

Enter **Serial Nos.** here

DECK 1

DECK 2

DECK 3

DECK 4

DECK 5

FAN (IF FITTED)

In the event of an enquiry please quote these serial numbers.

**Store this document safely and ensure it is available at all times.
Non-availability may affect the service / repair of your machine.**



OPERATION AND MAINTENANCE MANUAL MODULAR DECK OVEN

ECOTOUCH CONTROL



WARNING LABEL, TO REDUCE RISK OF FIRE
OR ELECTRIC SHOCK
DO NOT REMOVE COVER (OR BACK)
NO USER SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORISED PERSONNEL ONLY

IMPORTANT NOTES

- **TO REDUCE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVERS (OR BACK SHEETING). NO USER SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORISED PERSONNEL ONLY.**
- **FAILURE TO ADHERE TO THE CLEANING AND MAINTENANCE INSTRUCTIONS DETAILED IN THIS MANUAL COULD AFFECT THE WARRANTY OF THIS MACHINE.**
- **THE OVEN SHOULD ONLY BE USED FOR BAKING BREAD, PASTRIES AND CAKES**
- **SOME SECTIONS OF THIS MANUAL ARE FOR ENGINEERS ONLY AND THE CUSTOMER SHOULD NOT ATTEMPT TO MAKE ALTERATIONS.**
- **BEWARE OF HOT SURFACES.
DO NOT TOUCH OVEN FRONT OR DOOR WITH BARE SKIN.**



FG257 Adamatic ECOTOUCH MODULAR DECK UL 18/06/2013 RAC

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1.0 INTRODUCTION

The electric modular Deck Oven is an easy to use practical, good-looking oven, giving an excellent heat recovery rate and an even bake across a wide range of bread and confectionery products.

- Good looking and totally reliable

Conceived with the no nonsense requirements of both the independent and in-store baker in mind, and designed to visually please as well as give reliable service for many years. This oven will more than satisfy the most discerning customer.

- Top quality specification

The external and internal contact surfaces are stainless steel.

Each modular deck is fitted with durable reinforced one-piece tiles, and an increase in high-grade insulation and high temperature ceramic sealant, makes the oven more efficient.

The oven comes with a patented integral steaming system, which reduces energy consumption and the overall size of the oven. The system produces real steam with the advantages of spray steam. Pre-steam is also available to reduce the affects of long loadingtimes.

No drainage is required.

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



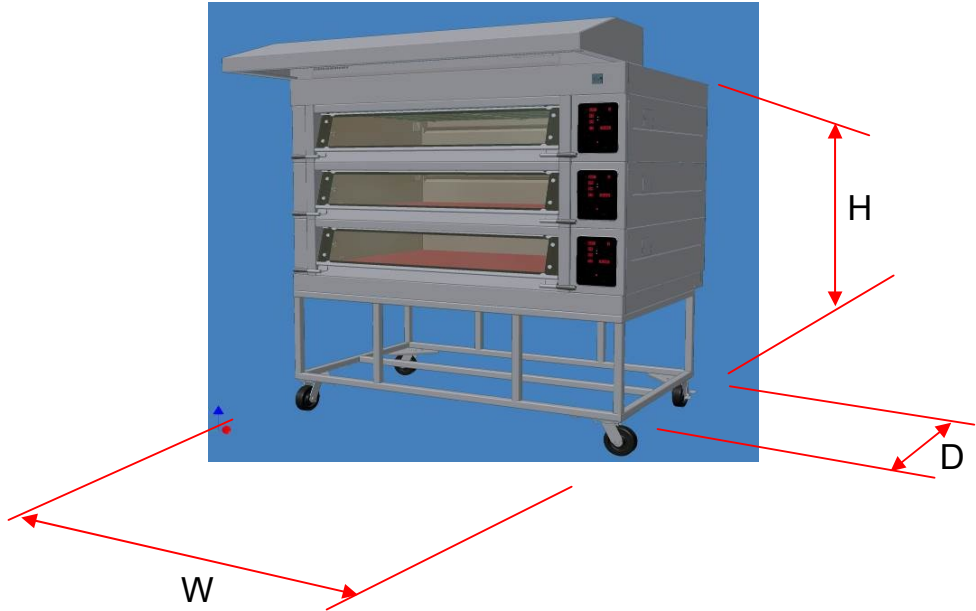
The lights are low voltage, sealed from the chamber and easily accessed from outside the oven.

Fitted with a choice of hinged easy to clean double glazed doors (using low energy-loss reflective glass for high visibility) or metal doors, means low energy consumption and the high kW rating gives good recovery.
(0-100% heating available both top and bottom)

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.

2.0 OVERALL DIMENSIONS

ALL DIMENSIONS ARE APPROXIMATE



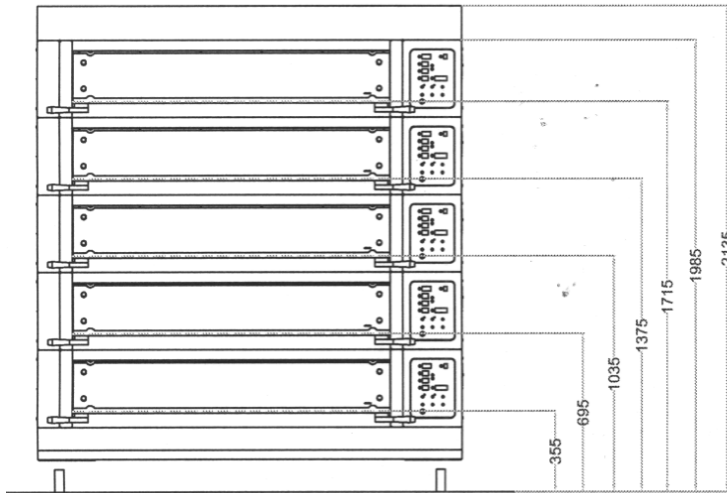
| | | |
|--------------|------------------|----------|
| 5 HIGH | H = 84" | (2135mm) |
| 4 HIGH | H = 79.5" | (2020mm) |
| 3 HIGH | H = 79.5" | (2020mm) |

Ovens available with 1,2,3, 4, and 5 modules

| | | |
|------------------------|--------------------|----------|
| 32" deep modules | D = 51 3/4" | (1300mm) |
| 3 Tray wide oven | W = 74 1/2" | (1890mm) |
| 2 Tray wide oven | W = 55 3/4" | (1416mm) |
| 1 Tray wide oven | W = 37" | (940mm) |

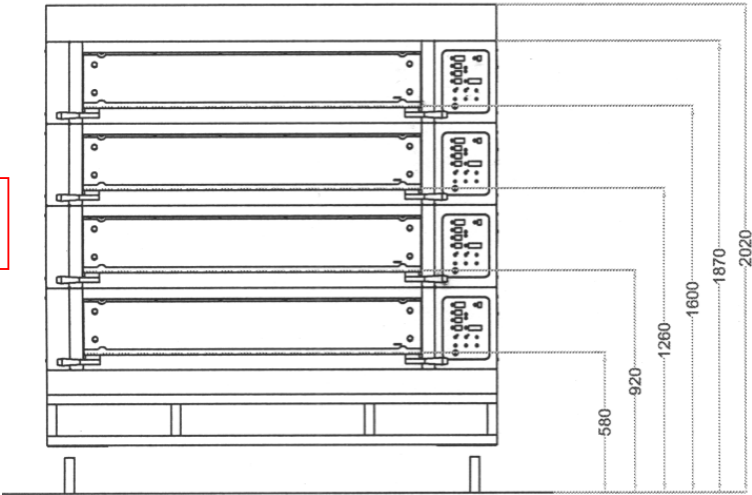
3.0 SPECIFICATIONS

Dimensions in millimetres
25.4mm = 1"

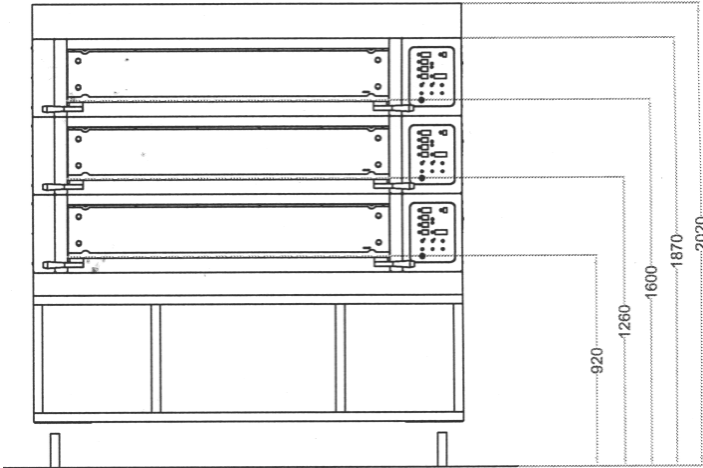


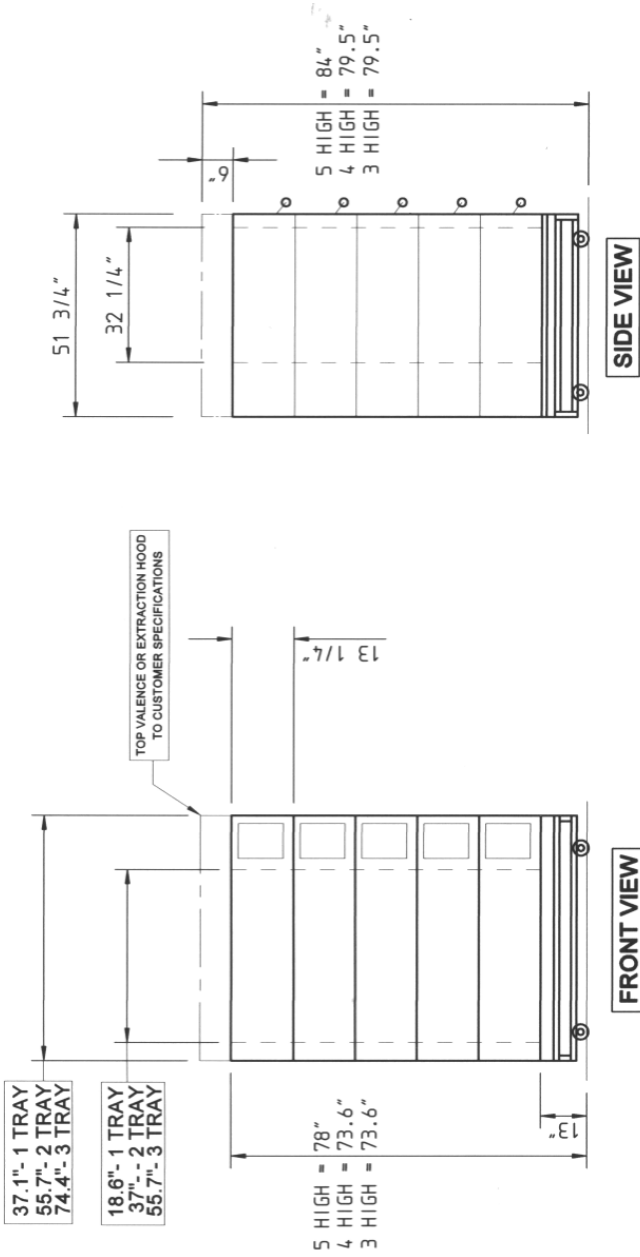
**5 DECK OVEN
DECK PLATE HEIGHTS**

**4 DECK OVEN
DECK PLATE HEIGHTS**



**3 DECK OVEN
DECK PLATE HEIGHTS**





FOR WEIGHTS SEE SPECIFICATION NOTES

| NOMINAL TRAY WIDTH | EXTERNAL AREA | INTERNAL SURFACE AREA | POWER Kw (PER DECK) | No. OF TRAYS (per deck) |
|--------------------|----------------------|-----------------------|---------------------|---|
| 3 tray | 26.70FT ² | 12.49FT ² | 220v - 8.85kW | 24" X 32" = 2 18" X 30" = 3 18" X 26" = 3 |
| 2 tray | 20.00FT ² | 8.288FT ² | 220v - 5.93kW | 24" X 32" = 1 18" X 30" = 2 18" X 26" = 2 |
| 1 tray | 13.34FT ² | 4.17FT ² | 220v - 3.00kW | 24" X 32" = 1 18" X 30" = 1 18" X 26" = 1 |

MONO MODULAR DECK OVEN

ELECTRICAL LOADINGS:

- **SUPPLY REQUIRED PER MODULAR DECK:**

| | <u>3 TRAY WIDE</u> | <u>2 TRAY WIDE</u> | <u>1 TRAY WIDE</u> |
|---------------------------------------|--------------------|--------------------|--------------------|
| 3 Phase (3 wire + ground), 220V. 60Hz | 8.85kW, 24Amp | 5.93kW, 18Amp | 3.0kW, 9Amp |
| 3 Phase (3 wire + ground), 208V. 60Hz | 7.90kW, 22Amp | 5.31kW, 17Amp | 2.7kW, 8.7Amp |
| OVERLOAD PROTECTION | 30AMPS | 30AMPS | |
| 3 Phase (3 wire + ground), 480V. 60Hz | 8.78kW, 12.4Amp | 5.86kW, 8.2Amp | 4.9kW, 7Amp |
| OVERLOAD PROTECTION | 20AMPS | 20AMPS | |

- **SUPPLY REQUIRED FOR CANOPY:**

1 Phase (2 wire + ground), 220V. 60Hz Fused at **6Amps**

1 Phase (2 wire + ground), 208V. 60Hz Fused at **6Amps**

NOISE LEVEL: Less than 80Db

WEIGHT:

(ALL WEIGHTS ARE APPROXIMATE)

| | | | |
|----------------------------------|-----------------------|-----------|-----------|
| Total oven weight | – 2 tray wide, 3 deck | = 1569lbs | (711kg) |
| (Including base frame) | – 3 tray wide, 3 deck | = 2345lbs | (1064kg) |
| | – 1 tray wide, 3 deck | = TBA | |
| Weight per oven chamber module | – 2 tray wide | = 421lbs | (191.5kg) |
| | – 3 tray wide | = 575lbs | (261kg) |
| | – 1 tray wide | = TBA | |
| Weight per oven canopy module | – 2 tray wide | = 31lbs | (14kg) |
| | – 3 tray wide | = 38lbs | (17kg) |
| | – 1 tray wide | = TBA | |
| Weight per fan module | – 2 tray wide | = 62lbs | (28kg) |
| | – 3 tray wide | = 62lbs | (28kg) |
| | – 1 tray wide | = TBA | |
| Weight of product (max) per deck | – 2 tray wide | = 86lbs | (39kg) |
| | – 3 tray wide | = 131lbs | (60kg) |
| | – 1 tray wide | = TBA | |

4.0 SAFETY

All maintenance must be made with the oven disconnected from the power supply and then only by fully trained authorized persons.

- Check all cover panels, and any pipefittings are securely positioned.
- Check oven door handles are not damaged.
- **Do not operate a deck's steaming system with oven door open.**
- Always use oven gloves when loading the oven.
- When products are removed from the oven, ensure:
 - (a) Tins are knocked out and stored directly onto tin storage trolley or rack (Do not leave hot tins on the floor or on tables).
 - (b) Trays are put into a rack and the rack is wheeled to a safe cooling area.
- Do not store items on top of the oven.
- Do not store items behind the oven.
- Beware of hot surfaces. Do not touch oven front or door with bare skin.
- All operatives must be fully trained
- People undergoing training must be under direct supervision
- The oven should only be used for baking bread, pastries and cakes (for other products please contact your oven supplier)
- No unauthorized modifications should be made to the oven.
- **Do not walk on the roof of the oven**
- **DISPOSAL**
Care should be taken when the oven comes to the end of its working life. All parts should be disposed of in the appropriate place, either recycling or other means as the law permits at the time.

NOTE: BAKERY STAFF MUST NOT UNDER ANY CIRCUMSTANCES REMOVE PANELS TO ACCESS ANY PART OF THE DECK OVEN.

Panels should only be removed by an Adamatic maintenance engineer (or other fully trained maintenance contractor) for repairs or maintenance, **after isolating oven from power supply.**

The Bakery Manager or the Bakery Supervisor must carry out the above daily safety checks

5.0 INSTALLATION

GENERAL

- A hard smooth level floor is recommended on which to position the oven and access for maintenance should be considered.
The oven is not designed to be "built in" so sufficient clearance must be left in front of the access panels (right hand side) to allow for servicing.
- If not chosen as an oven option, it is recommended that an extraction hood be placed above the oven to disperse excess steam and heat, which could have an adverse effect on the bakery ceiling and ambient temperature.

- A wall isolator rated at 30Amps **must** be available in order to completely isolate the oven.

THIS ISOLATOR MUST BE CLEARLY ACCESSIBLE TO THE OVEN OPERATOR

- A chain retainer should be fitted, that is shorter than the power cables, to protect them from strain if the oven is moved. (Fit to the wall or floor and the base, using hole provided in castor fixing corner plates).
- Installation must be made by a trained authorized engineer and all utilities must be installed by licensed contractors and must conform to all local and state building codes.
- **The oven must be "run in" as stated in the initial start up instructions.**

ELECTRICAL CONNECTIONS

- Each modular deck requires its own power supply.

- **SUPPLY REQUIRED PER MODULAR DECK:**

| | <u>3 TRAY WIDE</u> | <u>2 TRAY WIDE</u> | <u>1 TRAY WIDE</u> |
|--|-------------------------|-------------------------|--------------------|
| 3 Phase (3 wire + ground), 220v. 60Hz | 8.85kW, 24Amp | 5.93kW, 18Amp | 3.0kW, 9Amp |
| 3 Phase (3 wire + ground), 208v. 60Hz OVERLOAD PROTECTION | 7.90kW, 22Amp 30AMPS | 5.31kW, 17Amp 30AMPS | 2.7kW, 8.7Amp |
| 3 Phase (3 wire + ground), 480v. 60Hz | 8.78kW, 12.4Amp | 5.86kW, 8.2Amp | 4.9kW, 7Amp |
| OVERLOAD PROTECTION | 20AMPS | 20AMPS | |

- **SUPPLY REQUIRED FOR CANOPY:**

1 Phase (2 wire + ground), 220v. 60Hz Fused at **6Amps**

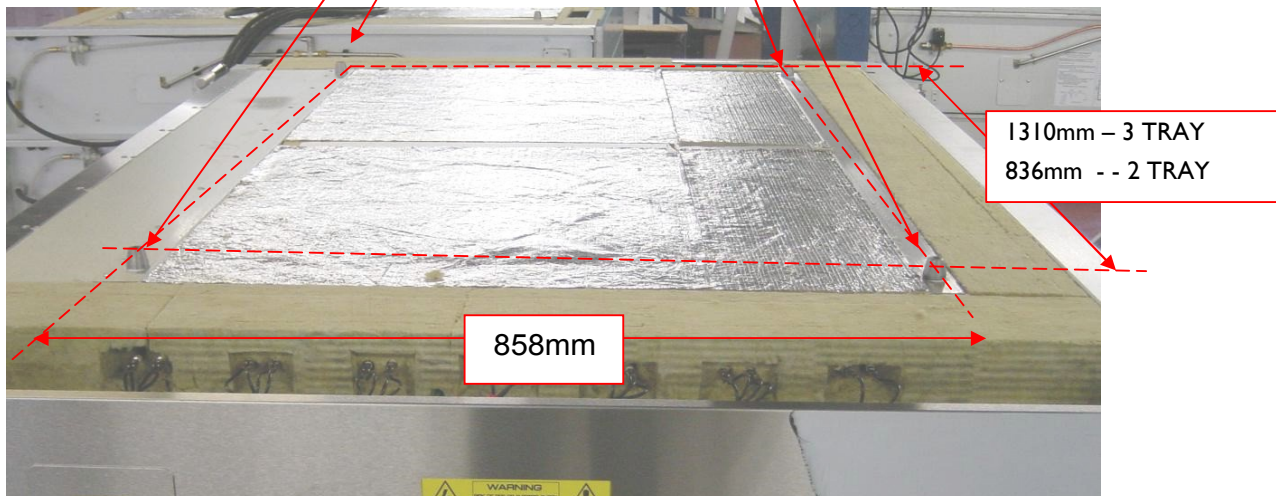
1 Phase (2 wire + ground), 208v. 60Hz Fused at **6Amps**

DECK OVEN BUILDING

- A** BASE TO DECK MODULE
- B** SEALANT
- C** MODULE TO MODULE
- D** FIXING MODULES
- E** FLUE JOINTS
- F** EVAPORATING/DRIP TRAY
- G** SIDE PANELS and EARTHQUAKE BRACKETS
- H** IMPORTANT OPERATIONS
- I** WATER SYSTEM SETUP
- J** EXHAUST CONNECTIONS
- K** INITIAL START-UP

LIFTING POINTS

**M10 THREADED LIFTING POINTS, 4 POSITIONS
(ALSO USED AS LOCATORS TO POSITION EACH DECK)**

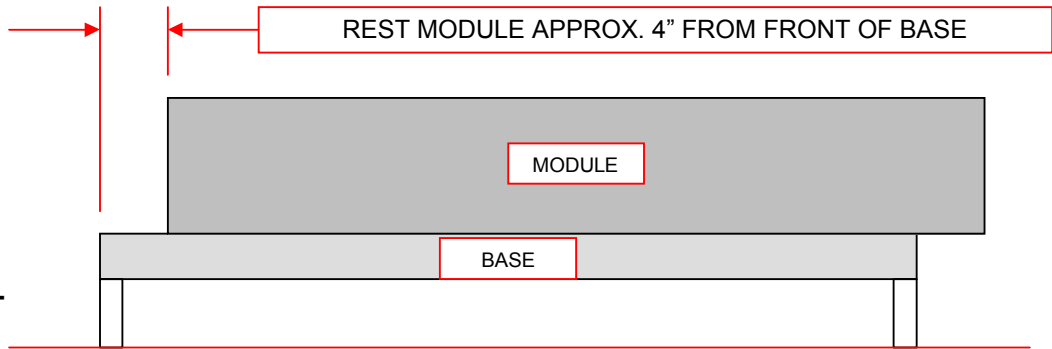


FG257 Adamatic ECOTOUCH MODULAR DECK UL 18/06/2013 RAC

JOINING DECK SECTIONS

A

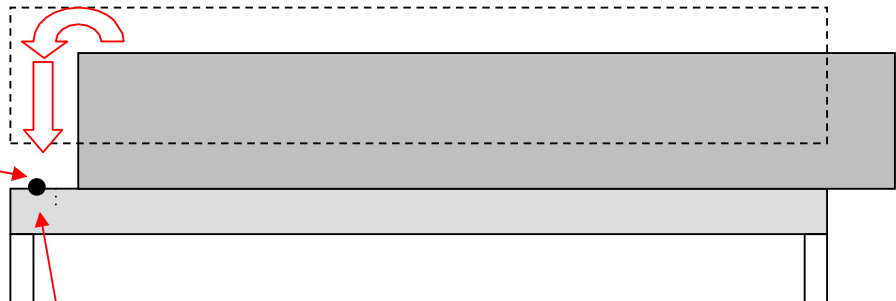
FRONT



B

SEALANT ACROSS FRONT

APPLY SILICON ALL THE WAY ACROSS FRONT JOIN AREA. LIFT MODULE AND LOWER ONTO POSITIONING PINS THIS WILL COMPRESS THE SEALANT.

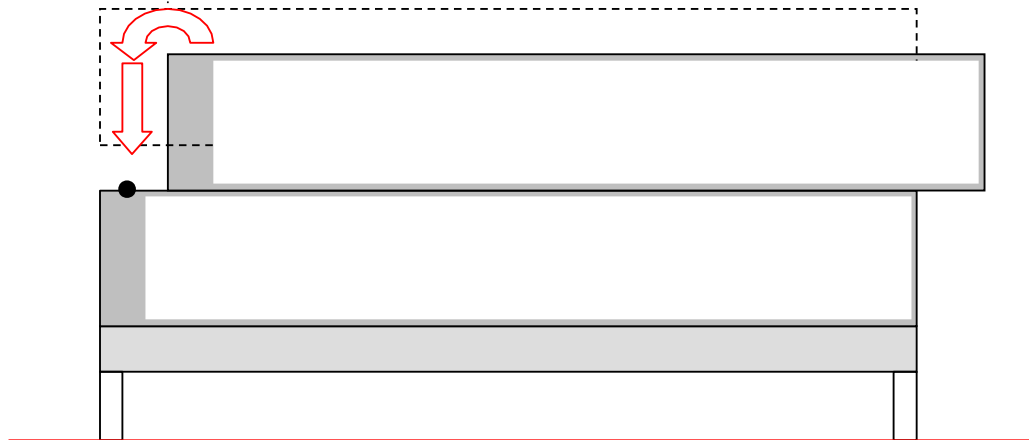


BOLT BASE AND MODULE TOGETHER AT 4 CORNERS

C

FRONT

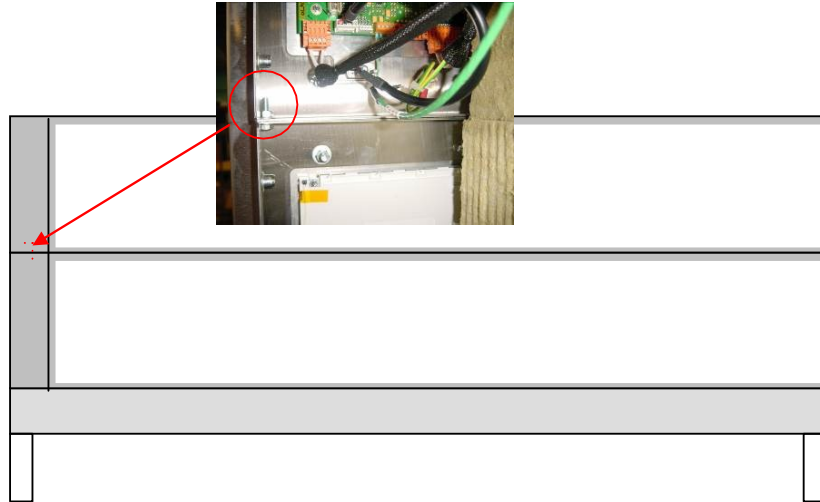
SEAL AND POSITION EACH ADDITIONAL MODULE AS ABOVE. SEE INSTRUCTIONS FOLLOWING FOR FIXING.



**ENSURE ALL FRONT FACES LINE UP THEN
BOLT TOGETHER EACH MODULE.
1 FIXING EACH SIDE AT FRONT.**

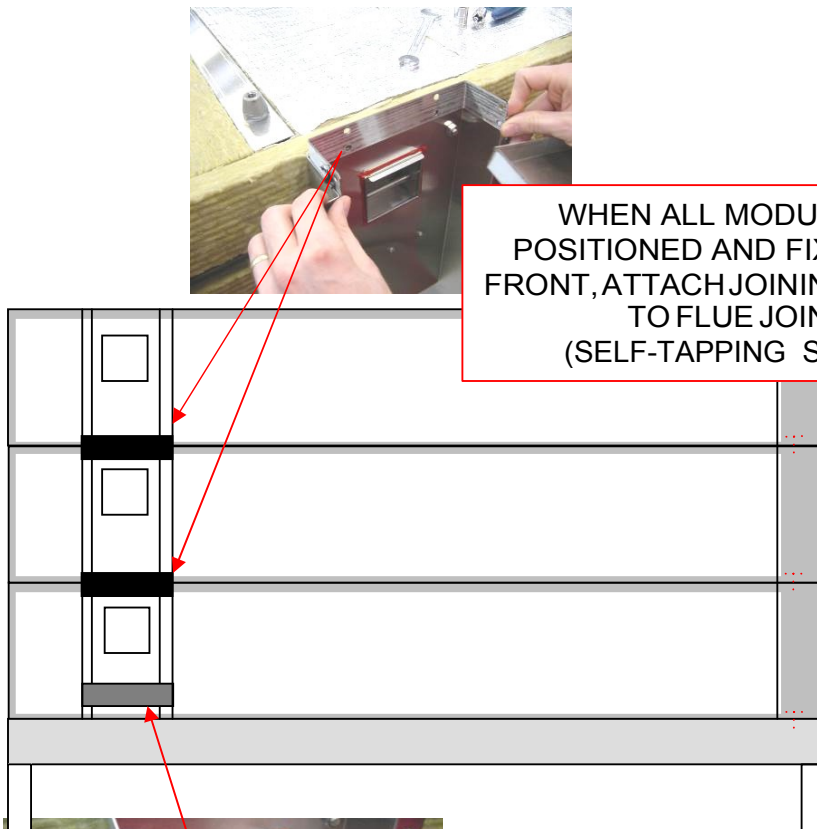
D

FRONT



E

FRONT



**WHEN ALL MODULES ARE
POSITIONED AND FIXED AT THE
FRONT, ATTACH JOINING BRACKETS
TO FLUE JOINTS.
(SELF-TAPPING SCREWS)**

F

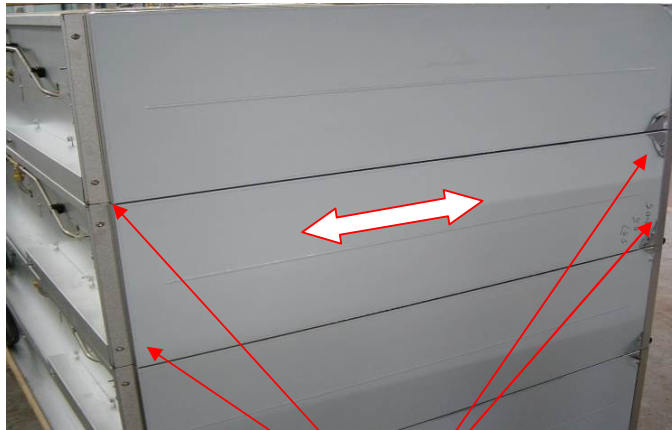


**FIT EVAPORATING DRIP TRAY
TO THE BOTTOM SECTION.
(SELF-TAPPING SCREWS)**

G

FIT SIDE PANELS.

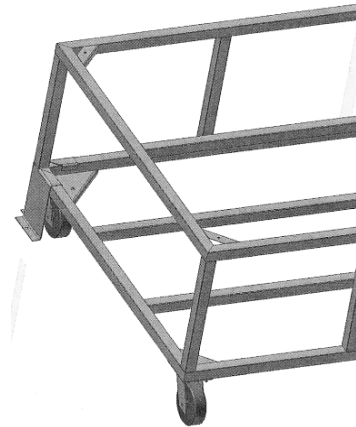
FIX SCREWS BUT DO NOT TIGHTEN.
MOVE PANELS TO LINE UP FRONT EDGES
(HOLES ARE SLOTTED) AND THEN TIGHTEN SCREWS.



SCREWS

CLAMPING DOWN IN EARTHQUAKE ZONES

The base structure should be held in place by bolting down to the floor with suitable fixings, using bracket part number **247-01-00075** in diagonally opposite corners.



Holes for fixings

Clamp bracket (247-01-00075) over frame and fix to floor in 2 positions

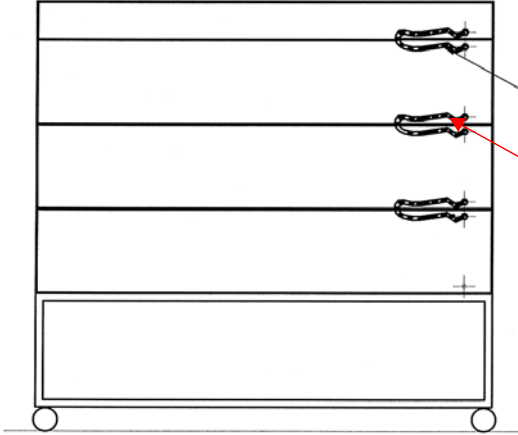
NOTE

If this method of fixing down is used, enough space should be left surrounding the oven to allow for maintenance and cleaning, without moving the oven.

H IMPORTANT OPERATIONS

EARTH STRAP

EARTH (GROUND) STRAPS **MUST** BE CONNECTED BETWEEN EACH SECTION.



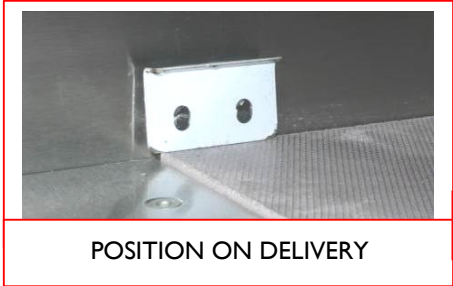
**PART NUMBER
M158-25-11200
SUPPLIED**



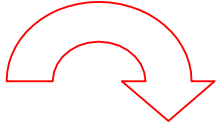
TILE RETAINING BRACKETS



RETAINING BRACKETS IN 2 POSITIONS ON EACH DECK



POSITION ON DELIVERY



TURN BRACKET 180 DEGREES.



POSITION AFTER INSTALLATION

REMOVE SCREWS (2 PER BRACKET, NOT SHOWN).
TURN BRACKET 180 DEGREES.
ADJUST BRACKET TO TOUCH TILE AND REFIT SCREWS.
THIS MUST BE DONE ON EACH DECK.

BRACKET PART No.M257-06-00015

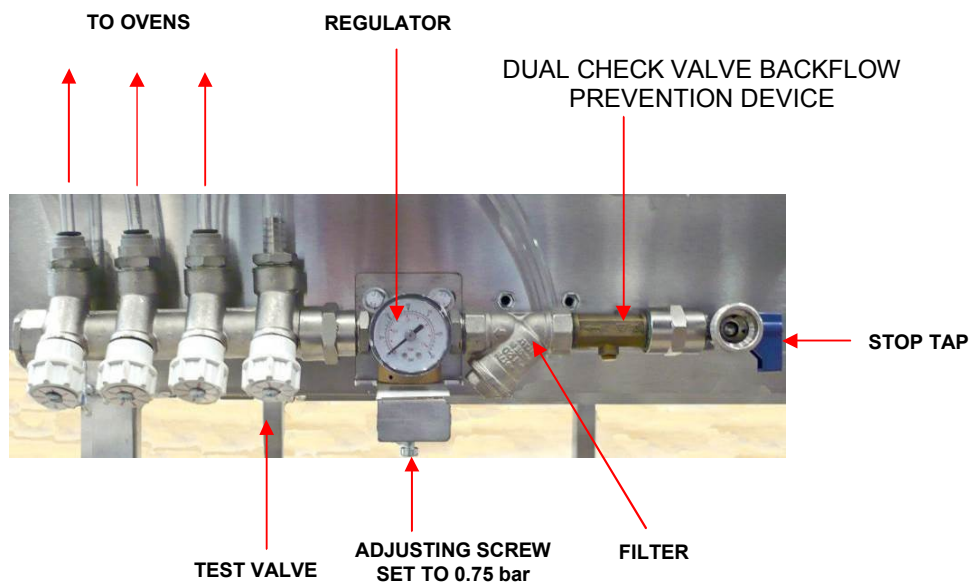
WATER SYSTEM SETUP PROCEDURE

It is imperative that the water delivery to the deck oven is checked for the steam system to operate correctly

1. Flush out the main feed pipe to be used, until water runs clear and free from debris.
2. Connect main feed to oven.
3. Connect flexible hoses to each deck.
4. Place a container under the test valve.
5. Slowly open test valve fully and with the water flowing check the regulator is set to 0.75 bar. If not adjust using the screw above the valve.
 - **Never use the oven above this setting**
6. When the pressure has stabilised shut the test valve.

REPEAT 4,5 AND 6 AT THE END OF INSTALLATION.

NOTE. DYNAMIC PRESSURE, NOT STATIC, IS BEING MEASURED.

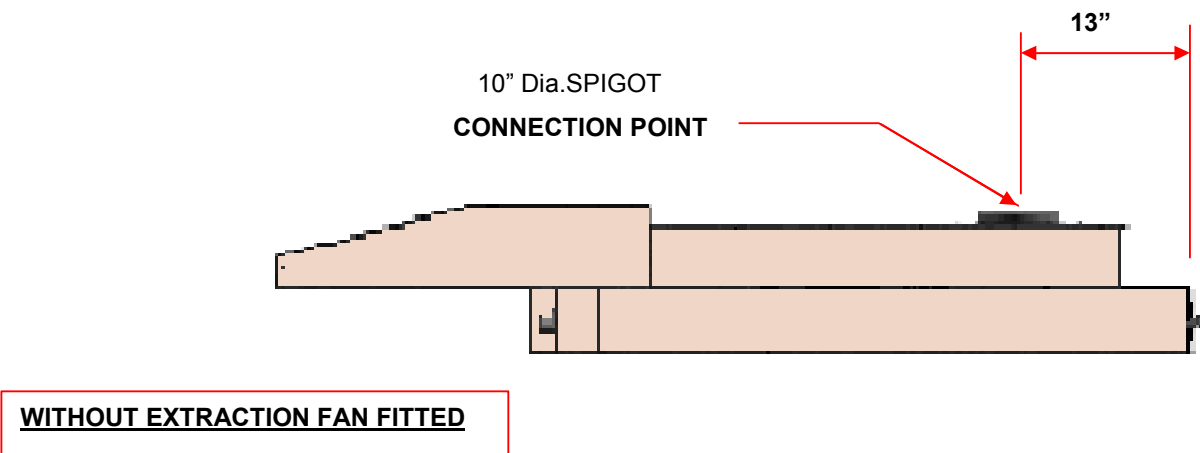
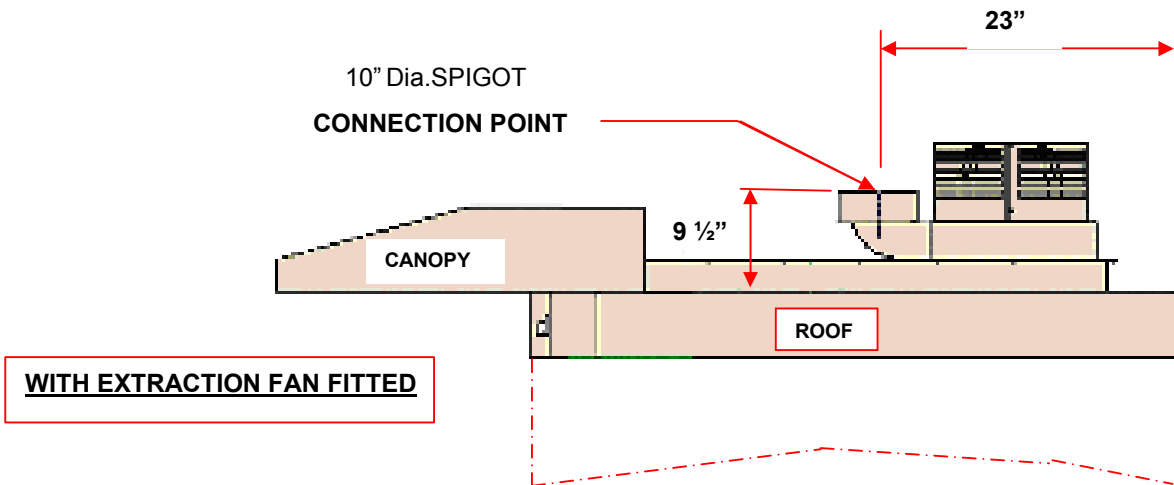


WATER REGULATOR SET UP
LOCATED ON REAR OF OVEN

J

Exhaust Connections (IF CANOPY FITTED)

- Ideally an exhaust duct should rise 78" (2 metres) above the bakery roof protected from wind and birds by a duct protector.
- It should be of a suitable material to take the high temperatures and humidity expected.
- It should be flexible and easily removable at the oven connection point. *This allows the oven to be moved for cleaning when required.*



K

INITIAL START UP

THIS PROCEDURE MUST BE ADHERED TO FOR THE OVEN WARRANTY TO BE VALID.

In order for the oven to give good reliable service the deck tiles must be initially brought up to temperature as stated below. After this running in period the oven can be used as required.

Running in procedure

1. Turn the oven on and note the temperature shown.

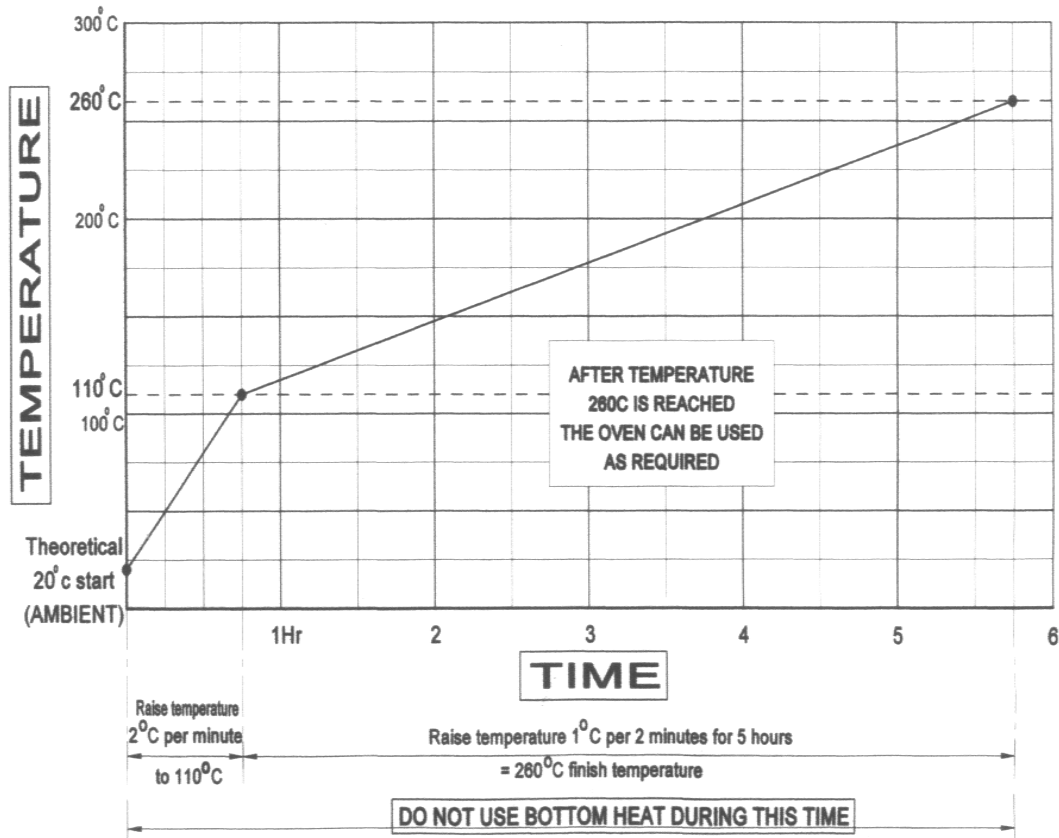
(This will be the temperature inside the cooking chamber)

2. The temperature needs to rise to 110deg C, at no more than 2deg a minute. DO NOT USE BOTTOM HEAT AT ANY TIME.

3. Take the temperature up to 260deg C, at no more than 1deg in 2 minutes. THIS WILL TAKE 5 HOURS.

BAKING TILES -- INSTRUCTIONS FOR FIRST TIME USE

THIS PROCEDURE MUST BE USED FOR THE OVEN WARRANTY TO BE VALID



6.0 ISOLATION

WARNING

THE “POWER OFF” BUTTON ON THE FRONT OF THE OVEN DOES NOT ISOLATE THE POWER SUPPLY.

A WALL ISOLATOR RATED AT 30AMPS MUST BE AVAILABLE IN ORDER TO COMPLETELY ISOLATE THE OVEN.

THIS ISOLATOR MUST BE CLEARLY ACCESSIBLE AND KNOWN TO THE OVEN OPERATOR

TO STOP THE OVEN IN AN EMERGENCY SWITCH OFF AT THE MAIN WALL ISOLATOR

7.0 CLEANING

DAILY CLEANING INSTRUCTIONS

ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- After the oven has been allowed to cool, (this could take several hours), sweep any debris out.
Use a vacuum cleaner with metal attachments (able to take heat) if available.
- Brush down and wipe oven front, back and sides with a damp cloth.
- Spot clean with a damp cloth, which has been soaked in a solution of mild detergent, and hot water, paying particular attention to ensure excess water is not applied around the area of the electrical panels.

NOTE: TAKE CARE WATER DOES NOT ENTER CONTROL PANEL MOUNTING OR ROOF MOUNTED FAN.

WEEKLY CLEANING INSTRUCTIONS

ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- Complete daily cleaning as above.
- Scrub oven wheels with a mild detergent and hot water using nylon cleaning brush (excess water will rust metal).
- Ensure the oven roof area is clear of debris and dust build up.
(DO NOT STAND ON THE OVEN ROOF)

8.0 OPERATING CONDITIONS

- It is recommended that a space of at least 6 feet be left in front of the oven for ease of operation and safety.
- Bakery utensils must not be used to operate the control panel buttons.

9.0 PRINCIPLE OF OPERATION

NOTE: REFER TO YOUR OWN COMPANY'S RECIPE MANUAL FOR OVEN TEMPERATURE SETTINGS.

PLEASE ALSO REFER TO THE BAKING ADVICE ON THE NEXT PAGE

Products are baked in an insulated heated chamber. The temperature is regulated by a thermocouple having a read-out on the front control panel. Baking heat is radiant with top and bottom heat being adjusted by means of separate controls. This enables heat to be "balanced" according to product requirement.

STEAM is provided from an integral steam unit, and is introduced into the chamber on demand. This is automatically controlled by the programmed parameters.

Once steamed the oven will not steam until the steam unit has recovered heat, typically 3-8 minutes depending on the amount of steam selected.

All ovens are fitted with a **steam damper** that evacuates steam humidity into a vent at the side of the oven.

Baking Advice For the best results from deck Ovens

Loading

1. **Do not place the products too close together.** *If the loaves are close to each other after oven spring (expansion), the loaves sides will be soft and may collapse on cooling.*
2. **Place the product evenly within the oven.** *Product bunched together will be paler than those widely spaced.*
3. **Product should not be placed too close to the edge of the tile.** *As it expands towards the front one side of the loaf may enter the cooler air by the door.*
4. **Door opening should be kept to a minimum** *because cold air enters the oven cooling the sidewalls and roof causing the finished product to be lighter locally at the front and wasting heat. If loading times are consistently long you can alter the front top heat to put more heat at the front.*
5. **If the loading takes a long time product can form a skin,** *which causes an imbalance and a less attractive finish. By using the pre-steam function before loading this can be minimised. This function turns the elements off and injects steam to increase the humidity.*
6. **If whilst baking, the bake is found to be consistently dark or light at the front** *the front top element can also be adjusted for local fluctuations in voltage.*

Bake settings

1. A good starting point for baking breads in deck ovens is 437F (225C)
Top heat 60-65 bottom heat 40.
2. For cookies etc the heat in the oven can be turned almost off, however it may still be necessary to place the trays with cookies etc onto upturned trays on the oven sole.
3. **Steam** should be kept to a minimum, for energy efficiency, depending on the product and finish. **Times between 9 and 12 seconds should be adequate.**
4. It is a good idea not to focus on the temperature recovery this can vary from oven to oven.

Is the product baked in the time and to the quality you require?

Below are some tips for modifying the bake so you get the product that you require.

- If your product is **light on top**.

Either decrease the bottom heat and extend bake time or increase the top heat.

- If the product **sides are pale** and the **top dark**.

When the products are spaced well apart drop the top heat and extend the bake.

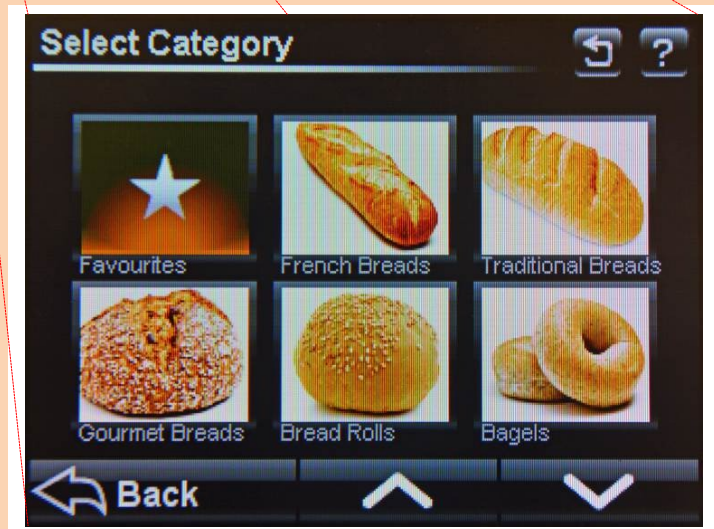
- **If the bake time is too long.**

First increase the top heat to speed recovery.

If this does not give sufficient savings increase the bake temperature.

- **To thicken the crust**

Set the damper to open longer. Different ovens will require different lengths of time.



10.0 TOUCHSCREEN OPERATING INSTRUCTIONS

BASIC OPERATION

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

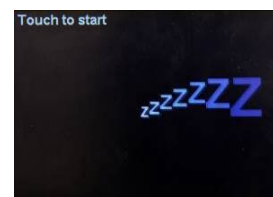
DO NOT USE EXCESSIVE FORCE.
(THE PRESSURE REQUIRED TO OPERATE THE PANEL, CAN BE ALTERED IN THE SETTINGS SECTION)

TOUCH THE SCREEN
ON THE AREA YOU
REQUIRE TO
ACTIVATE



STANDBY

THE OVEN TURNS OFF.
TOUCH THE SCREEN TO GO TO
THE OPTION SCREEN.



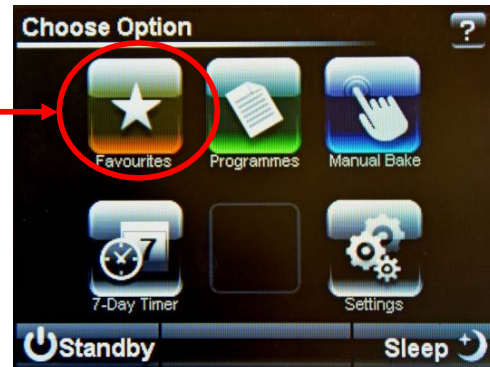
SLEEP

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

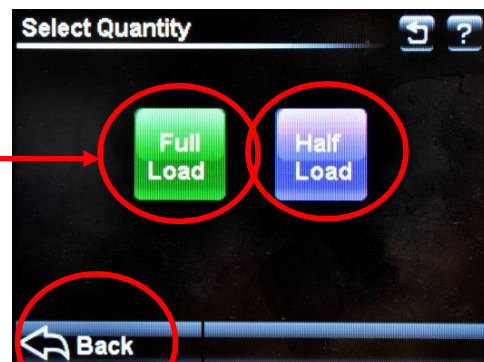


SELECT SCREEN

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

(THIS ONLY APPEARS IF HALF LOAD IS SAVED IN THE PROGRAM)

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

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



READY SCREEN

BAKE IN PROGRESS SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

TEMPERATURE PROFILE BAR

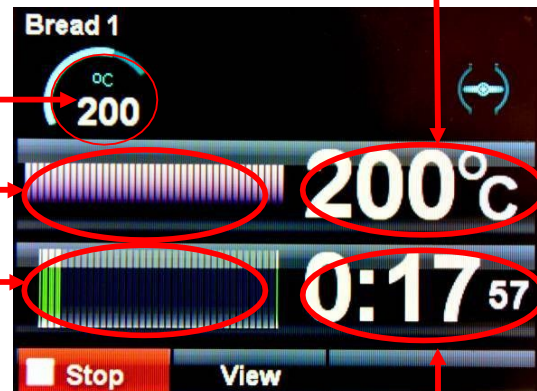
BAKE TIME PROGRESS BAR

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*

ACTUAL OVEN TEMPERATURE

This will rise and fall round the set temperature



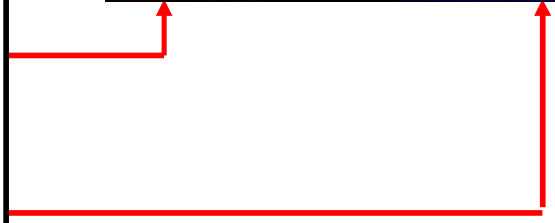
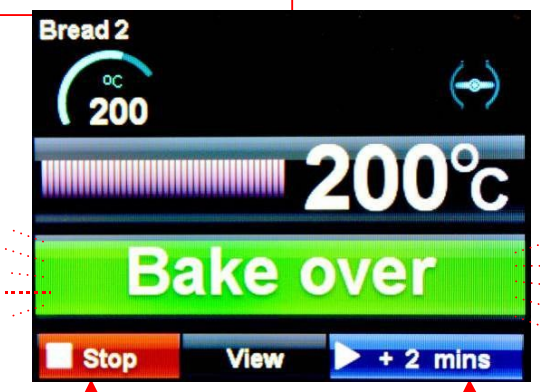
BAKE TIME LEFT

BAKE OVER SCREEN

5

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 "+ 2 MIN" BUTTON CAN BE TOUCHED.
(This time can be altered in set up)



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

TOUCH TO OPEN
MANUAL BAKE
SCREEN



OPTION SCREEN

SET BAKE TIME AND TEMPERATURE

**SET TOP AND
BOTTOM HEAT**
TOUCH POSITION ON
THE SCREEN TO
ACTIVATE THE
KEYBOARD SCREEN.
KEY IN REQUIRED
SETTING AND
TOUCH "OK"



MANUAL BAKE SCREEN

SET BAKE TEMPERATURE
TOUCH TEMPERATURE ON THE
SCREEN TO ACTIVATE THE KEYBOARD
SCREEN.
KEY IN REQUIRED TEMPERATURE AND
TOUCH "OK"

2



SET BAKE TIME
TOUCH TIME ON THE SCREEN TO
ACTIVATE THE KEYBOARD SCREEN.
KEY IN REQUIRED TIME AND
TOUCH "OK"

3



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 THE 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 DURING THE BAKE. (SYMBOL SHOWS GREEN)
TOUCH TO CLOSE THE DAMPER. (SYMBOL SHOWS RED)

MANUAL BAKE SCREEN 2



CANCEL

TOUCH AT ANYTIME TO GO BACK TO THE SETTING SCREEN.

START

TOUCH "START" TO START BAKE

6



TOUCH "STOP" WHEN END OF BAKE BUZZER SOUNDS OR WHEN REQUIRED IF NO TIME WAS ENTERED

7

SAVE (KEEP) MANUAL PROGRAM, IF REQUIRED

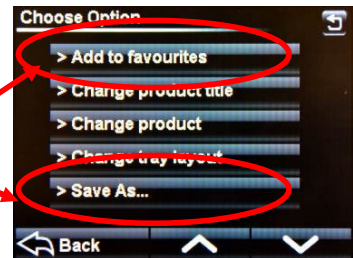


MANUAL BAKE SCREEN 3

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 IS PRE-SET TO SHOW ONLY ONE OF THEM).

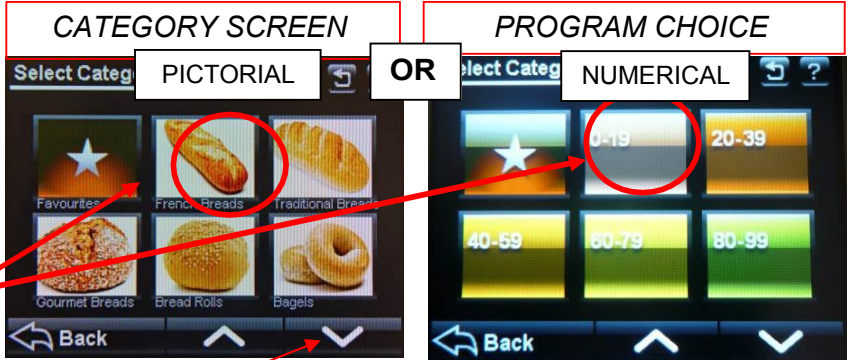
1. **PICTORIAL** VERSION SHOWS CHOICES OF PRODUCT CATERGORIES
2. **NUMERICAL** VERSION SHOWS RANGES OF PROGRAM NUMBERS.

TOUCH TO OPEN
"CATEGORY" or
"PROGRAM CHOICE"
SCREEN



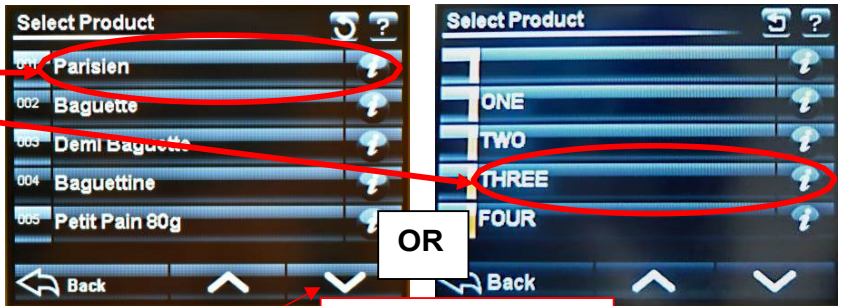
OPTION SCREEN

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



MORE CHOICES

TOUCH THE
NAME OR NUMBER OF
THE PRODUCT
REQUIRED



SCROLL DOWN FOR MORE PRODUCTS IF AVAILABLE

SELECT SCREEN

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

(THIS ONLY APPEARS IF HALF
LOAD IS SAVED IN THE PROGRAM)



LOAD SCREEN

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

RAC

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

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



READY SCREEN

THIS SCREEN WILL SHOW WHILE THE PRODUCT IS BAKING

SET TEMPERATURE

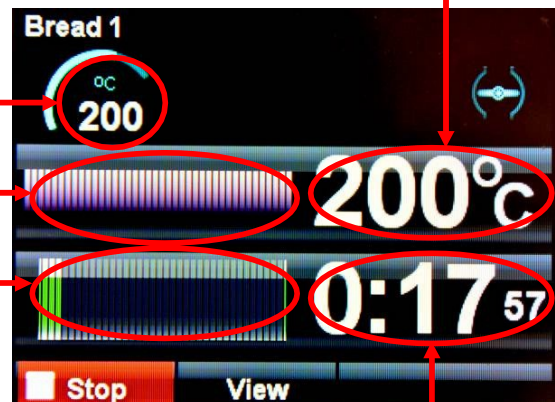
TEMPERATURE PROFILE BAR

BAKE TIME PROGRESS BAR

NOTE

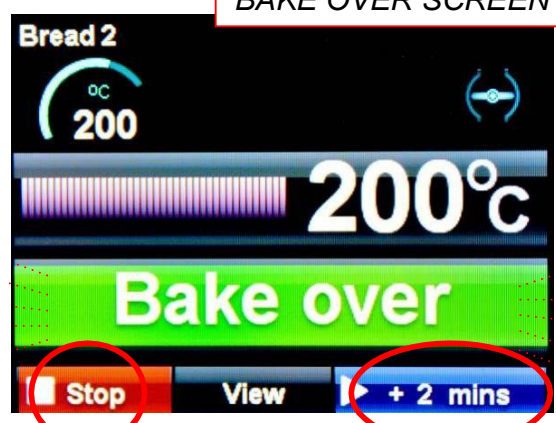
The actual temperature shown will rise and fall above and below the set temperature as the oven cools and reheats. This is not a fault

ACTUAL OVEN TEMPERATURE



BAKE TIME LEFT

BAKE OVER SCREEN

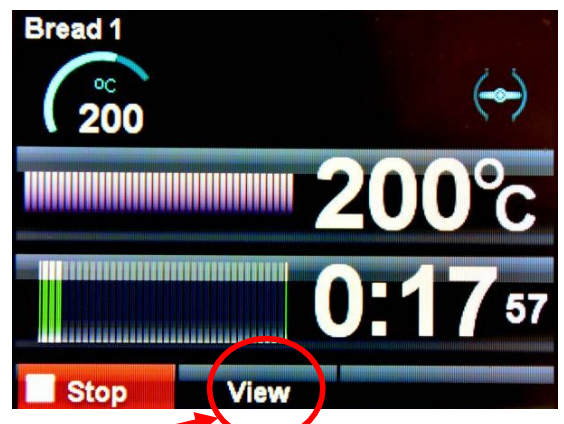


6

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 "+ 2 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 "i" BUTTON
NEXT TO THE BLANK
PROGRAM TO OPEN
NEXT SCREEN

3

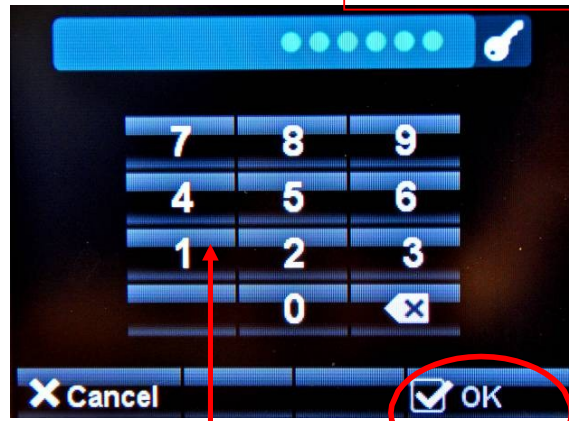


INFORMATION SCREEN

TOUCH OPTION TO GO TO
PASS CODE SCREEN

4

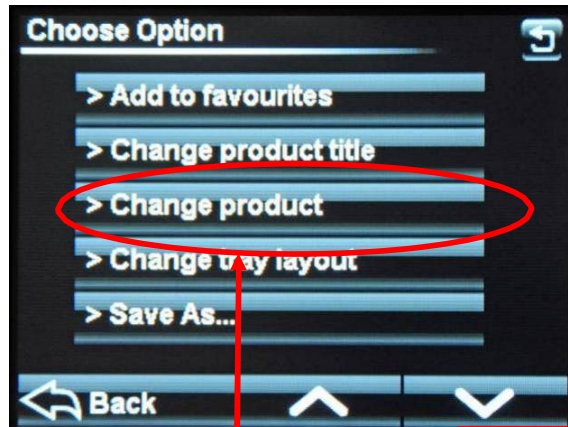
PASS CODE SCREEN



ENTER "SUPERVISOR" PASS CODE AND
THEN TOUCHOK.
(DEFAULT CODE = 123456. THIS CAN BE
CHANGED IN HIGH LEVEL SETTINGS)

5

CHANGE PRODUCT



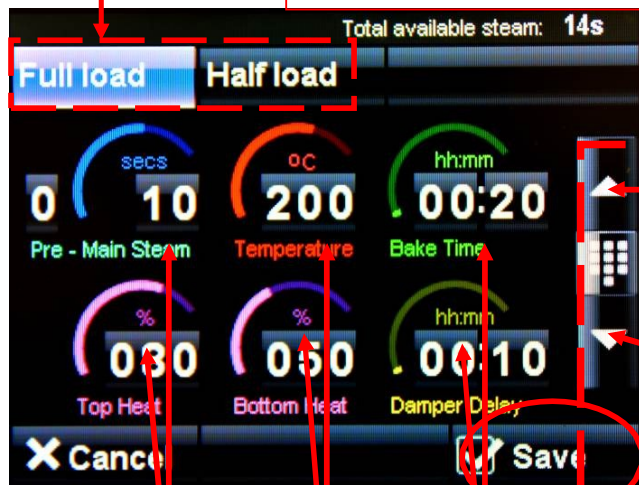
OPTION SCREEN

TOUCH "CHANGE PRODUCT"

6

LOAD TYPE

VALUE CHANGE SCREEN



INCREASE

OR USE KEYS

DECREASE



ENTER AMOUNT REQUIRED AND TOUCH DONE

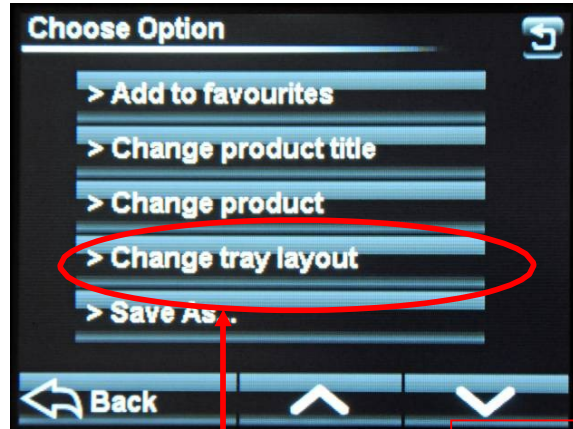
TOUCH EACH ITEM AND CHANGE THE VALUE BY USING THE UP AND DOWN KEYS OR BY USING THE KEY PAD.

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

TOUCH "SAVE" WHEN SATISFIED WITH THE SETTINGS.

7

CHANGE TRAY LAYOUT



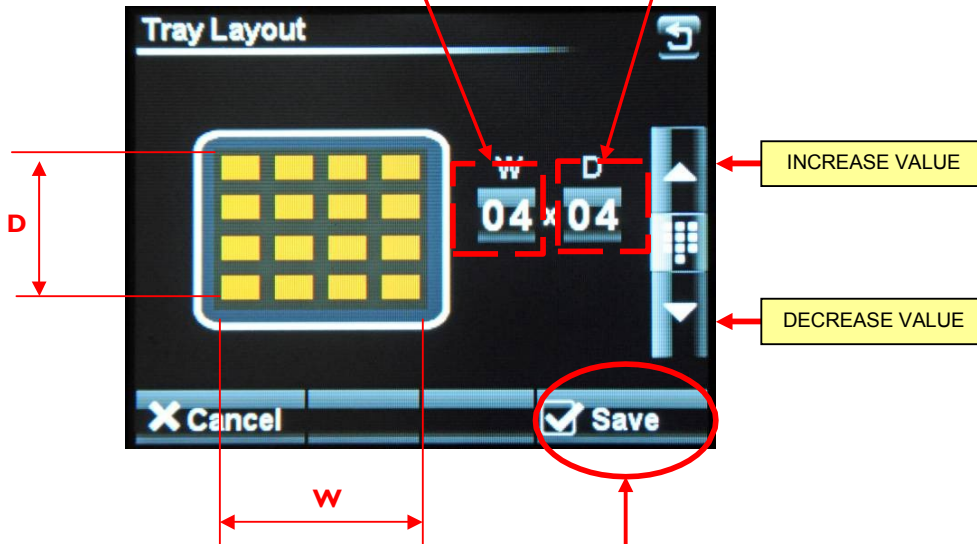
OPTION SCREEN

TOUCH "CHANGE TRAY LAYOUT"

8

TOUCH TO ADJUST
NUMBER OF PRODUCTS
ACROSS THE TRAY

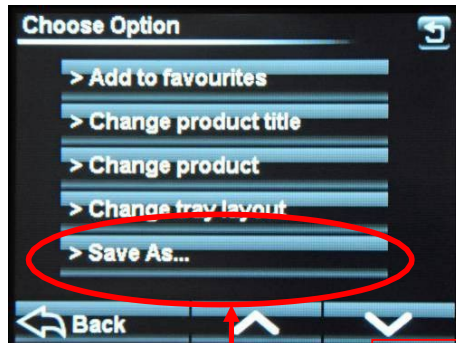
TOUCH TO ADJUST
NUMBER OF PRODUCTS
DOWN THE TRAY



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

9

SAVE



OPTION SCREEN

TOUCH "SAVE AS"

10

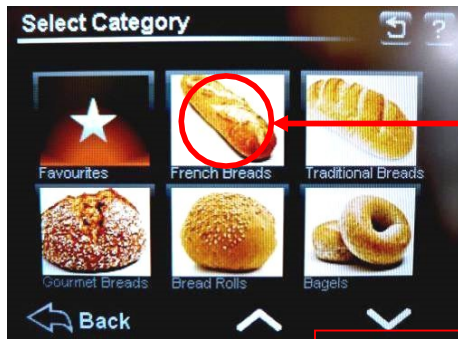


KEYBOARD SCREEN

TYPE IN THE NEW NAME
AND TOUCH "SAVE"

11

ADD A PRODUCT TO THE FAVOURITES LIST



CATEGORY SCREEN

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

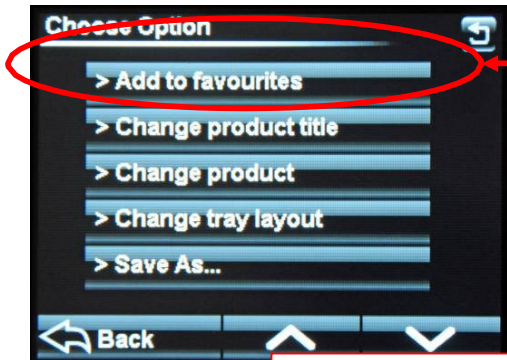
1



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

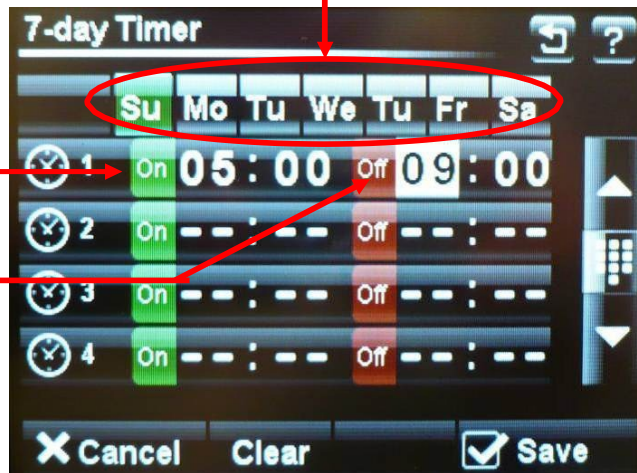


OPTION SCREEN

CHOOSE DAY

SET "ON" TIME 2

SET "OFF" TIME 4



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



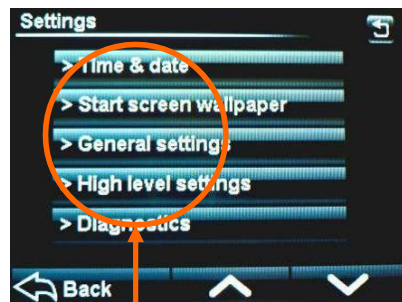
TOUCH TO OPEN THE "SETTINGS" SCREEN

OPTION SCREEN



PASS CODE SCREEN

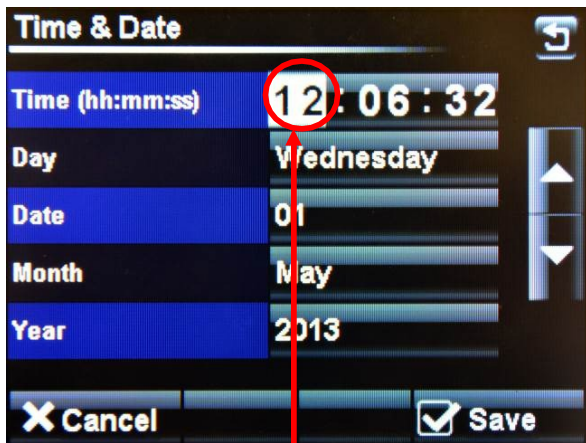
ENTER "SUPERVISOR" PASS CODE AND THEN PRESS "OK".
(DEFAULT CODE = 123456)



SETTINGS SCREEN

CHOOSE THE SETTING TO ALTER **2**

TIME AND DATE

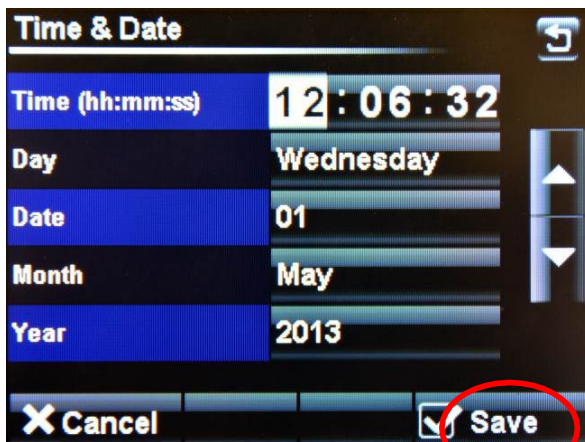


TOUCH THE SCREEN TO HIGHLIGHT THE ITEM TO CHANGE

1

USE THE INCREASE / DECREASE BUTTONS TO ALTER THE SETTINGS

2



TIME AND DATE SCREEN

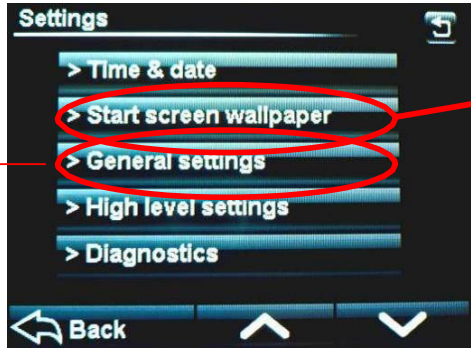
WHEN ALL INFORMATION IS CORRECT, TOUCH "SAVE". THIS WILL RETURN TO THE SETTINGS SCREEN

3



SETTINGS SCREEN

OVEN SETTINGS (GENERAL)

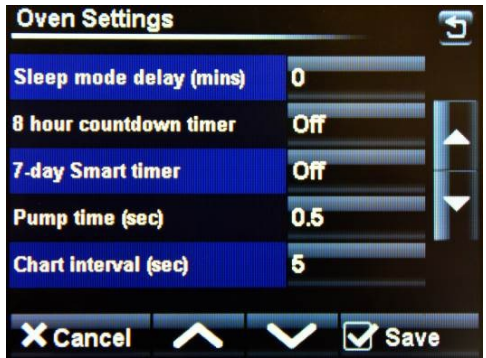
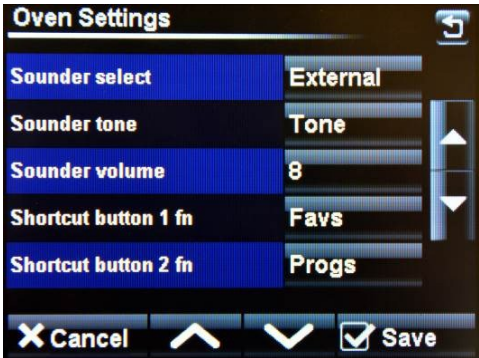
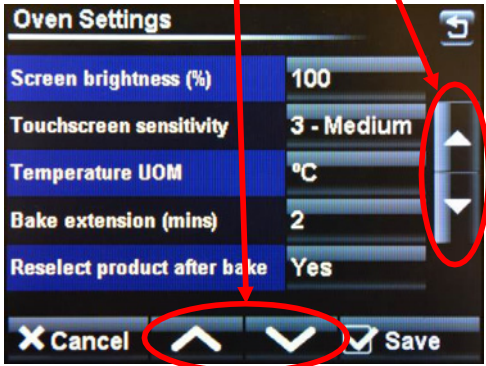


SELECT WALLPAPER.
TOUCH "BACK" TO CONFIRM

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)

RESELECT PRODUCT AFTER BAKE –

Resumes with same product program without having to reselect.

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.

7 DAY SMART TIMER –

ON = 7 day timer function

OFF = Controls set start time depending on existing oven temperature.

PUMP TIME (SEC) –

Only used on double depth oven to increase pipe pressure before steaming.

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, Tone or Off

SOUNDER VOLUME –

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

SHORTCUT BUTTONS –

1 fn

2 fn

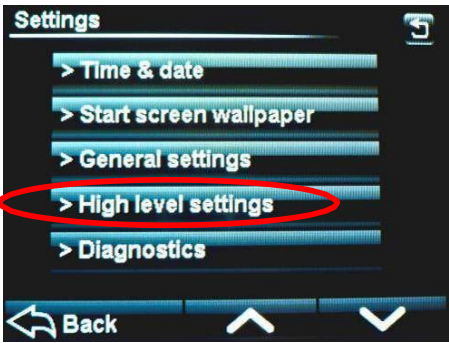
3 fn

4 fn

5 fn

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

OVEN SETTINGS (HIGH LEVEL)



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

SETTINGS SCREEN



ENTER "HIGH LEVEL" PASSCODE AND THEN TOUCH OK.

THE FOLLOWING SCREEN WILL APPEAR.



CHANGE SUPERVISOR PASSCODE HERE

CHANGE HIGH LEVEL PASSCODE 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.

OVEN SETTINGS EXPLAINED - HIGH LEVEL

OVEN TYPE –

Set this to DX.

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).

BAKE CYCLE SET POINT ONLY –

No = Shows set temperature point and actual temperatures on screen.

YES = shows set temperature point only

MANUAL DEFAULT TEMPERATURE –

Set for manual program default temperature

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”

STEAM TYPE –

Plate or trough.

TOP GAIN –

0-255 centigrade

BOTTOM GAIN –

0-255 centigrade

MONO CONSTANT –

Factory set (**Do not change unless instructed to do so**)

STEAM TROUGH TEMP –

Degrees Centigrade

STEAM HYSTERISIS –

Degrees Centigrade

STEAM TROUGH EXCEPT –

Degrees Centigrade

FG257 Adumatic ECOTOUCH MODULAR DECK UL 18/06/2013 RAC

LIGHT OUTPUT SOFT START –

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

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.

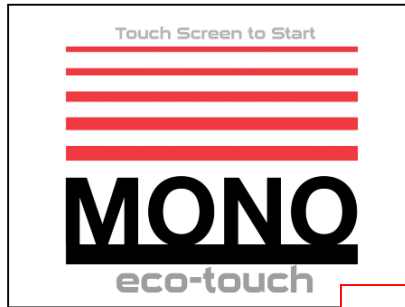
If tampering could be a problem, it is a good idea to change the passcodes at regular intervals.

CHANGING PASSCODES



NOTE
PASSCODES WILL BE REQUIRED TO GO THROUGH THESE SCREENS AND MAKE CHANGES.

10 - 7 USING THE USB PORT



START SCREEN

Ensure the Start screen is showing **1**

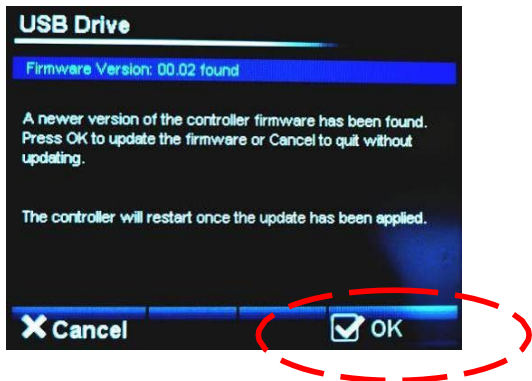


Insert the USB memory stick into the socket on the oven panel. (Rubber plug may have to be removed first). **2**

NOTE
The USB stick will only fit in one way.
Do not force into the socket.

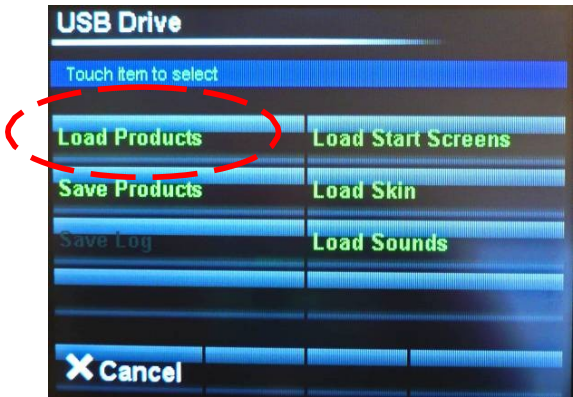


Wait for the USB symbol to finish moving **3**

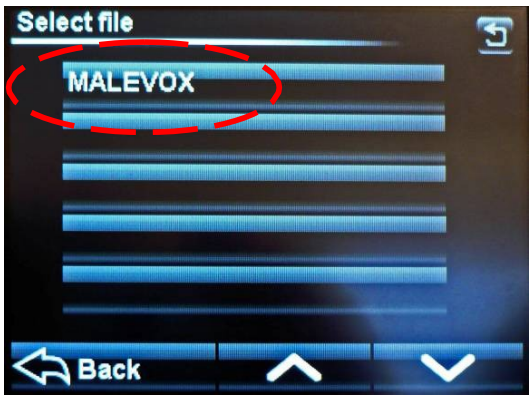


If old firmware is found, the firmware version screen will appear. **4**

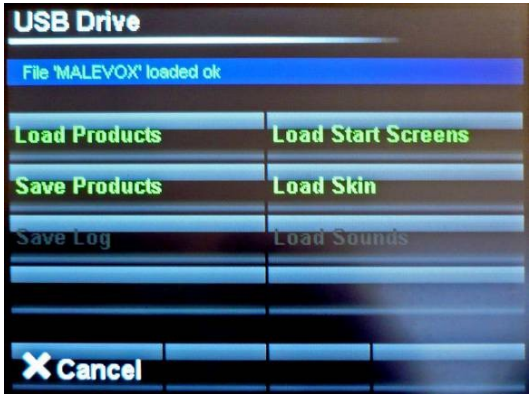
Touch "OK" to update firmware
-Wait-
Remove USB stick
OR
Touch "CANCEL" to choose other items to update or change. (see next page)



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 as a root folder .

Mono

Then into that folder create 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.

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

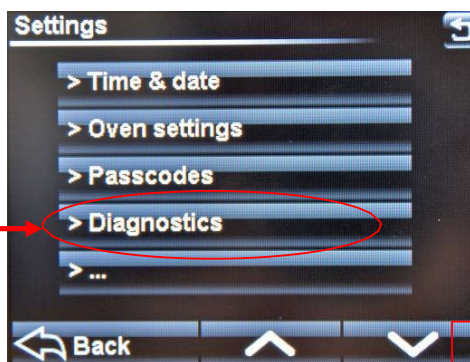
This is the picture/logo you see when the oven is started.



PRODUCT FILES (PROGRAM FILES)

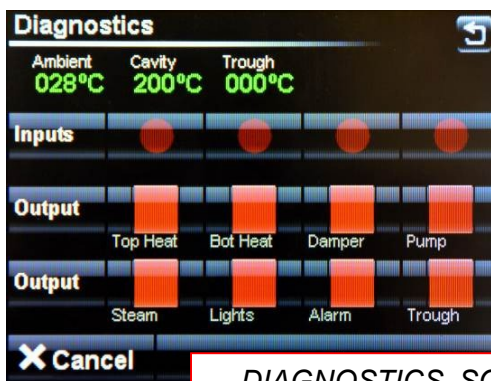
These are the files that contain the information for baking each product e.g. bread,buns,cakes etc.

10 - 8 DIAGNOSTICS



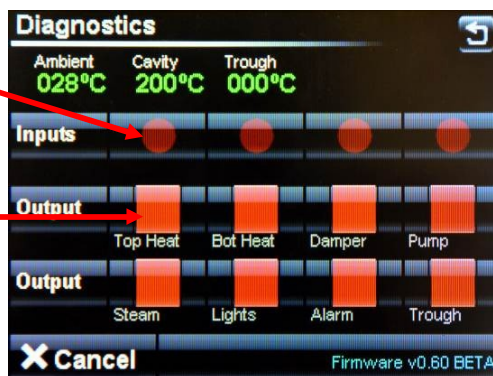
SETTINGS SCREEN

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 TROUBLESHOOTING

- **NONE OF THE DECKS SWITCHED ON.**

- Is main oven power on?
- Check if bakery main power supply time clock is working (if fitted).
- Is 7-day timer clock set correctly to bring oven on at required time?

- **ONE DECK HAS NOT SWITCHED ON.**

- Check if individual deck timer is set to bring it on at required time.

- **UNEVEN OR PATCHY BAKE**

- Door is being opened too often or too long whilst loading.
(front pale, back burnt).
- Faulty element.
- Top or bottom deck elements not functioning.
- Uneven loading.
- No supply voltage across a phase.

- **TEMPERATURE GOING WELL OVER SET TEMPERATURE**

When empty the temperature of a deck oven can exceed the set baking temperature. This overheat is marginal when the deck is full of product. If the elements are continuing to work after the set temperature has been reached call Adamatic service. (Please allow up to 60deg.F difference before diagnosing a fault condition),

- **POOR RECOVERY OF SET TEMPERATURE WHEN LOADED**

- The doors may have been left open too long during loading, allowing heat to escape.
- The damper may have been left open during loading or baking allowing heat to escape.
- Top and/or bottom heat may not be working or set at a low value.
- No supply voltage across a phase.

12.0 SERVICE

If a fault arises, please do not hesitate to contact the Customer Service Department at: -



Tel: 800.578.2547(USA/CANADA) Fax:
206.322.5425
E-mail: service@belshaw-adamatic.com
Web: www.belshaw-adamatic.com

ERROR MESSAGES

IF THESE NUMBERS APPEAR IN THE TEMPERATURE WINDOW
PLEASE CHECK THE FOLLOWING:

888 – Indicates that the control board is above 80 degrees

999 – Indicates a problem with the thermocouple.
Check for connection problems or faulty thermocouple.

LIGHT REPLACEMENT

DISCONNECT FROM POWER SUPPLY BEFORE REPLACING LIGHT BULBS

24v 20w LAMP PART NUMBER ... B855-94-008



1

HEX HEAD SOCKET SCREWS

UNSCREW PLATE NEXT TO LIGHT TO BE REPLACED



2

SLIDE FITTING OUT



3

REMOVE LIGHT FROM HOLDING SLOT AND UNCLIP FROM CABLE



4

REPLACE LIGHT AND REFIT ALL PARTS

RECONNECT POWER SUPPLY AND TEST



13.0 SPARES INFORMATION

OVEN SPARES– 220v. (480v IN BRACKETS)

| | |
|--------------------------------|--|
| HEATERS MCB | (SEE ELECTRICAL PARTS LIST) |
| HEATERS MCB | (SEE ELECTRICAL PARTS LIST) |
| HEATERS MCB | (SEE ELECTRICAL PARTS LIST) |
| CONTROL CIRCUIT MCB | B872-22-118 |
| OVERHEAT THERMOSTAT | B888-30-015 |
| CONTROL CIRCUIT POWER SUPPLY | B801-93-005 (220v) B801-93-009 (480v) |
| TOP HEAT | B801-08-021 |
| BOTTOM HEAT CONTACTOR | B801-08-021 |
| WATER SOLENOID (10mm pipe) | A900-34-349 (up to May 2007) |
| WATER SOLENOID (8mm pipe) | A900-34-365 (after May 2007) |
| INTERIOR LIGHT (BULB) | B855-94-008 |
| OVEN THERMOCOUPLE | B873-95-003 |
| MAIN LED PRINTED CIRCUIT BOARD | M257-25-00000 |
| DAMPER SOLENOID | B749-83-004 |
| CANOPY FAN RELAY | B801-37-001 |
| FROSTED GLASS | M257-02-00027 |
| PLAIN GLASS | M257-02-00028 |
| DOOR BUMPER STOP | M257-03-00027 |
| BAKING TILE 3 ACROSS | M257-02-00046 |
| 2 ACROSS | M257-02-00047 |
| 1 ACROSS | M257-02-00048 |
| HINGE PIN RHS | M257-03-00005 |
| HINGE PIN LHS | M257-03-00009 |
| BLACK DOOR HANDLE | A900-27-192 |
| DOOR SPRING (3 ACROSS) | M257-03-00017 |
| (2 ACROSS) | M257-03-00011 |
| WIRE ROPE | M257-03-00024 |
| SPRING RETAINING PIN | M257-03-00025 |
| PULLEY | M257-03-00015 |
| PULLEY SPINDLE | M257-03-00013 |
| DAMPER DRIVE COUPLING | M257-07-00007 |
| ELEMENT GASKET | M245-02-01300 |
| 24 v 20w DICHROIC LAMP | B855-94-008 |

ELEMENT SPARES

3 ACROSS

| | 220v | 480v |
|----------------------------|-------------|---------------|
| TOP HEAT ELEMENT 1.0kW | B854-04-090 | (B854-04-096) |
| TOP HEAT ELEMENT 0.6kW | B854-04-088 | (B854-04-094) |
| BOTTOM HEAT ELEMENT 0.75kW | B854-04-089 | (B854-04-095) |

2 ACROSS

| | | |
|---------------------------|-------------|---------------|
| TOP HEAT ELEMENT 0.65kW | B854-04-099 | (B854-04-105) |
| TOP HEAT ELEMENT 0.4kW | B854-04-097 | (B854-04-103) |
| BOTTOM HEAT ELEMENT 0.5kW | B854-04-098 | (B854-04-104) |

1 ACROSS 220V

| | |
|----------------------------|-------------|
| TOP HEAT ELEMENT 0.325kW | B854-04-108 |
| TOP HEAT ELEMENT 0.2kW | B854-04-106 |
| BOTTOM HEAT ELEMENT 0.25kW | B854-04-107 |

1 ACROSS 480V

| | |
|----------------------------|---------------|
| TOP HEAT ELEMENT 0.525kW | (B854-04-114) |
| TOP HEAT ELEMENT 0.325kW | (B854-04-112) |
| BOTTOM HEAT ELEMENT 0.40kW | (B854-04-113) |



14.0 ELECTRICS

PARTS LIST FOR DRAWINGS FOLLOWING – 3 TRAY WIDE – 220v. (480v IN BRACKETS)

| | | |
|-----|---|---|
| F1 | HEATERS MCB | B872-22-115 (B872-22-113) |
| F2 | HEATERS MCB | B872-22-115 (B872-22-113) |
| F3 | HEATERS MCB | B872-22-115 (B872-22-113) |
| F4 | CONTROL CIRCUIT MCB | B872-22-118 |
| F5 | OVERHEAT THERMOSTAT | B888-30-015 |
| T1 | CONTROL CIRCUIT POWER SUPPLY | B801-93-005 (B801-93-009) |
| K1 | TOP HEAT CONTACTOR | B801-08-021 |
| K2 | BOTTOM HEAT CONTACTOR | B801-08-021 |
| Y1 | WATER SOLENOID (10mm pipe) WATER SOLENOID (8mm pipe) | A900-34-349(up to May 2007) A900-34-365 (after May 2007) |
| H1 | INTERIOR LIGHT | B855-94-008 |
| B1 | OVEN THERMOCOUPLE | B873-95-003 |
| U1 | MAIN LED PRINTED CIRCUIT BOARD | M257-25-00000 |
| D1 | DAMPER SOLENOID | B749-83-004 |
| R1 | TOP HEAT ELEMENT 1.0kW | B854-04-090 (B854-04-096) |
| R2 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R3 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R4 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R5 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R6 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R7 | TOP HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R8 | BOTTOM HEAT ELEMENT 0.75kW | B854-04-089 (B854-04-095) |
| R9 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R10 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R11 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R12 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R13 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| R14 | BOTTOM HEAT ELEMENT 0.6kW | B854-04-088 (B854-04-094) |
| CF1 | CANOPY FAN RELAY | B801-37-001 |

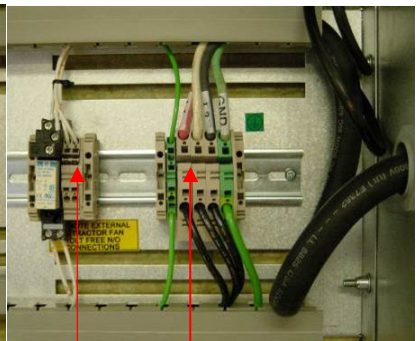
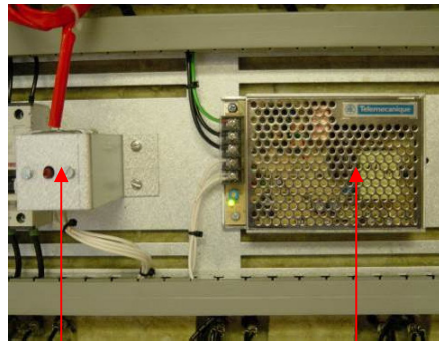
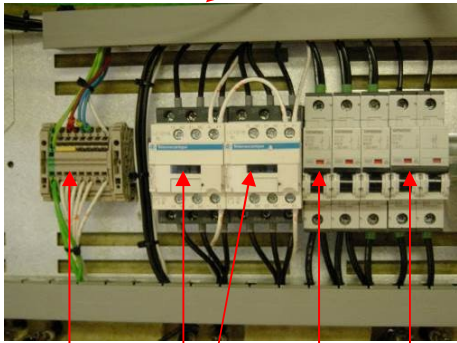
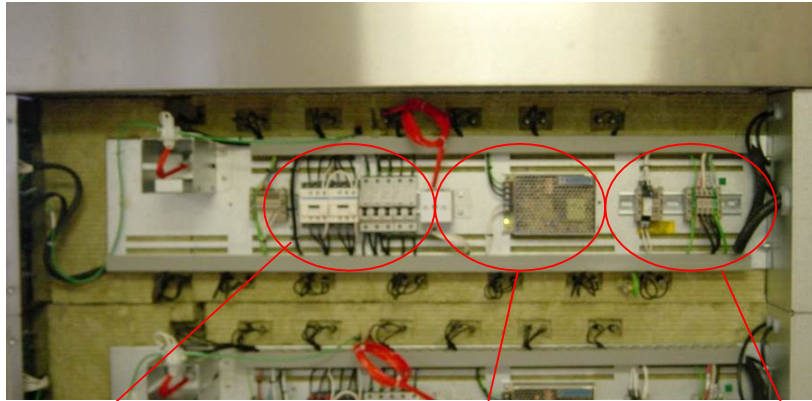
PARTS LIST FOR DRAWINGS FOLLOWING – 2 TRAY WIDE – 220v. (480v IN BRACKETS)

| | | |
|-----|--------------------------------|------------------------------|
| F1 | HEATERS MCB | B872-22-114 (B872-22-112) |
| F2 | HEATERS MCB | B872-22-114 (B872-22-112) |
| F3 | HEATERS MCB | B872-22-114 (B872-22-112) |
| F4 | CONTROL CIRCUIT MCB | B872-22-118 |
| F5 | OVERHEAT THERMOSTAT | B888-30-015 |
| T1 | CONTROL CIRCUIT POWER SUPPLY | B801-93-005 (B801-93-009) |
| K1 | TOP HEAT CONTACTOR | B801-08-021 |
| K2 | BOTTOM HEAT CONTACTOR | B801-08-021 |
| Y1 | WATER SOLENOID (10mm pipe) | A900-34-349 (up to May 2007) |
| | WATER SOLENOID (8mm pipe) | A900-34-365 (after May 2007) |
| H1 | INTERIOR LIGHT | B855-94-008 |
| B1 | OVEN THERMOCOUPLE | B873-95-003 |
| U1 | MAIN LED PRINTED CIRCUIT BOARD | M257-25-00000 |
| D1 | DAMPER SOLENOID | B749-83-004 |
| CF1 | CANOPY FAN RELAY | B801-37-001 |
| R1 | TOP HEAT ELEMENT 0.65kW | B854-04-099 (B854-04-105) |
| R2 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R3 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R4 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R5 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R6 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R7 | TOP HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R8 | BOTTOM HEAT ELEMENT 0.5kW | B854-04-098 (B854-04-104) |
| R9 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R10 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R11 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R12 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R13 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |
| R14 | BOTTOM HEAT ELEMENT 0.4kW | B854-04-097 (B854-04-103) |

PARTS LIST FOR DRAWINGS FOLLOWING – 1 TRAY WIDE – 220v. (480v IN BRACKETS)

| | | |
|-----|-------------------------------------|------------------------------|
| F1 | HEATERS MCB | B872-22-112 (B872-22-111) |
| F2 | HEATERS MCB | B872-22-112 (B872-22-111) |
| F3 | HEATERS MCB | B872-22-112 (B872-22-111) |
| F4 | CONTROL CIRCUIT MCB | B872-22-118 |
| F5 | OVERHEAT THERMOSTAT | B888-30-015 |
| T1 | CONTROL CIRCUIT POWER SUPPLY | B801-93-005 (B801-93-009) |
| K1 | TOP HEAT CONTACTOR | B801-08-021 |
| K2 | BOTTOM HEAT CONTACTOR | B801-08-021 |
| Y1 | WATER SOLENOID (10mm pipe) | A900-34-349(up to May 2007) |
| | WATER SOLENOID (8mm pipe) | A900-34-365 (after May 2007) |
| H1 | INTERIOR LIGHT | B855-94-008 |
| B1 | OVEN THERMOCOUPLE | B873-95-003 |
| U1 | MAIN LED PRINTED CIRCUIT BOARD | M257-25-00000 |
| D1 | DAMPER SOLENOID | B749-83-004 |
| CF1 | CANOPY FAN RELAY | B801-37-001 |
| R1 | TOP HEAT ELEMENT 0.35kW (0.525kW) | B854-04-108 (B854-04-114) |
| R2 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R3 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R4 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R5 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R6 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R7 | TOP HEAT ELEMENT 0.2kW (0.325kW) | B854-04-106 (B854-04-112) |
| R8 | BOTTOM HEAT ELEMENT 0.25kW (0.4kW) | B854-04-098 (B854-04-113) |
| R9 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |
| R10 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |
| R11 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |
| R12 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |
| R13 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |
| R14 | BOTTOM HEAT ELEMENT 0.2kW (0.325kW) | B854-04-097 (B854-04-112) |

ELECTRICAL PANEL MAIN COMPONENTS



TB2

K1
K2

F1
F2
F3

F4

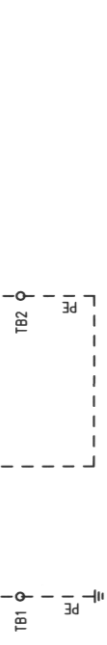
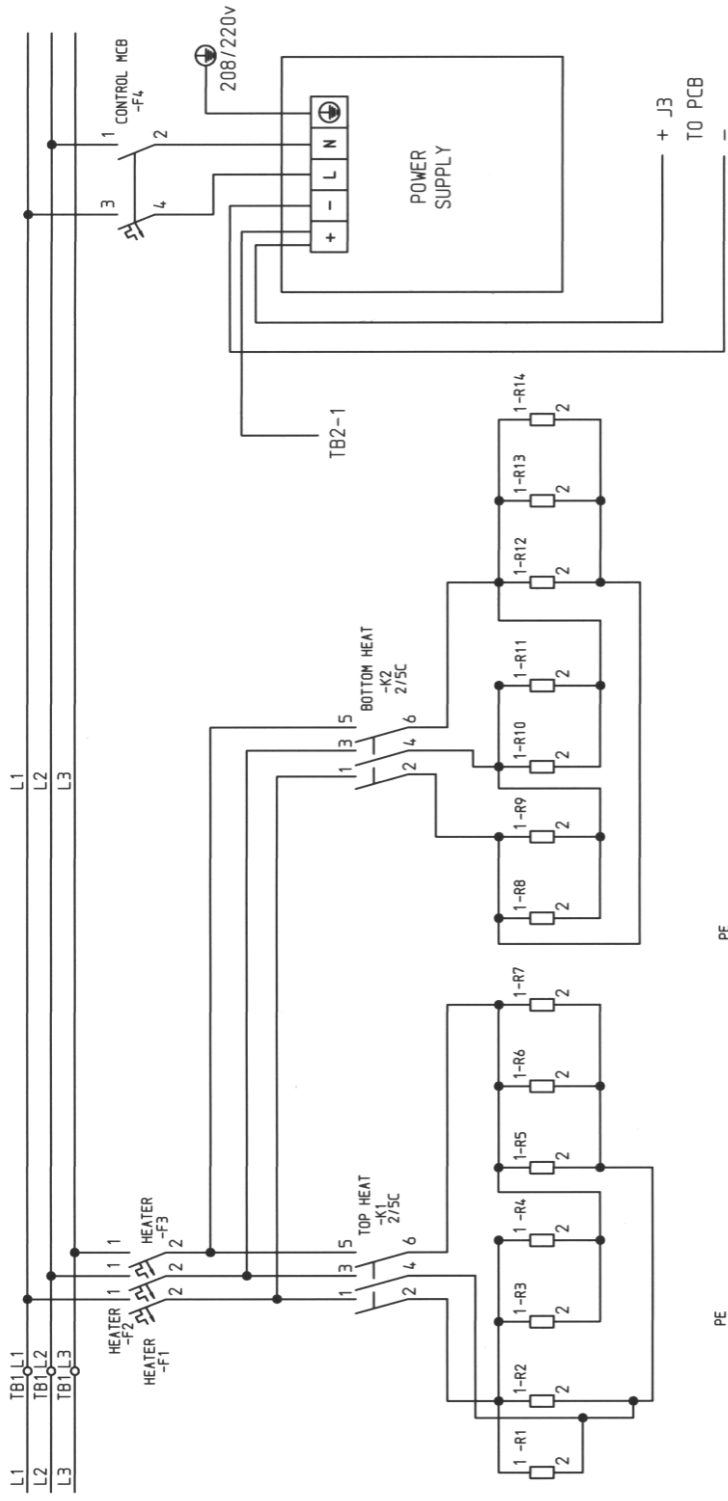
F5

POWER SUPPLY

TB3

TB1

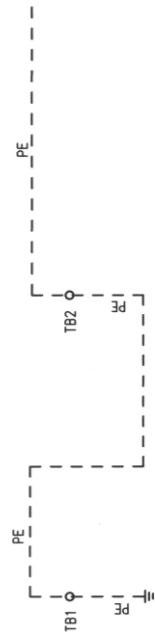
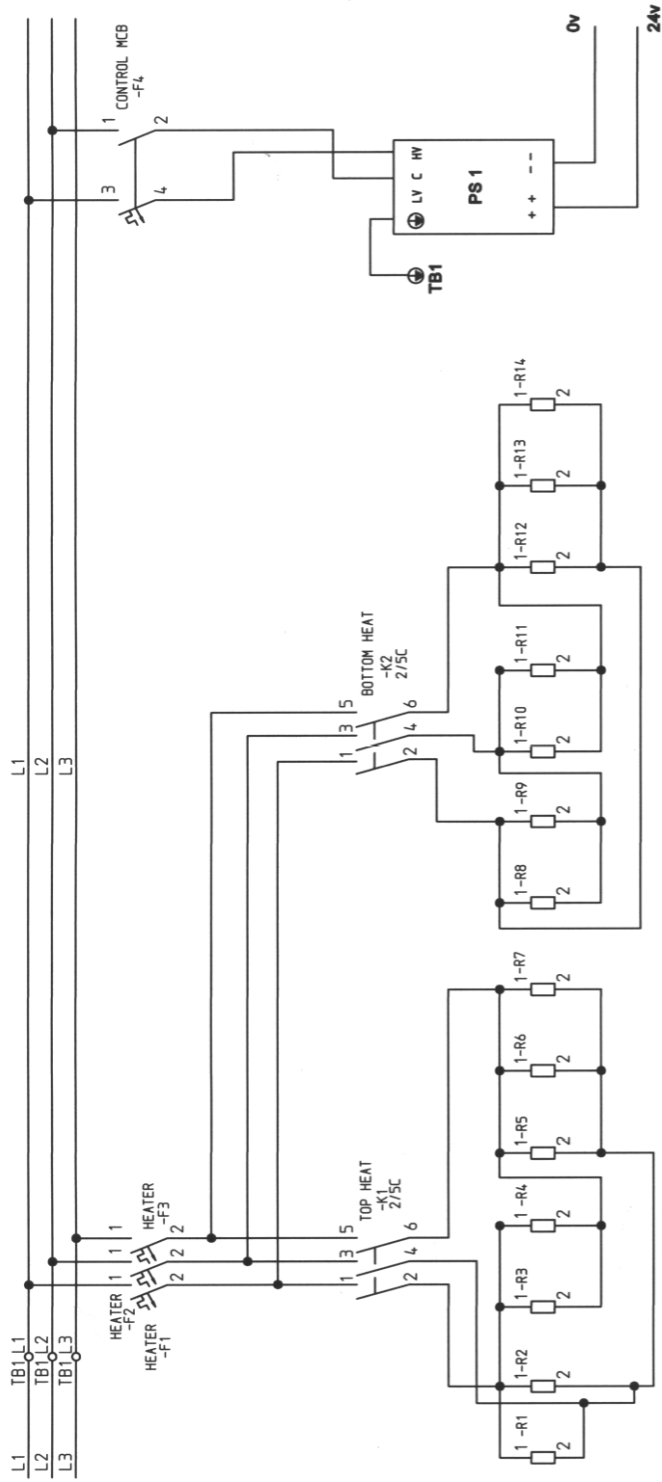
IF IN ANY DOUBT - ASK



| REV | SIG | DATE | REVISION | ECN NO. |
|---|-----|------|---|------------------------------|
| | | | MODULAR DECK OVEN POWER CIRCUIT TOP-BOTTOM HEAT | |
| | | | MONO EQUIPMENT 220V 3 PHASE 60HZ 3 WIRE + GROUND | |
| ELECTRICAL SPECIFICATIONS:- 220V 3 PHASE 60HZ 3 WIRE + GROUND | | | DRAWN: RAC DATE: 12-6-06 | DRAWING NO. M257E25-50700 |
| MONO EQUIPMENT 220V 3 PHASE 60HZ 3 WIRE + GROUND | | | TITLE: MODULAR DECK OVEN POWER CIRCUIT TOP-BOTTOM HEAT | |
| UL VERSION 3 | | | ELECTRICALLY APPROVED BY:- PB/AT | |

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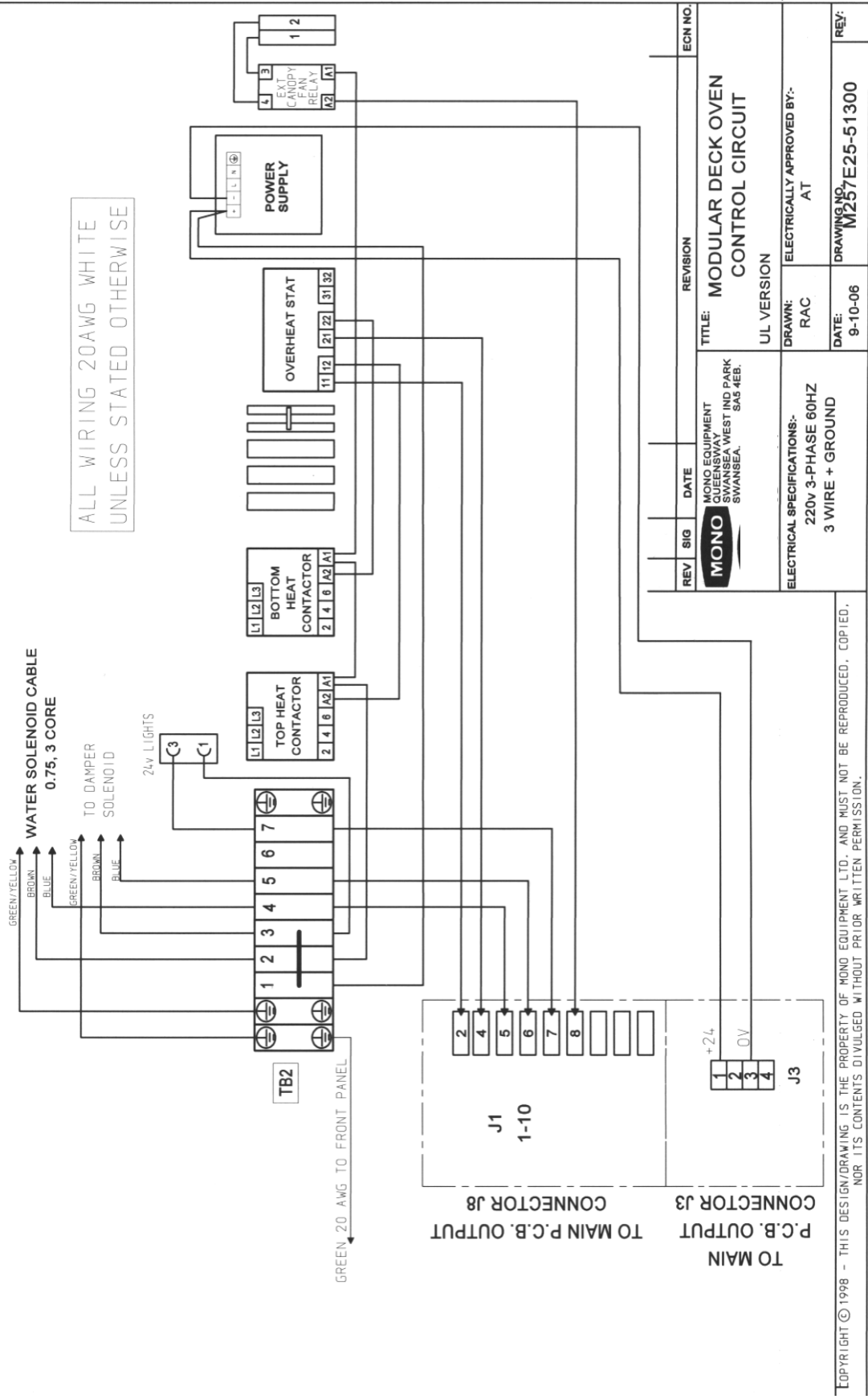
IF IN ANY DOUBT - ASK



| REV | SIG | DATE | REVISION | ECN NO. |
|--|-----|------|---|----------------------------------|
| | | | MODULAR DECK OVEN POWER CIRCUIT TOP-BOTTOM HEAT | |
| MONO MONO EQUIPMENT 25 WILSON ROAD SWANSEA WEST IND PARK SWANSEA SA5 4EB. | | | UL VERSION | |
| ELECTRICAL SPECIFICATIONS:- | | | DRAWN: RAC | ELECTRICALLY APPROVED BY:- PB/AT |
| 480V 3 PHASE 60HZ 3 WIRE + GROUND | | | DATE: 9-10-06 | DRAWING NO. M257E25-50800 |
| REV: — | | | | |

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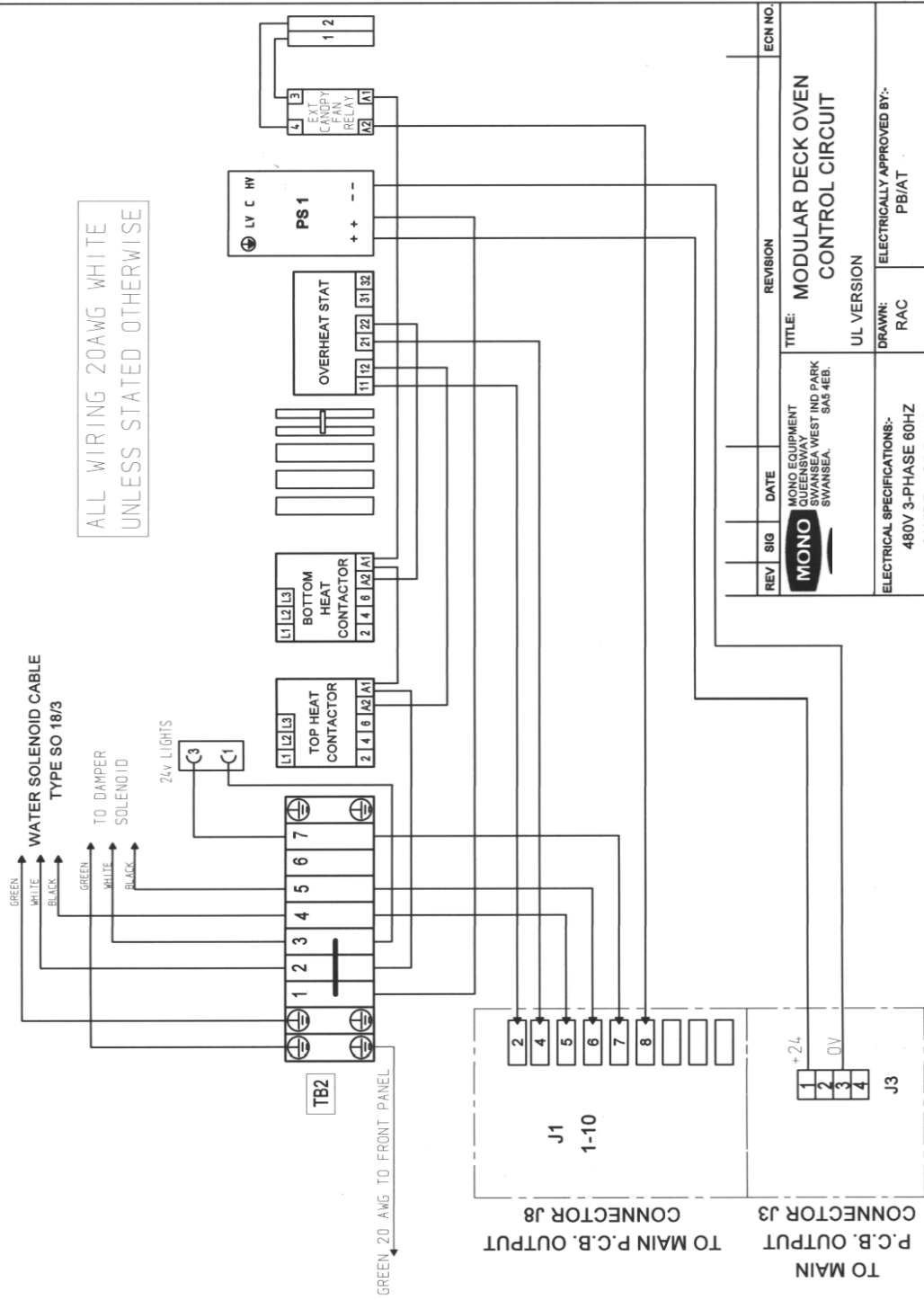
IF IN ANY DOUBT - ASK



| REV | SIG | DATE | REVISION | ECN NO. |
|---|-----|------|--|---------|
| | | | MODULAR DECK OVEN CONTROL CIRCUIT | |
| MONO MONO EQUIPMENT CORPORATION 1000 SWANSEA WEST IND PARK SWANSEA, MA 01903 | | | | |
| ELECTRICAL SPECIFICATIONS:- | | | | |
| 220v 3-PHASE 60HZ | | | | |
| 3 WIRE + GROUND | | | | |
| UL VERSION | | | | |
| DRAWN: RAC | | | | |
| ELECTRICALLY APPROVED BY: AT | | | | |
| DATE: 9-10-06 | | | | |
| DRAWING NO: M257E25-51300 | | | | |
| REV: | | | | |

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IF IN ANY DOUBT - ASK

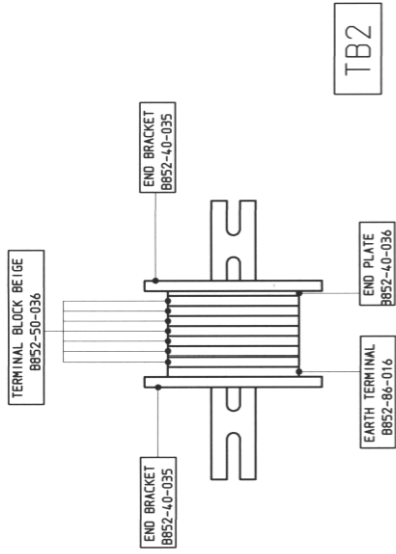


ALL WIRING 20AWG WHITE
UNLESS STATED OTHERWISE

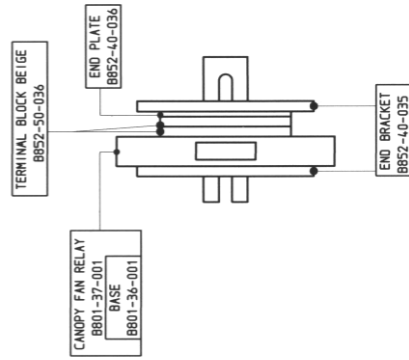
| REV | SIG | DATE | REVISION | ECONO. |
|---|-----|------|----------|--------|
| | | | | |
| <p>MONO MONO EQUIPMENT QUEENSWAY WEST END PARK SWANSEA.</p> | | | | |
| <p>TITLE: MODULAR DECK OVEN CONTROL CIRCUIT</p> | | | | |
| <p>UL VERSION</p> | | | | |
| <p>ELECTRICAL SPECIFICATIONS:- 480V 3-PHASE 60HZ 3 WIRE + GROUND</p> | | | | |
| <p>DRAWN: RAC</p> | | | | |
| <p>ELECTRICALLY APPROVED BY:- PBI/AT</p> | | | | |
| <p>DATE: 25-4-05</p> | | | | |
| <p>DRAWING NO.: M257E25-50900</p> | | | | |
| <p>REV.:</p> | | | | |

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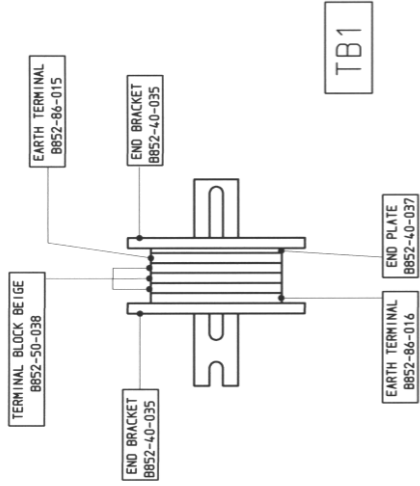
IF IN ANY DOUBT - ASK



TB2



TB3



TB1

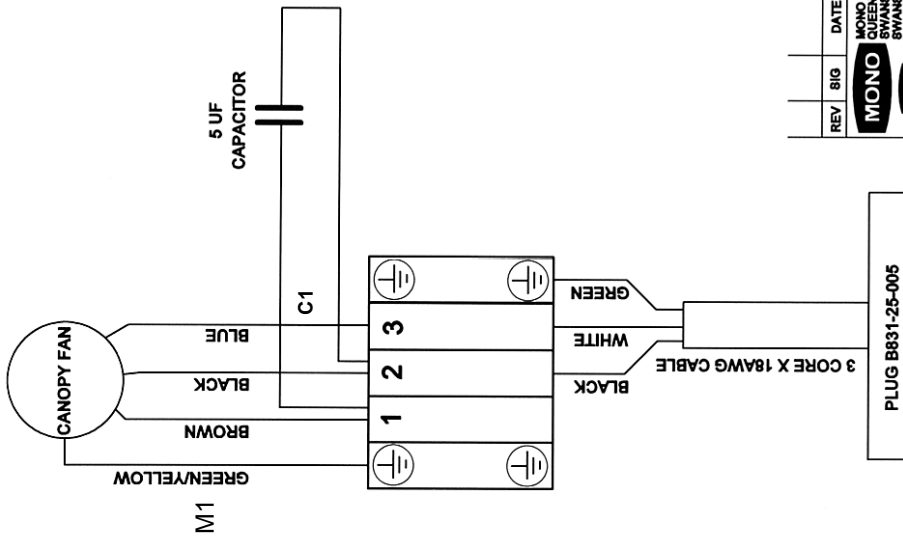
| REV | SIG | DATE | REVISION | ECN NO. |
|---|-----|------|----------|---------|
| | | | | |
| | | | | |
| MONO EQUIPMENT SWANSEA WEST IND PARK SWANSEA. SA5 4ER. | | | | |
| TITLE: MODULAR DECK OVEN TB1, TB2, TB3 | | | | |
| ELECTRICAL SPECIFICATIONS:- DRAWN: RAC ELECTRICALLY APPROVED BY: AT | | | | |
| DATE: 8-2-07 DRAWING NO. M257E25-50400 | | | | |
| REV: -- | | | | |

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OVEN CANOPY LAYOUT PARTS LIST

| | | |
|----|--|-------------|
| F1 | CANOPY FAN MCB | B872-22-117 |
| C1 | CANOPY FAN CAPACITOR | B869-23-005 |
| Q1 | CANOPY FAN ON/OFF SWITCH | B895-07-005 |
| M1 | CANOPY FAN MOTOR | B869-75-026 |
| X1 | EXTRACTION FAN SOCKET CONNECTOR | B831-06-006 |
| | EXTRACTION FAN PLUG CONNECTOR | B831-25-005 |
| | SOCKET TYPE 5669-C | B831-06-006 |
| | PLUG TYPE 5666-C | B831-25-005 |
| | CABLE, 3 CORE TYPE SO14/3 | B844-58-001 |
| | CABLE, 3 CORE TYPE SO18/3 | B844-58-007 |
| | MCB – 2 POLE – 1.0AMPS – “D” | B872-22-117 |
| | CAPACITOR – 4-6uf – 400VDB – METAL | B869-23-005 |
| | FAN TYPE R2E225-AG01-21 (230V, 0.88AMP, 200W) | B869-75-026 |

IF IN ANY DOUBT - ASK



FROM CANOPY CONTROL PANEL

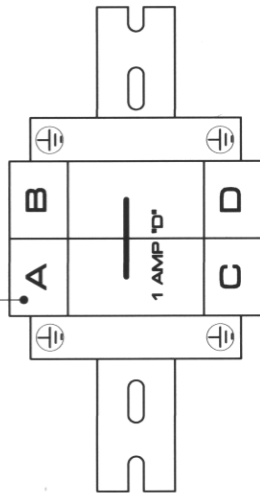
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| REV | SIG | DATE | REVISION | ECN NO. |
|---|-----|------|--|-------------------------------------|
| | | | MODULAR DECK OVEN CANOPY FAN WIRING | |
| MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEL | | | UL VERSION DRAWN: RAC | ELECTRICALLY APPROVED BY:- PB/AT |
| ELECTRICAL SPECIFICATIONS:- | | | DATE: 28-4-05 | REV: - |
| | | | DRAWING NO. M247E25-50600 | |

IF IN ANY DOUBT - ASK

X1

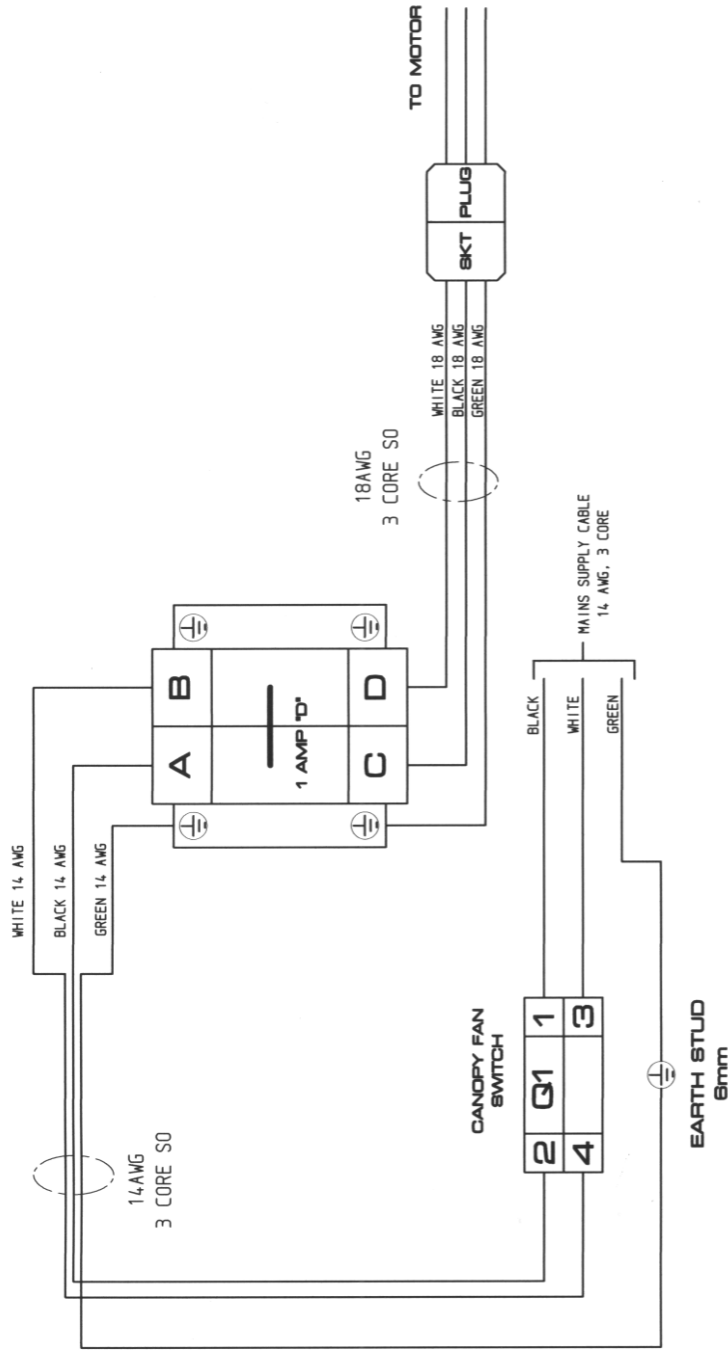
MCB 2 POLE 1.0A
8872-22-117



| REV | SIG | DATE | REVISION | ECN NO. |
|-----------------------------|-----|--|--|---------|
| | | | DXM CANOPY CONTROL PLATE ASSY PARTS | |
| | | MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SAS 4EB, SWANSEA. | TITLE: | |
| ELECTRICAL SPECIFICATIONS:- | | UL | | |
| DRAWN: RAC | | ELECTRICALLY APPROVED BY:- | | |
| DATE: 5-02-07 | | AT | | |
| DRAWING NO. M257E-25-51200 | | REV: --- | | |

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IF IN ANY DOUBT - ASK



| REV | SIG | DATE | REVISION | ECN NO. |
|--|-----|------|--|----------------------------------|
| | | | HARMONY DECK OVEN CANOPY FAN WIRING | |
| MONO MONO EQUIPMENT SWANSEA WEST IND PARK SWANSEA, SAS 4EB. | | | UL | |
| ELECTRICAL SPECIFICATIONS:- | | | DRAWN: RAC | ELECTRICALLY APPROVED BY:- AT |
| DATE: 5-02-07 | | | DRAWING NO. M257E25-50500 | REV: --- |

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15.0 WARNING AND INFORMATION LABELS

WARNING - RISK OF ELECTRIC SHOCK

THESE ARE SUPPLEMENTARY OVERCURRENT-PROTECTIVE DEVICES
AND ARE NOT INTENDED TO BE SERVICED WHILE ENERGIZED.

DISCONNECT POWER BEFORE SERVICING

M257-20-01200

SUPPLY CABLE

WARNING - RISK OF FIRE

**USE A UL LISTED GROUNDING TYPE PLUG RATED FOR
300 VOLTS, 20 AMPERES, 3 PHASE, 3 WIRE.**

**PLUG TO BE SELECTED AND INSTALLED ONLY
BY QUALIFIED SERVICE PERSONNEL**

M257-20-01000

SUPPLY CABLE

WARNING - RISK OF FIRE

**USE A UL LISTED GROUNDING TYPE PLUG RATED FOR
300 VOLTS, 30 AMPERES, 3 PHASE, 3 WIRE.**

**PLUG TO BE SELECTED AND INSTALLED ONLY
BY QUALIFIED SERVICE PERSONNEL**

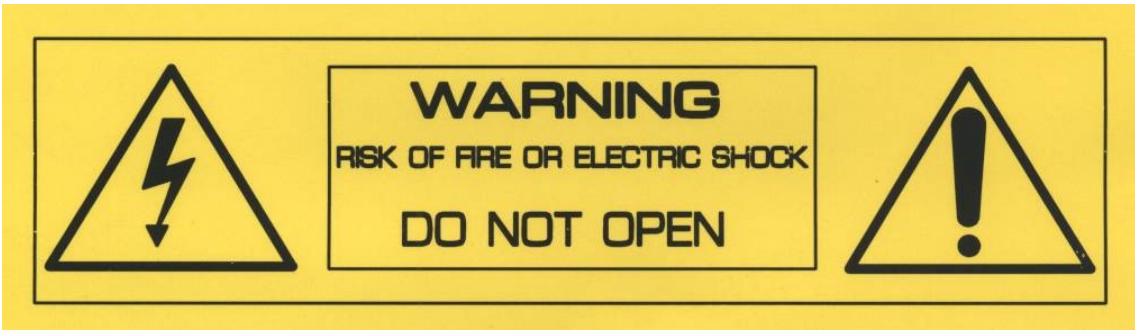
M247-20-01000

WARNING - RISK OF FIRE

**USE A UL LISTED GROUNDING TYPE PLUG RATED FOR
300 VOLTS, 15 AMPERES, 2 PHASE, 2 WIRE AND GROUND.**

**PLUG TO BE SELECTED AND INSTALLED ONLY
BY QUALIFIED SERVICE PERSONNEL**

M257-20-01100



M257-20-01300



M257-20-0010



M247-20-01300

LABEL TO WARN OF HOT SURFACES



M257-20-00200



M247-20-01400



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- **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 recycling or other means as the law permits at the time.