

MonoEquip.com



# AZTEC DONUT FRYER PLC VERSION

## **SPARES MANUAL**

MACHINE No. FG059

When ordering spares please quote the **machine serial number** which can be found on the silver information plate of the machine and on the front cover of your manual.

#### **MONO EQUIPMENT**

Queensway Swansea West Industrial Estate Swansea, SA5 4EB, UK Tel. +44(0)1792 561234 email: spares@monoequip.com Spares Tel. +44(0)1792 564039

#### **SAFETY SYMBOLS**

The following safety symbols are used throughout available product documentation and the operating manual (available at www.monoequip.com).

Pay special attention to information marked with the following symbols.



**WARNING** 

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



**WARNING** 

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



**CAUTION** 

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



## ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and food service areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where the 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 power 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 safety guidelines.

#### We recommend:-

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

#### Your attention is drawn to:-

#### BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased safety risk

It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present. Where, because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available includes:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organisation's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2.

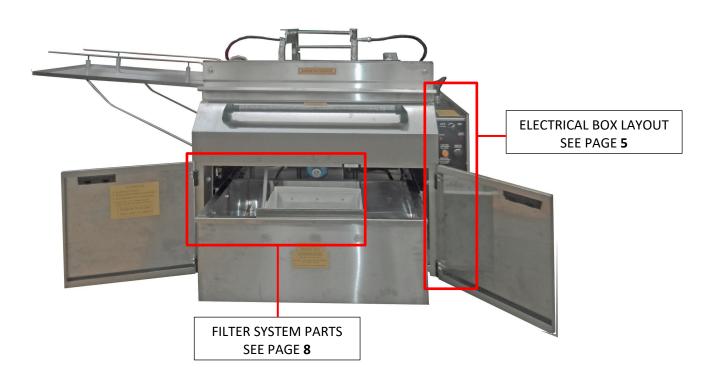


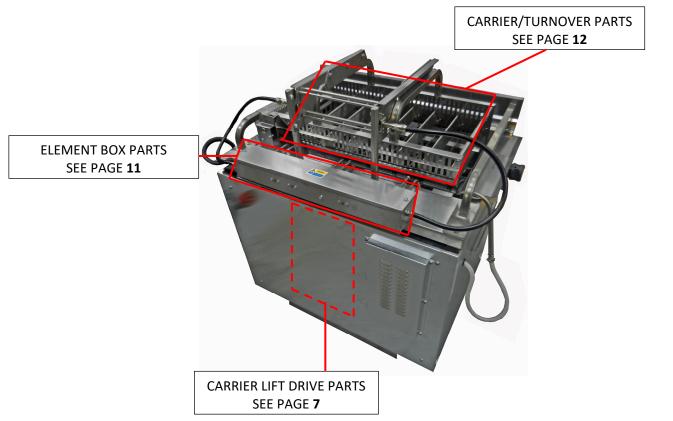
The supply to this machine must be protected by a 30mA Type A RCD

## **AZTEC FRYER SPARES**

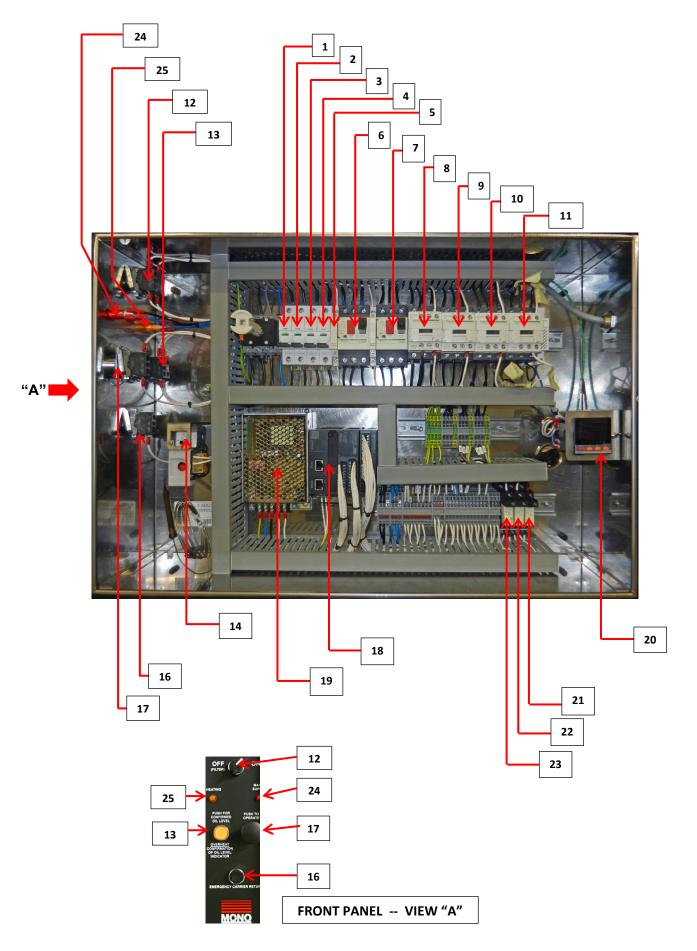
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## **MAIN COMPONENTS PARTS**





## **ELECTRICAL BOX PARTS LAYOUT**

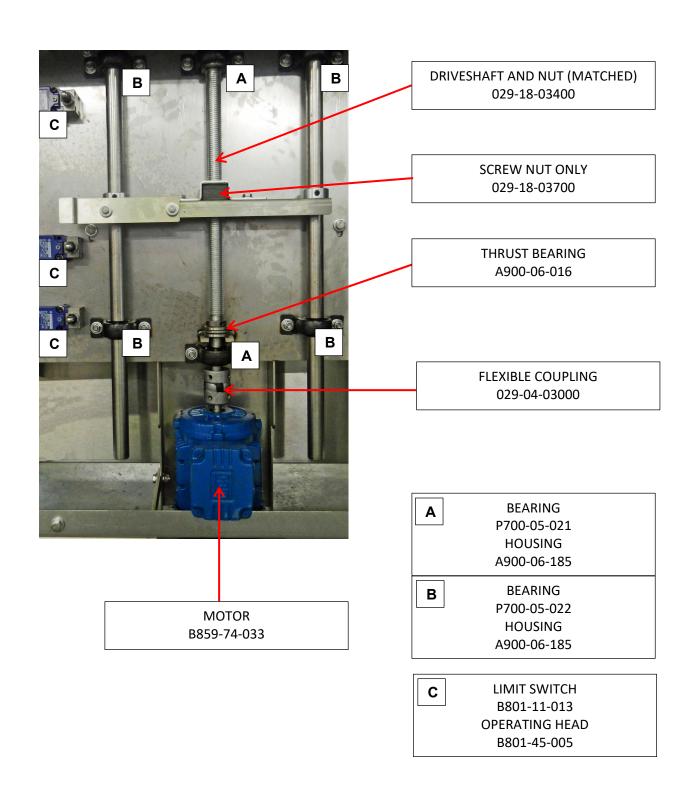


## **ELECTRICAL BOX PART NUMBERS**

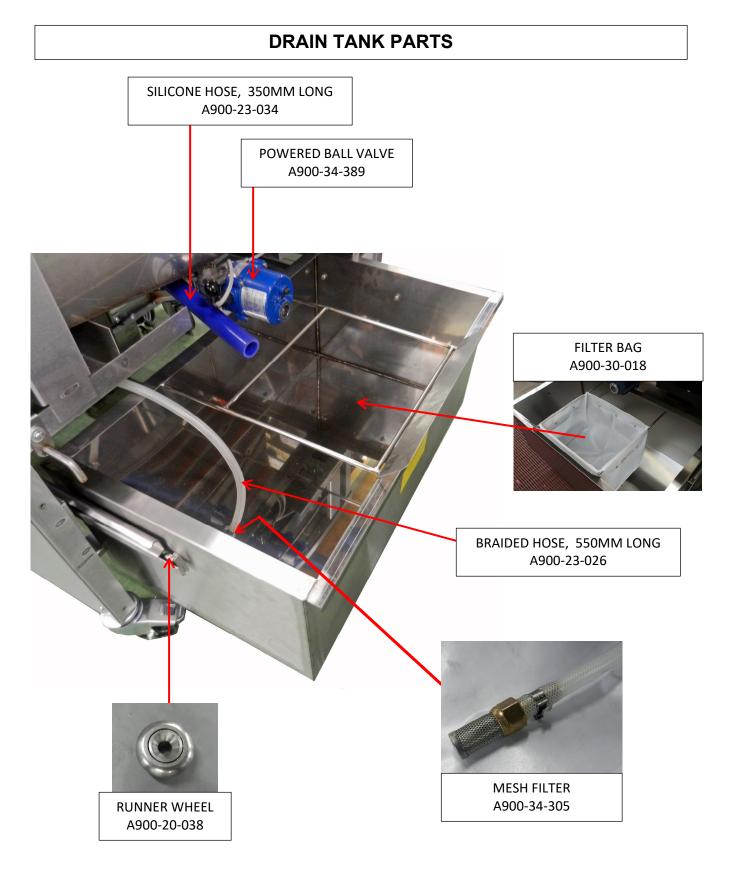
ITEM	PART NUMBER	DESCRIPTION	QTY
1	B872-22-062	CONTROL MCB	1
2	B872-22-008	HEATING MCB	1
3	B872-22-008	HEATING MCB	1
4	B872-22-008	HEATING MCB	1
5	B801-14-012	AUX CONTACT BLOCK	1
6	B801-03-018	PUMP MOTOR STARTER	1
7	B801-03-020	MAIN MOTOR STARTER	1
8	B801-08-021	HEATING ELEMENT CONTACTOR	1
9	B801-08-031	PUMP CONTACTOR	1
10	B801-08-031	CARRIER MOTOR UP CONTACTOR	1
11	B801-08-031	CARRIER MOTOR DOWN CONTACTOR	1
12 On/Off/Filter comprising:	B801-12-011	SELECTOR HEAD	1
	B801-14-004	CONTACT BLOCK	1
	B801-14-008	CONTACT BLOCK	1
13 Confirm oil level comprising:	B801-12-025	PUSHBUTTON HEAD	1
	B801-14-004	CONTACT BLOCK	1
	B801-43-030	LED LIGHT UNIT	1
14	B873-30-001	OVERHEAT THERMOSTAT	1
16 Emergency carrier return comprising:	B801-12-045	PUSHBUTTON HEAD	1
	B801-14-008	CONTACT BLOCK	1
<b>17</b> Push-to-operate comprising:	B801-12-039	PUSHBUTTON HEAD	1
	B801-14-002	CONTACT BLOCK	1
18	B801-80-XXX (1)	PLC	1
19	B801-93-005	POWER SUPPLY	1
20	B817-91-002	TEMPERATURE CONTROLLER	1
21	B801-37-001	VALVE OPEN RELAY	1
22	B801-37-001	VALVE CLOSE RELAY	1
23	B801-37-001	BUZZER RELAY	1
24	B842-43-001	RED INDICATOR LIGHT	1
25	B842-43-002	AMBER INDICATOR LIGHT	1

<sup>(1)</sup> The is software dependant and will be matched to the machine.

#### **CARRIER LIFT DRIVE PARTS**

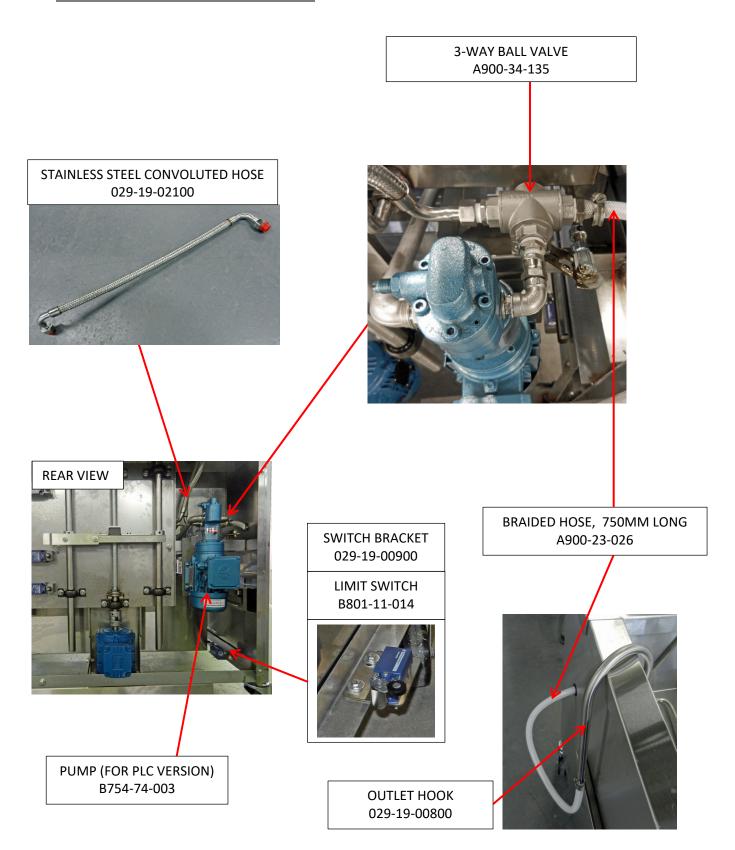


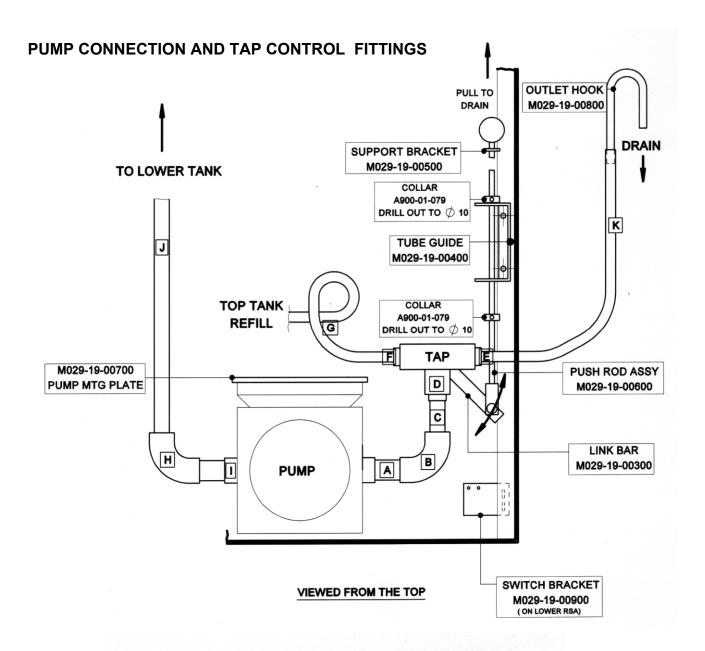
#### **FILTER SYSTEM PARTS**



#### **PUMP AND FITTINGS**

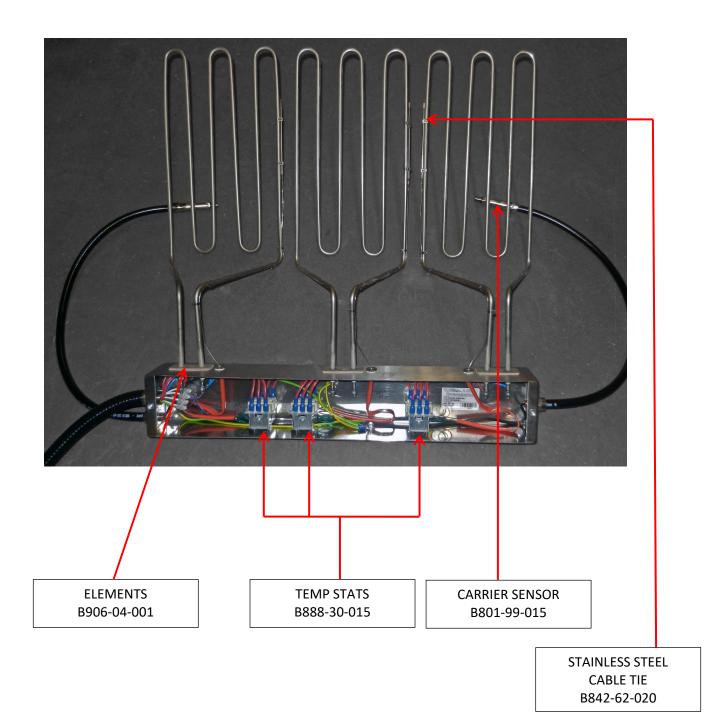
#### **CONNECTIONS FITTING LIST ON NEXT PAGE**





- A 4900-34-291 1/4BSP X 1/4BSPT + COPPER WASHER
- B A900-34-290 1/4BSP X 1/4BSP ELBOW
- C A900-34-246 1/4M X 1/4F
- D A900-34-247 1/4M X 1/2TM
- E A900-34-292 1/2BSPT X 3/8 BARB
- F A900-34-248 1/2 BSPT X 3/8 MALE NIPPLE
- G 029-19-02100 METALLIC CONVOLUTED HYDRAULIC HOSE
- H A900-23-031 3/8 ELBOW
- A900-23-030 1/4BSP X 3/8BSPT + COPPER WASHER
- J M029-19-05900 3/8BSPT X 450 LG
- K A900-23-032 FLEX TUBING

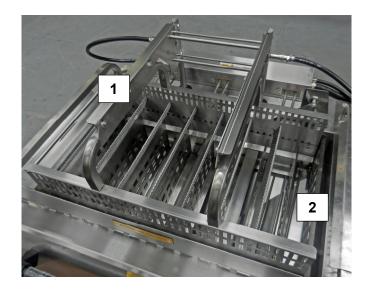
## **ELEMENT BOX PARTS**



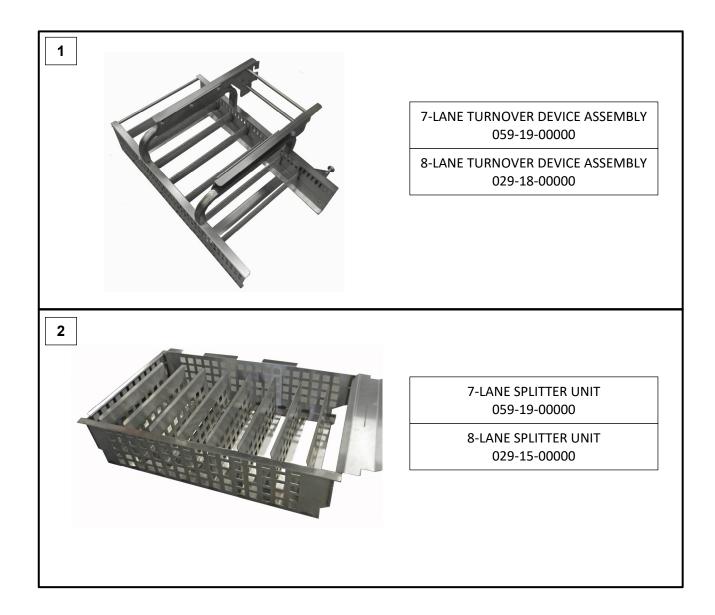


ELEMENT BOX LID 029-25-36100

### **CARRIER/TURNOVER PARTS**







MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment's comprehensive range of doughnut equipment is available in a variety of sizes to suit most businesses - from the compact Table Top Fryer through to the ever popular Aztec Doughnut Fryer.

Manufactured in hygienic and easy-to-clean stainless steel, these highly versatile fryers are suitable for producing a wide range of yeast raised doughnuts.

MONO Equipment also supplies a wide range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionary markets.



#### **MONO Equipment Limited**

Queensway Swansea West Industrial Park Swansea SA5 4EB

Tel: +44 (0)1792 561 234 (Switchboard)
Tel: +44 (0)1792 564 000 (UK Sales)

Tel: +44 (0)1792 564 004 (International Sales)

Tel: +44 (0)1792 564 048 / +44 (0)1792 564 049 (Spares)

Fax: +44 (0)1792 561 016

Email: sales@monoequip.com web: www.monoequip.com



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