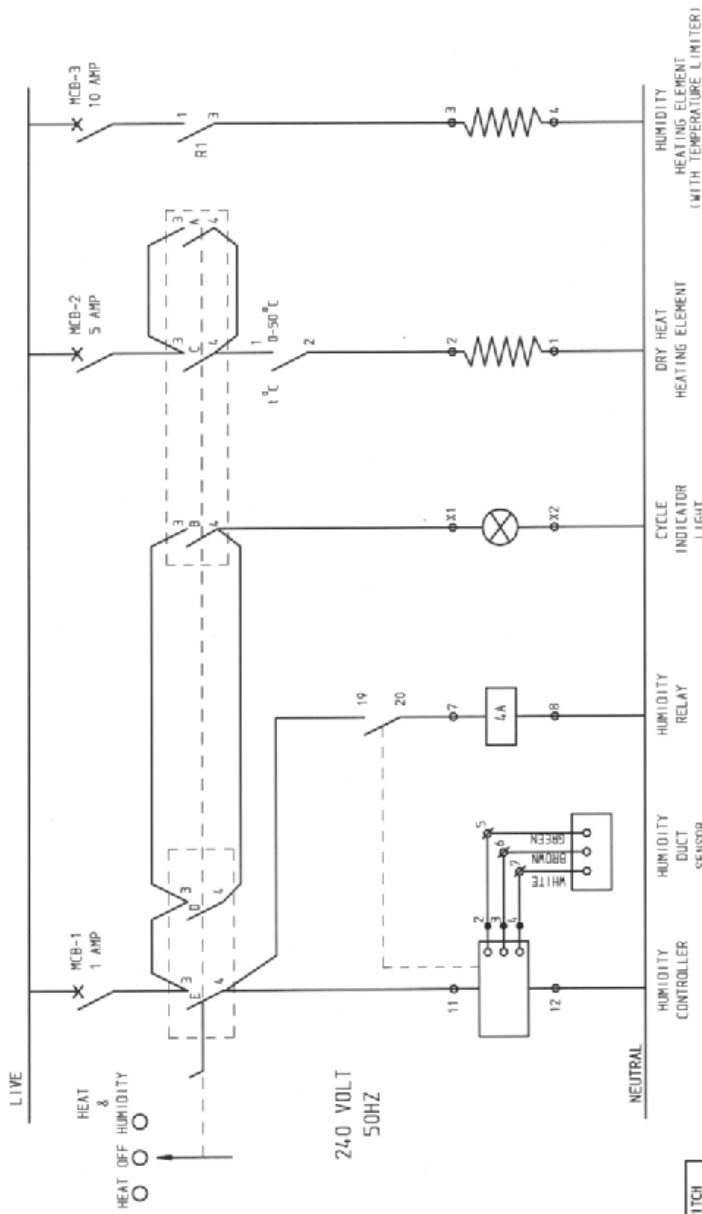


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B	JC	18/01/12	PT-5 WAS B958-35-001	107/11
A	JC	03/04/08	PT-4, WAS B801-08-006	3178
REV	ENG	DATE	REVISION	ECN NO.
 MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SAF 4EB. TEL: (01792) 981234 FAX: (01792) 991018				
TITLE: CONTROL PANEL COMPONENT LAYOUT AND PARTS LIST				
ELECTRICAL SPECIFICATIONS: LINE VOLTAGE 240 CONTROL VOLT. 240				
DRAWN BY: J.C. ELECTRICALLY APPROVED BY:				
DATE: 7-89 15-2-99				REV: B
DRAWING NO. M132-10-06200				



IF IN ANY DOUBT - ASK



SELECTOR SWITCH CONTACT ARRANGEMENT	
CONTACT BLOCK	SWITCH POSITION
A	HEAT
B	HEAT & HUMIDITY
C	HEAT OFF
D	HEAT
E	HEAT & HUMIDITY

REV	SIG	DATE	REVISION	ECH NO.
B	JC	03-04-08	Humidistat changed to LAE type	107/11
A	JC	03-04-08	PT-4A WAS R1 (NEW RELAY)	3178
TITLE: MOBILE PROVER SCHEMATIC WIRING DIAGRAM				
DRAWN BY: A. J. J. O. D. J. C.				
ELECTRICALLY APPROVED BY:-				
ELECTRICAL SPECIFICATIONS:- SUITABLE FOR 50HZ & 60HZ				
DRAWING NO: H132-10-06100				
REV: B				











MONO EQUIPMENT  
 01/25/04  
 SWANSEA WEST IND PARK  
 SWANSEA, SA6 4EB.  
 TEL: (01792) 592254  
 FAX: (01792) 581016

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# LAE Humidistat Controller Parameter Settings

## ***CONFIGURATION PARAMETERS***

---

- To get access to the parameter configuration menu, press button  +  for 5 seconds.
  - With button  or  select the parameter to be modified.
  - Press button  to display the value.
  - By keeping button  pressed, use button  or  to set the desired value.
  - When button  is released, the newly programmed value is stored and the following parameter is displayed.
  - To exit from the setup, press button  or wait for 30 seconds.
- 

SCL -1 °C

SPL – 0.0

SPH– 99.9

ISP – 80

1CH – HEA

1HY – 3.0

1T0 – 00

1T1 -00

1PF – Off

OAU –NON

ATM – NON

SB – YES

RL0 -0.0

RHI – 99.9

OS1 – 0.0

TLD -01

SIM -00

ADR -01



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

Tel. +44(0)1792 561234  
Spares Tel.+44(0)1792 564039

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)