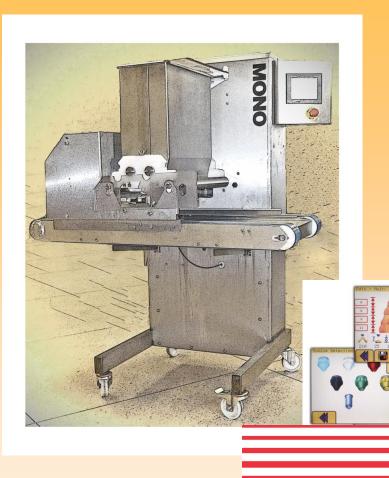
Enter Serial No. here.

MANUAL No.Y-OM-03E

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

Store this document safely and ensure it is available at all times. Non-availability may affect the service / repair of your machine.







# OPERATING AND MAINTENANCE MANUAL

## "OMEGA PLUS"

WIRECUT VERSION
DEPOSITOR
(400, 450,)

## -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 73/23/EEC

The requirements of the Electromagnetic Compatibility Directive 89/336/EEC, 91/263/EEC, 92/31/EEC

and
General Safety of Machinery and
Food Processing Standards applicable.

Signed:		.D.1.1.1.10	(Quality manager)
		G.A.Williams	
	Date:		

Machine Code FG ...... Machine Serial No. .....

#### MONO EQUIPMENT

A technical construction file for this machine is retained at the following address:

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. GB923428136
REGISTERED OFFICE: UNIT 35, BRYGGEN ROAD, NORTH LYNN INDUSTRIAL ESTATE, KINGS LYNN, NORFOLK, PE30 2HZ

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



FOR SAFE WORKING, PAY SPECIAL ATTENTION TO ITEMS MARKED

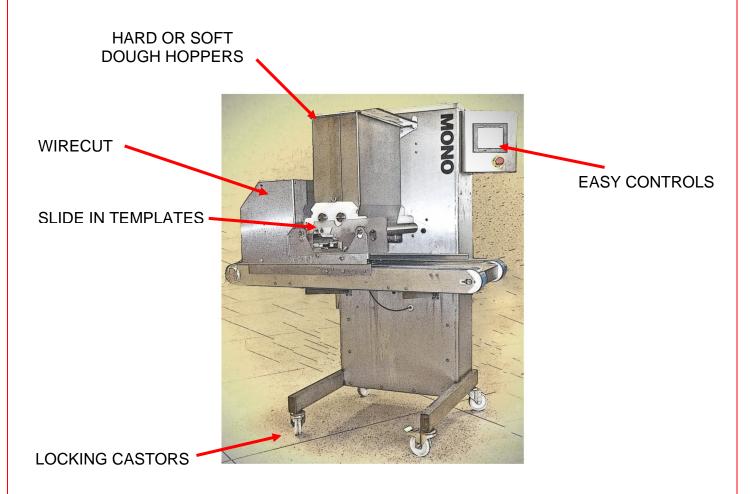


1 0		INTRODUCTION
1.0	-	INTRODUCTION

- 2.0 DIMENSIONS
- 3.0 SPECIFICATIONS
- 4.0 SAFETY 🛆
- 5.0 INSTALLATION
- 6.0 ISOLATION
- 7.0 CLEANING INSTRUCTIONS
- 8.0 OPERATING CONDITIONS
- 9.0 PREPARING FOR OPERATION
  - 9A FITTING THE HOPPER
  - 9B FITTING A TEMPLATE
- 10.0 OPERATING INSTRUCTIONS
  - 1 SELECT PRODUCT TYPE
  - 2 SELECT SAVED NAME OF PRODUCT TYPE
  - 3 CONFIRM SETUP
  - 4 OPERATOR SCREEN
  - 5 EDIT SCREEN
    - **5A** TRAY SETUP
  - 6 COPY
  - 7 DELETE
  - 8 PASSWORDS
  - 9 ENGINEERING SETTINGS
  - 10 FAULT INFORMATION SCREENS
- 11.0 MAINTENANCE
- 12.0 SPARES AND SERVICE
- 13.0 SPARES LIST
- 14.0 ELECTRICAL INFORMATION

## 1.0 INTRODUCTION

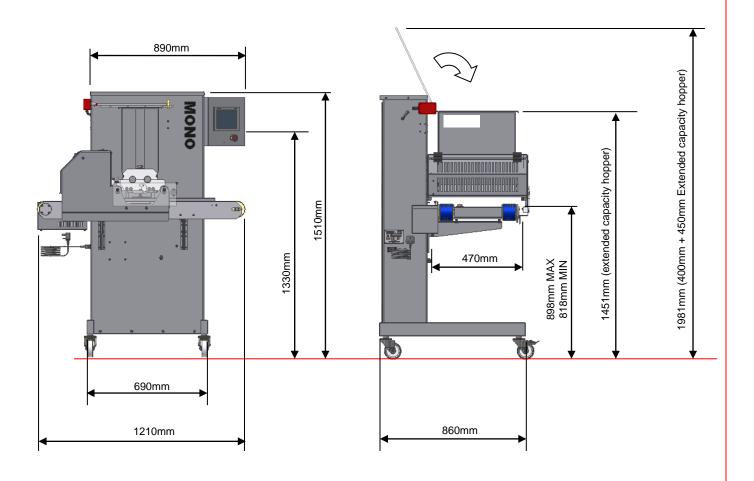
- The innovative "five axis deposit" design of MONO's "Omega PLUS with wirecut" depositor allows it to recreate most of the hand movements of the Master confectioner. This makes the "Omega PLUS" capable of exceptional accuracy of product weight, size and shape.
- Maintenance is kept to a minimum and the smooth body design makes daily cleaning quick and easy.
- Easy to use computer software gives access to 650 programs, which are stored in the memory and easily recalled for use or modification.
   Control is via a colour touch screen with graphically represented products already installed that can be created or edited to the required product.
- It is available with soft and hard dough hoppers. There is also a large selection of templates and nozzles.



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



## 2.0 DIMENSIONS





Omega PLUS

	SOFT DOUGH		HARD DOUGH	
MODEL (Nom. hopper width (mm))	400	450	400	450
Weight (with hopper fitted) (kg):	196	210	216	235
Standard hopper Capacity (litre):	20	22.5	21	24
Extended hopper Capacity (litre):	36	41	31	35

**Power:** Single phase, 13A max load. Suitable for 200v, 220v,

230v, and 240v, 50-60 Hz supply.

MAX RATING 2.5kW single phase fused at 13A

Cycles per minute = 35

Min distance between trays = 50mm

Max vertical travel = 80mm

Max program storage = 650

Number of languages = 13

Noise level = Less than 85dB

Electronics = All microprocessor controlled

#### NOTE:

The minimum deposit that can be made depends on several factors - recipe, mixing method, template size, nozzle size and deposit speed.

As a guide the following is the minimum that should be attempted:

Macaroons 6g,
Meringues 3g,
Choux Paste 5g,
Viennese 4g,
Sponge Drops 4g.

However, consult **Mono Equipment** if intended product falls outside the above general machine specification to determine the exact capabilities of the "Omega" with any specific product.

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



- 1 Never use a machine in a faulty condition and always report any damage.
- 2 Only trained engineers may remove parts that need a tool to remove them.
- 3 Always ensure hands are dry before touching any electrical appliance (including cable, switch and plug). **NEVER move machinery by pulling on the power cords or cables.**
- 4 Ensure that the floor area around the OMEGA is clean to avoid slipping especially if carrying heavy hopper and template components to and from the machine.
- 5 All operatives must be fully trained.

Use of the machine can prove dangerous if:

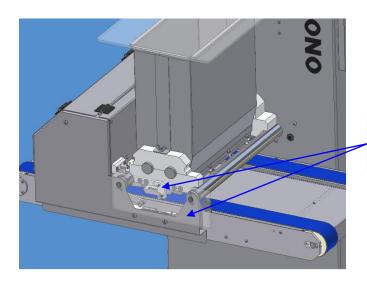
- the machine is operated by untrained or unskilled staff
- □ the machine is not used for its **intended purpose**
- the machine is not operated correctly

All safety devices applied to the machine during manufacture and the operating instructions in this manual are required to operate this machine safely. The owner and the operator are responsible for operating this machine safely.

- 6 People undergoing training on the machine must be under **direct supervision**.
- 7 Do not operate the machine with any panels or guards removed.
- 8 No loose clothing or jewellery should be worn while operating the machine.
- 9 Switch off power at the mains isolator when machine is not in use and before carrying out any cleaning or maintenance.



- 10 The bakery manager or the bakery supervisor should carry out daily safety checks on the machine.
- 11 Do not operate machine without hopper template and guard fitted correctly.



(11) HOPPER TEMPLATE AND GUARD FITTED

12 Due to the essential requirement for handling heavy components during cleaning, it is recommended that **protective footwear** be worn when carrying out such procedures.

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

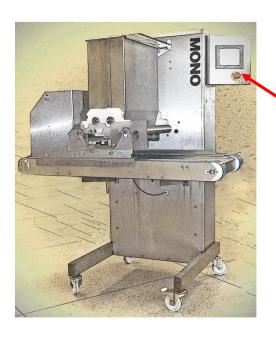


- 1 Ensure that the depositor is connected to correct electric supply, as specified on the serial number plate on the side of the machine.
- **2** Ensure that the correct fuse rating is fitted in the electrical supply

### **6.0 ISOLATION**

IN AN EMERGENCY, SWITCH OFF AT THE ELECTRICAL MAINS WALL ISOLATOR, OR PUSH THE EMERGENCY STOP BUTTON.

To release the emergency stop button, turn clockwise.



**STOP BUTTON** 

#### 7.0 CLEANING INSTRUCTIONS

#### NOTE:



- Cleaning must be carried out by fully trained personnel only.
- Isolate machine from mains supply before carrying out any cleaning.
- Do not steam clean or use a jet of water.

-Do not use any form of caustic detergent or abrasive cleaners. -

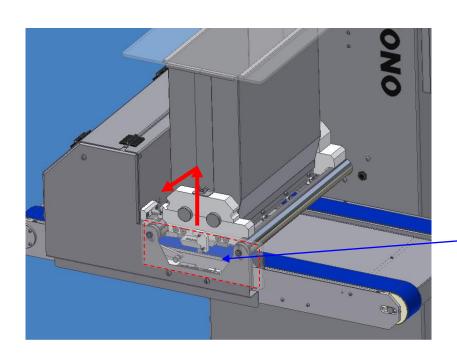
All the outer surfaces of the machine should be wiped over daily with warm soapy water.

#### HARD AND SOFT DOUGH HOPPERS

**BETWEEN PRODUCT MIX CHANGES** 

The feed hopper, pump assembly, template, nozzles etc. should be removed from the machine and dismantled for thorough cleaning between product mix changes.

- 1. Open top safety guard and remove excess mixture remaining in the feed hopper.
- 2. Lift off front see-through safety cover.

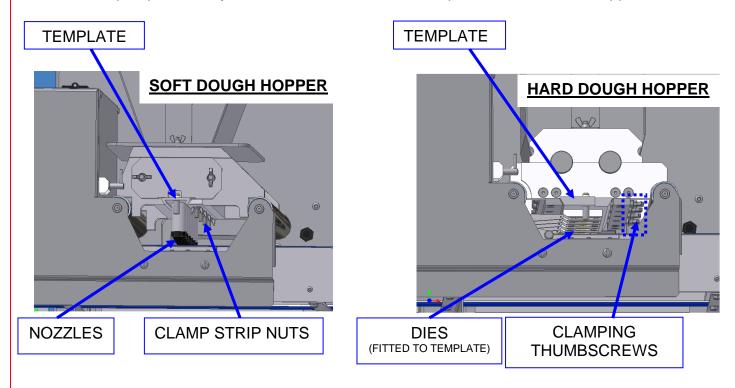


SAFETY COVER

3. <u>Slacken</u> template clamp strip nuts or thumbscrews (depending on type of hopper) Remove fitted template from pump assembly by sliding out to avoid subsequent damage.

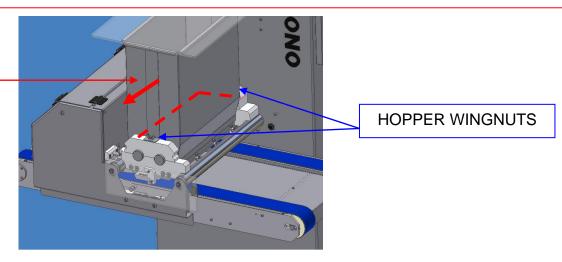
#### NOTE.

Thumbscrews only need to be released slightly to allow the template to slide away from the pump assembly. If loosened too much, the template will have to be supported.



4 To reduce weight and bulk, separate and remove empty feed hopper from pump assembly, whilst still on the machine, by unscrewing the wing nuts.

To gain access to the inner wing nut, slide the complete hopper away from the machine body slightly (keep on support bars) - this will also disengage the pump assembly from the drive shaft.



y will not be lost.



## **SOFT DOUGH HOPPER**



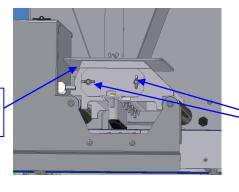
#### **CAUTION:**

The feed hopper and pump assembly exceeds 25kg and will need to be lifted off by two people, or dismantled into smaller components while still on the machine.

Take care to avoid damage to the sealing surface of the feed hopper during removal, cleaning, assembly and storage.

- 1. After removing the feed hopper, check condition of feed hopper seal.
- 2. Unscrew the end cap retaining nuts from the accessible side of the pump assembly. [Ensure that the nuts are placed where they will not be lost.]

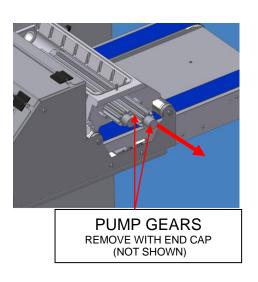
FEED HOPPER SEALING SURFACE

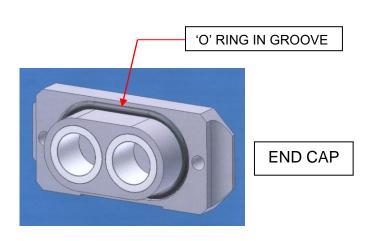


**ENDCAP NUTS** 

3. Withdraw the end-cap v

Ensure that the 'O' sealing ring on the inside of the end cap is not damaged during cleaning.





4. Remove remainder of pump assembly from the machine and remove remaining end-cap to fully dismantle pump assembly components for cleaning.

#### **HARD DOUGH HOPPER**



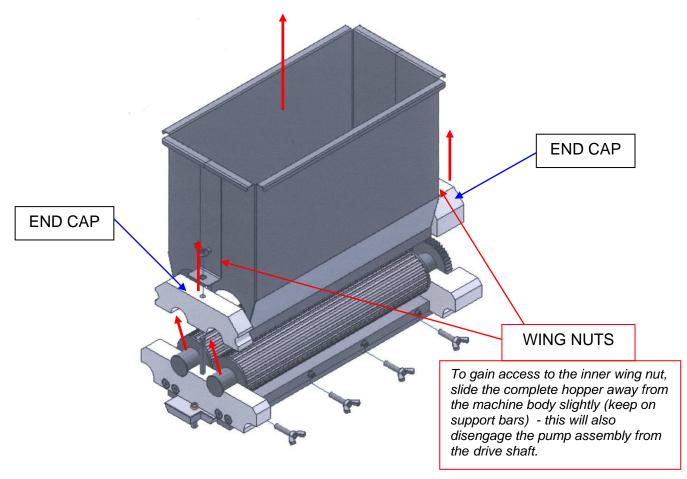
#### **CAUTION:**

The feed hopper and pump assembly exceeds 25kg and will need to be lifted off by two people, or dismantled into smaller components while still on the machine.

To reduce weight and bulk, separate and remove empty feed hopper from pump assembly, whilst still on the machine, by unscrewing the wing nuts. (Ensure that the nuts are placed where they will not be lost.)

The pump assembly will now be lighter and more easily removed.

- 1. Lift off both upper plastic end-caps.
- 2. Remove both gears from the assembly, one at a time, by lifting vertically.
- 3. Remove remainder of pump assembly from the machine for cleaning.



#### NOTE:

Use only warm soapy water to clean these parts. They should be rinsed and thoroughly dried before re-assembly.

The greatest care must be taken not to drop any parts.



Do not leave any components in the hopper.





To obtain the best product results and consistent operation,

- ✓ Make sure the depositor is used on a level floor.
- ✓ Ensure flat trays of consistent length, width, material
  and edge dimensions are used.
- ✓ Ensure undamaged nozzles and templates are used.
- ✓ Keep the machine clean.

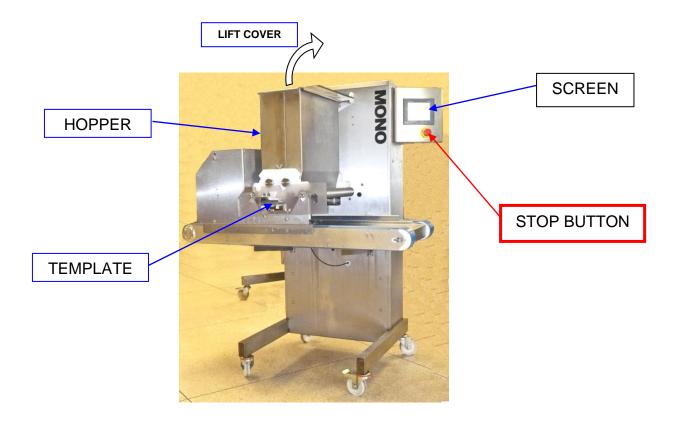


### 9.0 PREPARING FOR OPERATION

Omega PLUS

1 Select template and nozzles and finger frame required and fit as section 9a & 9b (following pages). Fill hopper with mix and close hopper cover.

It is recommended that when heavy mixes are used, the inside of the hopper should be coated with vegetable oil; for lighter mixes such as meringue, dampen with water. The oil or water will help the mix to settle down the hopper walls and prevent air being sucked in.



- 2 Connect power cable to electrical supply.

  Make sure stop button is in released position (turn clockwise if required).
- 3 Select an existing program or create a new program through the on-screen menus. (see section 10 operation)
- 4 The machine is now ready for operation.

9a FITTING THE HOPPER

Omega PLUS

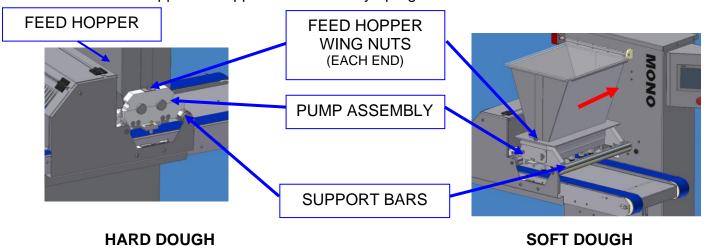
CAUTION SHOULD BE TAKEN WHEN FITTING HOPPER AND PUMP ASSEMBLY AS WEIGHT EXCEEDS 25kgs ON SOME MODELS

It will need to be lifted on by two people, or dismantled into smaller components before fitting on the machine.

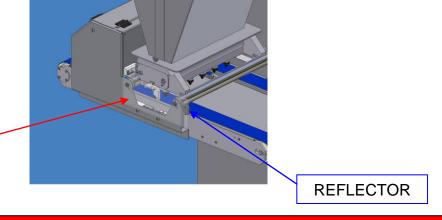
MAKE SURE THE FLOOR AREA AROUND THE MACHINE IS CLEAN

To reduce weight and bulk, fit the complete hopper assembly in two stages - first the pump assembly onto the support bars, then the feed hopper body onto the pump assembly.

- 1 By hand, align pump assembly drive gear roller with drive shaft on machine.
- **2** Fit hopper to pump assembly and secure with wing nuts.
- 3 Slide hopper on support bars until fully up against machine.



After the hopper is fitted, the safety cover **MUST BE** replaced with the reflector facing towards the machine body.





DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED





SAFETY COVER

#### 9b FITTING A TEMPLATE

#### • Soft dough

<u>Non-rotary templates</u> can be fitted with nozzles. This requires screwing the nozzles into the threaded holes provided.

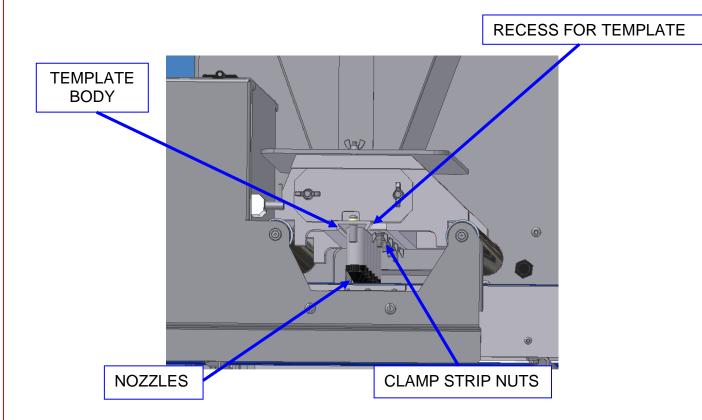
<u>Rotary templates</u> can have plastic nozzles screwed into nozzle holders (straight or offset).

OR

Metal nozzles secured in place by a separate nut.

- 1 Select template and nozzles required.

  (Nozzles are not required for sheeting, staggered or stub templates)
- **2** Attach nozzles to template body:



3 Slide tem ntil the stop is in position.

4 Tighten nuts on clamp strip (on underside of pump assembly) to secure template.

**NOTE.** If the nuts are not securely tightened, leakage of mix will occur, affecting deposit weights.





#### Hard dough

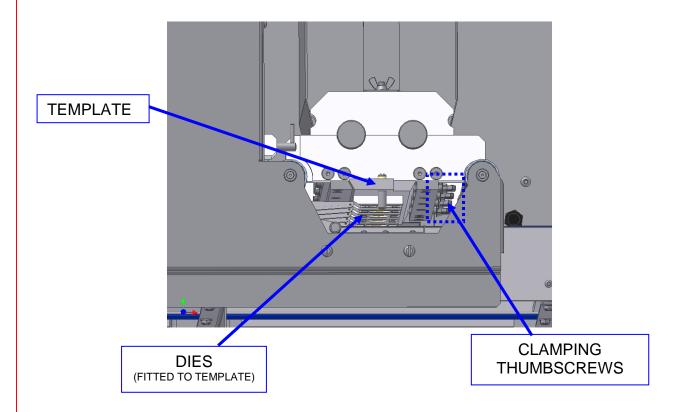
Non-rotary templates that can be fitted with nozzles, require them to be secured in place with a separate nut. Nozzles are not required for sheeting or wirecut templates.

Rotary templates require nozzles to be secured in place with a separate nut.

- 1 Select wirecut template or template and nozzles required.
- 2 Attach nozzles (if required) to template body using special nut:
- 3 Slide template into position and hand-tighten thumbscrews.

#### NOTE.

Thumbscrews only need to be released slightly to allow the template to slide away from the pump assembly. If loosened too much the template will have to be supported while the screws are tightened.





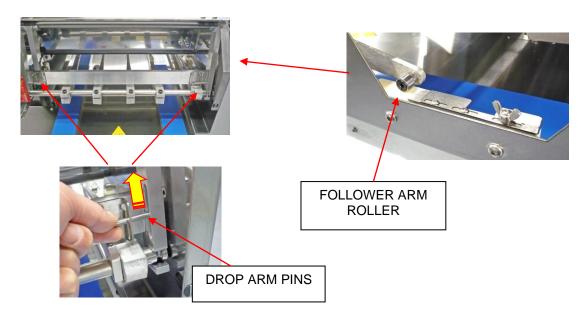
DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED





#### **FITTING WIRECUT FINGERS**

- 1. Select wirecut fingers that suit the chosen template to be used.i.e. the correct number to match the number of dies across template.
- 2. Remove drop arm pins and insert finger frame into arms. Ensure that the follower arm roller is positioned on the cam track.



- 3. Replace drop arm pins.
- 4. Disconnect motor release knob and push fingers forward in order to line up the wire with the dies.

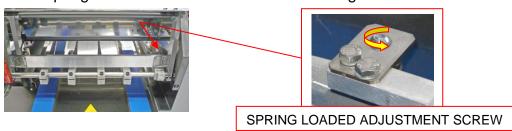


FINGER ADJUSTING BOLTS

5. Adjust individual finger bolts to raise the wire to touch the bottom surface of the dies used in the template.

OR

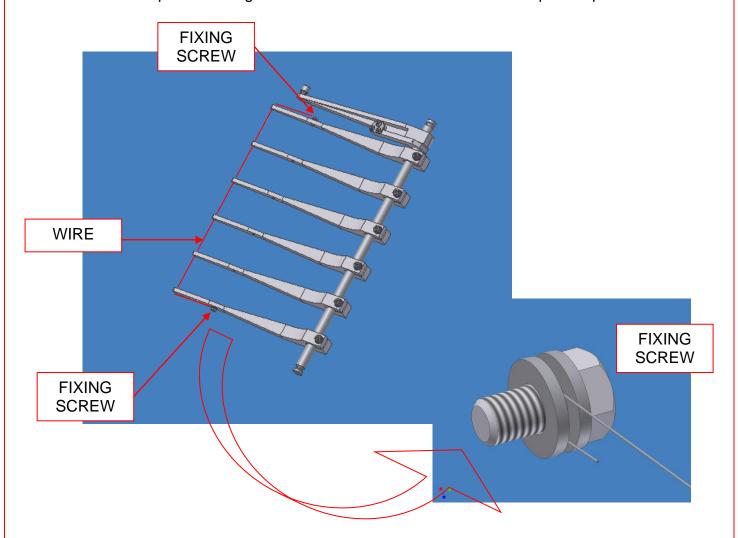
Adjust the spring loaded screw to raise or lower all fingers at the same time.



#### **REPLACING BROKEN WIRE**

MAKE SURE THAT ALL PIECES OF WIRE HAVE BEEN FOUND BEFORE OPERATING MACHINE AFTER A WIRE REPLACEMENT.

- 1. Remove fingers from the machine.
- 2. Remove broken wire
- 3. Feed new wire round screw between washers and tighten screw.
- 4. Feed the wire through the eyehole in the end of each finger.
- 5. Feed new wire round other screw between washers. Pull tight and tighten screw. (wire should be like a guitar string).
- 6. Replace the fingers back in the machine and check set up and operation.



Omega PLUS





# OPERATING KEY FOR FOLLOWING INSTRUCTIONS

BLUE \_\_\_ OPERATION

FOLLOW BLUE ARROWS AND BOXES TO OPERATE THE DEPOSITOR WITH ALREADY SAVED PROGRAMS

RED \_\_ CHANGE SETTINGS

FOLLOW RED ARROWS AND BOXES TO CHANGE SETTINGS AND CREATE NEW PROGRAMS





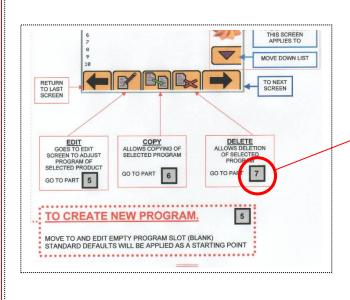
KEYBOARD ENTRY REQUIRED WHEN KEYBOARD APPEARS, A CODE MUST BE ENTERED BY TOUCHING THE NUMBERS IN THE CORRECT ORDER

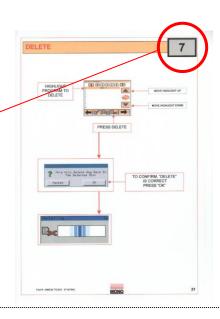
IF A GREY BOX IS SHOWN IN THE BUTTON DESCRIPTION

e.g. 7 GO TO THE CORRESPONDING PAGE FURTHER

ON IN THE INSTRUCTIONS.

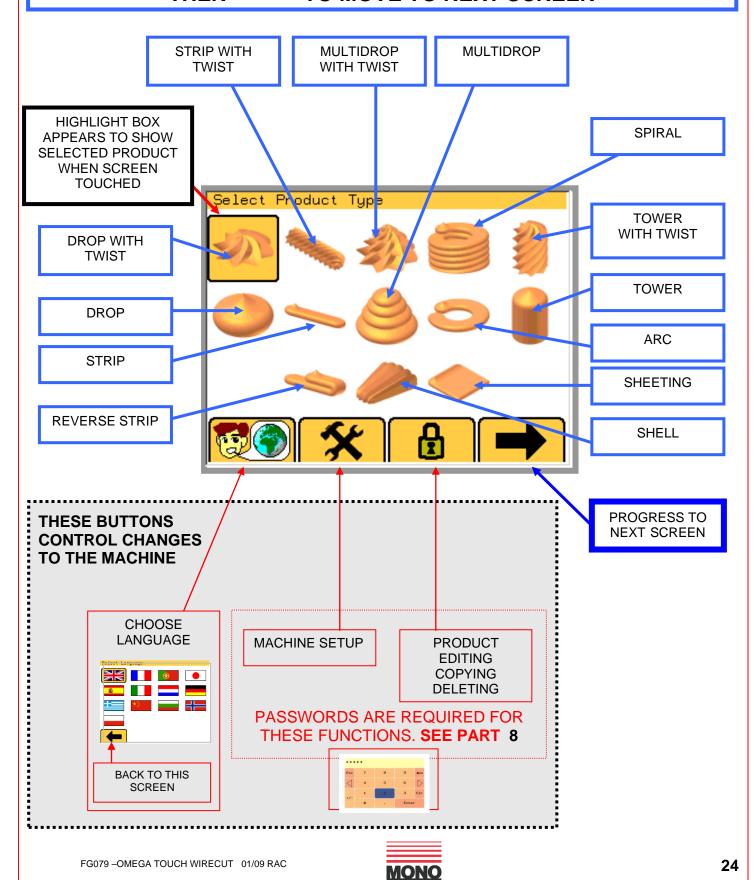
(MARKED IN TOP RIGHT HAND CORNER OF EACH PAGE)





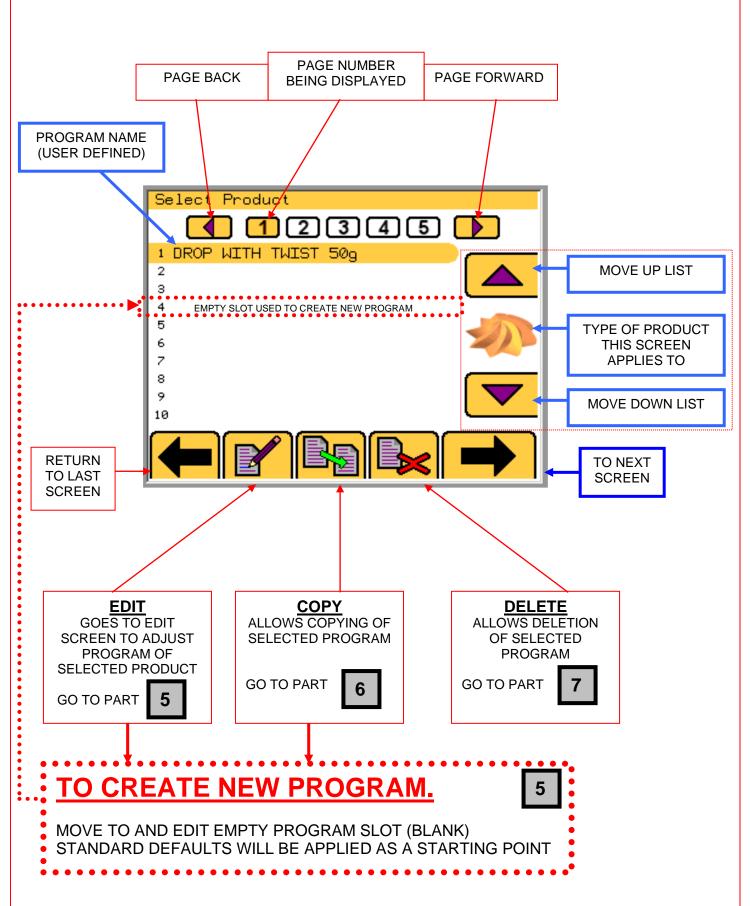
SELECT PRODUCT TO DEPOSIT OR TO CREATE NEW PROGRAM

## TOUCH THE SCREEN FOR THE TYPE OF PRODUCT REQUIRED THEN TO MOVE TO NEXT SCREEN

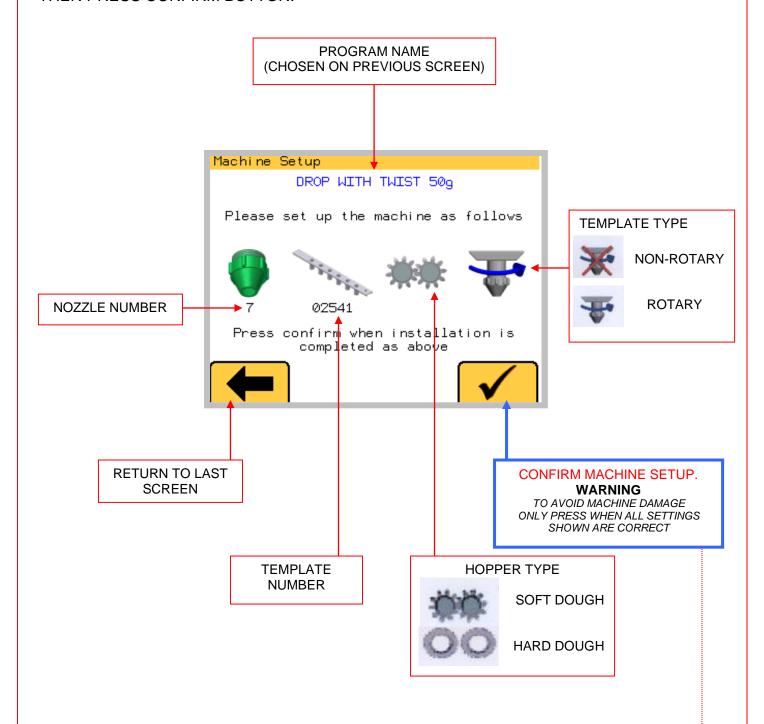


## **SELECT SAVED PRODUCT TYPE**

OR CHOOSE EMPTY SLOT TO CREATE A NEW PROGRAM

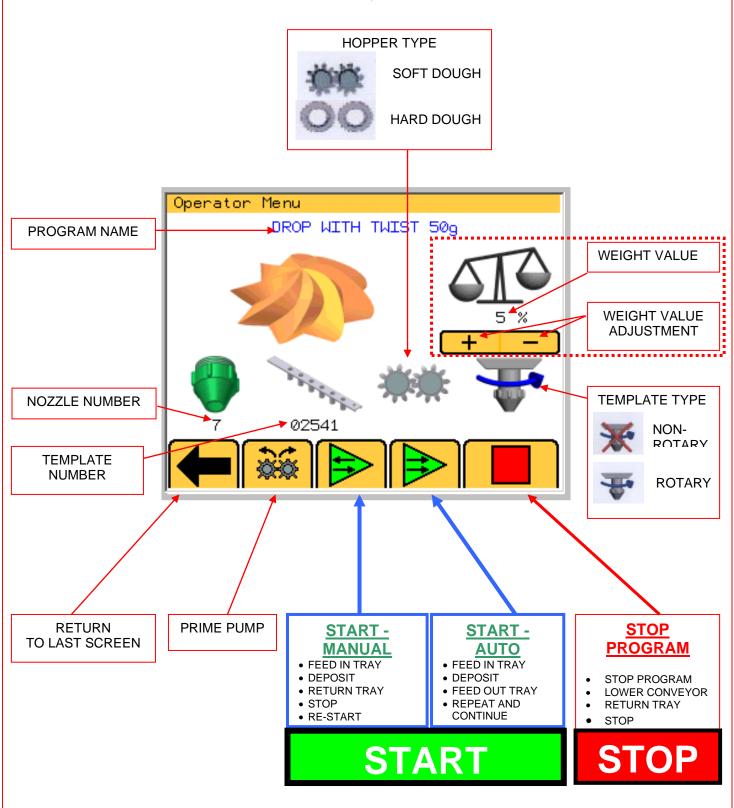


MACHINE MUST BE SET AS SHOWN ON THE SCREEN. THEN PRESS CONFIRM BUTTON.



TO AVOID MACHINE DAMAGE
ONLY PRESS CONFIRM BUTTON WHEN ALL PARTS ATTACHED TO THE MACHINE
ARE AS SHOWN ON THE SCREEN

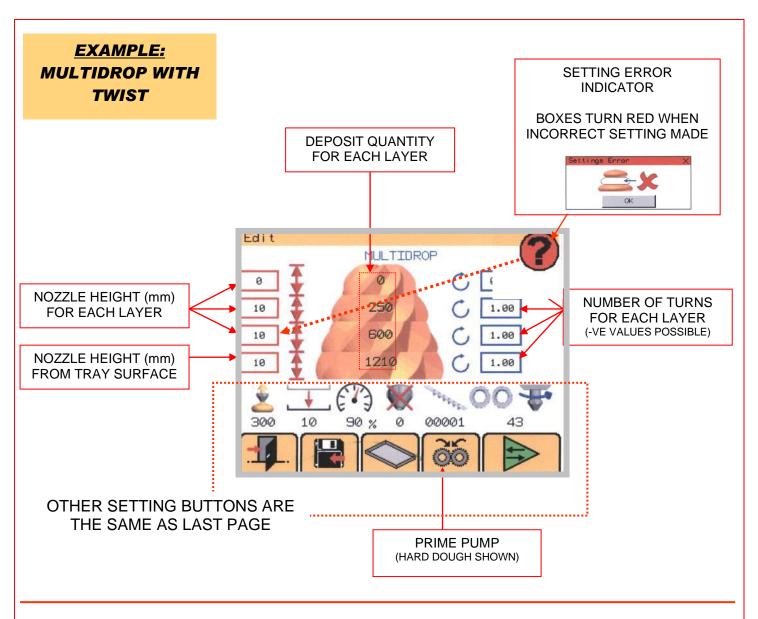
MACHINE IS SET AS SHOWN ON THE SCREEN.
THIS SCREEN CONTROLS THE ACTIONS REQUIRED BY THE OPERATOR.

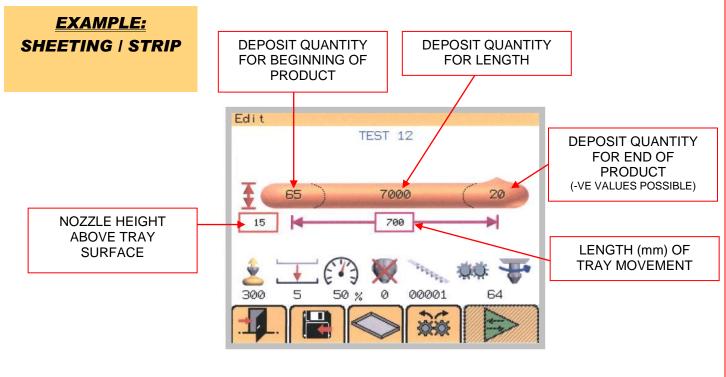


MONO

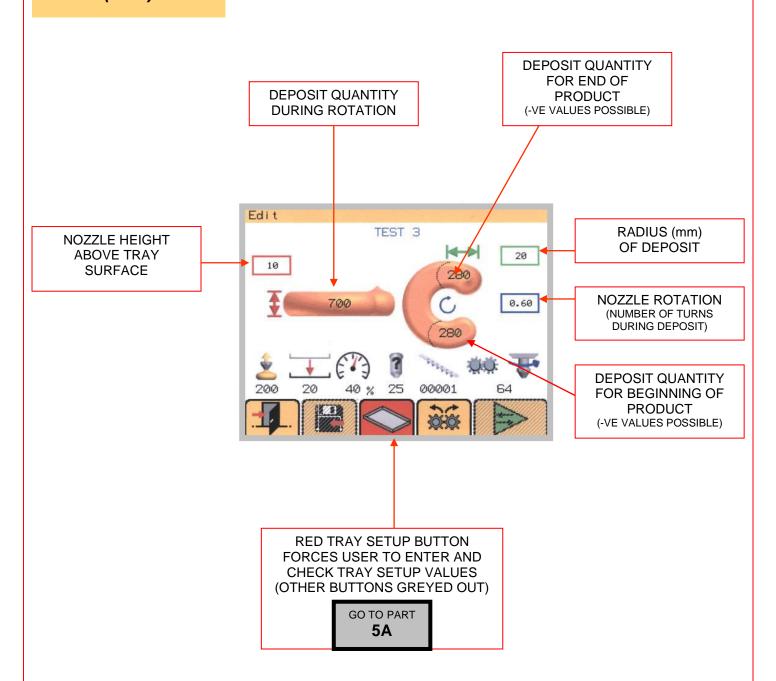
28

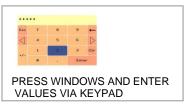
FG079 - OMEGA TOUCH WIRECUT 01/09 RAC

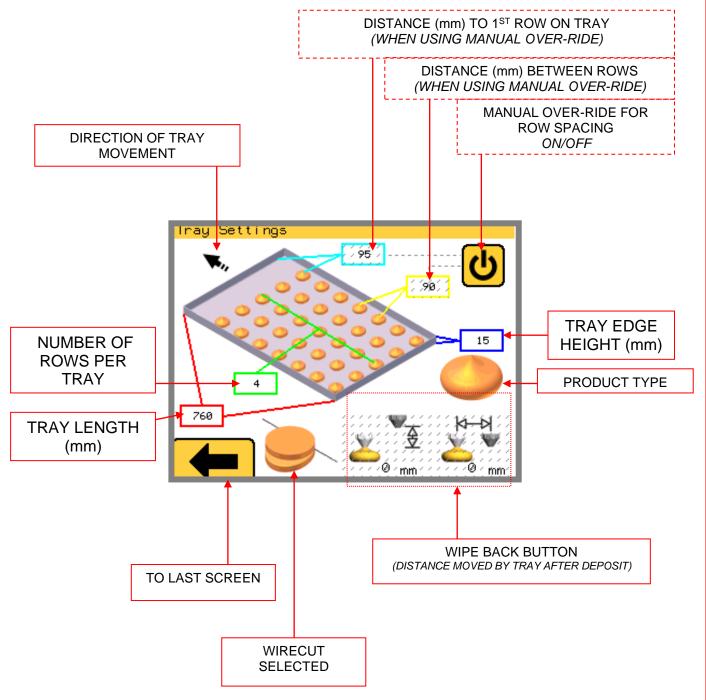


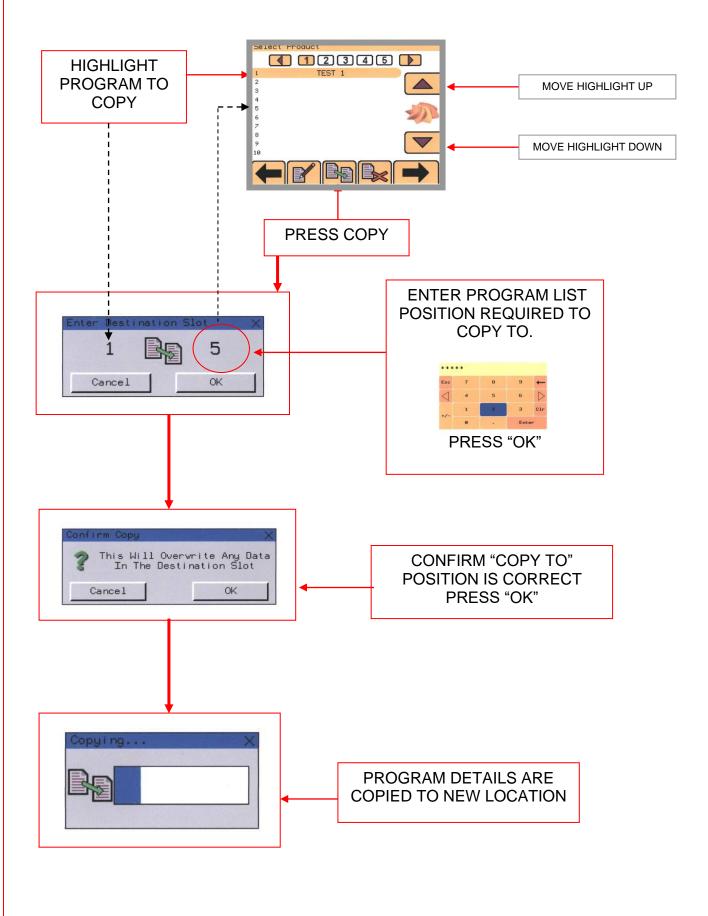


#### EXAMPLE: "C" SHAPE (ARC)

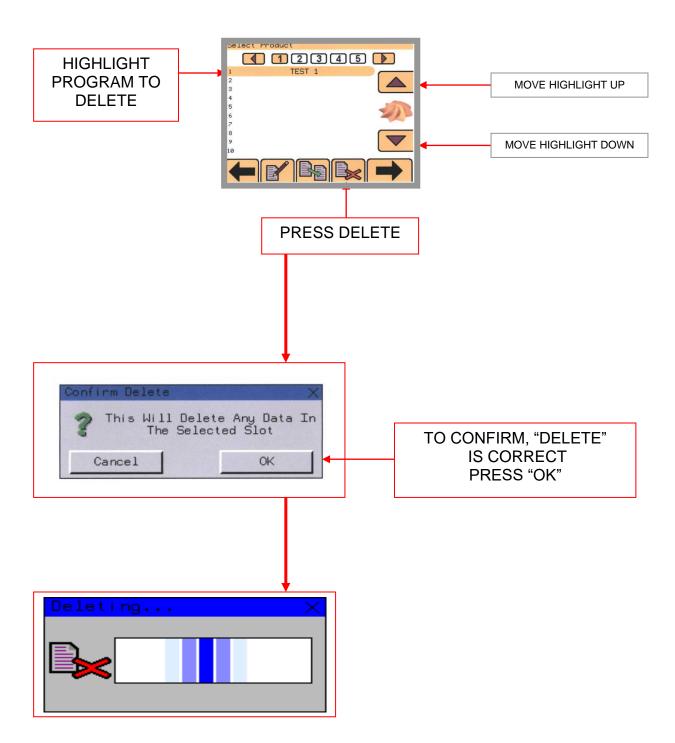






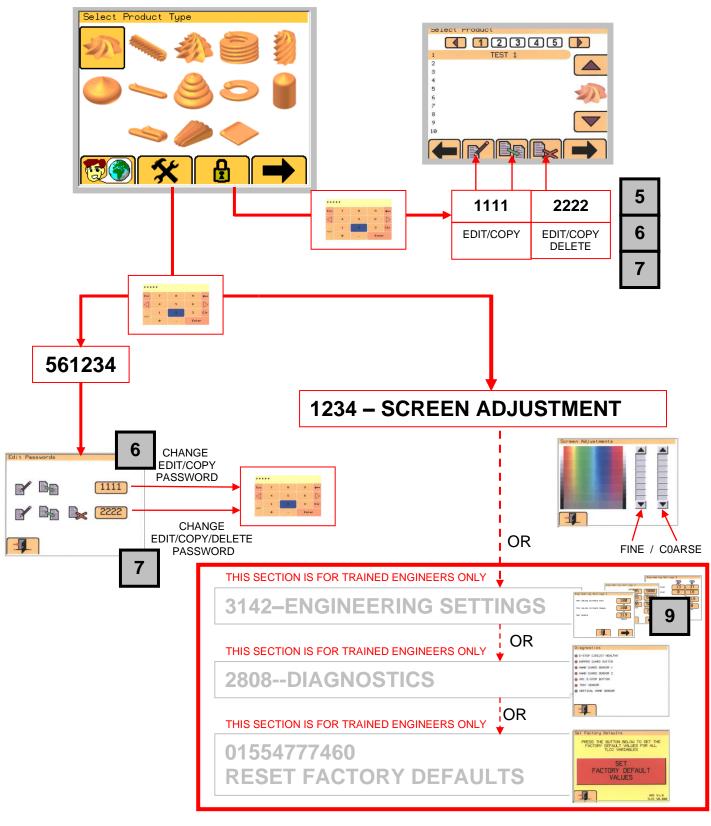


## **DELETE**

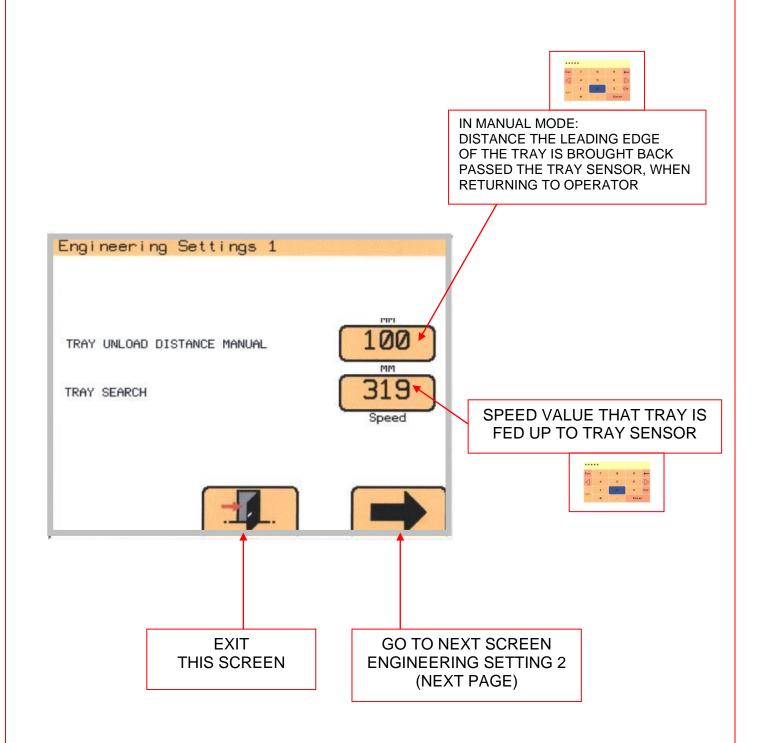


#### **CAUTION**

DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS



THIS SECTION IS FOR TRAINED ENGINEERS ONLY



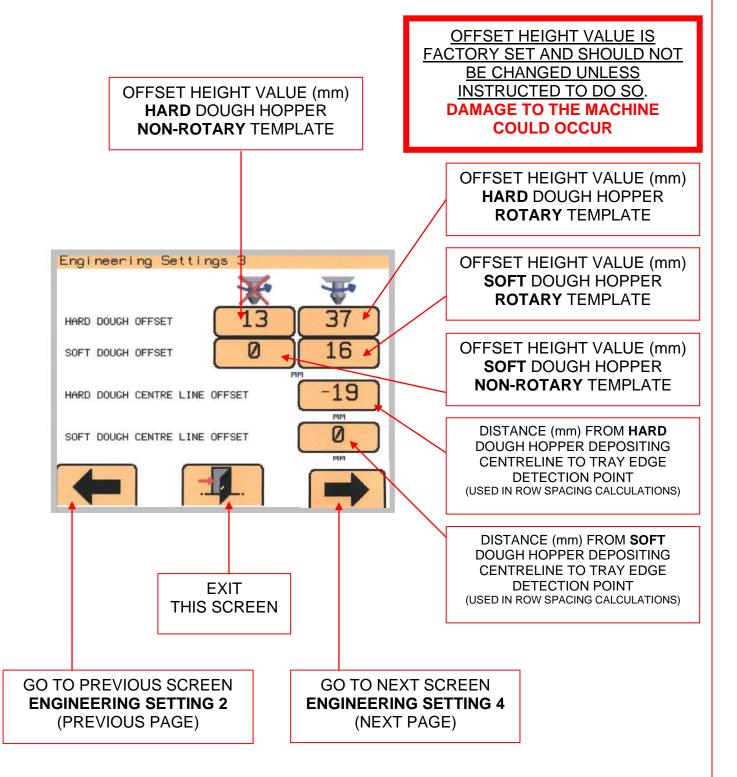
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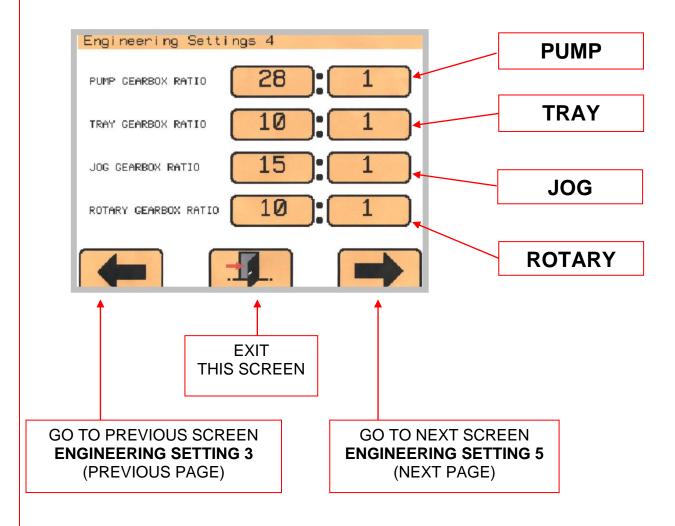


### <u>CAUTION</u>

DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

#### **GEARBOX RATIOS**

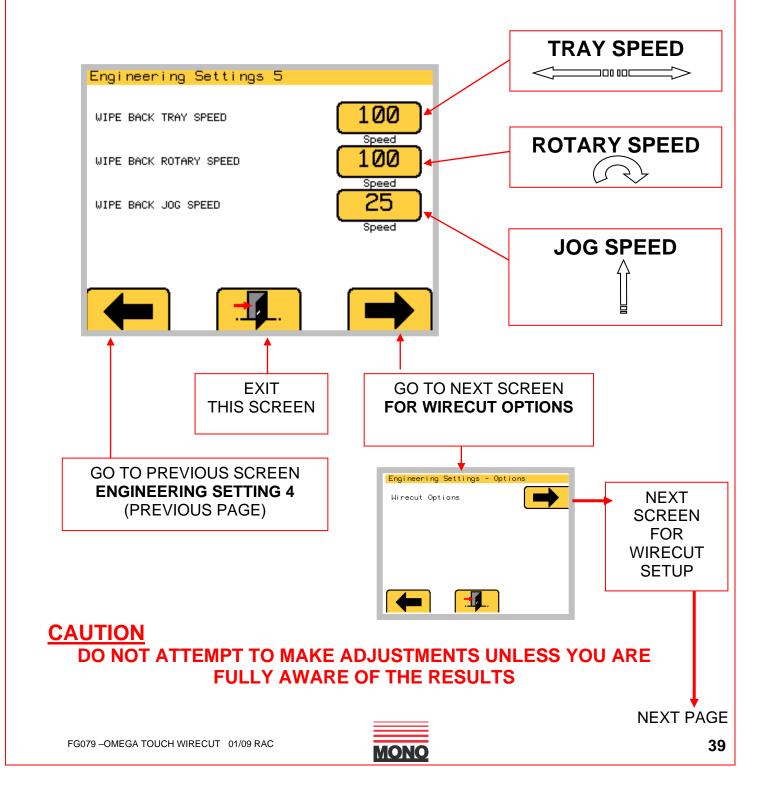


### **CAUTION**

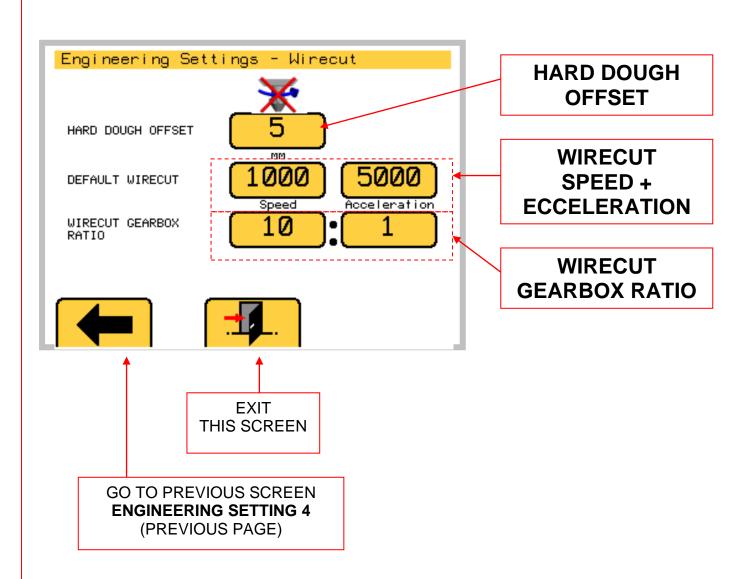
DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS

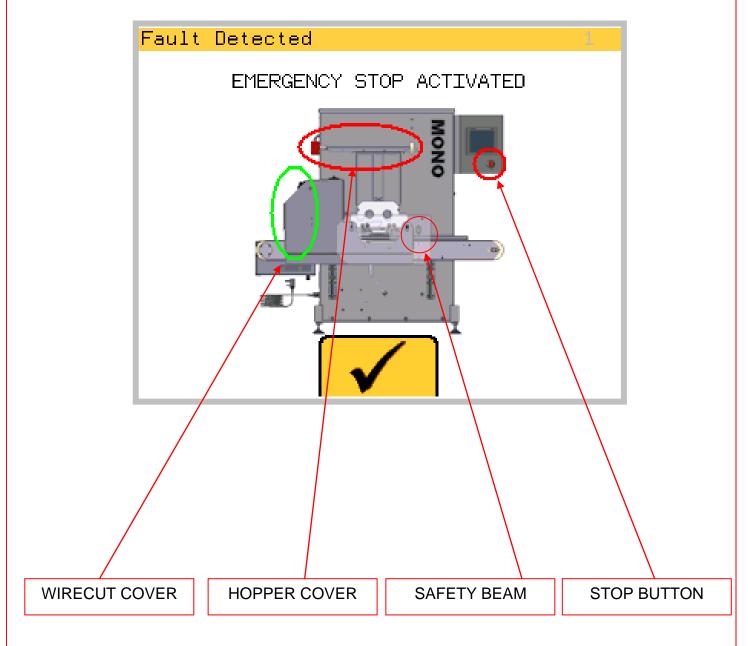
THIS SECTION IS FOR TRAINED ENGINEERS ONLY

## WIPE BACK DEFAULT SETTINGS (SEE 5A)



### **WIRECUT SETTINGS**





THIS SCREEN INDICATES A FAULT CONDITION IN THE SAFETY AREAS.

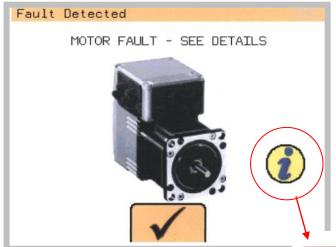
WHEN RED, CLOSE COVER OR CLEAR OBSTRUCTIONS TO CLEAR FAULT. WHEN INDICATOR GOES GREEN, FAULT HAS BEEN CORRECTED AT THAT POSITION.

PRESS BUTTON TO CLEAR SCREEN

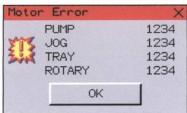
### **CAUTION**

DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS

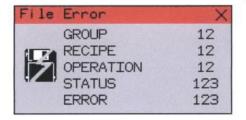
IF THE FOLLOWING SCREEN APPEARS, CHECK THAT THE TABLE MOVEMENT ETC. IS NOT JAMMED WITH SOMETHING. I F IT IS, CLEAR THE OBSTRUCTION AND PRESS TO PROCEED.



PRESS THIS BUTTON IF MORE INFORMATION IS REQUIRED AS TO WHICH MOTOR IS AT FAULT



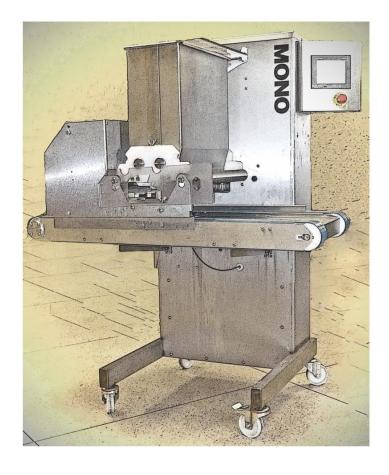
IF THE FAULT IS NOT OBVIOUS AND NOT ABLE TO BE CLEARED SAFELY, A SUITABLY TRAINED ENGINEER SHOULD BE CALLED



ERROR WHEN LOADING/SAVING RECIPE DATA TO HMI STORAGE CARD PLEASE CONTACT SERVICE DEPT. / ENGINEER IF PROBLEM PERSISTS

## 11.0 MAINTENANCE

Under most conditions the machine only needs to be kept clean and used as instructed in this manual.



WARNING: DO NOT UNDER ANY CIRCUMSTANCES USE A WATER HOSE OR PRESSURE WASHER TO CLEAN THIS MACHINE.

## 12.0 SPARES AND SERVICE

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

### **UK SERVICE, SPARES and OVERSEAS SUPPORT:**

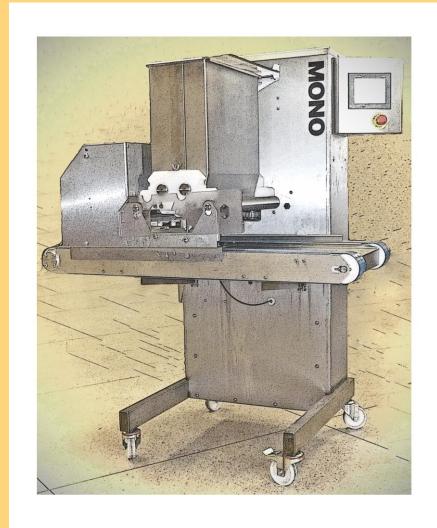
MONO

Queensway Swansea West Industrial Estate Swansea. SA5 4EB UK

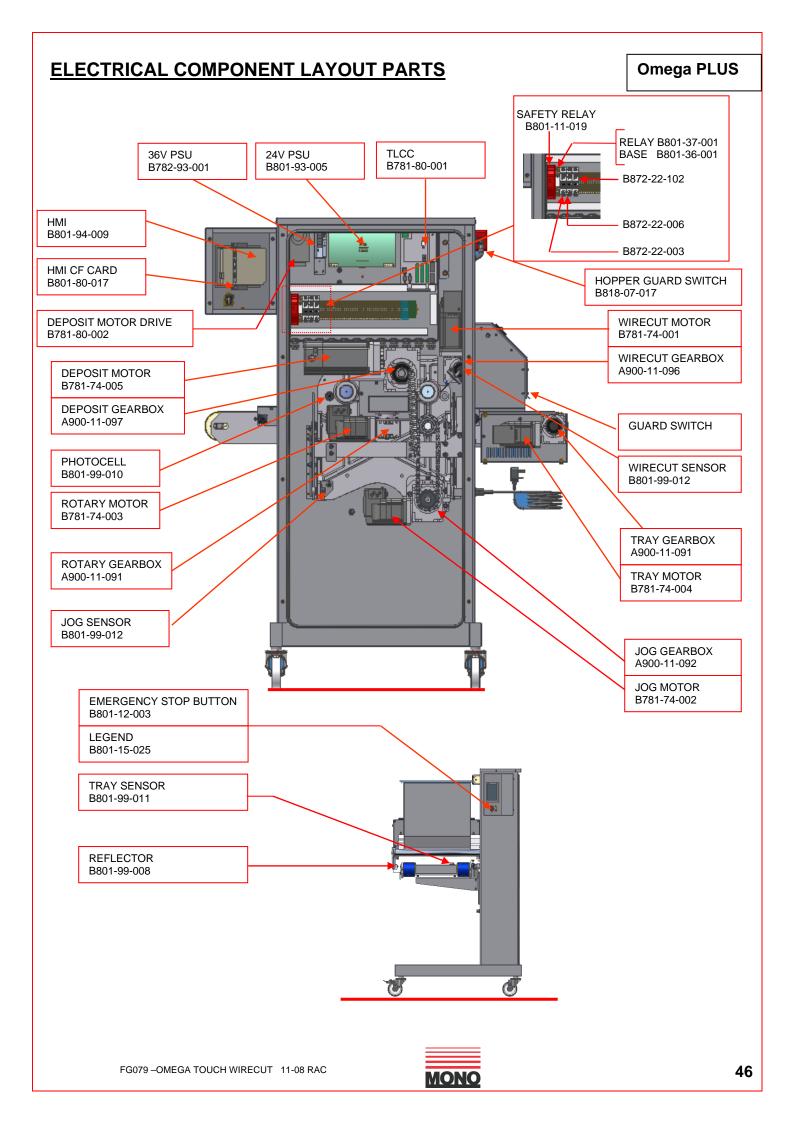
email:spares@monoequip.com Web site:www.monoequip.com

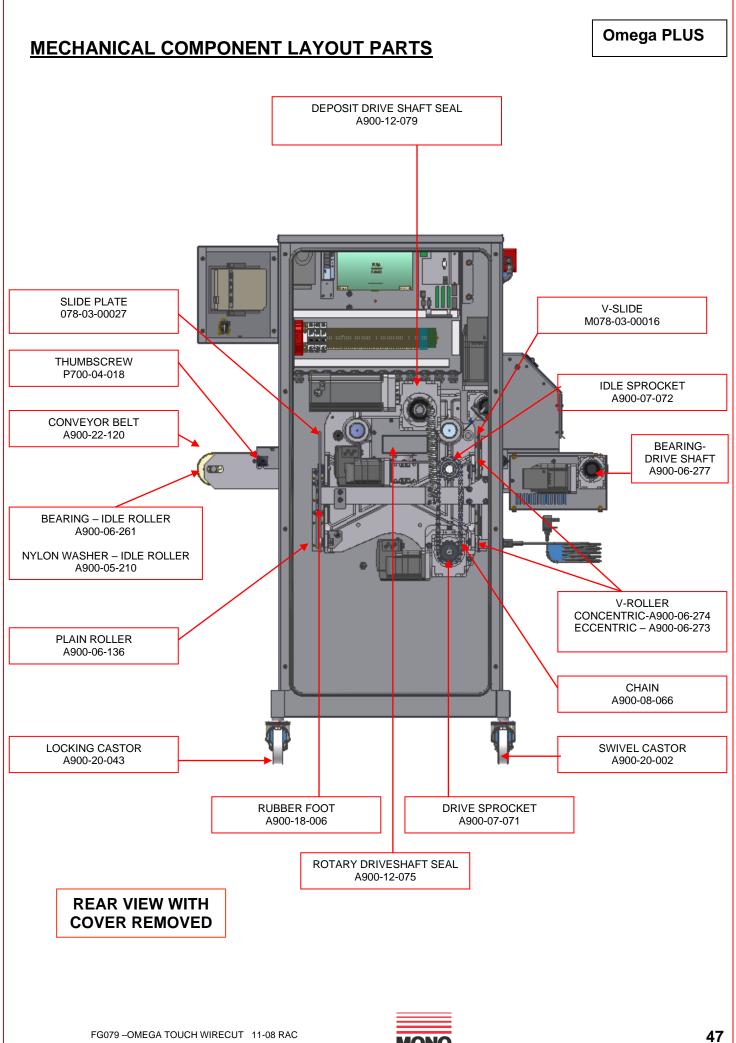
**Tel. 01792 561234** Fax. 01792 561016





## 13.0 SPARES

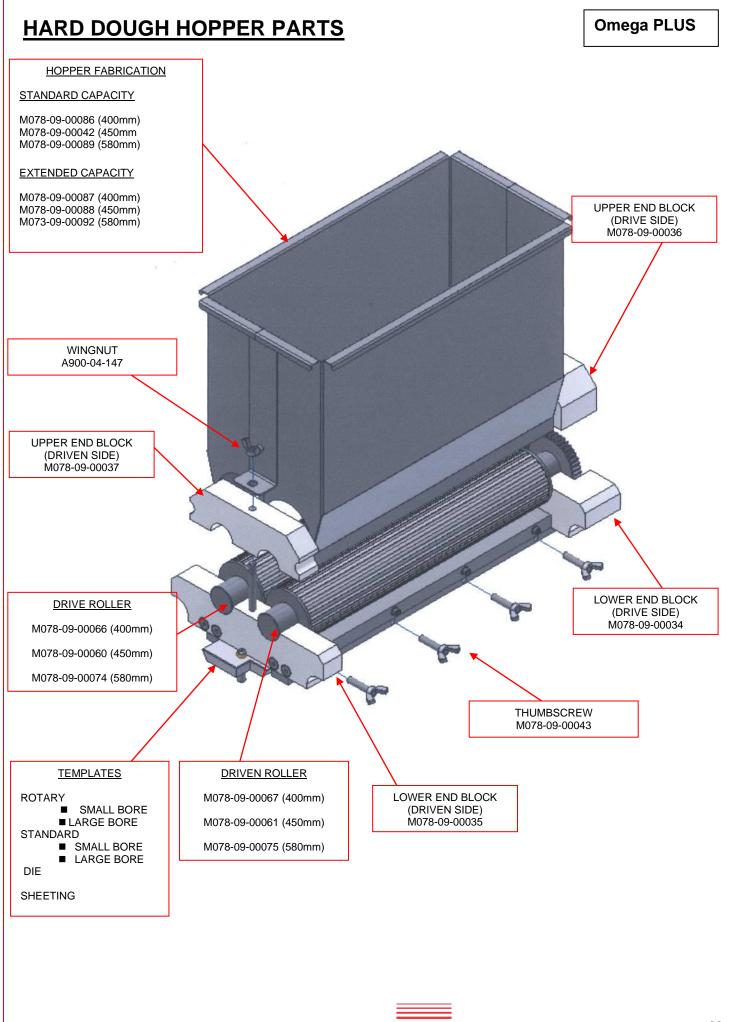


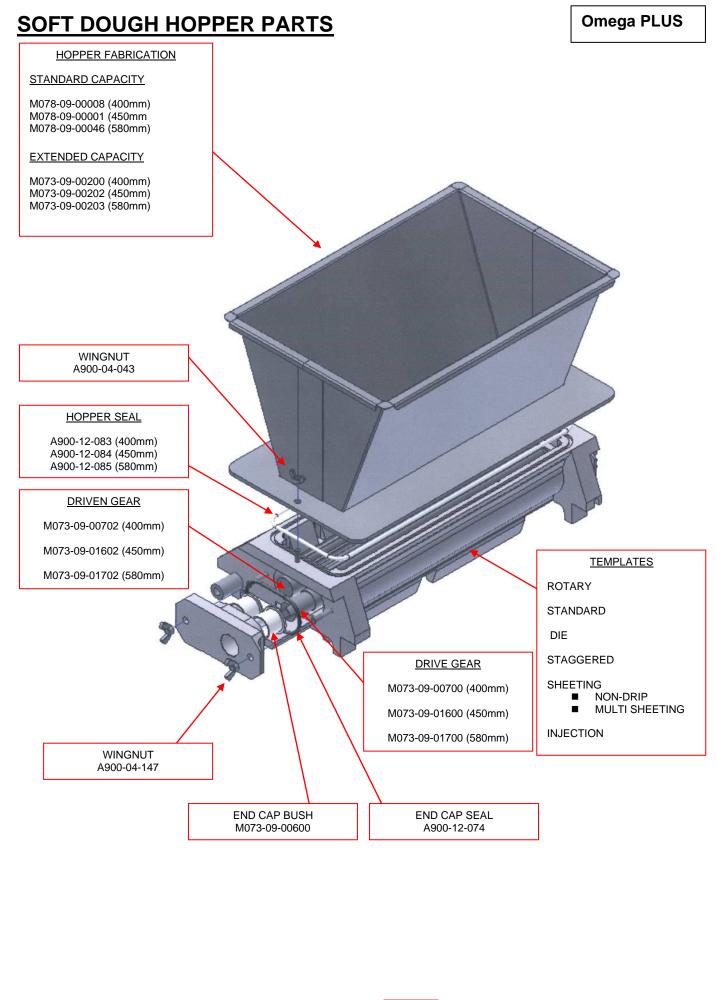


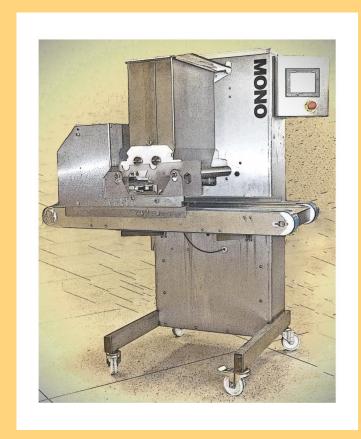
## **BASE MACHINE SPARES LIST**

Spares Item Description	Mono Part No.	Qty Req. per M/C
Deposit Gearbox Jog Gearbox Rotary Gearbox Tray Gearbox	A900-11-097 A900-11-092 A900-11-091 A900-11-091	1 1 1
Concentric Guide Roller Eccentric Guide Roller	A900-06-274 A900-06-273	2 2
V Slide Slide Plate	078-03-00016 078-03-00027	1 1
Jog Drive Chain	A900-08-066	1
Simplex Sprocket 16T 1/2" Pitch Idler Sprocket 16T 1/2" Pitch Circlip-Ext Metric 14mm Dia Circlip-Ext Metric 24mm Dia	A900-07-071 A900-07-072 A900-01-280 A900-01-193	1 1 1
Drive Shaft – Hopper Rotary Drive Shaft Drive Gear - Rotary Template	078-03-00015 078-03-00011 078-03-00010	1 1 1
Lip Seal (Rotary Drive Shaft) Lip Seal (Deposit Drive Shaft)	A900-12-075 A900-12-079	1 1
Top Guard 400mm/450mm Hopper Top Guard 580mm Hopper	078-09-00005 078-09-00044	1 1
End Guard Retainer – End Guard	078-11-00020 078-11-00002	1 2
Seal-Rear Cover	A900-25-309	1



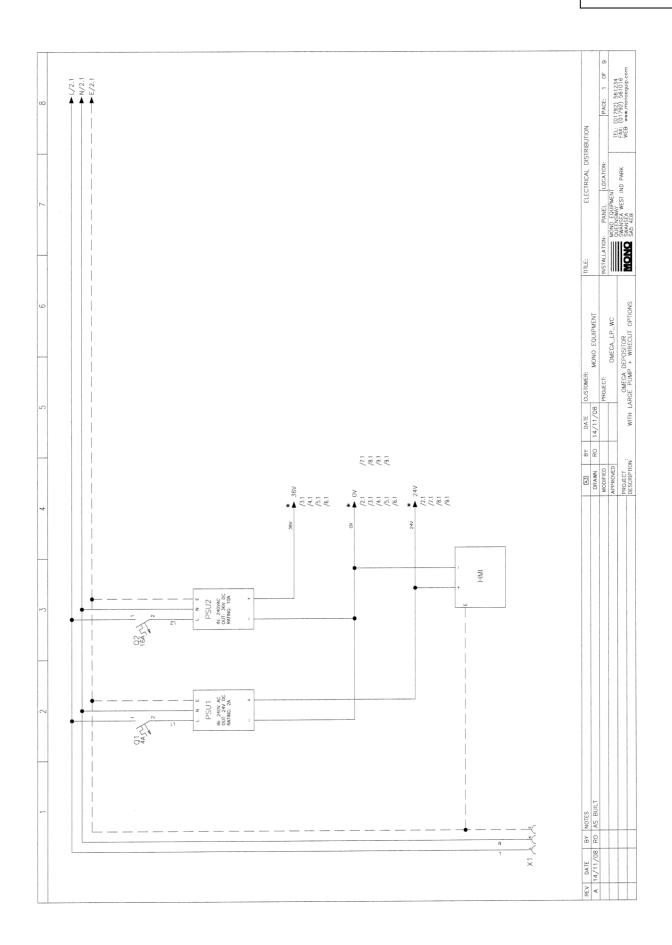






# 14.0 ELECTRICAL INFORMATION

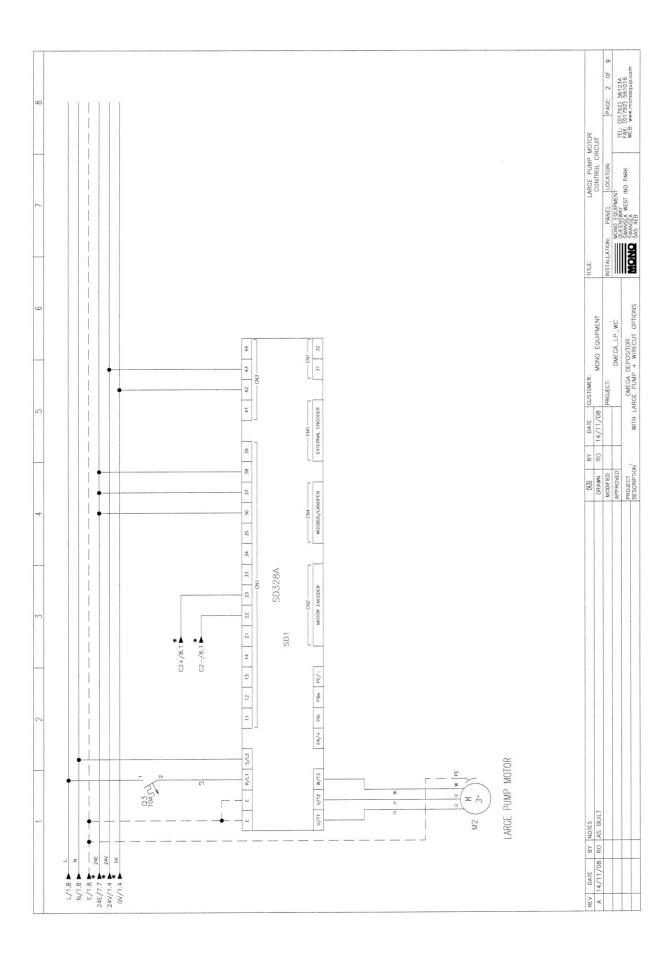
### **Omega PLUS**



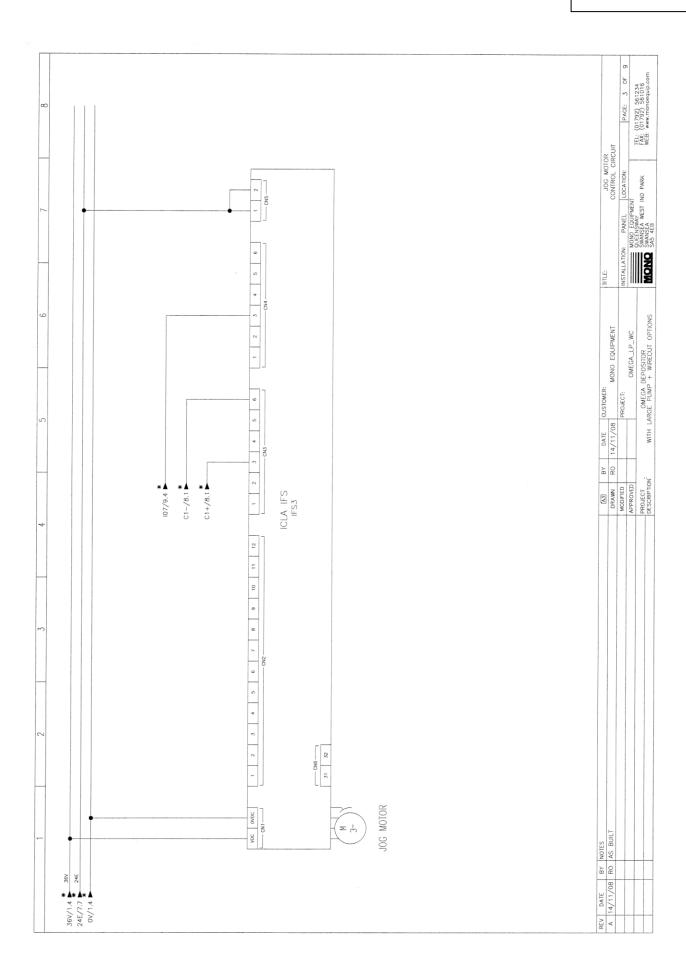


**52** 

### **Omega PLUS**

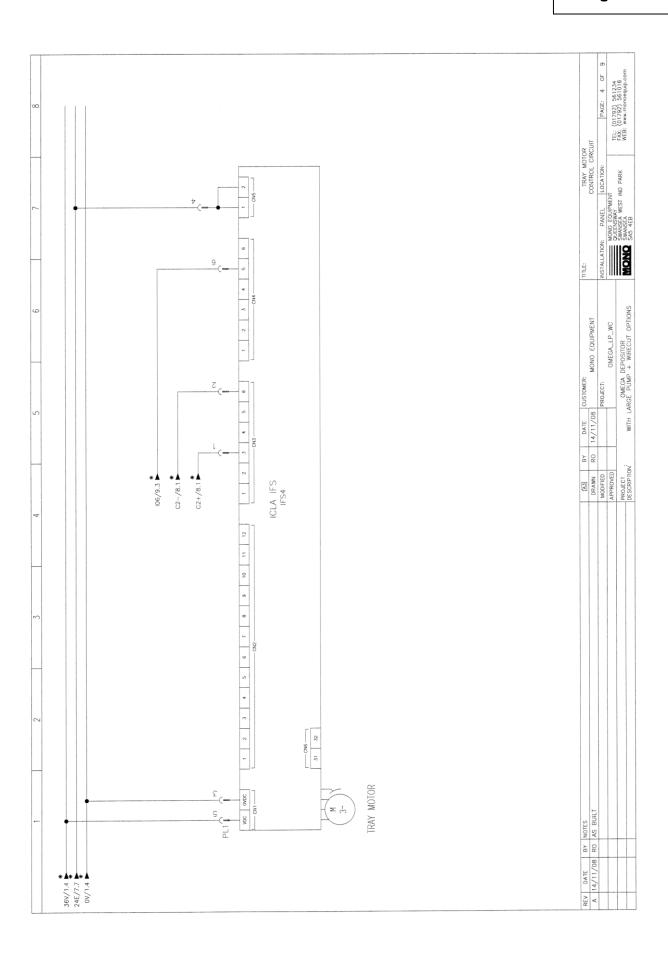




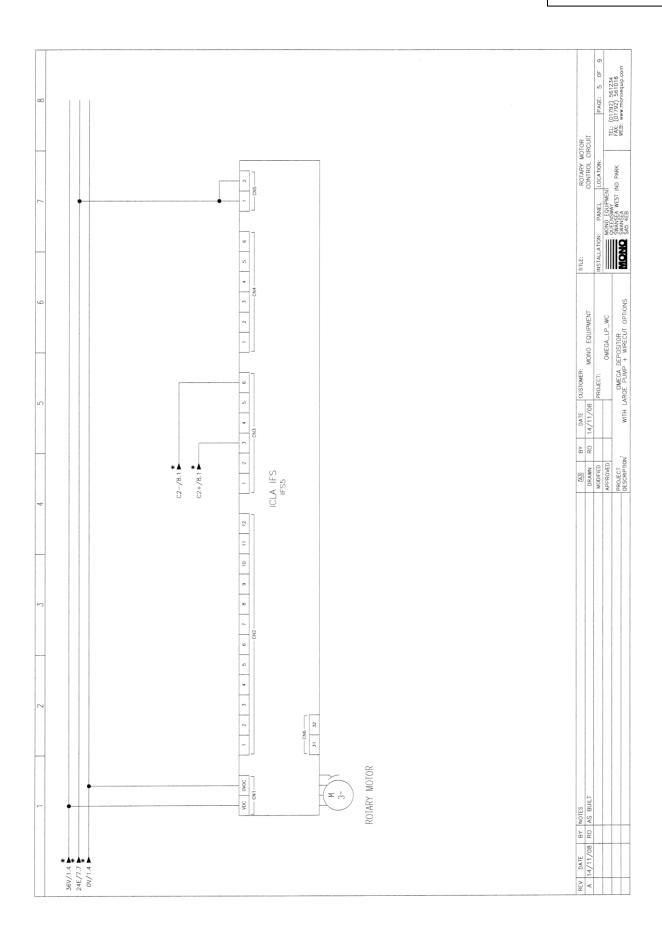




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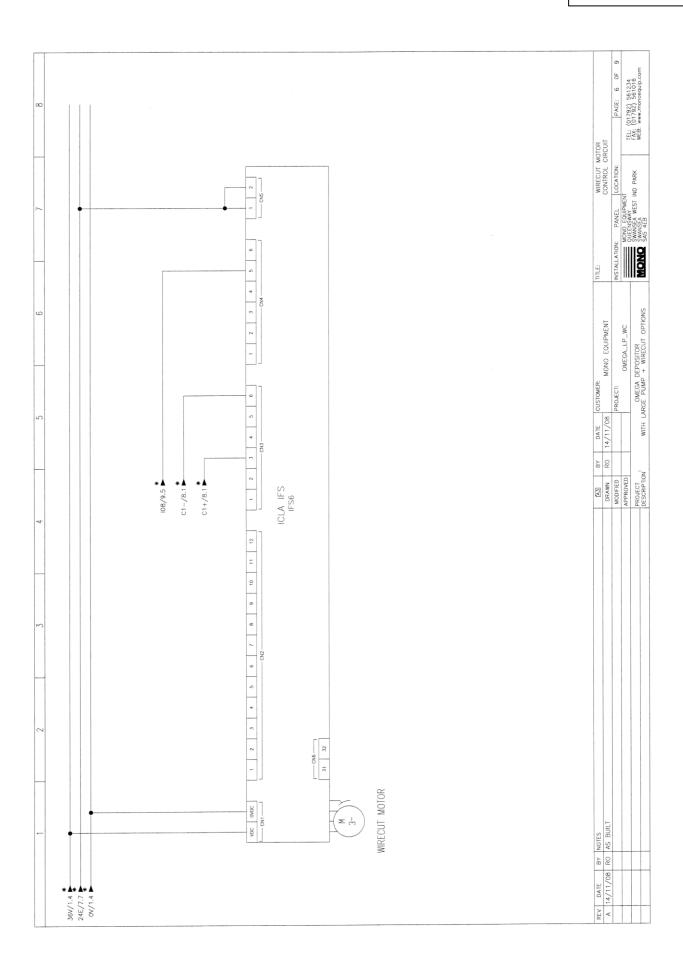




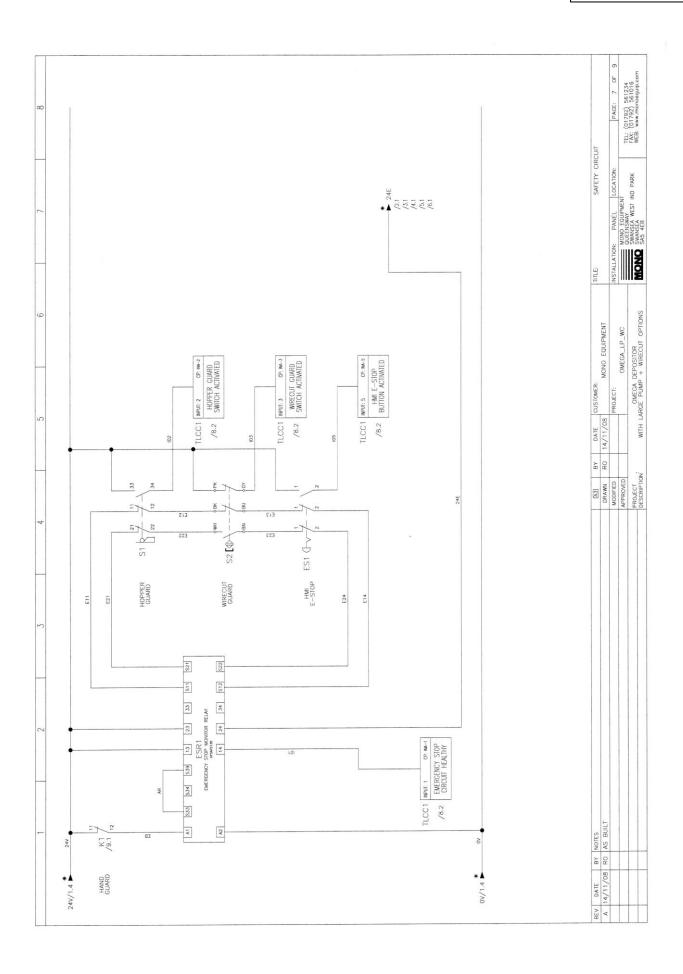




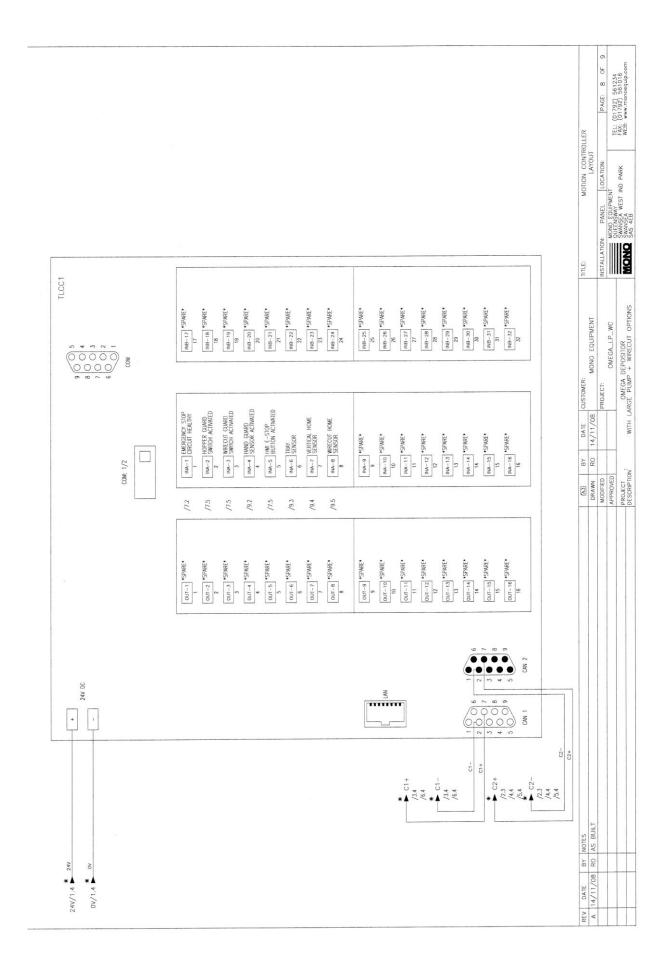
### **Omega PLUS**



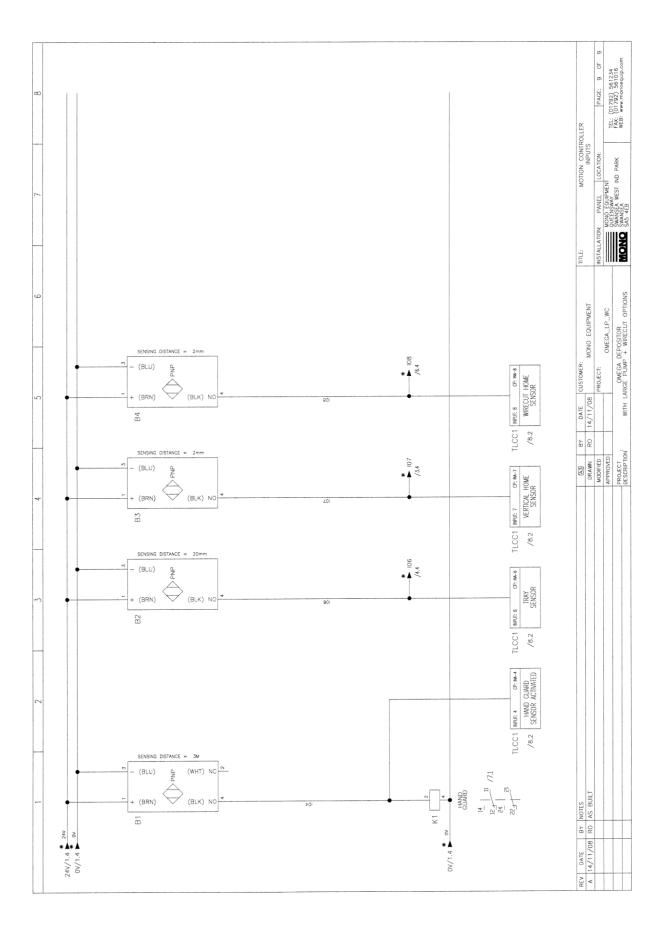














#### The equipment mentioned in this manual has CE accreditation.

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





Queensway Swansea West Industrial Estate Swansea. SA5 4EB UK **Tel. 01792 561234** Fax. 01792 561016

Email:marketing@monoequip.com

Web site:www.monoequip.com

#### 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.

