



MonoEquip.com

Enter **Serial No.** here. _____

In the event of an enquiry please quote this serial number.



SET UP AND OPERATION INSTRUCTIONS

CONICAL ROUNDER

IMPORTANT NOTE

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

SAFETY SYMBOLS

This manual and other product documentation (available at www.monoequip.com) use the following safety symbols.

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



WARNING

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



CAUTION

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.



ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

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

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

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

We recommend:-

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

Your attention is drawn to:-

BS 7671:2018 – Guidance Note 8 – 8.13: Other locations of increased safety risk

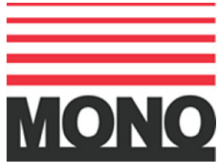
It is recognised that there may be locations of increased risk of electrical shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present. Where, because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available includes:

- Automatic Disconnection of Supply (ADS) by means of a residual current device having a residual operating current not exceeding 30 mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organisation's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2.



The supply to this machine must be protected by a **30mA-rated Type A RCD**



DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2006 / 95 / EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food - Regulation (EC) No. 1935 / 2004
- Good manufacturing practice for Materials intended to come into contact with food - Regulation (EC) No. 2023 / 2006

Signed	
D. Osmundsen – Quality and Conformance Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB
UK

MONO EQUIPMENT is a business name of **AFE GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 35,
Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn Norfolk,
PE30 2HZ

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

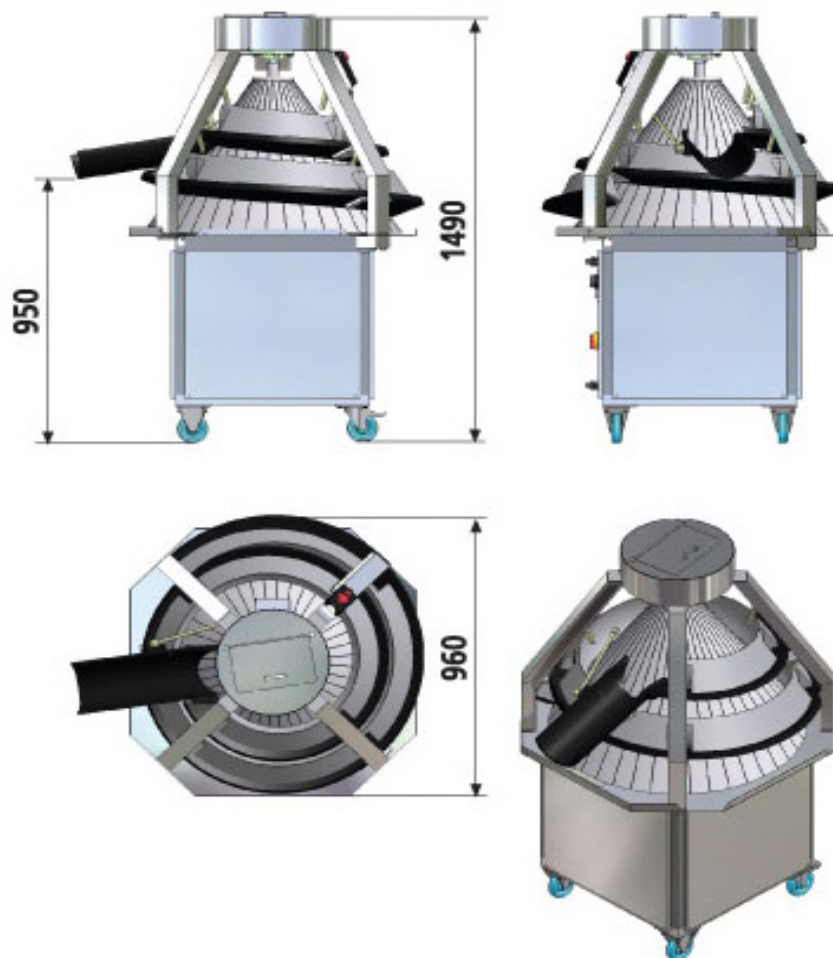
1.0 INTRODUCTION

The conical rounder produces consistently shaped dough pieces for the intermediate prover of the Mono Fusion “Pro” models.

Fed from the divider, it forms perfectly rounded dough pieces with the help of a flour duster and gently blown air, before passing them on to the prover.

Parts are Teflon coated or stainless steel, making the rounder easy to keep clean

2.0 DIMENSIONS



3.0 SPECIFICATIONS

CAPACITY: Dough piece weight range – 100grms to 1200grms

OUTPUT: Up to 960 pieces per hour

LENGTH OF ROUNDING TRACK: 3 Metres

POWER: 0.55kW 220/380 VAC



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

WEIGHT: 205kg

NOISE LEVEL: Less than 85d

4.0 SAFETY

- 1 **Never use a machine in a faulty condition** and always report any damage.
- 2 **No-one under the age of 16 may operate** this machine.
- 3 **No-one under the age of 18 may clean** this machine under any circumstances.
- 4 **Only trained personnel may remove any part** from this machine that requires a tool to do so.



- 5 **Always ensure hands are dry** before touching any electrical appliance (including cable, switch and plug).

- 6 **All operatives must be fully trained.**

- 7 People undergoing training on the machine must be under direct supervision.

- 8 **Do not operate the machine with any panels removed.**

- 9 **All guards must be fixed in place with bolts or screws** unless protected by a safety switch.

- 10 **No loose clothing or jewellery** to be worn while operating the machine.



- 11 **Switch off power at the mains isolator when machine is not in use** and before carrying out any cleaning or maintenance.

- 12 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the machine.



ALL OTHER CLEANING AND MAINTENANCE OPERATIONS MUST BE MADE WITH MACHINE DISCONNECTED FROM THE POWER SUPPLY



DO NOT ATTEMPT TO CLEAN THE MOULDING AREAS WHEN THE MACHINE IS RUNNING



DO NOT INSERT HANDS INTO FLOUR DUSTER WHEN THE MACHINE IS RUNNING

5.0 INSTALLATION



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

If part of a plant assembly:

- 1 The rounder should be connected to the prover using the locator.
- 2 Set the brake castors on to stop the rounder moving.
- 3 Plug the power lead into the correct socket on the prover.
- 4 Check the machine after installation to ensure the cone runs in the right direction (see direction of arrow below). This should be done by “inching” the motor.
(This should have been correctly set at the factory, but if the machine is a replacement, this should be checked)
If the motor rotation is incorrect, transpose any two wires of the three phase carrying wires.



**CONE
DIRECTION**

- 5 Ensure machine is standing level on a solid floor.

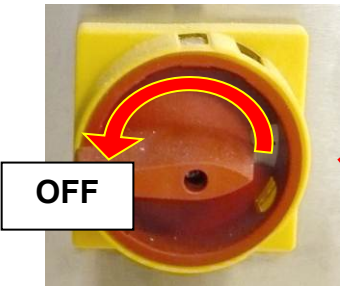
6.0 ISOLATION

In an emergency, switch off the plant at the wall isolator, the main isolator on the front of the rounder or the emergency stop button shown below.

EMERGENCY STOP BUTTON
To release stop button after use, twist and release.



MAIN ISOLATOR SWITCH



7.0 CLEANING



SWITCH OFF AND ISOLATE MACHINE FROM MAINS SUPPLY BEFORE COMMENCING CLEANING

Every day:

All dough touching surfaces should be cleaned every day.

Don't use steel scrapers and poisonous chemicals or soap for cleaning purposes.

Every week:

Outer sides should be cleaned by a wet cloth.

Scrape and scrub wheels clean as needed.



DANGER: Cleaning operations should only be carried out with the machine switched off and disconnected from the electric power supplies.

BEWARE:

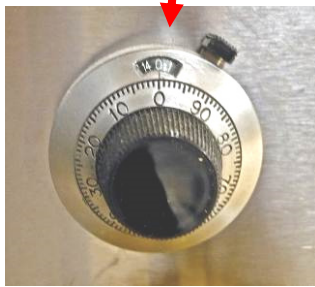
Don't use jets of water to clean the control panels and the electric control box.

Don't use solvents, which could damage the paint and synthetic materials.

8.0 OPERATING CONTROLS

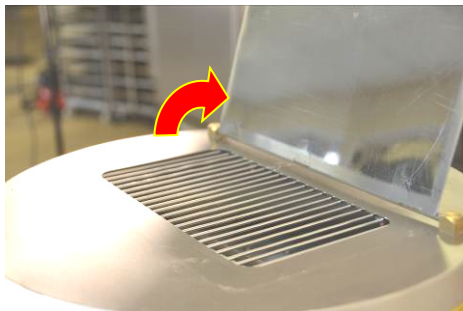


EMERGENCY STOP	
Push to operate. Turn and release to reset.	
ON BUTTON	
COLD / HOT AIR SWITCH	



SPEED CONTROL
This allows the rounding speed to be adjusted to match other machines if needed.

FLOUR DUSTER



Open lid and insert dry flour as required.
Close lid.



MOVE DUSTER CONTROL PLATES TO CONTROL THE FLOUR IN THE AREA REQUIRED. THE MORE HOLES SHOWING, THE MORE FLOUR FLOWS



MOULDING DUSTER

CHUTE DUSTER

9.0 MAINTENANCE

General maintenance



- WARNING**
- ISOLATE ROUNDER FROM MAINS SUPPLY BEFORE ATTEMPTING ANY MAINTENANCE OPERATIONS.
-



- WARNING**
- This appliance must be maintained at regular intervals. The frequency of maintenance will depend upon your specific use and location. The maximum service interval should be 12 months.
 - Service and maintenance should only be undertaken by suitably qualified, trained, and competent engineers.
 - You must immediately report any damage or defect arising with the appliance.
 - Unsafe equipment is dangerous. Do not use the appliance. Isolate the power supply and contact MONO or your appointed service agent.
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- Check for frayed or bare cables.
 - **Do not** use the machine if frayed or bare cables are visible.
- Follow cleaning instructions (see **Cleaning** on page 11).

10.0 TROUBLESHOOTING

This section deals with some of the most common problems that can arise during the machine operation.

NOTE: Please contact the after sales service for any other problems not mentioned in the following list or in the event of malfunctioning which still persists after the suggested action has been taken.

PROBLEM	POSSIBLE CAUSE	SOLUTION
When the start button is pressed, the machine does not start.	<ul style="list-style-type: none">-Flour lid is open-Emergency button has been pressed.-Thermal relay has intervened to protect the system.-Main plant not connected to power supply	<ul style="list-style-type: none">- Close the flour lid- Reset the emergency stop button by turning and releasing.- Reset the thermal relay and find out why the machine has overheated.- Connect plant to supply

11.0 SERVICE AND SPARES ---

If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number** on the silver information plate of the machine and on the front cover of this manual

MONO

Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB
UK

email: spares@monoequip.com
Spares Tel. +44(0)1792 564039

www.monoequip.com

Main Tel. 01792 561234



Queensway
Swansea West Industrial Estate
Swansea,
SA5 4EB, UK

email: spares@monoequip.com
www.monoequip.com
Tel. +44/0 1792 561234

Spares Tel. +44/0 1792 564039

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 BY RECYCLING OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.

(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)