

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 our engineers' ability to
service / repair your machine.**



OPERATION AND MAINTENANCE MANUAL

DXm MODULAR DECK OVEN



FOODSERVICE EQUIPMENT

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

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1.0 INTRODUCTION

The electric **DXm** 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 **DXm** external and internal contact surfaces are stainless steel, plus each modular deck is fitted with durable reinforced one-piece tiles, high-grade insulation and high temperature ceramic sealant.

The **DXm** 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.

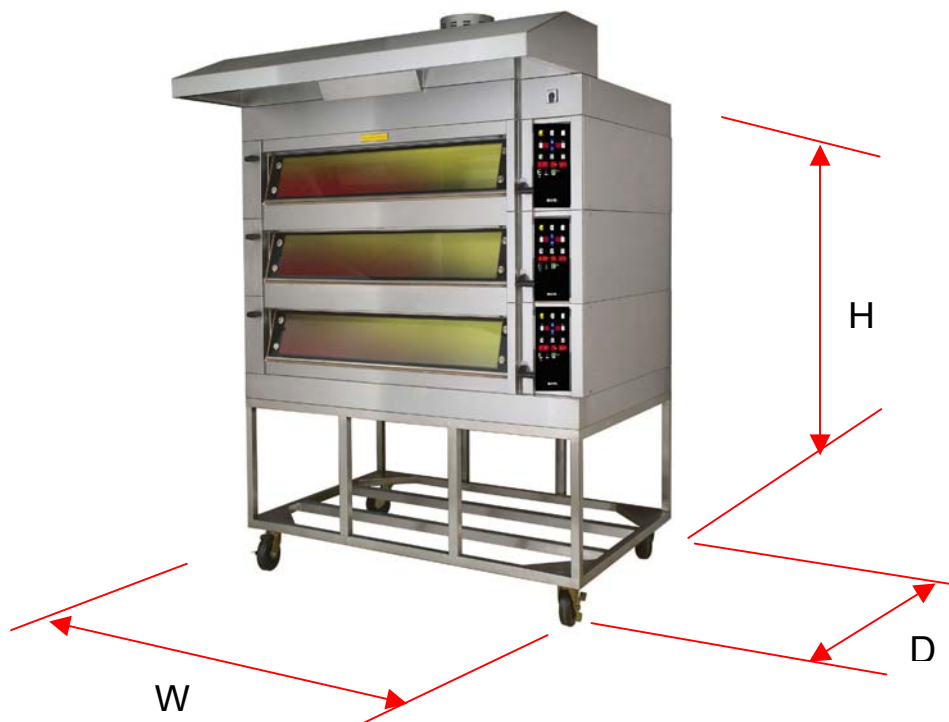
Supplied with an LED screen. All programmable parameters have separate indicators for easy programming and extra bake time, if required. An energy saving 7-day timer is also standard.

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 and easily accessed from inside.

Fitted with a choice of hinged easy to clean double glazed doors (using low energy-loss reflective glass for high visibility) or metal doors, both with seals on all 4 sides, 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

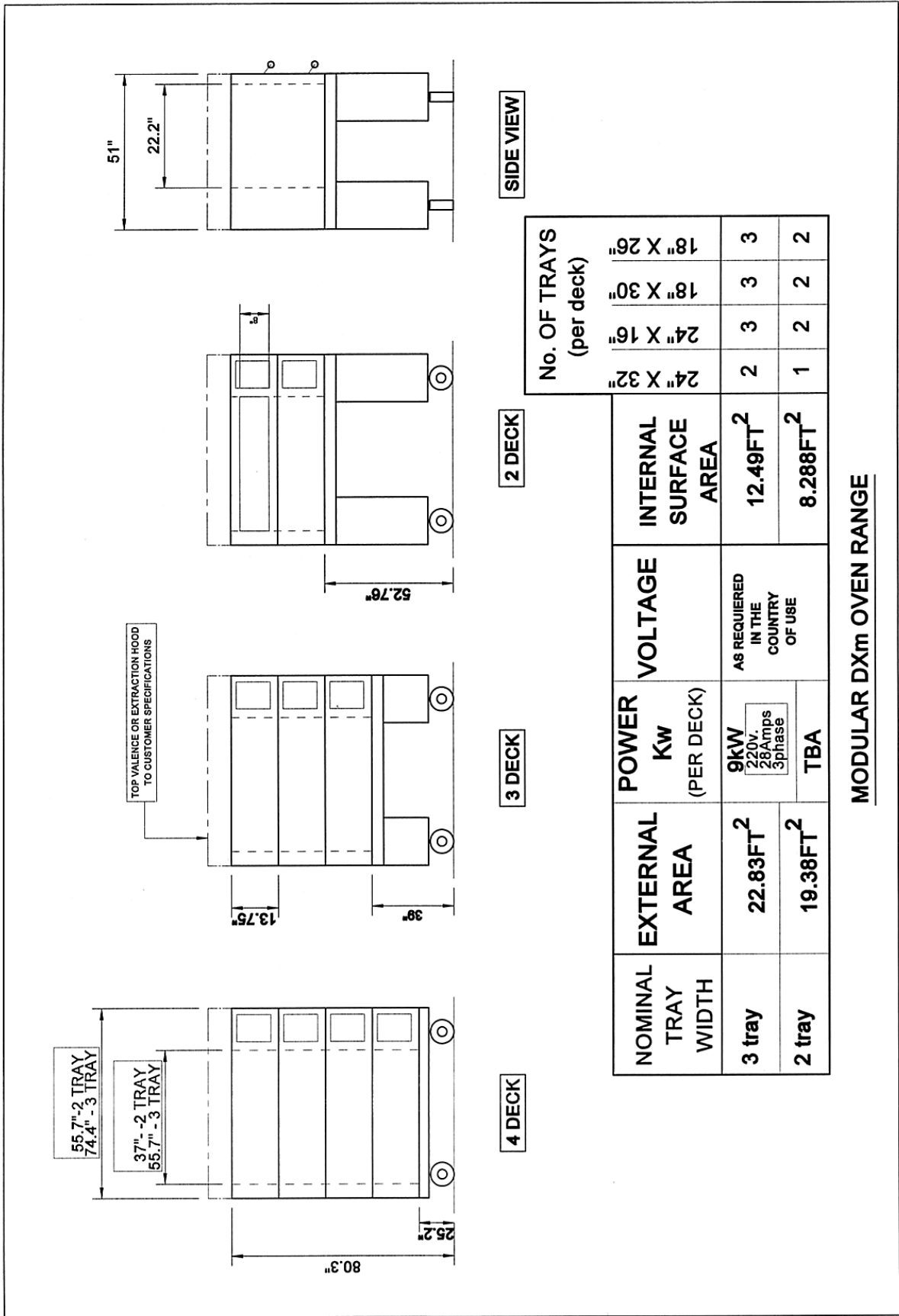


All ovens.....**H = 80"** (2040mm)
Ovens available with 1,2,3 or 4 modules

32" deep modules **D = 51"** (1300mm)

3 Tray wide oven **W = 74 1/2"** (1890mm)
2 Tray wide oven **W = 55 3/4"** (1416mm)

3.0 SPECIFICATIONS



ELECTRICAL LOADINGS:

USA (UL)

- **SUPPLY REQUIRED PER MODULAR DECK:**

3 Phase + ground , 220v. 60Hz Fused at 32Amps

Loading per modular deck = **9.1Kw**

- **SUPPLY REQUIRED FOR CANOPY:**

3 Phase + ground, 220v. 60Hz Fused at 6Amps

- **NOISE LEVEL:** Less than 80 Db

- **WEIGHT:** TO BE ADVISED

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 pipe fittings 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 smooth level floor is recommended on which to position the oven and access for maintenance should be considered.
- 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.
- It is recommended that a minimum gap of 50mm be left all-round sides of the oven to allow maximum cooling of the electrical chamber. (This area should not be built in but allow an airflow round the oven).
- Installation must be made by a trained authorized engineer.
- **The oven must be “run in” as stated in the initial start up instructions.**

ELECTRICAL CONNECTIONS

- Each modular deck requires it's own power supply.

SUPPLY REQUIRED PER MODULAR DECK:

3 Phase + Neutral + Earth, 415v. 50Hz Fused at 20Amps

Loading per modular deck = 9.1Kw

SUPPLY REQUIRED FOR CANOPY:

Single-phase supply fused at 13Amps

USA (UL)

- **SUPPLY REQUIRED PER MODULAR DECK:**

3 Phase + ground , 220v. 60Hz Fused at 32Amps

Loading per modular deck = 9.1Kw

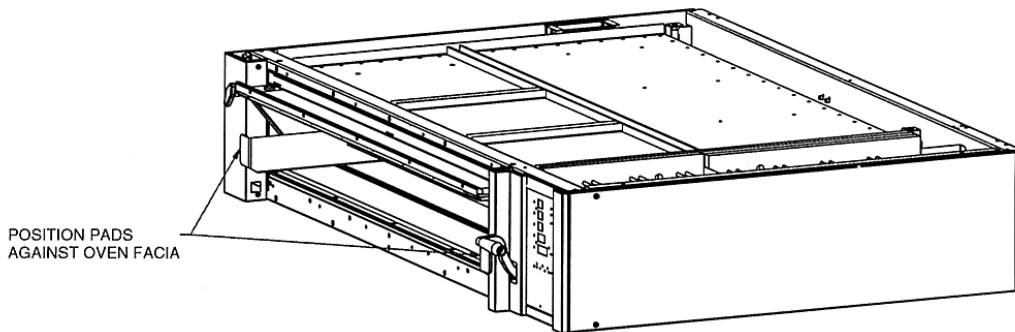
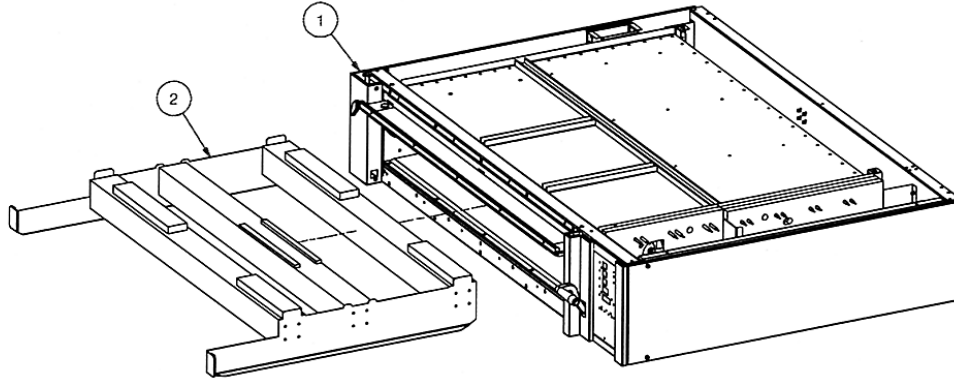
- **SUPPLY REQUIRED FOR CANOPY:**

3 Phase + ground , 220v. 60Hz Fused at 6Amps

LIFTING INSTRUCTIONS FOR FORK LIFT USE

DO NOT LIFT ANY OTHER WAY WITH A FORK LIFT

(LIFTING PALLET Part No.245-09-00300)



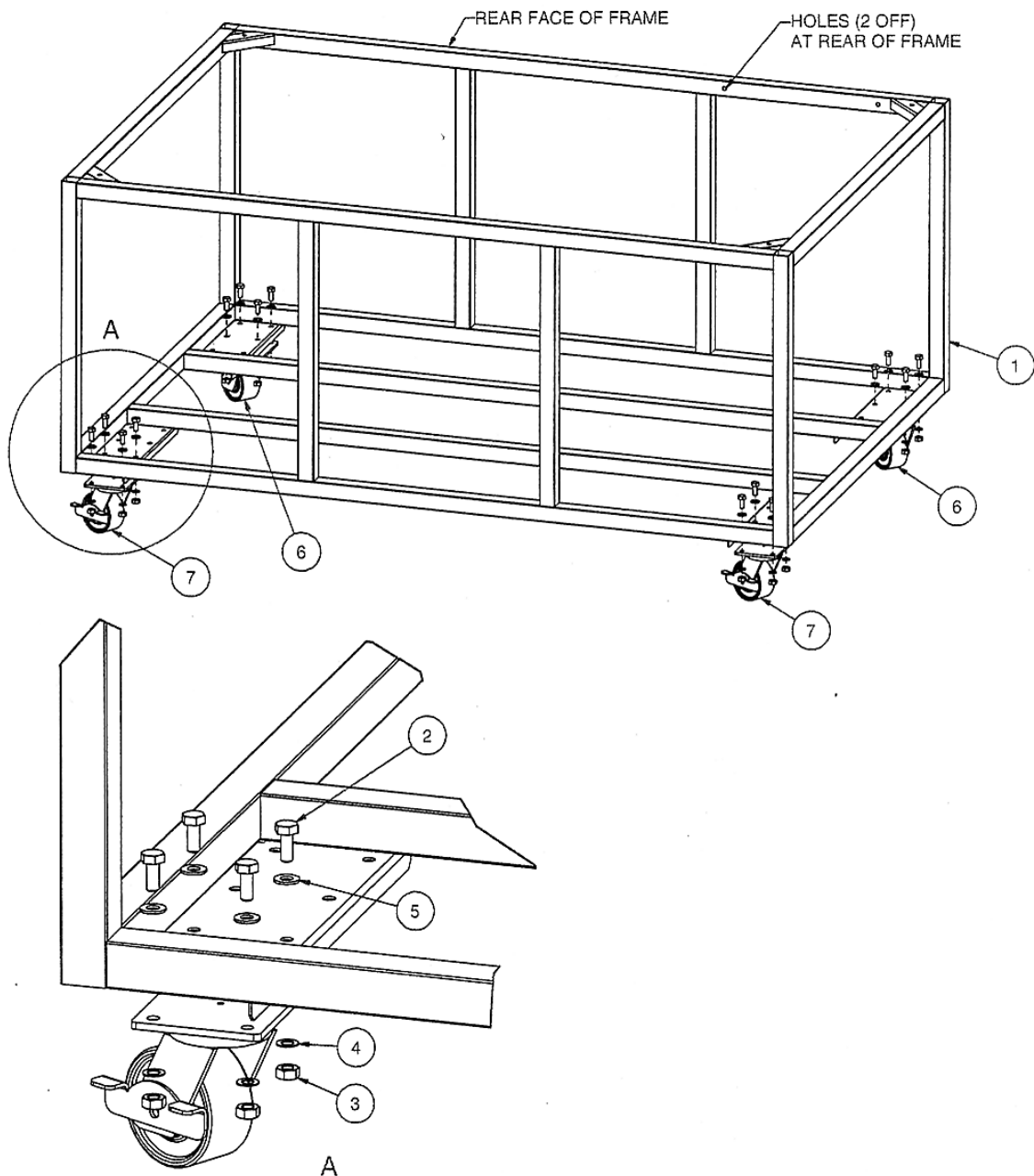
NOTES:

1. OPEN DOOR OF DECK OVEN (ITEM 1).
2. ENSURE OVEN IS FREE OF LOOSE INTERNAL ITEMS STORED DURING TRANSPORTATION.
3. INSERT DECK PALLET (ITEM 2) FULLY INTO DECK OVEN (ITEM 1) UNTIL RUBBER BUMP PADS CONTACT FRONT FACIA PANELS OF OVEN. THIS ENSURES DECK PALLET (ITEM 2) IS IN CORRECT POSITION FOR USE. CARE MUST BE TAKEN NOT TO DAMAGE DECK OVEN (ITEM 1) COMPONENTS DURING THIS PROCESS.
4. ALLOW DECK PALLET (ITEM 2) TO REST NATURALLY ON THE DECK OVEN FLOOR.
5. INSERT LIFTING FORKS INTO OVEN AND UNDER WOODEN CROSSMEMBERS OF DECK PALLET (ITEM 2).
6. ENSURE RUBBER BUMP PADS ARE CORRECTLY POSITIONED BEFORE ATTEMPTING LIFTING OF OVEN.
7. SLIDE DECK PALLET ALONG DECK OVEN TILE TO REMOVE AFTER USE.

PARTS LIST			
ITEM	PART NUMBER	DESCRIPTION	QTY
1	245-00-00001	MODULAR DECK (STEAM) ASSY	1
2	245-09-00300	DECK PALLET	1

245-09-00036

DO NOT LIFT ANY OTHER WAY WITH A FORK LIFT

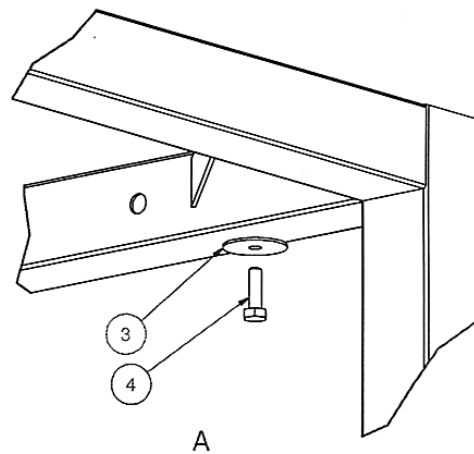
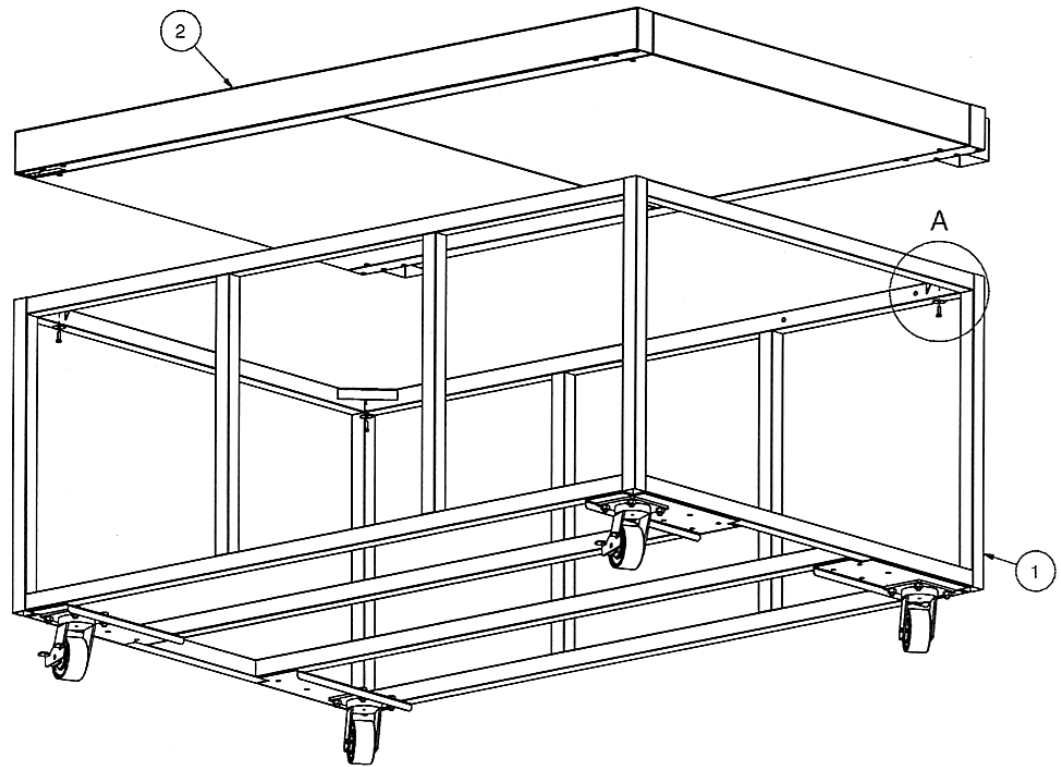


NOTES:

1. ESTABLISH WHICH IS THE REAR OF THE FRAME (NOTE THE TWO HOLES AS SHOWN).
2. FIX CASTORS (ITEM 6) TO REAR OF FRAME (ITEM 1) AS SHOWN.
3. FIX LOCKING CASTORS (ITEM 7) TO FRONT OF FRAME (ITEM 1).
4. ENSURE CORRECT OPERATION OF LOCKING CASTORS (ITEM 7) AFTER FITTING.

PARTS LIST			
ITEM	PART NUMBER	DESCRIPTION	QTY
1	245-01-40001	BASE FABN-3 DECK	1
2	A900-03-384	Hexagonal Bolt M10x25	16
3	A900-04-082	HEXAGONAL NUT M10 STEEL PLATED	16
4	A900-05-165	WASHER, M10, SHAKEPROOF	16
5	A900-05-211	M10 Plain Washer (A)	16
6	A900-20-052	4 INCH PHENOLIC CASTOR-UNBRAKED	2
7	A900-20-053	4 INCH PHENOLIC CASTOR-BRAKED	2

CASTORS TO BASE FRAME ASSEMBLY

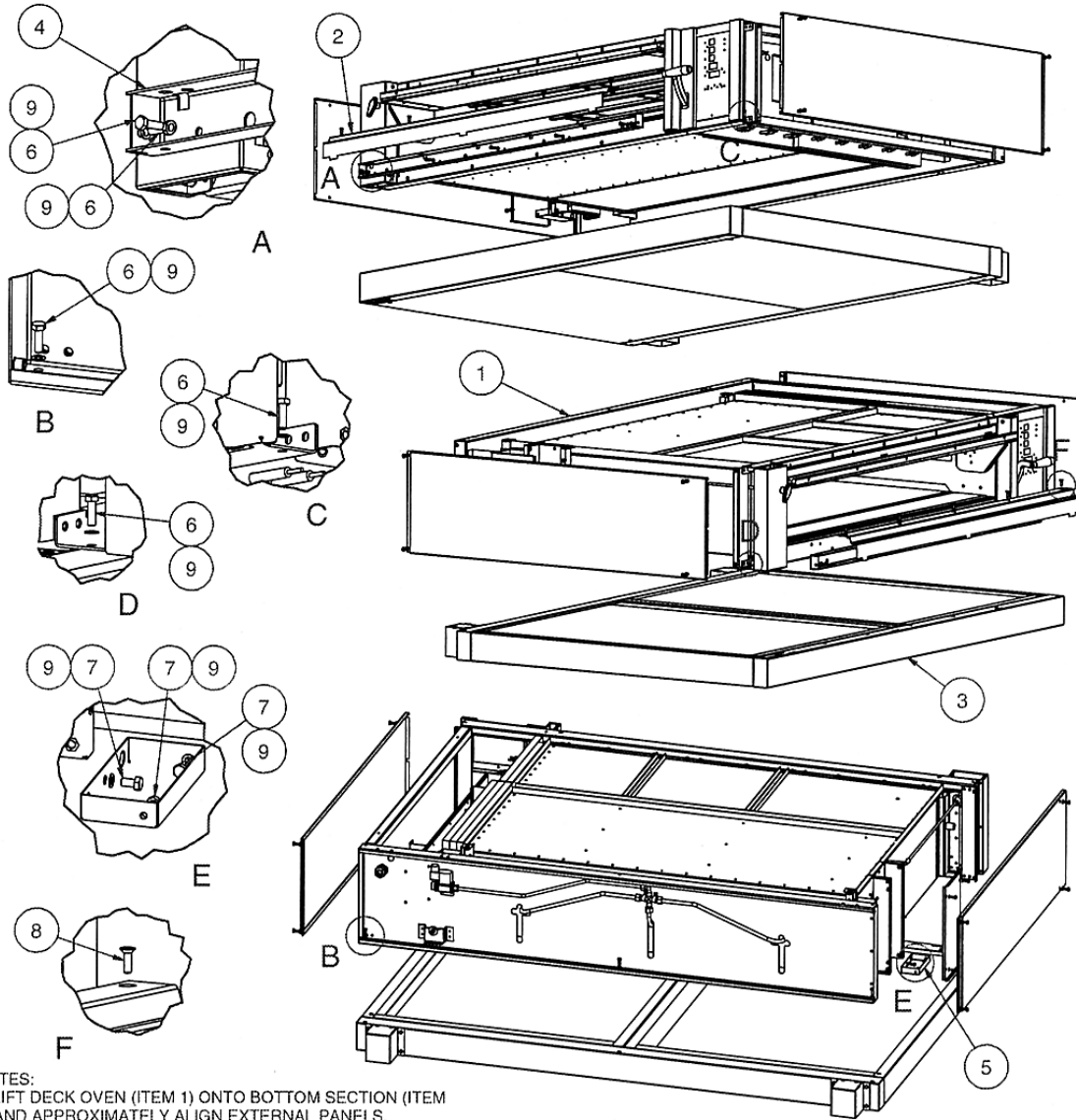


- NOTES:
1. LIFT BOTTOM SECTION (ITEM 2) ONTO BASE ASSY (ITEM 1) AND APPROXIMATELY ALIGN EXTERNAL PANELS.
 2. LOOSELY FIT FASTENERS TO FIX BOTTOM SECTION (ITEM 2) TO BASE ASSY (ITEM 1) SEE DETAIL A.
 3. ACHIEVE BEST ALIGNMENT BETWEEN EXTERNAL PANELS WITHIN LIMITS AFFORDED AT FASTENER LOCATIONS AND TIGHTEN FASTENERS PREVIOUSLY FITTED LOOSELY.

PARTS LIST			
ITEM	PART NUMBER	DESCRIPTION	QTY
1	245-01-40026	BASE FRAME ASSY (3 DECK)-ON SITE	1
2	245-01-40023	BOTTOM SECTION ASSY	1
3	A900-05-218	M6 ST. ST PENNY WASHER	4
4	A900-03-379	Hexagonal Bolt M6x20	4

M245-01-20018

BASE TO BOTTOM PLINTH ASSEMBLY



NOTES:

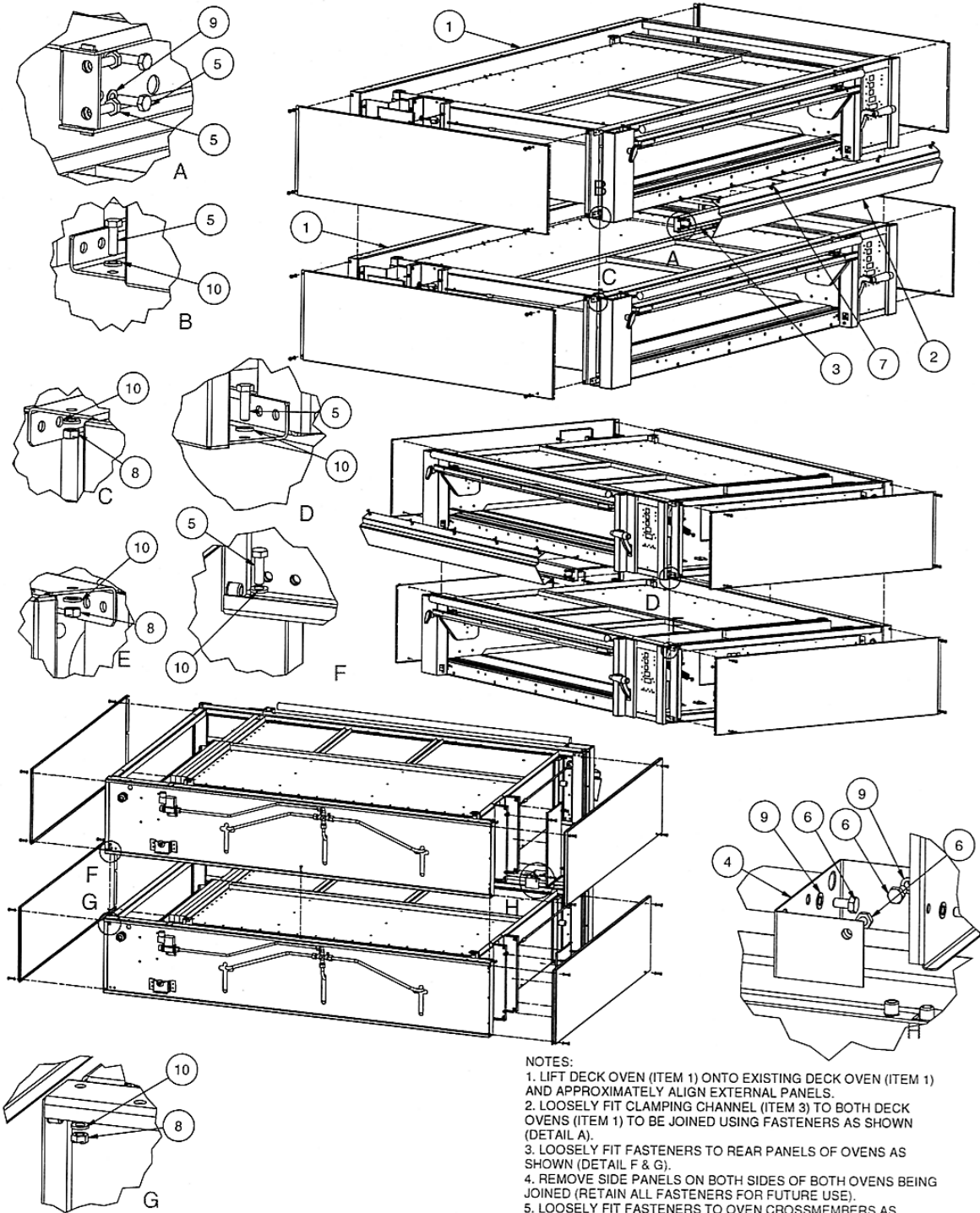
1. LIFT DECK OVEN (ITEM 1) ONTO BOTTOM SECTION (ITEM 3) AND APPROXIMATELY ALIGN EXTERNAL PANELS.
2. LOOSELY FIT CLAMPING STRIP (ITEM 4) TO DECK OVEN (ITEM 1) AND TO BOTTOM SECTION (ITEM 3) USING FASTENERS AS SHOWN (DETAIL A).
3. LOOSELY FIT FASTENERS TO REAR PANEL OF DECK OVEN (ITEM 1) AS SHOWN (DETAIL B).
4. REMOVE SIDE PANEL ON BOTH SIDES OF DECK OVEN (RETAIN FASTENERS FOR FUTURE USE).
5. LOOSELY FIT FASTENERS TO OVEN CROSSMEMBER AS SHOWN (DETAIL C & D).
6. REMOVE DAMPER COVER FROM DECK OVEN (RETAIN FASTENERS FOR FUTURE USE).
7. ACHIEVE BEST ALIGNMENT OF EXTERNAL PANELS OF OVEN AND BOTTOM SECTION WITHIN LIMITS AFFORDED AT FASTENER LOCATIONS.
8. TIGHTEN ALL FASTENERS PREVIOUSLY FITTED LOOSELY.
9. APPLY SEALANT PROVIDED AS REQUIRED THEN FIT DAMPER DRIP TRAY (ITEM 5) USING FASTENERS AS SHOWN (DETAIL E).
10. CHECK FOR CORRECT OPERATION OF DAMPER THEN REFIT DAMPER COVER - APPLY SEALANT AS REQUIRED.
11. REFIT SIDE PANELS TO OVEN.
12. INSERT TABS ON STOCK PLATE (ITEM 2) INTO CORRESPONDING HOLES IN BOTTOM SECTION (ITEM 3) AND SECURE IN POSITION USING FASTENERS AS SHOWN (DETAIL F).

M245-01-40028

PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	QTY
1	245-00-00001	MODULAR DECK (STEAM) ASSY	1
2	245-01-20900	BASE INV STOCK PLATE	1
3	245-01-40023	BOTTOM SECTION ASSY	1
4	245-02-21400	CLAMPING STRIP FABN	1
5	245-04-11400	DRIP TRAY - DAMPER	1
6	A900-03-379	Hexagonal Bolt M6x20	12
7	A900-03-453	Hexagonal Bolt M6x12	3
8	A900-03-725	C/Sunk Hd.Screw Hex.Skt. M6x20	5
9	A900-05-163	WASHER, M6, SHAKEPROOF	15

BOTTOM DECK TO BOTTOM PLINTH ASSEMBLY



NOTES:

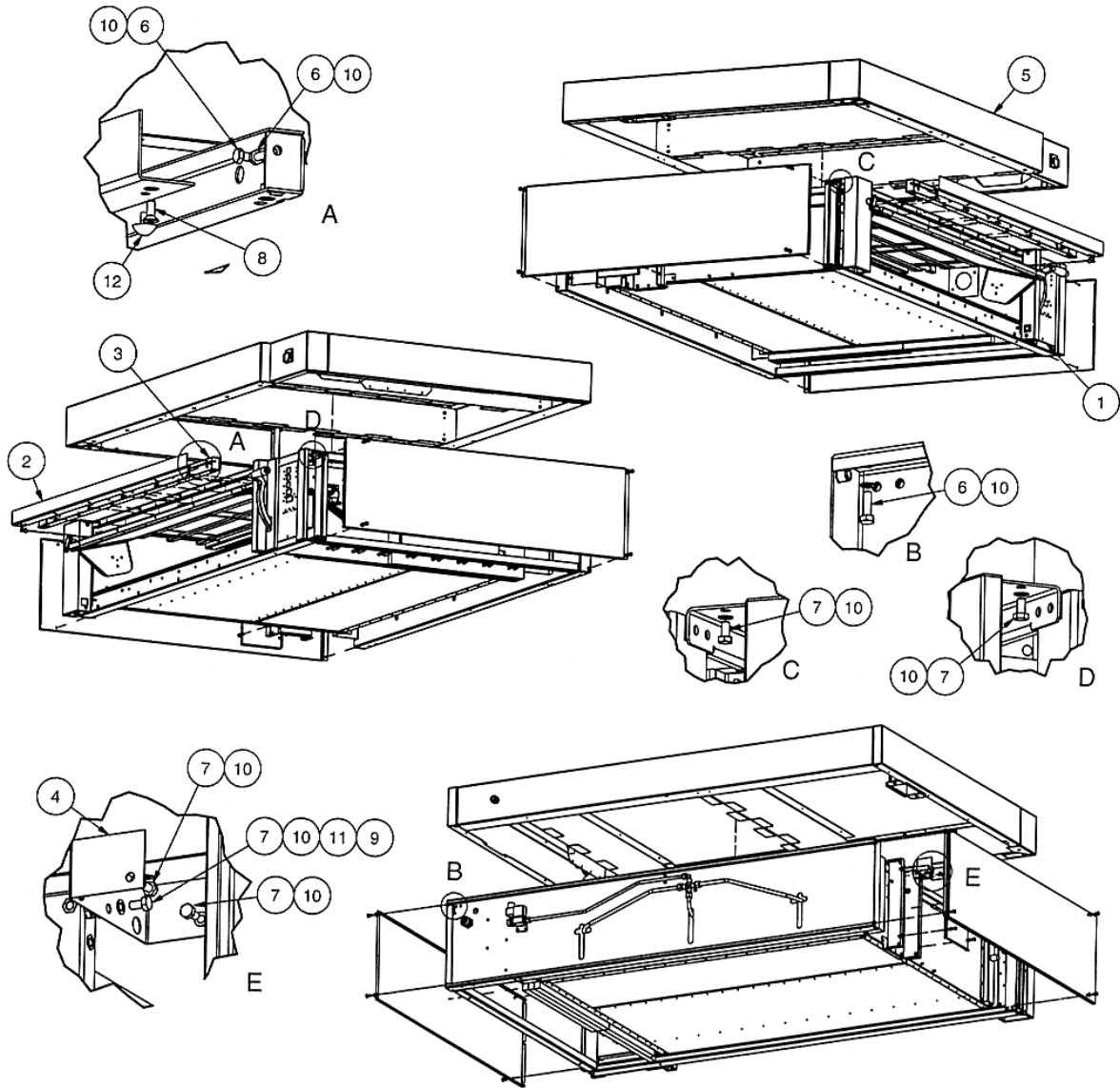
1. LIFT DECK OVEN (ITEM 1) ONTO EXISTING DECK OVEN (ITEM 1) AND APPROXIMATELY ALIGN EXTERNAL PANELS.
2. LOOSELY FIT CLAMPING CHANNEL (ITEM 3) TO BOTH DECK OVENS (ITEM 1) TO BE JOINED USING FASTENERS AS SHOWN (DETAIL A).
3. LOOSELY FIT FASTENERS TO REAR PANELS OF OVENS AS SHOWN (DETAIL F & G).
4. REMOVE SIDE PANELS ON BOTH SIDES OF BOTH OVENS BEING JOINED (RETAIN ALL FASTENERS FOR FUTURE USE).
5. LOOSELY FIT FASTENERS TO OVEN CROSSMEMBERS AS SHOWN (DETAIL B, C, D & E).
6. REMOVE DAMPER COVER FROM BOTH OVENS BEING JOINED (RETAIN ALL FASTENERS FOR FUTURE USE).
7. ACHIEVE BEST ALIGNMENT OF DAMPER CHANNELS BY MOVING OVEN WITHIN THE LIMITS OF THE ALLOWANCE AFFORDED AT FASTENER LOCATIONS.
8. TIGHTEN ALL FASTENERS PREVIOUSLY FITTED LOOSELY.
9. APPLY SEALANT PROVIDED AS REQUIRED THEN FIT DAMPER SEALING CHANNEL (ITEM 4) USING THE FASTENERS AS SHOWN (DETAIL H).
10. CHECK FOR CORRECT OPERATION OF DAMPERS THEN REFIT DAMPER COVER - APPLY SEALANT AS REQUIRED.
11. REFIT SIDE PANELS TO BOTH OVENS.
12. INSERT TABS ON STOCK PLATE (ITEM 2) INTO CORRESPONDING HOLES IN OVEN AND ANGLE INTO POSITION. SECURE INTO POSITION USING FASTENERS PROVIDED.

PARTS LIST

ITEM	PART NUMBER	DESCRIPTION	QTY
1	M245-00-00001	MODULAR DECK (STEAM) ASSY	2
2	245-02-14300	STOCK PLATE TOP HALF (250 GLASS)	1
3	245-02-21300	CLAMPING CHANNEL	1
4	245-04-11300	SEALING CHANNEL - DAMPER	1
5	A900-03-379	Hexagonal Bolt M6x20	19
6	A900-03-453	Hexagonal Bolt M6x12	3
7	A900-03-714	C/Sunk Hd.Screw Hex.Skt. M6x16	5
8	A900-04-116	BINX NUT M6 STEEL PLATED	5
9	A900-05-163	WASHER, M6, SHAKEPROOF	17
10	A900-05-182	M6x1.6 thk Washer	10

M245-18-00300

DECK TO DECK ASSEMBLY



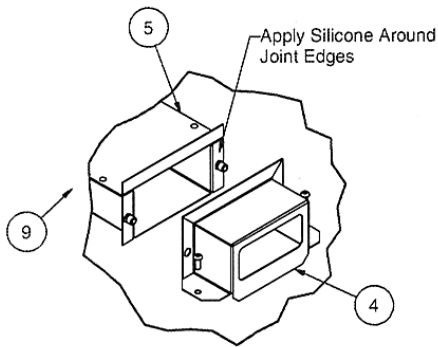
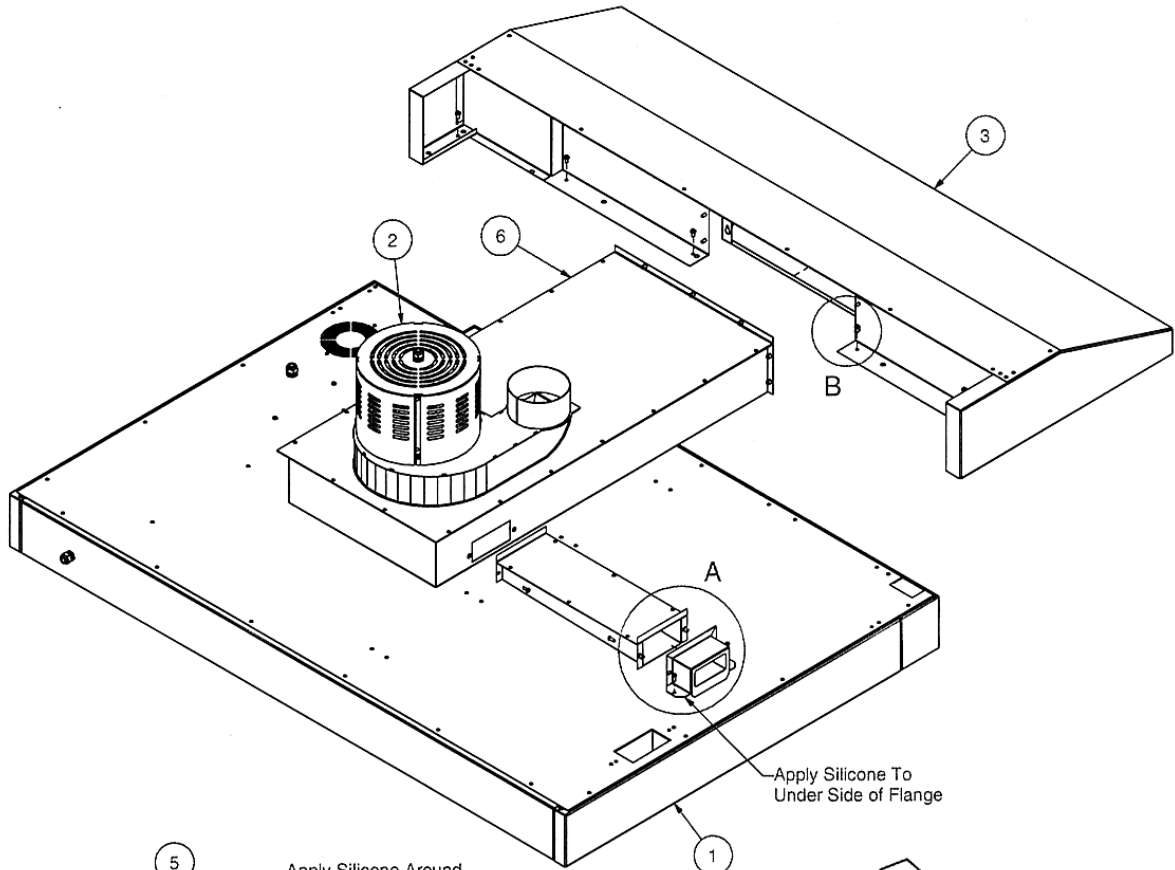
PARTS LIST			
ITEM	PART NUMBER	DESCRIPTION	QTY
1	M245-00-00001	MODULAR DECK (STEAM) ASSY	1
2	245-02-15000	CANOPY STOCK PLATE	1
3	245-02-21400	CLAMPING STRIP FABN	1
4	245-04-11300	SEALING CHANNEL - DAMPER	1
5	245-07-01300	Top Section Assembly	1
6	A900-03-379	Hexagonal Bolt M6x20	10
7	A900-03-453	Hexagonal Bolt M6x12	5
8	A900-03-714	C/Sunk Hd. Screw Hex. Skt. M6x16	6
9	A900-04-116	BINX NUT M6 STEEL PLATED	1
10	A900-05-163	WASHER, M6, SHAKEPROOF	15
11	A900-05-182	M6x1.6 thk Washer	1
12	A900-18-006	RUBBER MUSHROOM FOOT	2

NOTES:

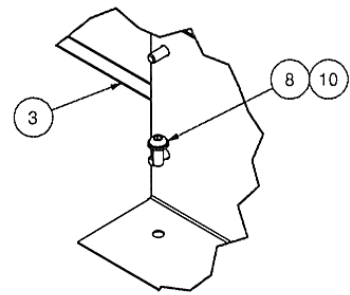
1. LIFT TOP SECTION (ITEM 5) ONTO DECK OVEN (ITEM 1) AND APPROXIMATELY ALIGN EXTERNAL PANELS.
2. LOOSELY FIT CLAMPING STRIP (ITEM 3) TO DECK OVEN (ITEM 1) AND TOP SECTION (ITEM 5) AS SHOWN (DETAIL A).
3. LOOSELY FIT FASTENERS TO REAR OF DECK OVEN (ITEM 1) INTO TOP SECTION (ITEM 5) AS SHOWN (DETAIL B).
4. REMOVE BOTH SIDE PANELS FROM DECK OVEN (ITEM 1) AND RETAIN FASTENERS FOR FUTURE USE.
5. LOOSELY FIT FASTENERS TO OVEN CROSSMEMBER AS SHOWN (DETAIL C & D).
6. REMOVE DAMPER COVER FROM DECK OVEN (ITEM 1) AND RETAIN ALL FASTENERS FOR FUTURE USE.
7. ACHIEVE BEST ALIGNMENT BETWEEN DAMPER CHANNEL AND DUCT APERTURE IN TOP SECTION (ITEM 5) BY MOVING TOP SECTION WITHIN LIMITS AFFORDED AT FASTENER LOCATIONS.
8. TIGHTEN ALL FASTENERS PREVIOUSLY FITTED LOOSELY.
9. APPLY SEALANT PROVIDED AS REQUIRED THEN FIT DAMPER SEALING CHANNEL (ITEM 4) USING FASTENERS AS SHOWN (DETAIL E). DAMPER SEALING CHANNEL MUST ENGAGE INTO DUCT APERTURE WHEN FITTED.
10. CHECK FOR CORRECT OPERATION OF DAMPER THEN REFIT DAMPER COVER - APPLY SEALANT AS REQUIRED.
11. REFIT SIDE PANELS TO DECK OVEN (ITEM 1).
12. FIT MUSHROOM FOOT (ITEM 12) TO TOP STOCK PLATE (ITEM 2) THEN FIT TOP STOCK PLATE (ITEM 2) TO CLAMP STRIP (ITEM 3) AS SHOWN (DETAIL A).

TOP PLINTH TO TOP DECK ASSEMBLY

245-18-00400



Detail A



Detail B

Parts List			
ITEM	PART NUMBER	DESCRIPTION	QTY
1	245-07-01300	Top Section Assembly	1
2	245-08-02300	Extraction Fan Assembly	1
3	245-08-00100	Canopy Assembly	1
4	245-08-00600	Damper Elbow	1
5	245-08-00900	Damper Ducting	1
6	245-08-01200	Hood Ducting	1
7	245-08-02500	Canopy Duct Guard	1
8	A900-03-930	Button Hd.Screw Hex.Skt. M6x16	23
9	A900-03-930	Button Hd.Screw Hex.Skt. M6x16	4
10	A900-05-182	M6 Plain Washer (A)	15

EXTRACTION CANOPY ASSEMBLY (OPTION)

WATER SUPPLY REQUIRMENTS

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

- All ovens with steam require a 15mm (or 1/2" depending on country of installation) water supply at a pressure of 2 - 3 bar (29 – 44 psi). Standard domestic water supplies are usually within these parameters.
- No drain is required for this oven.
- Customers are strongly advised to fit a water treatment device, which removes hardness, not suspend it. This is essential in hard water areas.

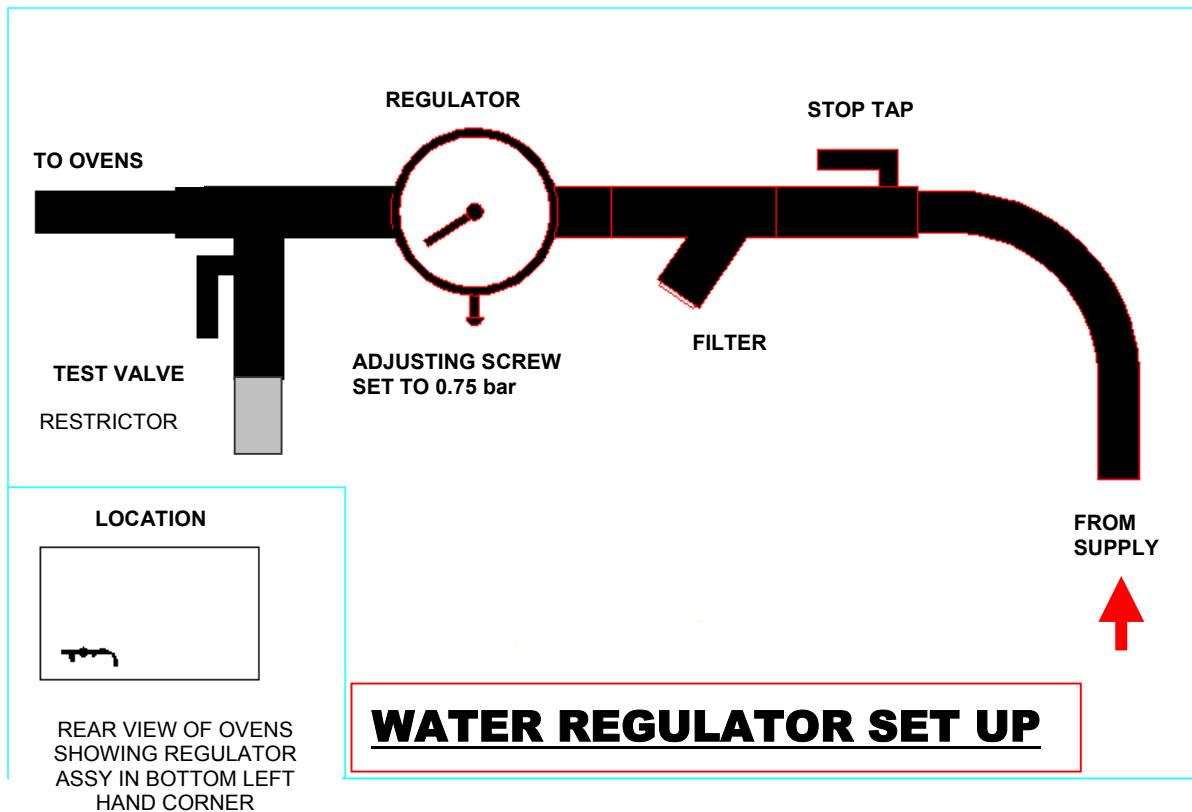
WATER SYSTEM SETUP PROCEDURE

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 0.75bar (11.0 p.s.i.). If not adjust using the screw underneath.
Never use the oven above this setting
6. When the pressure has stabilised shut the test valve.

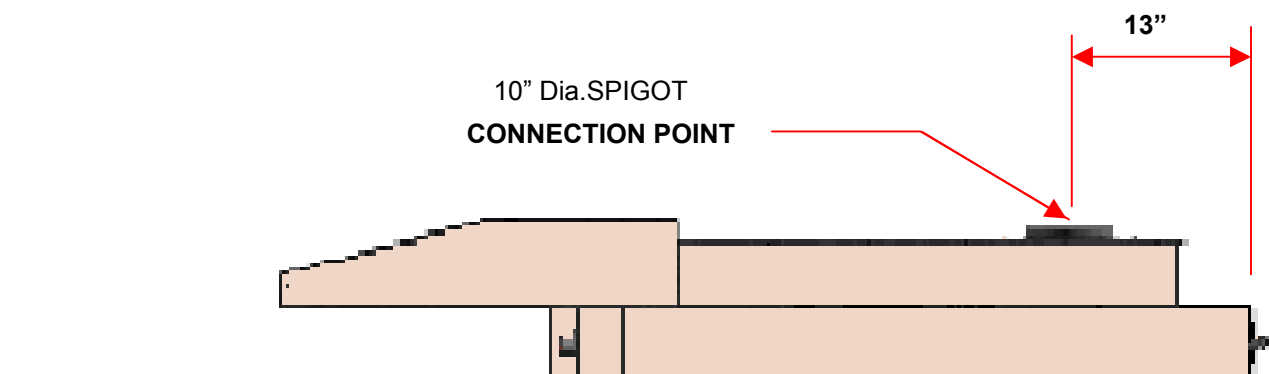
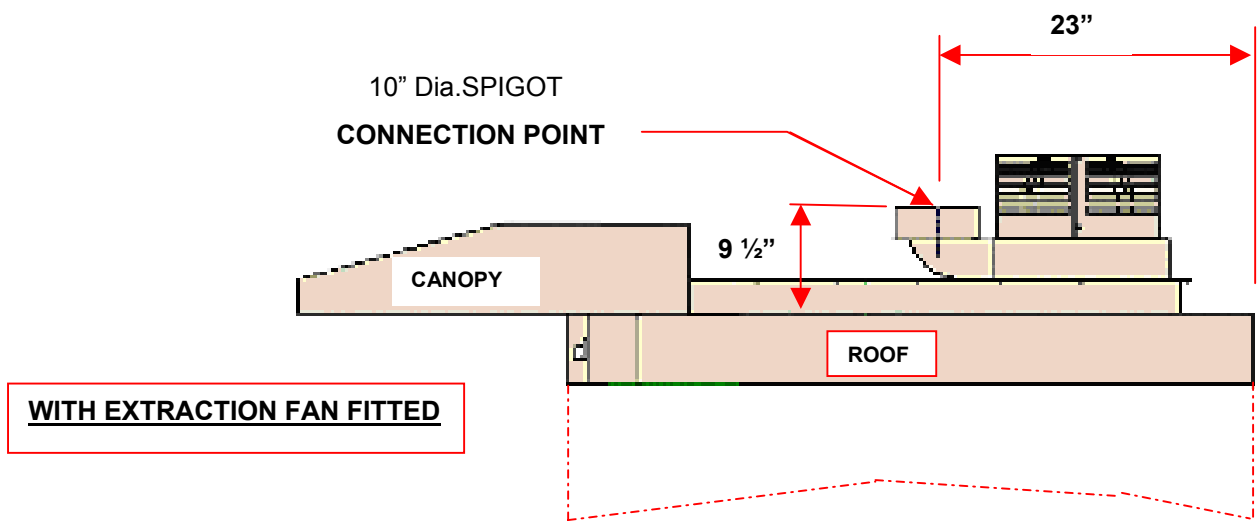
REPEAT 4,5 AND 6 AT THE END OF INSTALLATION.

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



Exhaust Connections (IF CANOPY FITTED)

- Ideally an exhaust duct should rise two meters 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.*



WITHOUT EXTRACTION FAN FITTED

INITIAL START UP

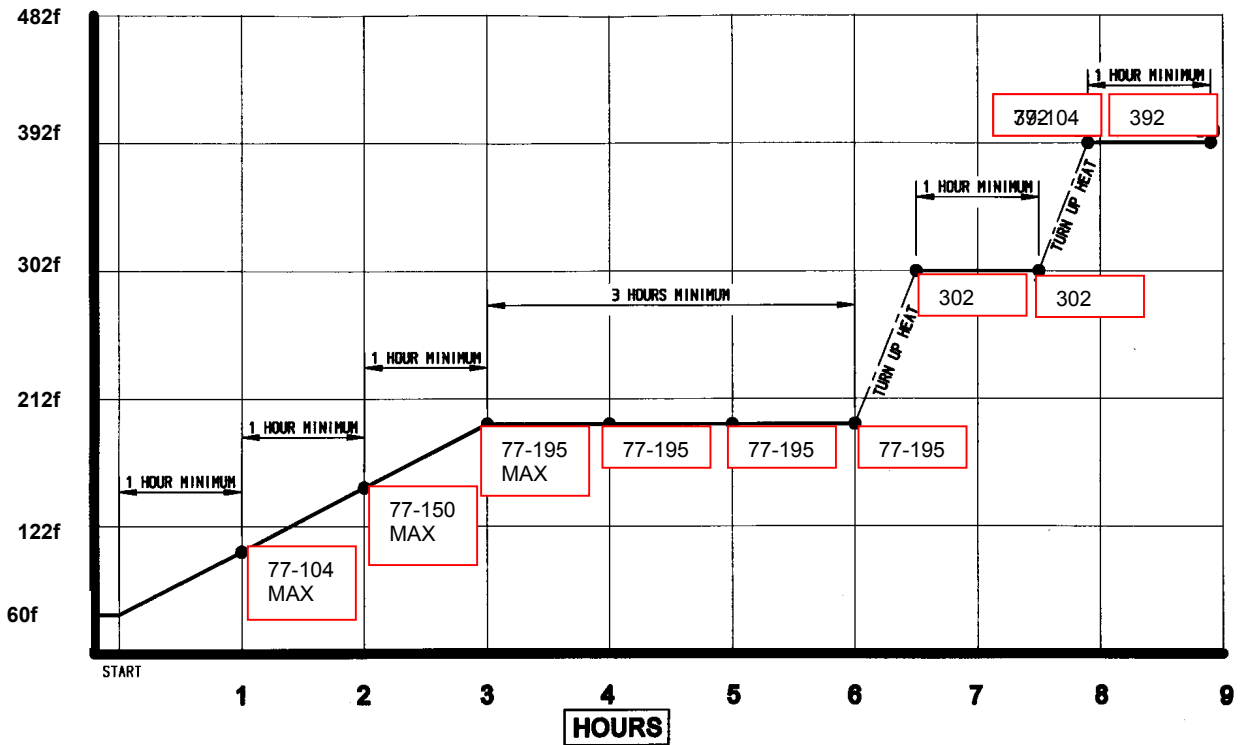
THIS PROCEDURE MUST BE ADHERED TO FOR THE OVEN WARRENTY TO BE VALID.

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

- A wall isolator rated for the specific model of oven installed must be available in order to completely isolate the oven. (Isolation can be fitted to the oven upon customer request).

• To stop the oven in an emergency Switch off at the main wall isolator

•

WARNING

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

DAILY CLEANING INSTRUCTIONS

ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- Sweep any debris out of oven after it has been allowed to cool. 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

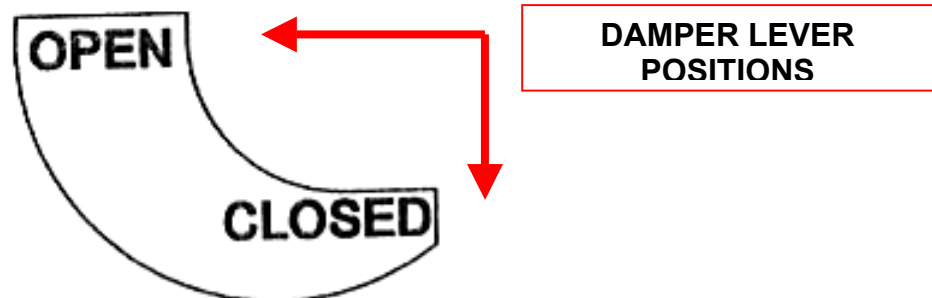
NOTE: REFER TO YOUR OWN COMPANY'S RECIPE MANUAL FOR OVEN TEMPERATURE SETTINGS.

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 3-10 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. **This is manually operated.**



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 See section 12.*
5. **If the loading takes a long time product can form a skin,** *which causes an imbalance and a less attractive finish. By using Mono's pre-steam function before loading this can be minimised. This function turns the elements off and injects steam to increase the humidity. See section 12.*
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 Mono 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 done 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.

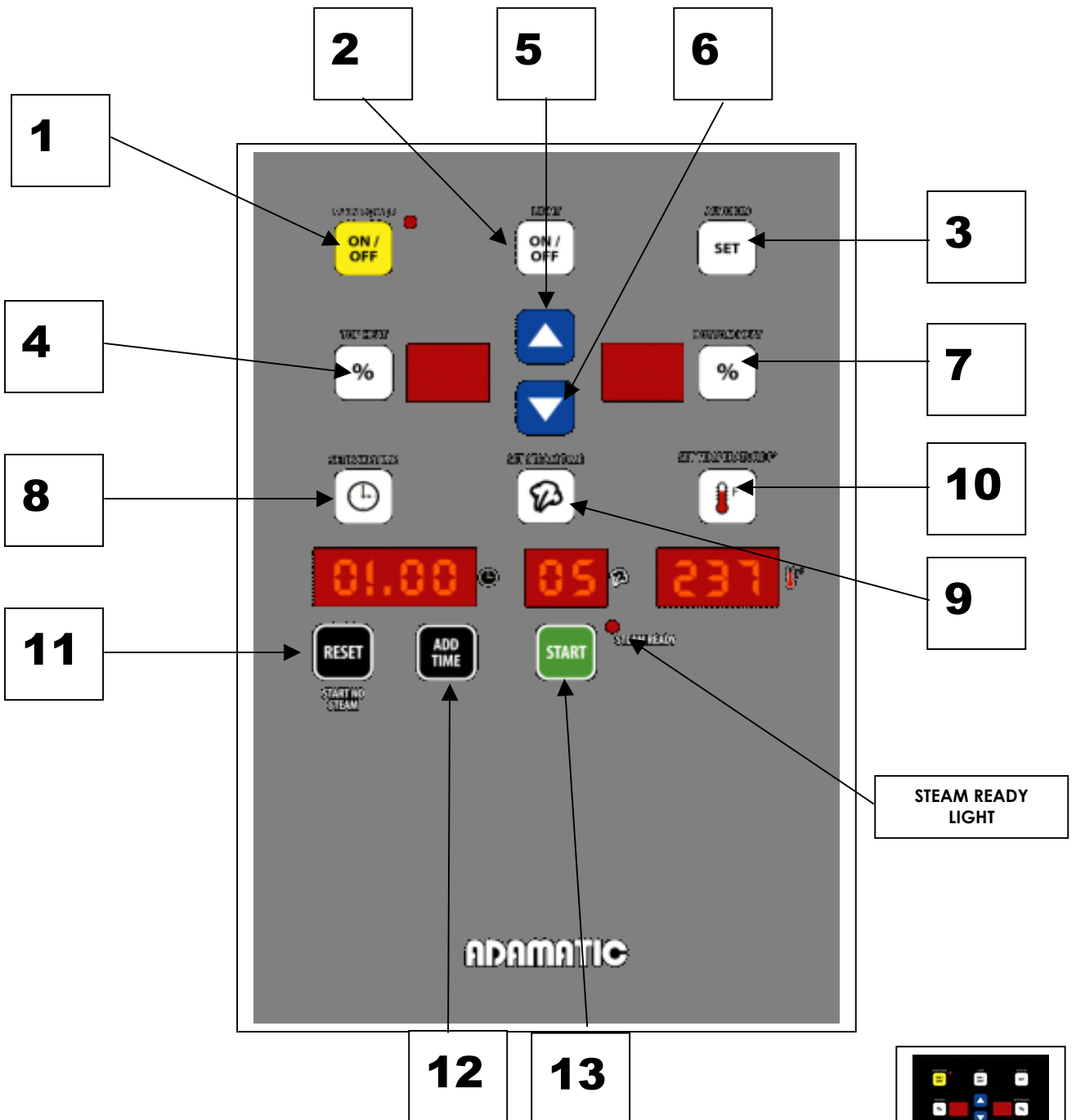
- **To thicken the crust**

Open the damper longer. Different ovens will require different lengths of time.

10.0 OPERATING INSTRUCTIONS

LED version

1. TO ALTER DISPLAY VALUES
2. TO BAKE **WITHOUT STEAM**
3. TO BAKE **WITH STEAM**

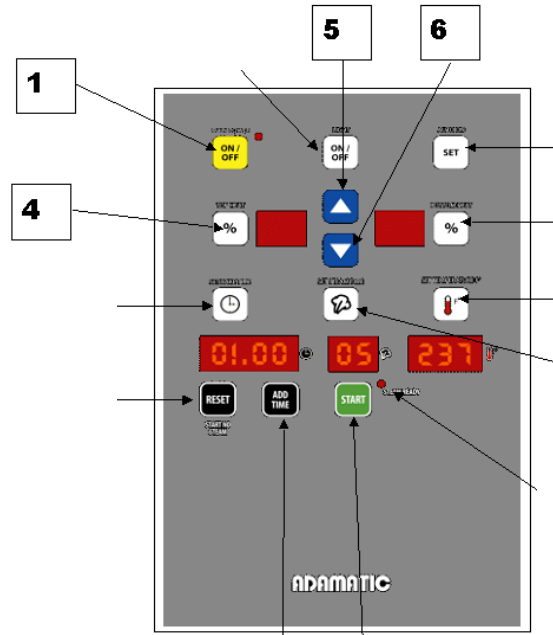


LED DISPLAY PANEL
DX2 DECK OVEN

1

TO ALTER DISPLAY VALUES

- Turn on the power at the main isolator.
Initially the oven will be in the off state and display the current time only.
- Press “main power, on/off” button (1) to turn oven on and illuminate all displays.



TOP HEAT

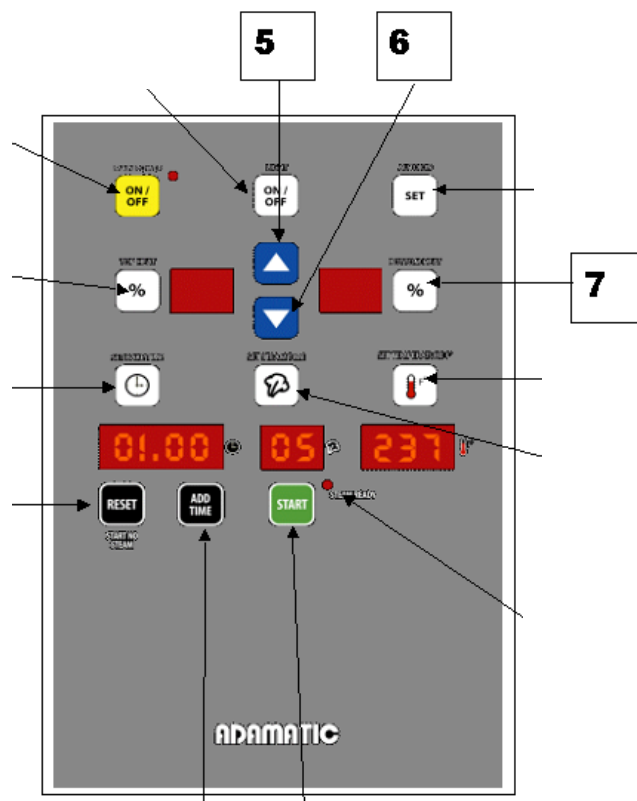
- Press “top heat” switch (4).
- Use “up” button (5) to raise value or “down” button (6) to lower value.

SETTING TOP HEAT FRONT ELEMENT VALUE

- Press “top heat” switch (4).
Dots will show under the display.
- While dots are displayed **press and hold** button again for 5 seconds.
Top heat value will show value between 0-50
(all other displays will be blank except for a dot bottom right of each one)
- Use “up” button (5) to raise value or “down” button (6) to lower value.
- Either press another key (not (5) or (6) keys) or wait 5 seconds and the new value is stored in the memory ready for use.
- Display values
 - 25** = top front the **same** as top heat setting.
 - 25 to 50** = top front to be **on longer** than top heat setting
 - 0 to 25** = top front to be **on less** than the top heat setting.

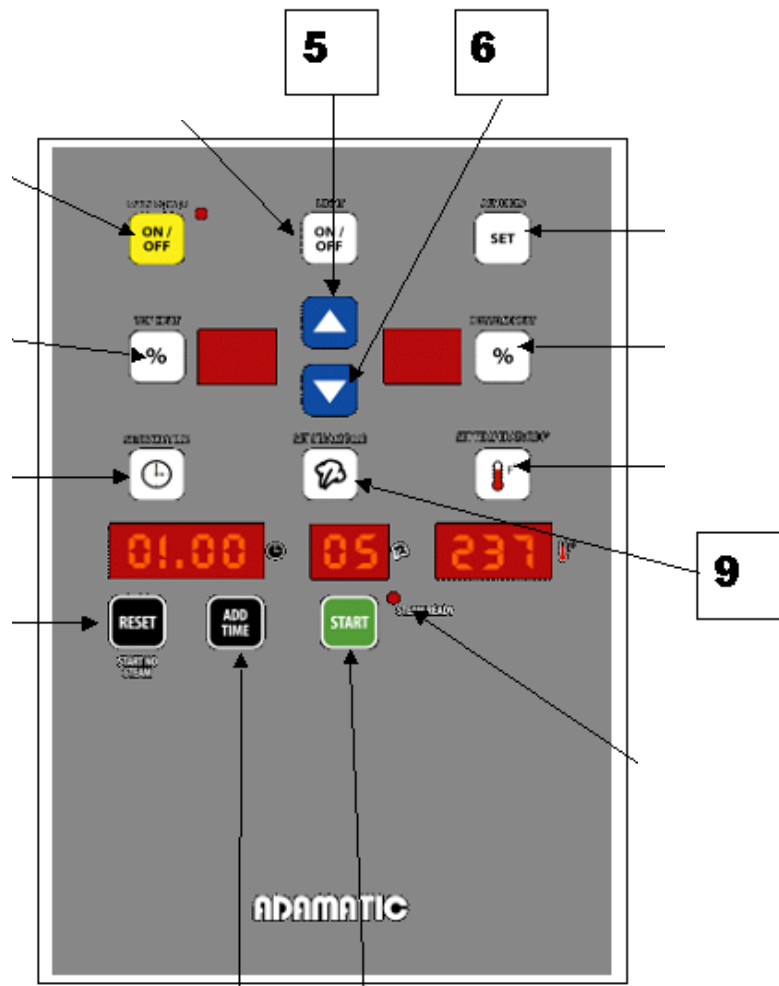
BOTTOM HEAT

- Press “**bottom heat**” switch (7).
Dots will show under the display.
- Use “**up**” button (5) to raise value or “**down**” button (6) to lower value.
- Either press another key or wait 5 seconds and the new value is stored in the memory ready for use.



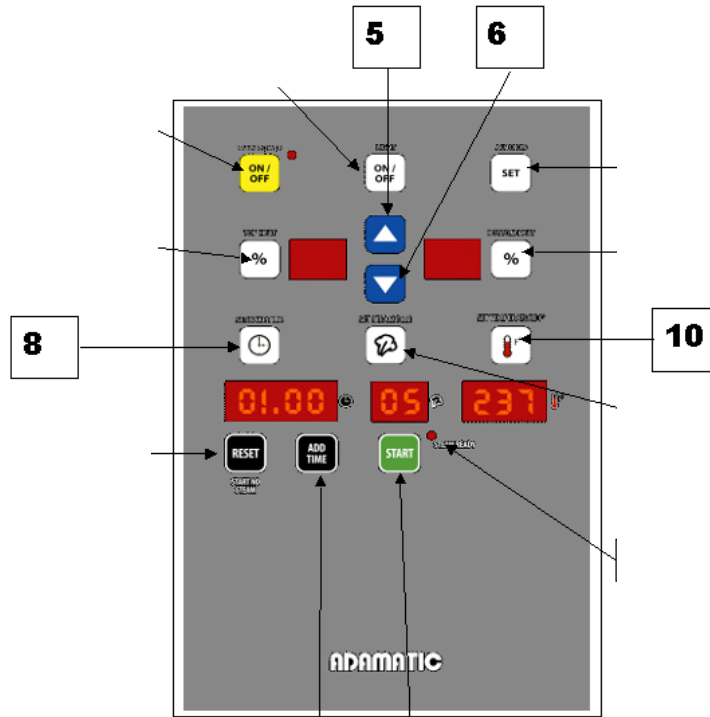
STEAM TIME

- Press “**set steam time**” switch (9)
Display will show dots and “P0”, “P1” or “P2”
- P0 = NO PRE-STEAM**
P1 = 1 second pre-steam
P2 = 2 seconds pre-steam
- Press “**up**” switch (5) to cycle through above options.
- Pressing “**set steam time**” (9) again allows the main steam time to be changed.
Use “**up**” (5) or “**down**” (6) to adjust to the steam time required.
- Either press another key or wait 5 seconds and the new value is stored in the memory ready for use.



BAKING TEMPERATURE

- Press “set temperature” switch (10).
Dots will show under the display.
- Use “up” button (5) to raise value or “down” button (6) to lower value.
- Either press another key or wait 5 seconds and the new value is stored in the memory ready for use.



BAKE TIME

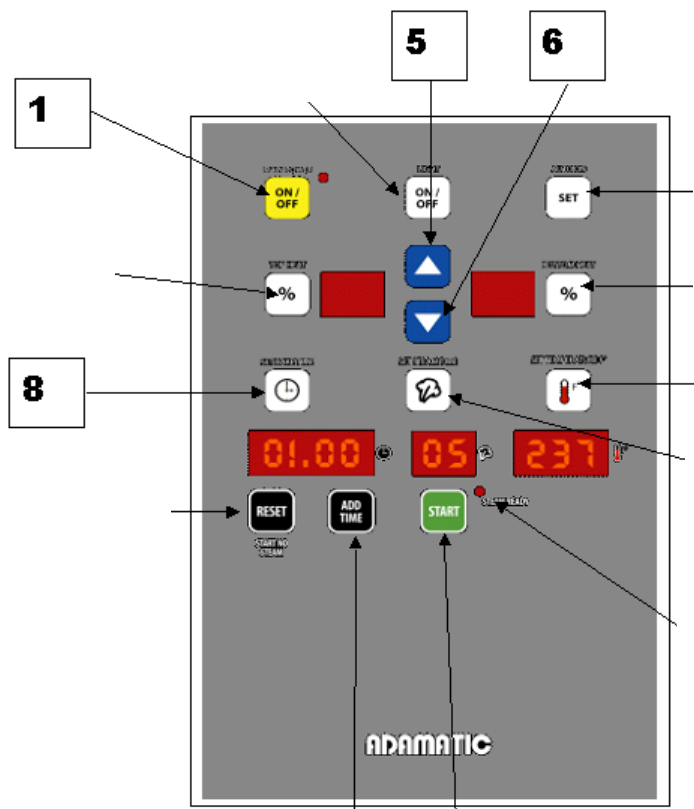
- Press “set bake time” switch (8).
Dots will show under the display.
- Use “up” button (5) to raise value or “down” button (6) to lower value.
- Either press another key or wait 5 seconds and the new value is stored in the memory ready for use.

CURRENT TIME AND DATE

- Press overen “ **main power on/off**” button (1) to turn oven off.
- Press “**set bake time**” button (8) until left hand figures have dots under them.
- Adjust the hours by pressing “**up**” button (5) to raise value, or “**down**” button (6) to lower value.
- Press “**set bake time**” button (8) again then adjust the minutes by pressing “**up**” button (5) to raise value, or “**down**” button (6) to lower value.
- Press “**set bake time**” button (8) again to display the day code. Press “**up**” button (5) or “**down**” button (6) to change.

P-- 0 = SUNDAY
P-- 1 = MONDAY
P-- 2 = TUESDAY
P-- 3 = WEDNESDAY
P-- 4 = THURSDAY
P-- 5 = FRIDAY
P-- 6 = SATURDAY

- Either press “**main power, on / off**” switch (1) or wait 5 seconds and the new value is stored in the memory ready for use.



7-DAY TIMER - SETTING

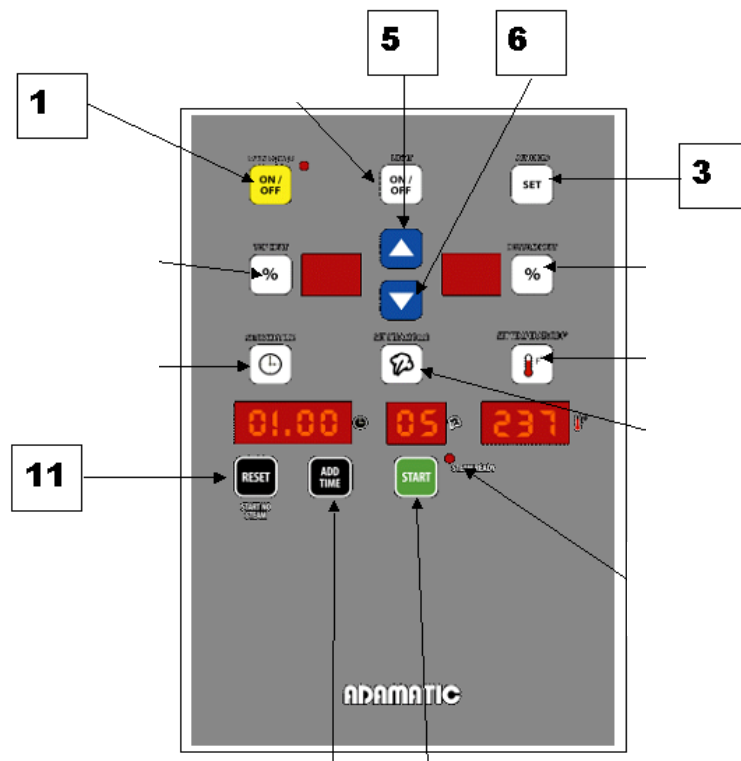
This will turn the oven on automatically on any set day.

- Press “**main power on/off**” button (1) to turn oven off.
- Press “**auto on, set**” (3) and the “**bake temperature**” display will indicate a day code.
- Press “**up**” button (5) or “**down**” button (6) to change to day required.

P-- 0 = SUNDAY
P-- 1 = MONDAY
P-- 2 = TUESDAY
P-- 3 = WEDNESDAY
P-- 4 = THURSDAY
P-- 5 = FRIDAY
P-- 6 = SATURDAY

- Press “**reset**” switch (11) twice.
- Adjust the hours by pressing “**up**” button (5) to raise value or “**down**” button (6) to lower value.
- Press “**reset**” switch (11) to change to minutes adjustment.
- Adjust the minutes by pressing “**up**” button (5) to raise value or “**down**” button (6) to lower value.

*When correct press “**main power on/off**” (1) button to revert to normal*



INTERIOR LIGHT

- To operate interior lighting, press the “**light on/off**” button (2) at any time the oven is on.
- To turn off press the same button again.

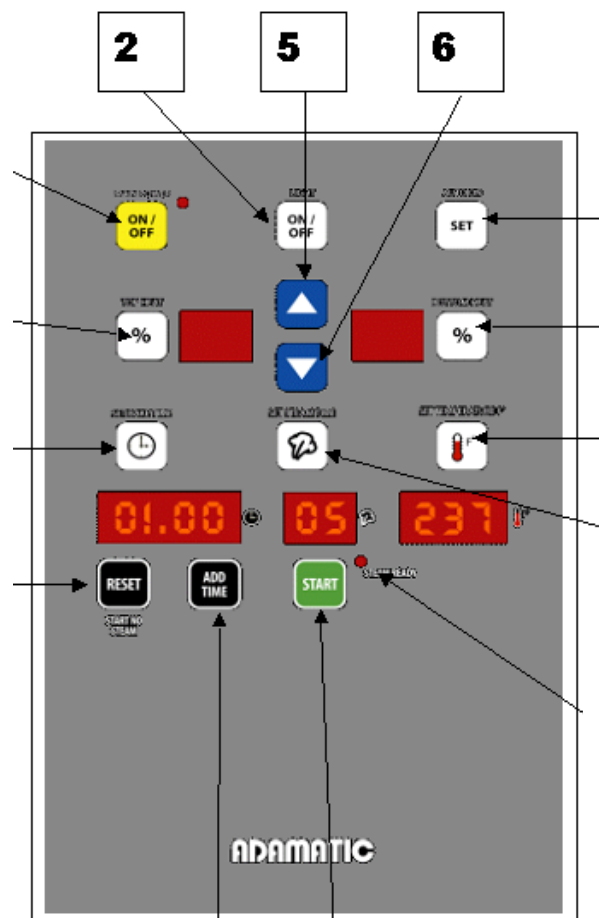
TO DISPLAY TEMPERATURE IN “C” OR “F”

TO DISPLAY “C”

- Turn main power off.
- Press and hold “**down**” button (6).
- Turn main power on.
- Release button.

TO DISPLAY “F”

- Turn main power off.
- Press and hold “**up**” button (5).
- Turn main isolator on.
- Release button.



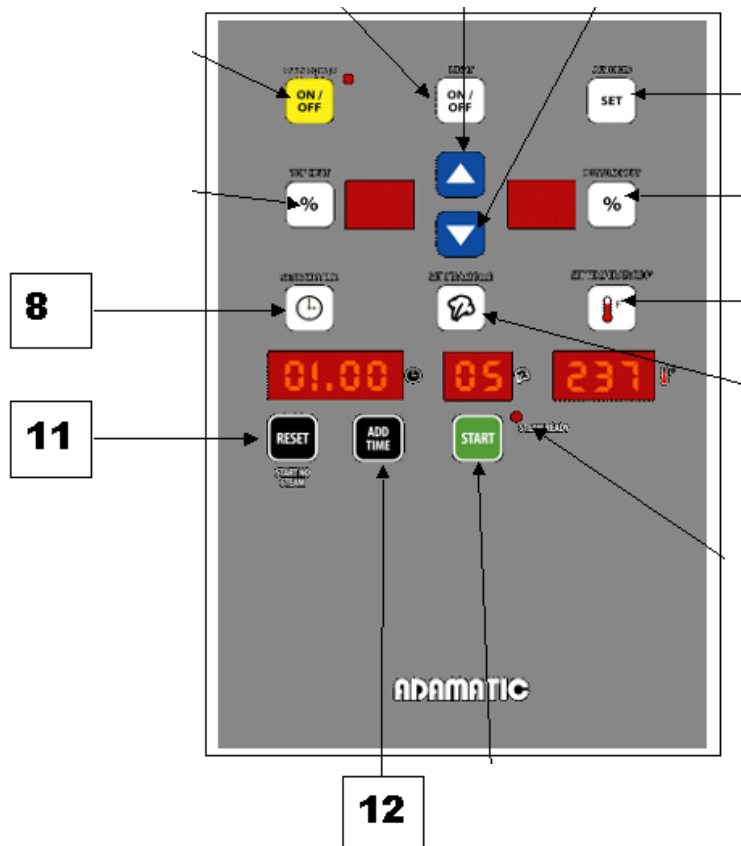
2 TO BAKE WITHOUT STEAM

- When the display is showing the correct temperature for baking, set the bake time required and load product into the oven.
- Press “reset, start no steam” button (11) and the baking time display will count down.
Two minutes from the end of the bake it flashes and a buzzer sounds.
(This stops after about 30 seconds but can be stopped before by pressing, “add time” button (12) once.

Add extra time to bake

If at any time during the bake it is felt that more time is required, press “add time” button (12) twice for one extra minute, three times for two extra minutes etc. up to a maximum of ten minutes.(after ten the extra time goes back to 0)

- Press “set bake time” button (8) and buzzer will stop and original bake time will be displayed ready for the next bake.



3 TO BAKE WITH STEAM

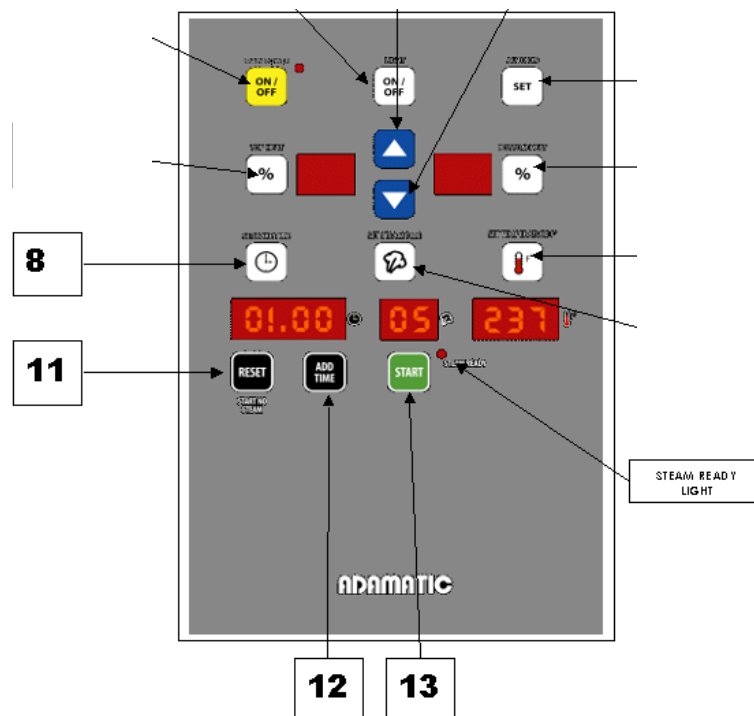
Note: *Red light next to “steam on/off” button (11) must be illuminated before steam can be used*

- When the display is showing the correct temperature for baking, set the bake time required and load product into the oven.
- Press, “start” button (13) and the baking time display will count down. Two minutes from the end of the bake it flashes and a buzzer sounds. (This stops after about 30 seconds but can be stopped before by pressing, “add time” button (12) once.

Add extra time to bake

If at any time during the bake it is felt that more time is required, press “add time” button (12) twice for one extra minute, three times for two extra minutes etc. up to a maximum of ten minutes. (After ten, the extra time goes back to 0)

- At the end of the bake a different buzzer will sound. Press “set bake time” button (8) and buzzer will stop with the original bake time displayed ready for the next bake.



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.

ERROR MESSAGES

IF THE FOLLOWING 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 at the top of the control panel is not blocked by any bakery items (oven glove etc).
If not, call an engineer to check the problem*
- 999** – Indicates a problem with the thermocouple.
Call an engineer to check for connection problems or faulty thermocouple.

12.0 SERVICE

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

ADAMATIC
607 Industrial Way West
Eatontown
New Jersey 07724

Tel: 800-525-2807



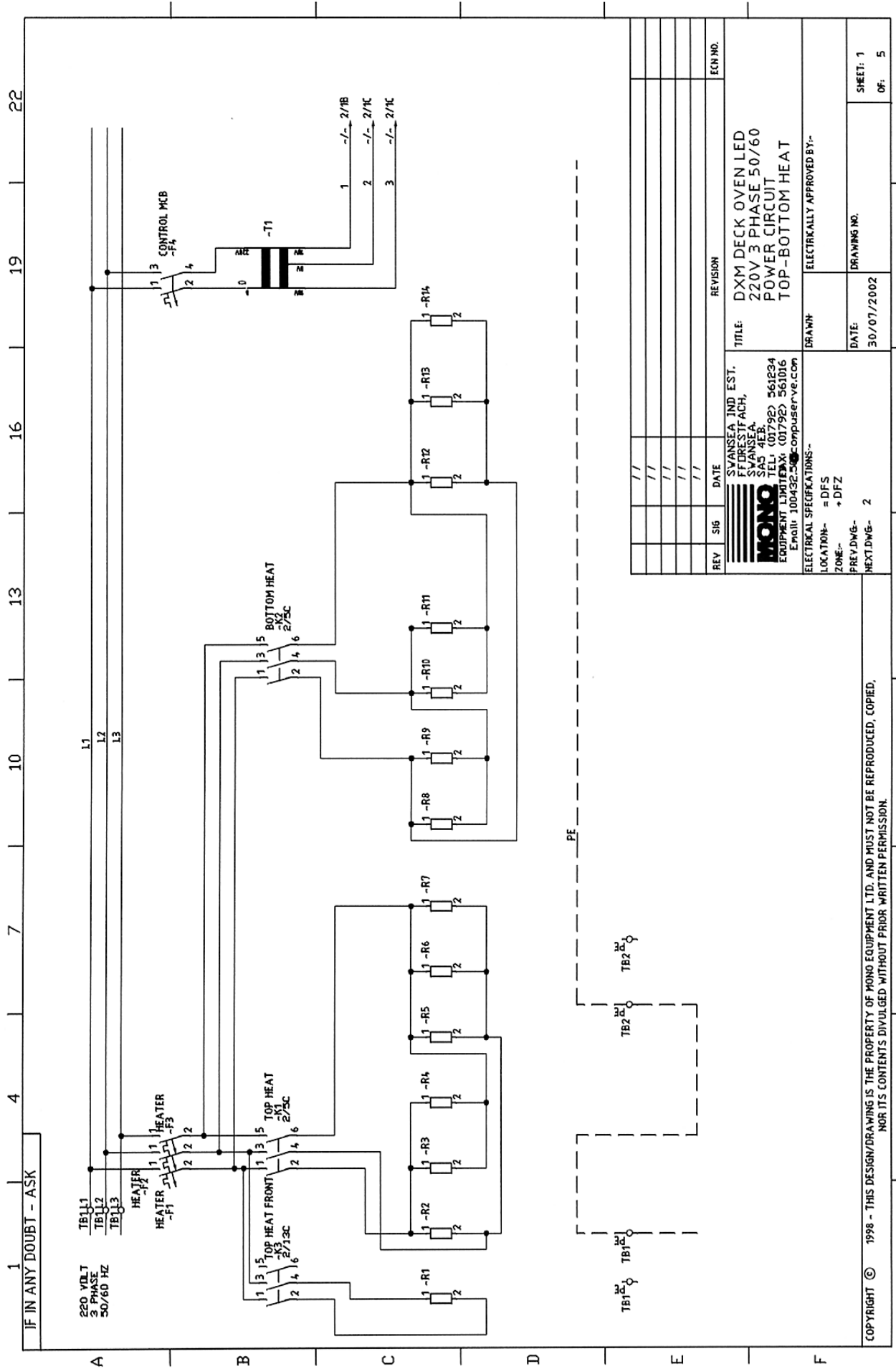
13.0 SPARES INFORMATION

Mono **DXm Deck Oven Spares.**

<u>DESCRIPTION</u>	<u>PART No.</u>
HEATERS MCB	B851-22-006
CONTROL TRANSFORMER MCB	B851-22-008
OVERHEAT THERMOSTAT	B888-30-015
CONTROL CIRCUIT TRANSFORMER	B745-31-003
TOP HEAT CONTACTOR	B801-08-021
BOTTOM HEAT CONTACTOR	B801-08-021
TOP HEAT FRONT CONTACTOR	B801-08-021
WATER SOLENOID	B867-83-009
BUZZER	B723-92-003
INTERIOR LIGHT (BULB ONLY)	B855-94-005
GASKET FOR LIGHT UNIT	245-25-10500
TOP HEAT ELEMENT 0.74Kw	B854-04-044
TOP HEAT ELEMENT 0.6 Kw	B854-04-013
TOP HEAT ELEMENT 0.44Kw	B854-04-045
BOTTOM HEAT ELEMENT 1Kw	B854-04-012
BOTTOM HEAT ELEMENT 0.6Kw	B854-04-013
L.E.D. CONTROLLER ASSY	247-25-00018
THERMOCOUPLE	B873-95-001
DOOR HANDLE (BLACK PLASTIC)	A900-27-114
DOOR SPRING	TBA
TEE HANDLE	A900-27-170
BALL - SPRING PLUNGER M6	A900-01-296
GLASS DOOR ASSY	245-03-01100
SIDE DOOR SEAL	245-03-00400
TOP DOOR SEAL FABRICATION	245-03-22506
BOTTOM DOOR SEAL (NO METALWORK)	245-03-22526
FAN FOR VENTING ELECT.CABINET	B869-75-023



14.0 ELECTRICS



IF IN ANY DOUBT - ASK

220 VOLT
3 PHASE
50/60 HZ

TB1L1
TB1L2
TB1L3

HEATER
-F2

HEATER
-F1

TOP HEAT FRONT
2/13C

TOP HEAT
2/13C

BOTTOM HEAT
2/13C

CONTROL MCB

-T1

-R1

-R2

-R3

-R4

-R5

-R6

-R7

-R8

-R9

-R10

-R11

-R12

-R13

-R14

TB1L1

TB1L2

TB2L1

TB2L2

PE

REV	SIG	DATE	REVISION	ECN NO.

SVANSEA IND. EST.
FELPSTFACH,
SVANSEA,
SA5 4EB.
TEL: (07792) 561234
EQUIPMENT LIMITED X: (07792) 561016
E-mail: 100432.5@compuserve.com

TITLE:
DXM DECK OVEN LED
220V 3 PHASE 50/60
POWER CIRCUIT
TOP-BOTTOM HEAT

ELECTRICALLY APPROVED BY:-
DRAWN:
DATE:
30/07/2002

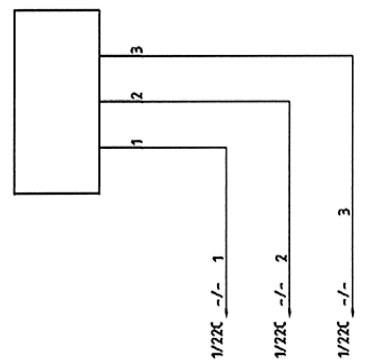
DRAWING NO.
SHEET: 1
OF: 5

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NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.

IF IN ANY DOUBT - ASK

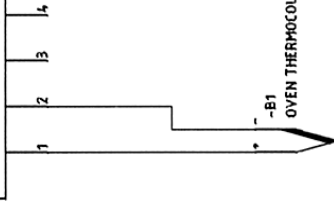
3 WAY 0.156 PITCH
POWER INPUT CONNECTOR J3

- U1 MAIN PCB 2/2B
- 1 2/1E - 4WHERMO
 - 2 2/1E - 8m 2/5B -
 - 3 2/1E - 9 2/5B -
 - 4 2/1E - 10 2/5B -
 - 5 2/5B - 12 2/5B -
 - 6 2/5B - 13 2/5B -
 - 7 2/5B - 14 2/5B -

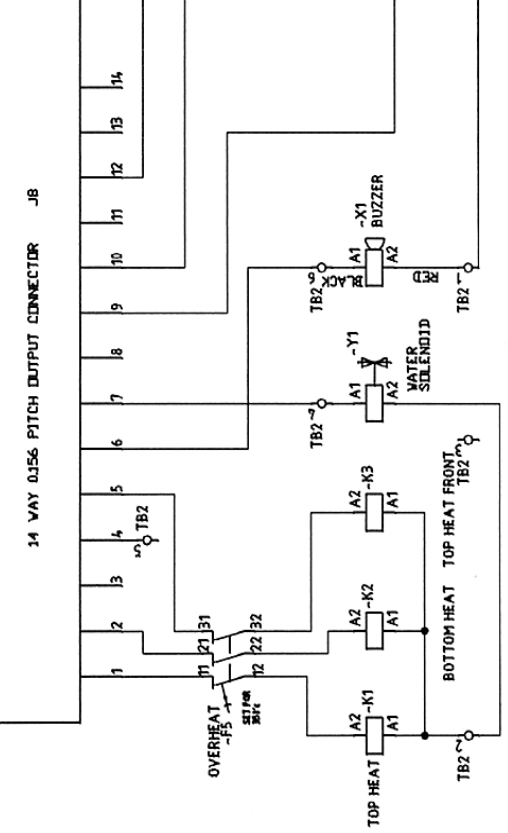


-U1 MAIN PCB 2/2B

JP 4 WAY SCREW TERMINAL
THERMOCOUPLE INPUT.



-U1 MAIN PCB 2/2B



- 1 2/1/2B 1 2/1/5B 1 2/1/1B
- 3 4/1/2B 3 4/1/5B 3 4/1/1B
- 5 6/1/2B 5 6/1/5B 5 6/1/1B
- 13 14 13 14 13 14

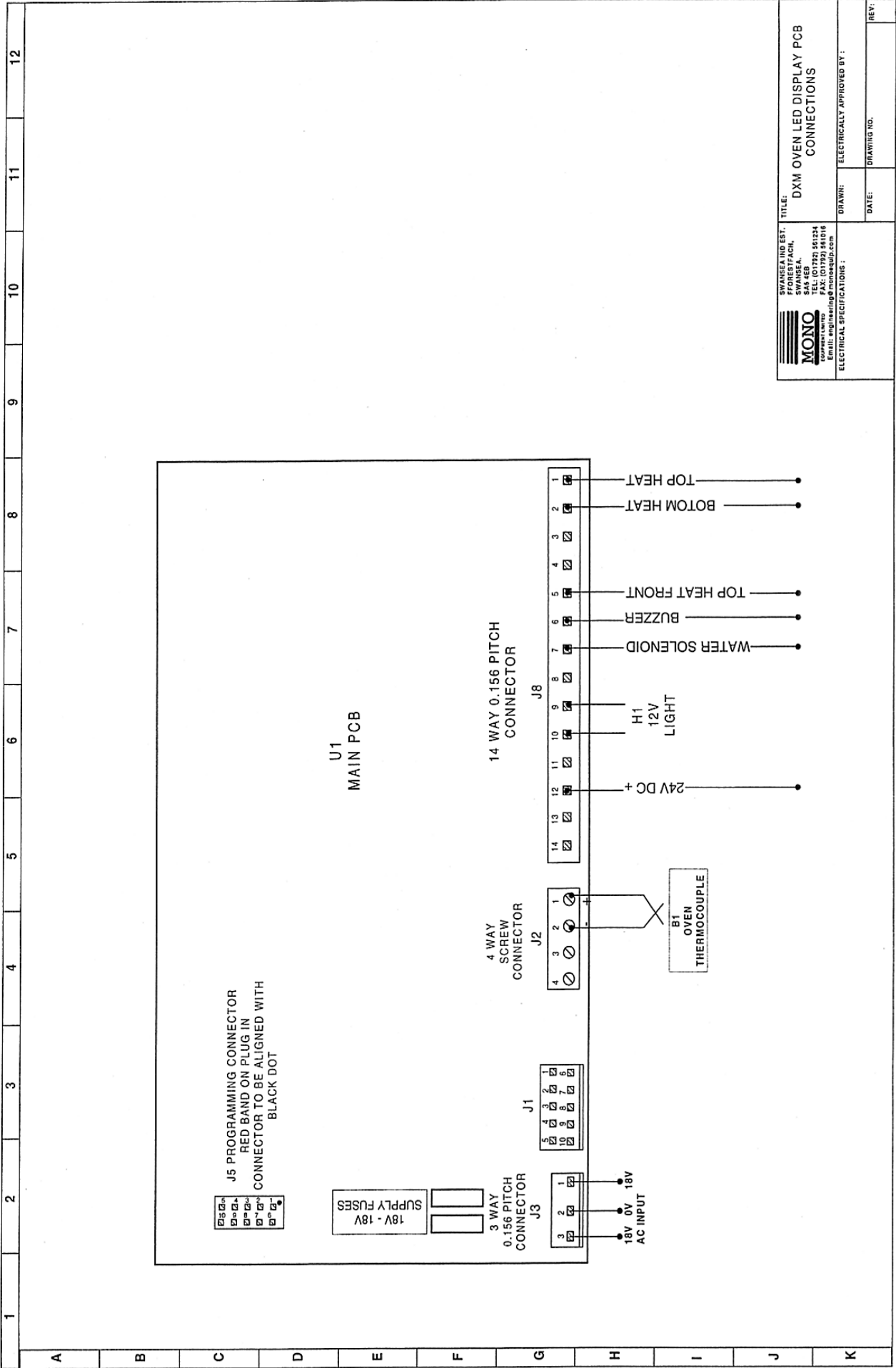
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11				
12				
13				
14				

TITLE: DXM DECK OVEN LED
220V 3 PHASE 50/60
CONTROL CIRCUIT

SWANSEA JND EST.
FFURSTFACH,
SWANSEA,
SAS 4EB
TEL: (01792) 561234
EQUIPMENT LIMITED: (01792) 563016
Email: 1004325@compuserver.com

DRAWN: ELECTRICALLY APPROVED BY:-
LOCATION:- DFS
ZONE:- DFZ
PREV.DWG:- 1
NEXT.DWG:- 3
DATE: 30/07/2002
DRAWING NO.
SHEET: 2
OF: 5

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MONO
SWANSEA IND. EST.
200 WINDYBACH,
SWANSEA P.A.,
SAA 4EB
TEL: (01782) 451234
FAX: (01782) 451214
Email: engineering@monoqa.co.uk

TITLE:
DXM OVEN LED DISPLAY PCB
CONNECTIONS

DRAWN: ELECTRICALLY APPROVED BY:

DATE: **DRAWING NO.**

REV:

1

4

7

10

13

16

19

22

IF IN ANY DOUBT - ASK

A

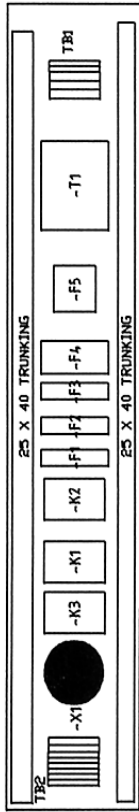
B

C

D

E

F



REV	SIG	DATE	REVISION	ECN NO.
/	/	/		
/	/	/		
/	/	/		
/	/	/		

SVANSEA IND EST.
 FORSTFACH,
 SVANSEA
 SA5 4EB
 TEL: (01792) 561234
 EQUIPMENT LIMITED
 Email: 100432@compuserve.com

MONO

TITLE: DXM DECK OVEN LED
 220V 3 PHASE 50/60
 CONTROL PANEL LAYOUT

DRAWN: ELECTRICALLY APPROVED BY:-

DATE: 30/07/2002

DRAWING NO.:

SHEET: 5
OF: 5

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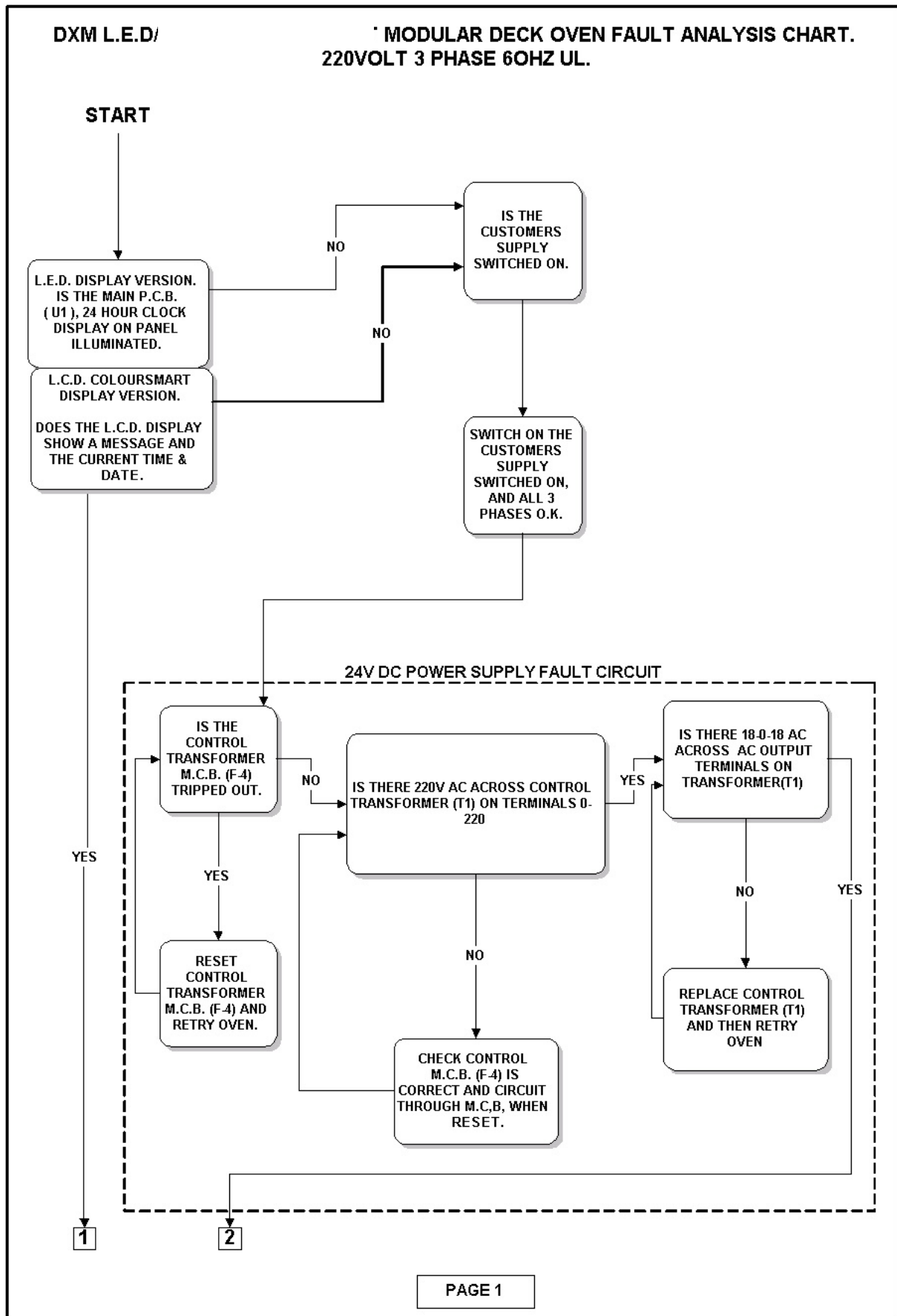


15.0 FAULT ANALYSIS CHARTS

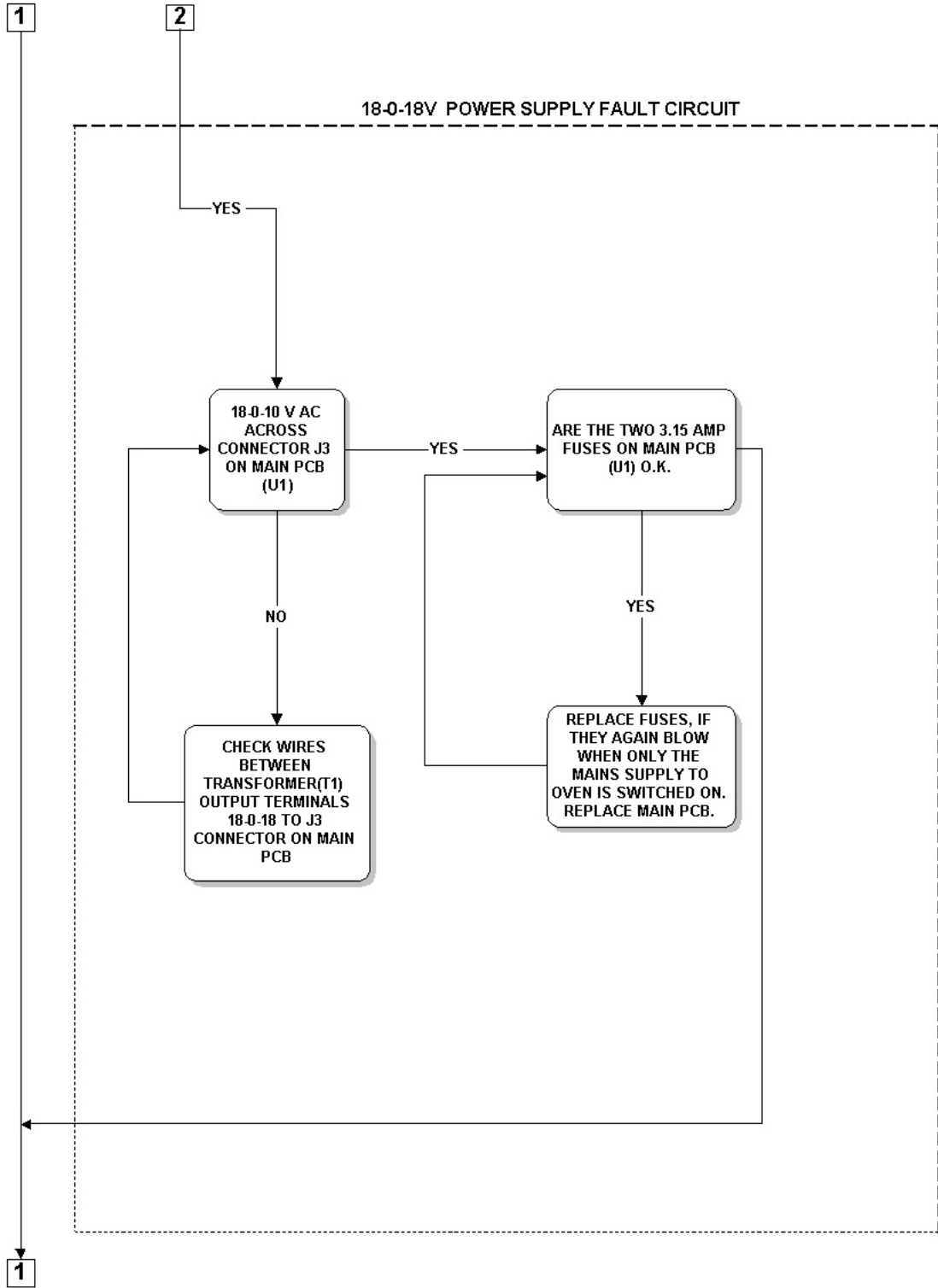
ERROR MESSAGES

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

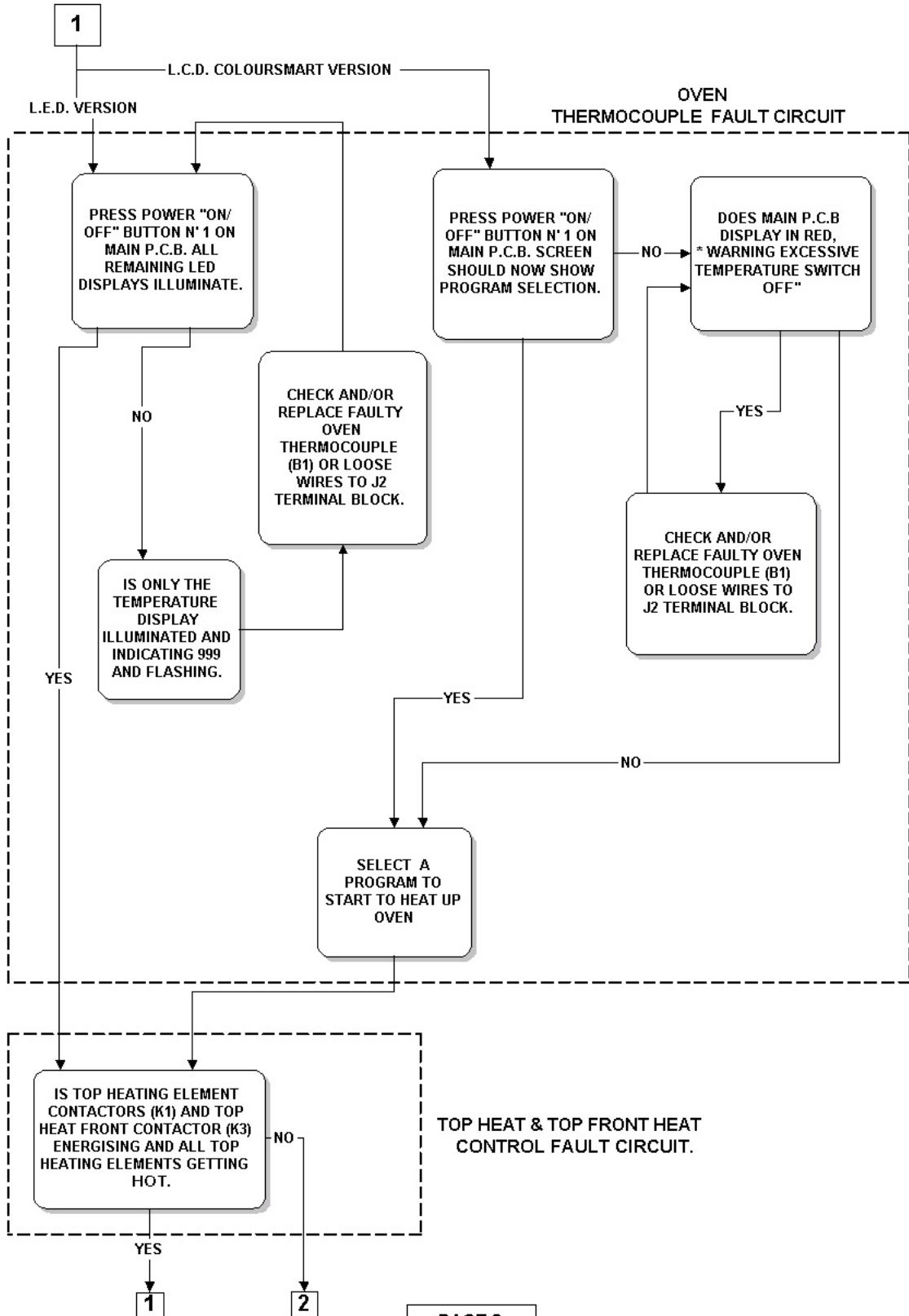
- 888** – Indicates that the control board is above 80 degrees
Check that the cooling fan entry is not blocked (oven glove etc)
- 999** – Indicates a problem with the thermocouple.
Check for connection problems or faulty thermocouple.



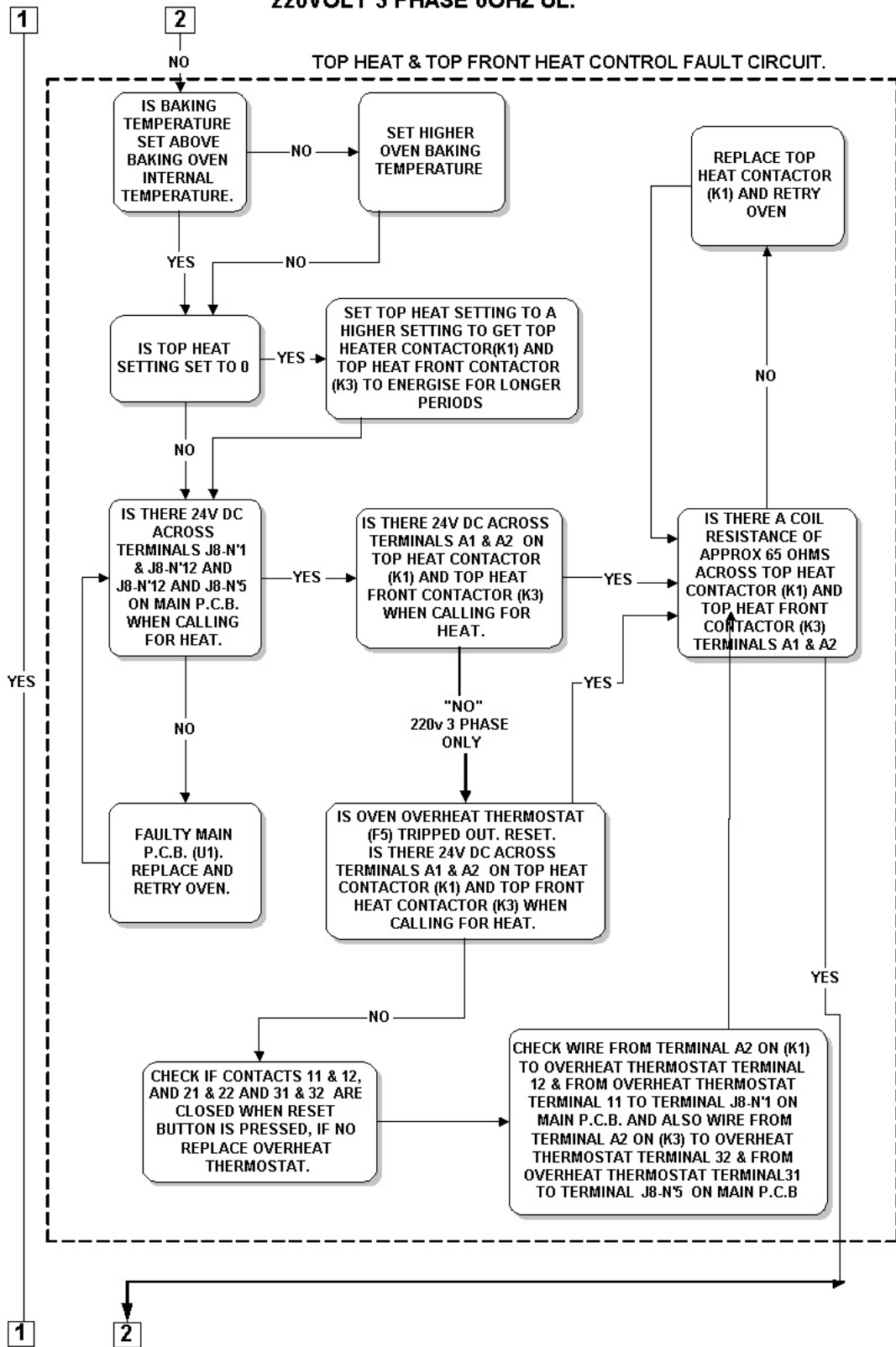
**MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.**



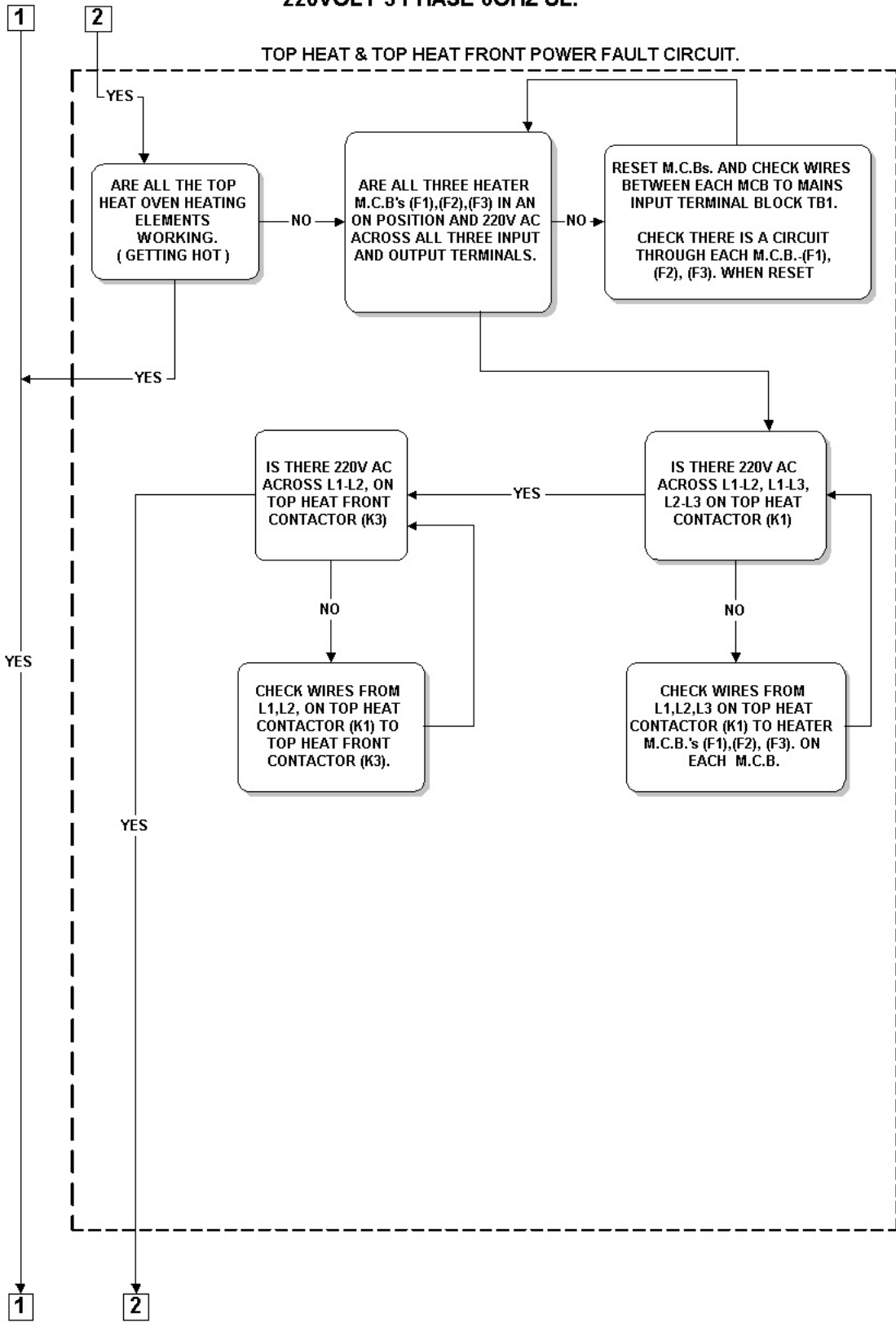
MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.



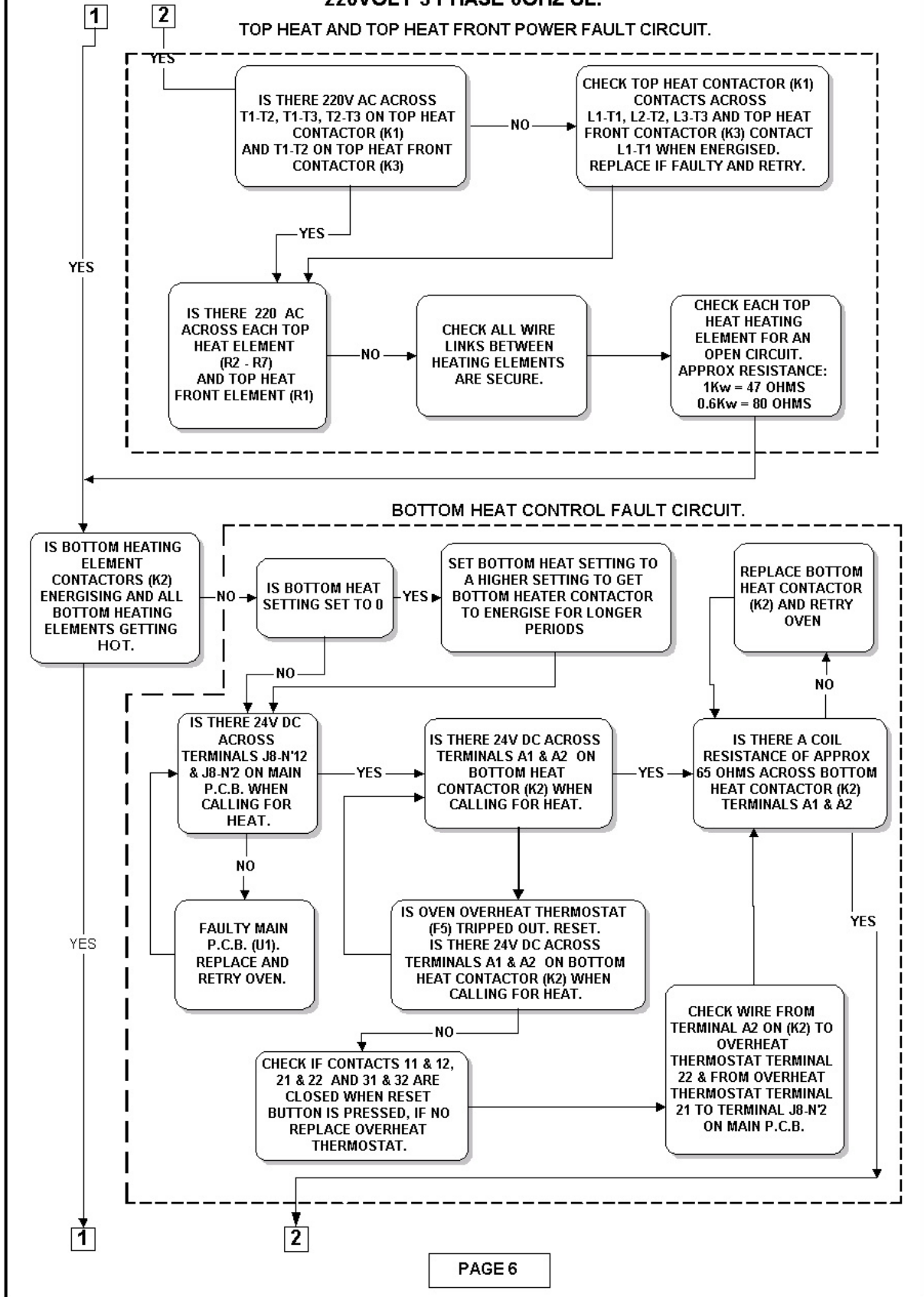
MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.



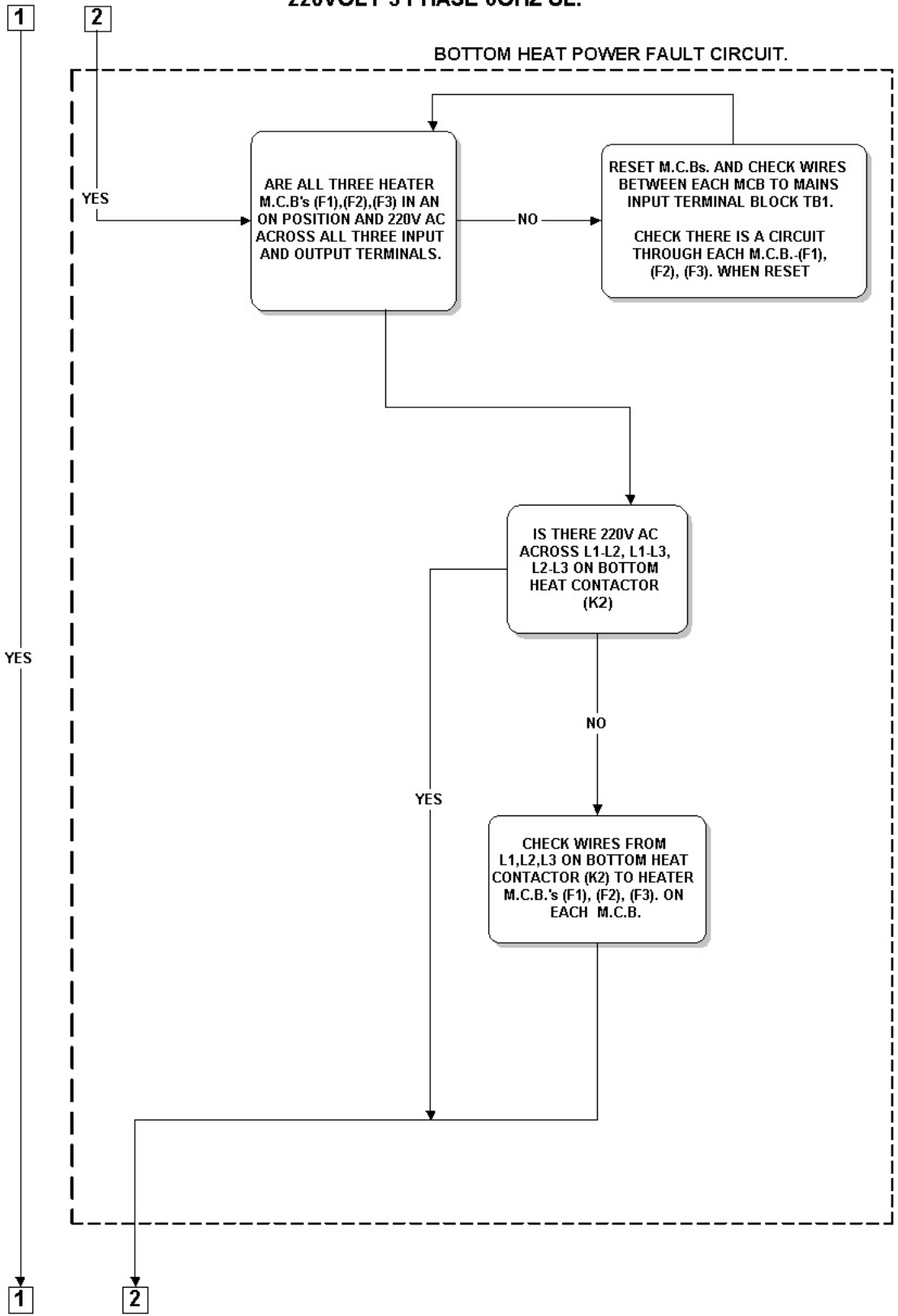
**MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.**



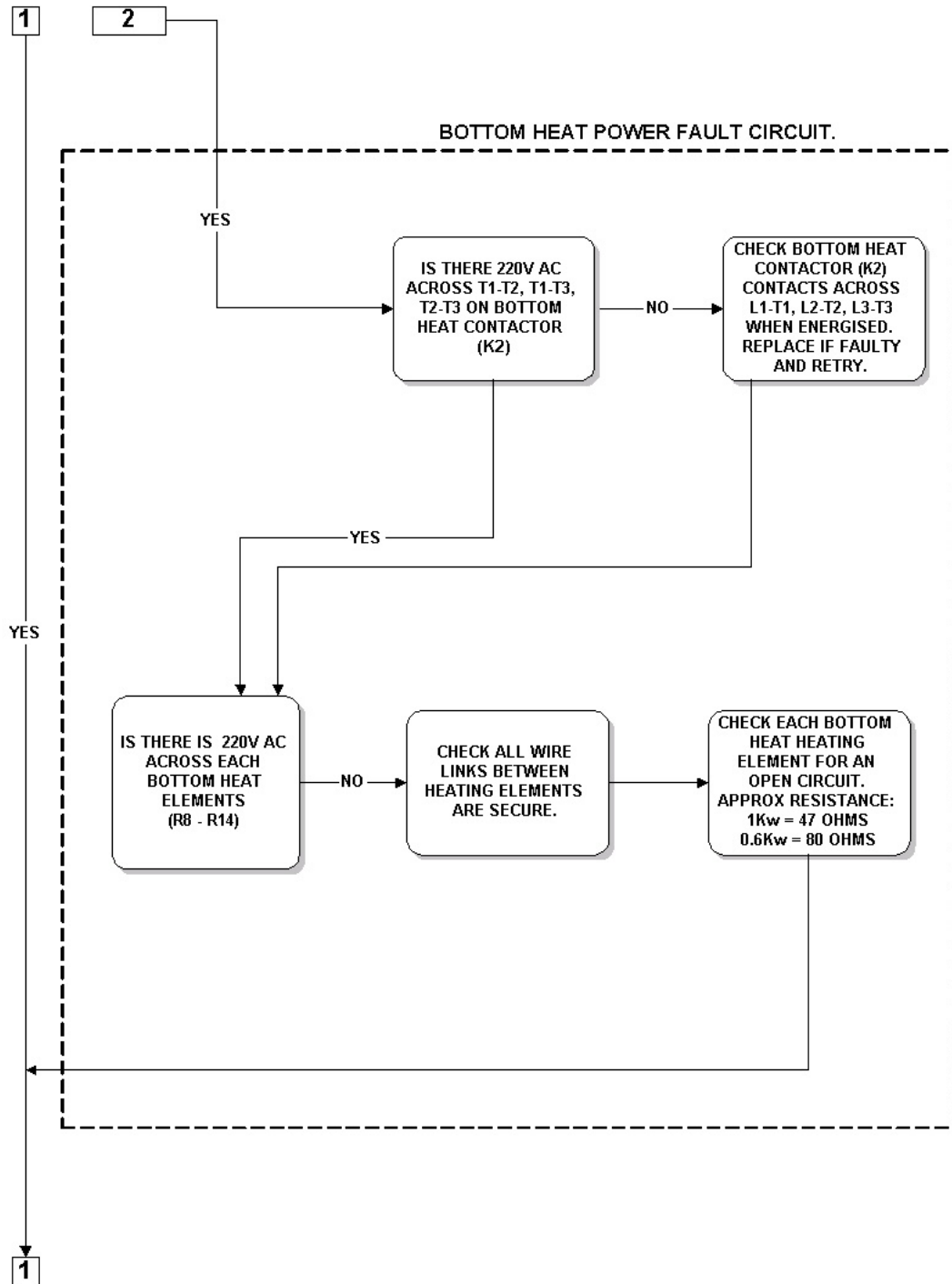
MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.



MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.

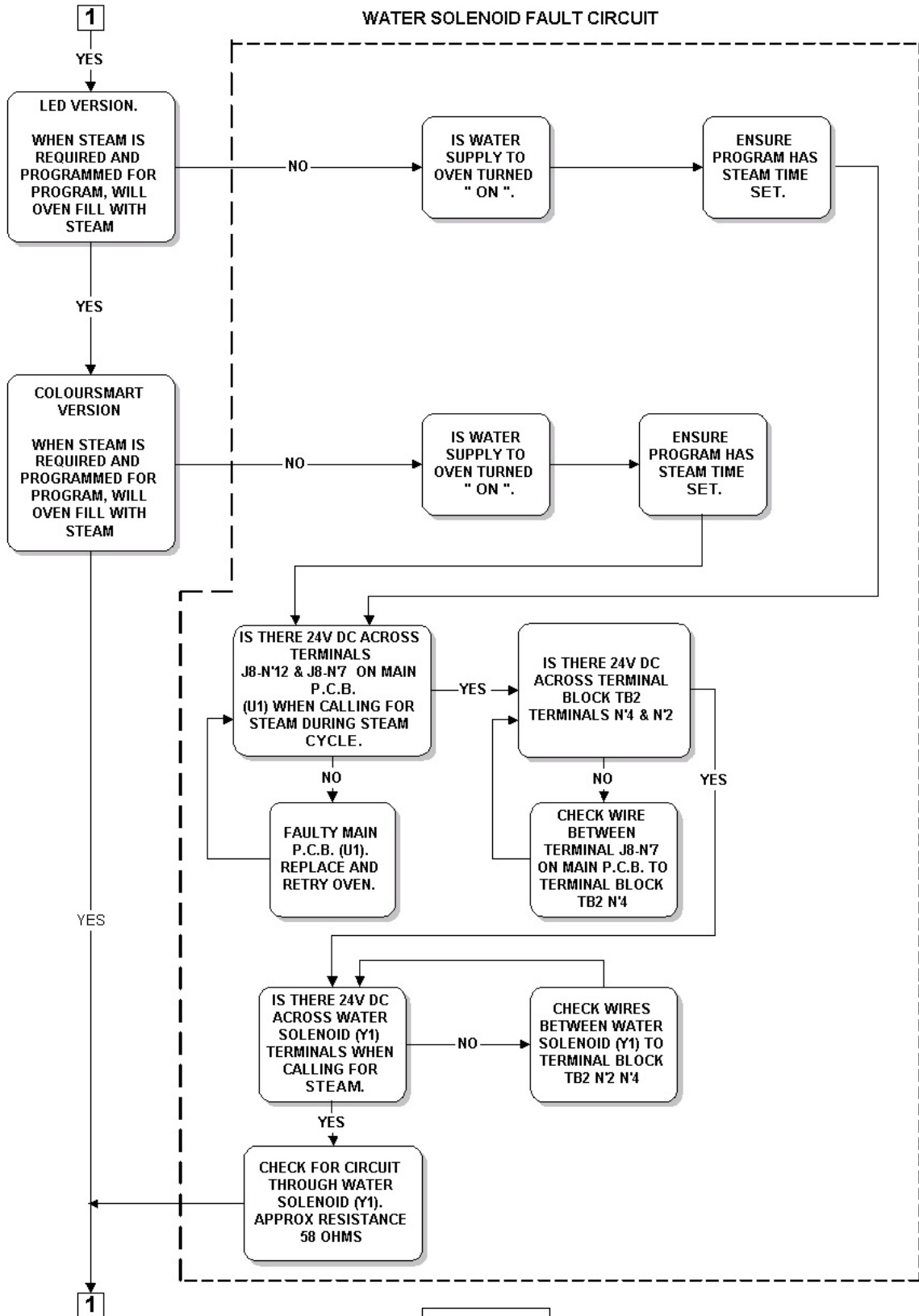


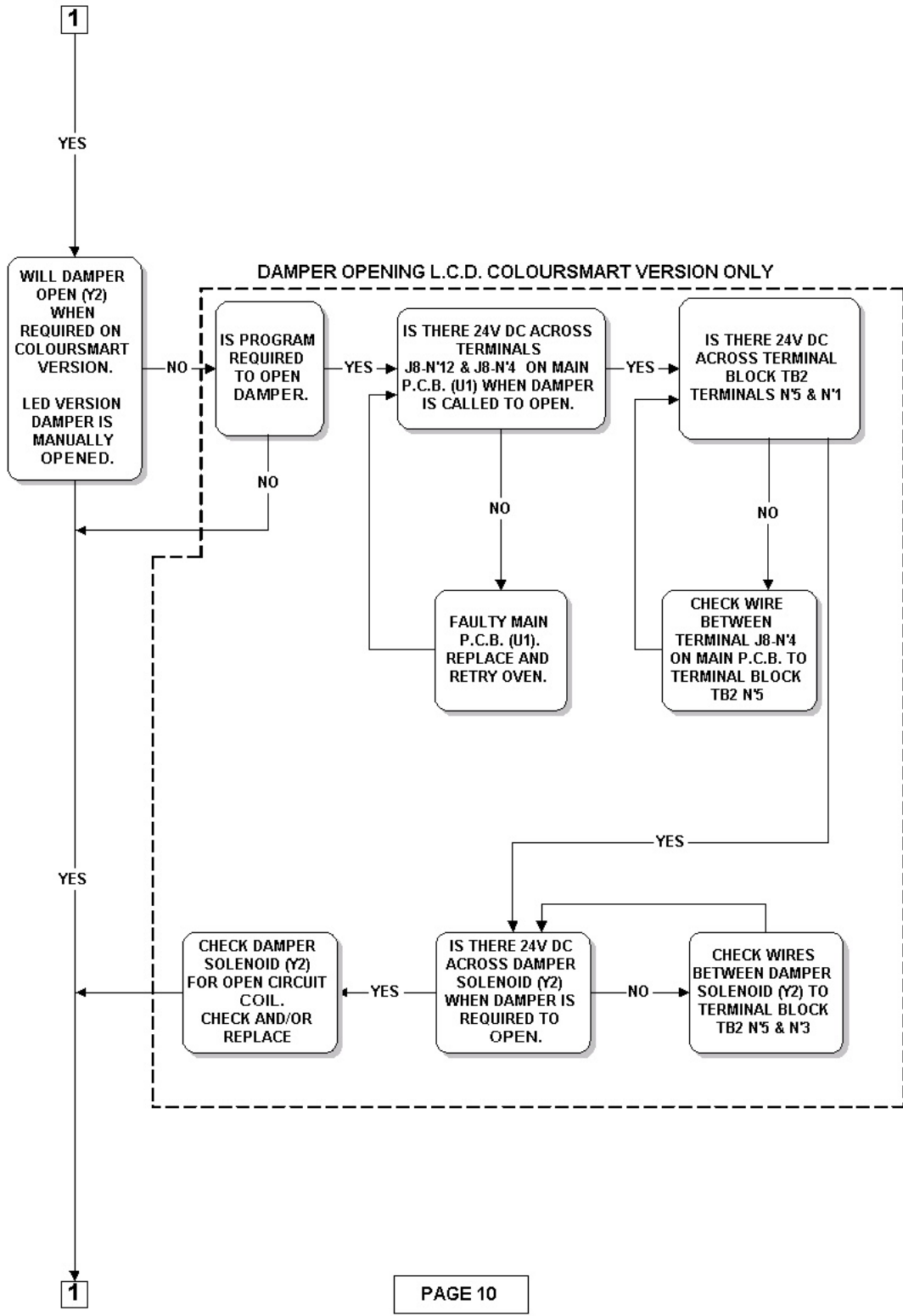
**MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.**



MODULAR DECK OVEN FAULT ANALYSIS CHART.
220VOLT 3 PHASE 60HZ UL.

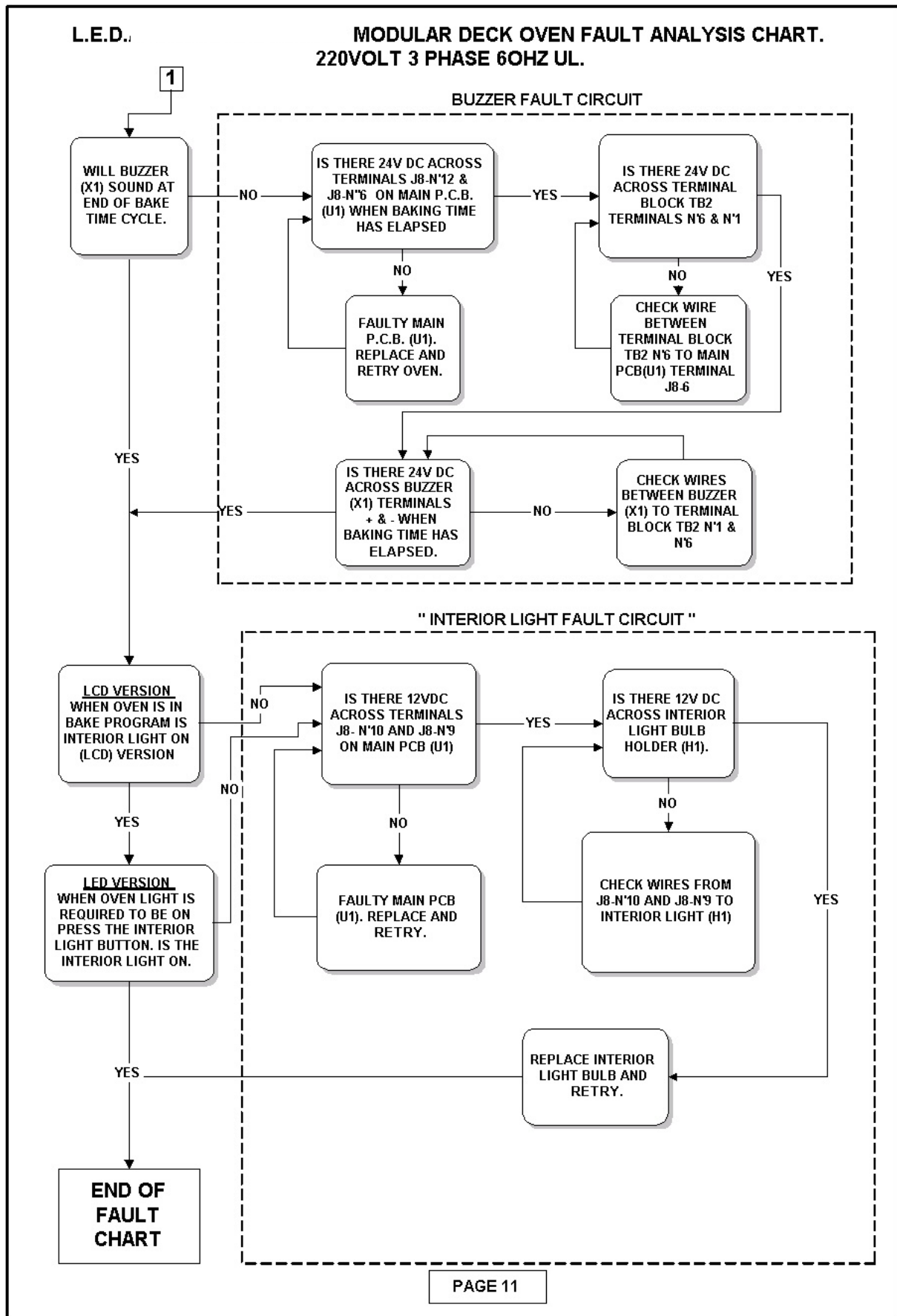
WATER SOLENOID FAULT CIRCUIT





L.E.D.

MODULAR DECK OVEN FAULT ANALYSIS CHART. 220VOLT 3 PHASE 60HZ UL.



EXTRA ENGINEERS INFORMATION **(LED DXm ovens)**

Setting Constants (gains)

Turn power to oven off.

- Press and hold “Bottom heat button” (2) while turning power back on. (a continuous tone will be heard and top heat window will display 0)

- 0 = Top element gain.
Steam time window will indicate the value.
Use up (6) and down (7) buttons to change to required value.

- Press bottom heat button (2) and top window displays 1.
1 = Bottom element gain.
Steam time window will indicate the value.
Use up (6) and down (7) buttons to change to required value.

- Press steam time button (3) and top window displays 2.
2 = Mono constant
Steam time window will indicate the value.
Use up (6) and down (7) buttons to change to required value.

- When you have finished altering the values press “oven on/off” button to exit.

To Calibrate PCB

Turn power to oven off.

- Press and hold “Top heat button” (2) while turning power back on. (a continuous tone will be heard and top heat window will display 0)

- **0 = Cold junction compensation.**
Steam time window will indicate the value of the ambient temperature around the PCB
Use up (6) and down (7) buttons to change to required value.

- Press bottom heat button (2) and top window displays 1.
1 = Thermocouple calibration.
Steam time window will indicate the value.
- Use up (6) and down (7) buttons to change to required value. Adjust to a known temperature input e.g. 10Mv = 246deg C (change display to read 246)

- When you have finished altering the values press “oven on/off” button to exit.

ADAMATIC

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



FOODSERVICE EQUIPMENT

