



www.monoequip.com

Enter **Serial No.** here. _____

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



EPSILON

IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS

NOTE: THIS MACHINE IS FOR USE WITH SOFT DOUGH ONLY

**The use of templates and/or accessories not produced or supplied by
MONO Equipment will invalidate the machine's warranty**

**MONO EQUIPMENT
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK**

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**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS
ARE AVAILABLE AT www.monoequip.com**

FILE 4



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 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC

Incorporating standards

EN55014-1:2006+A1:2009+A2:2011

EN55014-2:1997+A1:2001+A2:2008

- 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	
G.A.Williams – Quality 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 9, Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn,
Norfolk,
PE30 2HZ

SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at www.monoequip.com).

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 death or serious injury.



WARNING

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



CAUTION

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



CAUTION

Indicates a hazardous situation if hand is placed in this area, if not avoided, will result in minor or moderate injury.



CAUTION

Indicates a hazardous situation if hand is placed under hopper nozzles, if not avoided, will result in minor or moderate injury.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where 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 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 electrical safety guidelines.

We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances 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.



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

Thank you for purchasing the **MONO EPSILON** tabletop confectionary depositor.

A combination of clean industrial design and the latest technology.
The following information should get your purchase running without any problems

If you have a problem with your purchase please contact MONO EQUIPMENT at:

MONO EQUIPMENT
Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK
Tel. +44(0)1792 561234

SAFETY

- 1 **Never use a machine in a faulty condition** and always report any damage.
- 2 **Only trained engineers** may remove parts from this machine if a tool is required.
- 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 Epsilon 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 the hopper **template fitted correctly**
- 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.

INSTALLATION

- 1 Ensure that the depositor is connected to the correct electric supply as specified on the serial number plate on the side of the machine.



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

- 2 Ensure that the correct fuse rating is fitted in the electrical supply.
- 3 The support table should be level and strong enough to support the machine and loaded hopper.
- 4 This machine should be lifted by more than one person.



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.

ISOLATION

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

To release the emergency stop button, turn clockwise.



STOP BUTTONS

BEST OPERATING CONDITIONS

To obtain the best product results and consistent operation,

- ✓ Make sure the depositor is used on a **level surface**.
(Adjust feet if required)

- ✓ Ensure **flat trays** are used.

- ✓ Ensure **undamaged** nozzles and templates are used.

- ✓ Keep the machine **clean**.

- ✓ Do not leave any components in the hopper.

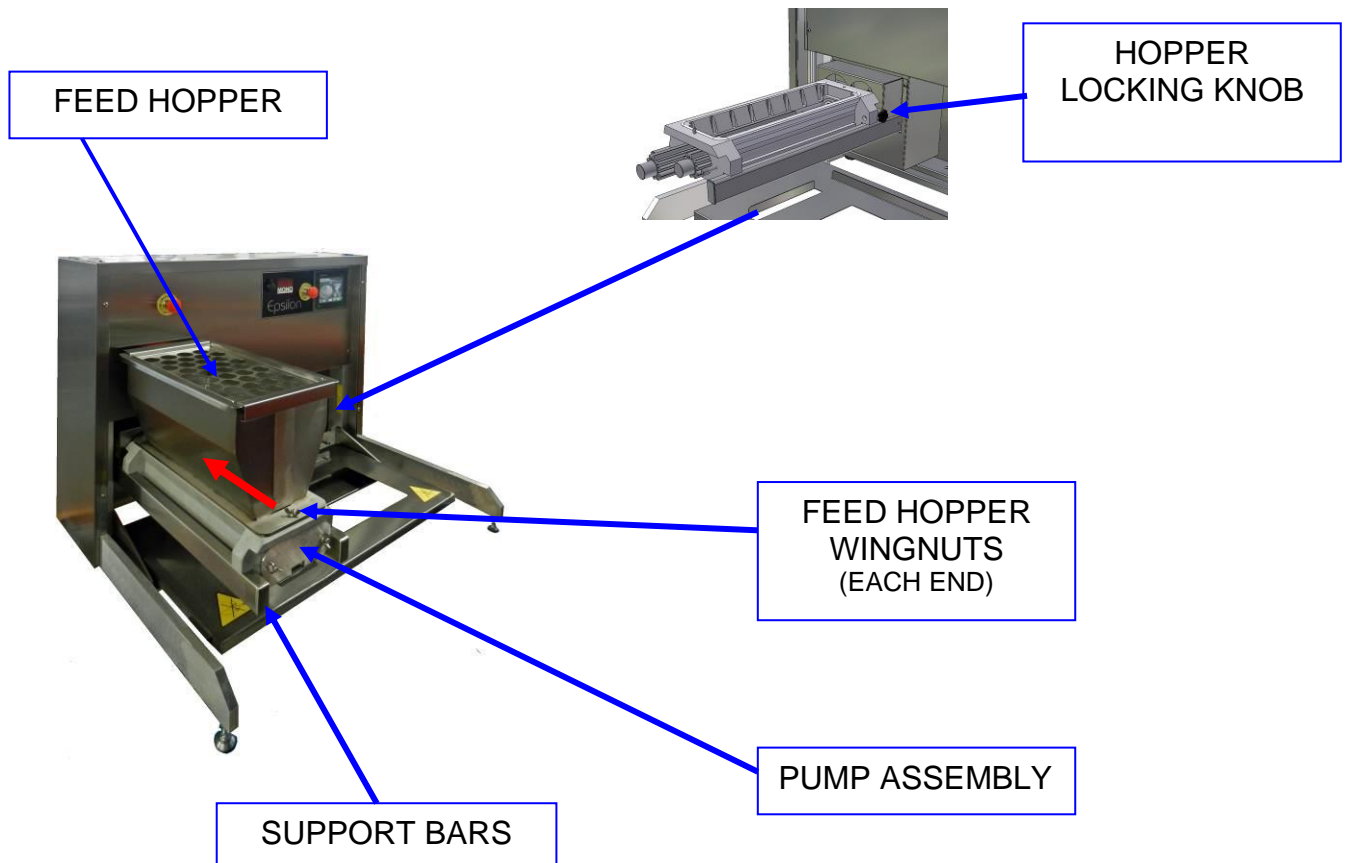
▣ FITTING THE HOPPER



CAUTION SHOULD BE TAKEN WHEN FITTING HOPPER AND PUMP ASSEMBLY AS WEIGHT EXCEEDS 25KGS ON SOME MODELS
It will need to be lifted off by two people, or dismantled into smaller components while still on the machine.
MAKE SURE FLOOR AREA AROUND 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.
- 4 Screw hopper locking knob hand tight.



DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED



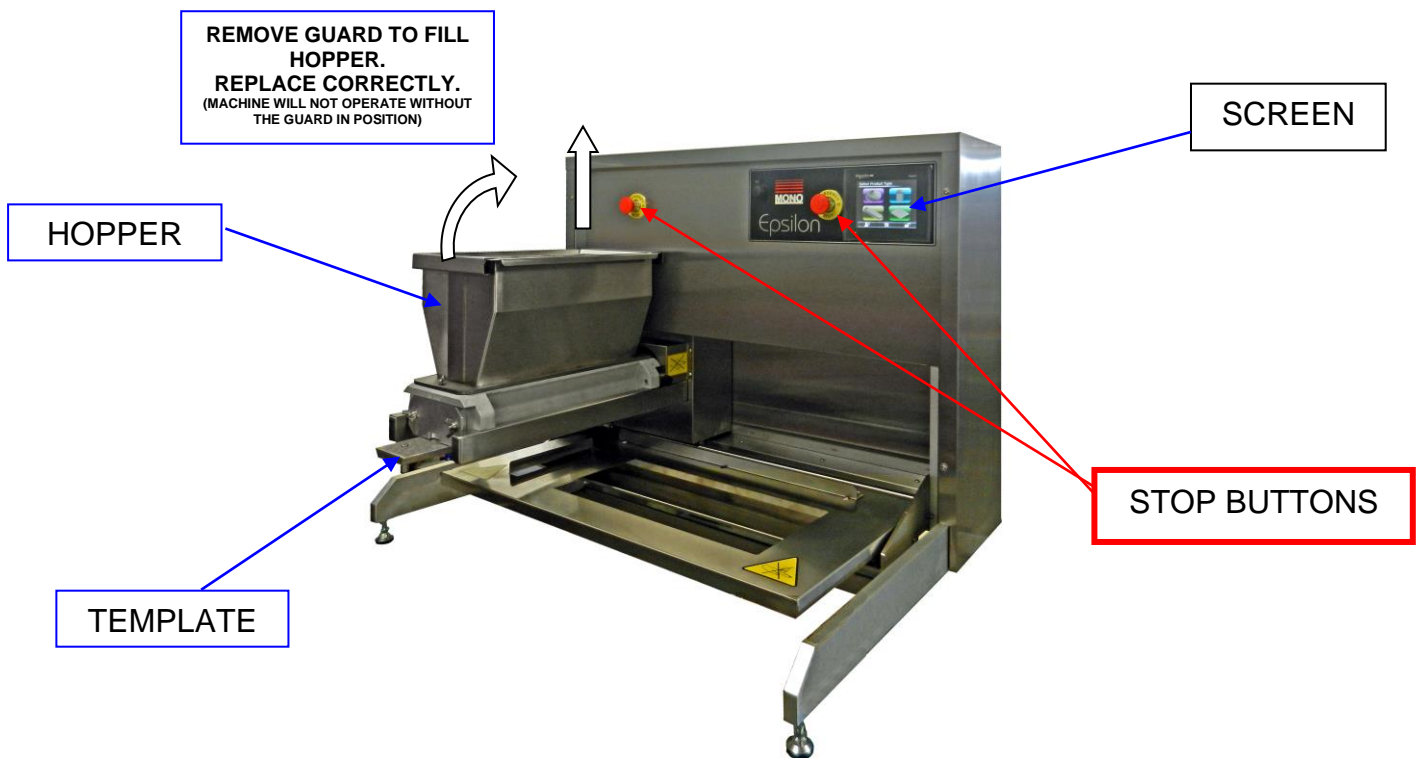
PREPARING FOR OPERATION

NOTE: THIS MACHINE IS FOR USE WITH SOFT DOUGH ONLY

The use of templates and/or accessories not produced or supplied by MONO Equipment will invalidate the machine's warranty

1. Select template and nozzles required and fit (as section 9a & 9b on web manual).
Fill hopper with mix and close hopper guard.

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.

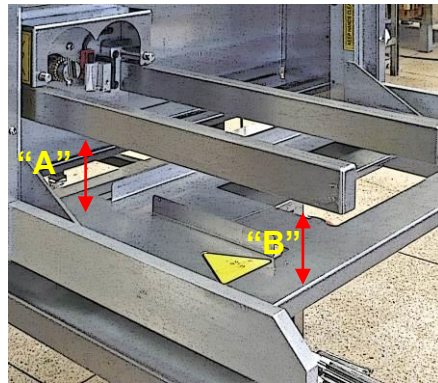


2. Connect power cable to the correct electrical supply.
Make sure stop button is in released position (turn clockwise if required).
3. Select an existing program or create a new program through the on-screen menus.
(see section 10 on manual cd)

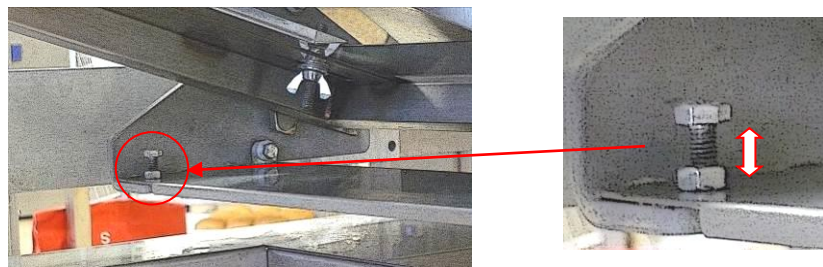
4. TABLE ADJUSTMENTS

It is important that the table is parallel with the hopper.
(If this is not correct the nozzles will not be the same distance from the trays and the deposits will differ across the tray).

Measure the distance at "A" and "B" below and check that they are the same.
This should be checked with the hopper bars positioned at both the full left position and the full right position.

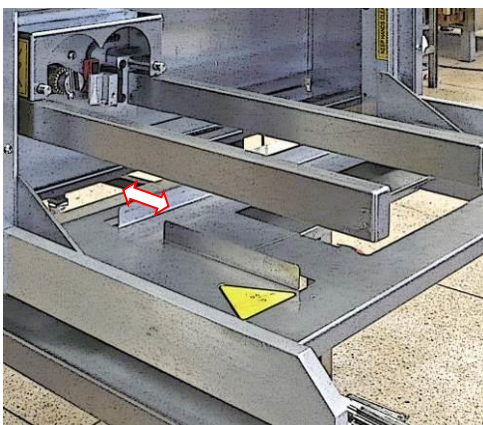


If not the same, an adjustment can be made by raising or lowering the adjusters under the table. There is one each side to allow the table to be adjusted evenly.

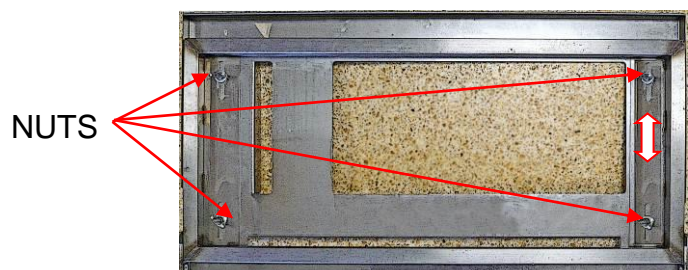


Lift the front edge of the table and, with a suitable spanner, release the locking nut. Screw the adjuster bolt up or down and then lock it in position with the locking nut.

5. TRAY GUIDE ADJUSTMENT



This allows different width trays to be accommodated. To adjust the position of the back guide, remove the table and turn it over. Loosen the thumb nuts and slide the sheet across to the desired position. Tighten the nuts and replace the table.



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.

DOUGH HOPPERS **BETWEEN PRODUCT MIX CHANGES**

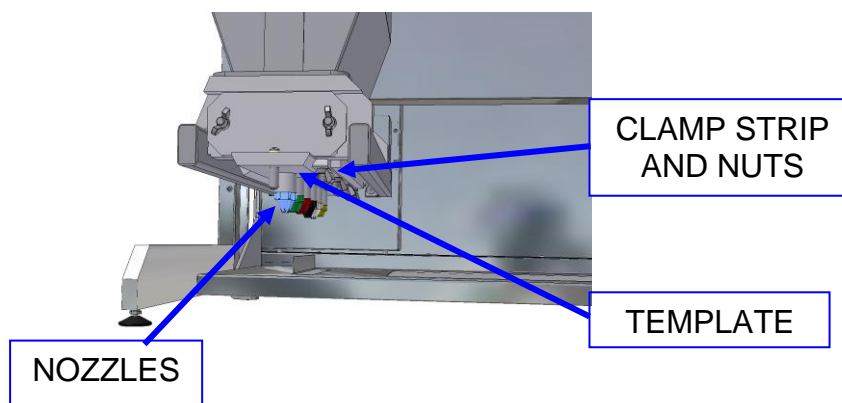
The feed hopper, pump assembly, template, nozzles etc. should be removed from the machine and dismantled for thorough cleaning between product mix changes.

1. Open top safety guard (lift front and unhook the back edge) and remove excess mixture remaining in the feed hopper.
2. Slacken template clamp strip nuts and remove fitted template from pump assembly by sliding out while supporting it to avoid damage.

NOTE.

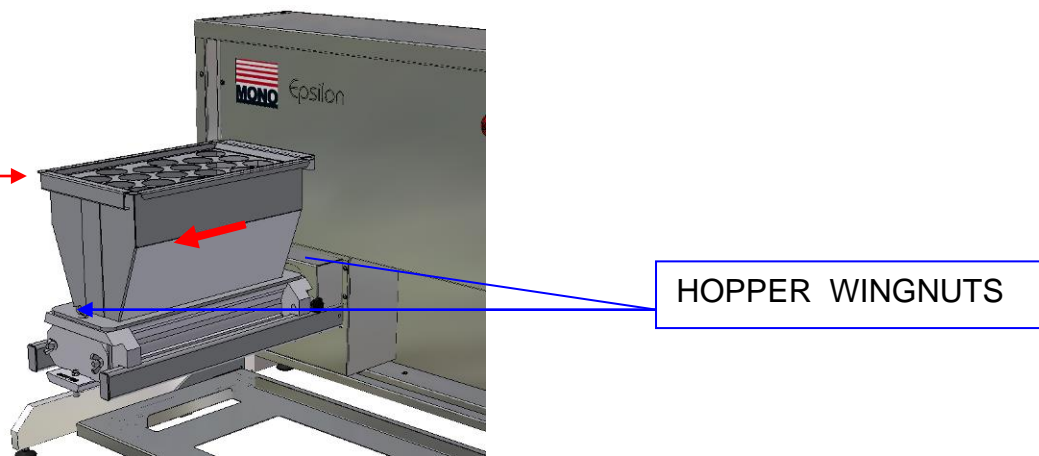
Thumbscrews only need to be released slightly to allow the template to slide away from the pump assembly. If loosened too much, the template will have to be supported.

DOUGH HOPPER



- 3 To reduce weight and bulk, separate and remove the empty feed hopper from the 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.



Ensure that the wing nuts are placed where they will not be lost.

DOUGH HOPPER

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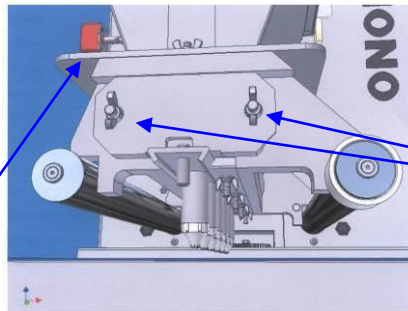
CAUTION:

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.

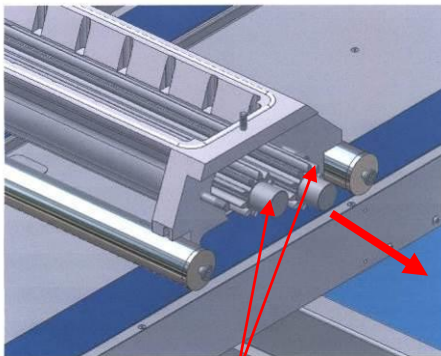
FEED HOPPER
SEALING SURFACE



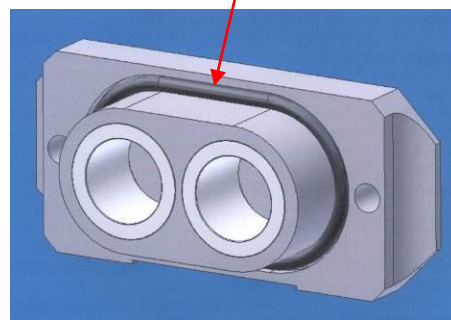
ENDCAP NUTS

3. Withdraw the end-cap with the pump gears.

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



PUMP GEARS
REMOVE WITH END CAP
(NOT SHOWN)



'O' RING IN GROOVE

END CAP

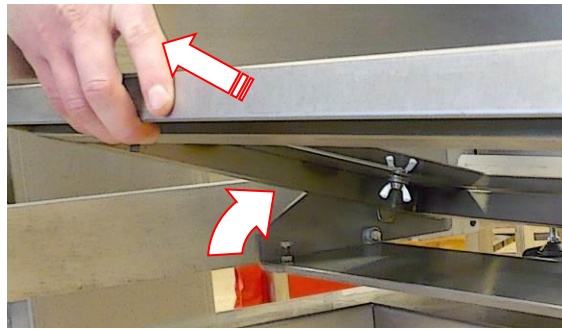
4. Remove remainder of pump assembly from the machine and remove remaining end-cap to fully dismantle pump assembly components for cleaning.

PICTORIAL VIEWS SHOWN COULD BE DIFFERENT TO THE MACHINE BEING WORKED ON BUT THE INSTRUCTIONS ARE THE SAME FOR ALL MODELS.

TABLE REMOVAL

To remove the table for cleaning:

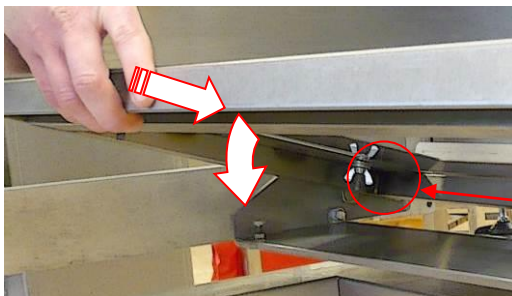
1. Push the table down to its lowest level.
2. Lift the front edge and lift the table towards you.
The table will release from the back pins and can be placed in a washer for cleaning.



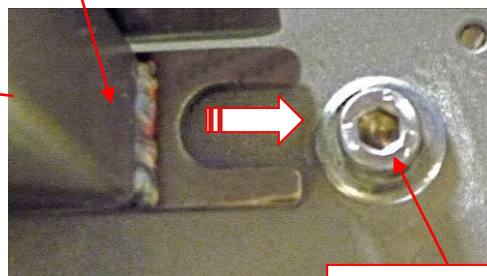
To replace the table after cleaning:

1. Hold table with the front edge raised and engage the slots over the pin on both sides.
2. Lower the table front edge.

When in the correct position the table will not slide forward.



TABLE



LOCATING PIN