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Bx OVEN

SET UP AND OPERATION OF 4 TRAY “CLASSIC “ BX OVEN (26” X 18”)

CAUTION

THIS APPLIANCE HAS MULTIPLE SUPPLY CORDS.
DISCONNECT ALL SUPPLY CORDS BEFORE MOVING OR CLEANING/SERVICING

Failure to adhere to the operation, cleaning and maintenance instructions detailed in this manual could affect the warranty of your oven.

FILE 134

LABELS ON THE OVEN



IMPORTANT NOTES

OVEN TO BE SEALED TO STAND, COUNTER OR SECOND OVEN USING A NSF APPROVED SEALANT. APPLY A SMALL CONTINUOUS BEAD AROUND THE PERIMETER OF THE UNIT.

“NSF REQUIRES THAT THIS EQUIPMENT IS TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE AND LOCAL CODES.”

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

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

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

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

We Recommend:

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



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

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.

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1.0 INTRODUCTION

The Bx convection oven is a computerized, compact, electric oven with steam capability and a capacity for four 26"x 18" trays.

The oven is of stainless steel construction with a programmable 'CLASSIC' controller.

The 4 tray BX has a fast even bake and is equipped with an integral, energy efficient steam system. A double glazed door also increases the energy efficiency of the well-insulated baking chamber.

Designed to be stackable, without the requirement for a separate support.

The high-speed fan and ring element provides efficient air circulation and an even bake across a range of products

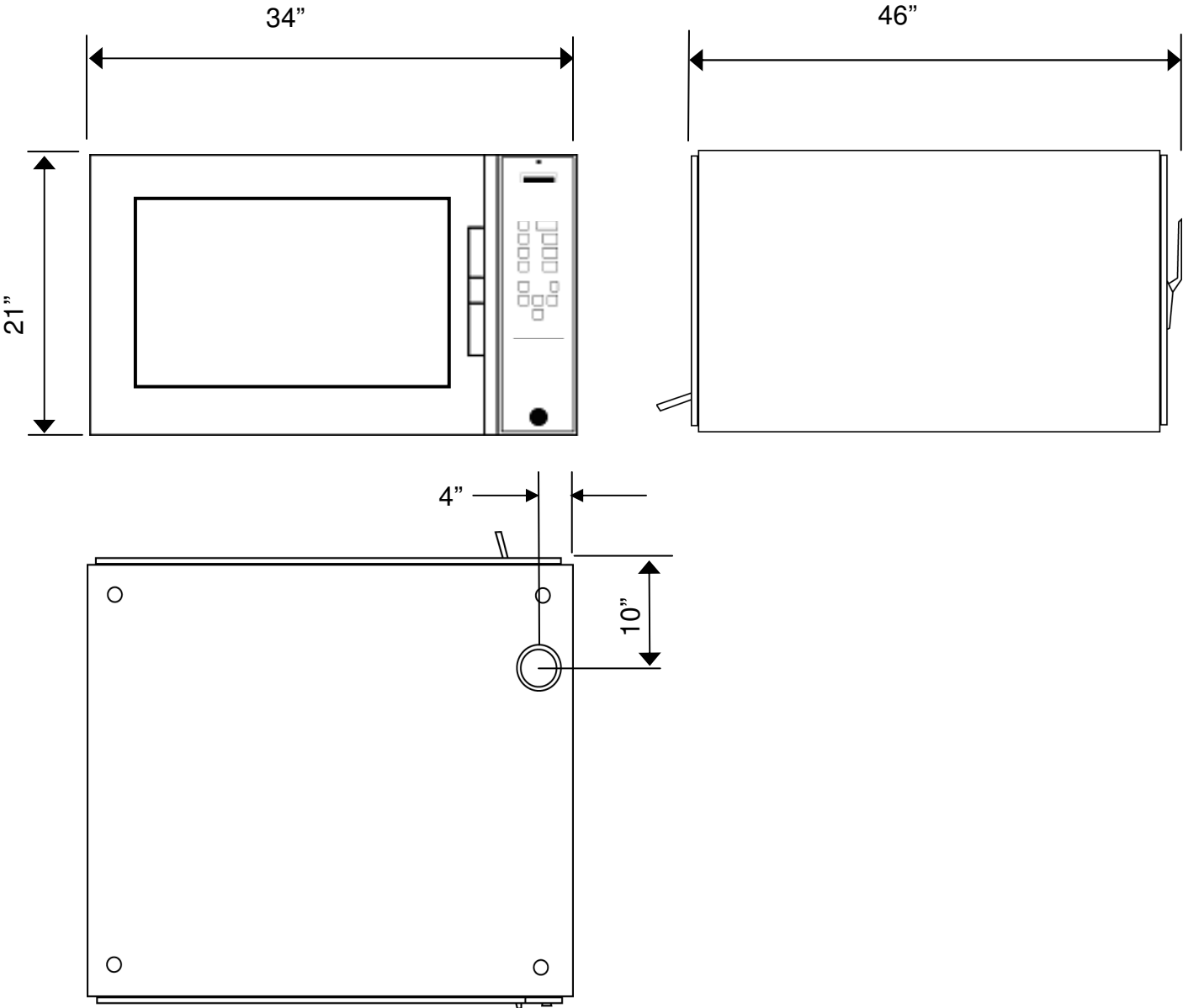


2.0 DIMENSIONS

EACH OVEN:

Height:	21"	Net weight (1 oven) 370 lbs
Depth, door closed:	46"	
Width:	34"	

2" (50mm) clearance is required at the back and sides of the oven and 10" (254mm) above to allow adequate circulation of air for cooling.



3.0 SPECIFICATIONS

Electric: **208V/220V** Three phase **Power**/120V single phase **control**
60Hz. 24Amps per phase
Loading: 7kW Ring element
Total Power: 7.5 kW.

Loading: 8kW Ring element
Total Power: 8.5 kW.

POWER Cable: 6 feet of cable with NEMA L15-30P plug supplied.
CONTROL Cable: 6 feet of cable with NEMA 5-15P plug supplied.

Fan Drive: Direct to motor

Tray Size: 26" x 18"

Tray Capacity: 4

Damper: Butterfly type.

Noise Level: Less than 85dB.

Water Supply: 20 PSI Cold water.

- For proper operation of the steam system it is recommended that the water supply follows the following specifications:

Hardness 0-4 grains per gallon

PH range 7.0 to 8.5

Chloride concentration 0 –30 ppm

Calcium 0 – 4 ppm

Magnesium 0 – 4 ppm

Alkalinity 0 – 20 ppm

Consult your water treatment company for proper water filtration system information.

4.0 SAFETY

To safely use this convection oven, read this owner manual completely and follow these warnings and the other warnings in this manual while operating the oven.

- The oven is designed for the baking of bread, confectionery and savoury products. Do not use it for baking other items without first consulting your 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 unless the oven power cords are unplugged.
- All connections to the oven must be made in accordance with all National, State, and local codes and regulations.



- 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.
- Use only original manufacturer spare parts on the oven.
- The construction of the oven must not be changed or altered.
- **The owner of the oven is legally obligated to instruct staff** using the oven in its operation and in these safety regulations. The instructions must be readily accessible for the operator.

CAUTION



THIS APPLIANCE HAS MULTIPLE SUPPLY CORDS.
DISCONNECT ALL SUPPLY CORDS BEFORE MOVING OR
CLEANING/SERVICING

5.0 INSTALLATION

- **Water Supply;**

“NSF REQUIRES THAT THIS EQUIPMENT IS TO BE INSTALLED WITH ADEQUATE BACKFLOW PROTECTION TO COMPLY WITH APPLICABLE FEDERAL, STATE AND LOCAL CODES.”

It is the customer’s responsibility to provide an appropriate water treatment system that will supply water that meets the water specification listed on page 8. The supply must be provided with a shut-off valve, pressure reduction valve and pressure gauge.



NOTE

A RUBBER WASHER SHOULD BE FITTED TO ENSURE A FULL SEAL WITH WATER SUPPLY.
(Part Number A900-05-261)

- **Ambient temperatures :-**

Maintain ambient temperatures below 115°F (40°C) around the oven.

- **Clearance:**

Provide 2” (50mm) clearance at the back and sides of this oven and 10” clearance at the top to allow adequate air circulation.

- **Initial Cleaning:**

Carefully wipe the interior and exterior of the oven thoroughly with a clean cloth soaked in warm soapy water before using the oven for the first time.

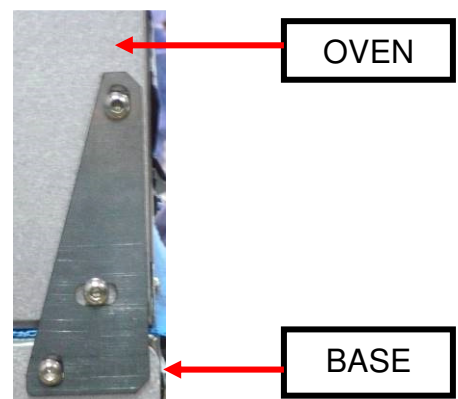
- **Before use:**

Fix top sealing ring M189-01-02000 over top pipe with NSF approved silicone sealant as seen in the illustration for stacking ovens on the next page.

If a stand is used under the oven, it **must** be sealed to the oven using a continuous bead of NSF approved sealant around the perimeter **and** attached by two brackets M189-05-00900 (one each side) at the rear.



CLAMPING BRACKET
M189-05-00900
LEFT SIDE



CLAMPING BRACKET
M189-05-00900
RIGHT SIDE

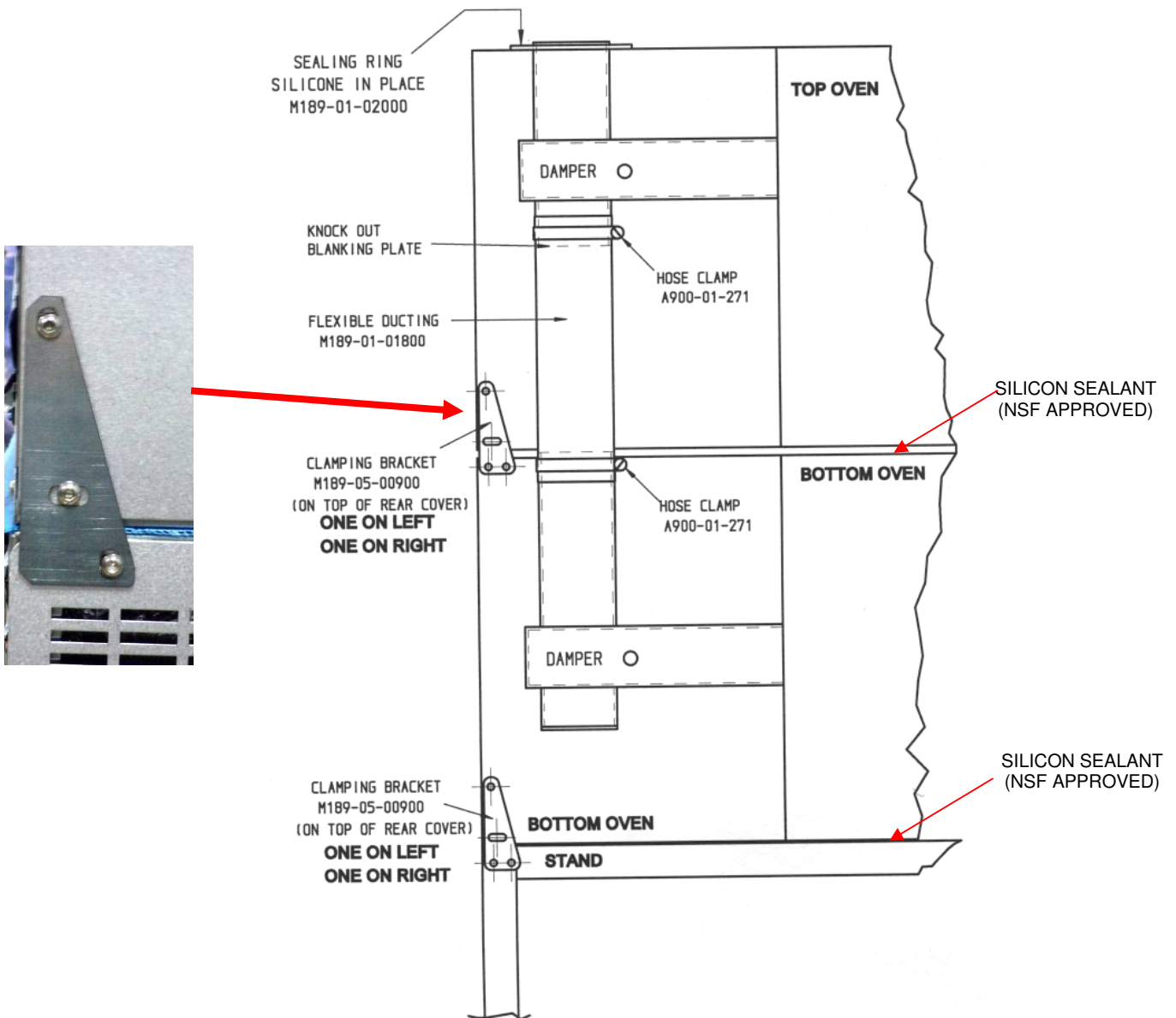
- **Stacking two ovens**

1. After applying a small continuous bead of NSF approved sealant around the perimeter of the lower unit, position ovens one on top of the other
2. Remove both ovens rear covers.

Or

Remove front control panels (complete with electrics and cables) and work from the front of the ovens.

3. Remove blanking plate (fixed with silicone sealant) from damper tube of upper oven.
4. Fit end of flexible ducting over top damper tube and attach to lower oven damper tube. Use silicone sealant and worm drive clips to fasten in position.
5. Replace both ovens rear covers and fix ovens together using clamping bracket M189-05-00900. (One each side at the rear.)
6. **If a stand is used** under the ovens, it **must** be sealed to the oven using a continuous bead of NSF approved sealant around the perimeter **and** attached by two brackets M189-05-00900 (one each side) at the rear.
7. Fix top sealing ring M189-01-02000 over top pipe with NSF approved silicone sealant.



6.0 ISOLATION

**To stop the oven in an emergency,
Unplug the oven from the outlets.**

(THERE ARE TWO CABLES)

7.0 DAILY CLEANING INSTRUCTIONS

NOTE: UNPLUG THE OVEN FROM OUTLETS AND ALLOW TO COOL COMPLETELY BEFORE CLEANING



- The equipment is to be cleaned daily using approved chloride – free cleaners.
- NEVER USE STEEL WOOL TO CLEAN OVEN.
- Sweep any debris (after it has been allowed to cool) from oven interior surfaces, onto the oven removable catch tray and remove for cleaning.
- Wipe oven front, back and sides using a damp cloth that has been soaked in a solution of mild detergent and hot water (do not soak the control panel area)

IMPORTANT



- 1) **NEVER SPRAY THE OVEN DOWN WITH A HOSE.**
- 2) **TO AVOID ELECTROCUTION OR OVEN DAMAGE –NEVER ALLOW WATER, STEAM, CLEANING SOLUTION, OR OTHER LIQUIDS TO ENTER THE ELECTRICAL PANELS OR CONNECTIONS.**
- 3) **DO NOT REMOVE THE REAR PANEL INSIDE THE OVEN.THIS ALLOWS ACCESS TO THE FAN ASSEMBLY AND COULD CAUSE INJURY.**

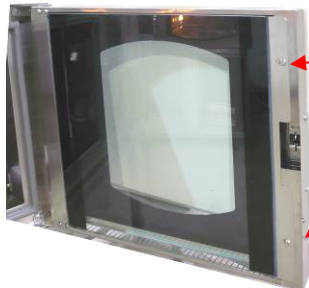
8.0 WEEKLY CLEANING INSTRUCTIONS



NOTE: UNPLUG THE OVEN FROM OUTLETS (2) AND ALLOW TO COOL COMPLETELY BEFORE CLEANING

Complete daily check then:

- The inner door glass is hinged to enable cleaning of internal surfaces. To open, remove the two thumb-screws shown below. The internal surfaces of the door glass can then be cleaned using a suitable glass cleaner.

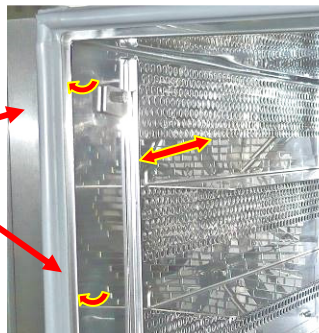


Remove these thumb-screws to release inner glass for cleaning

- Remove interior side panels by turning the two latch plates in the front of the oven and sliding the side panels out of the doorway. Clean side panels and interior surfaces with mild detergent and hot water using a nylon cleaning brush.



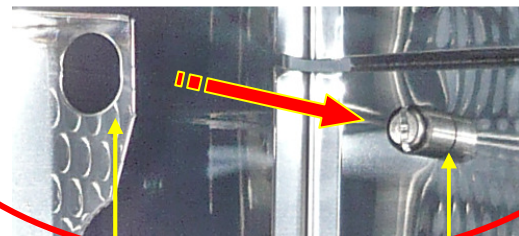
LATCH



- Carefully install interior side panels by aligning the pins in the rear of the oven with slots in the of the side panel. Ensure that the panel is pushed fully back and turn the latch plates to secure in place.



SLIDE SIDE PANEL OVER LOCATING PINS. TOP AND BOTTOM

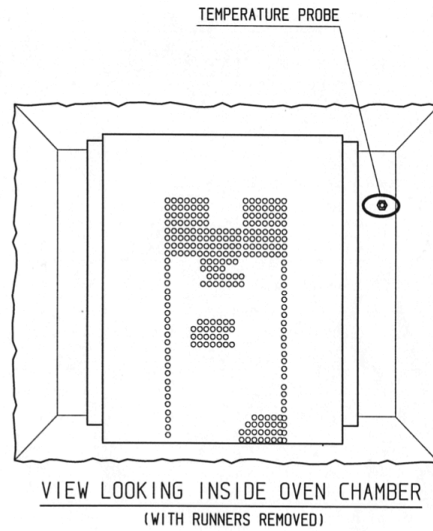
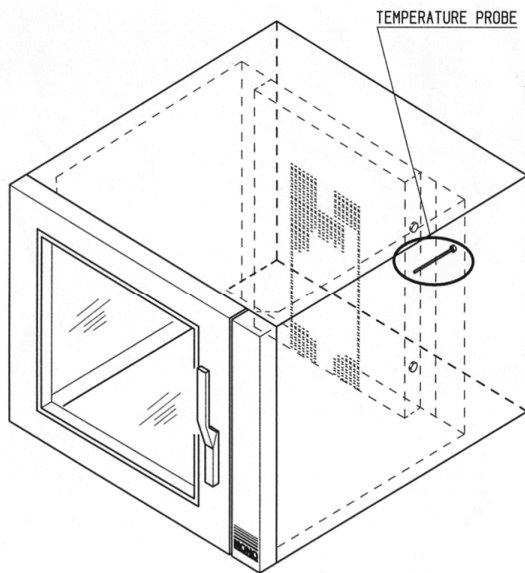


SLOT AT REAR OF SIDE PANEL

PIN AT REAR OF OVEN

IMPORTANT:

- 1) **WHEN CLEANING INSIDE OVEN, CARE MUST BE TAKEN NOT TO DAMAGE TEMPERATURE PROBE PROTRUDING FROM UPPER CORNER OF CHAMBER REAR WALL. (SEE BELOW)**



- 2) **TO AVOID ELECTROCUTION OR OVEN DAMAGE –NEVER ALLOW WATER, STEAM, CLEANING SOLUTION, OR OTHER LIQUIDS TO ENTER THE ELECTRICAL PANELS OR CONNECTIONS.**



- 3) **DO NOT REMOVE THE REAR PANEL INSIDE THE OVEN. THIS ALLOWS ACCESS TO THE FAN ASSEMBLY AND COULD CAUSE INJURY.**



9.0 BX'CLASSIC' OPERATING INSTRUCTIONS

RUNNING PRE-SET PROGRAMS

REFER TO CONTROL PANEL (right)

- 1 Switch on power by pressing green button (1).
- 2 Select required program using **UP/DOWN** scroll keys (2).
- 3 Press **START** key (3) to begin bake Cycle.
 - Oven will heat to set temperature and display will flash actual temperature.
 - When set temperature is reached the display will stop flashing.

The oven is now ready
- 4 Load product. Close door.
- 5 Press **START** key (3).
Display will show the following: -
 - Actual temperature.
 - Remaining bake time in minutes.

Display will automatically switch to show remaining seconds during the last minute of bake time.

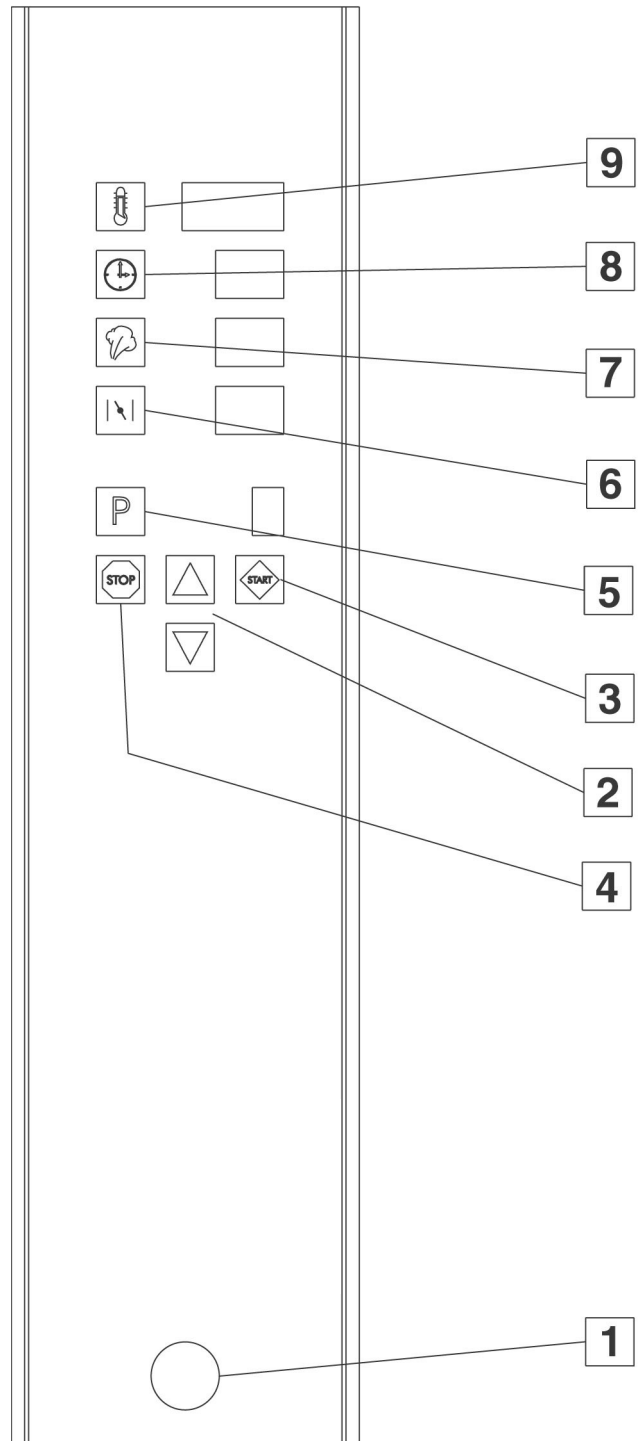
 - Steam time (if set) in seconds.

If the actual temperature is less than the minimal steaming temperature of 250 F then '--' will be displayed. This indicates that steaming functions are inhibited.

 - Damper duration (damper open time) in minutes.
 - Program number/bake cycle indicator.

Display will alternate between program number and the spinning bake cycle indicator.
- 6 Press **STOP** key (4) when bake over alarm sounds
or select and increase bake time if required.

Pressing the **TIME** key (8) will always extend the bake time to the nearest whole minute i.e. if remaining bake time is 1 min 20 secs, pressing the **TIME** key will extend the bake time to 2 minutes. Use this feature for an additional minute of bake time at the end of a cycle from one key press.
Oven will maintain the set temperature of the last selected program.



10.0 PROGRAMMING INSTRUCTIONS

CREATING PROGRAMS/CHANGING PROGRAM VALUES.

Pre-set values for bake temperature; bake time, steam and (optional) damper may be modified at any point.

CHANGING PROGRAM VALUES

Use the **UP/DOWN** arrow keys (2) to select a program.
Press the key associated with the required value (temperature (9), time (8), steam (7), damper (6)).

A selection indicator will flash in the right hand side of the selected window.

Use up/down arrow keys (2) to modify the value
The operator now has the option to save the changes, or run the program with temporary values.

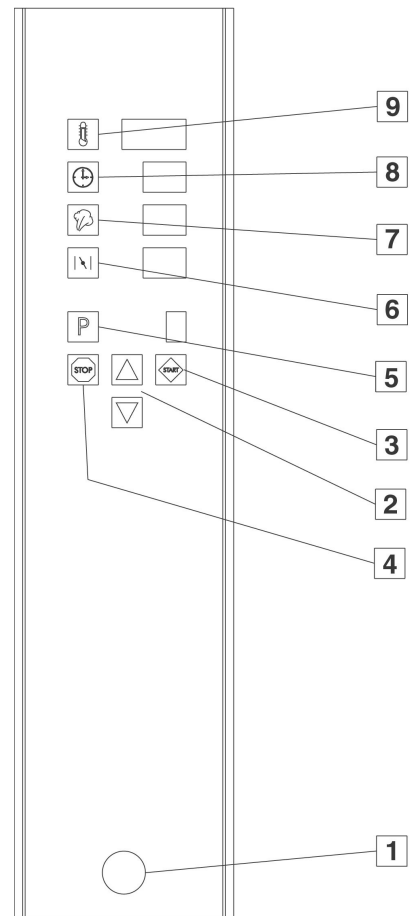
If the operator chooses not to save the modifications, then the program will reset to its original values upon reselection.

SAVING PROGRAM VALUES

Press and hold the **P** key (5) for 5 seconds.

During this time, all displayed values will flash. The controller will beep at the end of this period to acknowledge the program save.

Note: Programs cannot be saved during a bake cycle.



SETTING PREBAKE TEMPERATURE (if enabled)

Press (9). (one dot flashes)

Press (9) and hold for 3 seconds (3 dots flash).

Use up/down arrow keys (2) to set temperature.

Press (9) to save

CHANGE DISPLAY TEMPERATURE FROM C TO F

Hold the **P** key (5), together with the **STOP** key (4) for 5 seconds.

Press start then **UP/DOWN** arrow keys (2) to adjust from F to C

Press stop to exit.

FAN CYCLE and RESTART DELAY SETTING

NOTE: This facility is only functional on a 3 phase oven. If it is activated on a 1 phase, the fan will stop.

Fan control setting is accessed by pressing and holding the **P** key (5), together with the **STOP** key (4) for 5 seconds.

Fan cycling setting

Display will show '**FAN 00**' if cycling is disabled or '**FAN 01**' if enabled.

press (8) key to select. Default value = fan cycling disabled. Press stop to exit.

Fan restart after steam setting

press (7) key to select.

Use the **UP/DOWN** arrow keys (2) to adjust (60 secs max). Press stop to exit.

OVEN PREBAKE ENABLING

Hold the **P** key (5), together with the **STOP** key (4) for 5 seconds.

Press start - "Prb" is displayed

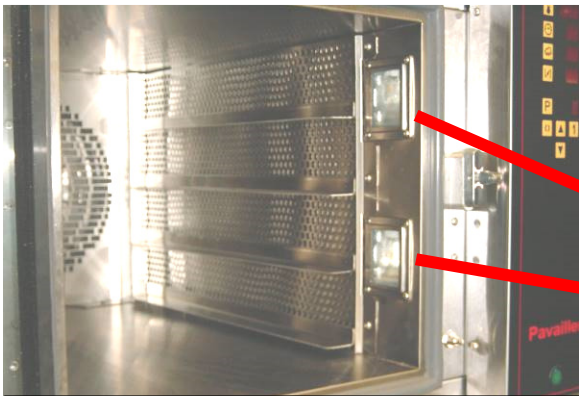
Press (8) to show "- 0" for disabled or again to show "- 1" for enabled.

11.0 LIGHT BULB REPLACEMENT

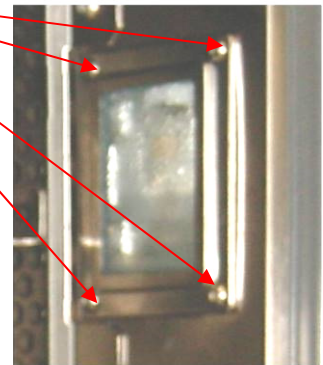
In the event of a bulb failure, Instructions on how to change a bulb are as follows: -



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

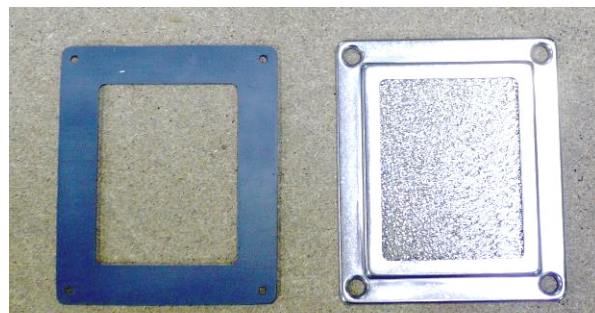


SCREWS



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

- Remove bulb by pulling in direction of arrow and replace with new bulb.



GASKET
Pt No.B721-67-008

GLASS AND FRAME
Pt No.B721-67-010 Pt No.B721-67-009

- Refit glass front, taking care that gasket is in position around stainless steel frame.
Re-connect oven and test.

DOOR HANDING

HOW TO CHANGE THE OPENING DIRECTION OF THE DOOR

The following instructions are a guide for technicians.
It is not recommended that the customer tries this.

DOOR HANDING CHANGE INSTRUCTIONS 1

PART NAME: CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER: FG189T-UZ86
PROCESS STAGE / REF: DOOR TRANSFER PAGE No. ONE

Hazard

Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION



Op	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
10	Model FG189T-UZ86 RD (right hand oven)		Frame 1	
20	Tools required for the transfer of the oven door.		Frame 2	
30	With the use of your fingers undo the glass door retaining screws.		Frame 3	
40	Open the glass inner door.		Frame 4	
50	With the use of a 10mm spanner and a flat screw driver remove the handle retaining screws and nuts.		Frame 5	
60	Remove the door handle backing plate.		Frame 6	

<p>FRAME 1</p> <p>Model FG189T-UZ86 RD Right Hand Door Handle</p>	<p>FRAME 2</p> <p>Torque Meter with Crows Claw Flat Screwdriver Thread Lock 10mm Spanner 10mm Spinner</p>
<p>FRAME 3</p> <p>Glass Door Retaining Screws</p>	<p>FRAME 4</p> <p>Open Glass Door</p>
<p>FRAME 5</p> <p>Flat Screwdriver Handle Retaining Screws 10mm Spanner</p>	<p>FRAME 6</p> <p>Door Handle Backing Plate</p>
<p>COMPILED BY: CW</p>	<p>APPROVED BY:</p>

DOOR HANDING CHANGE INSTRUCTIONS 2

PART NAME: CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER: FG189T-UZ86
PROCESS STAGE / REF: DOOR TRANSFER **PAGE No.** TWO

Hazard

Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION



Op	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
70	Remove the door handle from the door.		Frame 1	
80	Turn the handle through 180° degrees.		Frame 2	
90	Insert the door handle retaining screws (apply thread lock to the screws).		Frame 3	
100	Obtain the door handle backing plate and place onto the securing screws.		Frame 4	
110	With the use of a 10mm spanner and a flat screwdriver secure the handle screws and nuts.		Frame 5	
120	With the use of the torque unit tighten and secure the handle retaining screws and nuts.		Frame 6	6 NM Torque

FRAME 1	FRAME 2
FRAME 3	FRAME 4
FRAME 5	FRAME 6
COMPILED BY: CW	APPROVED BY:

DOOR HANDING CHANGE INSTRUCTIONS 3

PART NAME: CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER: FG189T-UZ86
PROCESS STAGE / REF: DOOR TRANSFER **PAGE No.** THREE

Hazard

Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION



OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
130	With the use of your fingers tighten the glass door retaining screws.		Frame 1	
140	Open the door to gain access to the door hinges.		Frame 2	
150	With the use of a 10mm spinner remove the top hinge outer screw.		Frame 3	
160	With the use of a 10mm spanner and fingers remove the inner hinge securing screw (support the door whilst opening the screw).		Frame 4 & 5	
170	Twist the top hinge bracket towards the door.		Frame 6	

FRAME 1	FRAME 2
FRAME 3	FRAME 4
FRAME 5	FRAME 6
COMPILED BY: CW	APPROVED BY:

DOOR HANDING CHANGE INSTRUCTIONS 4

PART NAME: CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER: FG189T-UZ86
PROCESS STAGE / REF: DOOR TRANSFER **PAGE No.** FOUR

Hazard

Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION




OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
180	Carefully lift the door out of the bottom bracket.		Frame 1	
190	With the use of a 10mm spinner remove the bottom hinge securing screws.		Frame 2 & 3	
200	With the use of a 10mm spinner remove the bottom hinge blanking screws.		Frame 4	
210	With the use of a 10mm spinner replace the bottom hinge blanking screws on the opposite side.		Frame 5	
220	With the use of a 10mm spinner remove the top hinge blanking screws.		Frame 6	

<p>FRAME 1</p> <p>Door Removal</p>	<p>FRAME 2</p> <p>10mm Spinner Bottom Hinge Retaining Screws</p>
<p>FRAME 3</p> <p>Bottom Hinge Bracket</p>	<p>FRAME 4</p> <p>10mm Spinner Remove Bottom Hinge Blanking Screws</p>
<p>FRAME 5</p> <p>Replace Bottom Hinge Blanking Screws 10mm Spinner</p>	<p>FRAME 6</p> <p>10mm Spinner Remove Top Hinge Blanking Screws</p>
COMPILED BY: CW	APPROVED BY:

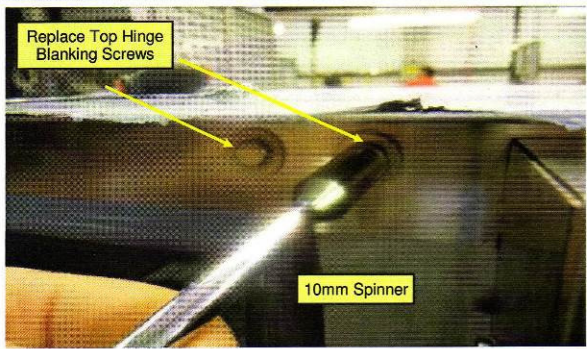
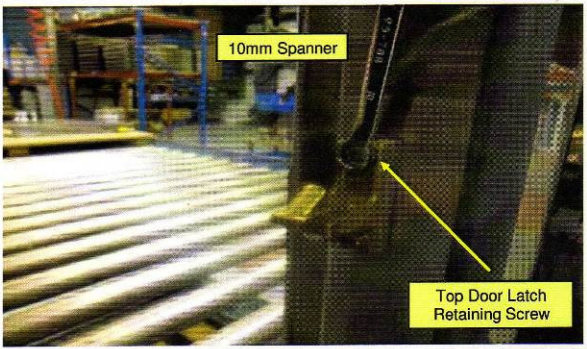
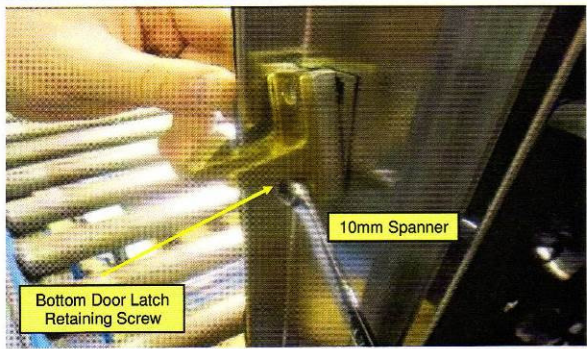
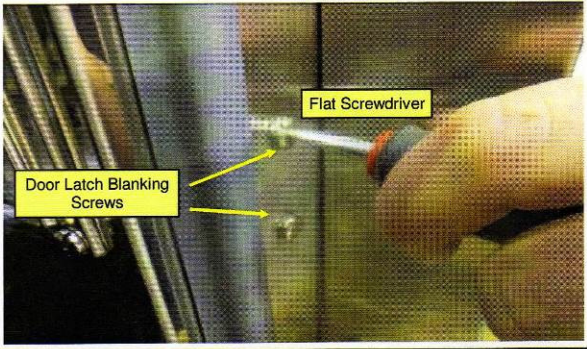
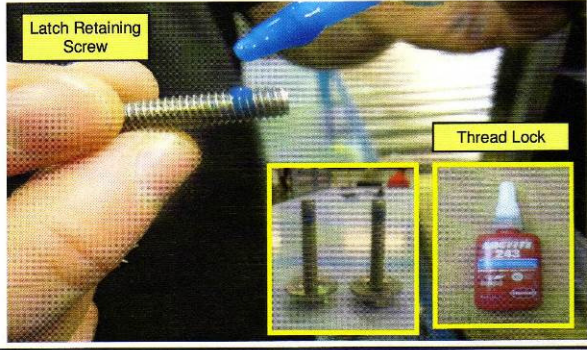
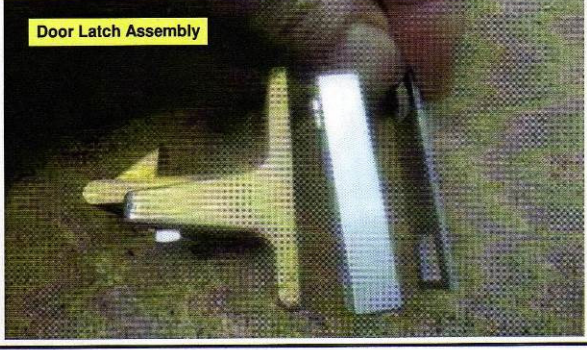
DOOR HANDING CHANGE INSTRUCTIONS 5	
PART NAME:	CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER:	FG189T-UZ86
PROCESS STAGE / REF:	DOOR TRANSFER PAGE No. FIVE

Hazard
Ensure no direct skin contact when using Silicone adhesive or Cement.
Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION



OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
230	With the use of a 10mm spinner replace the top hinge blanking screws on the opposite side.		Frame 1	
240	With the use of a 10mm spanner remove the top door latch retaining screw.		Frame 2	
250	With the use of a 10mm spanner remove the bottom door latch retaining screw.		Frame 3	
260	With the use of a flat screwdriver remove the door latch blanking screws.		Frame 4	
270	Apply a small amount of thread lock to the door latch retaining screws.		Frame 5	Thread Lock
280	Reassemble the door latch.		Frame 6	

FRAME 1	FRAME 2
	
FRAME 3	FRAME 4
	
FRAME 5	FRAME 6
	
COMPILED BY: CW	APPROVED BY:

DOOR HANDING CHANGE INSTRUCTIONS 6

PART NAME: CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER: FG189T-UZ86
PROCESS STAGE / REF: DOOR TRANSFER **PAGE No.** SIX

Hazard

Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION




OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
290	With the use of a 10mm spinner replace the bottom door latch retaining screw (hand tighten alignment required later) confirm direction .		Frame 1	
300	With the use of a 10mm spinner replace the top door latch retaining screw (align and centre the latch before tightening).		Frame 2	
310	With the use of the torque unit tighten and secure the door latch retaining screws.		Frame 3	8 NM Torque
320	With the use of a flat screwdriver replace the door latch blanking screws on the opposite side.		Frame 4	
330	Transfer the top hinge bracket to the bottom with 2 spacer washers.		Frame 5	
340	Apply a small amount of thread lock to the bottom door hinge retaining screws.		Frame 6	Thread Lock

<p>FRAME 1</p>	<p>FRAME 2</p>		
<p>FRAME 3</p>	<p>FRAME 4</p>		
<p>FRAME 5</p>	<p>FRAME 6</p>		
<p>COMPILED BY: CW</p>		<p>APPROVED BY:</p>	

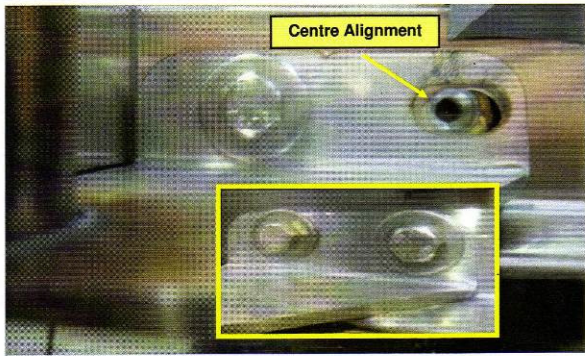
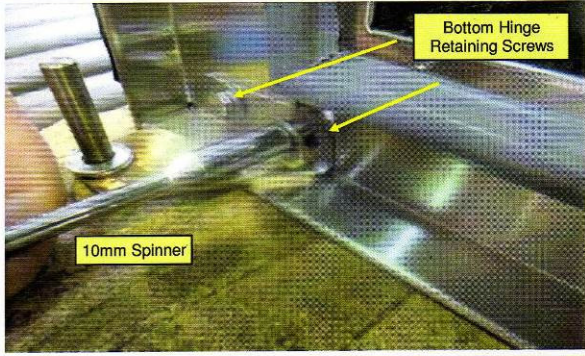
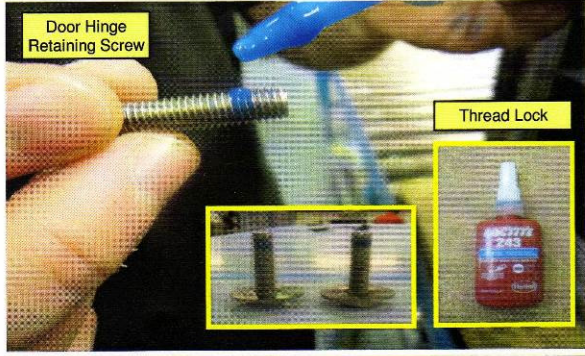
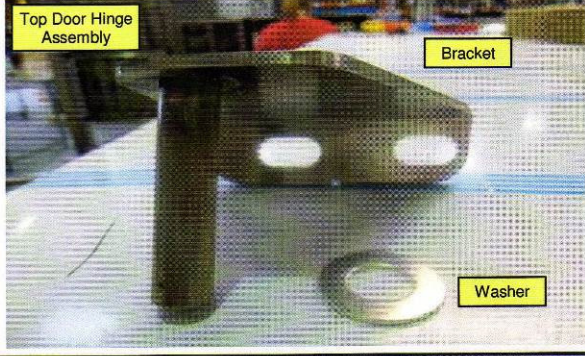
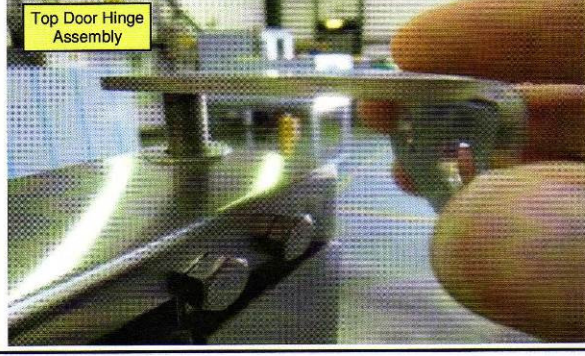
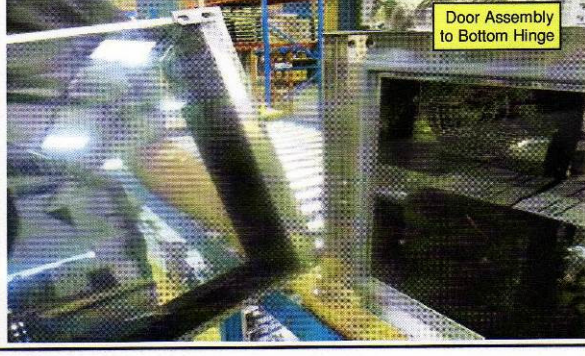
DOOR HANDING CHANGE INSTRUCTIONS 7	
PART NAME:	CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER:	FG189T-UZ86
PROCESS STAGE / REF:	DOOR TRANSFER PAGE No. SEVEN

Hazard
Ensure no direct skin contact when using Silicone adhesive or Cement.
Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION



OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
350	With the use of a 10mm spinner replace the bottom hinge retaining screws. Align the bracket in the centre of the retaining screws (hand Tight).		Frame 1 & 2	
360	Apply a small amount of thread lock to the bottom door hinge retaining screws.		Frame 3	Thread Lock
370	Transfer the bottom hinge bracket to the top with 1 spacer washer.		Frame 4	
380	Assemble the top hinge bracket to the door.		Frame 5	
390	Carefully assemble the door to the bottom door hinge bracket.		Frame 6	

FRAME 1	FRAME 2
	
FRAME 3	FRAME 4
	
FRAME 5	FRAME 6
	
COMPILED BY: CW	APPROVED BY:

DOOR HANDING CHANGE INSTRUCTIONS 8	
PART NAME:	CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER:	FG189T-UZ86
PROCESS STAGE / REF:	DOOR TRANSFER PAGE No. EIGHT

Hazard
 Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION

OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
400	Support the door and twist the door hinge top bracket into place.		Frame 1	
410	With the use of a 10mm spinner replace the top hinge retaining screws. Align the bracket in the centre of the retaining screws (hand tight).		Frame 2,3,4	
420	Good Door Alignment.		Frame 5	
430	No good Door Alignment.		Frame 6	

FRAME 1	FRAME 2
FRAME 3	FRAME 4
FRAME 5	FRAME 6
COMPILED BY: CW	APPROVED BY:

DOOR HANDING CHANGE INSTRUCTIONS 9	
PART NAME:	CONVECTION OVEN WITH UNIVERSAL DOOR
OVEN NUMBER:	FG189T-UZ86
PROCESS STAGE / REF:	DOOR TRANSFER PAGE No. NINE

Hazard
 Ensure no direct skin contact when using Silicone adhesive or Cement.
 Gloves to be worn when in contact with sharp edges of metal sheets.

PROTECTION

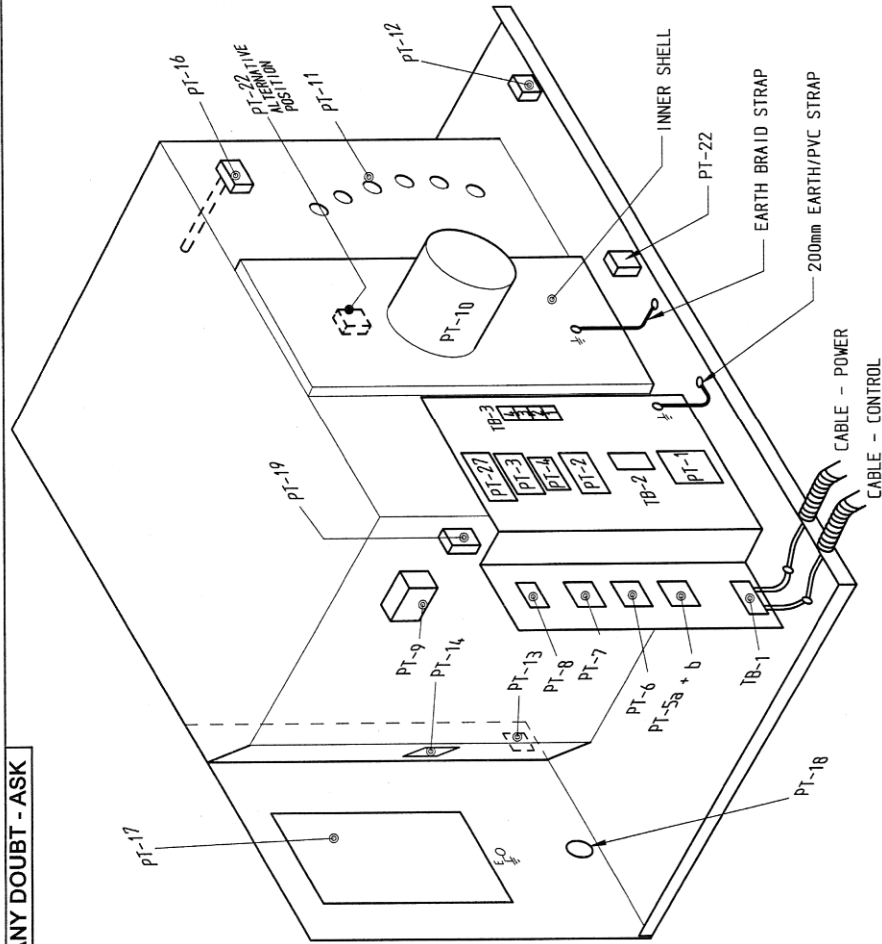
OP	INSTRUCTION	PART NUMBER (S)	TOOLS	SPEC.
440	If required adjustment can be made before securing the door. Confirm the brackets are hand tight, Gently manoeuvre the door into the correct position. Re-confirm the door alignment.			
450	With the use of the torque unit tighten secure the bottom door hinge retaining screws.		Frame 1	8 NM Torque
460	With the use of the torque unit tighten secure the top door hinge retaining screws.		Frame 2	8 NM Torque
470	Re-confirm the door alignment.		Frame 3	
480	Model FG189T-UZ86 LD (Left hand oven)		Frame 4	

FRAME 1	FRAME 2
FRAME 3	FRAME 4
<p>COMPILED BY: CW</p>	<p>APPROVED BY:</p>



12.0 SPARES AND SERVICE

IF IN ANY DOUBT - ASK



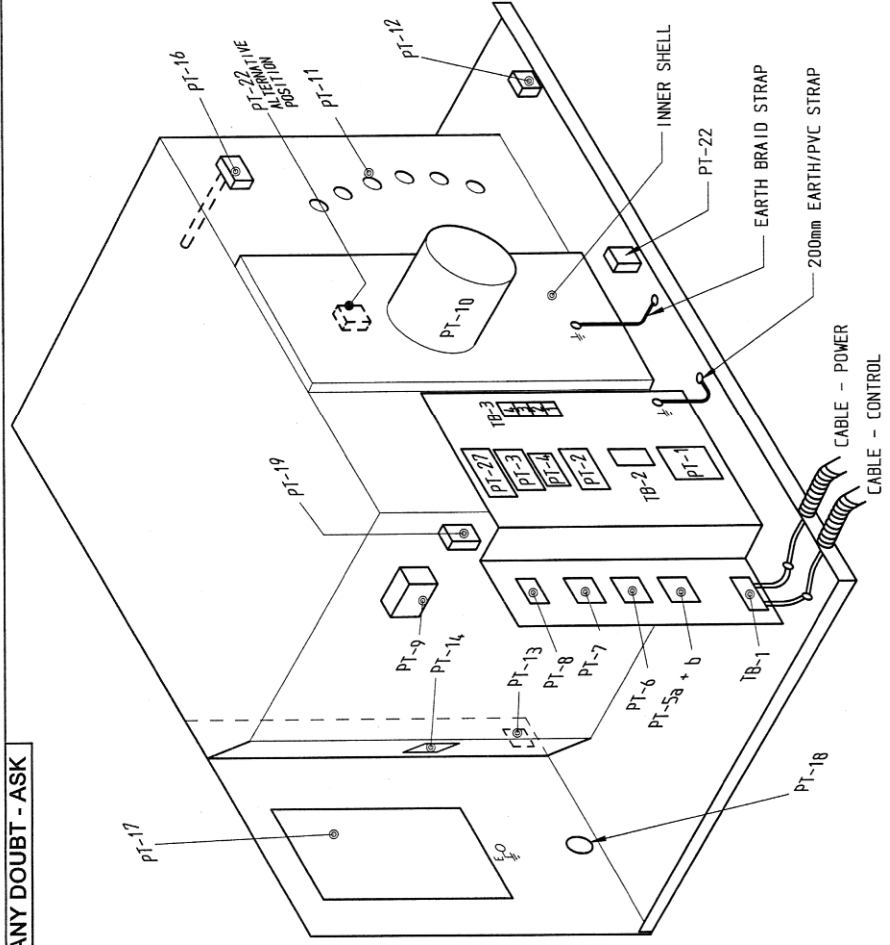
DRAWING PT-Ref	DESCRIPTION	PART NUMBER
PT-1	24V DC POWER SUPPLY UNIT	B601-93-005
PT-2a	INTERIOR LIGHT RELAY	B723-37-004
PT-2b	INTERIOR LIGHT RELAY BASE	B723-36-001
PT-3	CONTROL CIRCUIT M.C.B.	B651-22-010
PT-4	INTERIOR LIGHT M.C.B.	B651-22-011
PT-5a	FAN MOTOR OVERLOAD UNIT	B601-03-023
PT-5b	FAN MOTOR OVERLOAD AUXILIARY CONTACT	B601-14-012
PT-6	FAN MOTOR FORWARD CONTACTOR	B601-08-031
PT-7	FAN MOTOR REVERSE CONTACTOR	B601-08-031
PT-8	HEATING ELEMENT CONTACTOR	B601-08-022
PT-9	DAMPER SOLENOID (L/H)	B749-83-003
PT-9	DAMPER SOLENOID (R/H)	B749-83-004
PT-10	FAN MOTOR UNIT	B720-74-001
PT-11	HEATING ELEMENT	B647-04-070
PT-12	4T WATER INLET ASSY	158-17-00300
PT-13	DOOR SWITCH	B642-07-023
PT-14A	INTERIOR LIGHT UNIT	B721-67-007
PT-14B	INTERIOR LIGHT BULB	B772-94-001
PT-16	THERMOCOUPLE	B673-95-002
PT-17	MAIN P.C.B.	B705-97-018
PT-18	SWITCH	B636-07-005
PT-19	REAR FAN UNIT	B669-75-028
PT-22	OVERHEAT THERMOSTAT	B888-30-015
PT-27	FAN FUSE	B842-85-025

MECHANICAL PARTS

- DOOR SEAL M159-03-01500
- OUTER DOOR GLASS M159-03-11000
- INNER DOOR GLASS M159-03-20800
- HANDEL A900-27-118
- BLUE WATER HOSE A900-34-087
- WATER INLET ASSY M158-17-00300
- DRIP TRAY M205-12-00500
- TRAY RUNNER RH M189-01-06000
- TRAY RUNNER LH M189-01-06001

13.0 ELECTRICAL INFORMATION

IF IN ANY DOUBT - ASK



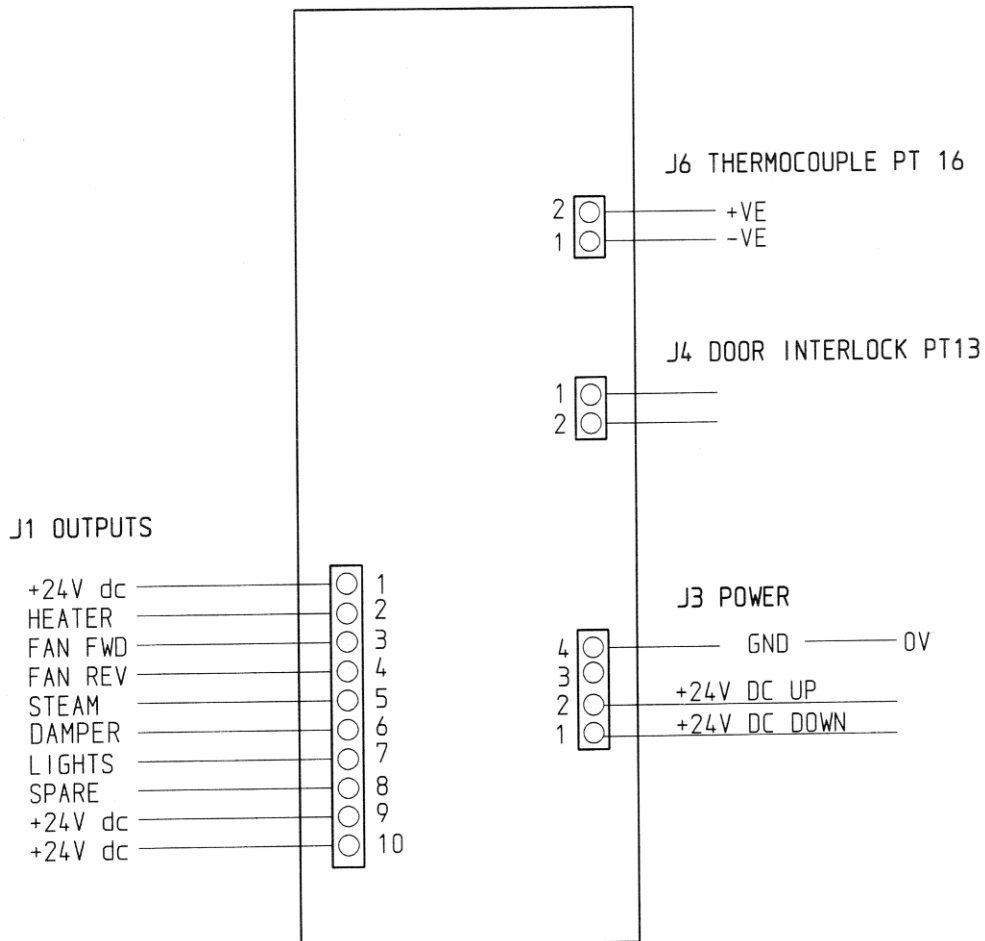
MONO PART NUMBER	DESCRIPTION
8801-93-005	24V DC POWER SUPPLY UNIT
8723-37-004	INTERIOR LIGHT RELAY
8723-36-001	INTERIOR LIGHT RELAY BASE
8651-22-010	CONTROL CIRCUIT M.C.B.
8851-22-011	INTERIOR LIGHT M.C.B.
8801-03-023	FAN MOTOR OVERLOAD UNIT
8801-14-012	FAN MOTOR OVERLOAD AUXILIARY CONTACT
8801-08-031	FAN MOTOR FORWARD CONTACTOR
8801-08-031	FAN MOTOR REVERSE CONTACTOR
8801-08-022	HEATING ELEMENT CONTACTOR
8749-83-003	{ DAMPER SOLENOID (L/H)
8749-83-004	{ DAMPER SOLENOID (R/H)
8720-74-001	FAN MOTOR UNIT
8847-04-070	HEATING ELEMENT
158-17-00300	4T WATER INLET ASSY
8842-07-023	DOOR SWITCH
8721-67-007	INTERIOR LIGHT UNIT
8772-94-001	INTERIOR LIGHT BULB
8873-95-002	THERMOCOUPLE
8705-97-018	MAIN P.C.B.
8836-07-005	SWITCH
8869-75-028	REAR FAN UNIT
8888-30-015	OVERHEAT THERMOSTAT
8842-85-025	FAN FUSE

SWANSEA IND. EST. FFORESTFACH, SWANSEA, SA5 4EB. TEL: (01792) 561234 EQUIPMENT LIMITED FAX: (01792) 561016 Email: 100432.595@compuserve.com	TITLE: ELECTRICAL COMPONENTS LAYOUT 'CLASSIC' 4 TRAY OVEN UL APPROVED
	DRAWN: JC
DATE: 6-5-09	DRAWING NO. M189E25-03500
208-220V 3PH+N+GROUND 60HZ and 120V 1PH+N+GROUND 60HZ	ELECTRICALLY APPROVED BY: [Signature]
REV. NO. _____ DATE _____ 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.	REV: _____

CONTROL PANEL WIRING DIAGRAM

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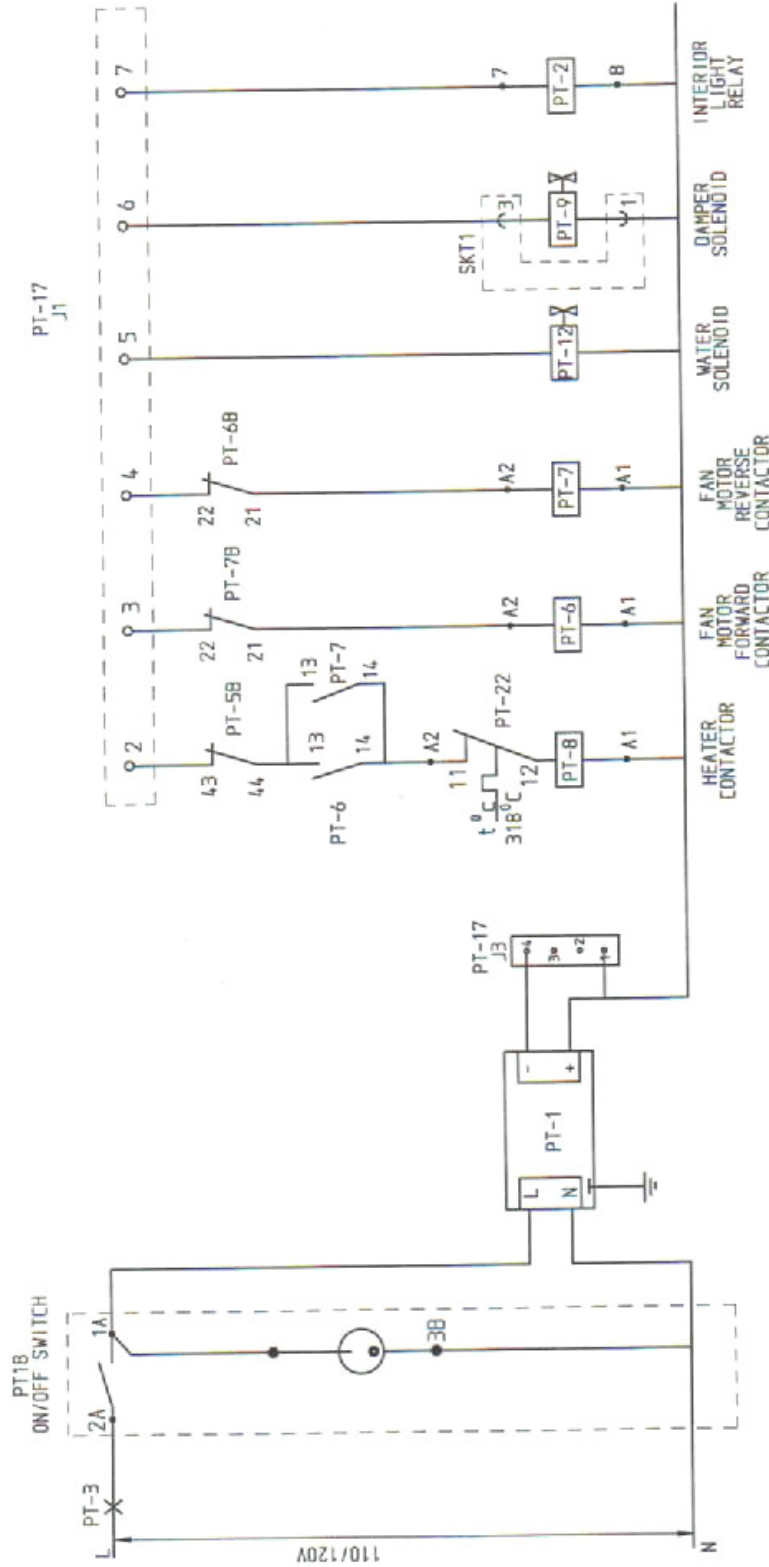
CONTROLLER BOARD AS VIEWED FROM COMPONENT SIDE
 'CLASSIC' OVEN CONTROLLER



REV	SIG	DATE	REVISION	ECN NO.
C	JC	24-1-03	DELETE SMALL COOLING FAN (IN CONJUNCTION WITH ECN 1927)	1925
B	JC	22-1-03	ADD WIRING FOR REAR FAN UNIT	1927
A	JC	22-2-01	RE-ARRANGE POWER CIRCUIT WIRES TO PCB	14/19
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA. SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016				TITLE: MAIN P.C.B. CONNECTIONS 4 TRAY CLASSIC OVEN
ELECTRICAL SPECIFICATIONS:-				DRAWN: MT
				ELECTRICALLY APPROVED BY:- <i>[Signature]</i>
				DATE: 1-12-98
				DRAWING NO. M158E25-50800
				REV: C

CONTROL PANEL OUTPUT SCHEMATIC

IF IN ANY DOUBT - ASK



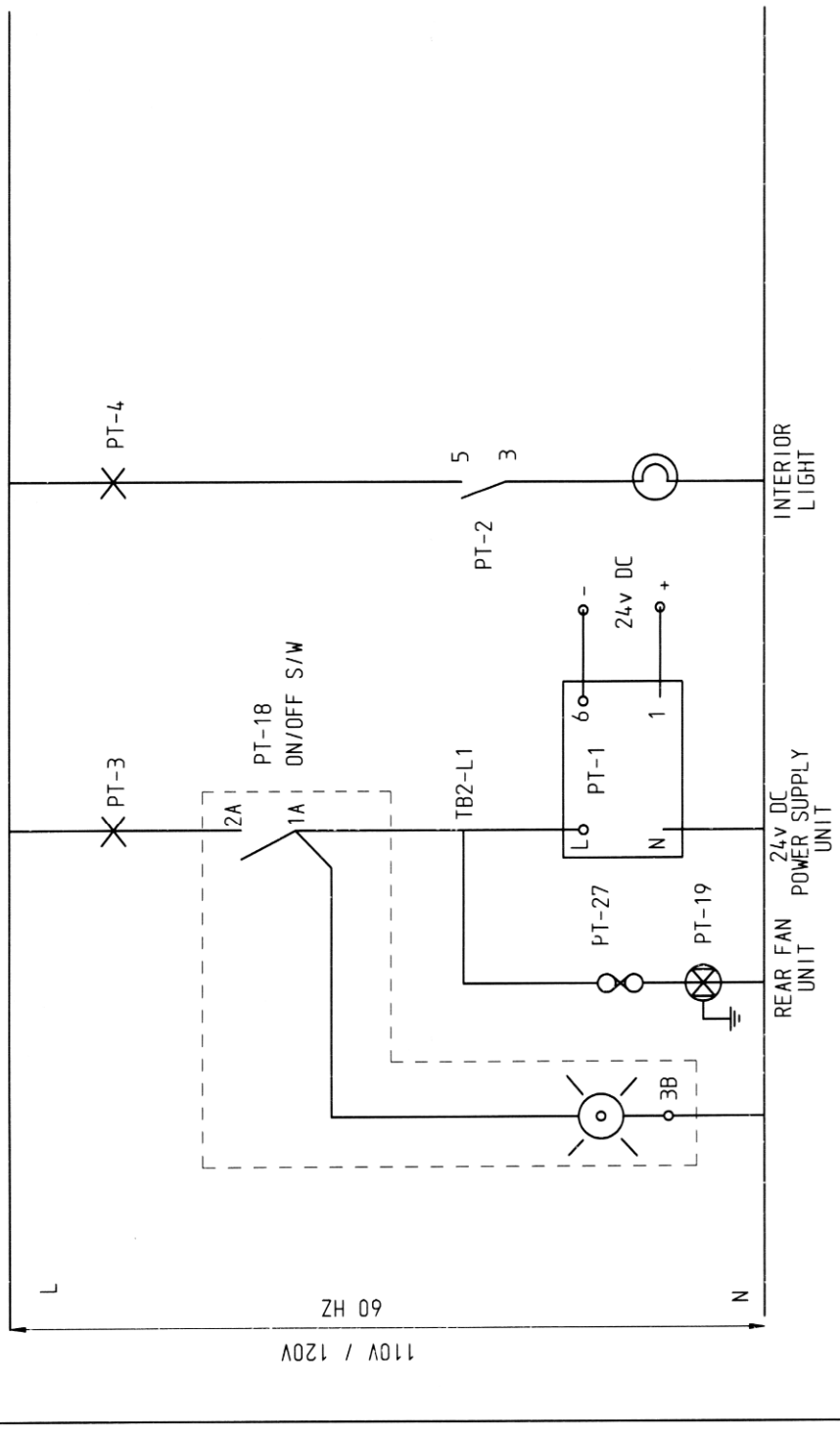
REV	SIG	DATE	REVISION	ECN NO.
C	RAC	2-11-05	A1 A2 reversed	2573
B	RAC	27-10-03	PT22, 11 was 1, 12 was 2.	2092
A	JC	25-9-03	SWITCH (PT-18) CHANGED	2056

SWANSEA IND. EST. FFORSTFACH, SWANSEA, SA5 4EB. MONO EQUIPMENT LIMITED TEL: (01792) 661234 FAX: (01782) 551016 Email: 190432.505@compuserve.com		TITLE: P.C.B. OUTPUTS 4 TRAY CLASSIC OVEN UL APPROVED
ELECTRICAL SPECIFICATIONS:-		DRAWN: JC
DATE: 2-5-02		ELECTRICALLY APPROVED BY:-
DRAWING NO. M189E25-00300		REV: C

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110V WIRING SCHEMATIC

IF IN ANY DOUBT - ASK



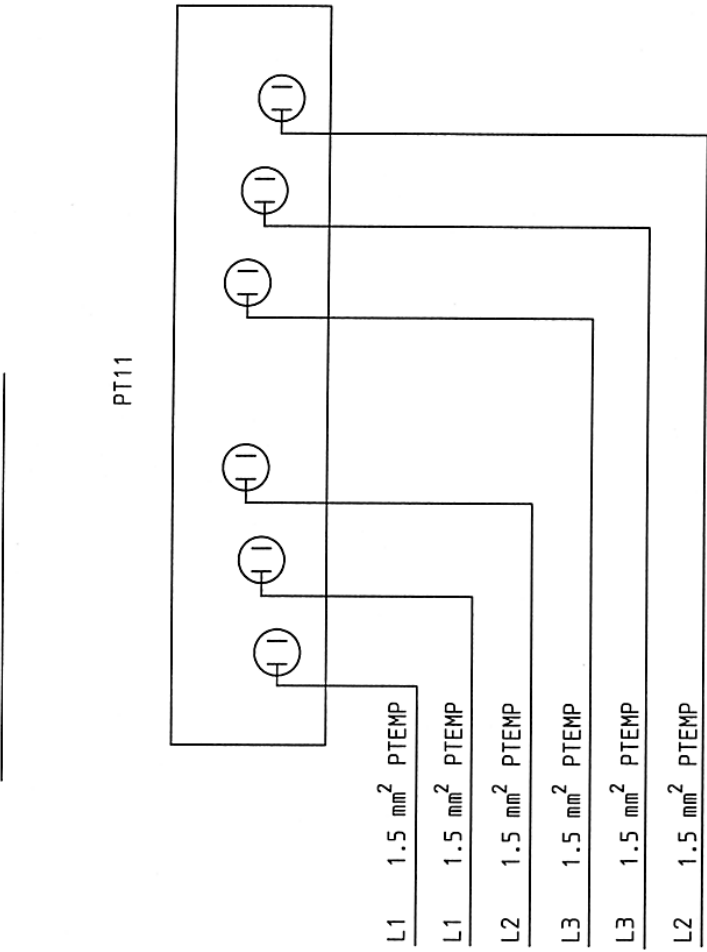
REV	SIG	DATE	REVISION	ECN NO.
A	JC	26-11-08	INTERIOR LIGHT NOW ONE OFF	200/08

MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA SA5 4EB TEL: (01782) 561234 FAX: (01782) 561016		TITLE: CONTROL CIRCUIT BXC OVEN UL APPROVED
ELECTRICAL SPECIFICATIONS:- 208v/220v 3Ph+N+E 60Hz		DRAWN: JC ELECTRICALLY APPROVED BY:- A. THOMAS
DATE: 11-08		DRAWING NO. M189E25-03300
		REV: A

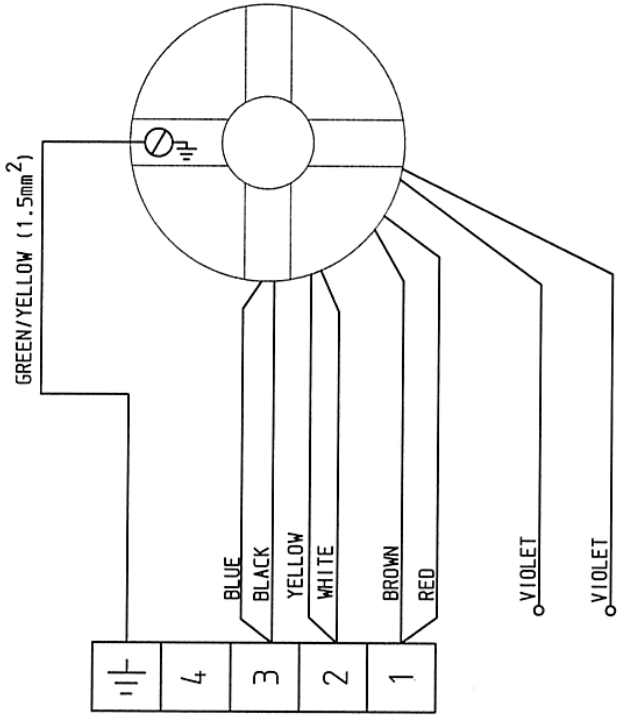
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IF IN ANY DOUBT - ASK

HEATING ELEMENT WIRING



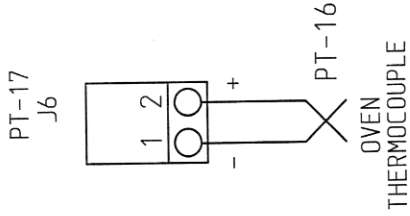
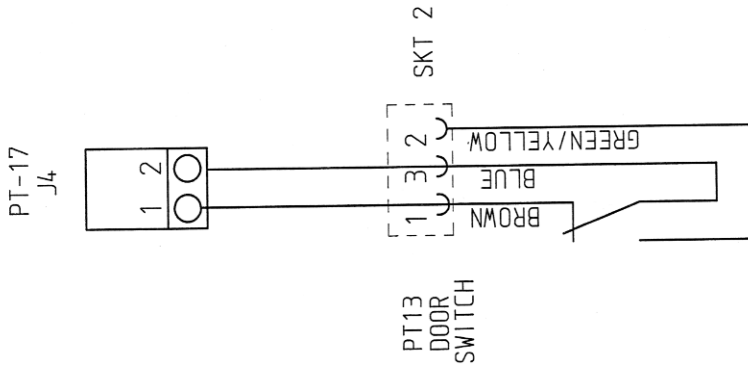
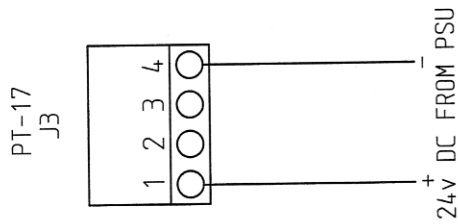
FAN MOTOR CONNECTIONS



REV	SIG	DATE	REVISION	ECH NO.
			FAN MOTOR CONNECTIONS & HEATING ELEMENT WIRING	
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SAS 4EB. MONO TEL: (01792) 581234 Email: engineering@monoequip.com FAX: (01792) 581018			TITLE: UL APPROVED	
ELECTRICAL SPECIFICATIONS:-			DRAWN: JC	
220V 3PH+N 60HZ			ELECTRICALLY APPROVED BY:- P. BOYLES	
			DATE: 2-5-02	
			DRAWING NO. M189E25-00500	
			REV: -	

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IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECH NO.
<p>MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016</p>				
<p>MONO</p>				
<p>ELECTRICAL SPECIFICATIONS:-</p>				
<p>TITLE: P.C.B. INPUTS UL 4/5 TRAY CLASSIC OVEN</p>				
<p>DRAWN: JC</p>				
<p>ELECTRICALLY APPROVED BY:- <i>[Signature]</i></p>				
<p>DATE: 6-5-09</p>				
<p>DRAWING NO. M189E25-03600</p>				
<p>REV: -</p>				

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