

Enter Serial No. here.\_\_\_\_\_

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



# "OMEGA PLUS" INCLUDING WIRECUT VERSION DEPOSITOR (400, 450,)

#### **OPERATING AND MAINTENANCE MANUAL**

10-11-16 Rev.B16 The use of templates and/or accessories not produced or supplied by MONO Equipment will invalidate the machine's warranty



#### **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 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

Signed	CACO Vious					
G.A.Williams – Quality Manager						
Date						
Machine FG Code.	Machine Serial No.					

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

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



FOR SAFE WORKING, PAY SPECIAL ATTENTION TO ITEMS MARKED



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

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Omega PLUS

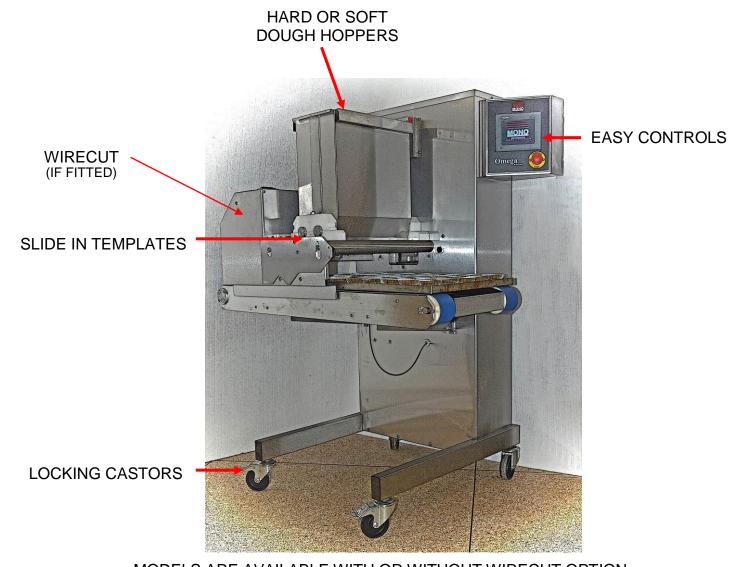
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#### 1.0 INTRODUCTION

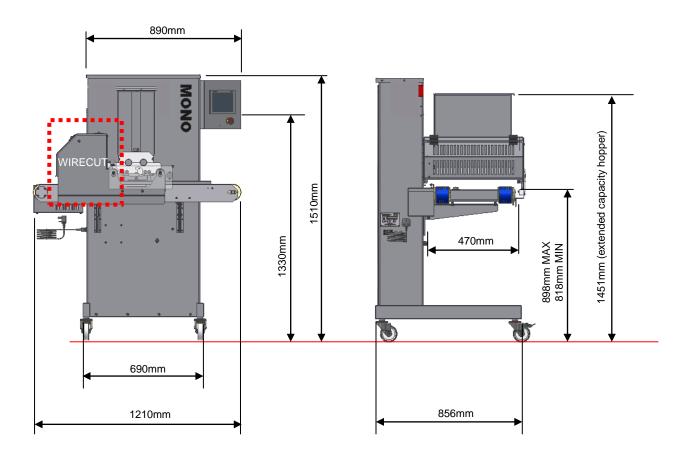
- The innovative "five axis deposit" design of MONO's "Omega PLUS" and
  "Omega PLUS with wirecut" depositor allows it to recreate most of the hand
  movements of the Master confectioner. This makes the "Omega PLUS"
  capable of exceptional accuracy of product weight, size and shape.
- Maintenance is kept to a minimum and the smooth body design makes daily cleaning quick and easy.
- Easy to use computer software gives access to 550 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 well as various shape biscuit dies to use with the wirecut version.



MODELS ARE AVAILABLE WITH OR WITHOUT WIRECUT OPTION

#### 2.0 DIMENSIONS

#### MODELS ARE AVAILABLE WITH OR WITHOUT WIRECUT OPTION









#### 3.0 SPECIFICATIONS

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 = Up to 35

Min distance between trays = 50mm

Max vertical travel = 80mm

Max program storage = 650

Number of languages = 18 (additional in future)

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.

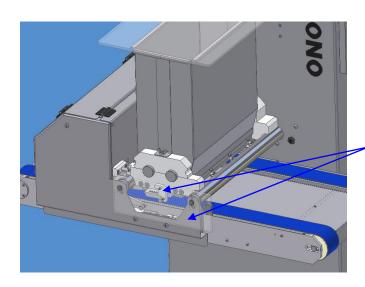
Use of the machine can prove dangerous if:

- 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. They are there to protect you.
- **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 a hopper template and the guard fitted correctly.



### (11) HOPPER TEMPLATE AND GUARD FITTED

#### NOTE

Guard can be plastic or metal depending on the machine model

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 THE MACHINE DISCONNECTED FROM
THE POWER SUPPLY.

- 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.





#### 7.0 CLEANING INSTRUCTIONS

Omega PLUS

#### 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. -

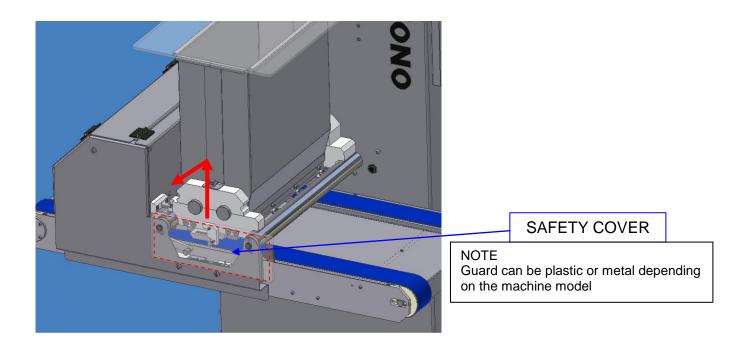
All the outer surfaces of the machine should be wiped over daily with warm soapy water.

#### 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.

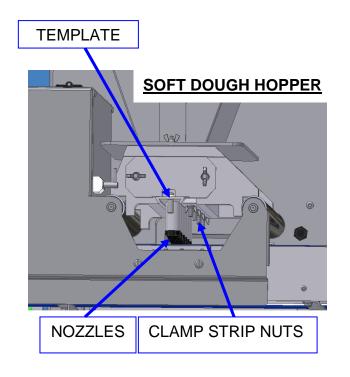
- 1. Open hopper and remove excess mixture remaining.
- 2. Lift off front safety cover.

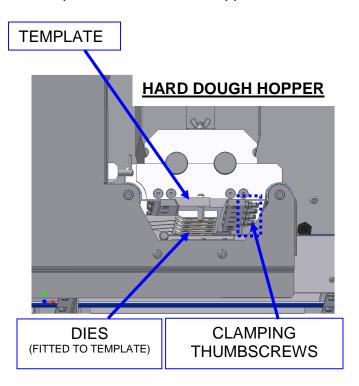


Slacken template clamp strip nuts or thumbscrews (depending on type of hopper)
Remove fitted template from pump assembly by sliding out to avoid subsequent
damage.

#### NOTE.

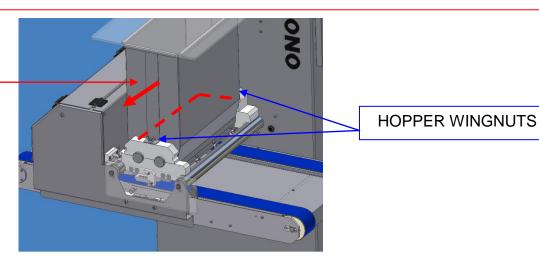
Thumbscrews only need to be released slightly to allow the template to slide away from the pump assembly. If loosened too much, the template will have to be supported.





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**

 $\triangle$ 

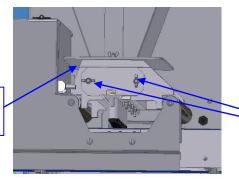
#### **CAUTION:**

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.]

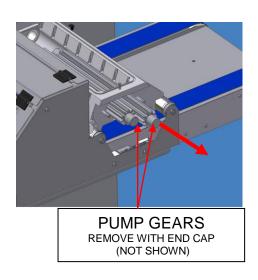
FEED HOPPER SEALING SURFACE

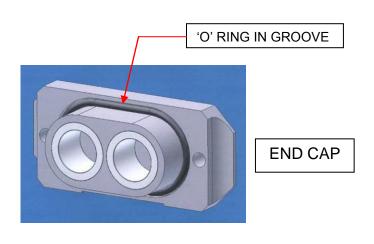


**ENDCAP NUTS** 

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.

#### Omega PLUS

#### **HARD DOUGH HOPPER**



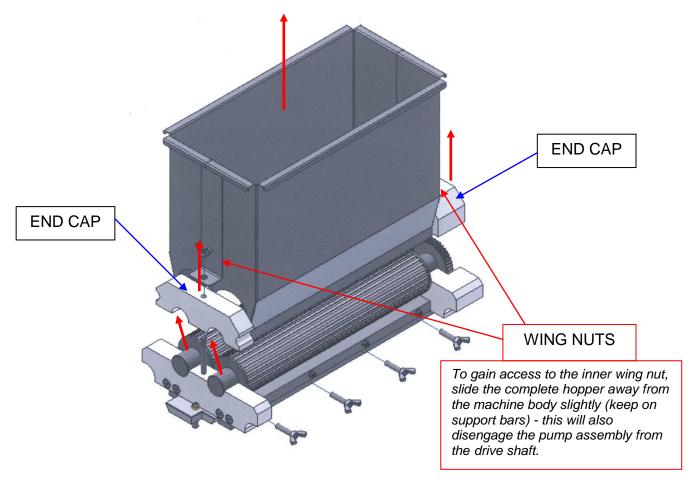
#### **CAUTION:**

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.



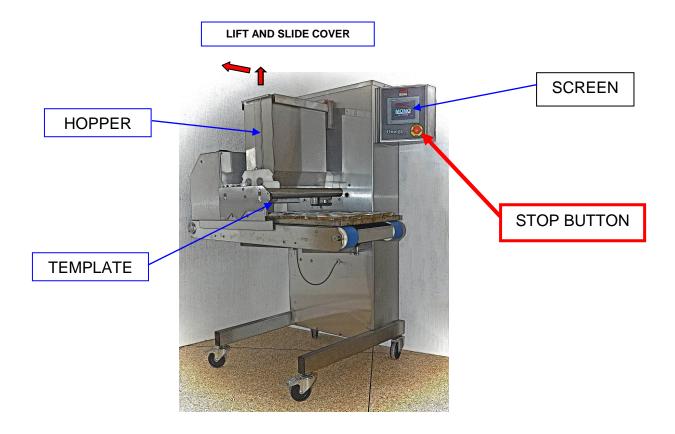
#### 9.0 PREPARING FOR OPERATION

Omega PLUS

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 (and finger frame, if wirecut is to be used) 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.

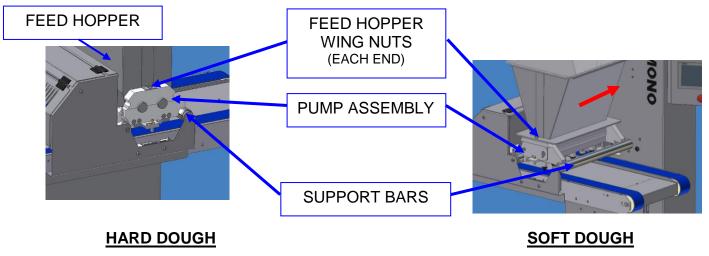
#### 9a FITTING THE HOPPER

CAUTION SHOULD BE TAKEN WHEN FITTING THE 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.

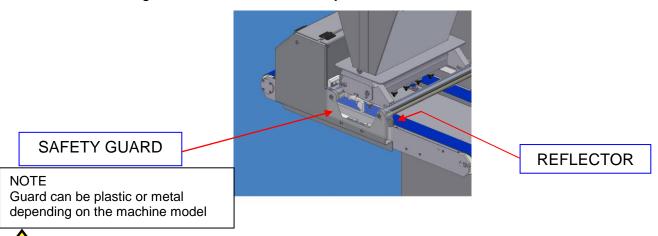
MAKE SURE THE FLOOR AREA AROUND THE MACHINE IS CLEAN

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.



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



DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED



#### 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.

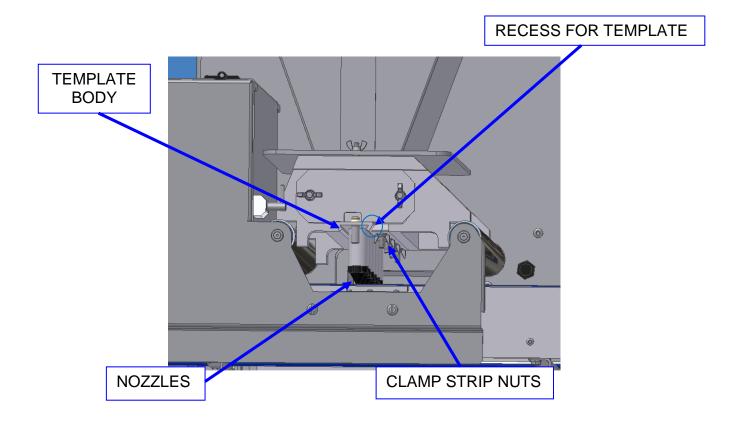
<u>Rotary templates</u> can have plastic nozzles screwed into nozzle holders (straight or offset).

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 the mp assembly until the stop

**4** Tighten the nuts on the 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.







## BEFORE USING STRAIGHT & OFFSET NOZZLE HOLDERS "O" RINGS MUST BE FITTED

Nozzle holders provide the means of attaching standard plastic nozzles to the soft dough rotary templates and the sealing rings need to be fitted before using and may need replacing occasionally to ensure correct operation.

"O" RING PART NUMBER = A900-12-010 (SUPPLIED IN BAGS OF 20)



LOOP FIRST RING OVER END



SLIDE RING DOWN TO GROOVE



FIRST RING IN CORRECT POSITION



LOOP SECOND RING OVER END



SLIDE RING DOWN TO SECOND GROOVE, PASSING OVER FIRST RING



SECOND RING IN CORRECT POSITION

#### Hard dough

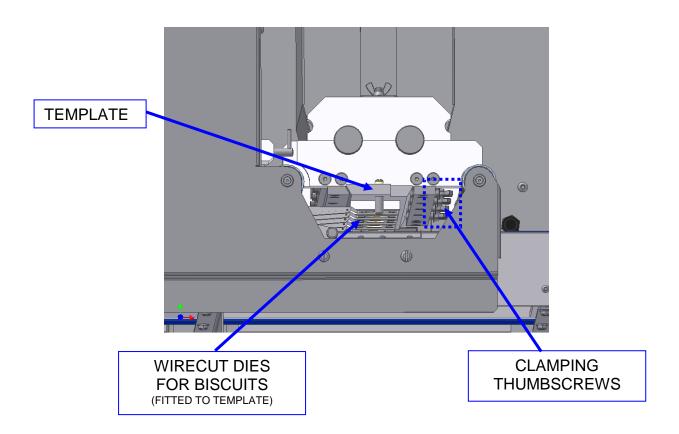
Non-rotary templates that can be fitted with nozzles require them to be secured in place with a separate nut. *Nozzles are not required for sheeting or wirecut templates*.

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.





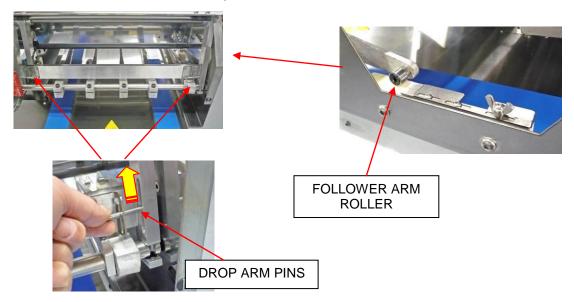
DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED



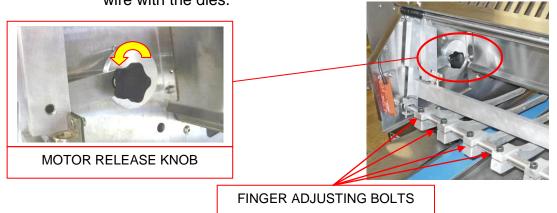
#### IF WIRECUT FITTED

#### **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.

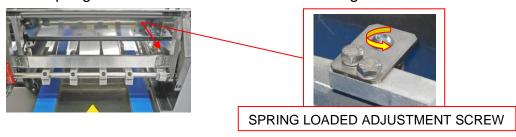


- 3. Replace drop arm pins.
- 4. Disconnect motor release knob and push fingers forward in order to line up the wire with the dies.



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

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

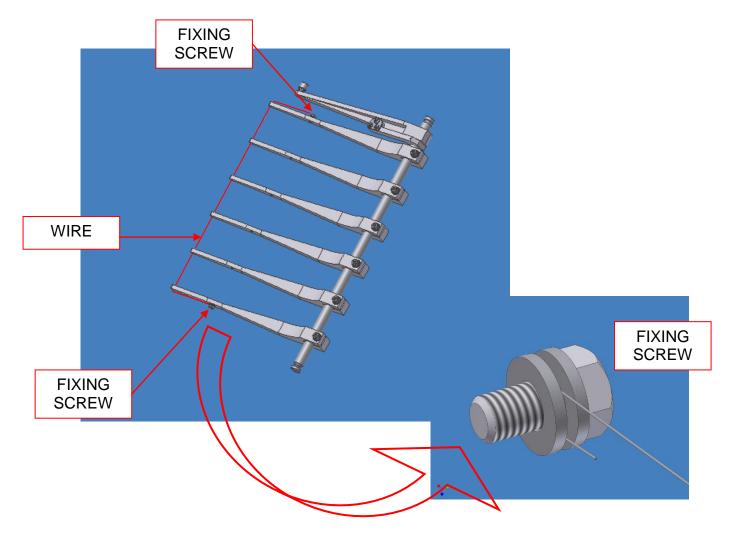


#### IF WIRECUT FITTED

#### **REPLACING BROKEN WIRE**

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

- 1. Remove wirecut fingers from the machine.
- 2. Remove all parts of broken wire
- 3. Feed new wire round fixing 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 fixing screw, between washers. Pull wire 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.









ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN WITH A FINGER.

<u>DO NOT USE EXCESSIVE FORCE OR HARD OBJECTS</u> AS THIS WILL INVALIDATE MACHINE WARRANTY.

# 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





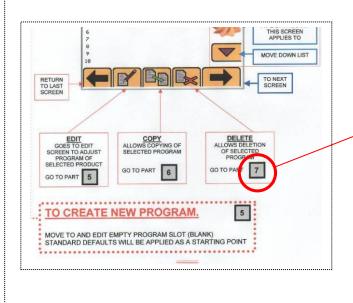
KEYBOARD ENTRY REQUIRED WHEN KEYBOARD APPEARS, A CODE MUST BE ENTERED BY TOUCHING THE NUMBERS IN THE CORRECT ORDER

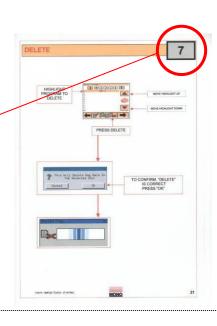
IF A GREY BOX IS SHOWN IN THE BUTTON DESCRIPTION

e.g. 7 GO TO THE CORRESPONDING PAGE FURTHER

ON IN THE INSTRUCTIONS.

(MARKED IN TOP RIGHT HAND CORNER OF EACH PAGE)

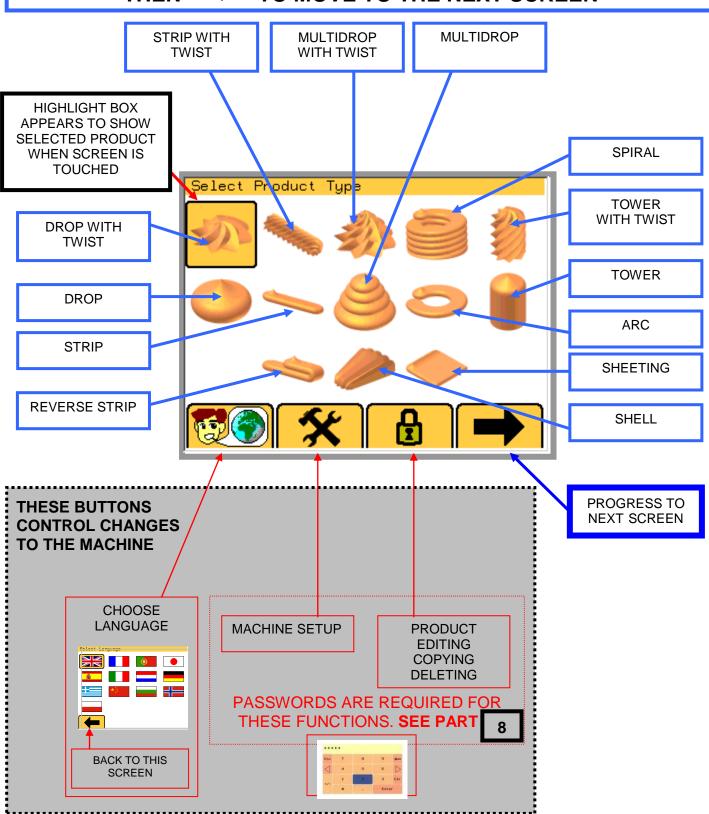




SELECT PRODUCT TO DEPOSIT OR TO CREATE A NEW PROGRAM

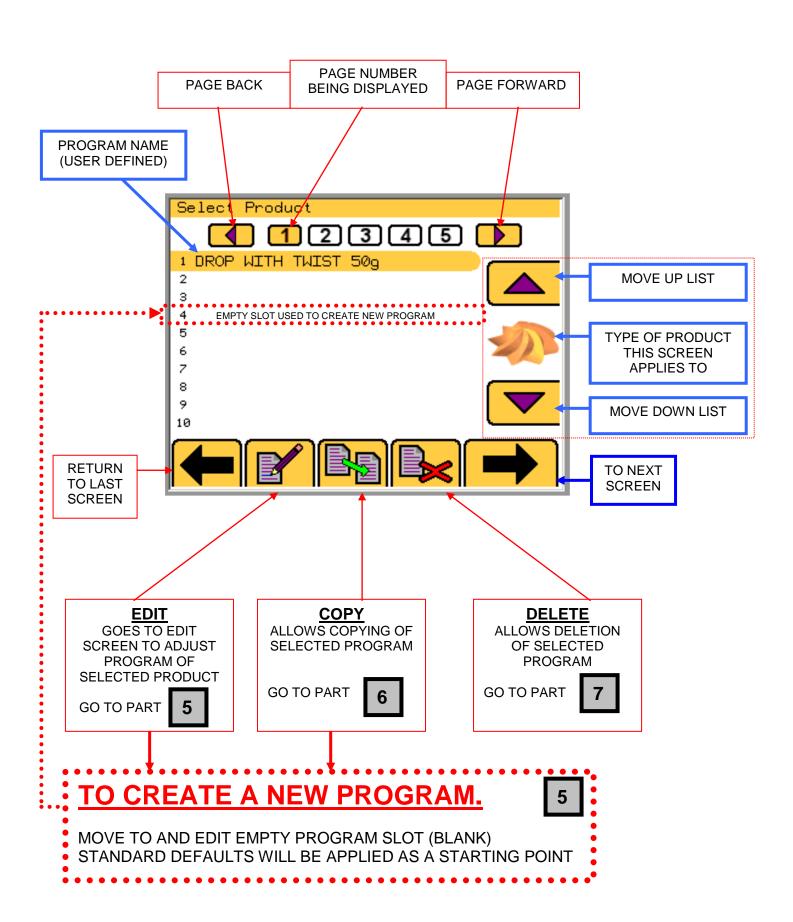
ALL OPERATIONS ARE ACTIVATED BY TOUCHING AREAS ON THE SCREEN WITH A FINGER. DO NOT USE EXCESSIVE FORCE OR HARD OBJECTS AS THIS WILL INVALIDATE MACHINE WARRANTY.

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



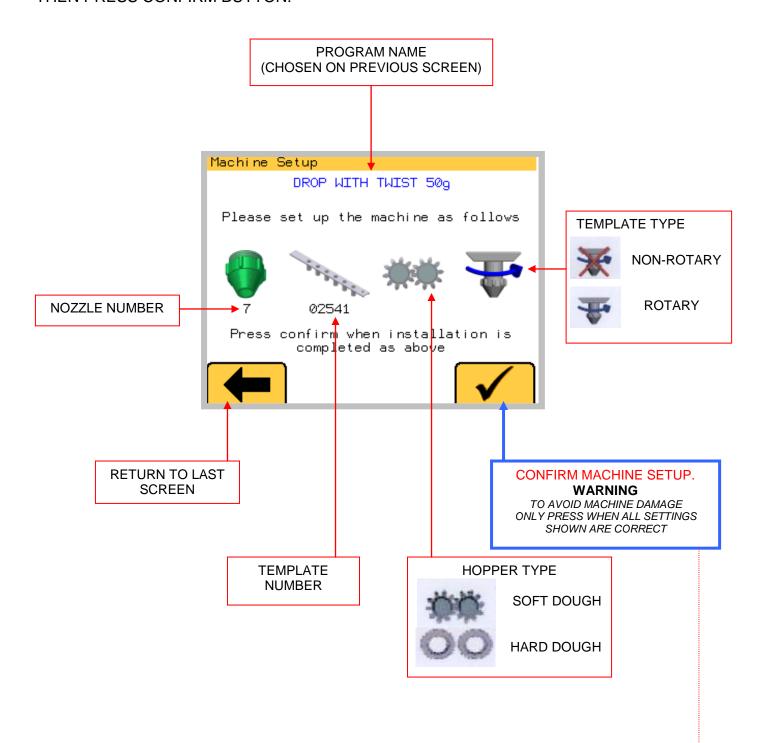
#### **SELECT SAVED PRODUCT TYPE**

OR CHOOSE EMPTY SLOT TO CREATE A NEW PROGRAM



#### **CONFIRM SETUP OF MACHINE**

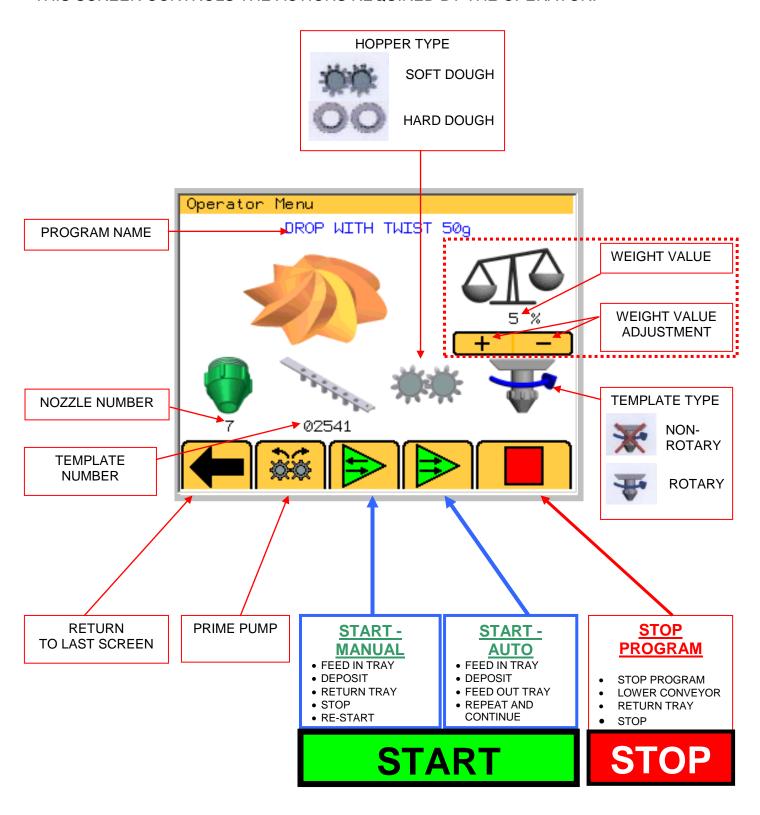
MACHINE MUST BE SET AS SHOWN ON THE SCREEN. THEN PRESS CONFIRM BUTTON.

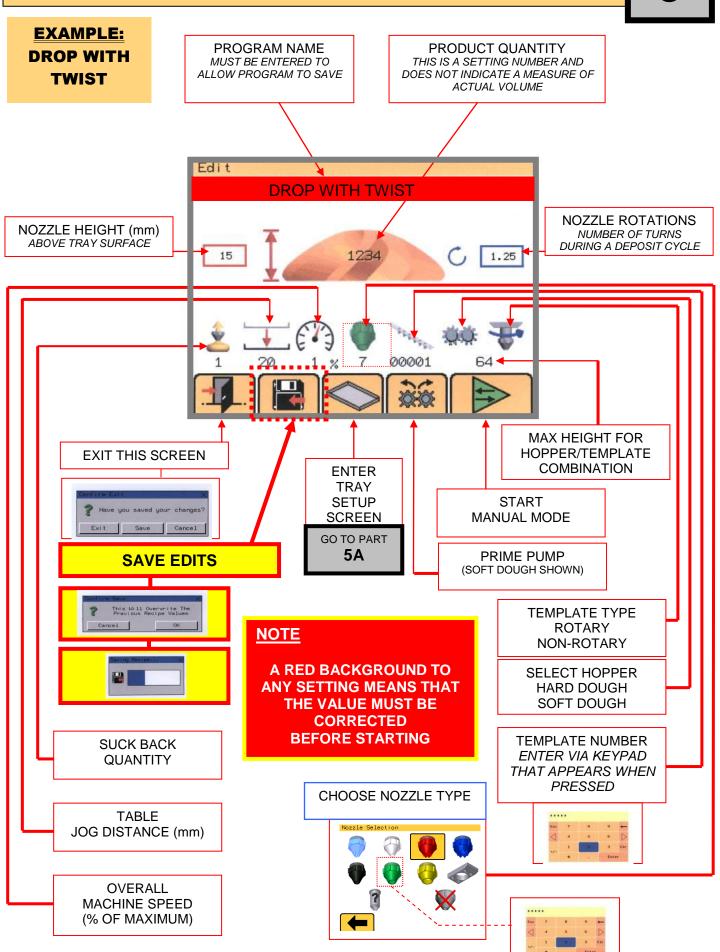


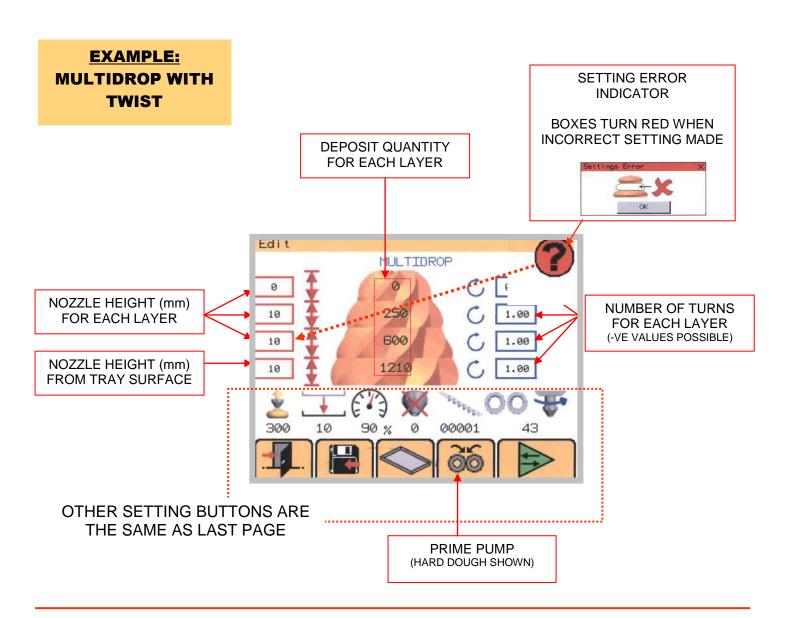
TO AVOID MACHINE DAMAGE
ONLY PRESS CONFIRM BUTTON WHEN ALL PARTS ATTACHED TO THE MACHINE
ARE AS SHOWN ON THE SCREEN

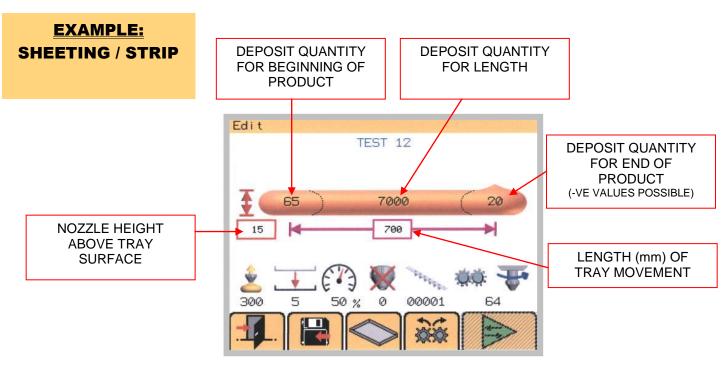
#### **OPERATOR SCREEN**

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

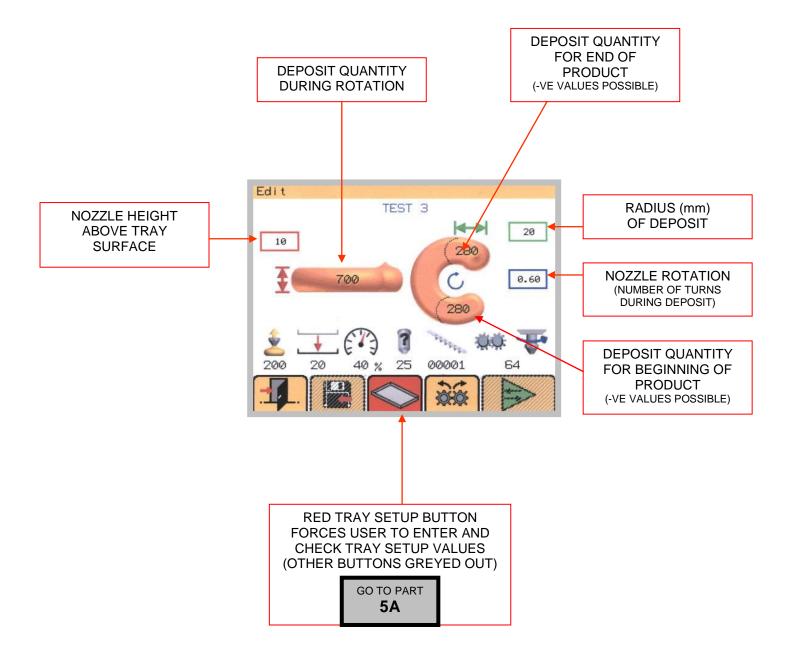




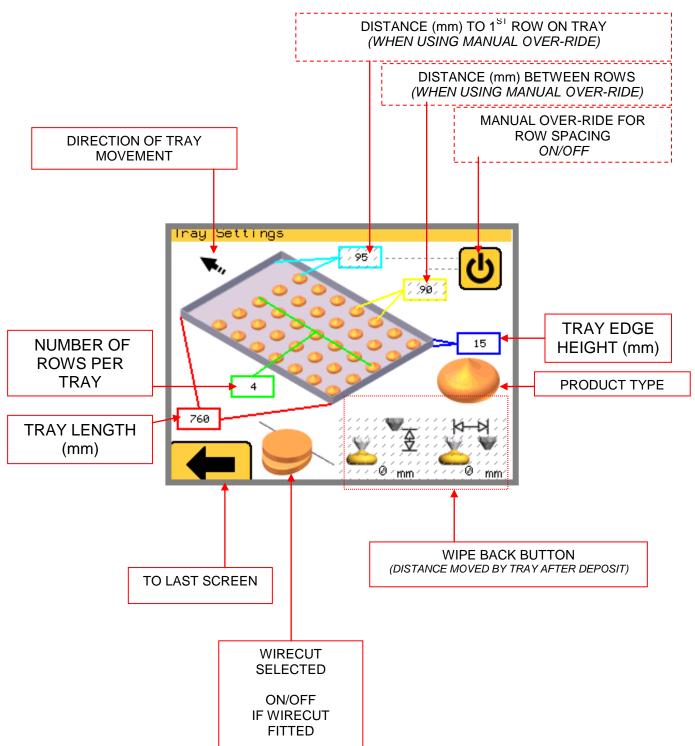


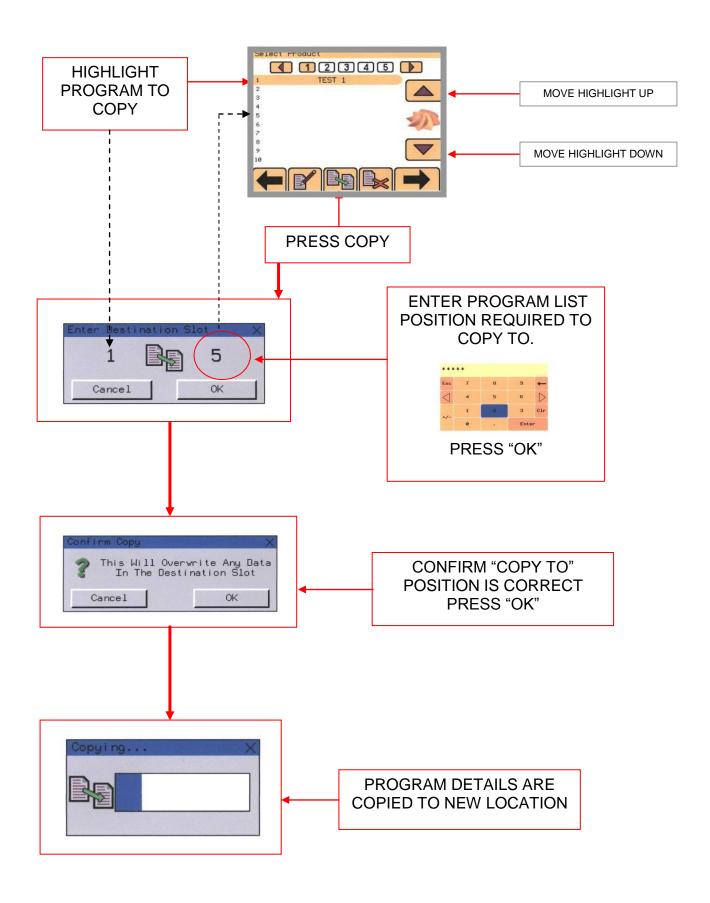


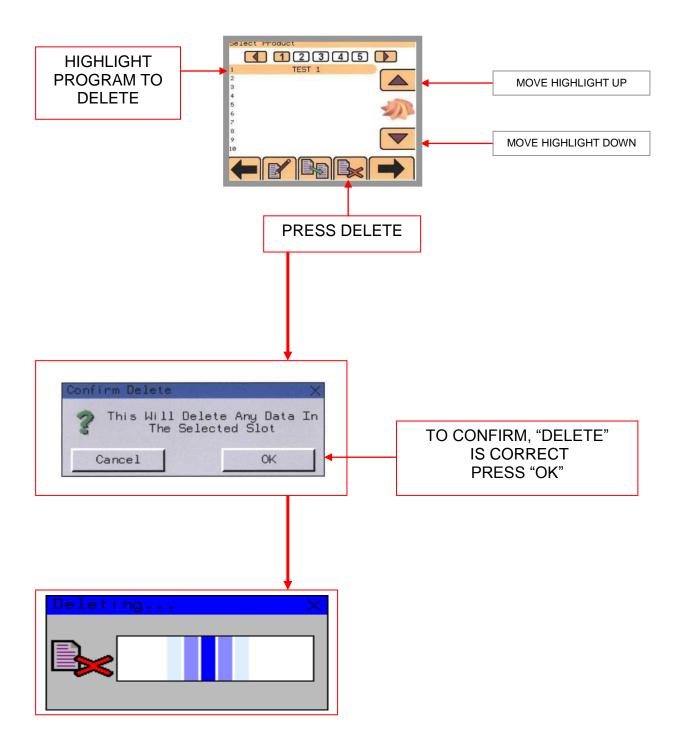
# EXAMPLE: "C" SHAPE (ARC)









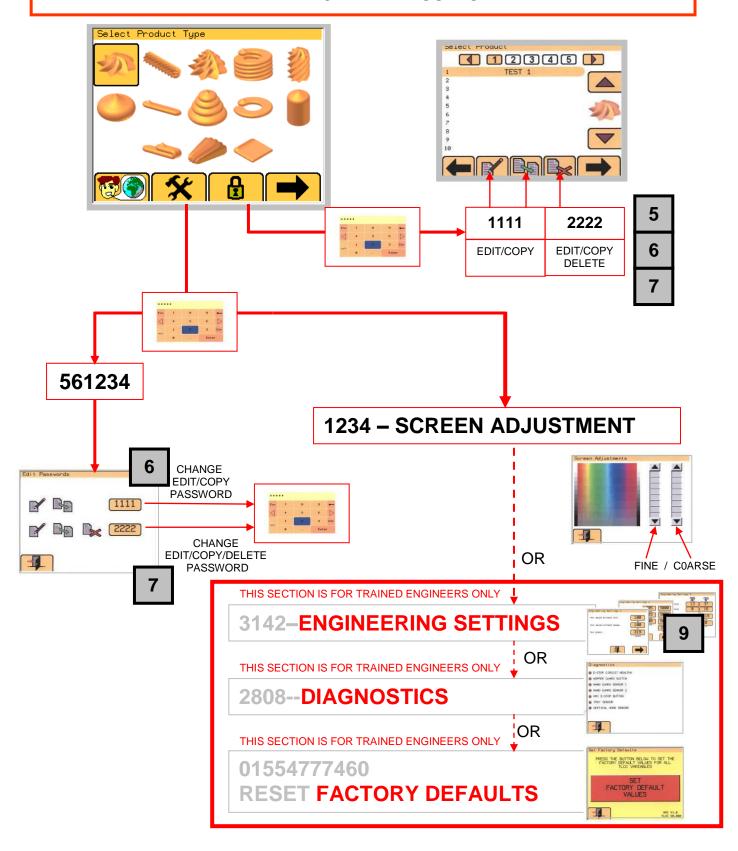


#### **PASSWORDS**

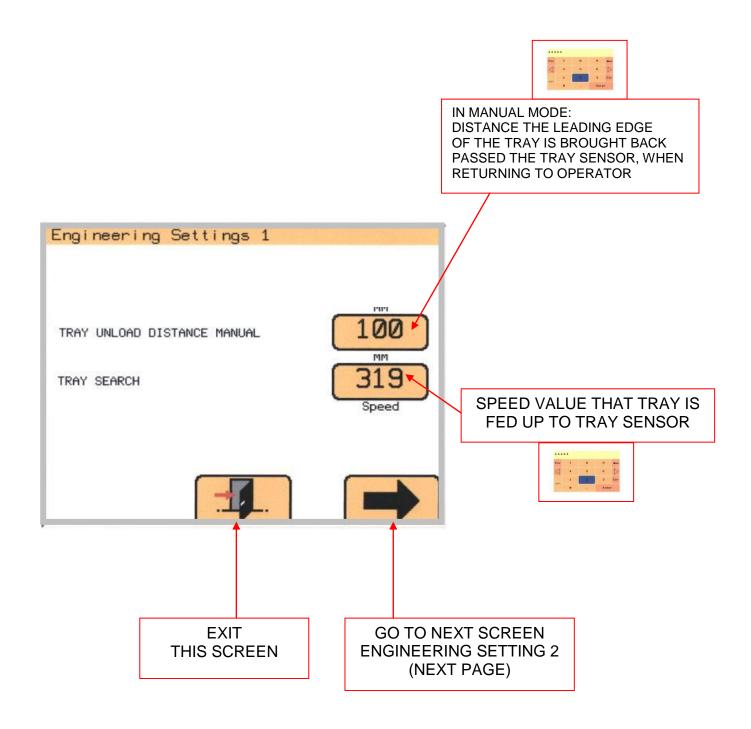
#### **CAUTION**

DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY

AWARE OF THE RESULTS



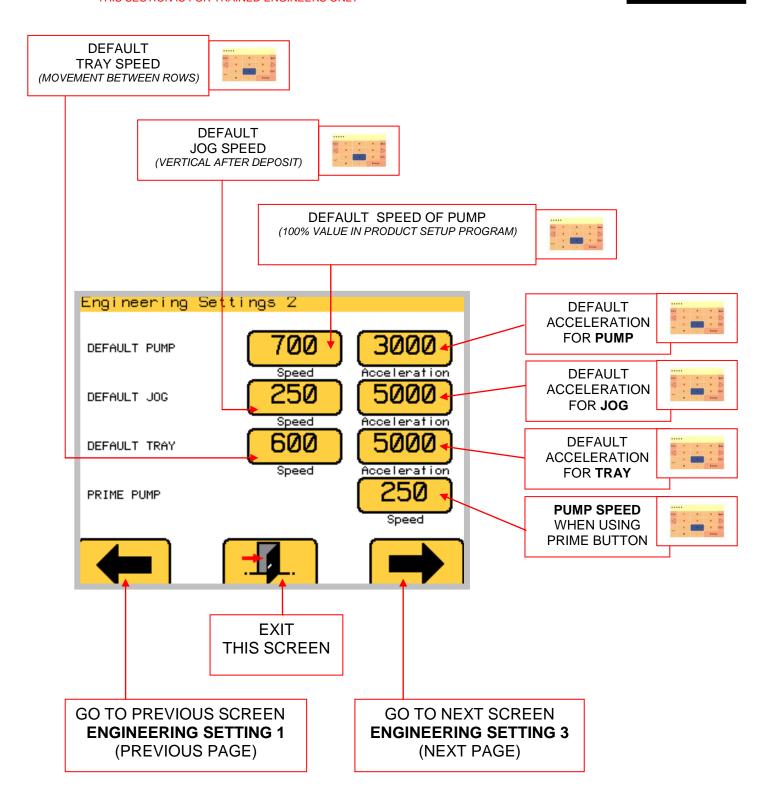
#### THIS SECTION IS FOR TRAINED ENGINEERS ONLY



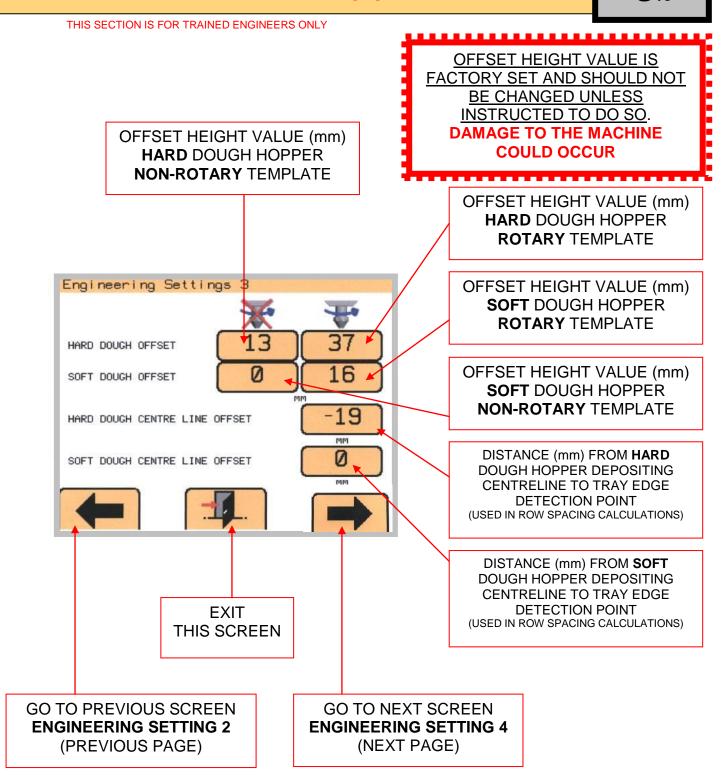
#### **CAUTION**

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

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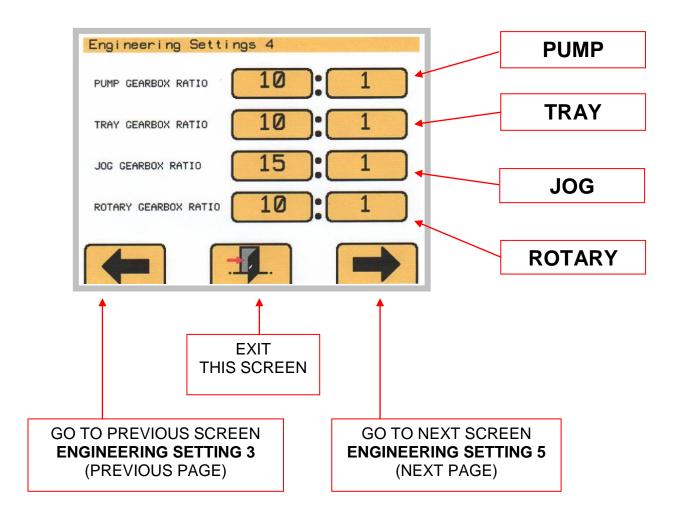
#### <u>CAUTION</u>



#### <u>CAUTION</u>

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

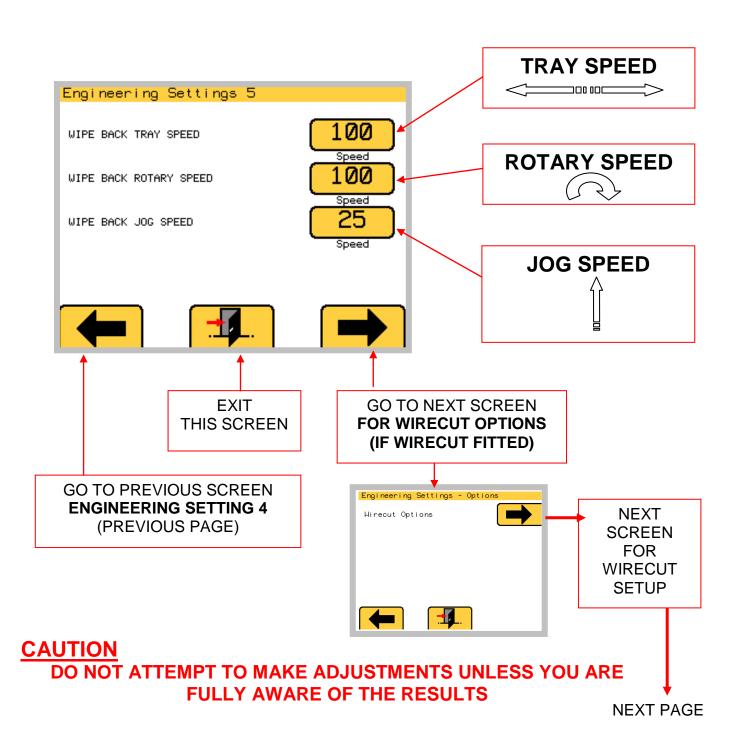
#### **GEARBOX RATIOS**



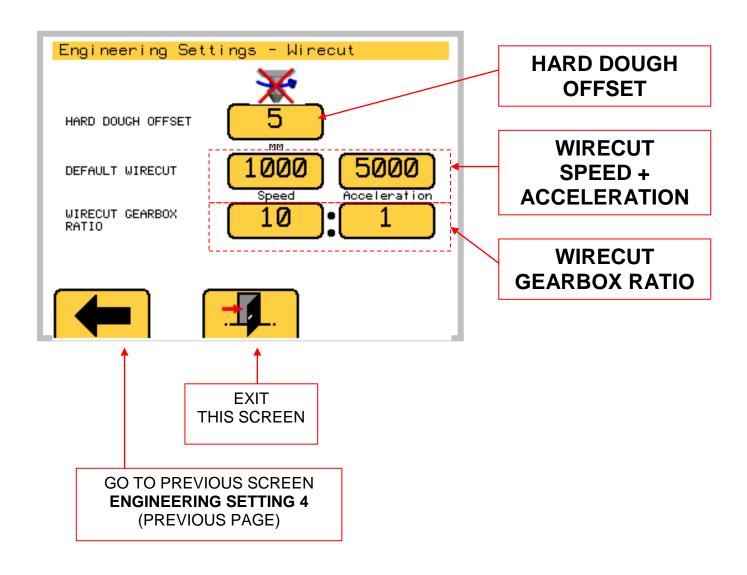
#### **CAUTION**

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

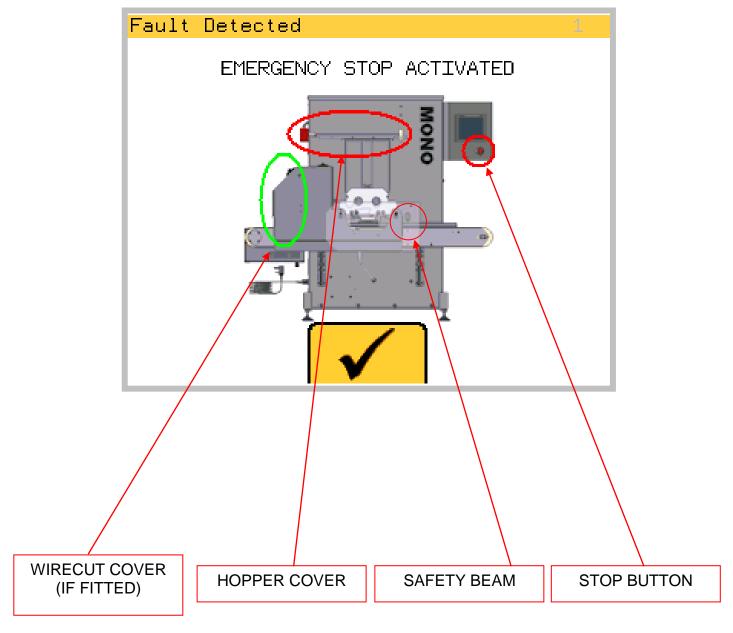
## WIPE BACK DEFAULT SETTINGS (SEE 5A)



#### **WIRECUT SETTINGS**



## **FAULT INFORMATION SCREENS**



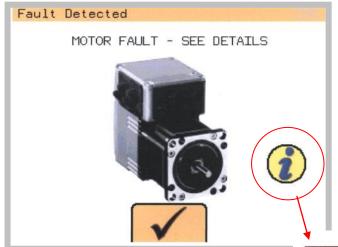
THIS SCREEN INDICATES A FAULT CONDITION IN THE SAFETY AREAS.

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

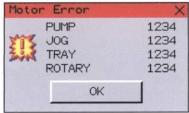
PRESS BUTTON TO CLEAR SCREEN

#### **CAUTION**

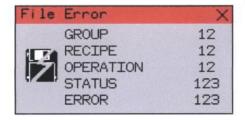
IF THE FOLLOWING SCREEN APPEARS, CHECK THAT THE TABLE MOVEMENT ETC. IS NOT JAMMED WITH SOMETHING. IF IT IS, CLEAR THE OBSTRUCTION AND PRESS TO PROCEED.



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.

## Mono Omega Touch

#### Check and Maintenance Schedule

Operation	Daily	weekly	3 monthly	Yearly
Clean depositor as per instructions in manual	*			
Check condition of supply lead and plug	*			
check fit of guards	*			
Clean under conveyor belts		*		
Check hopper seals		*		
Check end cap seals		*		
Check condition and tension of conveyor, adjust / replace as required			*	
Check end cap bearings			*	
check alignment of sensors on guards			*	
Check tray sensor is secure			*	
Check condition of idle roller bearings				*
Check condition of drive shaft bearings				*
Check condition and tension of chain and grease as required				*
Grease slides as required				*
adjust eccentric guide rollers as required				*
adjust concentric guide rollers as required				*
Check and grease all slide plates as required				*
Check all motor mounts are tight				*
inspect electrical connections and tighten as required				*

Under no circumstances should maintenance or cleaning of this machine be done with the power connected

#### 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:**



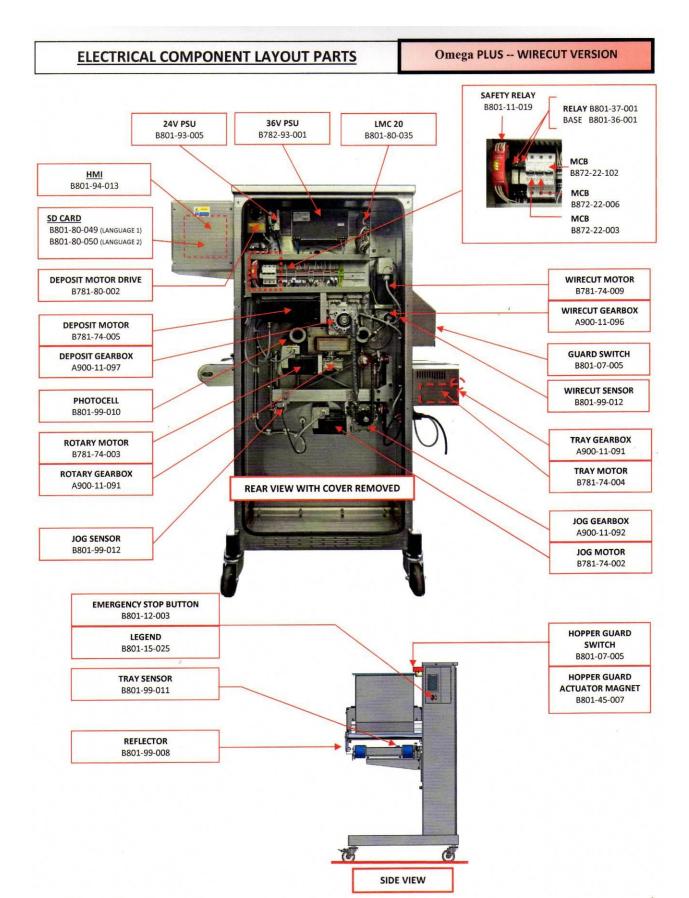
Queensway Swansea West Industrial Estate Swansea. SA5 4EB UK

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

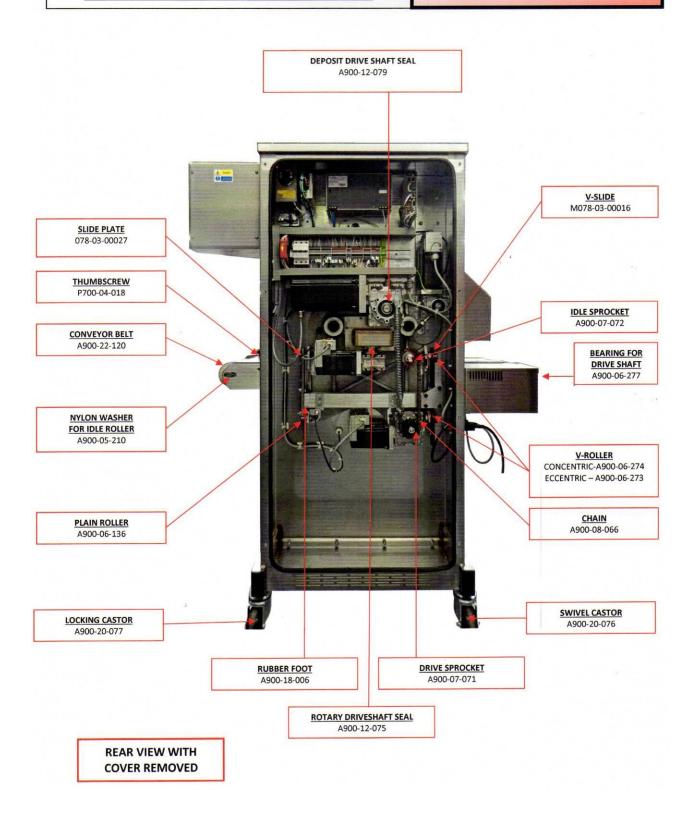
> Main Tel. 01792 561234 Fax. 01792 561016

## **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
End Guard End Guard (wirecut version)	078-11-00036 078-11-00057	1 1
Retainer – End Guard	078-11-00035	2
Seal-Rear Cover	A900-25-309	1

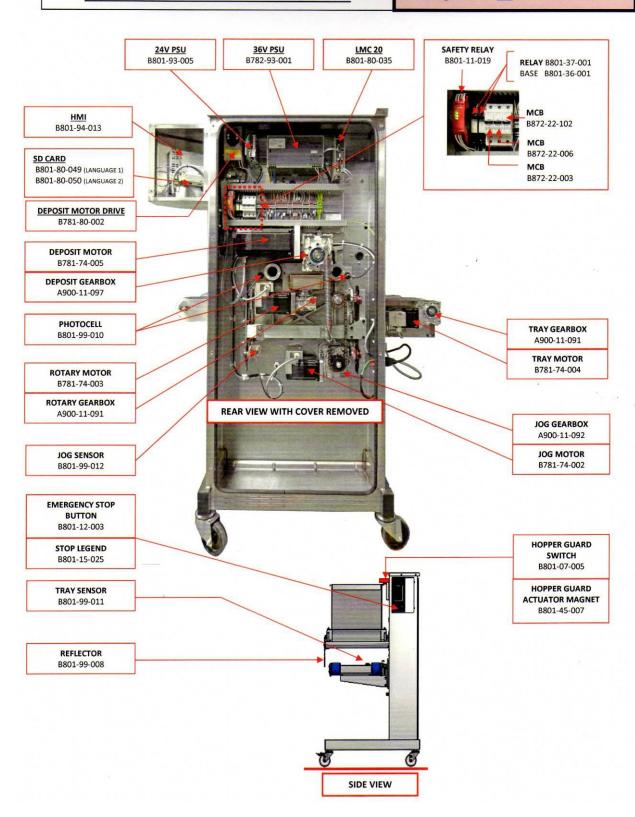


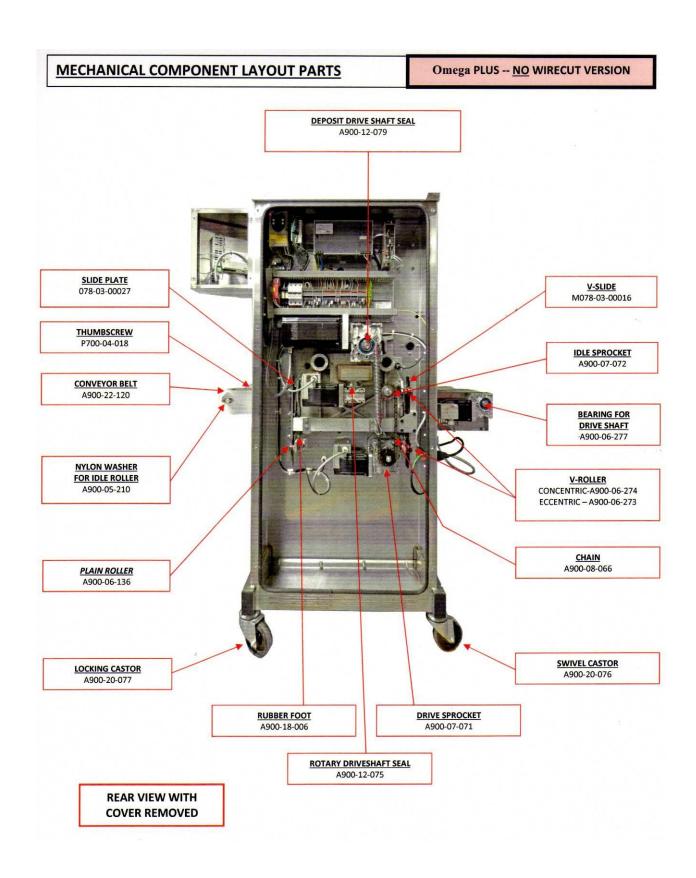
#### MECHANICAL COMPONENT LAYOUT PARTS



## **BASE MACHINE SPARES LIST**

Spares Item Description	Mono Part No.	Qty Req. per Machine
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
End Guard End Guard (wirecut version)	078-11-00036 078-11-00057	1 1
Retainer – End Guard	078-11-00035	2
Seal-Rear Cover	A900-25-309	1

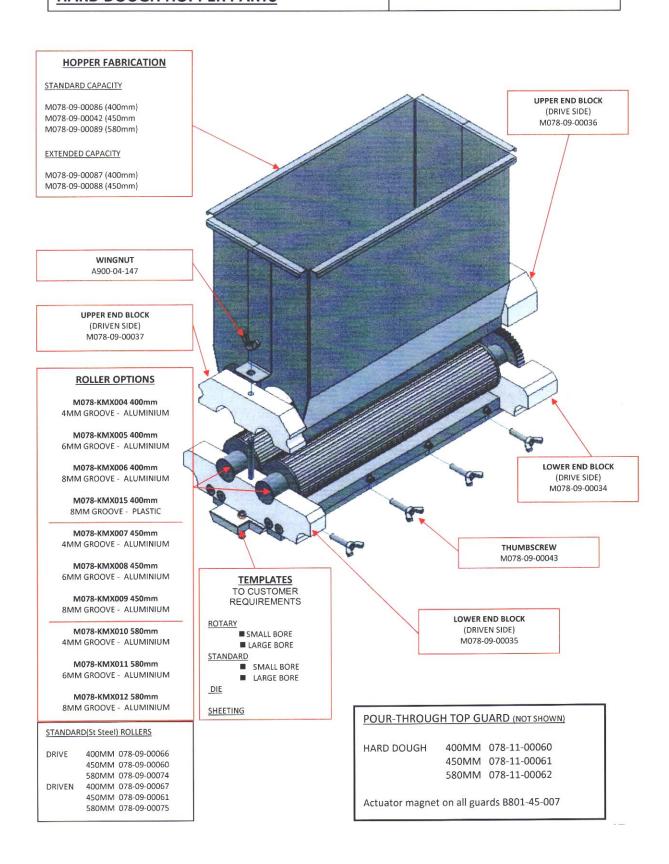


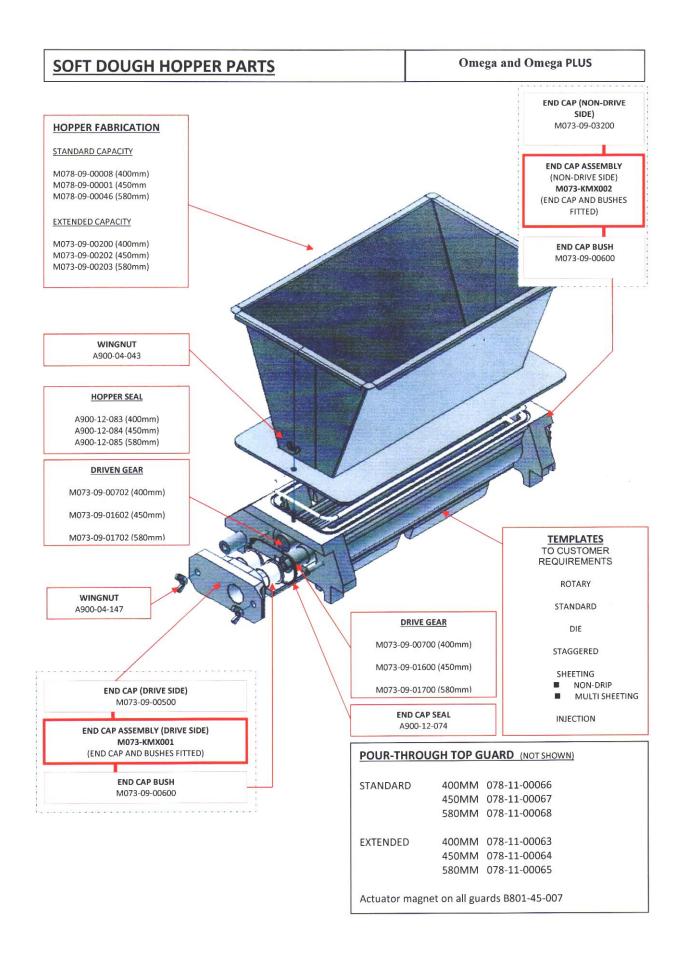




# — Omega— HOPPER PARTS

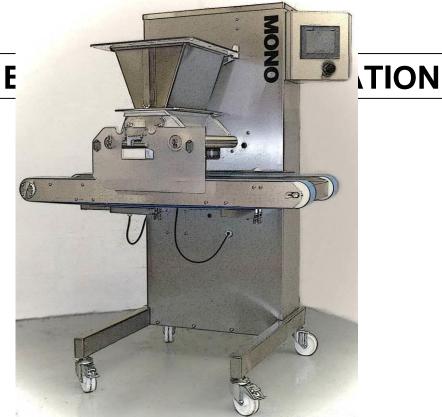
#### HARD DOUGH HOPPER PARTS

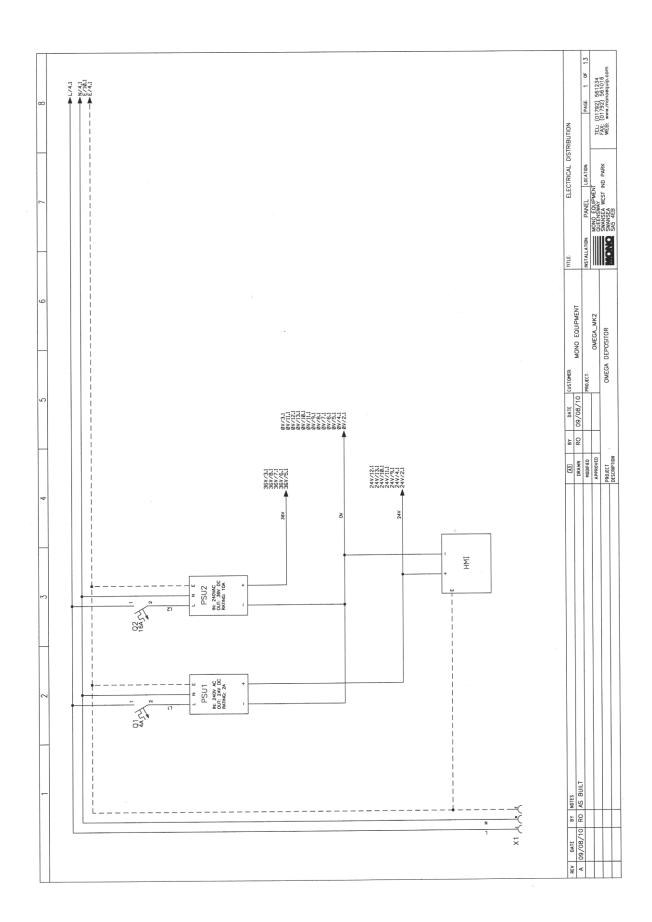


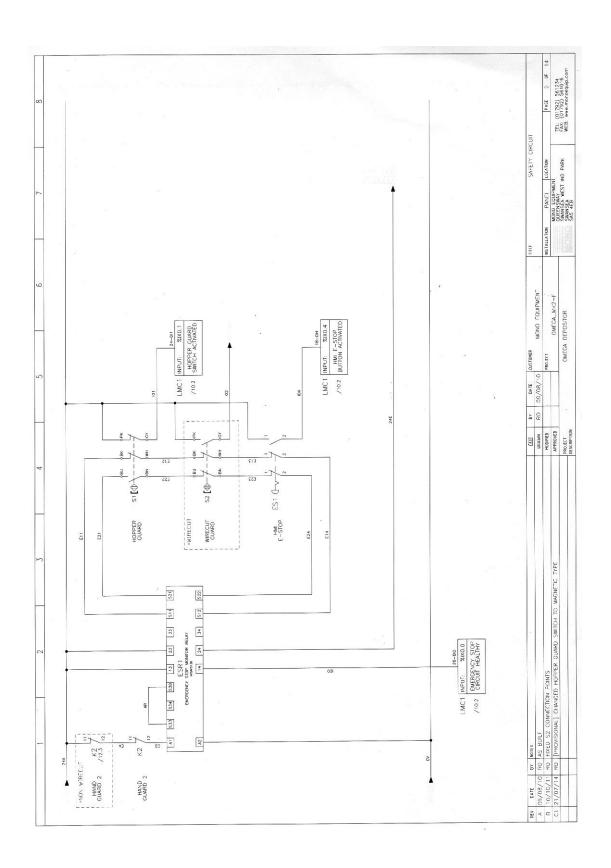


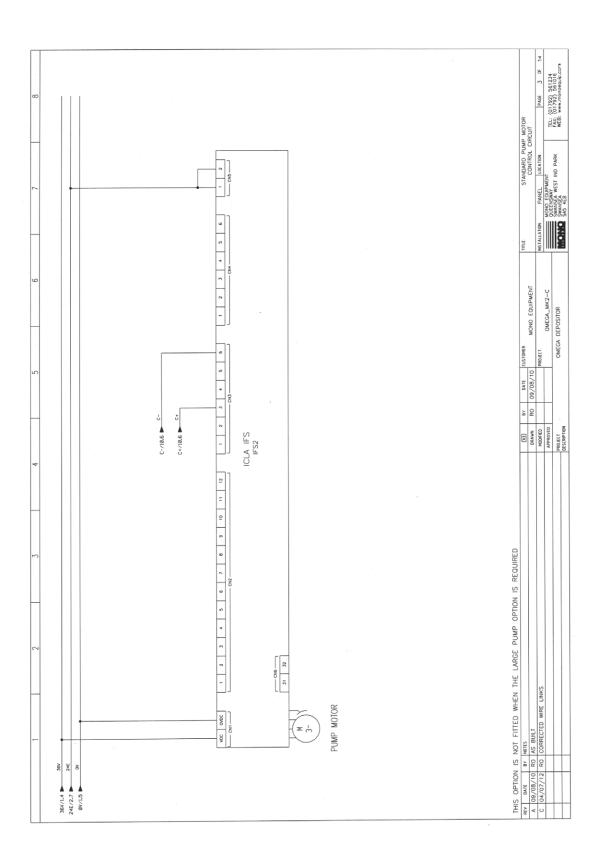


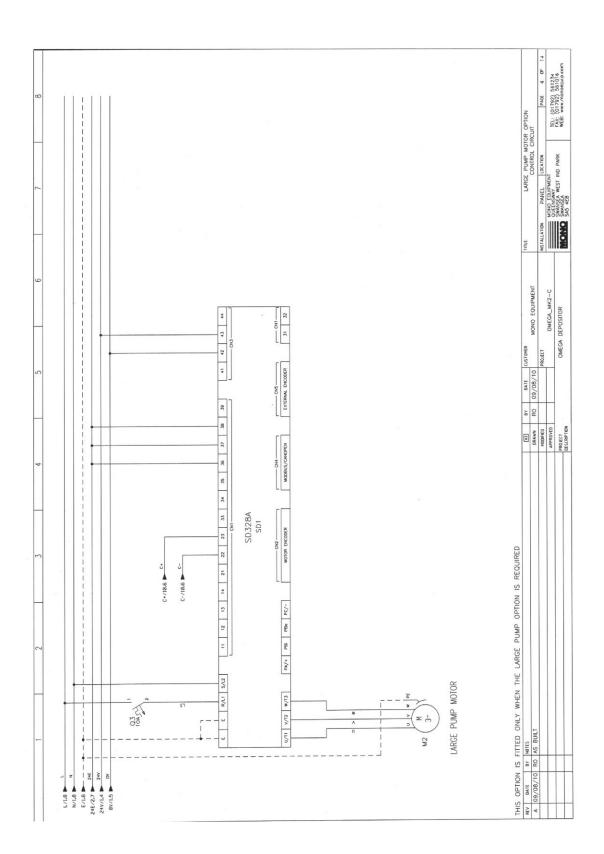
13.0 I

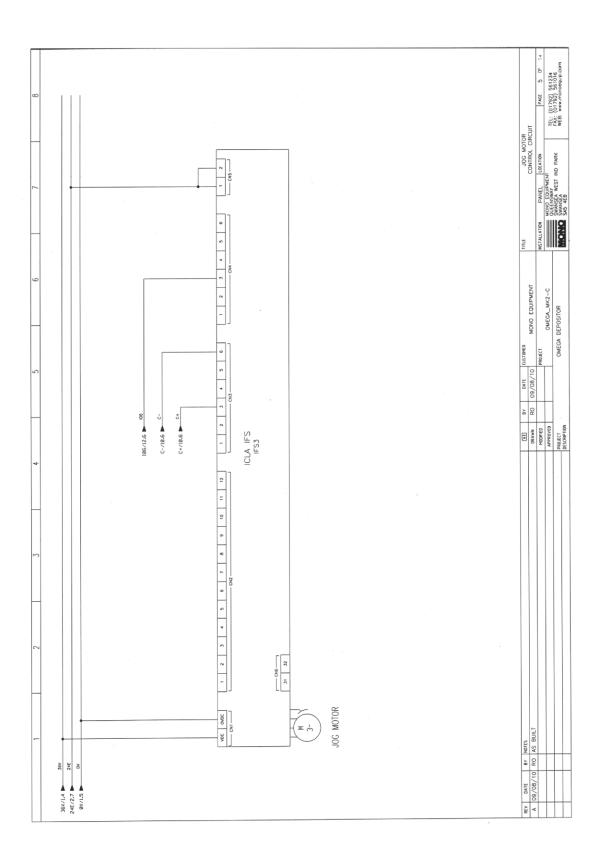


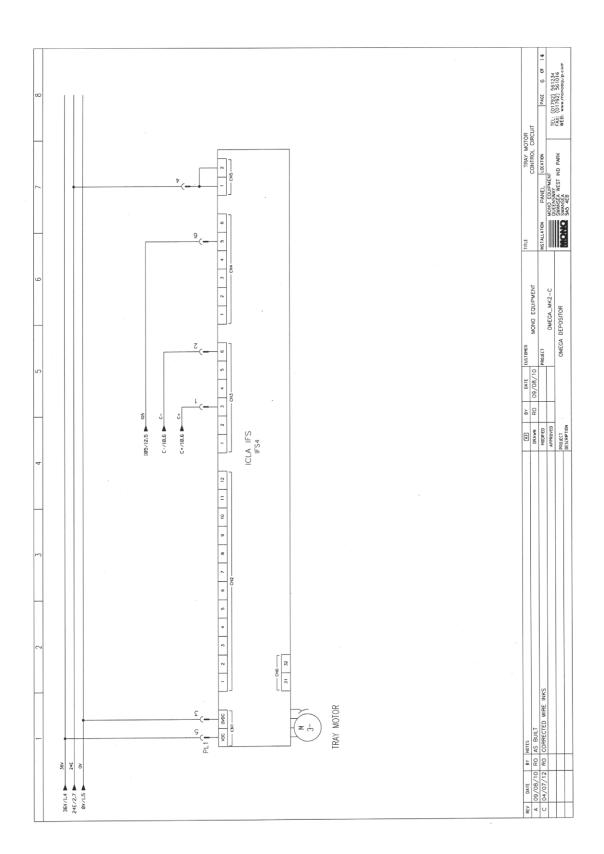


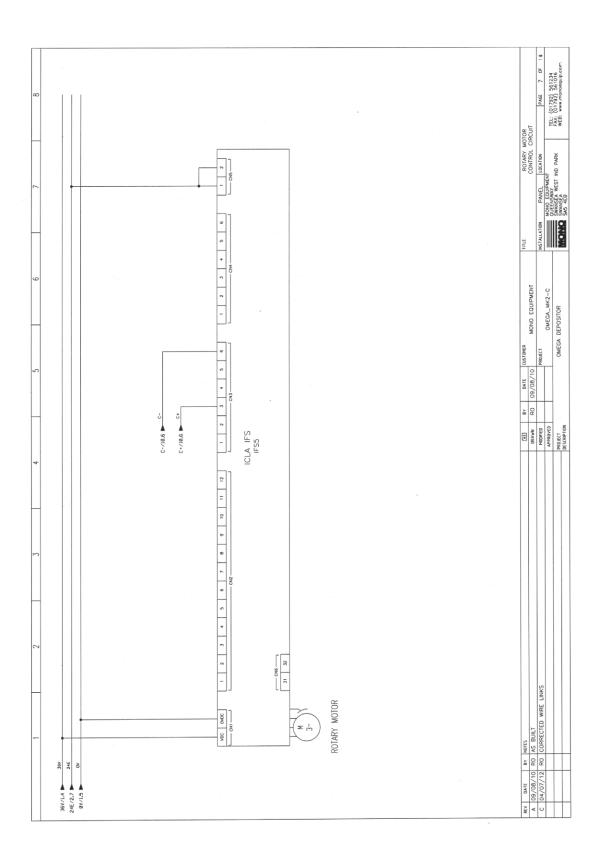


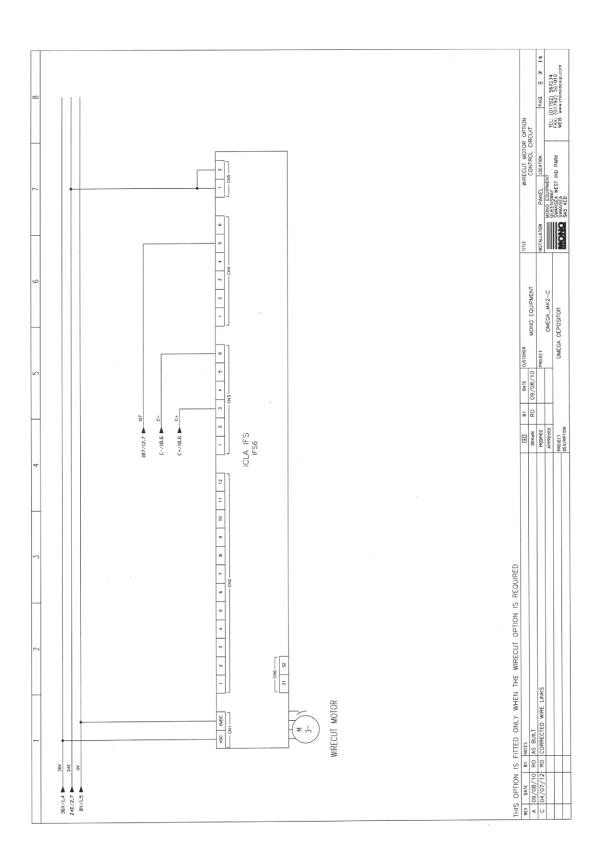


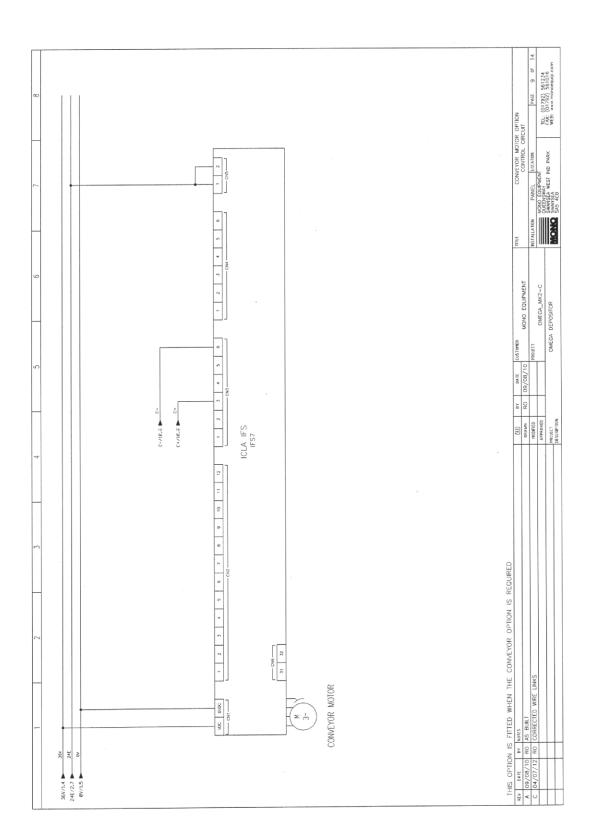


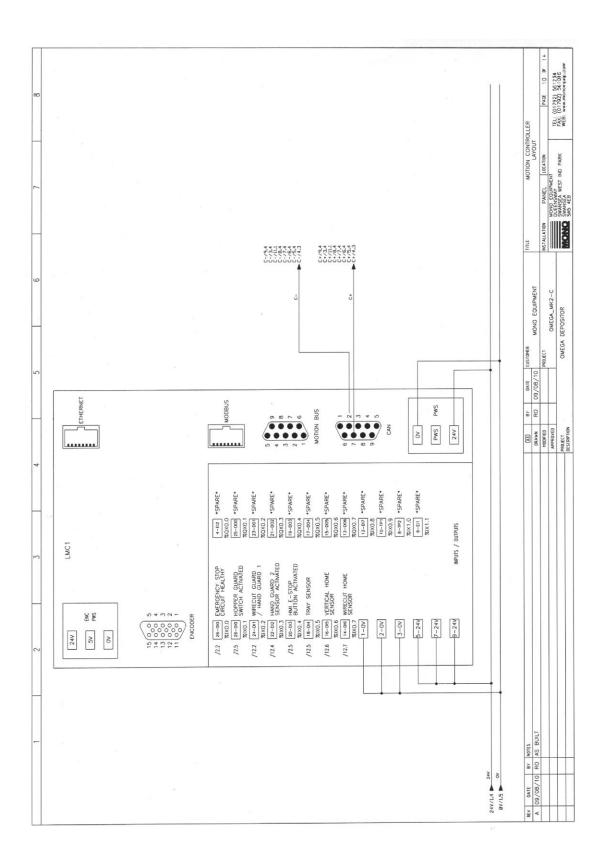


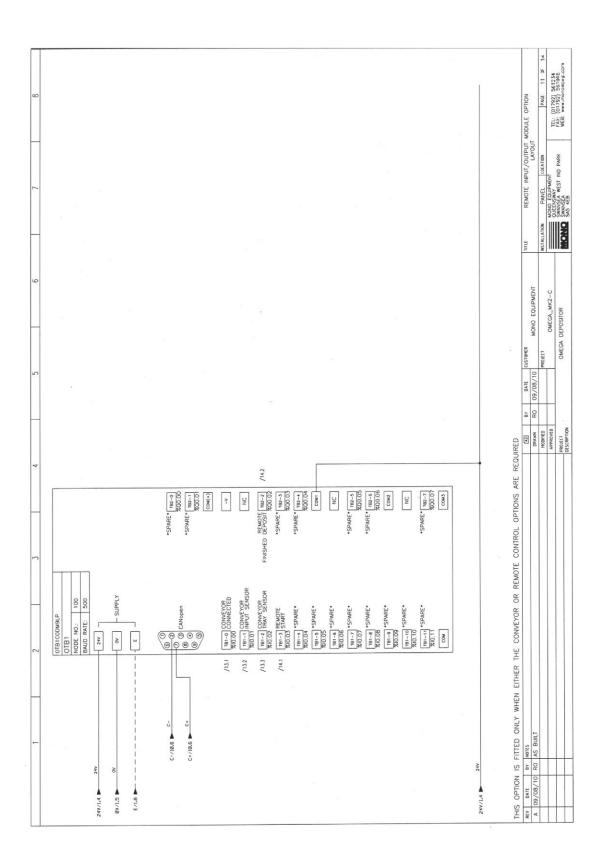


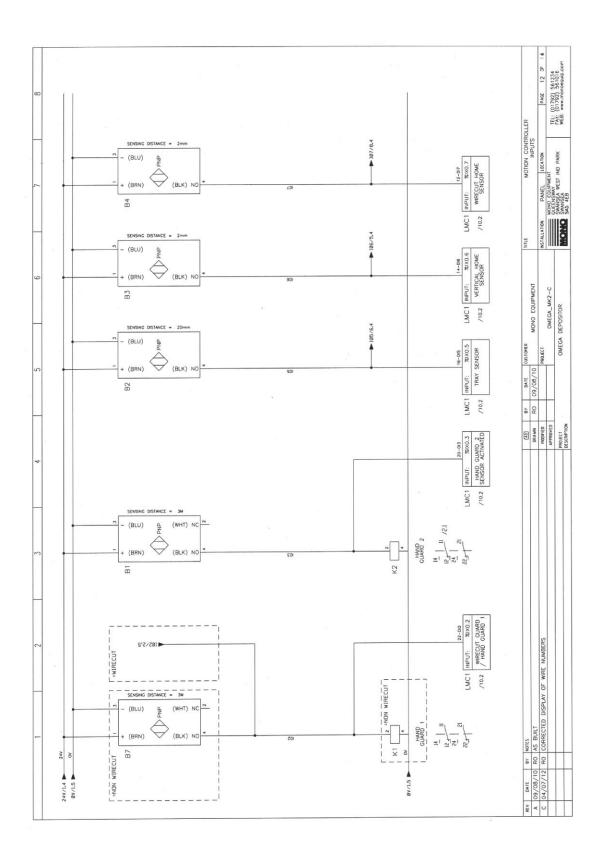


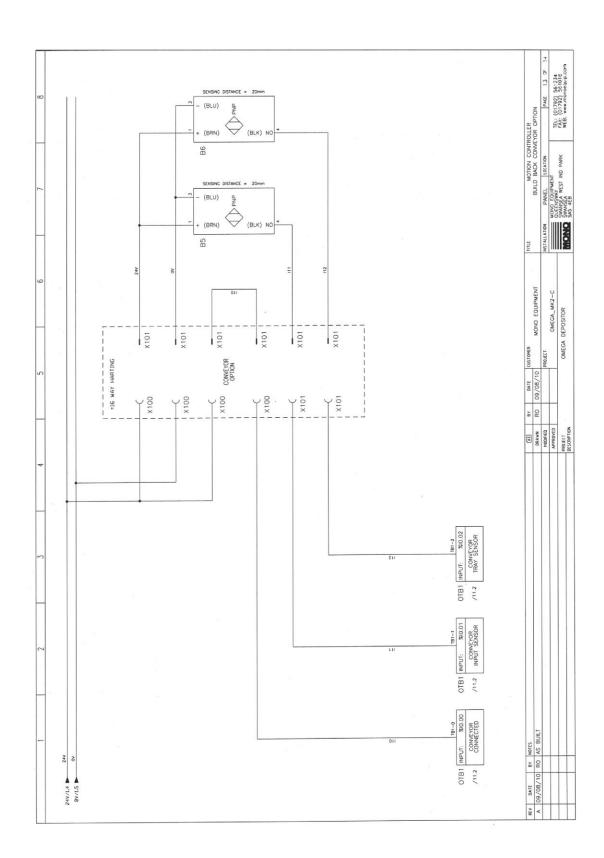


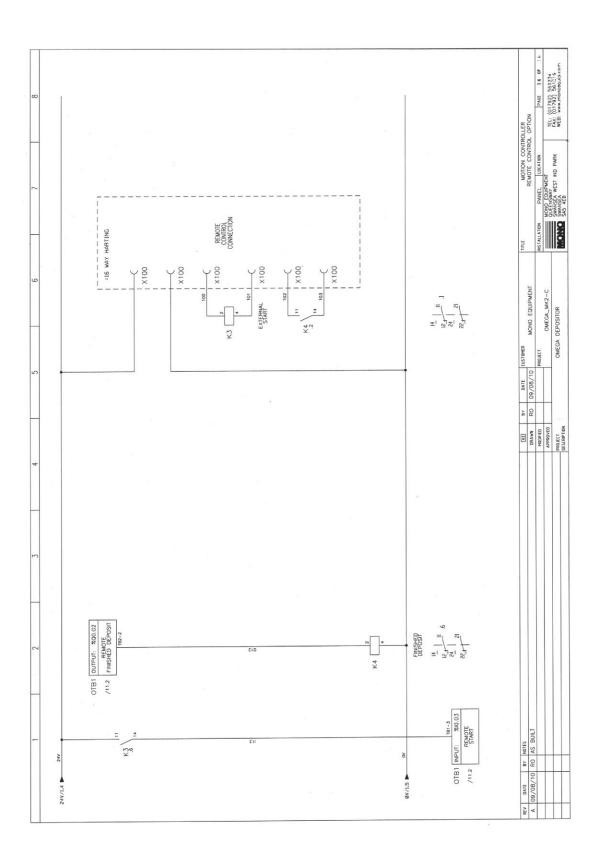












#### The equipment mentioned in this manual has CE accreditation.

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







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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.