

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





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.

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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 (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.

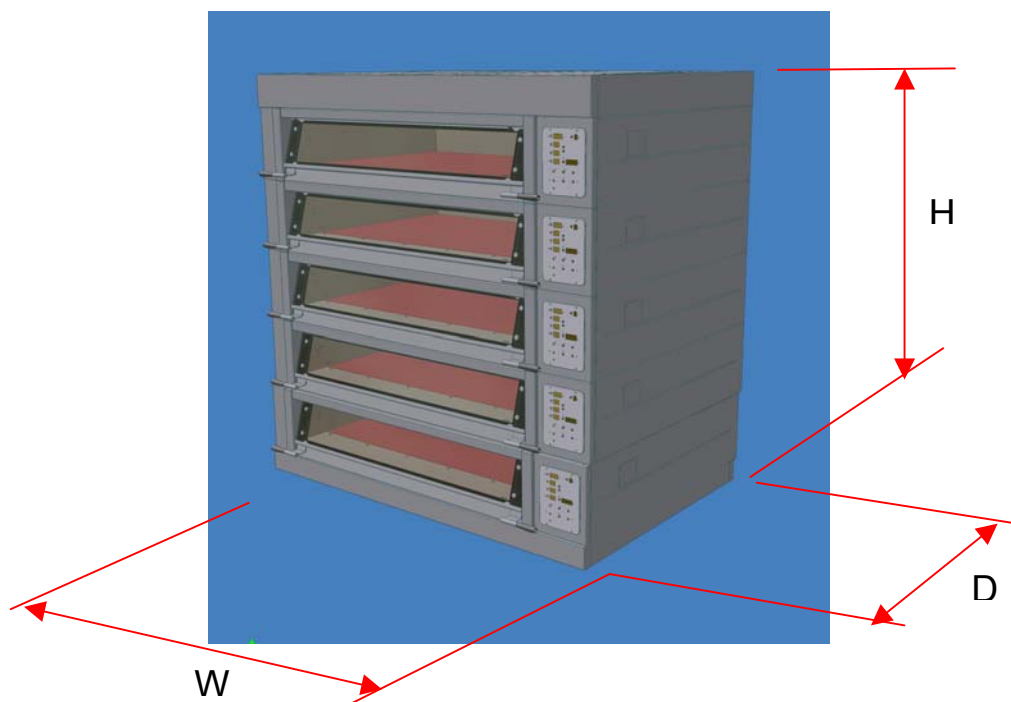
An “i” button can be used to upgrade firmware without the need of dismantling the panels.

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 3/4"** (1300mm)

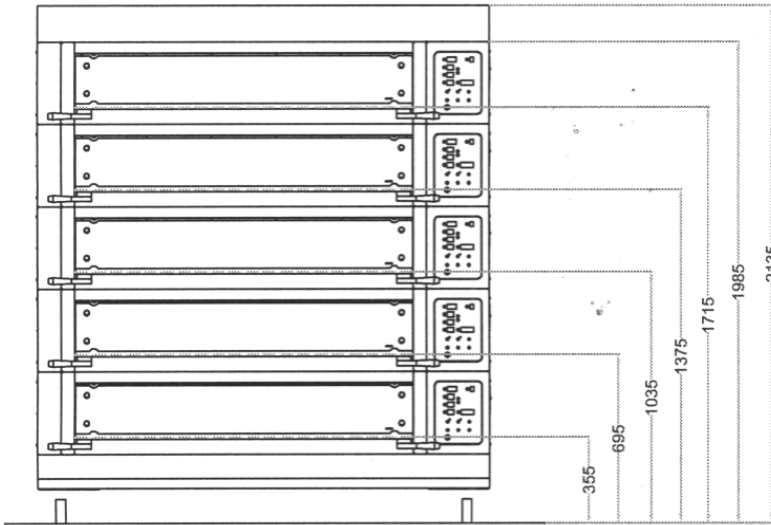
3 Tray wide oven **W = 74 1/2"** (1890mm)

2 Tray wide oven **W = 55 3/4"** (1416mm)

1 Tray wide oven **W = 37"** (940mm)

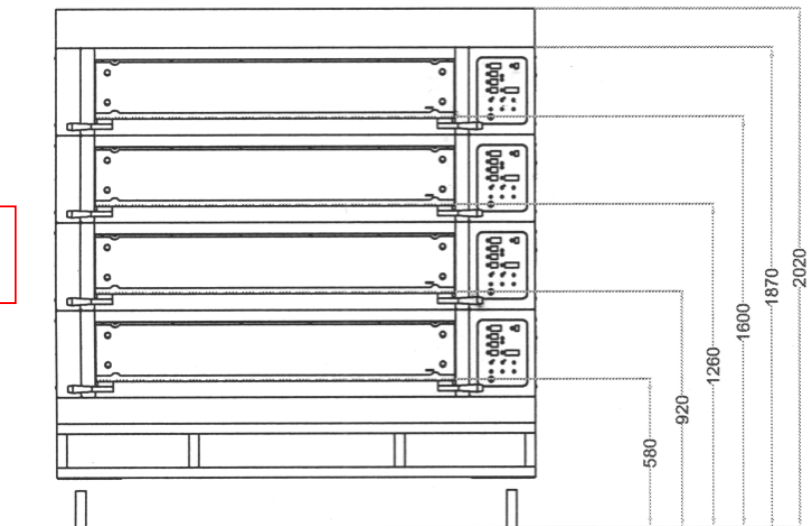
3.0 SPECIFICATIONS

Dimensions in millimetres
25.4mm = 1"

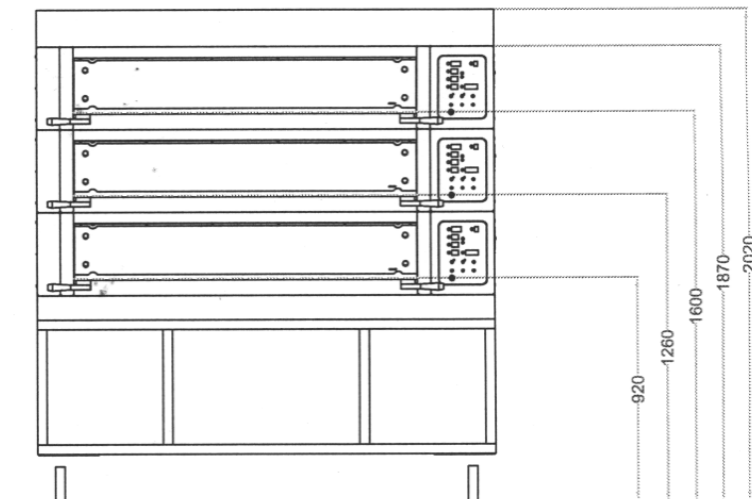


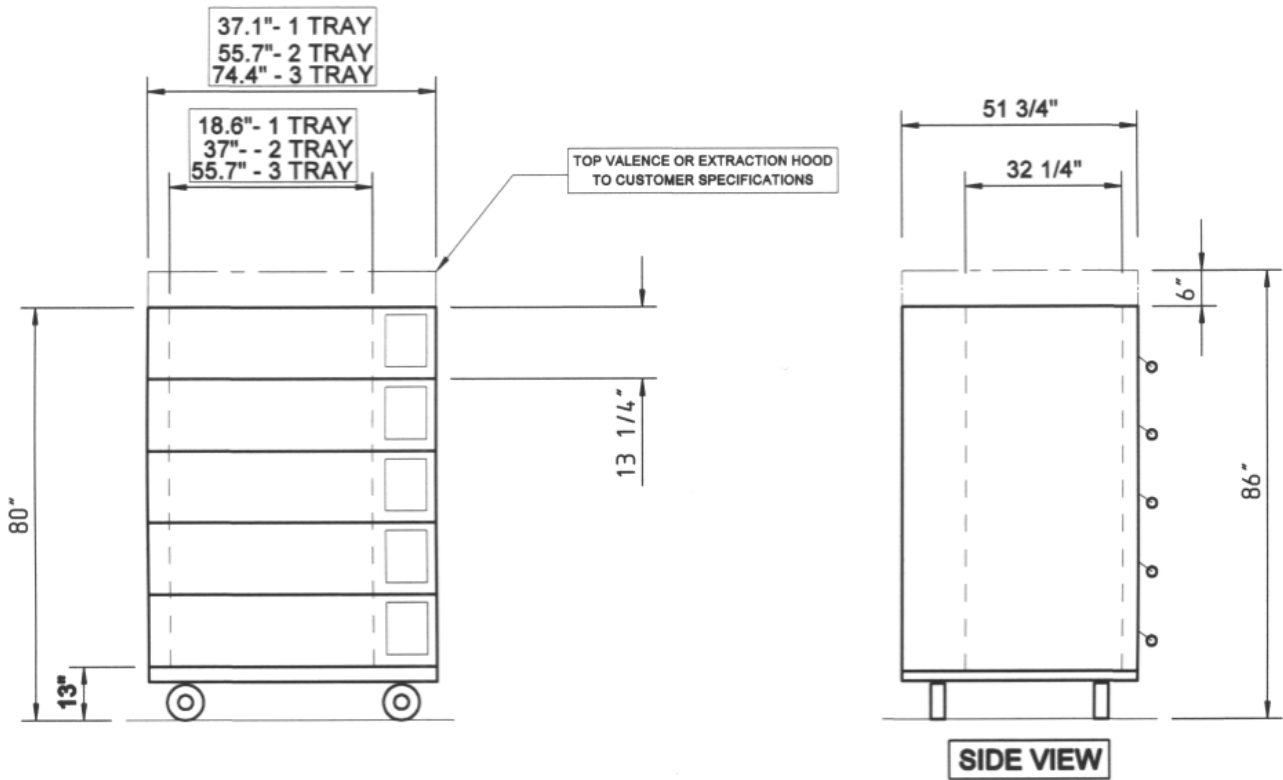
**5 DECK OVEN
DECK PLATE HEIGHTS**

**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)			
				24" X 32"	24" X 16"	18" X 30"	18" X 26"
3 tray	26.70FT ²	12.49FT ²	220v - 8.85kW	2	3	3	3
2 tray	20.00FT ²	8.288FT ²	220v - 5.93kW	1	2	2	2
1 tray	13.34FT ²	4.17FT ²	220v - 3.00kW	1	1	1	1

MONO MODULAR RANGE

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	
<hr/>			
3 Phase (3 wire + ground), 480V. 60Hz	8.78kW, 12.4Amp	5.86kW, 8.2Amp	4.9kW, 7Amp
OVERLOAD PROTECTION	20AMPS	20AMPS	
<hr/>			

- 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:**

	<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	
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3 Phase (3 wire + ground), 480v. 60Hz	8.78kW, 12.4Amp	5.86kW, 8.2Amp	4.9kW, 7Amp
OVERLOAD PROTECTION	20AMPS	20AMPS	

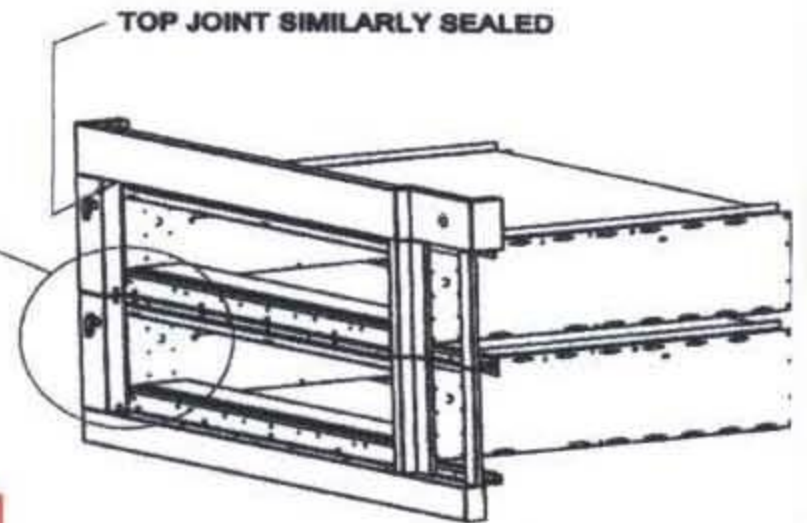
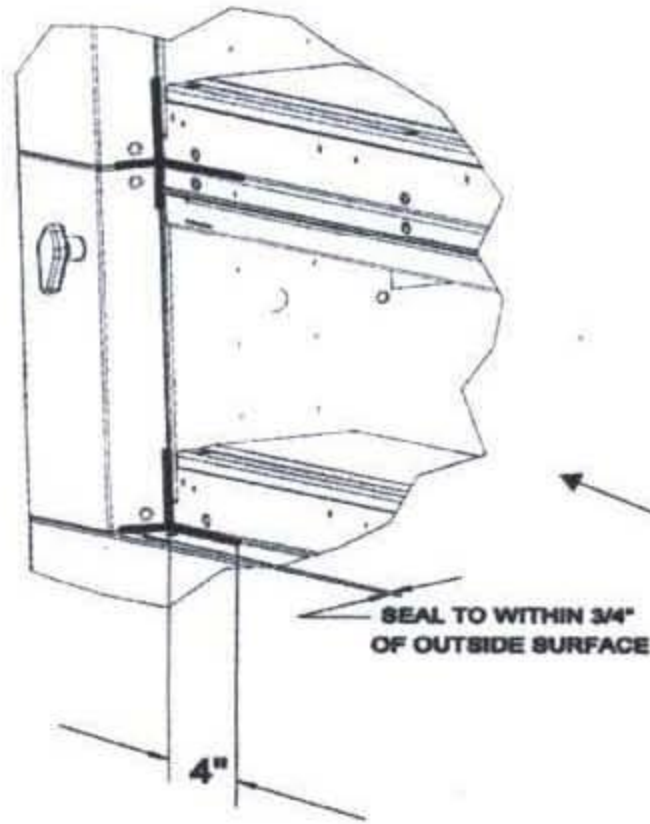
- **SUPPLY REQUIRED FOR CANOPY:**

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

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



HIGH TEMPERATURE ADHESIVE
SEALANT = AMBERSIL SILCOSET 152 (WHITE)
MONO PART NUMBER = A900-12-047



SEALING BETWEEN DECKS BEFORE FITTING JOINTING CHANNEL BELOW

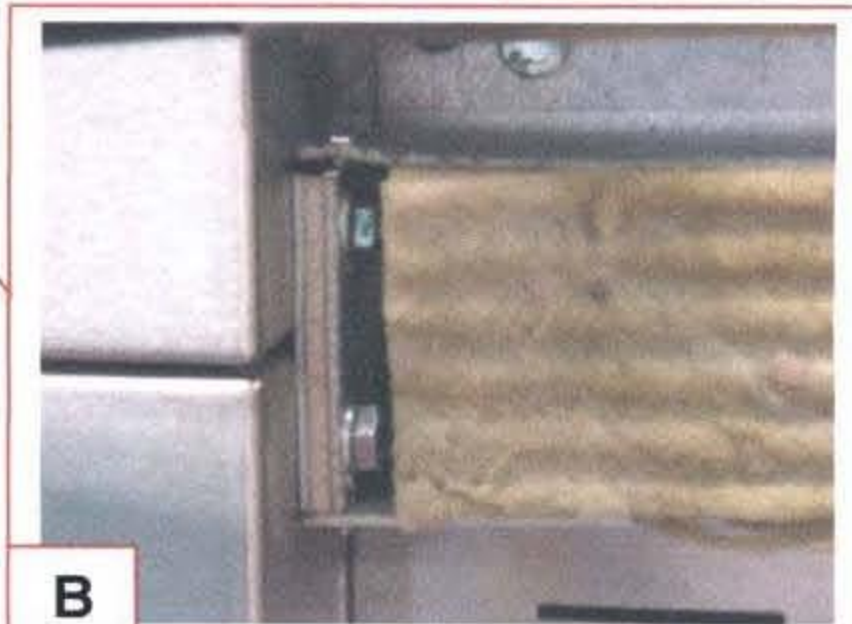


ADD INSULATION TO FILL CAVITY



A

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



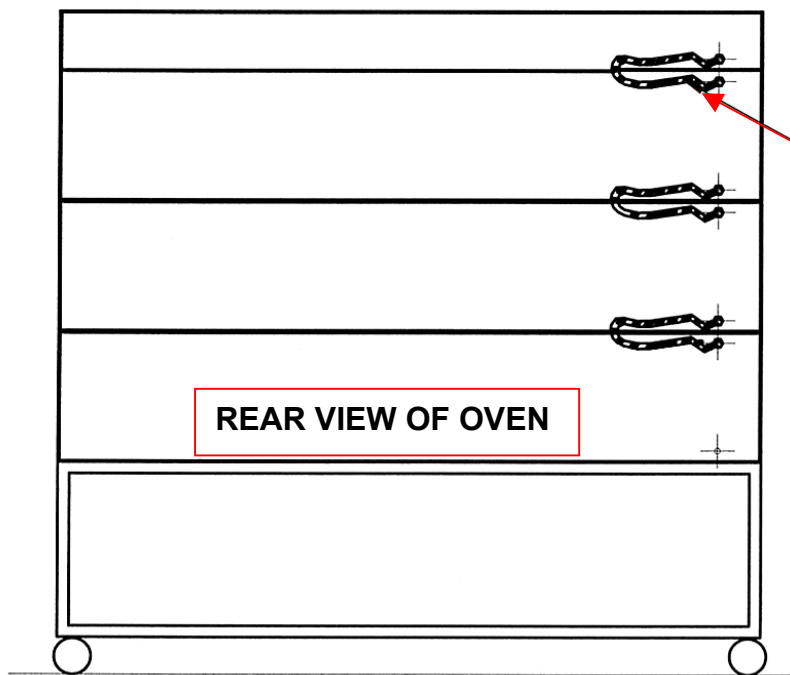
B

247-06-00051 FIBRE
 247-02-00084 METAL



JOINTING CHANNEL INSTALLATION

IMPORTANT OPERATION



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

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

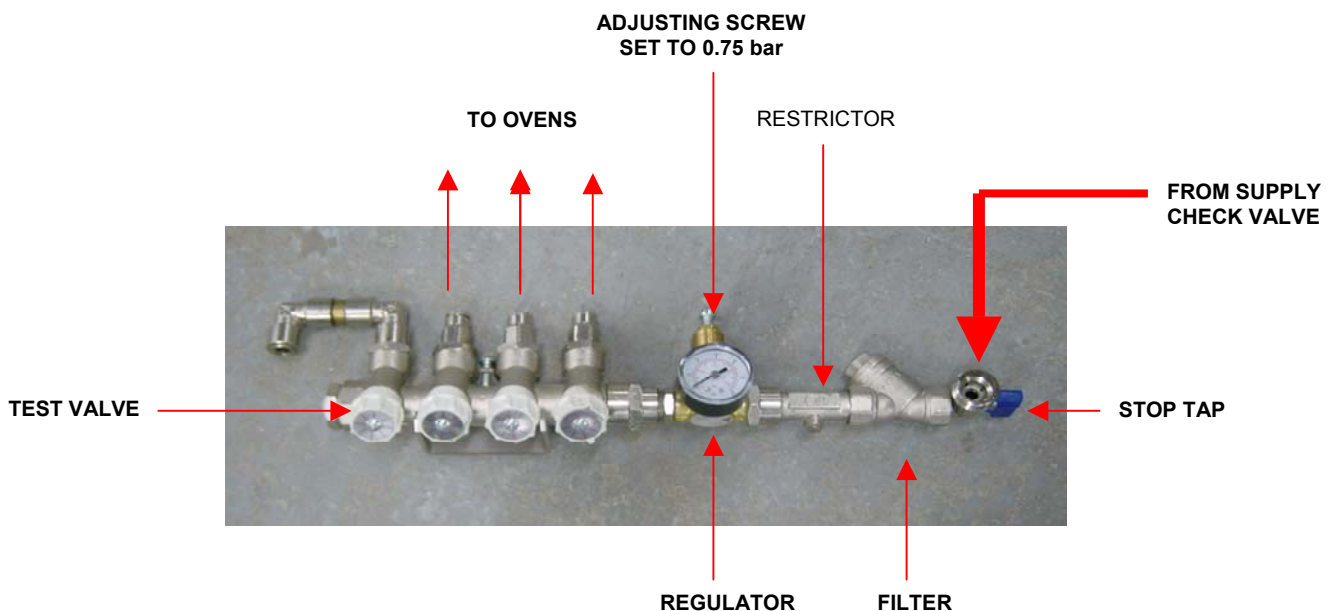
WATER SYSTEM SETUP PROCEDURE

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.

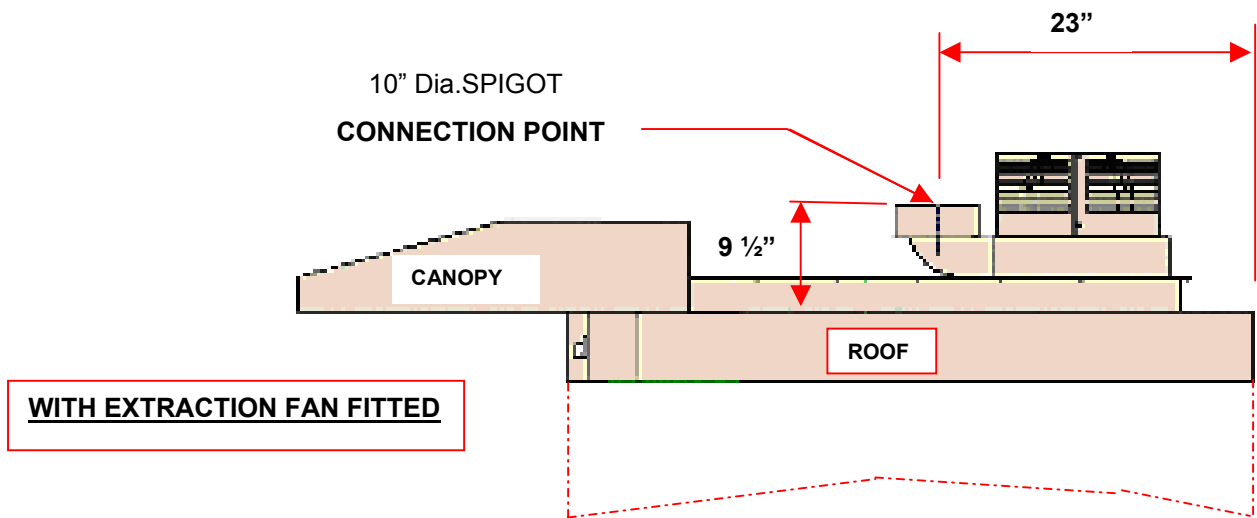
NOTE. DYNAMIC PRESSURE, NOT STATIC, IS BEING MEASURED.



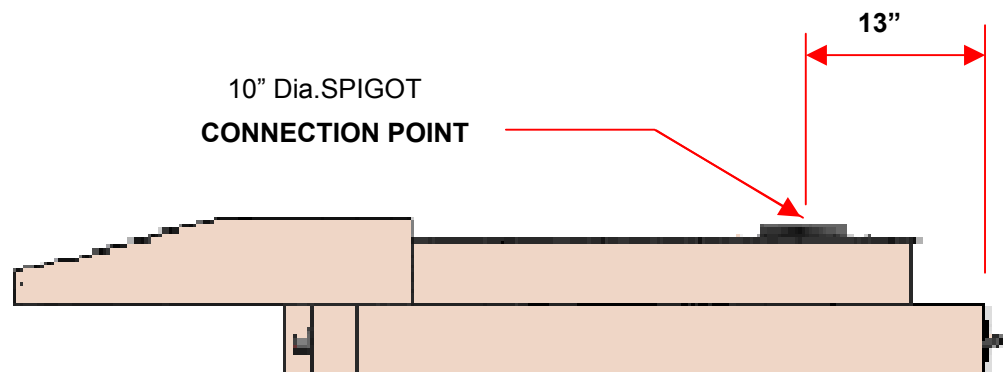
WATER REGULATOR SET UP LOCATED ON REAR OF OVEN

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



WITHOUT EXTRACTION FAN FITTED

INITIAL START UP

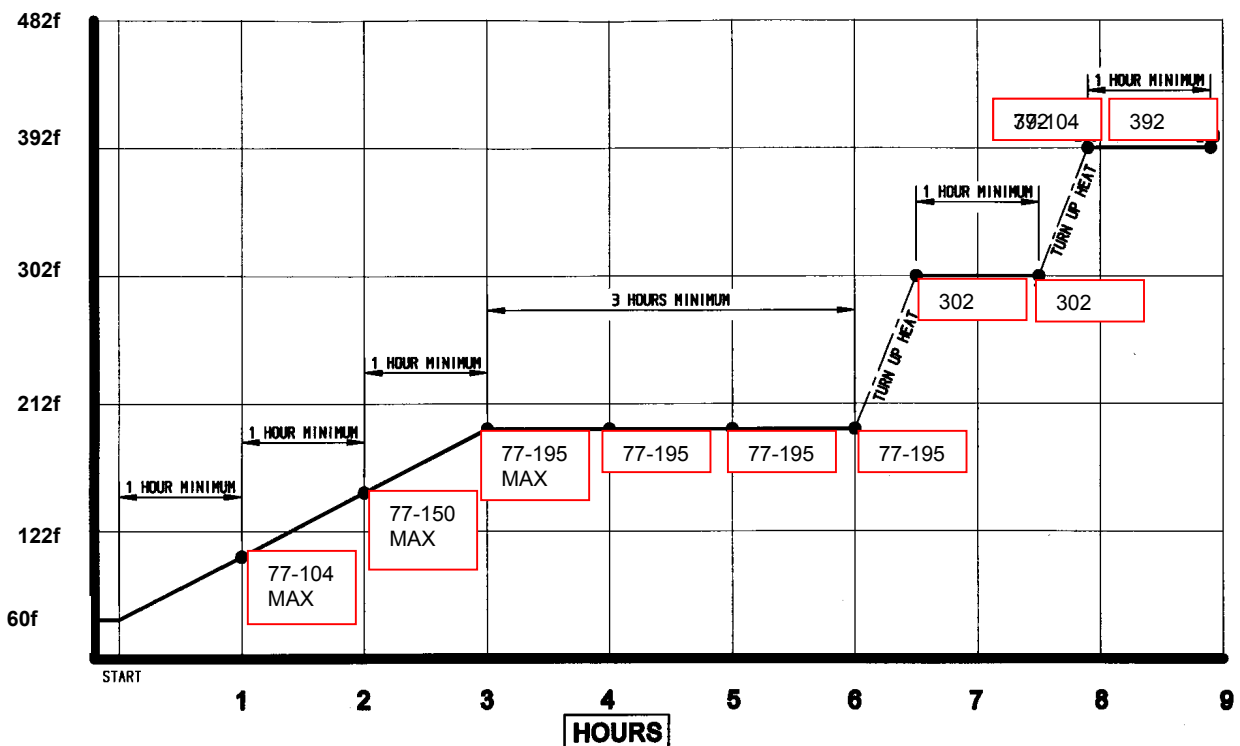
THIS PROCEDURE MUST BE ADHERED TO FOR THE OVEN WARRANTY TO BE VALID.

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.**

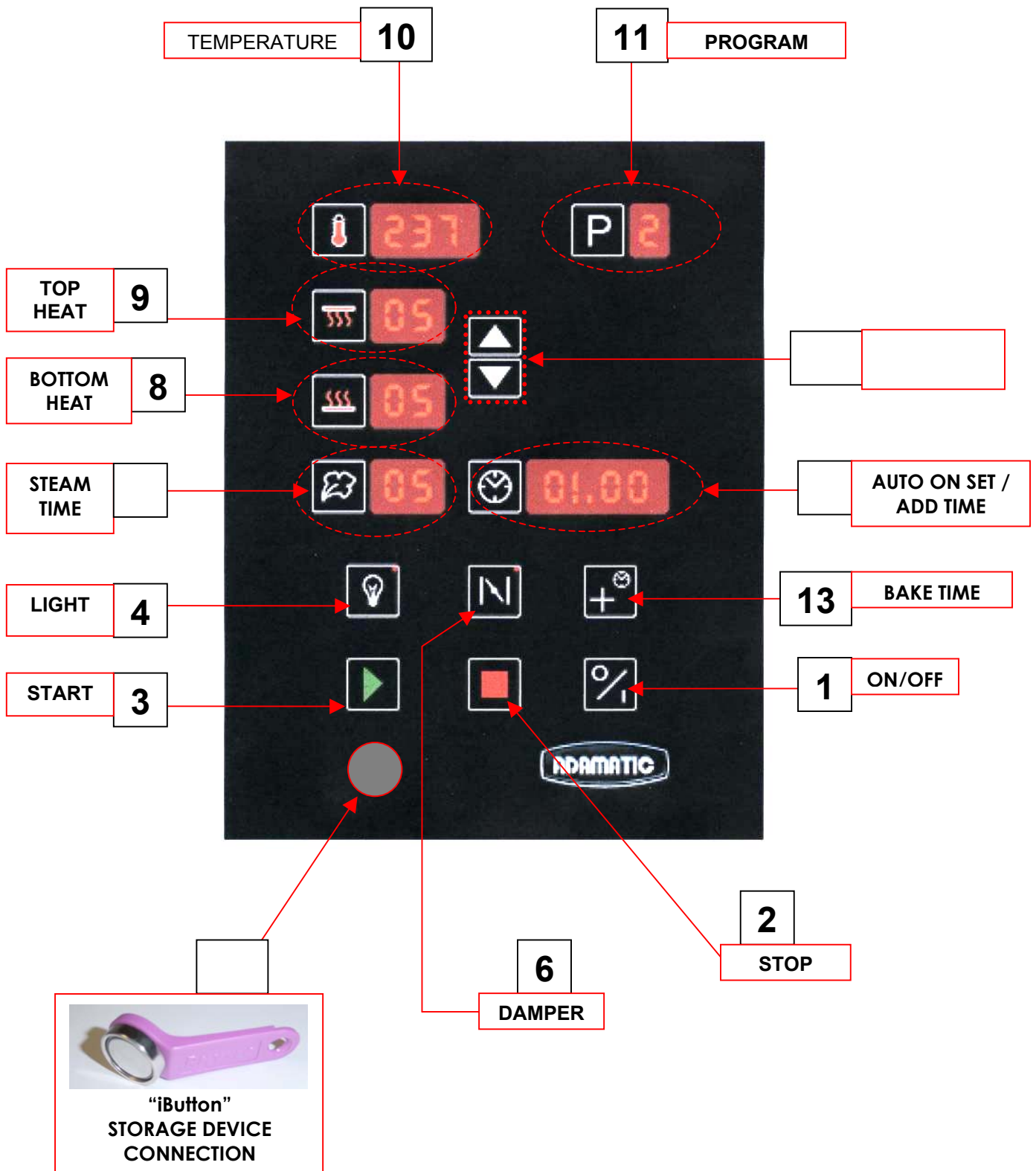
First increase the top heat to speed recovery.

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.

CLASSIC DECK OVEN CONTROLLER



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 (red 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

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.

OPERATION

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:

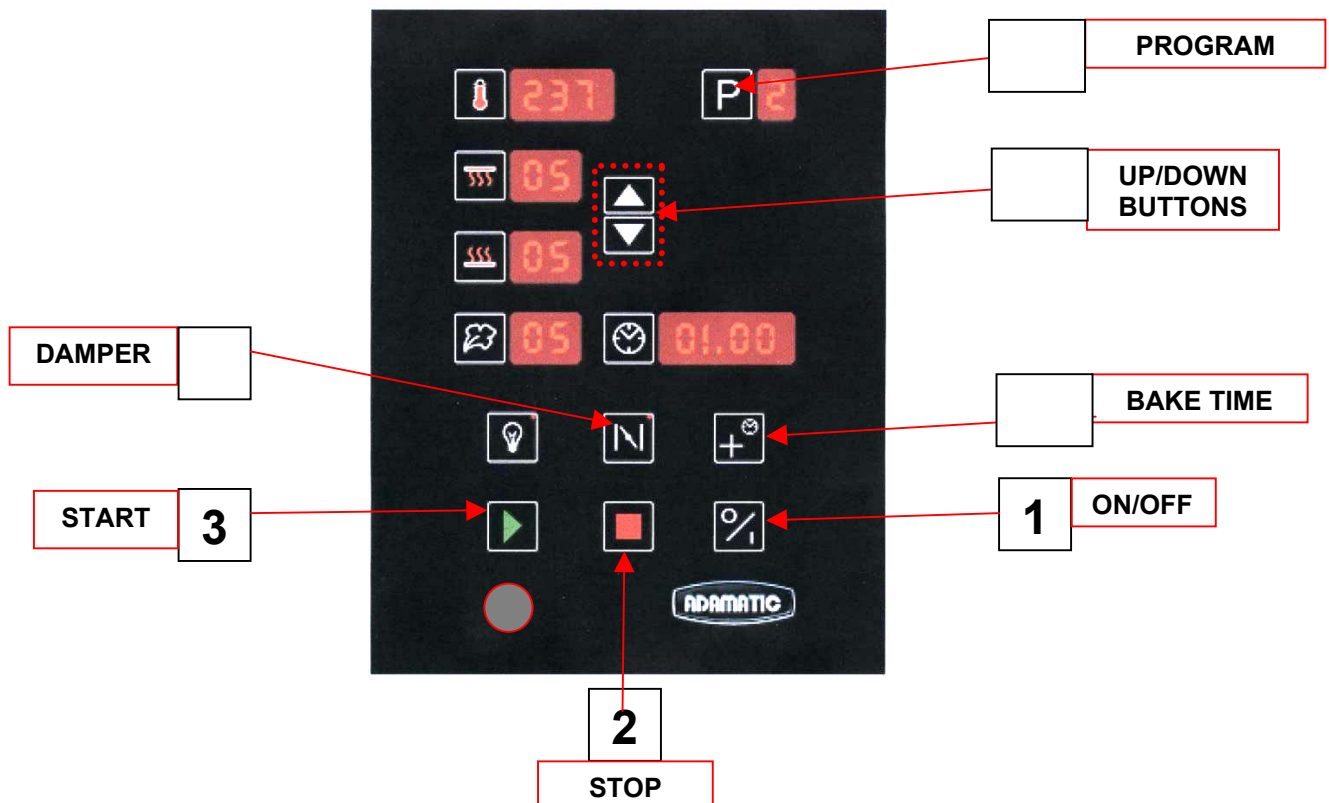
If the oven is already hot and the set temperature is lower than the current temperature of the oven, the door should be opened to allow the temperature to drop.

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).



DAY AND TIME SET UP

Turn the power supply on.

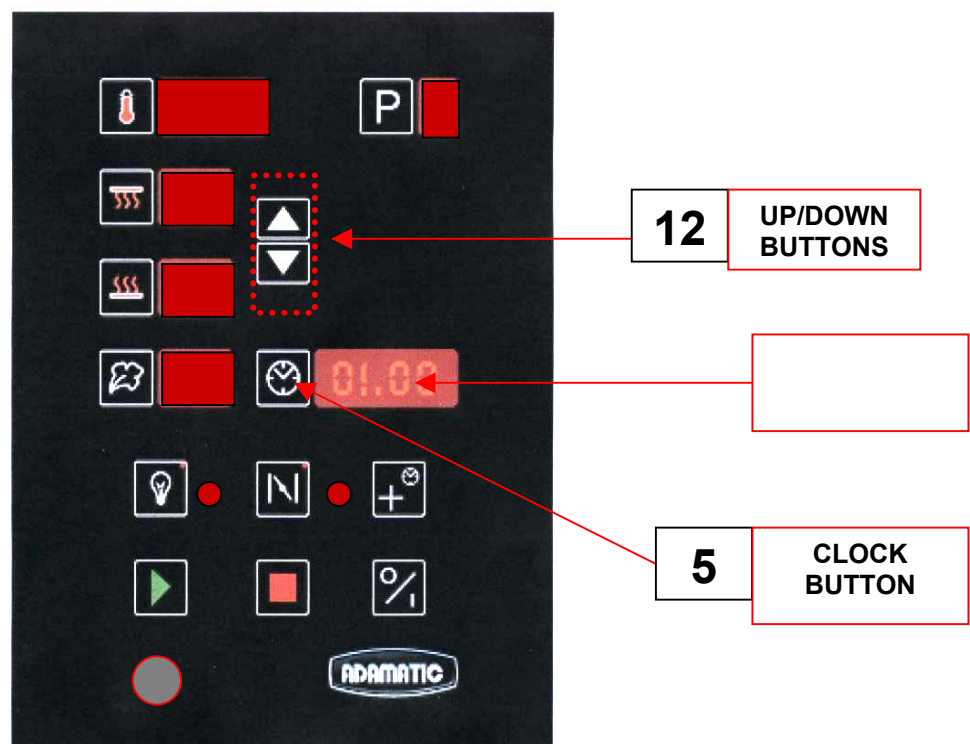
This will put the oven in “standby mode” with only the clock showing.

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)**.

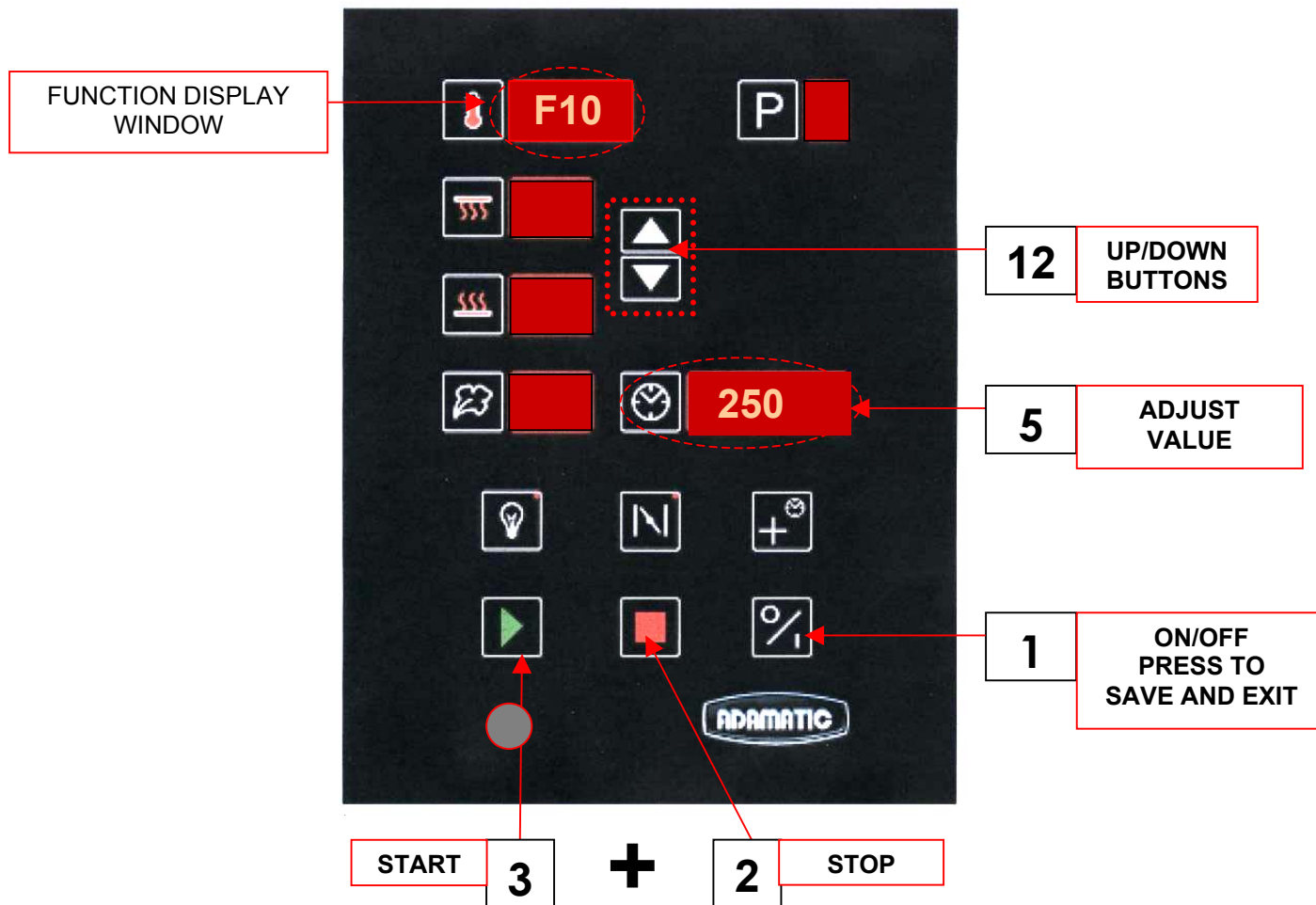
Press clock button **(5)** again and day number will show.
Change value using up and down keys **(12)**.
(usually day 1 is used as Monday)

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
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

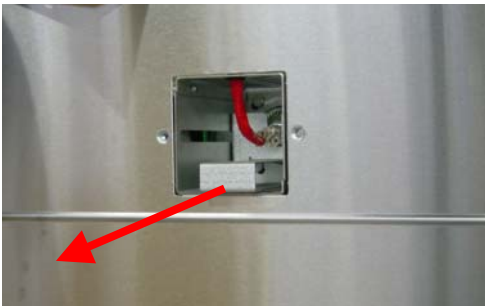
24v 20w LAMP PART NUMBER ... B855-94-008



HEX HEAD SOCKET SCREWS

1

UNSCREW PLATE NEXT TO LIGHT TO BE REPLACED



2



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 TRANSFORMER 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	A900-34-349
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

TOP HEAT ELEMENT 1.0kW
TOP HEAT ELEMENT 0.6kW
BOTTOM HEAT ELEMENT 0.75kW

220v

480v

B854-04-090 (B854-04-096)
B854-04-088 (B854-04-094)
B854-04-089 (B854-04-095)

2 ACROSS

TOP HEAT ELEMENT 0.65kW
TOP HEAT ELEMENT 0.4kW
BOTTOM HEAT ELEMENT 0.5kW

B854-04-099 (B854-04-105)
B854-04-097 (B854-04-103)
B854-04-098 (B854-04-104)

1 ACROSS 220V

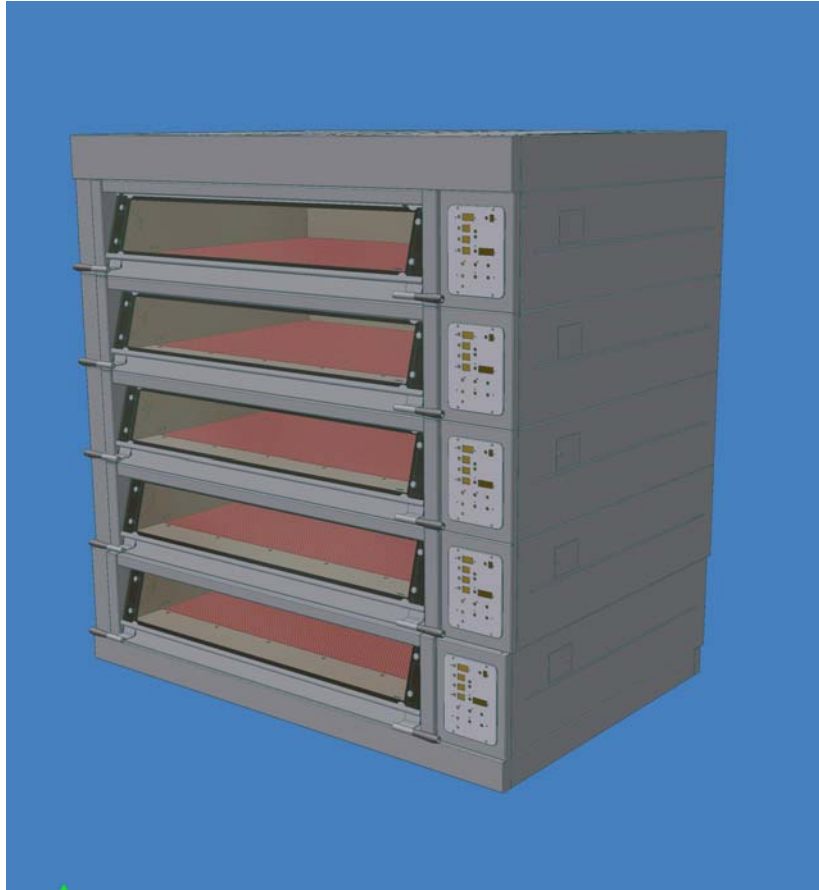
TOP HEAT ELEMENT 0.325kW
TOP HEAT ELEMENT 0.2kW
BOTTOM HEAT ELEMENT 0.25kW

B854-04-108
B854-04-106
B854-04-107

1 ACROSS 480V

TOP HEAT ELEMENT 0.525kW
TOP HEAT ELEMENT 0.325kW
BOTTOM HEAT ELEMENT 0.40kW

(B854-04-114)
(B854-04-112)
(B854-04-113)



14.0 ELECTRICS



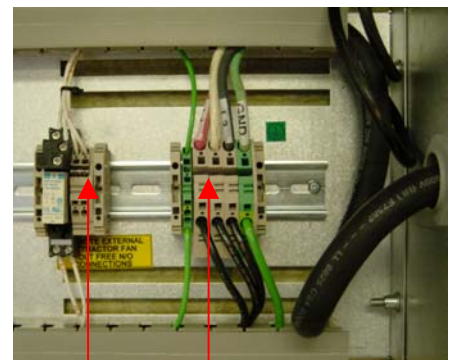
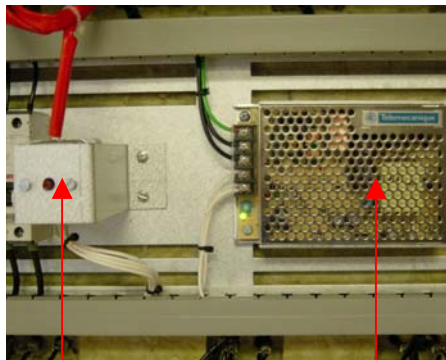
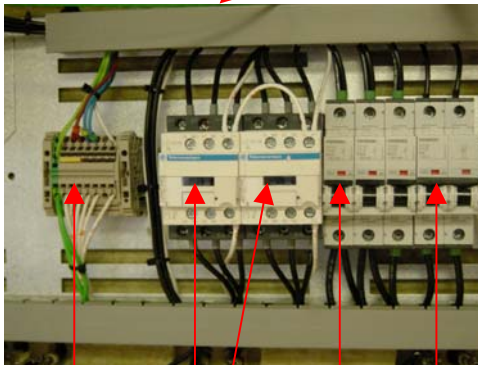
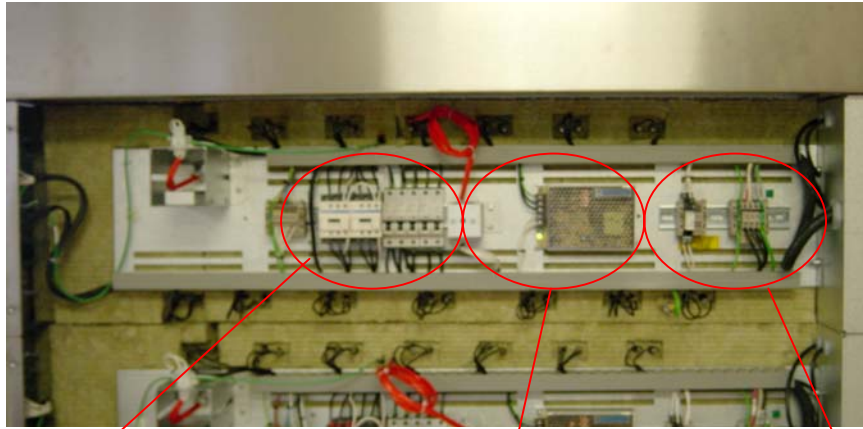
PARTS LIST FOR DRAWINGS FOLLOWING – 2 TRAY WIDE – 220v. (480v IN BRACKETS)

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)

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 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 0.35kW (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

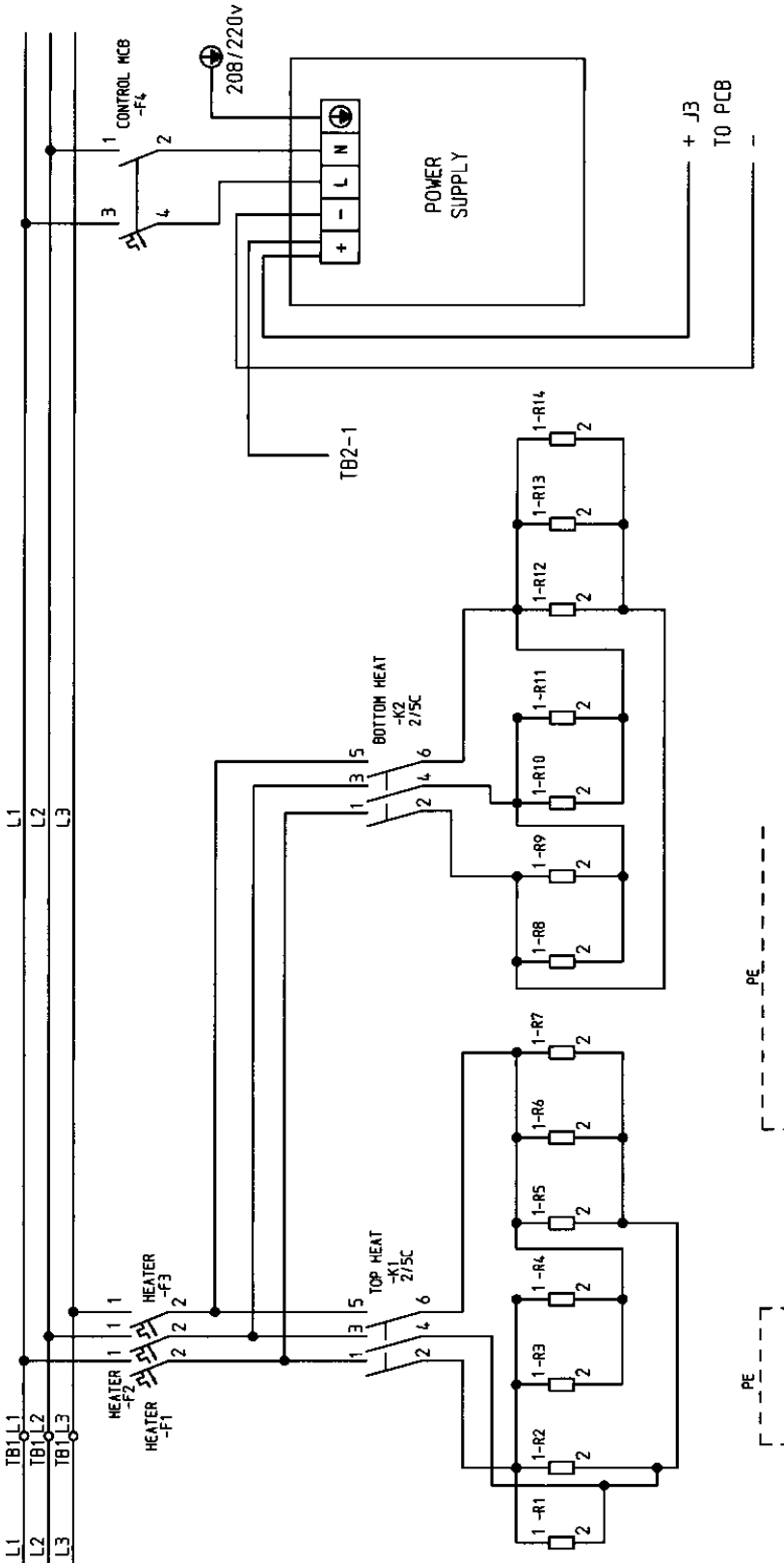
F5

POWER SUPPLY

TB3

TB1

IF IN ANY DOUBT - ASK

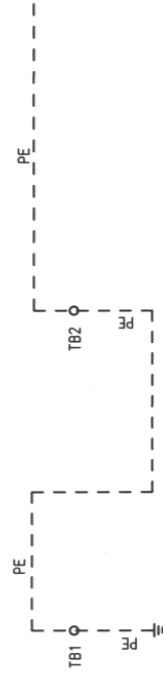
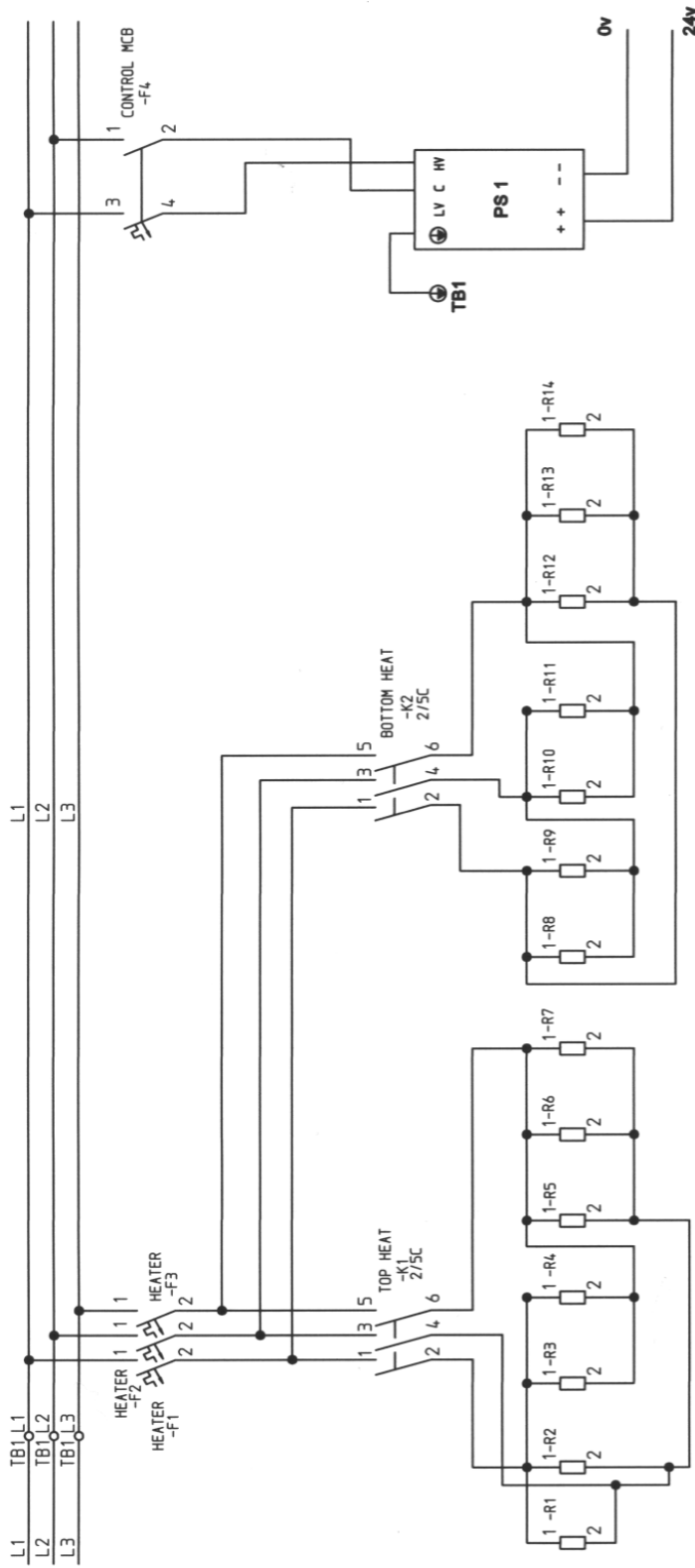


REV	SIG	DATE	REVISION	ECH NO.
MONO MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA3 4EB. TEL: (01782) 561234. FACSIMILE NUMBER FAX: (01782) 561018 Email: engineering@monoequip.com			TITLE: MODULAR DECK OVEN POWER CIRCUIT TOP-BOTTOM HEAT	
ELECTRICAL SPECIFICATIONS:- 220V 3 PHASE 60HZ 3 WIRE + GROUND			DRAWN: RAC PB/AT	
ELECTRICAL SPECIFICATIONS:- 220V 3 PHASE 60HZ 3 WIRE + GROUND			DATE: 12-6-06 DRAWING NO: M257E25-	

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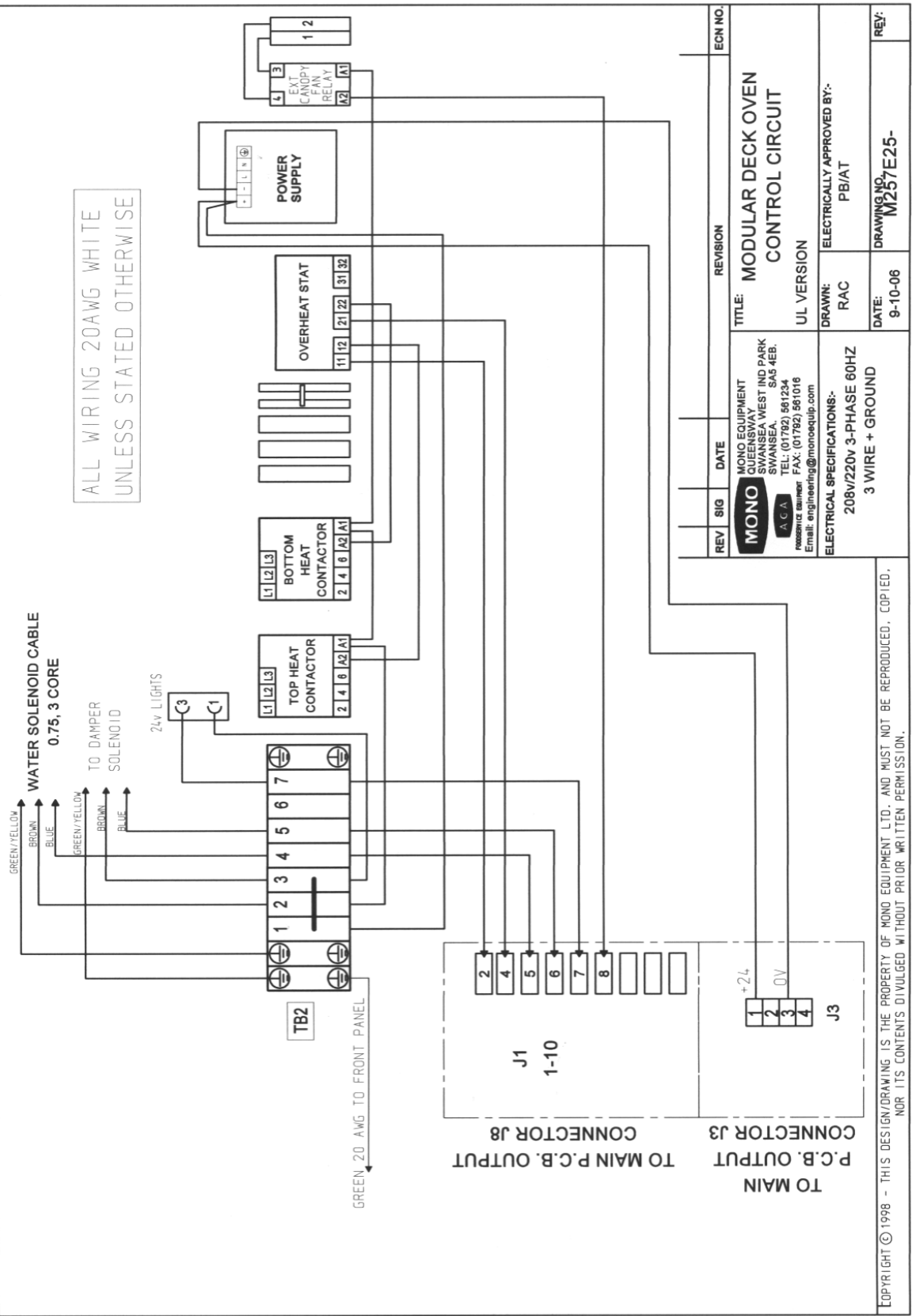


IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
			TITLE: MODULAR DECK OVEN POWER CIRCUIT TOP-BOTTOM HEAT	
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01792) 561234 FOODSERVICE EQUIPMENT FAX: (01792) 561016 Email: engineering@monoequip.com			UL VERSION	
ELECTRICAL SPECIFICATIONS:-			DRAWN: RAC	ELECTRICALLY APPROVED BY:- PB/AT
480V 3 PHASE 60HZ 3 WIRE + GROUND			DATE: 9-10-06	REV: —
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IF IN ANY DOUBT - ASK

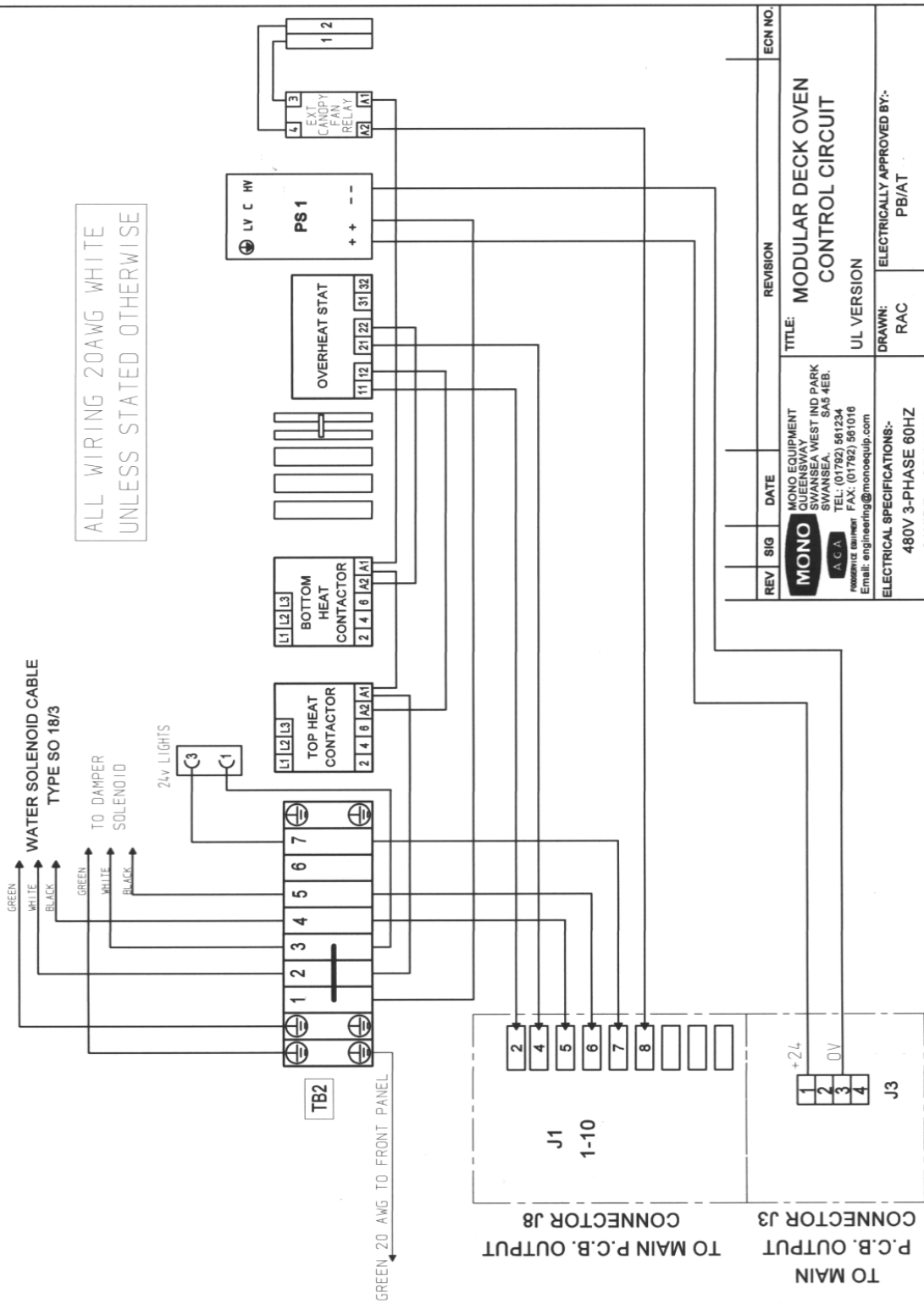


REV	SIG	DATE	REVISION	ECN NO.
			TITLE: MODULAR DECK OVEN CONTROL CIRCUIT	
			UL VERSION	
			DRAWN: RAC	ELECTRICALLY APPROVED BY:- PBI/AT
			DATE: 9-10-06	REV: DRAWING NO. M257E25-
<p>MONO EQUIPMENT QUEENSWAY SWANSEA, SA5 4EB. TEL: (01792) 561234 FAX: (01792) 561016 Email: engineering@monoequip.com</p>			<p>ELECTRICAL SPECIFICATIONS:- 208V/220V 3-PHASE 60HZ 3 WIRE + GROUND</p>	

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IF IN ANY DOUBT - ASK

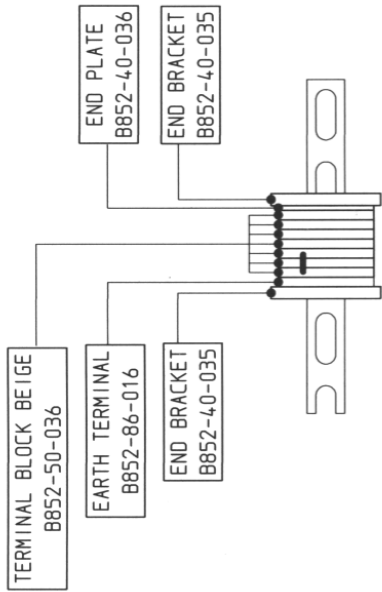


ALL WIRING 20AWG WHITE
UNLESS STATED OTHERWISE

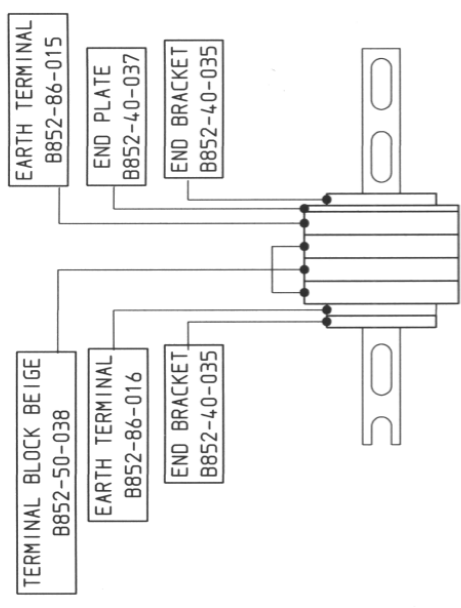
REV	SIG	DATE	REVISION	ECH NO.
MONO MONO EQUIPMENT SWANSEA WEST IND PARK SWANSEA, SAG 4EB. TEL: (01792) 561234 FAX: (01792) 561016 Email: engineering@monoequip.com				
TITLE: MODULAR DECK OVEN CONTROL CIRCUIT UL VERSION				
DRAWN: RAC ELECTRICALLY APPROVED BY: PBI/AT				
ELECTRICAL SPECIFICATIONS:- 480V 3-PHASE 60HZ 3 WIRE + GROUND				
DATE: 28-4-05 DRAWING NO: MZ57E25-50900 REV:				

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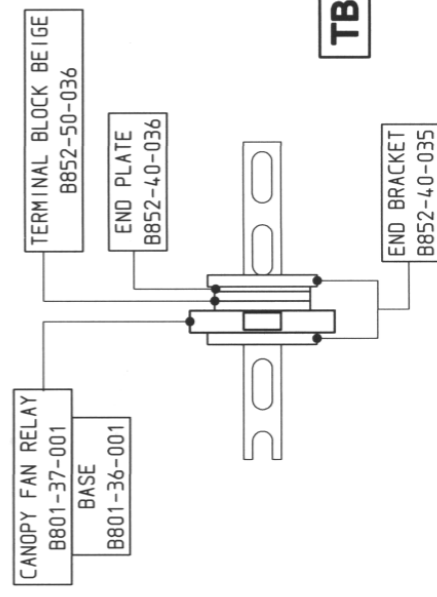
IF IN ANY DOUBT - ASK



TB2



TB1



TB3

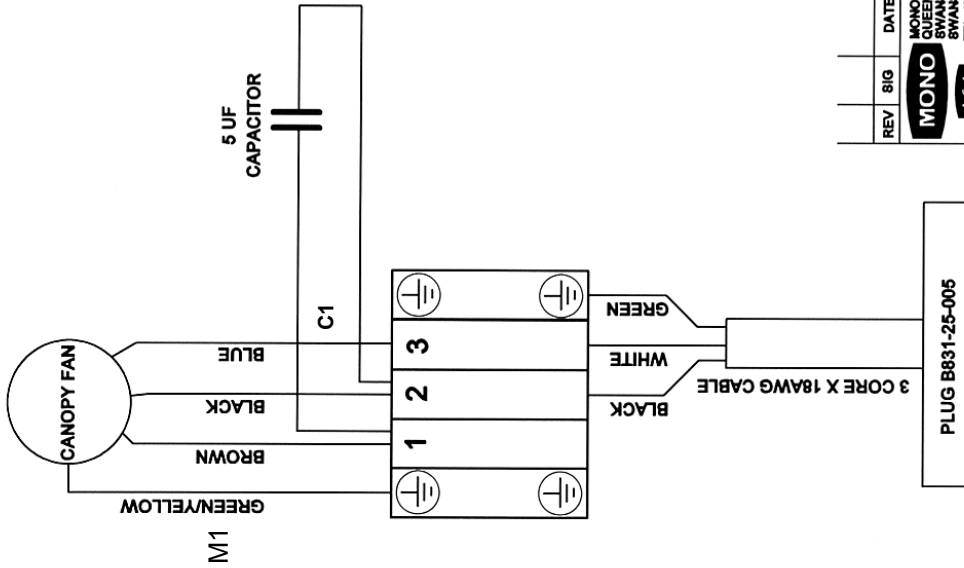
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REV	SIG	DATE	REVISION	ECN NO.
			MODULAR DECK OVEN	
			TB1, TB2 & TB3 ASSEMBLY	
MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB, WILTSHIRE BAUKIT TEL: (01792) 561234 FAX: (01792) 561016 Email: engineering@monoquip.com			TITLE: MODULAR DECK OVEN TB1, TB2 & TB3 ASSEMBLY	
ELECTRICAL SPECIFICATIONS:-			DRAWN: RAC	ELECTRICALLY APPROVED BY:- AT
IF IN ANY DOUBT - ASK			DATE: 8-2-07	DRAWING NO. M257E25-50400
				REV: -

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”	B851-22-024
	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

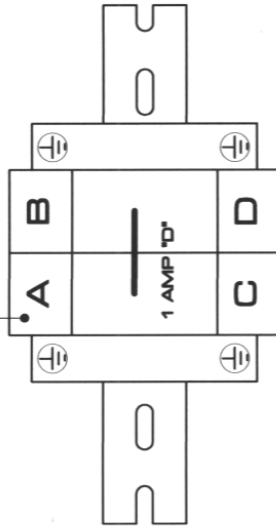
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REV	SIG	DATE	REVISION	ECN NO.
			TITLE: MODULAR DECK OVEN CANOPY FAN WIRING UL VERSION	
MONO EQUIPMENT QUEENSWAY 100 WESTING PARK RYANSEA SAU 4EB. TEL: (01782) 861234 FAX: (01782) 861016 Email: engineering@monoequip.com			DRAWN: RAC ELECTRICALLY APPROVED BY:- PBI/AT	
ELECTRICAL SPECIFICATIONS:-			DATE: 28-4-05	DRAWING NO: M247E25-50600
			REV: -	

IF IN ANY DOUBT - ASK

X1

MCB 2 POLE 1.0A
B872-22-117



REV	SIG	DATE	REVISION	ECN NO.
			DXM CANOPY	
			CONTROL PLATE ASSY PARTS	
			UL	
			DRAWN: RAC	
			ELECTRICALLY APPROVED BY: AT	
			DATE: 5-02-07	
			DRAWING NO. MZ57E-25-50800	
			REV: ---	

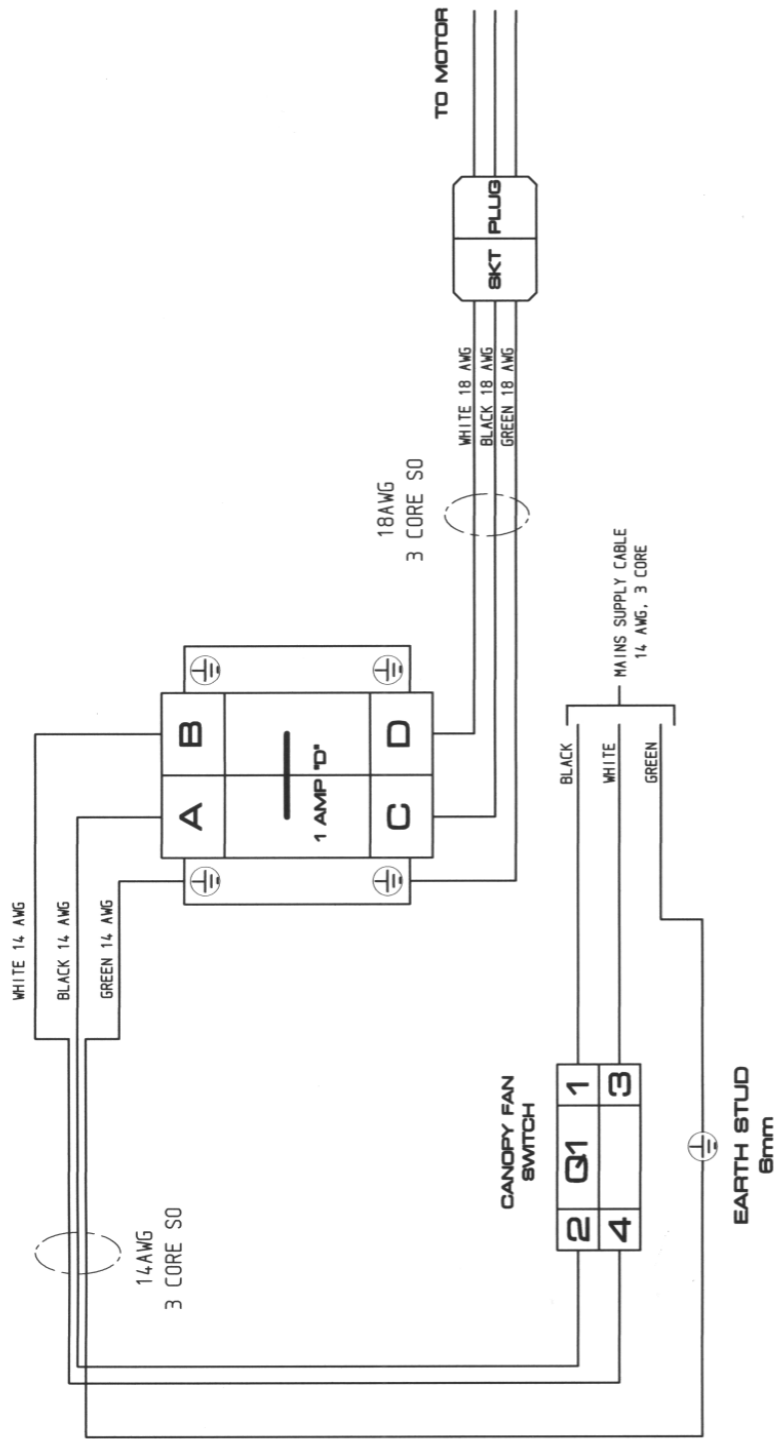
MONO EQUIPMENT
QUEENSWAY
SWANSEA WEST IND PARK
SWANSEA, SA5 4EB.
TEL: (01792) 561234
FOODSERVICE EQUIPMENT FAX: (01792) 561016
Email: engineering@monoequip.com

MONO
AGA

ELECTRICAL SPECIFICATIONS:-

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IF IN ANY DOUBT - ASK



REV	SIG	DATE	REVISION	ECN NO.
<p>MONO MONO EQUIPMENT QUEENSWAY SWANSEA WEST IND PARK SWANSEA, SA5 4EB. TEL: (01782) 561234 FOODSERVICE EQUIPMENT FAX: (01782) 561016 Email: engineering@monoequip.com</p>				
<p>AGA TITLE: HARMONY DECK OVEN CANOPY FAN WIRING</p>				
<p>ELECTRICAL SPECIFICATIONS:- UL DRAWN: RAC ELECTRICALLY APPROVED BY:- AT</p>				
<p>DATE: 5-02-07 DRAWING NO. M257E25-50500</p>				
<p>REV: ---</p>				

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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

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

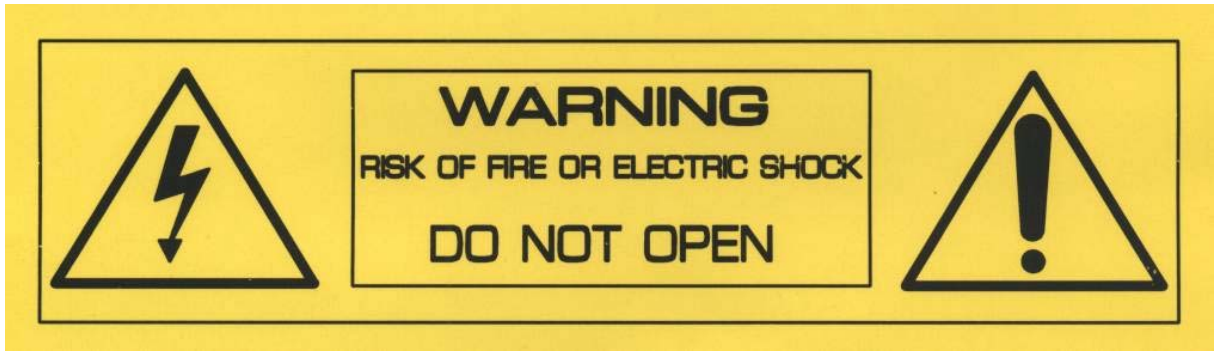
FAN CABLE

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**

M247-20-01100



M257-20-01300



M257-20-0010



M247-20-01300

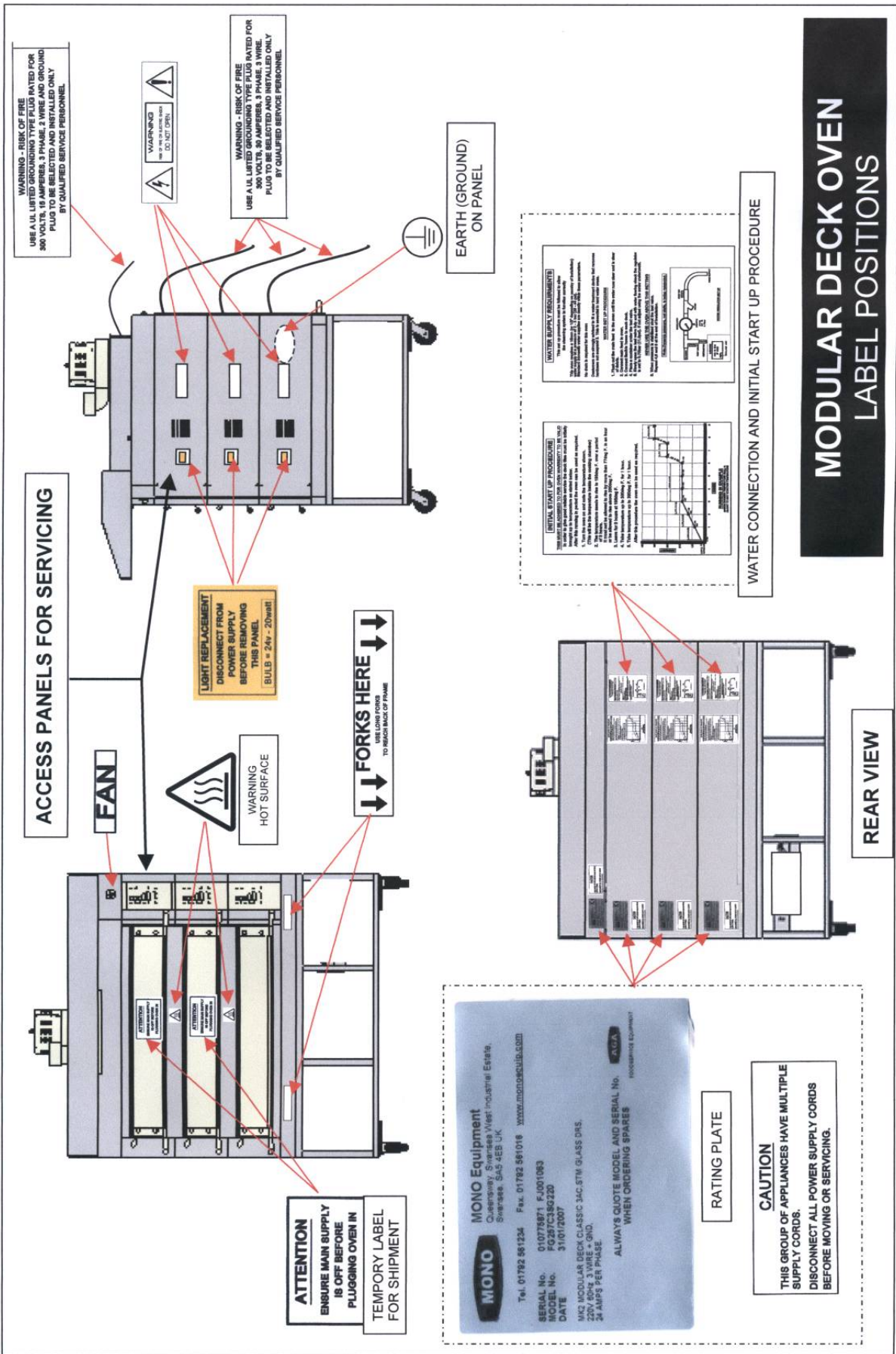
LABEL TO WARN OF HOT SURFACES



M257-20-00200



M247-20-01400





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FOODSERVICE EQUIPMENT

