Enter **Serial Nos.** here

<table>
<thead>
<tr>
<th></th>
<th>DECK 1</th>
<th>DECK 2</th>
<th>DECK 3</th>
<th>DECK 4</th>
<th>DECK 5</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FAN (IF FITTED)</strong></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

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.**

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**OPERATION AND MAINTENANCE MANUAL**

**MODULAR DECK OVEN**
Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.

The oven should only be used for baking bread, pastries and cakes (for other products please contact your oven supplier)

- **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.

**ENGINEERS NOTE**

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

888 – Indicates that the control board is above 80 degrees
  Check that the cooling fan entry is not blocked (oven glove etc)

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

Section - 1.0  Introduction
Section - 2.0  Overall Dimensions
Section - 3.0  Specifications
Section - 4.0  Safety
Section - 5.0  Installation
Section - 6.0  Isolation
Section - 7.0  Cleaning
Section - 8.0  Operating Conditions
Section - 9.0  Principles Of Operation (and baking advice)
Section - 10.0  Operating Instructions
Section - 11.0  Troubleshooting
Section - 12.0  Service Information
  Replacing light bulbs
Section - 13.0  Spares Information

THIS SECTION IS FOR ENGINEERS ONLY AND THE CUSTOMER SHOULD NOT ATTEMPT TO MAKE ALTERATIONS.

Section - 14.0  Electrical Information
Section - 15.0  WARNING and INFORMATION LABELS
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 (no drain required). The system produces real steam with the advantages of spray steam. Pre-steam is also available to reduce the affects of long loading times.

No drainage is required.

Supplied with an LED screen. All programmable parameters have separate indicators for easy programming and extra bake time, if required. An energy saving 7-day timer is also standard.

The simplified electrical circuits aid reliability with overheat protection (on controllers and oven) to ensure long life of controllers, all housed in splash-proof electrical enclosures. The lights are low voltage, sealed from the chamber and easily accessed from outside the oven.

An “i” button can be used to upgrade firmware without the need of dismantling the panels.

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)
2.0 OVERALL DIMENSIONS

ALL DIMENSIONS ARE APPROXIMATE

All ovens................. $H = 80''$ (2040mm)

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

32'' deep modules ...... $D = 51 \frac{3}{4}''$ (1300mm)

3 Tray wide oven ...... $W = 74 \frac{1}{2}''$ (1890mm)

2 Tray wide oven ...... $W = 55 \frac{3}{4}''$ (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
MONO MODULAR RANGE

FOR WEIGHTS SEE SPECIFICATION NOTES

<table>
<thead>
<tr>
<th>NOMINAL TRAY WIDTH</th>
<th>EXTERNAL AREA</th>
<th>INTERNAL SURFACE AREA</th>
<th>POWER Kw (PER DECK)</th>
<th>No. OF TRAYS (per deck)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>220v - 8.05kW</td>
<td>3 (24&quot; \times 32&quot;) (3 \times 3)</td>
</tr>
<tr>
<td>3 tray</td>
<td>26.70FT(^2)</td>
<td>12.49FT(^2)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>220v - 5.93kW</td>
<td>2 (24&quot; \times 16&quot;) (2 \times 2)</td>
</tr>
<tr>
<td>2 tray</td>
<td>20.00FT(^2)</td>
<td>8.288FT(^2)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>220v - 3.00kW</td>
<td>1 (18&quot; \times 24&quot;) (1 \times 1)</td>
</tr>
<tr>
<td>1 tray</td>
<td>13.34FT(^2)</td>
<td>4.17FT(^2)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SIDE VIEW
**ELECTRICAL LOADINGS:**

- **SUPPLY REQUIRED PER MODULAR DECK:**

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

- **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 80 Db

**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:**

<table>
<thead>
<tr>
<th></th>
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<td>7.90kW, 22Amp 30AMPS</td>
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- **SUPPLY REQUIRED FOR CANOPY:**

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<tbody>
<tr>
<td>1 Phase (2 wire + ground), 220v. 60Hz Fused at <strong>6Amps</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Phase (2 wire + ground), 208v. 60Hz Fused at <strong>6Amps</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
SEAL TO WITHIN 3/4" OF OUTSIDE SURFACE

FILLING BETWEEN DECKS BEFORE FITTING JONTING CHANNEL BELOW

INSULATION TO FILL CAVITY

247-06-00052 FIBRE
247-02-00085 METAL
IMPORTANT OPERATION

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

PART NUMBER M158-25-11200 SUPPLIED

REAR VIEW OF OVEN
The set up procedure on the next page must be followed to allow the steaming system to function correctly

THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE APPLICABLE FEDERAL, STATE, OR LOCAL PLUMBING CODES

- All ovens with steam require a ½” NPT hot or cold water supply at a pressure of 2 - 3 bar (29 – 44 psi). Located approximately 10” from the right and 4” from the top of the stand when facing the front of the oven.

- Only one water supply is required per oven. A manifold supplies all decks from one connection point.

- For proper operation of the steam system it is recommended that the water supply follows the following specifications:
  
  Hardness: 2-4 grains per gallon  
  PH range: 7.0 to 8.0  
  Chloride concentration: 0 –30 ppm  

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

- No drain is required for this oven.

- A non-return check-valve is supplied fitted to the water inlet manifold.
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
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.

WITH EXTRACTION FAN FITTED

10" Dia. SPIGOT CONNECTION POINT

WITHOUT EXTRACTION FAN FITTED

10" Dia. SPIGOT CONNECTION POINT
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 195deg F over a period of 3 hours.
   It must not be allowed to rise by more than 77deg F in an hour or be allowed to rise above 200deg F.
3. Leave for 3 hours at 195deg F.
4. Take the temperature up to 300deg F for 1 hour.
5. Take the temperature up to 390deg F for 1 hour.

After this procedure the oven can be used as required.

RUNNING IN EXAMPLE
(INSIDE CHAMBER TEMPERATURE 60f)
ADJUST TO SUIT STARTING TEMPERATURE
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 an LED 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 140F-150F, bottom heat 104F.

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.
1. **ON/OFF**
   Turns controller on from standby mode.
   Also used to exit setup mode.

2. **STOP**
   Stops bake cycle.
   Also used to go to function setup menu on power up (with button 3)

3. **START**
   Starts bake cycle.
   Also used to go to setup menu on power up (with button 2)
   Also silences “2 minutes from end of bake” alarm when sounding.

4. **LIGHT**
   Interior light on/off.
   Red light shows when light is on.
   Press to turn on and press again to turn off.

5. **BAKE TIME/ADD TIME**
   Used to access set bake time and current time and day setup.
   Also used to jump to day/hours/minutes when setting time and setting auto on time.
   
   **IF 7 DAY TIMER ENABLED**
   During bake cycle, used to add extra bake time (1 minute each press).
   At end of bake, press for two minutes and then once for each extra minute required.

6. **DAMPER**
   Press to open damper. Press again to close damper.
   (only works during bake).
   Closes when stop pressed at end of bake and while steaming.
   Red light shows when in open position.

7. **STEAM TIME**
   Press to access steam time and pre-steam mode.
   If pre-steam function is enabled.
   Press once (reds dots appear). Use up down keys (12) to change to required setting. P0 = no pre-steam, P1 = 1 second, P2 = 2 seconds.
   Press again to set steam time using up and down keys (12).
   Press button again to save or wait 10 seconds to auto-save.
   If pre-steam function is not enabled.
   Press to set steam time using up and down keys (12).
   Press button again to save or wait 10 seconds to auto-save.

8. **BOTTOM HEAT**
   Press to set the bottom heat cycle percentage. Use up and down keys (12) to adjust the value.
   Press button again to save or wait 10 seconds to auto-save.

9. **TOP HEAT**
   Press to set the top heat cycle percentage. Use up and down keys (12) to adjust the value.
   Press button again to save or wait 10 seconds to auto-save.
10. **TEMPERATURE**  
*Press to set the bake temperature required. Use up and down keys (12) to adjust the value.*  
*Press button again to save or wait 10 seconds to auto-save.*

11. **PROGRAM**  
*Use up and down keys (12) to go to required program.*  
*Press “p” for 5 seconds and all displays will flash.(A beep confirms settings are now saved)*

12. **UP/DOWN BUTTONS**  
*Used to adjust values when required.*

13. **AUTO ON SET / ADD TIME**  
**IF 7 DAY TIMER ENABLED**  
*Used to access auto switch on times.*

**IF 7 DAY TIMER DISABLED**  
*During bake cycle, Used to add extra bake time (1 minute each press).*  
*At end of bake, press for two minutes and then once for each extra minute required.*

14. **“i BUTTON” CONNECTION**  
*Used with special “iButton” storage device to change firmware of control board.*

![“i Button” storage device](image)

**NOTE**

Whenever power is connected to the board, 8 minutes must elapse before the oven will steam.  
This allows the bottom elements to heat enough for steaming.

This will always happen if the power is disconnected and connected again, even if the oven is hot.
1. With oven in standby mode (power on) press “on” button (1).

2. Press program button (11)
   Using up and down keys (12) choose the set program required.

   Oven will heat to the temperature required. Oven is ready for use when the display shows the temperature of the program chosen and if steam is required the display stops flashing.

   **Note:**
   *If the oven is already hot and the set temperature is lower than the current temperature of the oven, the door should be opened to allow the temperature to drop.*

3. Load oven as required.
   *To preserve heat, do not leave doors open more than needed to load oven.*

4. Press start (3)
   *Press (13) at anytime during the bake to add 1 minute to the bake time.*

   **DAMPER (6)** Press to open damper. Press again to close damper
   Red light shows when in open position.
   (Closes if left open for 90 minutes)

5. 2 minutes from the end of the bake the buzzer will sound for 10 seconds.
   *Press start (3) to silence if required.*

6. At the end of the bake the buzzer will sound again. Press stop (2).
Turn the power supply on.  
*This will put the oven in “standby mode” with only the clock showing.*

Press clock button (5) and dots will flash under the hours in the time window.  
Change value using up and down keys (12).

Press clock button (5) again and dots will flash under the minutes in the time window.  
Change value using up and down keys (12).

Press clock button (5) again and day number will show.  
Change value using up and down keys (12).  
(usually day 1 is used as Monday)

To save the settings press clock button (5) within 5 seconds.
SET UP MODE

To enter set up mode press start (3) and stop (2) buttons and then turn the power supply on at the same time.

Change to the function required using up and down keys (12). (see next page for function list)

Press clock button (5). (Dots appear on display)

Change value using up and down keys (12).

Press clock button (5) to save setting.

To exit set up mode and save changes press on/off (1).

NOTE
Any changes to the functions are only saved when exiting using on/off (1)
SET UP PARAMETER FUNCTION LIST ("F" SETTINGS)

F1 - MONO CONSTANT (FACTORY SET AT 210C)
F2 - TOP HEAT GAIN (FACTORY SET AT 50)
F3 - BOTTOM HEAT GAIN (FACTORY SET AT 50)
F4 - FRONT TOP ELEMENT OFFSET VALUE (0-50) (FACTORY SET AT 25)
F5 - DEG “C”, DEG”F”
F6 - “2 MINUTE FROM END OF BAKE ALARM” (ENABLE=1, DISABLE=0)
F7 - PRE-STEAM - (ENABLE=1, DISABLE=0)
F8 - STEAM - (ENABLE=1, DISABLE=0)
F9 - BAKE TEMPERATURE OFF-SET (+ - 25 DEG C)
F10 - MAXIMUM SET TEMPERATURE LIMIT (250 DEG “C” DEFAULT)
      MAXIMUM TEMPERATURE 290 DEG “C”
F11 - BAKE CONTROLS LOCKOUT – (ENABLE=1, DISABLE=0)
      (TO PREVENT OPERATOR CHANGING SET BAKE PARAMETERS)
F12 - “POWER SAVE” ENABLE/DISABLE (not in use at this time)
      IF OVEN IS NOT USED FOR THIS SET TIME, THE TOP
      HEATERS WILL SWITCH OFF AND OVEN WILL MAINTAIN
      TEMPERATURE USING BOTTOM ELEMENTS ONLY. ONCE ANY
      BUTTON IS PRESSED NORMAL OPERATION OF THE OVEN
      RETURNS.
F13 - INTERIOR LIGHT AUTO-TIMEOUT - ON/OFF.
      BETWEEN 1 AND 20 MINUTES (0 = disabled)
F14 - 0-9 PROGRAM
F15 - 7 DAY TIMER - (ENABLE=1, DISABLE=0)
      IF ENABLED, “SET BAKE” TIME ACTS AS EXTRA TIME BUTTON.
      IF DISABLED, “AUTO ON SET” ACTS AS EXTRA TIME BUTTON.
F16 - 8 HOUR COUNT DOWN TIMER - (ENABLE=1, DISABLE=0)
      AFTER 8 HOURS THE OVEN WILL TURN OFF (NOT DURING A BAKE
      CYCLE).
      BEFORE SWITCH OFF, DISPLAYS WILL FLASH AND ALARM WILL
      SOUND. IF ANY BUTTON IS Pressed AT THIS TIME, AN HOUR WILL
      BE ADDED TO THE TIMER.
OUTPUTS
PIN 1 – 24v
PIN 2 – TOP HEAT OUTPUT
PIN 3 – TOP FRONT HEAT OUTPUT
PIN 4 – BOTTOM HEAT OUTPUT
PIN 5 – STEAM OUTPUT
PIN 6 – DAMPER OUTPUT
PIN 7 – LIGHT OUTPUT
PIN 8 – CANOPY FAN RELAY OUTPUT
PIN 9 – 24v
PIN 10 – 24v
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.
  - Adjustment to front element control needed

- **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.

- **STEAM SYSTEM NOT OPERATING CORRECTLY**
  See fault-tracing guide.
12.0 SERVICE

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

![ADAMATIC Logo]

Adamatic
607 Industrial Way
Eatontown, NJ 07724
USA
Tel: 800.526.2807
Fax: 732.544.0735
E-mail: mhartnett@adamatic.com
Web: www.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

1. UNSCREW PLATE NEXT TO LIGHT TO BE REPLACED

2. REMOVE LIGHT FROM HOLDING SLOT AND UNCLIP FROM CABLE

3. REPLACE LIGHT AND REFIT ALL PARTS

RECONNECT POWER SUPPLY AND TEST

24v 20w LAMP PART NUMBER … B855-94-008
13.0 SPARES INFORMATION
<table>
<thead>
<tr>
<th>Component</th>
<th>Part Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>HEATERS MCB</td>
<td>(SEE ELECTRICAL PARTS LIST)</td>
</tr>
<tr>
<td>CONTROL TRANSFORMER MCB</td>
<td>B872-22-118</td>
</tr>
<tr>
<td>OVERHEAT THERMOSTAT</td>
<td>B888-30-015</td>
</tr>
<tr>
<td>CONTROL CIRCUIT POWER SUPPLY</td>
<td>B801-93-005 (220v)</td>
</tr>
<tr>
<td></td>
<td>B801-93-009 (480v)</td>
</tr>
<tr>
<td>TOP HEAT</td>
<td>B801-08-021</td>
</tr>
<tr>
<td>BOTTOM HEAT SOLENOID</td>
<td>B801-08-021</td>
</tr>
<tr>
<td>WATER SOLENOID</td>
<td>A900-34-349</td>
</tr>
<tr>
<td>INTERIOR LIGHT (BULB)</td>
<td>B855-94-008</td>
</tr>
<tr>
<td>OVEN THERMOCOUPLE</td>
<td>B873-95-003</td>
</tr>
<tr>
<td>MAIN LED PRINTED CIRCUIT BOARD</td>
<td>M257-25-00000</td>
</tr>
<tr>
<td>DAMPER SOLENOID</td>
<td>B749-83-004</td>
</tr>
<tr>
<td>CANOPY FAN RELAY</td>
<td>B801-37-001</td>
</tr>
<tr>
<td>FROSTED GLASS</td>
<td>M257-02-00027</td>
</tr>
<tr>
<td>PLAIN GLASS</td>
<td>M257-02-00028</td>
</tr>
<tr>
<td>DOOR BUMPER STOP</td>
<td>M257-03-00027</td>
</tr>
<tr>
<td>BAKING TILE 3 ACROSS</td>
<td>M257-02-00046</td>
</tr>
<tr>
<td>2 ACROSS</td>
<td>M257-02-00047</td>
</tr>
<tr>
<td>1 ACROSS</td>
<td>M257-02-00048</td>
</tr>
<tr>
<td>HINGE PIN RHS</td>
<td>M257-03-00005</td>
</tr>
<tr>
<td>HINGE PIN LHS</td>
<td>M257-03-00009</td>
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<tr>
<td>BLACK DOOR HANDLE</td>
<td>A900-27-192</td>
</tr>
<tr>
<td>DOOR SPRING (3 ACROSS)</td>
<td>M257-03-00017</td>
</tr>
<tr>
<td>(2 ACROSS)</td>
<td>M257-03-00011</td>
</tr>
<tr>
<td>WIRE ROPE</td>
<td>M257-03-00024</td>
</tr>
<tr>
<td>SPRING RETAINING PIN</td>
<td>M257-03-00025</td>
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<tr>
<td>PULLEY</td>
<td>M257-03-00015</td>
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<tr>
<td>PULLEY SPINDLE</td>
<td>M257-03-00013</td>
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<tr>
<td>DAMPER DRIVE COUPLING</td>
<td>M257-07-00007</td>
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<tr>
<td>ELEMENT GASKET</td>
<td>M245-02-01300</td>
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<tr>
<td>24v 20w DICHROIC LAMP</td>
<td>B855-94-008</td>
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# ELEMENT SPARES

<table>
<thead>
<tr>
<th>3 ACROSS</th>
<th>220v</th>
<th>480v</th>
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<tbody>
<tr>
<td>TOP HEAT ELEMENT 1.0kW</td>
<td>B854-04-090 (B854-04-096)</td>
<td></td>
</tr>
<tr>
<td>TOP HEAT ELEMENT 0.6kW</td>
<td>B854-04-088 (B854-04-094)</td>
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</tr>
<tr>
<td>BOTTOM HEAT ELEMENT 0.75kW</td>
<td>B854-04-089 (B854-04-095)</td>
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</table>

<table>
<thead>
<tr>
<th>2 ACROSS</th>
<th>220v</th>
<th>480v</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOP HEAT ELEMENT 0.65kW</td>
<td>B854-04-099 (B854-04-105)</td>
<td></td>
</tr>
<tr>
<td>TOP HEAT ELEMENT 0.4kW</td>
<td>B854-04-097 (B854-04-103)</td>
<td></td>
</tr>
<tr>
<td>BOTTOM HEAT ELEMENT 0.5kW</td>
<td>B854-04-098 (B854-04-104)</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>1 ACROSS 220V</th>
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</thead>
<tbody>
<tr>
<td>TOP HEAT ELEMENT 0.325kW</td>
<td>B854-04-108</td>
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</tr>
<tr>
<td>TOP HEAT ELEMENT 0.2kW</td>
<td>B854-04-106</td>
<td></td>
</tr>
<tr>
<td>BOTTOM HEAT ELEMENT 0.25kW</td>
<td>B854-04-107</td>
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</table>

<table>
<thead>
<tr>
<th>1 ACROSS 480V</th>
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<tbody>
<tr>
<td>TOP HEAT ELEMENT 0.525kW</td>
<td>(B854-04-114)</td>
<td></td>
</tr>
<tr>
<td>TOP HEAT ELEMENT 0.325kW</td>
<td>(B854-04-112)</td>
<td></td>
</tr>
<tr>
<td>BOTTOM HEAT ELEMENT 0.40kW</td>
<td>(B854-04-113)</td>
<td></td>
</tr>
</tbody>
</table>
14.0 ELECTRICS
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 TRANSFORMER 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    A900-34-349
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)
<table>
<thead>
<tr>
<th>Part</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>F1</td>
<td>HEATERS MCB</td>
<td>B872-22-112 (B872-22-111)</td>
</tr>
<tr>
<td>F2</td>
<td>HEATERS MCB</td>
<td>B872-22-112 (B872-22-111)</td>
</tr>
<tr>
<td>F3</td>
<td>HEATERS MCB</td>
<td>B872-22-112 (B872-22-111)</td>
</tr>
<tr>
<td>F4</td>
<td>CONTROL TRANSFORMER MCB</td>
<td>B872-22-118</td>
</tr>
<tr>
<td>F5</td>
<td>OVERHEAT THERMOSTAT</td>
<td>B888-30-015</td>
</tr>
<tr>
<td>T1</td>
<td>CONTROL CIRCUIT POWER SUPPLY</td>
<td>B801-93-005 (B801-93-009)</td>
</tr>
<tr>
<td>K1</td>
<td>TOP HEAT CONTACTOR</td>
<td>B801-08-021</td>
</tr>
<tr>
<td>K2</td>
<td>BOTTOM HEAT CONTACTOR</td>
<td>B801-08-021</td>
</tr>
<tr>
<td>Y1</td>
<td>WATER SOLENOID</td>
<td>A900-34-349</td>
</tr>
<tr>
<td>H1</td>
<td>INTERIOR LIGHT</td>
<td>B855-94-008</td>
</tr>
<tr>
<td>B1</td>
<td>OVEN THERMOCOUPLE</td>
<td>B873-95-003</td>
</tr>
<tr>
<td>U1</td>
<td>MAIN LED PRINTED CIRCUIT BOARD</td>
<td>M257-25-00000</td>
</tr>
<tr>
<td>D1</td>
<td>DAMPER SOLENOID</td>
<td>B749-83-004</td>
</tr>
<tr>
<td>CF1</td>
<td>CANOPY FAN RELAY</td>
<td>B801-37-001</td>
</tr>
<tr>
<td>R1</td>
<td>TOP HEAT ELEMENT 0.35kW (0.525kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R2</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R3</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R4</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
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<tr>
<td>R5</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R6</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R7</td>
<td>TOP HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-106 (B854-04-112)</td>
</tr>
<tr>
<td>R8</td>
<td>BOTTOM HEAT ELEMENT 0.25kW (0.4kW)</td>
<td>B854-04-098 (B854-04-113)</td>
</tr>
<tr>
<td>R9</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
</tr>
<tr>
<td>R10</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
</tr>
<tr>
<td>R11</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
</tr>
<tr>
<td>R12</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
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<tr>
<td>R13</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
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<tr>
<td>R14</td>
<td>BOTTOM HEAT ELEMENT 0.2kW (0.325kW)</td>
<td>B854-04-097 (B854-04-112)</td>
</tr>
</tbody>
</table>
**IF IN ANY DOUBT - ASK**

**WATER SOLENOID CABLE**
*TYPE SO 18/3*

**TO DAMPER SOLENOID**

**24V LIGHTS**

**TOP HEAT CONTACTOR**

**BOTTOM HEAT CONTACTOR**

**OVERHEAT STAT**

**ALL WIRING 20AWG WHITE UNLESS STATED OTHERWISE**

**GREEN 20 AWG TO FRONT PANEL**
<table>
<thead>
<tr>
<th>Part</th>
<th>Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>F1</td>
<td>CANOPY FAN MCB</td>
<td>B872-22-117</td>
</tr>
<tr>
<td>C1</td>
<td>CANOPY FAN CAPACITOR</td>
<td>B869-23-005</td>
</tr>
<tr>
<td>Q1</td>
<td>CANOPY FAN ON/OFF SWITCH</td>
<td>B895-07-005</td>
</tr>
<tr>
<td>M1</td>
<td>CANOPY FAN MOTOR</td>
<td>B869-75-026</td>
</tr>
<tr>
<td>X1</td>
<td>EXTRACTION FAN SOCKET CONNECTOR</td>
<td>B831-06-006</td>
</tr>
<tr>
<td>X1</td>
<td>EXTRACTION FAN PLUG CONNECTOR</td>
<td>B831-25-005</td>
</tr>
<tr>
<td></td>
<td>SOCKET TYPE 5669-C</td>
<td>B831-06-006</td>
</tr>
<tr>
<td></td>
<td>PLUG TYPE 5666-C</td>
<td>B831-25-005</td>
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<tr>
<td></td>
<td>CABLE, 3 CORE TYPE SO14/3</td>
<td>B844-58-001</td>
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<tr>
<td></td>
<td>CABLE, 3 CORE TYPE SO18/3</td>
<td>B844-58-007</td>
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<tr>
<td></td>
<td>MCB – 2 POLE – 1.0AMPS – “D”</td>
<td>B851-22-024</td>
</tr>
<tr>
<td></td>
<td>CAPACITOR – 4-6uf – 400VDB – METAL</td>
<td>B869-23-005</td>
</tr>
<tr>
<td></td>
<td>FAN TYPE R2E225-AG01-21</td>
<td>B869-75-026</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(230V, 0.88AMP, 200W)</td>
</tr>
</tbody>
</table>
MCB 2 POLE 1.0A
B872-22-117

X1

1 AMP "C"

CONTROL PLATE ASSY PARTS

UL

DRAWN: RAC
ELECTRICALLY APPROVED BY: AT

DATE: 5-02-07
DRAWING NO: M257E-25-50800

REV: ---

REVISON: MONO EQUIPMENT
QUEENSWAY
SWANSEA WEST IND PARK
SWANSEA.
T: (01792) 561234
F: (01792) 561016
Email: engineering@monoequip.com

ECN NO: M257E-25-50800

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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.
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

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

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

WARNING - RISK OF FIRE
USE A UL LISTED GROUNDING TYPE PLUG RATED FOR
300 VOLTS, 15 AMPERES, 3 PHASE, 2 WIRE AND GROUND.
PLUG TO BE SELECTED AND INSTALLED ONLY
BY QUALIFIED SERVICE PERSONNEL
WARNING
RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN

REMOTE EXTRACTOR FAN
VOLT FREE N/O CONNECTIONS

LABEL TO WARN OF HOT SURFACES

LIGHT REPLACEMENT
DISCONNECT FROM POWER SUPPLY BEFORE REMOVING THIS PANEL
BULB = 24V - 20watt

CAUTION
THIS GROUP OF APPLIANCES HAVE MULTIPLE SUPPLY CORDS.
DISCONNECT ALL POWER SUPPLY CORDS BEFORE MOVING OR SERVICING.