Enter Serial No. here.

MANUAL No.Y-OM-01E

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 to your machine.





OPERATING AND MAINTENANCE MANUAL

OMEGA DEPOSITOR (400, 450, 580)







		CONTENTS
1.0	_	INTRODUCTION
2.0	-	DIMENSIONS
3.0	-	SPECIFICATIONS (SOFT DOUGH)
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	-	CONTROL PANEL LAYOUT
11.0	-	CONTROL PANEL KEY FUNCTIONS
12.0	-	OPERATION Ready programmed
13.0	-	Creating new programs
14.0	-	Memory functions
15.0	-	Configuration menu
16.0	_	MAINTENANCE
17.0	-	SPARES AND SERVICE
18.0	-	RECOMMENDED SPARES LIST
19.0	-	ELECTRICAL INFORMATION
20.0	-	FAULT ANALYSIS CHART
	CO	NVERSION FROM OPTIDRIVE TO ALTIVAR 1

MONO

4

- The innovative "four axis deposit" design of MONO's "**Omega**" depositor allows it to recreate most of the hand movements of the Master confectioner. This makes the "**Omega**" 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 99 programs, which are stored in the memory and easily recalled for use or modification.
 Control is via a colour 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 or a hard dough hopper with a soft dough adapter. 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



SURFACE MOUNTING DIMENSIONS







FLCOR MOUNTING DIMENSIONS





3.0 SPECIFICATIONS (SOFT DOUGH)

Omega

MODEL (Nom. hopper width (mm))		400	450	580
Weight (with soft dough hopper (Kg)	fitted):	204	206	212
Standard hopper capacity: (litre)		20	22.5	29
Power: 2.5kV	V single phase	fused at 13A	N	
Min distance between trays Noise level Electronics	= 50mm = Less than 8 = All micropro	35dB ocessor conti	rolled	

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:

6g,
3g,
5g,
4g,
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.

4.0 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 that requires a tool to do so.
- 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.

FG078 -OMEGA 04-05- RAC



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



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



5.0 INSTALLATION

- 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 MAINS WALL ISOLATOR, OR EMERGENCY STOP BUTTON.

To release the emergency stop button, turn clockwise.



Omega

7.0 CLEANING INSTRUCTIONS

Omega

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.

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

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

BETWEEN PRODUCT MIX CHANGES

- **1** The feed hopper, hopper pump, template, nozzles etc. should be removed from the machine and dismantled for thorough cleaning.
- 2 Slacken template clamp strip nuts and remove fitted template from hopper pump assembly by sliding out to avoid subsequent damage.





3 To reduce weight and bulk, separate and remove empty feed hopper body from hopper pump assembly whilst still on machine. Unscrew the wing nuts holding the feed hopper body to the hopper pump to reveal the 'O' sealing ring. Ensure seal is not damaged during cleaning.



- 4 Lift off front see-through safety cover and locking-ring.
- **5** Unscrew the nuts holding the pump end cap to the hopper. Ensure that the nuts are placed where they will not be lost.



6 Withdraw the end-cap with the pump gears, if still attached. Ensure that the 'O' sealing ring on the inside of the end-cap is not damaged during cleaning.



Do not leave any components in the hopper.

CLEANING OF HARD DOUGH HOPPER

- 1 Remove feed hopper from hopper body assembly by removing the wing nut at either end.
- 2 Lift off both upper plastic end-caps. Remove both gears from the assembly; ensure that the hopper has been disengaged from the drive, to enable removal.

NOTE: The main hopper could be heavy and may need to be lifted off by two people.

8.0 OPERATING CONDITIONS

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 are used.



9.0 PREPARING FOR OPERATION

Omega

Select template and nozzles required and fit as section 9a & 9b following. 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 electrical supply. Make sure stop button is in released position. (turn clockwise if required).
- **3** Press green button and controller screen will illuminate.
- 4 Select an existing program or create a new program through the on-screen menus.
- 5 The machine is now ready for operation

FG078 -OMEGA 04-05- RAC

9a FITTING THE HOPPER

CAUTION SHOULD BE TAKEN WHEN FITTING HOPPER PUMP AS WEIGHT EXCEEDS 20KGS. MAKE SURE FLOOR AREA AROUND MACHINE IS CLEAN

- **1** To reduce weight and bulk fit the complete hopper assembly in two stages first the hopper pump assembly, then the feed hopper body.
- 2 Align hopper pump drive gear with drive shaft and slide hopper on support bars until fully up against locating boss. (The pump drive may have to be turned by hand to ensure correct alignment)



3 Hopper-locking ring **MUST BE** replaced on hopper bar and safety cover replaced with the reflectors facing towards machine body.



DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED

FG078 -- OMEGA 04-05- RAC



<u>9b</u> FITTING A TEMPLATE

- 1 Select template and nozzles required.
- 2 Attach nozzles to template body:

<u>Soft dough</u>

<u>Non-rotary templates</u> that are able to be fitted with nozzles, 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.

Hard dough

Rotary and non-rotary templates require nozzles to be secured in place with a separate nut.



- **3** Slide template into matching recess at base of hopper pump until the stop is in position.
- 4 Tighten nuts on clamp strip (on underside of hopper pump) to secure template.
 - If the nuts are not securely tightened, leakage of mix will occur, affecting deposit weights.

DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED



FG078 -- OMEGA 04-05- RAC



11.0 DESCRIPTION OF CONTROL PANEL - KEY FUNCTIONS

SELECTION KEY CONTROLS



HIDDEN BUTTONS (SCREEN BRIGHTNESS)

To change the screen brightness:

- 1. Turn power on (wait for Mono screen to appear).
- 2. Press hidden buttons "A" and "B" together for 2 seconds and release.
- 3. Press "A" to darken the screen or "B" to lighten the screen.
- 4. Press any button other than "A" or "B" to save the setting.

FG078 -OMEGA 04-05- RAC





TO OPERATE DEPOSITOR USING READY-PROGRAMMED PRODUCTS



(OPTION 1)

1) Turn power on (wait for Mono screen to appear)



2) Choose (1) operator menu

001 Program name 002 Program name 003 Program name ? ? ? ?
--

3) Use up/down keys to highlight the product required. press return.



 Set up machine as instructed on the screen. when sure everything is correct press confirm

FG078 - OMEGA 04-05- RAC



5) Load hopper with product and place a tray under nozzles

Operator menu				
File name: A				
Adjust weight +0%				
Machine set-up informationTemplate No. 3232 Nozzle type 4RotarySoft dough				
WEIGHT	Αυτο	MAN	PRIME	

- 6) Press green go button under main control panel then press and hold prime button in to allow pump gears and nozzles to fill with product. (return any deposited product to the hopper if desired.)
- 7) Place tray on table (*against tray guide but not covering the tray sensor*) and press either:

MAN - for manual feed.

This deposits product on the tray and then returns the tray back to its starting position **THE BELTS STOP.**

or

AUTO – Continuous production

This deposits product on the tray and then passes it out the other side to allow for the next tray to be positioned.

BELTS CONTINUE RUNNING

8) Press escape to stop - returns to program screen.





TO CREATE NEW PROGRAMS

(OPTION 2)



1) Choose (2) – edit / create, press return



2) Choose (1) - create new, press return

Select hopper type
1) Soft dough 2) Hard dough
Scroll using arrow keys

3) Choose soft or hard dough, press return

FG078 -- OMEGA 04-05- RAC

Select template type				
1) Rotary 2) Non-rotary				
Scroll using arrow keys				

4) Choose rotary or non- rotary, press return



5) Highlight type of product required using up/down keys, press return

Drop with twist			
Quantit Nozzle More or	y (W) height (h) fewer twists	0 0 0	
TRAY	OPTIONS	TEST	SAVE

6) Enter information required at each position using number keys and up/down keys to move to each position.







Press tray button. Highlight manual tray space or auto tray space using Up/down buttons Press Return

Manual allows the setting of: rows per tray len distance pitch edge he	er tray gth e to first deposit eight
--	---

Action 11. States and the second second	
Auto allows the setting of:	rows per tray
	tray length
	edge height

Press OK

FG078 -- OMEGA 04-05- RAC



Product options menu			
Drop with twist			
Deposit Rate (%) Jog Velocity (%) Suck Back Quantity Jog Height Nozzle type Template number	55 62 32 23 4 3232		

8) Press **options** button. This allows adjustment of settings for: Deposit Rate Jog Velocity Suck back quantity Jog Height Nozzle type Template number

(use arrow keys and return to move around screen) Press OK

9) Press test button

This moves to the operator menu that allows testing of the settings before being saved.

Operator menu				
File name: A				
Adjust weight +0%				
Machine set-up information Template No. 3232 Nozzle type 4 Rotary Soft dough				
WEIGHT AUTO MAN PRIME				

10) Press esc. This returns to the previous setting screen





11) Press save

-save file with name of product required.

Use up/down keys to find letter required and left/right keys to move to next letter.

Pressing "Return" saves the settings



14

MEMORY FUNCTIONS



The Memory Menu has the following functions available:

IF REQUIRED.

USED IN ADVANCED PROGRAMMING.

SEE SEPARATE MANUAL OR CONTACT "MONO"

- 1) Save _____
- 2) Save new file ———
- 3) Retrieve file -
- 4) Sort files
- 5) Delete file
- 6) Delete whole directory

Each function operates as follows:

SORT FILES

The *Sort files* function allows the names of the product files in the directory listing to be sorted. The file names are sorted first numerically then alphabetically.

- Select the 'Sort files' option from the Memory Menu.
- Select 'Yes' from the next screen to perform the function.

DELETE FILE

The *Delete file* function allows product files to be deleted from the directory listing individually.

- Select the 'Delete file' option from the Memory Menu and enter the correct password in the next screen when prompted.
- Move the cursor onto the product file to be deleted using the arrow keys and press Enter button on the keypad.
- Select 'Yes' from the next screen to delete the product file.

DELETE WHOLE DIRECTORY

The *Delete whole directory* function allows all the product files to be deleted from the directory listing in one operation.

- Select the 'Delete whole directory' option from the Memory Menu and enter the correct password in the next screen when prompted.
- Read the on-screen warning and press the Left Arrow key to perform the delete operation.

FG078 -OMEGA 04-05- RAC



15

CONFIGURATION MENU



The Configuration Menu has the following functions available:

- 1) Diagnostics
- 2) System gains menu
- 3) Speed variable menu
- 4) Password menu
- 5) Language menu

Each function operates as follows:

1) DIAGNOSTICS

The Diagnostics Menu (at the top of the screen will be the loaded software version) is password protected and has the following functions available:

- 1) Set time
- 2) Set date
- 3) Test dacs
- 4) Test I/O
- 5) Exit to op sys

Each function operates as follows:

Set time allows the time of day to be altered. Choose the 'Set time ' option and input the time in the format:

Hour : Minute : Second shown on the screen as HH : MM : SS

Input the 'Hour' information first followed by the 'Minute' information then the 'Second' information. Press 'Enter' after each input to accept the information and to move onto the next.



Set date allows the date to be altered. Choose the 'Set date ' option and input the date in the format:

Day - Month - Year shown on the screen as DD - MM - YY

Input the 'Day' information first followed by the 'Month' information then the 'Year' information. Press 'Enter' after each input to accept the information and to move onto the next.



<u>Test dacs is for use by trained service technicians only for checking</u> <u>the correct function of the control panel.</u>

Test I/O allows testing of the operation of the various sensors and switches on the Omega. The 'Test I/O Menu' displays the inputs and outputs from the sensors and switches as zeroes and ones underneath a unique identifier character. Each character represents one sensor or switch although not all are used on the machine.

Screen details are as follows:

F	E	D	C	В	A	9	8	7	6	5	4	3	2	1	0	3FFF
0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1	
F	E	D	C	В	A	9	8	7	6	5	4	3	2	1	0	Drivers
0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	

The top two rows of the screen (shown highlighted) show the identification of the switch on the top row and the on/off state of the switch on the second row.

The third and fourth rows are for use by trained service technicians only.



The sensors and switches that are used on the Omega are identified below along with their indication in each state condition.

F	Е	D	С	В	Α	9	8	7	6	5	4	3	2	1	0
0	0	1	1	1	1	1	1	1	1	1	1	1	1	1	1
				Front safety switch: 1 = obstructed; 0 = unobstructed	Rear safety switch: 1 = obstructed; 0 = unobstructed	Start switch: 1 = released; 0 = pressed		Top guard: 1 = open; 0 = closed			Tray sensor: 1 = tray not seen; 0 = tray seen	Vertical home switch: 1 = target seen; 0 = target not seen			

Exit to op sys allows updating of the machine program through connection to support computer. This operation should only be carried out by trained personnel.

FG078 -- OMEGA 04-05- RAC



2) System gains menu

The systems gains menu allows entry of important motion control parameters. Access to this screen is password protected and is only required by trained service technicians.

Factory settings in this screen are as follows:				
Gain Axis 0	258			
Gain Axis 1	128			
Gain Axis 2	511			
Filter A 0	210			
Filter A 1	210			
Filter A 2	210			
Filter B 0	64			
Filter B 1	64			
Filter B 2	64			
Follow error	0			

3) Speed variable menu

The speed variable menu allows entry of important machine set up parameters. Access to this screen is password protected and is only required by trained service technicians.

Factory settings in this screen are as follows:				
Deposit speed Tray speed Jog speed Init tray vel Max acc lim Tray acc lim	60 50 100 35 48 48			
Offset SD Hop Offset HD Hop	0 -19			

FG078 -OMEGA 04-05- RAC

4) Password menu

The Password menu allows entry of passwords for the password-protected operations on the Omega. Access to this screen is itself password-protected.

The operations that are password-protected on the Omega are shown on the screen as:

Diagnostics menu Systems Gains menu Speed Variable menu Delete directory Password menu: Save menu Delete menu	:	1111 1111 1111 1111 1111 1111 1111 1111
Delete menu	:	1111

(Passwords shown are factory settings and can be changed on installation)

Note: It may be necessary to exercise caution with the distribution of passwords to avoid loss of data and/or proper machine function.

5) Language menu

The Language menu allows the language of use on the Omega to be changed.

- Select the 'Language menu' option and press 'Enter'.
- Select the language of choice by using the arrow keys to select and press 'Enter'.



Omega

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 TO CLEAN MACHINE.





17.0SPARES 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:

MILLERS VANGUARD LTD

1 Chesham Fold Road Bury Lancashire. BL9 6LE

email: service@millersvanguard.co.uk web site: <u>www.Millersvanguard.co.uk</u>

> Tel: 0161 7648646 Fax: 0161 7610016

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

FG078 -OMEGA 04-05- RAC



18.0 Recommended spares list

ELECTRICAL SPARES LIST

Omega

DRAWING PT-Ref B1 E1 E2 E3	DESCRIPTION TRAY SENSOR DEPOSIT MOTOR ENCODER TRAY MOTOR ENCODER JOG MOTOR ENCODER	B735-99-001	PART NUMBER (assy 078-25-00037) B742-99-003 B742-99-003 B742-99-003
F1 F2	POWER MCB 56V AC MCB		B872-22-064 B872-22-094
INV1 M1	ROTARY HEAD INVERTER 11/05 ROTARY HEAD MOTOR/GEARE	ONWARDS 30X	(B807-80-001) B801-80-010 B912-74-027
M2 M3 M4	DEPOSIT MOTOR TRAY MOTOR/GEARBOX JOG MOTOR		B741-74-003 B912-74-026 B741-74-002
P1	SAFETY PHOTOCELL No1 REFLECTOR	B801-99-007	(assy 078-25-00036) B801-99-008
P2	SAFETY PHOTOCELL No2 REFLECTOR	B801-99-007	(assy 078-25-00036) B801-99-008
P3 R1 S1 S2	JOG SENSOR SURGE RESISTOR HOPPER GUARD SWITCH STOP BUTTON CONTACT BLOCK	B842-99-001	(assy 078-25-00039) B842-59-014 B871-07-003 B801-12-015 B801-14-002
S3	START BUTTON CONTACT BLOCK		B801-12-029 B801-14-001
T1	TORIODAL TRANSFORMER	0-220v	B726-31-005
T1	TORIODAL TRANSFORMER	0-200v	B726-31-006
U1	INTERFACE PCB		078-25-00025
U2 U3 U4	DEPOSIT MOTOR AMPLIFIER TRAY MOTOR AMPLIFIER JOG MOTOR AMPLIFIER		B728-80-002 B728-80-001 B728-80-001
U5 Z1 Z2 Z3	DISPLAY PCB MAINS INPUT FILTER VDR SUPPRESOR VDR SUPPRESOR		B728-93-015 B773-48-001 B842-48-002 B842-48-002

BASE MACHINE SPARES LIST

Spares Item Description	Mono Part No.	Qty Req. per M/C
Deposit Motor	B741-74-003	1
Jog Motor	B741-74-002	1
Rotary Motor/Gearbox	B912-74-027	1
Deposit Gearbox	A900-11-086	1
Jog Gearbox	A900-11-087	1
Concentric Guide Roller	A900-06-274	2
Eccentric Guide Roller	A900-06-273	2
Slide Plate	078-03-00016	2
Jog Drive Chain	A900-08-066	1
Simplex Sprocket 16T 1/2" Pitch	A900-07-071	1
Idler Sprocket 16T 1/2" Pitch	A900-07-072	1
Circlip-Ext Metric 14mm Dia	A900-01-280	1
Circlip-Ext Metric 24mm Dia	A900-01-193	1
Drive Shaft – Hopper	078-03-00015	1
Rotary Drive Shaft	078-03-00011	1
Drive Gear - Rotary Template	078-03-00010	1
Lip Seal (Rotary Drive Shaft)	A900-12-075	1
Lip Seal (Deposit Drive Shaft)	A900-12-079	1
Top Guard 450mm Hopper	078-09-00005	1
End Guard	078-11-00001	1
Retainer – End Guard	078-11-00002	2
Spacer - 450/580mm Hopper	078-11-00003	1
Seal-Rear Cover	A900-25-309	1
Levelling Foot (if fitted)	A900-27-178	4





HOPPER SPARES LIST

Omega

Table size	Spares Item Description	Mono Part Number	Qty Req.
	Template clamp strip	073-09-00400	1
	End cap - drive side	073-09-00500	1
	End cap - non drive side	073-09-00502	1
-	End cap bush	073-09-00600	4
μμ	Template clamp stud	073-09-01000	4
D D	End cap stud	073-09-01100	4
40	Hopper stud	073-09-01200	2
	End cap O-ring	A900-12-074	2
	Hopper seal	A900-12-083	1
	Clamp strip nut	A900-04-131	4
-	Template clamp strip	073-09-00402	1
	End cap - drive side	073-09-00500	1
F	End cap - non drive side	073-09-00502	1
Ē	End cap bush	073-09-00600	4
20	Template clamp stud	073-09-01000	4
4	End cap stud	073-09-01100	4
	Hopper stud	073-09-01200	2
	End cap O-ring	A900-12-074	2
	Hopper seal	A900-12-084	1
	Clamp strip nut	A900-04-131	4
-	Template clamp strip	073-09-00403	1
	End cap - drive side	073-09-00500	1
	End cap - non drive side	073-09-00502	1
	End cap bush	073-09-00600	4
E	Template clamp stud	073-09-01000	4
Dm	End cap stud	073-09-01100	4
28(Hopper stud	073-09-01200	2
-,	End cap O-ring	A900-12-074	2
	Hopper seal	A900-12-085	1
	Clamp strip nut	A900-04-131	5





19.0 ELECTRICAL INFORMATION

FG078 –OMEGA 04-05- RAC



ELECTRICAL COMPONENT LAYOUT PARTS LIST

DRAWING PT-Ref	DESCRIPTION		PART NUMBER
B1	TRAY SENSOR	B735-99-001	
E1	DEPOSIT MOTOR ENCODER		B742-99-003
E2	TRAY MOTOR ENCODER	B742-99-003	
E3	JOG MOTOR ENCODER		B742-99-003
F1	POWER MCB		B872-22-064
F2	56V AC MCB		B872-22-094
INV1	ROTARY HEAD INVERTER		(B807-80-001)
	11/05	5 ONWARDS	B801-80-010
M1	ROTARY HEAD MOTOR/gearb	ох	B912-74-027
M2	DEPOSIT MOTOR		B741-74-003
M3	TRAY MOTOR/gearbox		B912-74-026
M4	JOG MOTOR		B741-74-002
P1	SAFETY PHOTOCELL No1		B801-99-007
	REFLECTOR		B801-99-008
P2	SAFETY PHOTOCELL No2		B801-99-007
	REFLECTOR		B801-99-008
P3	JOG SENSOR		B842-99-001
R1	SURGE RESISTOR		B842-59-014
S1	HOPPER GUARD SWITCH		B818-07-017
S2	STOP BUTTON		B801-12-015
	CONTACT BLOCK		B801-14-002
S 3	START BUTTON		B801-12-029
	CONTACT BLOCK		B801-14-001
T1	TORIODAL TRANSFORMER	0-220v	B726-31-005
T1	TORIODAL TRANSFORMER	0-200v	B726-31-006
U1	INTERFACE PCB		078-25-00025
U2	DEPOSIT MOTOR AMPLIFIER		B728-80-002
U3	TRAY MOTOR AMPLIFIER		B728-80-001
U4	JOG MOTOR AMPLIFIER		B728-80-001
U5	DISPLAY PCB		B728-93-015
Z1	MAINS INPUT FILTER		B773-48-001
Z2	VDR SUPPRESOR		B842-48-002
Z3	VDR SUPPRESOR	B842-48-002	







FG078 –OMEGA 04-05- RAC









FG078 - OMEGA 04-05- RAC



FG078 –OMEGA 04-05- RAC



FG078 –OMEGA 04-05- RAC









FG078 - OMEGA 04-05- RAC





FG078 –OMEGA 04-05- RAC





20.0 Fault Analysis Chart

FG078 -OMEGA 04-05- RAC







CONVERSION FROM OPTIDRIVE TO ALTIVAR 11 INVERTER ON OMEGA AND ALPHA DEPOSITORS



ALTIVAR 11 SETTINGS

bfr	-	50Hz	
Acc	-	0.1s -	ACCEL RAMP TIME
dec	-	0.1s -	DECEL RAMP TIME
LSP	-	0HZ -	LOW SPEED
lth	-	2.1amp	MOTOR CURRENT
Alt	-	Act - 10v -	ANALOG INPUT SCALE
drC	-	FLG - 95%	FREQUENCY LOOP GAIN
Fun	-	tcc - Act- 2C -	APPLICATION FUNCTION MENU
		tct - Lel –	TYPE OF CONTROL (2 WIRE)
Adc	-	Act - YES –	DC INJECTION
		tdc -	1.0s – INJECTION TIME



Normal display, with no fault present and no startup:

- rdY: Drive ready
- 43.0: Display of the parameter selected in the SUP menu (default selection: frequency reference).
- dcb: DC injection braking in progress
- nSt: Freewheel stop

If there is a fault, it is shown with a flashing display.





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

Email:marketing@monoequip.com Web site:www.monoequip.com

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice The equipment mentioned in this manual has CE accreditation.

FG078 –OMEGA 04-05- RAC

