

Enter **Serial No.** here. _____
In the event of an enquiry please quote this serial number.



OPERATING AND MAINTENANCE MANUAL

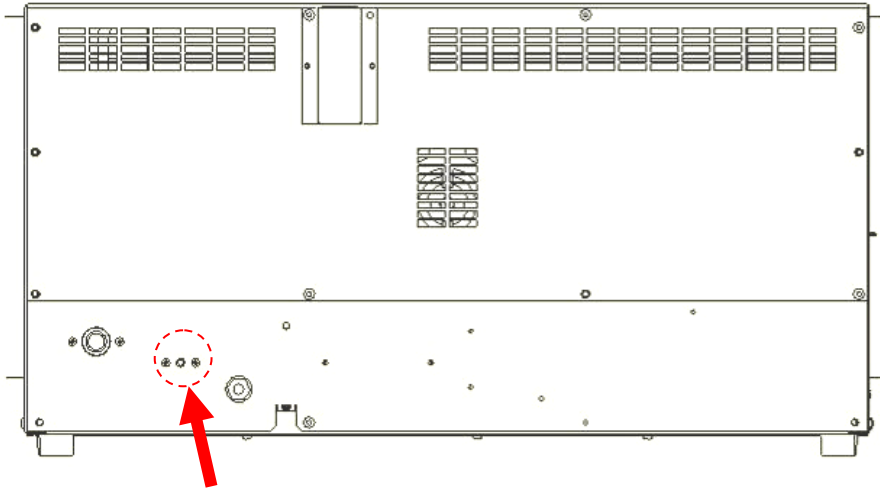
COMPACT SERIES

643 3 TRAY OVEN

FILE 52

To conserve heat do not keep door open longer than needed.

ATTENTION



IF OVEN FAILS TO HEAT UP, WHEN FIRST CONNECTED TO A POWER SUPPLY OR DURING USE AT ANYTIME, PRESS RESET BUTTON LOCATED THROUGH THE REAR BACK PANEL. (DO NOT REMOVE BACK PANEL)

SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at 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.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial bakeries, 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 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.

Your attention is drawn to:

BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased 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**



Declaration of Conformity



We the manufacturer: **MONO EQUIPMENT**
Queensway,
Swansea West
Industrial Park,
Swansea
SA5 4EB
UK

Machine:

FG Code:

Serial No:

Hereby declare that this machine conforms with and complies with the following directives:

- The Machine Directive **2006/42/EC**
- The Low Voltage Directive **2014/35/EC**
- The Electromagnetic Compatibility Directive 2014/30/EU Incorporating Standards **EN 55014-1:2017/A11:2022 & EN 55014-2:1997+A1:2001+A2:2008**
- The General Safety of Machinery and Food Processing Standards
- Materials and Articles Intended to Come into Contact with Food – Regulation **(EC) No. 1935/2004**
- Good Manufacturing Practices (GMP) for Materials Intended to Come into Contact with Food - Regulation **(EC) No. 2023/2006**

A technical construction file for this machine is retained at MONO Equipment

MONO Equipment is a business name of **AFE Group Ltd** Registered in England No. 3872673
VAT Registration No. 923428136
Registered office: Unit 35,
Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn Norfolk,
PE30 2HZ

Mr Craig Petherbridge
Quality & Compliance Manager

Mr Alex Davies
Engineering Manager

QD 001

Dated 01/11/2022

CONTENTS

PART 1.0 Introduction

PART 2.0 Dimensions

PART 3.0 Specifications

PART 4.0 Safety

PART 5.0 Installation

PART 6.0 Isolation

PART 7.0 Cleaning Instructions

PART 8.0 Operating Conditions

PART 9.0 Operation Instructions

PART 10.0 Maintenance

PART 11.0 Steam System Maintenance

PART 12.0 Bulb Replacement

PART 13.0 Spares Information

PART 14.0 Electrical Information

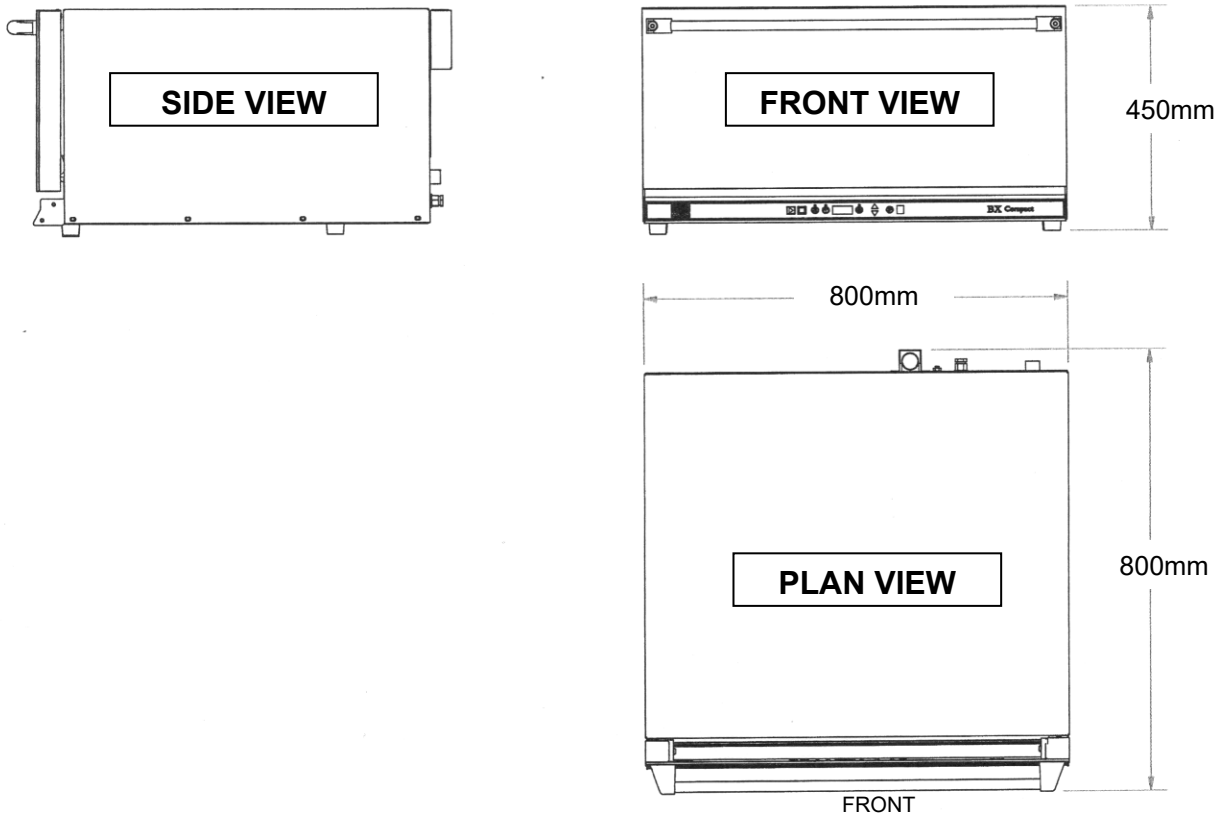
1.0 INTRODUCTION

The MONO 643 COMPACT oven

is a compact, electric oven with a capacity for three 60cm x 40cm baking trays.

- The oven is robustly made of **stainless steel** with a bake chamber shaped to allow the unit to be **easily cleaned**.
- It has very high levels of **insulation for safety** and to **help save energy**.
- A great deal of attention has been given to keeping the **front areas cool**.
- It has an exceptionally **easy to operate** control panel that will save up to nine programs.
- **MONO COMPACT** is designed to be **stackable**, without the requirement for a separate support and will grow with your business without occupying a large area of your valuable retailing space.

2.0 DIMENSIONS



2.1 OUTER DIMENSIONS

Height:	450mm.
Depth, door closed:	800mm.
Depth, door open:	1065.
Width:	800mm.

Operational clearance:

50mm (2") clearance is required at the back and sides of the oven and 250mm (10") above to allow adequate circulation of air.

3.0 SPECIFICATIONS

Total Power:	2.7 kW.
Electric Supply:	Single-phase 50Hz fused at 13A.
Supply Cable:	2 metres of cable supplied.



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

Water connection	$\frac{3}{4}$ " B.S.P. and should be at a pressure of 2 bar to 4 bar. (normal domestic water supply is usually within these limits).
------------------	---

Maximum bake temperature	250 degrees C
Maximum bake time	99 Minutes
Maximum steam time	20 seconds

Maximum number of programs 9

Noise Level: Less than 85dB.

WEIGHT **55KG**

4.0 SAFETY

In the interest of safety and efficient operation of this oven, it is essential that this manual should be made available to the operator before work is commenced. The following points should be closely observed and rigorously pursued at all times.

To safely use this convection oven, read this owner manual completely and follow the warnings below, as well as all other warnings in this manual.

- The oven is designed for the baking of bread, confectionery, and savory products. Do not use it for baking other items without first consulting the supplier.



- All repairs and maintenance of electrical units must only be carried out by an authorized service technician.



- Electrical access panels must not be opened except by an authorized service technician and the oven power cord must be unplugged.



- While the oven is in operation, and for some time after use, DO NOT TOUCH the oven window and surrounding area as these surfaces may be hot.

- The oven must be operated as described in this manual.
- Authorised service technicians should only use original manufacturer spare parts on the oven.
- The construction of the oven must not be changed or altered.
- This appliance must be disconnected from the power supply before moving or cleaning/servicing.
- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.



- Oven gloves should be worn when moving products in or out of the oven.
- Unless trays/containers for the purpose of holding the oven products are supplied with the oven by the manufacturer, it is the responsibility of the customer to ensure that the nature and surface conditions of materials likely to come into contact with food shall be such that they cannot contaminate or spoil the food.

5.0 INSTALLATION

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



- **CAUTION** Because of the weight, lifting the oven should not be attempted by one person.
 - Ensure that the oven base is level or a level working height surface capable of supporting at least 100kg is used.
 - The **COMPACT oven** should be connected to a local means of isolation.
 - Operational clearance of 50mm (2") is required at back and sides of oven and 250mm (10") top clearance to allow circulation of air.
 - In the interests of hygiene, before using the oven for the first time, we strongly recommend that you wipe the inside of your oven and all accessories thoroughly with a clean cloth soaked in warm soapy water. Although the utmost care is taken during assembly and pre-delivery inspection, there is always a possibility of residue contaminating your first bake if this is not done.

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)

6.0 ISOLATION

**To stop the oven in an emergency,
unplug or switch off at the wall isolator.**

7.0 CLEANING INSTRUCTIONS

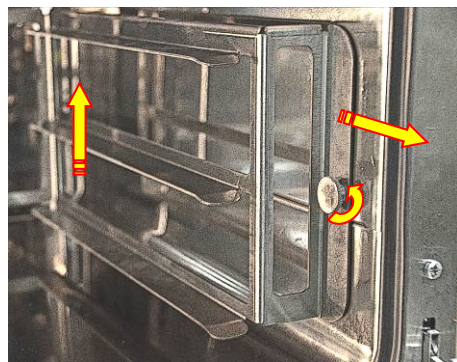


**NOTE: BEFORE CLEANING,
ISOLATE OVEN FROM MAINS SUPPLY AND ALLOW TO COOL.**

IMPORTANT

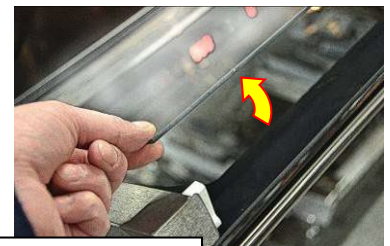
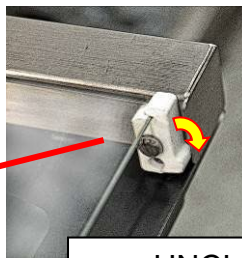
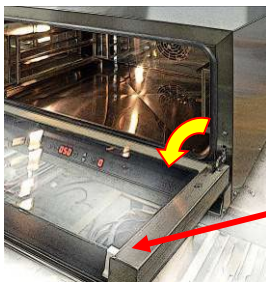
NEVER SPRAY THE OVEN WITH A HOSE OR HIGH PRESSURE WASHING DEVICE. TO AVOID ELECTROCUTION OR OVEN DAMAGE –NEVER ALLOW WATER, STEAM, CLEANING SOLUTION, OR OTHER LIQUIDS TO ENTER THE ELECTRICAL PANELS OR CONNECTIONS.

- The equipment is to be cleaned daily using a solution of mild detergent and hot water.
- Remove the tray racks by unscrewing the fixing knob at the front and lifting the rack up slightly to disengage the back locator. Withdraw the racks and wipe over.



TRAY RACK REMOVAL

- Sweep any debris left in the chamber (after it has been allowed to cool) onto trays and remove. Wipe out the chamber with a damp cloth that has been soaked in a solution of mild detergent and hot water. Be careful not to damage the probe on the left hand side at the back.
- With the door open, release the glass retaining clips (one each side). Lift the inner glass and clean both exposed surfaces. Lower the inner glass gently and ensure the clips are engaged both sides.



UNCLIP GLASS AND LIFT

- Brush down and wipe outer oven front, back and sides.
- Wipe clean outer oven front, back and sides with a damp cloth that has been soaked in a solution of mild detergent and hot water (do not soak the lower control panel area with water).

8.0 OPERATING CONDITIONS ---

- **CAUTION**

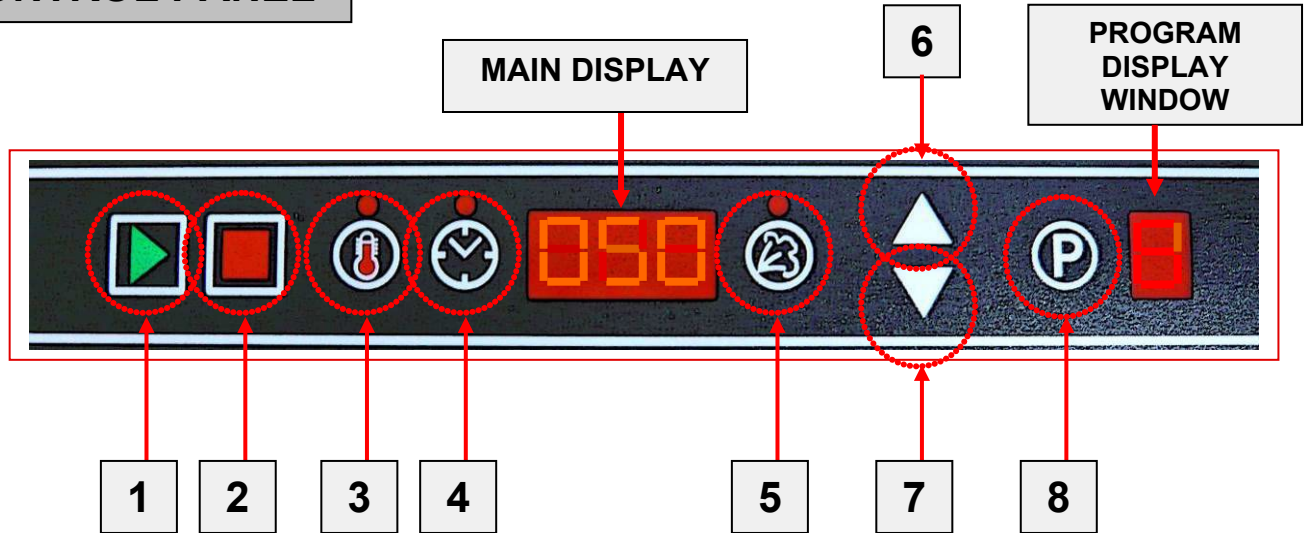
Because of the weight, lifting the oven should not be attempted by one person. Ensure that the oven base is level or a level working height surface capable of supporting at least 80kg is used.

- For the most efficient operation, the oven should be used in ambient temperatures not exceeding 40°C (115°F). The life of components will be reduced, and your warranty will be affected if run above 40°C.
- The ventilation of steam from the oven should be sufficient to ensure water does not condense on or around the oven. Any water ingress could affect your warranty.
- It is the customers' sole responsibility to arrange for adequate ventilation and operational clearance at the back and sides of the oven to allow circulation of air. Refer to Outer dimensions 2.1.

*Any component malfunctioning during the guarantee period that is found to have been subjected to excessive humidity or ambient working temperatures above 40°C (115°F) will not be covered by the component manufactures guarantee, or **MONO's** product warranty.*

9.0 OPERATING INSTRUCTIONS

CONTROL PANEL

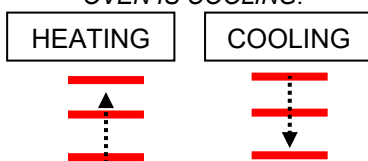


- | | |
|--|--------------------------------------|
| 1. Start bake button | 5. Set bake steam time button |
| 2. Stop bake button
To turn oven right off, hold down until a beep is heard. | 6. Down button for settings |
| 3. Set bake temperature button | 7. Up button for settings |
| 4. Set bake time button. Up to 99 minutes | 8. Program button |

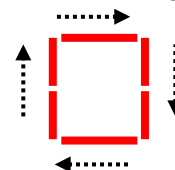
TO BAKE USING PRESET PROGRAMS

- Connect power to the oven.
Panel will show "OFF" in the main display window.
- Press start **1** button
Temperature will flash in main display.
- Press up **6** or down **7** buttons to get the program number required.
Temperature will flash in main display until the temperature required by the program is reached.
- When display stops flashing, load the oven and press start. **1**
This starts the timer countdown and activates the steam.

IF THE BARS ON THE MAIN DISPLAY MOVE UPWARDS THE OVEN IS HEATING, IF THEY MOVE DOWNWARDS THE OVEN IS COOLING.



BARS WILL ROTATE IN THE PROGRAM DISPLAY WINDOW WHEN A BAKE PROGRAM IS RUNNING



- At the end of the bake a beep will be heard. Press stop **2** to stop.

TO SET A BAKE PROGRAM (or MANUAL BAKE)

NOTE

If the new settings are to be saved, select the program number to be saved before changing the values then proceed as follows.

If the new settings are for one bake only (manual bake), proceed as follows:

1. Connect power to the oven.
Panel will show "OFF" in the main display window.
2. Press start button
Temperature will flash in main display.
3. Press temperature button
The set value will show in the main display window and the red dot above the button will illuminate.
4. Press up or down to change the temperature value.
5. **Press temperature button again to set the value. (or wait a few seconds and the red dot will go out).**
6. Do the same procedure to set time and steam .
7. If saving the values to a program number, press Program button for six seconds until a beep is heard. The values chosen are now set to the program number (this will remove any values that were saved to the program number before).

NOTE

If new settings are not saved, the old settings of the program number showing on the screen will be used the next time the program is chosen.

The oven will now climb to the desired temperature (it is pre-heating). The temperature display will stop flashing and the oven will beep to confirm it has reached temperature.

8. Load oven and press start.
9. At the end of the bake a beep will be heard. Press stop to stop.

TO SET PARAMETERS

1. With the oven in standby (OFF showing in display), press stop and program together and hold for about six seconds until a beep is heard.
"1" will show in the program display window.
2. This is the fan forward/reverse time.
*The time the fan goes in each direction before changing.
Maximum of 180 seconds.*
Press up to increase or to decrease the time required.
3. Press start and "2" will show in program display window.
This allows the settings to be in degrees C or F
Press up or to change.
4. Press start and "3" will show in program display window.
This is the "standby delay time setting."
00 = disabled. Setting can be up to 90 minutes (maximum) in 10 minute increments.
5. Press start and "4" will show in program display window.
This shows the latest firmware revision.
6. Press stop to exit setup and save the parameters.

10.0 MAINTENANCE

General maintenance



- WARNING**
- **This appliance must be maintained at regular intervals. The frequency of maintenance will depend upon your specific use and location. The maximum service interval should be 12 months.**
 - **Service and maintenance should only be undertaken by suitably qualified, trained, and competent engineers.**
 - **You must immediately report any damage or defect arising with the appliance.**
 - **Unsafe equipment is dangerous. Do not use the appliance. Isolate the power supply and contact MONO or your appointed service agent.**
-

- Check for frayed or bare cables.
The machine must not be used if frayed or bare cables are visible.
- Follow cleaning instructions meticulously.
- There is no special maintenance required.

11.0 STEAM SYSTEM MAINTENANCE

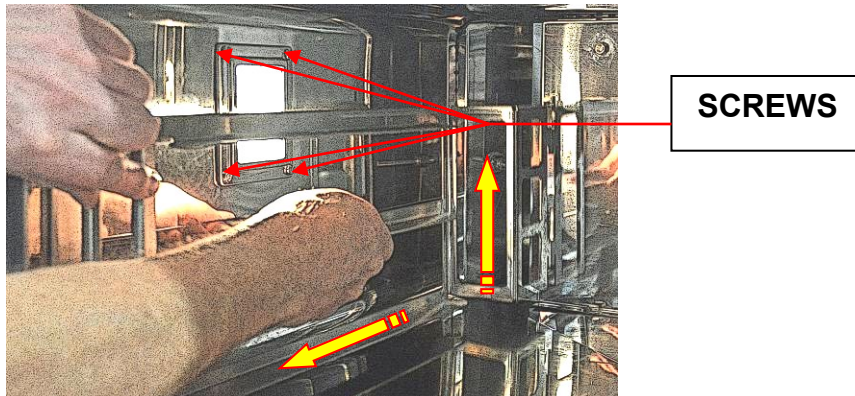
If it is noticed that the steaming operation has deteriorated, perhaps due to hard water scaling, please contact your oven supplier.

12.0 BULB REPLACEMENT

REPLACEMENT BULB = B857-94-007

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

1. Ensure oven is isolated from mains supply and allow cooling.
2. Remove the left hand tray rack by unscrewing the fixing knob at the front and lifting the rack up slightly to disengage the back locator. (See illustration, section 7.0).
3. Remove the four fixing screws and take glass, frame and gasket off lamp unit.



4. Remove the bulb by pulling in the direction of the arrow shown below and replace with a new bulb.



BULB

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



GLASS

Pt No.B721-67-010

FRAME

Pt No.B721-67-009

GASKET

Pt No.B721-67-008

5. Refit glass front, taking care that the gasket is in position around stainless steel frame.
6. Re-connect oven to the power supply and test.



13.0 Spares Information

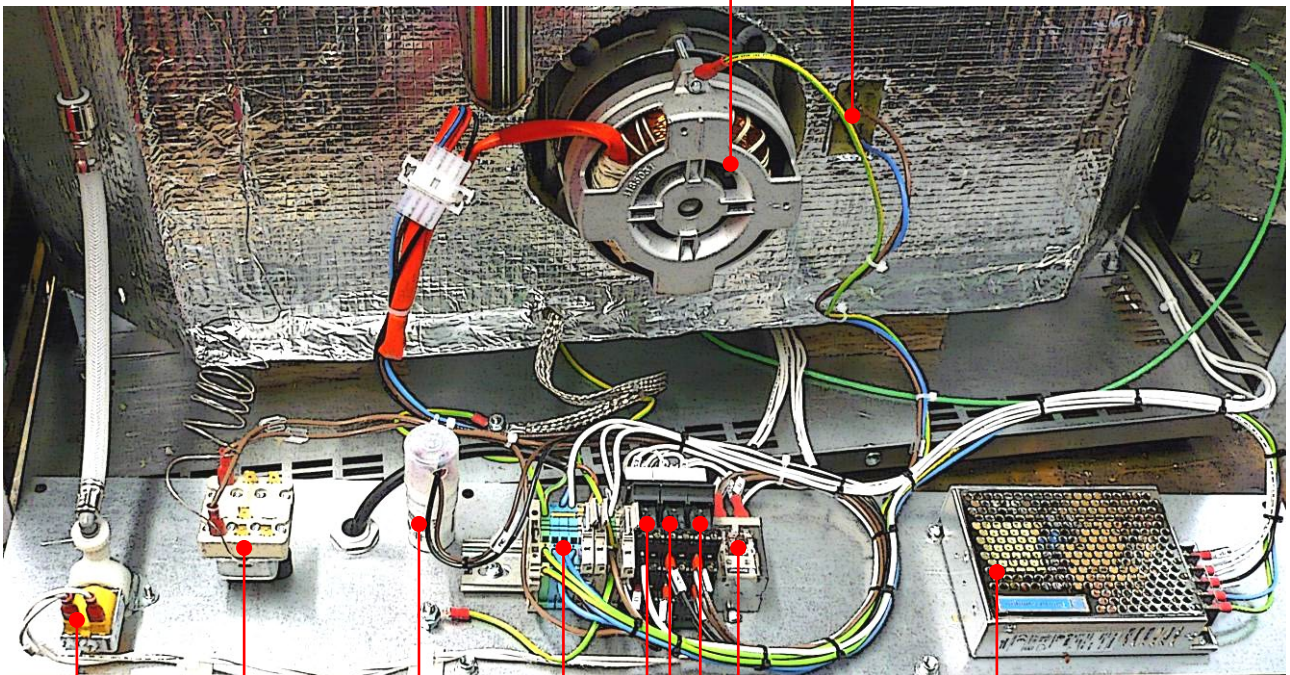
Spares Tel. +44(0)1792 564039
email: spares@monoequip.com

REAR MAIN ELECTRICAL PANEL PARTS

RELEASE THE FIXING SCREWS EACH SIDE TO ALLOW EASY ACCESS TO PARTS AS SHOWN

8. FAN UNIT

9. HEATING ELEMENT



1. POWER SUPPLY

2. HEATER RELAY

3. FAN FORWARD RELAY

3. FAN REVERSE RELAY

4. LIGHT RELAY

TERMINAL BLOCKS

MOTOR CAPACITOR (SUPPLIED WITH MOTOR)

5. OVERHEAT THERMOSTAT

6. WATER SOLENIOD

SEE NEXT PAGE FOR PART NUMBERS

ELECTRICAL PARTS LIST

1. POWER SUPPLY	B801-93-005
2. HEATER RELAY	B723-37-001
3. FAN FORWARD RELAY	B723-37-021
3. FAN REVERSE RELAY	B723-37-021
4. LIGHT RELAY	B723-37-021
5. OVERHEAT THERMOSTAT	B888-30-014
6. WATER SOLENIOD	158-17-00400
OVEN CONTROLLER PCB	B705-97-025
8. FAN UNIT	B720-74-004
9. HEATING ELEMENT 230V	B854-04-119
10. CONTROL FUSE	B842-85-039
11. CONTROLLER FUSE	B842-85-013
12. LIGHT FUSE	B842-85-042
TERMINAL BLOCKS - BLUE	B852-50-012
TERMINAL BLOCKS - BEIGE	B852-50-013
TERMINAL BLOCKS - FUSED	B852-39-004
TERMINAL BLOCKS - EARTH	B852-86-005
LAMP UNIT 230V 20W HAL	B721-67-011
DOOR SWITCH ASSEMBLY	B842-07-037
THERMOCOUPLE	B873-95-002
13 AMP PLUG	B835-25-002
LIGHT BULB - HALOGEN	B857-94-007

NON-ELECTRICAL PARTS LIST

TRAY RUNNER FRAME RH	148-01-02301
TRAY RUNNER FRAME LH	148-01-02300
DOOR INNER GLASS ASSEMBLY	148-03-00900
DOOR SEAL	148-03-03400
DOOR HINGE	A900-27-255
DOOR FRONT FABRICATION	148-03-00600

(OTHER PARTS NEEDED FOR COMPLETE DOOR. PLEASE RING FOR DETAILS)

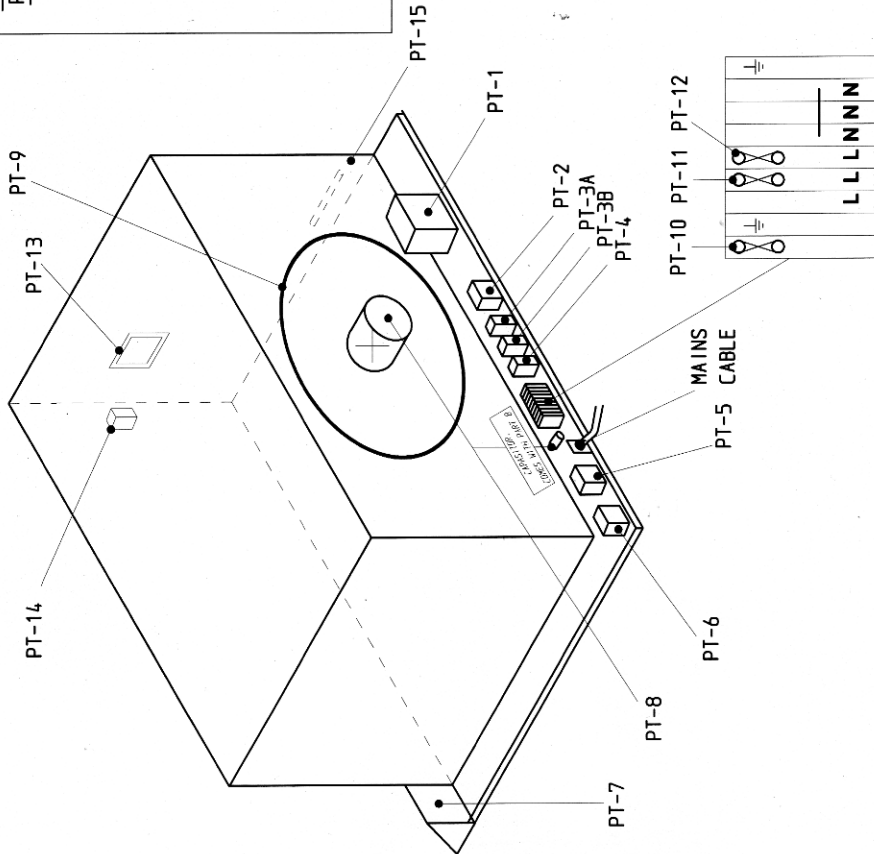
Spares Tel. +44(0)1792 564039
email: spares@monoequip.com



14.0 ELECTRICAL INFORMATION

IF IN ANY DOUBT - ASK

DRAWING PT-Ref	DESCRIPTION	MONO PART NUMBER
PT-1	24V DC POWER SUPPLY	B801-93-005
PT-2	HEATER RELAY	B723-37-001
PT-3A & B	FAN FWD REV RELAY C/W BASE	B723-37-021
PT-4	LIGHT RELAY C/W BASE	B723-37-021
PT-5	OVERHEAT THERMOSTAT	B888-30-014
PT-6	WATER SOLENOID	158-17-00400
PT-7	OVEN CONTROLLER	B705-97-025
PT-8	FAN UNIT	B720-74-004
PT-9	HEATING ELEMENT 230V	B854-04-119
PT-10	CONTROLLER FUSE F3.15	B842-85-013
PT-11	CONTROL FUSE T4	B900-85-009
PT-12	LIGHTS FUSE T8	B842-85-042
PT-13	LAMP UNIT	B721-67-011
PT-14	DOOR SWITCH UNIT	148-25-00500
PT-15	THERMOCOUPLE	B873-95-002

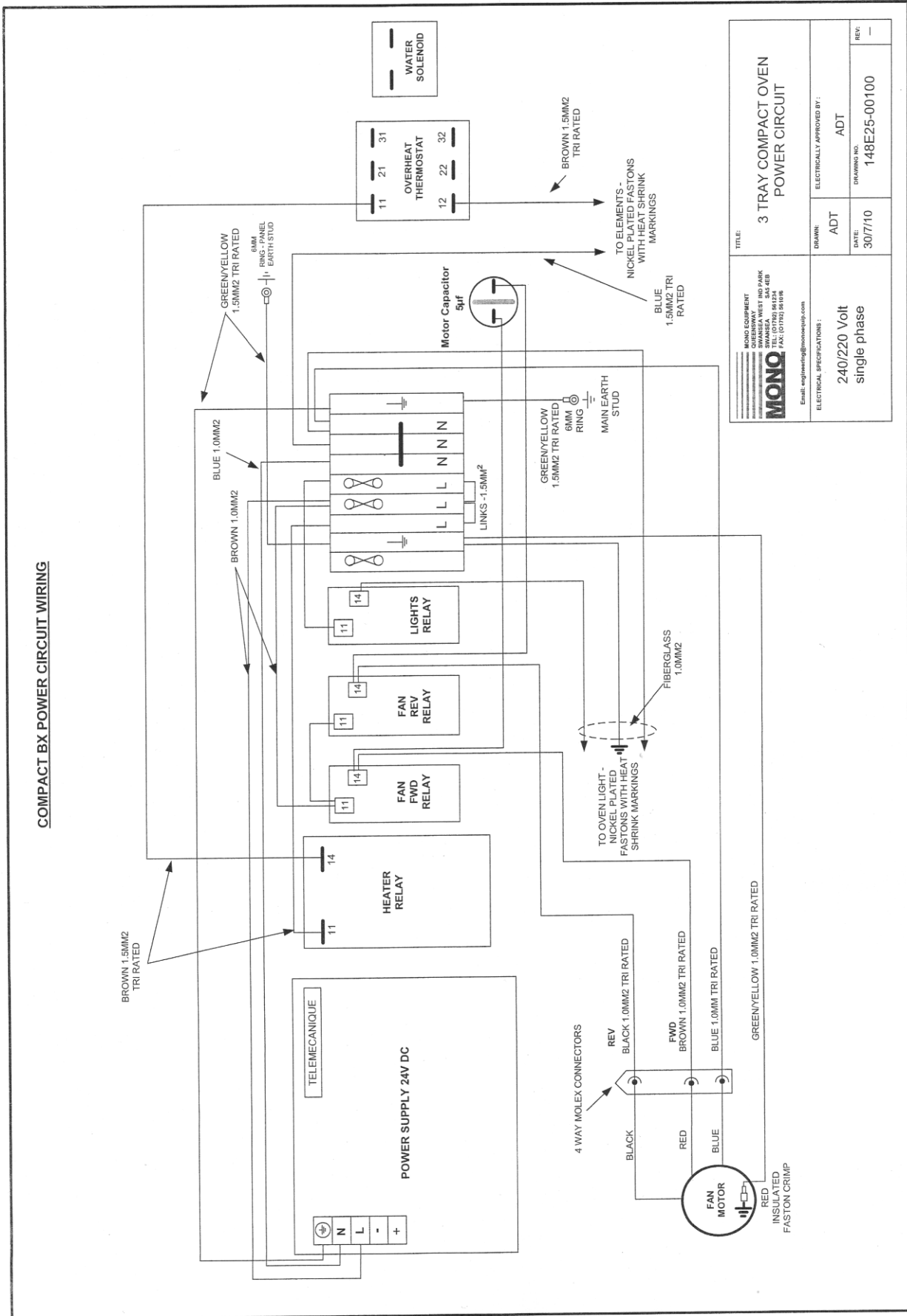


REV	SIG	DATE	REVISION	ECON NO.
A	JC	17/10/11	ELEMENT WAS B854-04-117	276/11

MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016	TITLE: ELECTRICAL COMPONENTS LAYOUT 3 TRAY COMPACT OVEN
ELECTRICAL SPECIFICATIONS:- DRAWN: RAC DATE: 11-2-11 DRAWING NO. M148E25-01000	ELECTRICALLY APPROVED BY:- REV: A

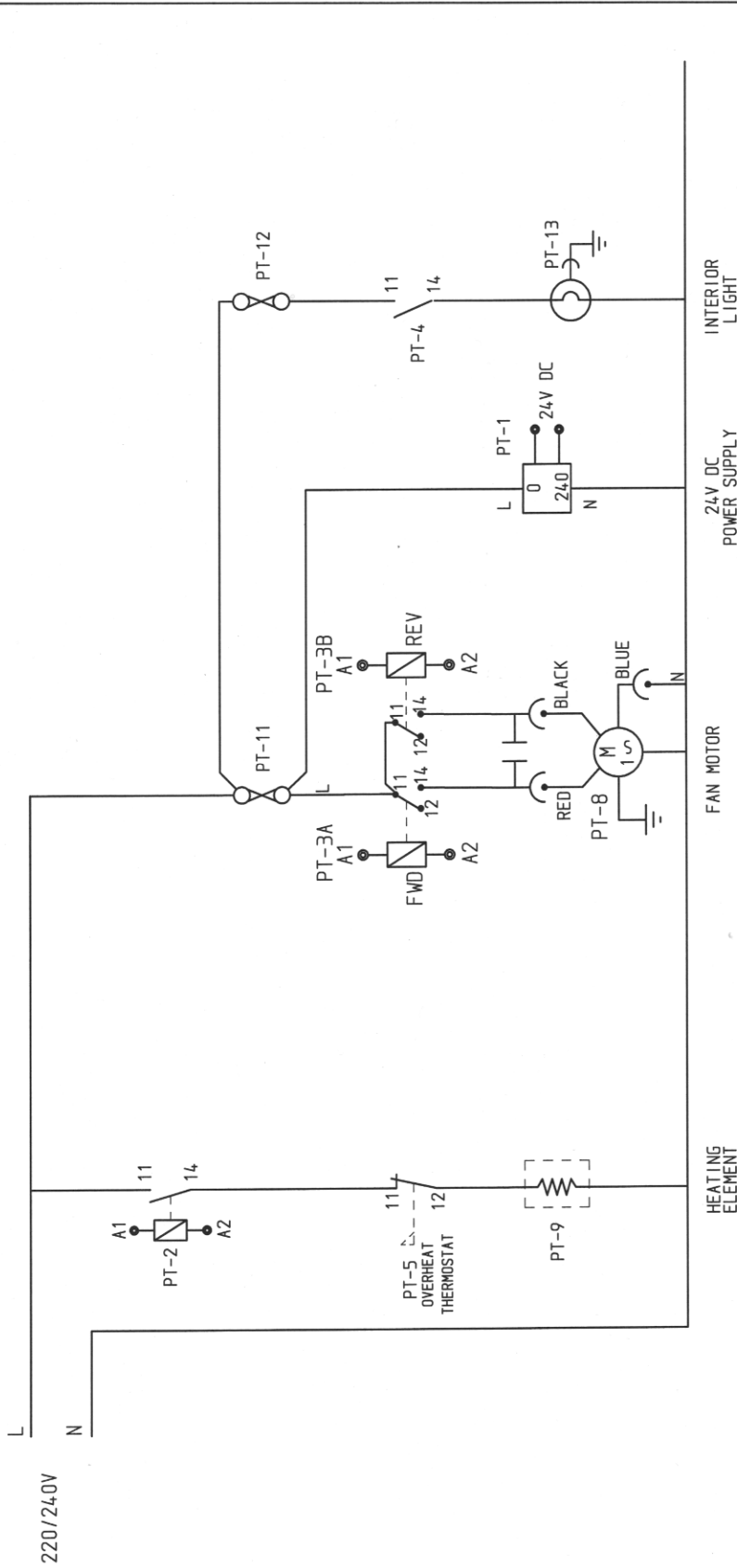
COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.

COMPACT BX POWER CIRCUIT WIRING



MONO EQUIPMENT MONO INDUSTRIES SWANSEA WEST IND PARK SWANSEA SA11 3JF TEL: (01792) 861234 FAX: (01792) 861016 Email: engineering@monoquip.com		MONO	
TITLE: 3 TRAY COMPACT OVEN POWER CIRCUIT		ELECTRICALLY APPROVED BY: ADT	
ELECTRICAL SPECIFICATIONS: 240/220 Volt single phase		DATE: 30/7/10	
DRAWING NO. 148E25-00100		REV: -	

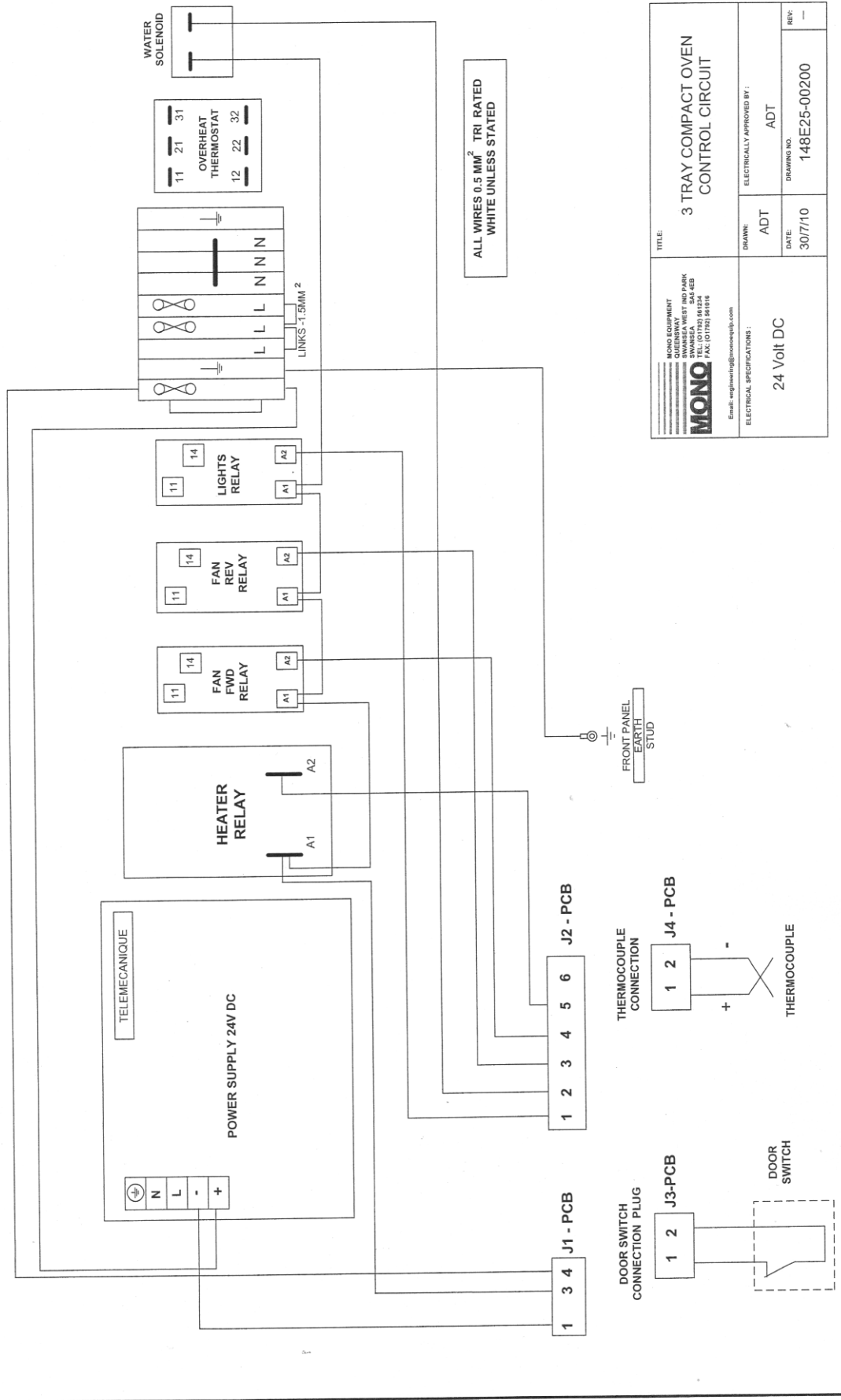
IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
<p>MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016</p>				
<p>ELECTRICAL SPECIFICATIONS:- 220/240V 1 PHASE</p>			<p>TITLE: CONTROL & POWER CIRCUIT DIAGRAM FOR 220/240V 1 PHASE 2 WAY FAN</p>	
<p>DRAWN: RAC</p>			<p>ELECTRICALLY APPROVED BY:- A. THOMAS</p>	
<p>DATE: 21-2-11</p>			<p>DRAWING NO. M148E25-01100</p>	
<p>REV: ---</p>			<p>REV: ---</p>	

COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.

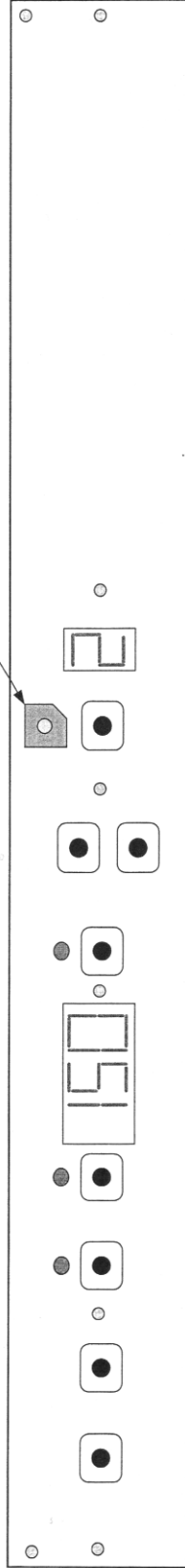
COMPACT BX CONTROL CIRCUIT WIRING



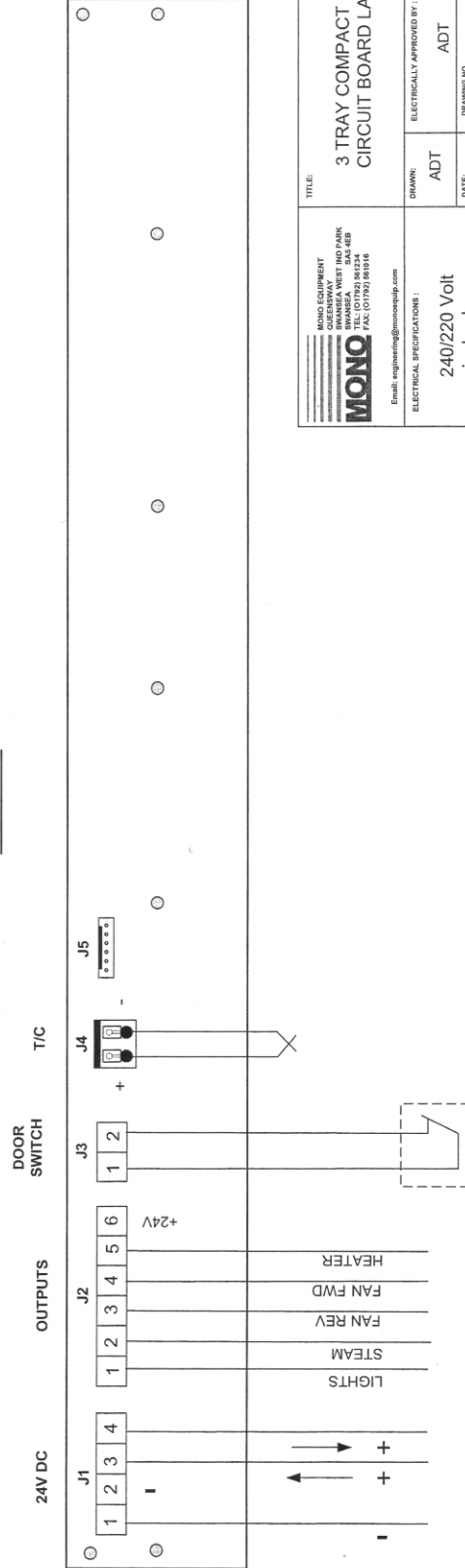
COMPACT BX OVEN PCB LAYOUT

FRONT VIEW

SOUNDER

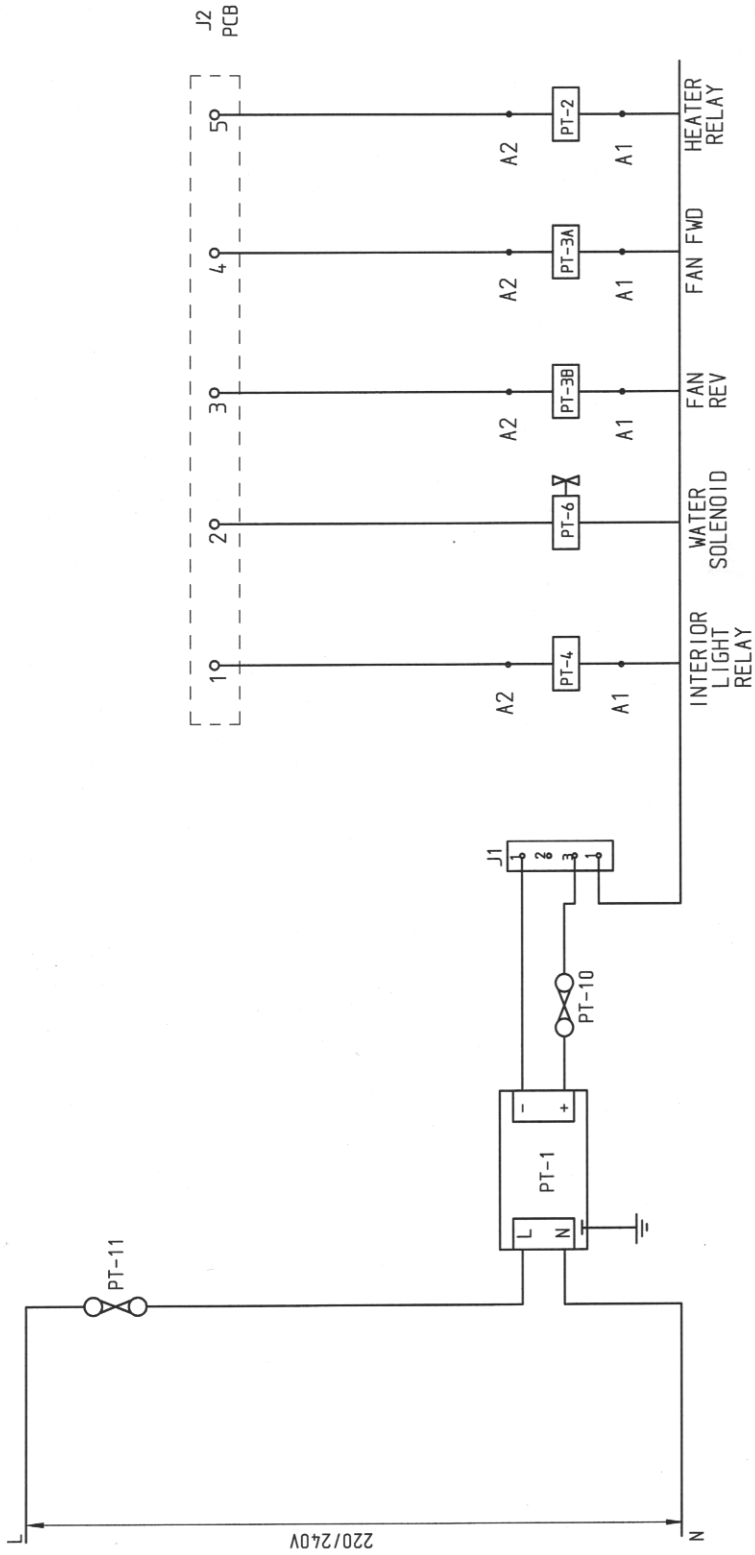


REAR VIEW



MONO EQUIPMENT 100/1000 SWANSEA WEST IND PARK CHEGBURY TEL: (01792) 581234 FAX: (01792) 581518 MONO Email: engineering@monoequip.com	TITLE: 3 TRAY COMPACT OVEN CIRCUIT BOARD LAYOUT	
	DRAWN: ADT	ELECTRICALLY APPROVED BY: ADT
ELECTRICAL SPECIFICATIONS: 240/220 Volt single phase		DATE: 30/7/10
		DRAWING NO. 148E25-00400
		REV: —

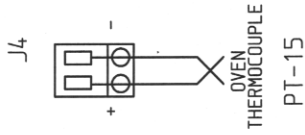
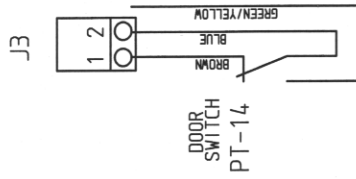
IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
<p>MONO EQUIPMENT MONO QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016</p>				
<p>TITLE: P.C.B. OUTPUTS COMPACT</p>				
<p>ELECTRICAL SPECIFICATIONS:- 220/240V 1 PHASE</p>				
<p>DRAWN: RAC</p>				
<p>ELECTRICALLY APPROVED BY:-</p>				
<p>DATE: 21-2-11</p>				
<p>DRAWING NO. M148E25-01200</p>				
<p>REV: --</p>				

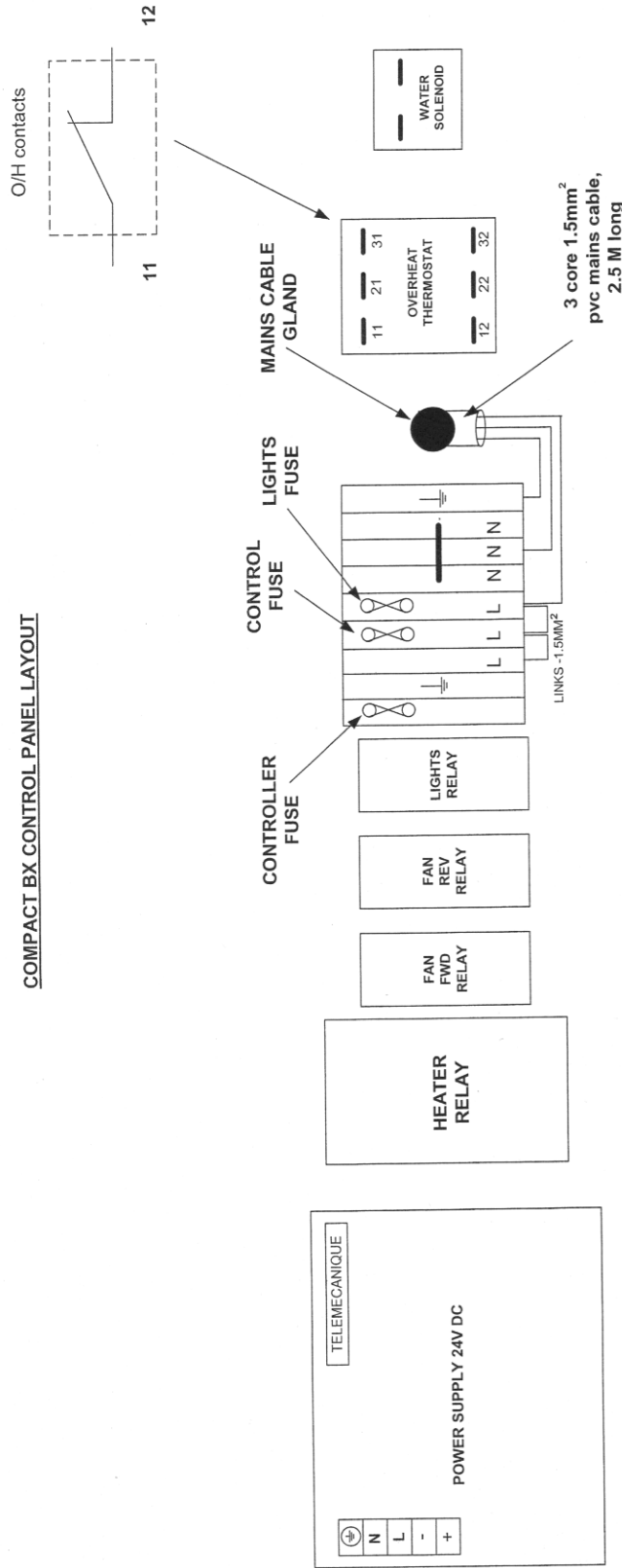
COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.

IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
<p>MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. MONO TEL: (01792) 561234 FAX: (01792) 561016</p>				
<p>ELECTRICAL SPECIFICATIONS:- 220/240V 1 PHASE</p>			<p>TITLE: P.C.B. INPUTS COMPACT</p>	
<p>DRAWN: RAC</p>			<p>ELECTRICALLY APPROVED BY:- A. THOMAS</p>	
<p>DATE: 21-2-11</p>			<p>DRAWING NO.: M148E25-01300</p>	<p>REV: -</p>
<p>COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.</p>				

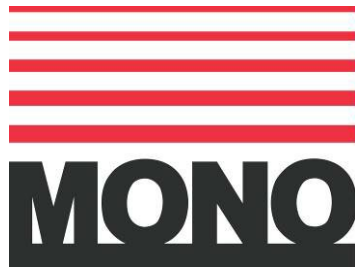
COMPACT BX CONTROL PANEL LAYOUT



- POWER SUPPLY - B801-93-005
- FAN RELAY C/W BASE - B723-37-021- X 2
- *HEATER RELAY - B723-37-001
- LIGHT RELAY C/W BASE - B723-37-021
- CONTROL FUSE T4 - B900-85-009
- LIGHT FUSE T8 - B842-85-042
- OVERHEAT THERMOSTAT - B888-30-014
- THERMOCOUPLE - B873-95-001
- COMPACT CONTROLLER - B705-97-024
- CONTROLLER FUSE F3.15 - B842-85-013
- CONTROLLER - B705-97-025
- PCB CONNECTOR KIT - B705-50-009
- 13 AMP PLUG - B835-25-002

Note- Hongfa fan/light relay - B723-37-021 (c/w base and led)
 *Beta heater relay - BTA5-1XS-SC1-30 AMP 24V DC - £3.11
 B723-37-022

MONO EQUIPMENT QUEENSWAY INDUSTRIAL PARK SWANSEA, GLOUCESTERSHIRE SA1 1AA TEL: (01792) 861818 FAX: (01792) 861816 Email: enquiries@monoequip.com	TITLE: 3 tray Compact oven panel layout	
	DRAWN: ADT	ELECTRICALLY APPROVED BY: ADT
ELECTRICAL SPECIFICATIONS: 240/220Volt single phase		DATE: 148E25-00300
		REV: -



Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB
UK

Tel. +44(0)1792 561234

Website: www.monoequip.com

Spares Tel. +44(0)1792 564039
email: spares@monoequip.com

❑ **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)