



www.monoequip.com

Enter **Serial No.** here. _____

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



Epsilon

OPERATING AND MAINTENANCE MANUAL

NOTE: THIS MACHINE IS FOR USE WITH SOFT DOUGH ONLY

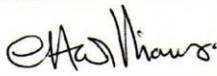
The use of templates and/or accessories not produced or supplied by MONO Equipment will invalidate the machine's warranty



DECLARATION OF CONFORMITY

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

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

Signed	
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 **AFF 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.



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

FOR SAFE WORKING, PAY SPECIAL ATTENTION TO ITEMS MARKED

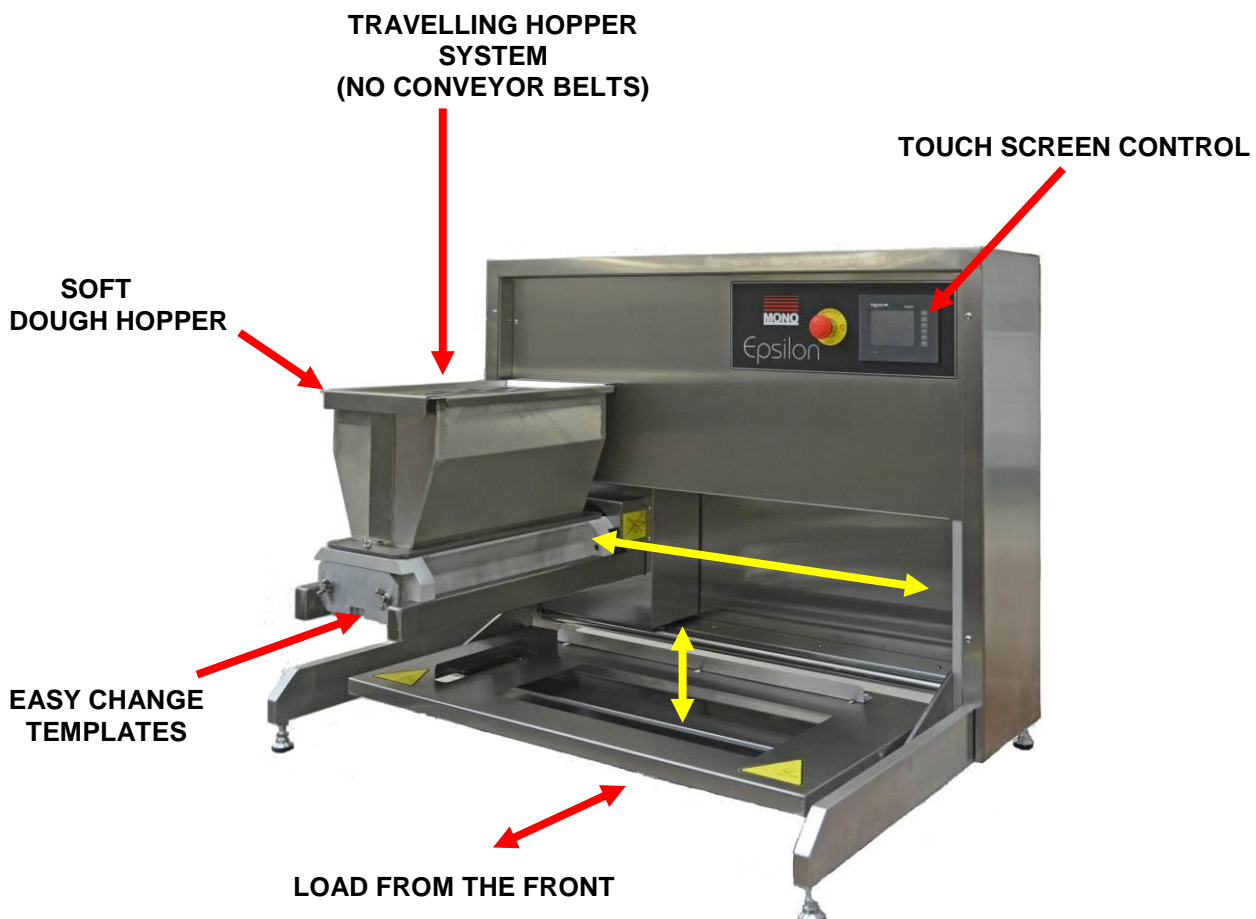


- 1.0 - INTRODUCTION
- 2.0 - DIMENSIONS
- 3.0 - SPECIFICATIONS
- 4.0 - SAFETY 
- 5.0 - INSTALLATION
- 6.0 - ISOLATION
- 7.0 - CLEANING INSTRUCTIONS
- 8.0 - OPERATING CONDITIONS
- 9.0 - PREPARING FOR OPERATION**
 - 9A – FITTING THE HOPPER*
 - 9B – FITTING A TEMPLATE*
- 10.0 - OPERATING INSTRUCTIONS**
 - 1 – SELECT PRODUCT TYPE**
 - 2 – SELECT SAVED PRODUCT TYPE**
OR CHOOSE EMPTY SLOT TO CREATE A NEW PROGRAM
 - 3 – OPERATOR SCREEN**
 - 4 – EDIT & SAVE SCREEN**
 - 4A – TRAY SETUP**
 - 5 – COPY**
 - 6 – DELETE**
 - 7 – PASSWORDS**
 - 8 – ENGINEERING SETTINGS**
 - 9 – FAULT INFORMATION SCREENS**
- 11.0 - MAINTENANCE
- 12.0 - SPARES AND SERVICE
- 13.0 - SPARES LIST
- 14.0 - ELECTRICAL INFORMATION

1.0 INTRODUCTION

EPSILON

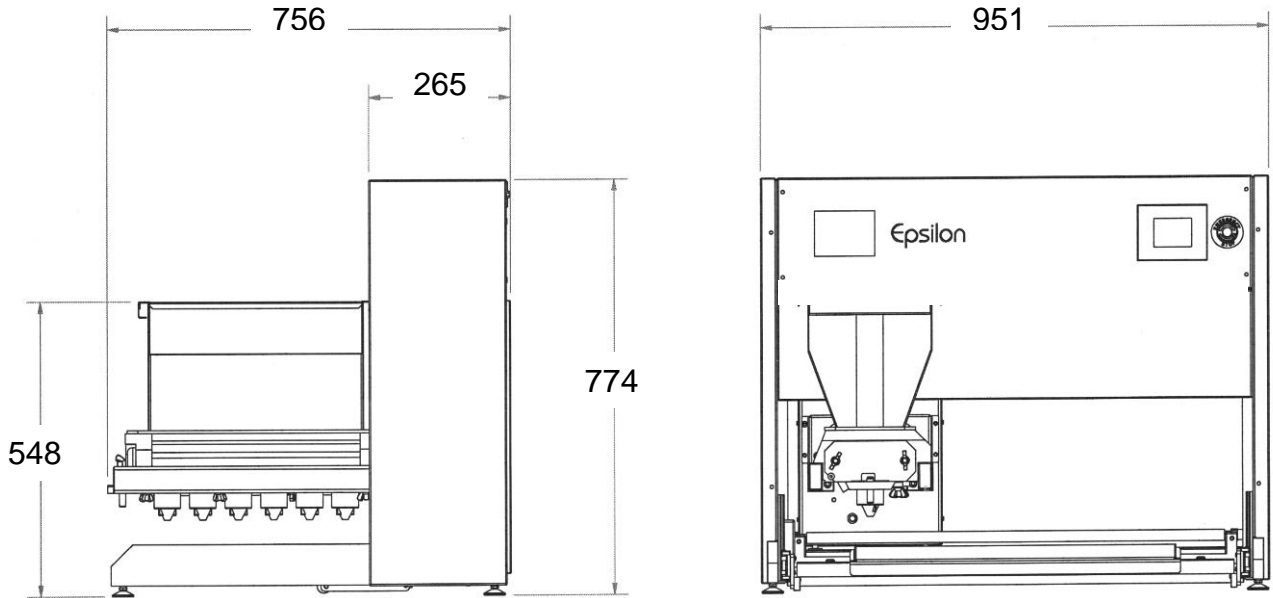
- The ground breaking **EPSILON** tabletop confectionary depositor requires less than 1 square metre of space to operate.
- The unique travelling hopper system removes the need for a conveyor belt which means trays can be loaded and unloaded in the most ergonomically efficient way – directly from the front.
- The **EPSILON** can be transported through a normal doorway and plugged into a standard 13amp socket.
- Control is by a user friendly tri-colour touch screen (in 14 languages) and can be used to store up to 96 programs.
- Robust stainless steel construction for durability and ease of cleaning.
- A matching stainless steel table is also available to make the **EPSILON** freestanding.



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

2.0 DIMENSIONS

EPSILON



3.0 SPECIFICATIONS

SOFT DOUGH

MODEL (Nom. hopper width (mm))	400	450
Weight (with hopper fitted) (Kg) :	tba	tba
Standard hopper Capacity (litre) :	20	22.5

Power: Single phase, 13A max load. Suitable for 110v,200v, 220v, 230v, and 240v, 50-60 Hz supply.

MAX RATING 2.5kW single phase fused at 13A

Cycles per minute = Depends on product.
i.e. 5 across 30g drop = 16 per minute.

Max program storage = 96

Number of languages = 14

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 your intended product falls outside the above general machine specification.

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 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.

**CAUTION:**

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



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



5.0 INSTALLATION

EPSILON

- 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.
- 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.

6.0 ISOLATION

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

To release the emergency stop button, turn clockwise.



7.0 CLEANING INSTRUCTIONS

EPSILON

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**

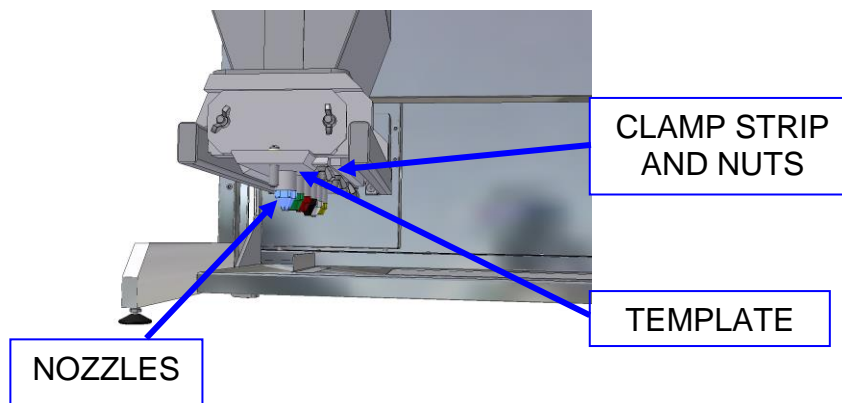
The feed hopper, pump assembly, template, nozzles etc. should be removed from the machine and dismantled for thorough cleaning between product mix changes.

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.

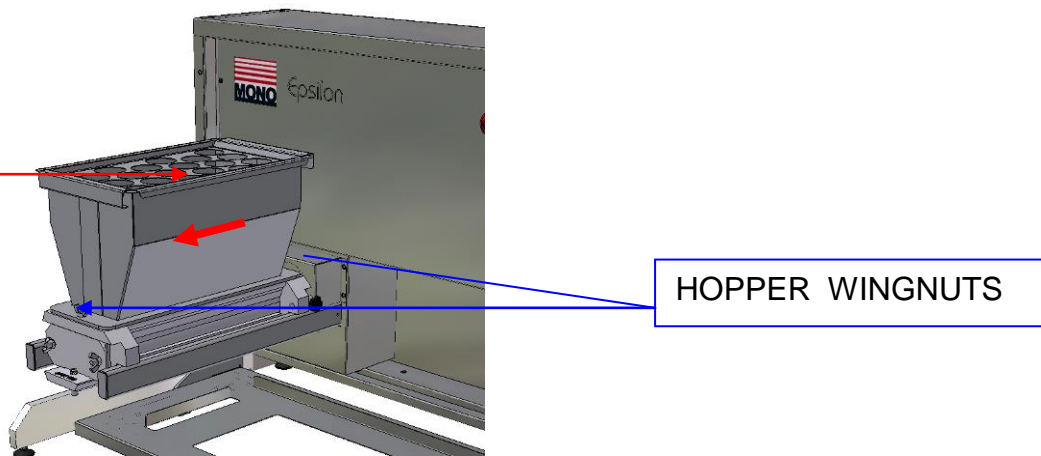
Thumbscrews only need to be released slightly to allow the template to slide away from the pump assembly. If loosened too much, the template will have to be supported.

DOUGH HOPPER



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

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.

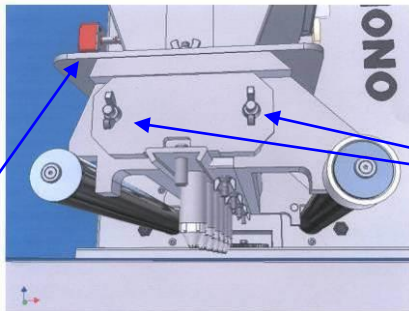
DOUGH HOPPER

NOTE: THIS MACHINE IS FOR USE WITH SOFT DOUGH ONLY

CAUTION:
The feed hopper and pump assembly can exceed 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.

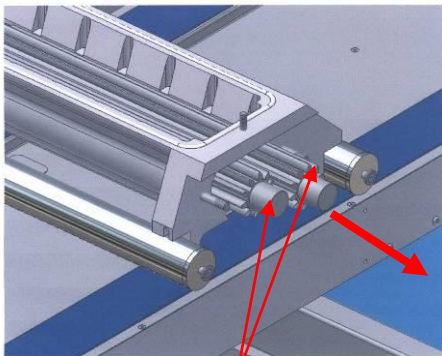


FEED HOPPER
 SEALING SURFACE

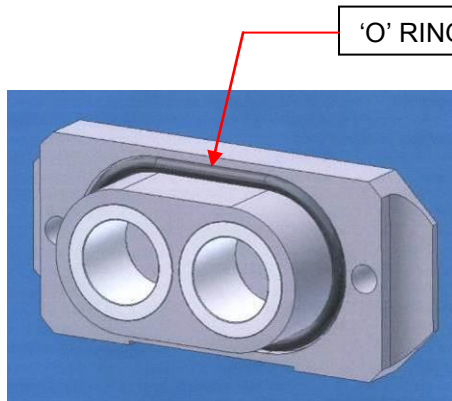
ENDCAP NUTS

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

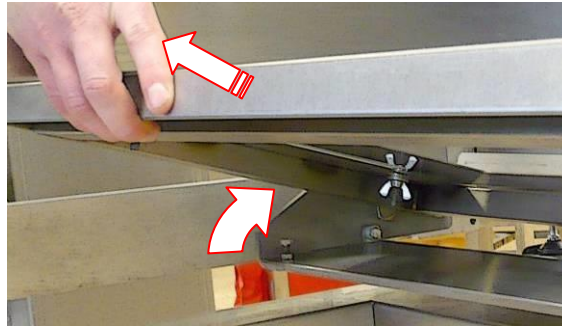
END CAP

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

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

To remove the table for cleaning:

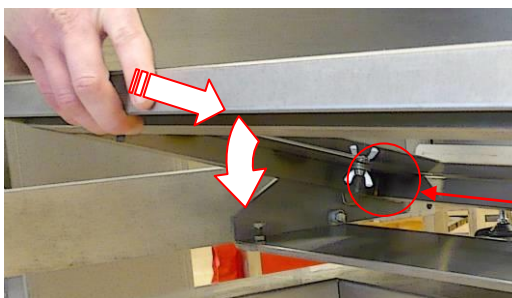
1. Push the table down to its lowest level.
2. Lift the front edge and lift the table towards you.
The table will release from the back pins and can be placed in a washer for cleaning.



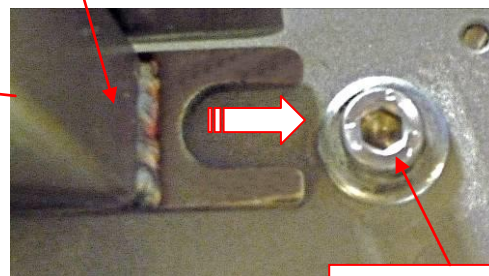
To replace the table after cleaning:

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

8.0 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.



9.0 PREPARING FOR OPERATION

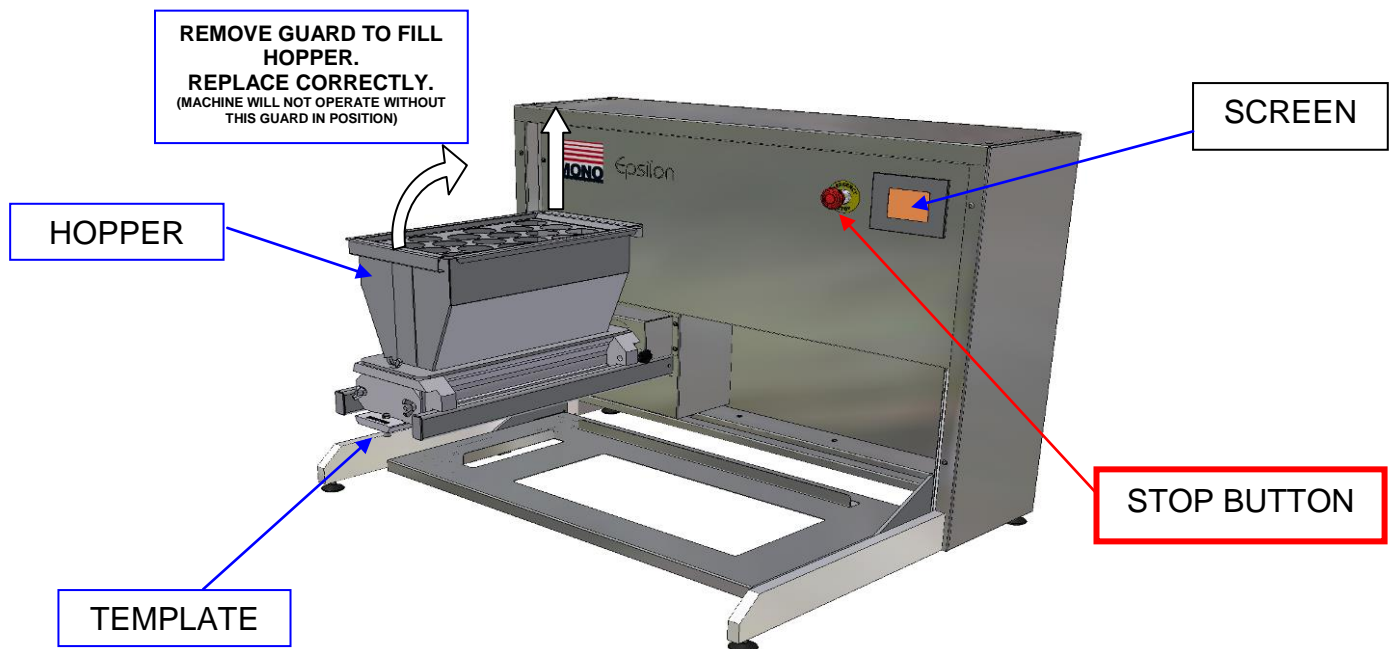
EPSILON

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 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 and 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.

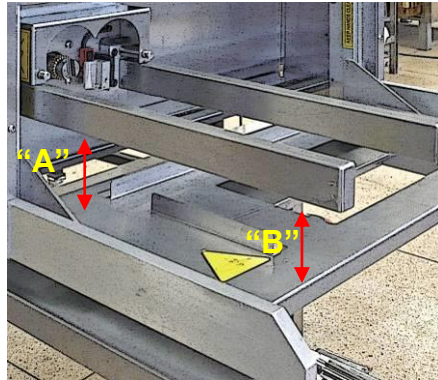


- 2 Connect power cable to the correct electrical supply.
Make sure stop button is in released position (turn clockwise if required).
- 3 Select an existing program or create a new program through the on-screen menus.
(see section 10 operation)
- 4 The machine is now ready for operation.

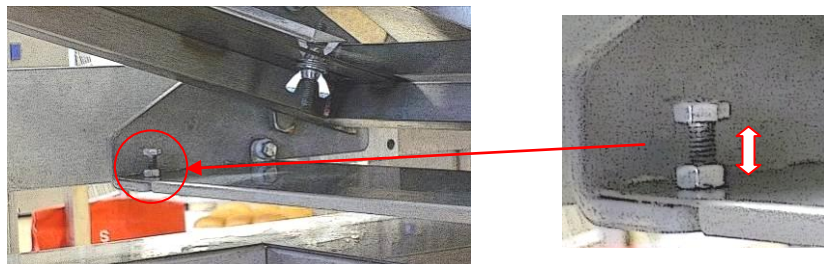
TABLE ADJUSTMENTS

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.



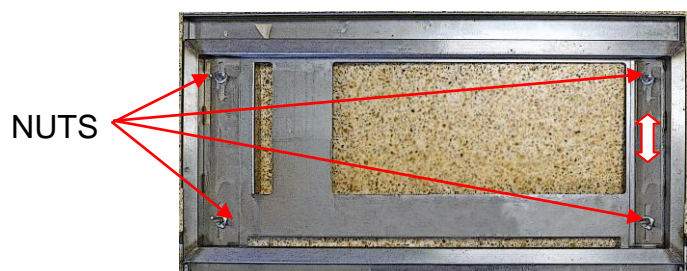
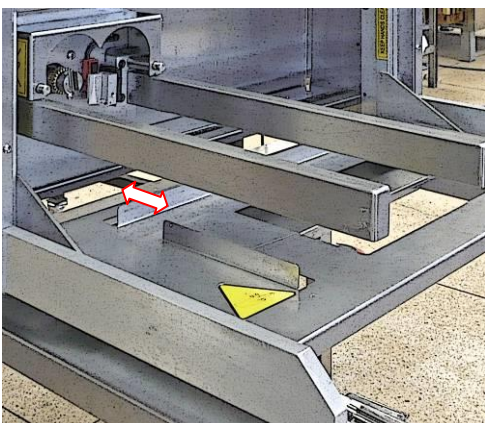
If not the same, an adjustment can be made by raising or lowering the adjusters under the table. There is one each side to allow the table to be adjusted evenly.



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.

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.

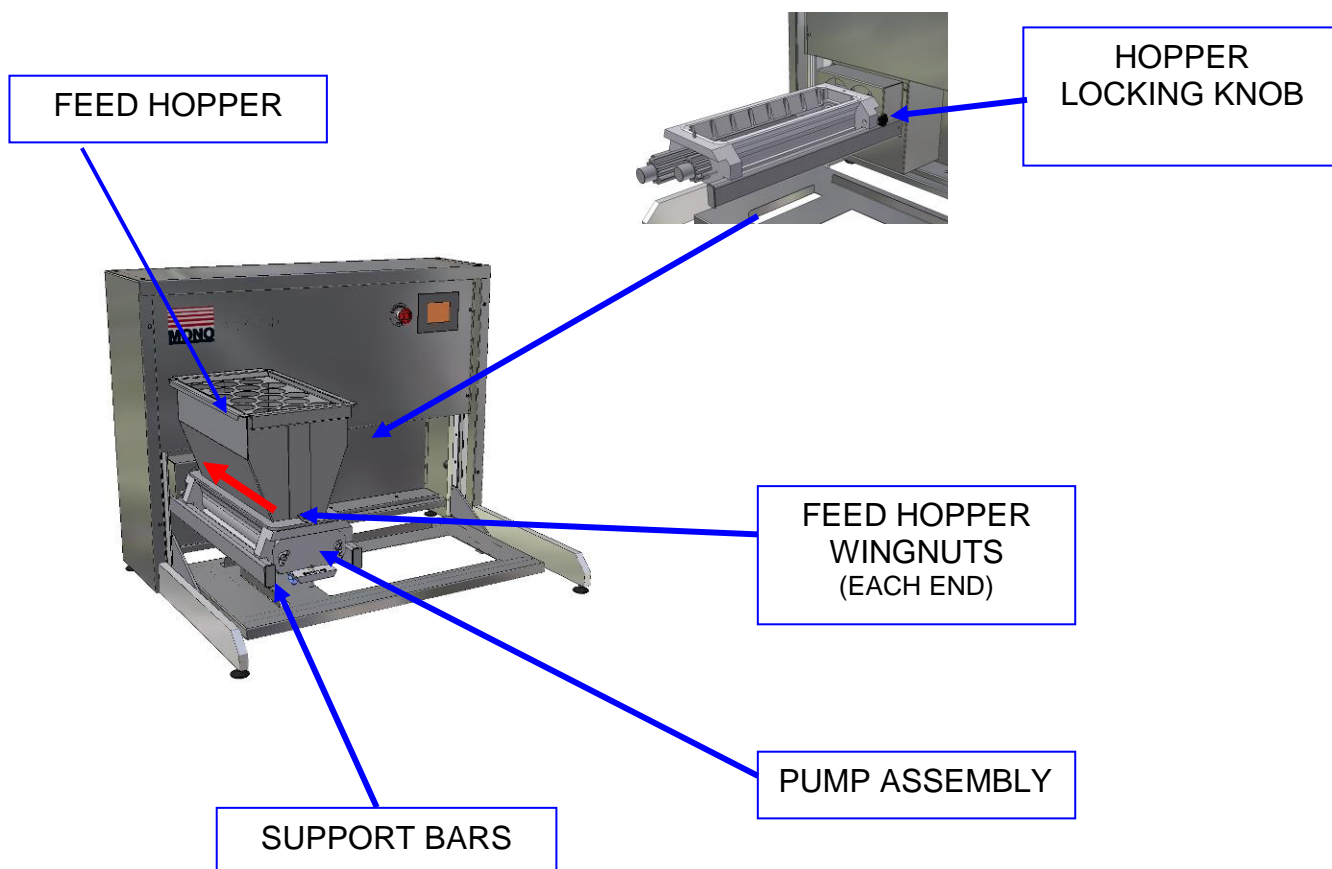


9a FITTING THE HOPPER

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.

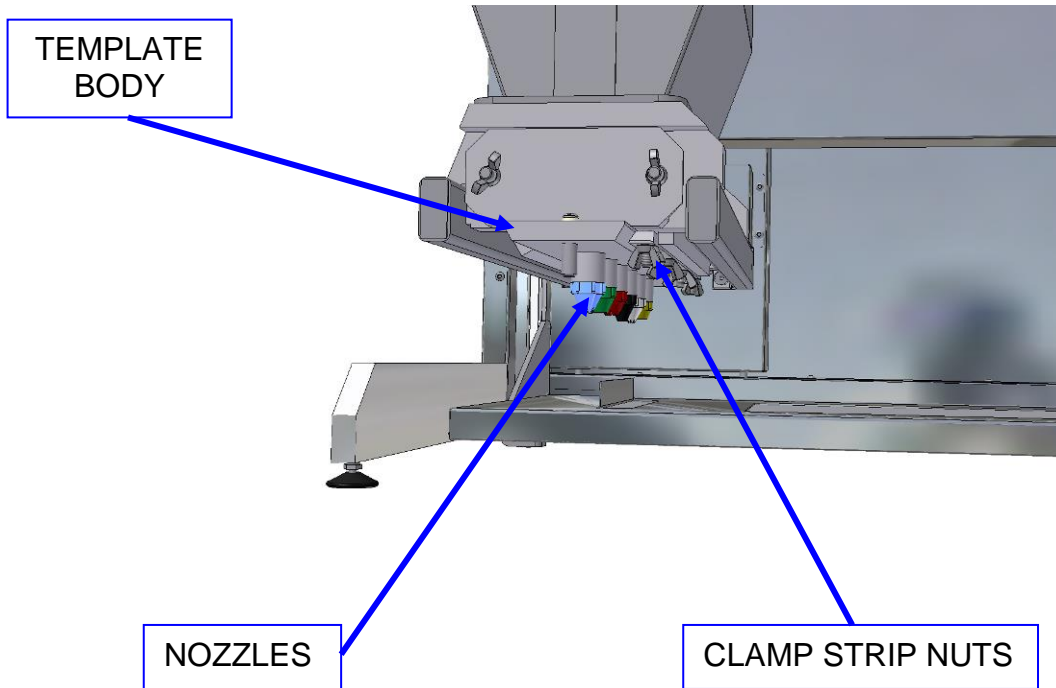
- 1 By hand, align pump assembly drive gear roller with drive shaft on machine.
- 2 Fit hopper to pump assembly and secure with wing nuts.
- 3 Slide hopper on support bars until fully up against machine.
- 4 Screw hopper locking knob hand tight.



DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED

9b FITTING A TEMPLATE

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



- 3 Slide template into matching recess at base of pump assembly until 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.*

DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED

10.0 'Epsilon' OPERATION

EPSILON




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.

OPERATING KEY

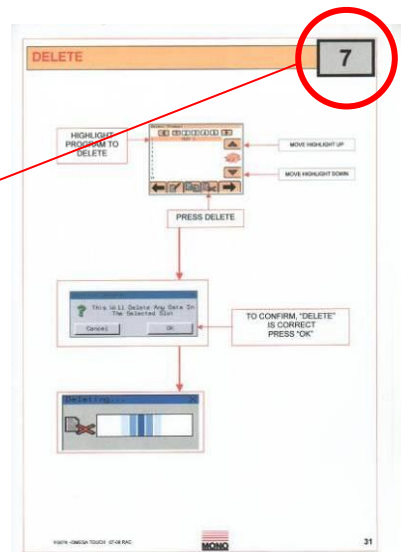
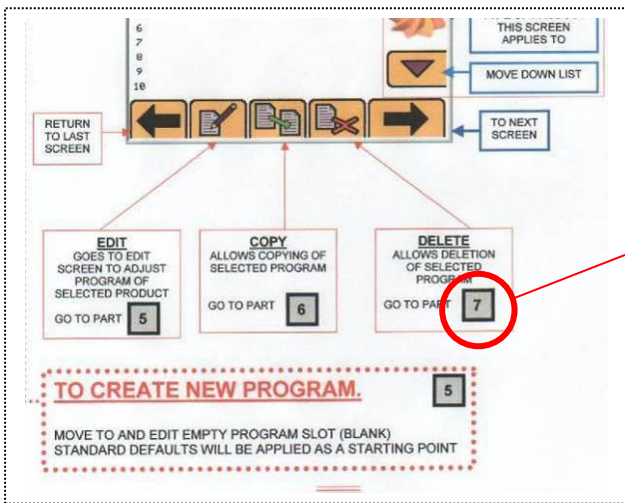
FOR FOLLOWING INSTRUCTIONS

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 TYPE

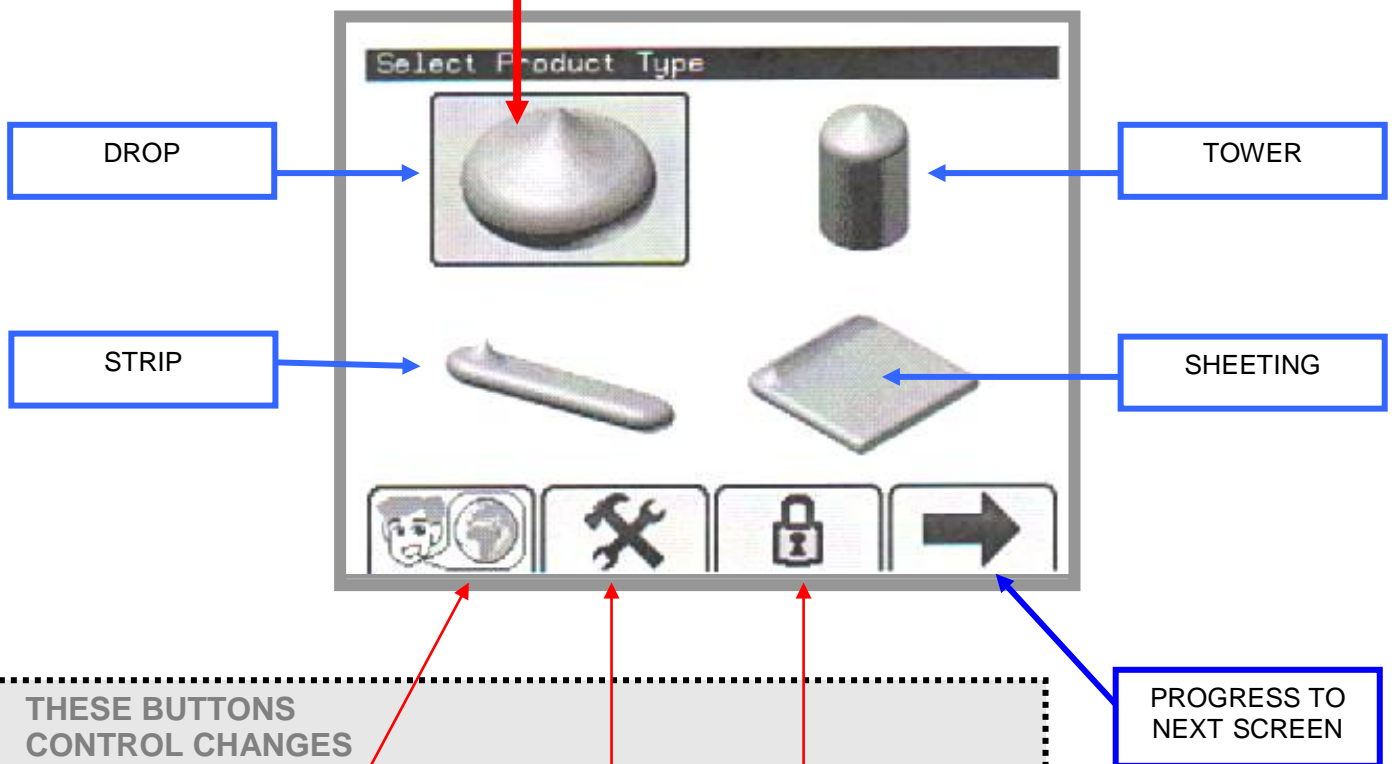
SELECT PRODUCT TO DEPOSIT OR TO CREATE NEW PROGRAM

PART
1

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 TOUCH  TO MOVE TO THE NEXT SCREEN**

HIGHLIGHT BOX
APPEARS TO SHOW
SELECTED PRODUCT
WHEN SCREEN IS
TOUCHED



THESE BUTTONS
CONTROL CHANGES
TO THE MACHINE

CHOOSE
LANGUAGE



TO LAST
SCREEN

MACHINE SETUP

PRODUCT
EDITING
COPYING
DELETING

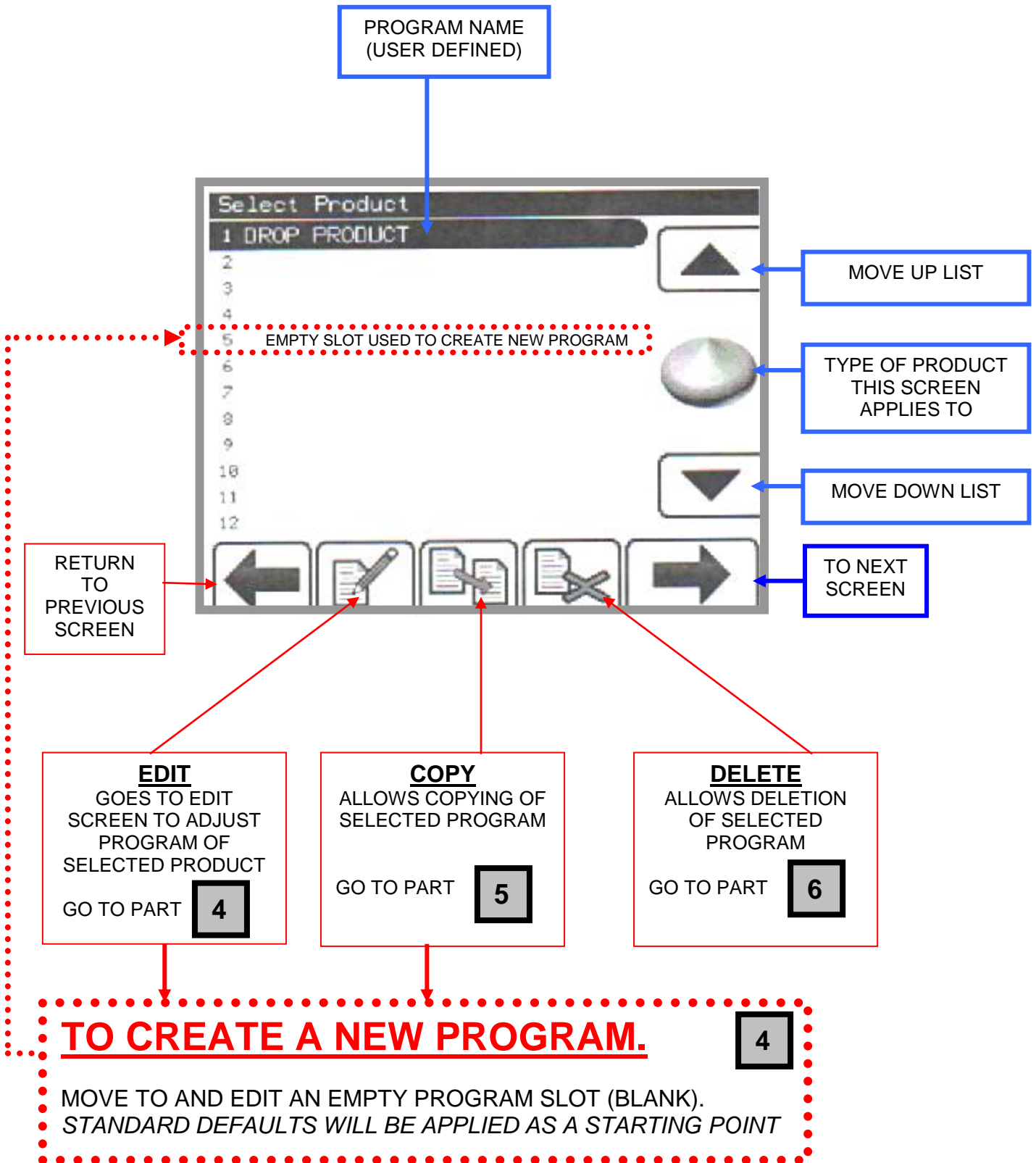
PASSWORDS ARE REQUIRED FOR
THESE FUNCTIONS. **SEE PART 7**



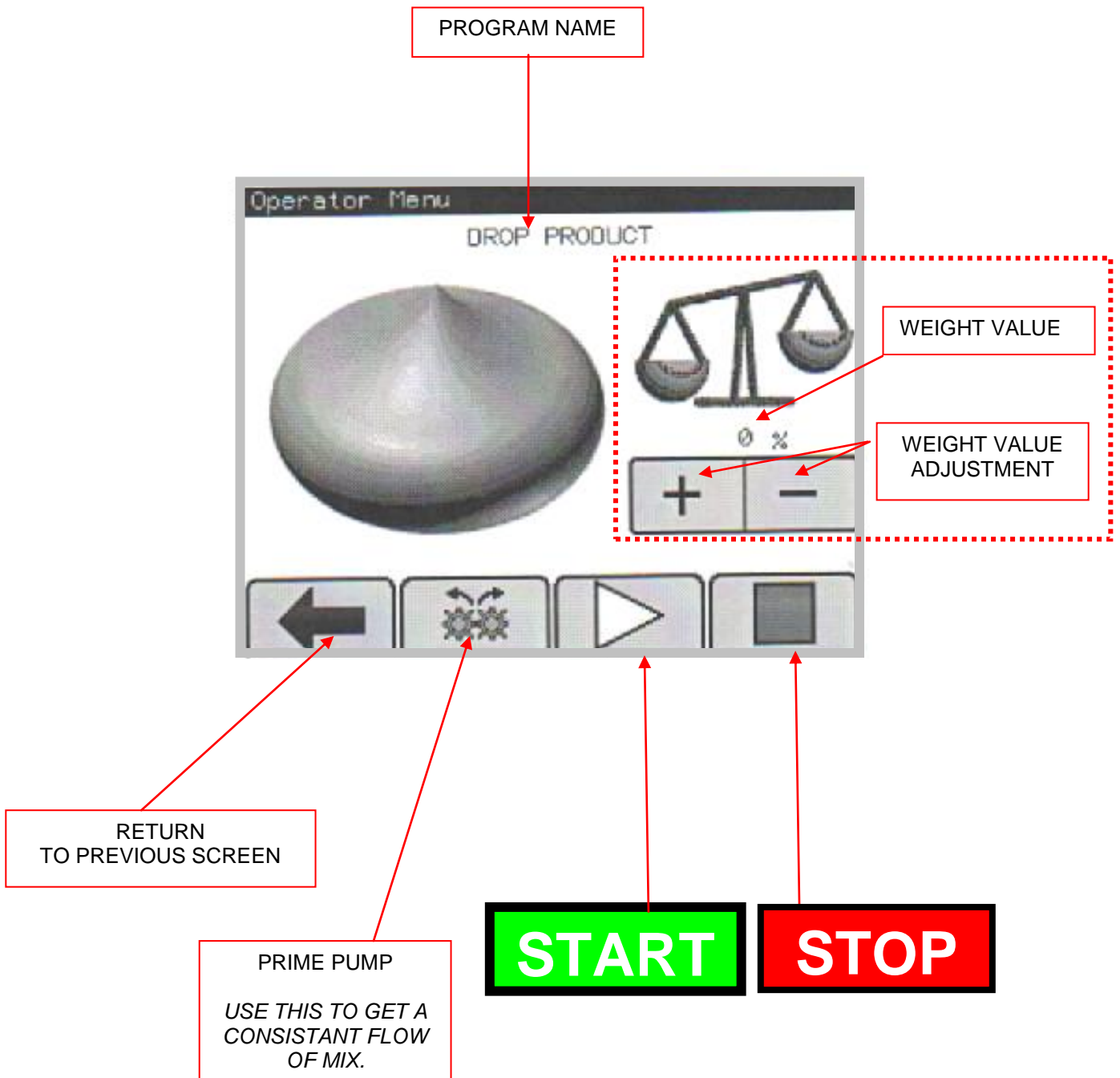
SELECT SAVED PRODUCT TYPE

OR CHOOSE EMPTY SLOT TO CREATE A NEW PROGRAM

PART
2



THIS SCREEN CONTROLS THE ACTIONS REQUIRED BY THE OPERATOR.



EDIT AND SAVE SCREEN

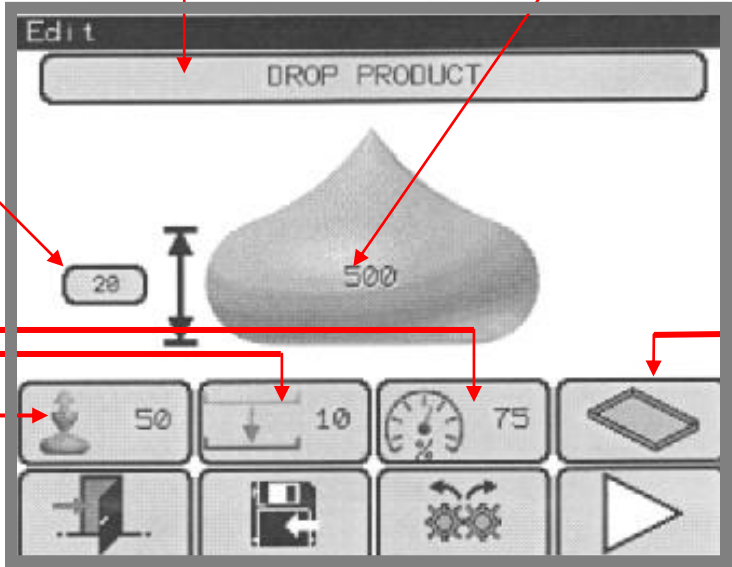
**EXAMPLE:
DROP**



PROGRAM NAME
MUST BE ENTERED TO
ALLOW PROGRAM TO SAVE

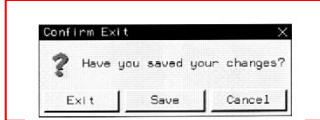
PRODUCT QUANTITY
THIS IS A SETTING NUMBER AND
DOES NOT INDICATE A MEASURE OF
ACTUAL VOLUME

NOZZLE HEIGHT
ABOVE TRAY
SURFACE



ENTER
TRAY
SETUP
SCREEN
GO TO PART
4A

EXIT THIS SCREEN



**START
MANUAL MODE**

PRIME PUMP

SAVE EDITS



**SUCK BACK
QUANTITY**

**TABLE
JOG DISTANCE (mm)**

**OVERALL
MACHINE SPEED
(% OF MAXIMUM)**

SETTING ERROR INDICATOR

NOZZLE HEIGHT ABOVE TRAY SURFACE
AND THE JOG DISTANCE IS OVER 80mm THIS
ERROR SCREEN WILL SHOW.
RESET TO LOWER FIGURES TO CONTINUE.

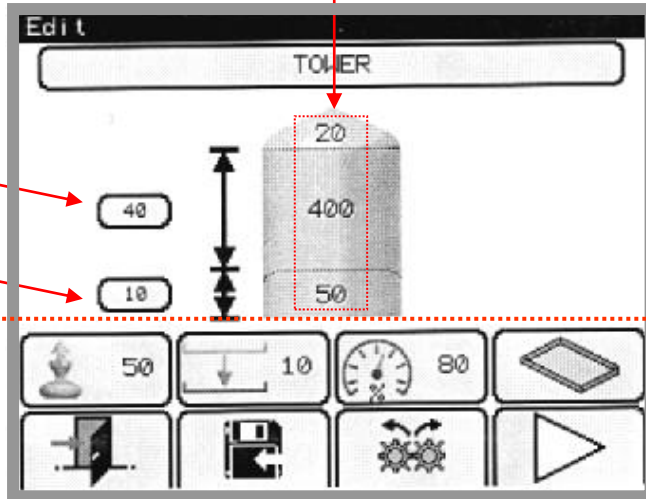
**EXAMPLE:
TOWER**



DEPOSIT QUANTITY FOR EACH LAYER

NOZZLE HEIGHT (mm) FOR EACH LAYER

NOZZLE HEIGHT (mm) FROM TRAY SURFACE



OTHER SETTING BUTTONS ARE THE SAME AS THE PREVIOUS PAGE

**EXAMPLE:
STRIP**



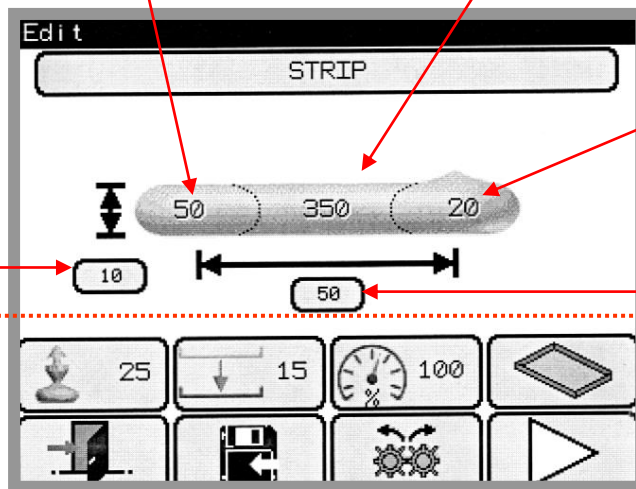
DEPOSIT QUANTITY FOR BEGINNING OF PRODUCT

DEPOSIT QUANTITY FOR LENGTH

NOZZLE HEIGHT ABOVE TRAY SURFACE

DEPOSIT QUANTITY FOR END OF PRODUCT (-VE VALUES POSSIBLE)

LENGTH (mm) OF DEPOSIT



OTHER SETTING BUTTONS ARE THE SAME AS THE PREVIOUS PAGE

EXAMPLE: SHEETING



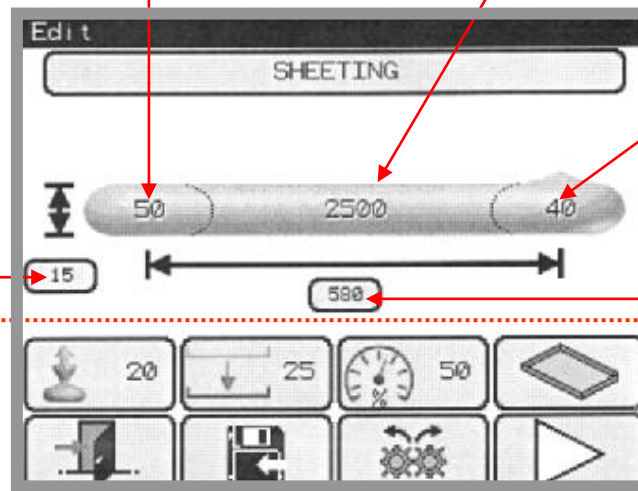
DEPOSIT QUANTITY FOR BEGINNING OF PRODUCT

DEPOSIT QUANTITY FOR LENGTH

DEPOSIT QUANTITY FOR END OF PRODUCT (-VE VALUES POSSIBLE)

NOZZLE HEIGHT ABOVE TRAY SURFACE

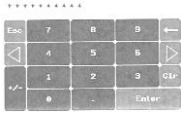
LENGTH (mm) OF DEPOSIT



OTHER SETTING BUTTONS ARE THE SAME AS THE PREVIOUS PAGE

TRAY SETUP

PART
4A

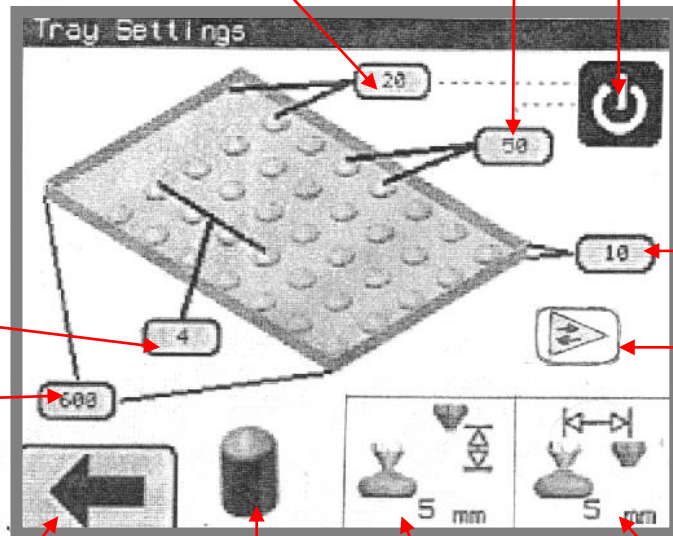


PRESS WINDOWS AND ENTER VALUES VIA KEYPAD

DISTANCE (mm) BETWEEN ROWS
(WHEN USING MANUAL OVER-RIDE)

DISTANCE (mm) TO 1ST ROW ON TRAY
(WHEN USING MANUAL OVER-RIDE)

MANUAL OVER-RIDE FOR ROW SPACING
ON/OFF



NUMBER OF ROWS PER TRAY

TRAY EDGE HEIGHT (mm)

TRAY LENGTH (mm)

DEPOSIT DIRECTION
TOGGLES BETWEEN TWO WAY (DEFAULT) OR ONE WAY

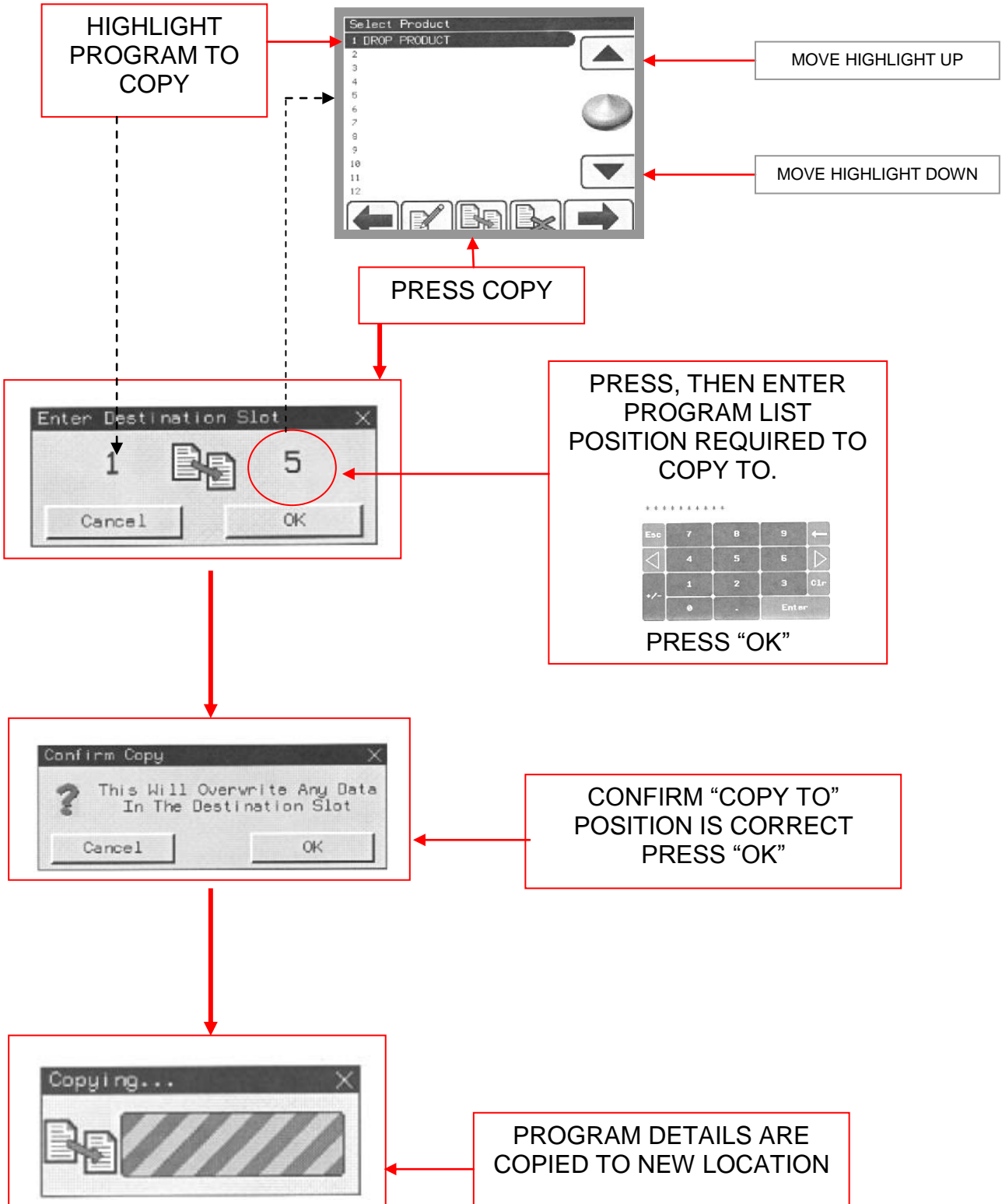
TO PREVIOUS SCREEN

PRODUCT TYPE

VERTICAL DISTANCE MOVED BY HOPPER AFTER DEPOSIT

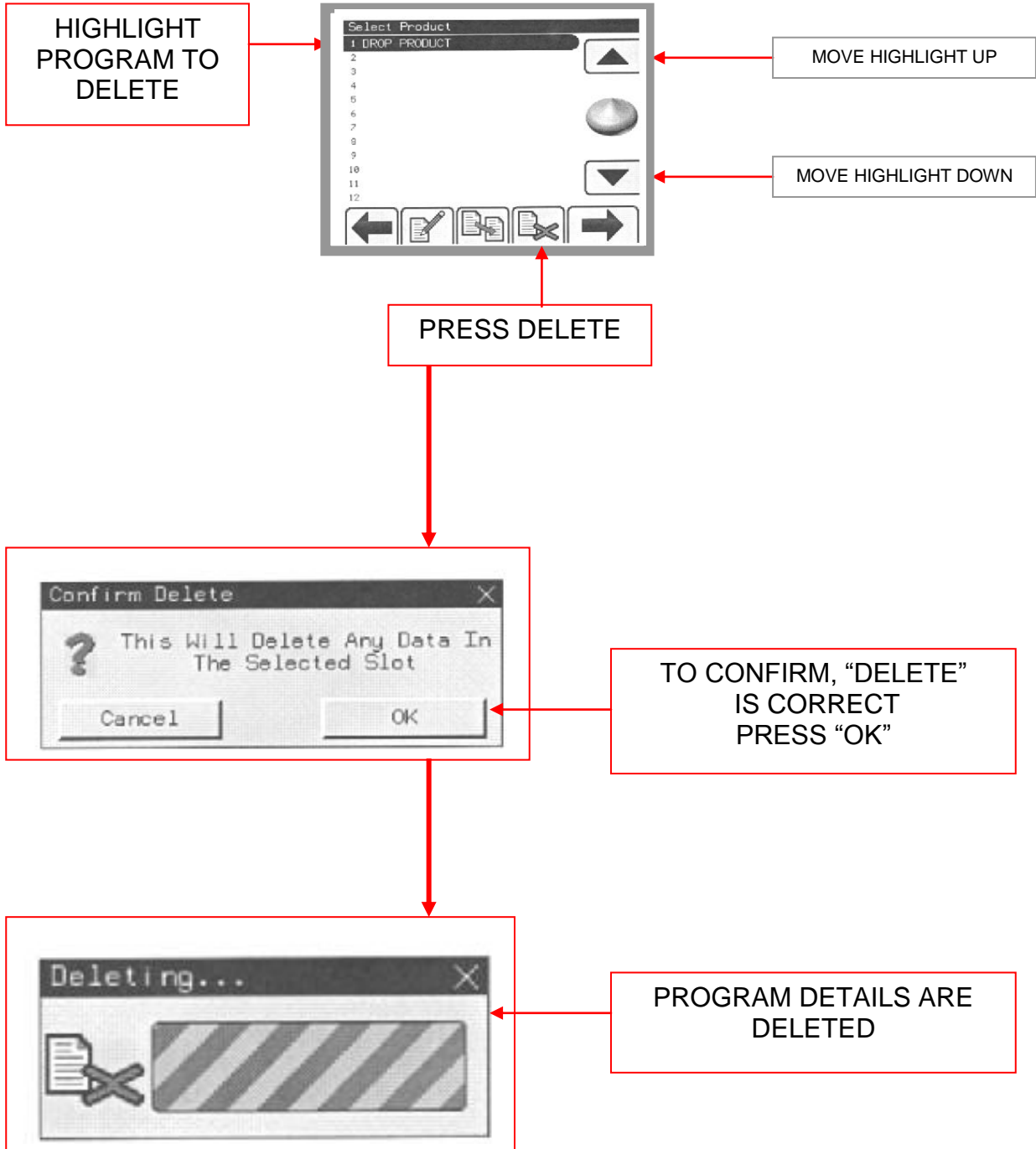
HORIZONTAL DISTANCE MOVED BY HOPPER AFTER DEPOSIT

WIPE BACK



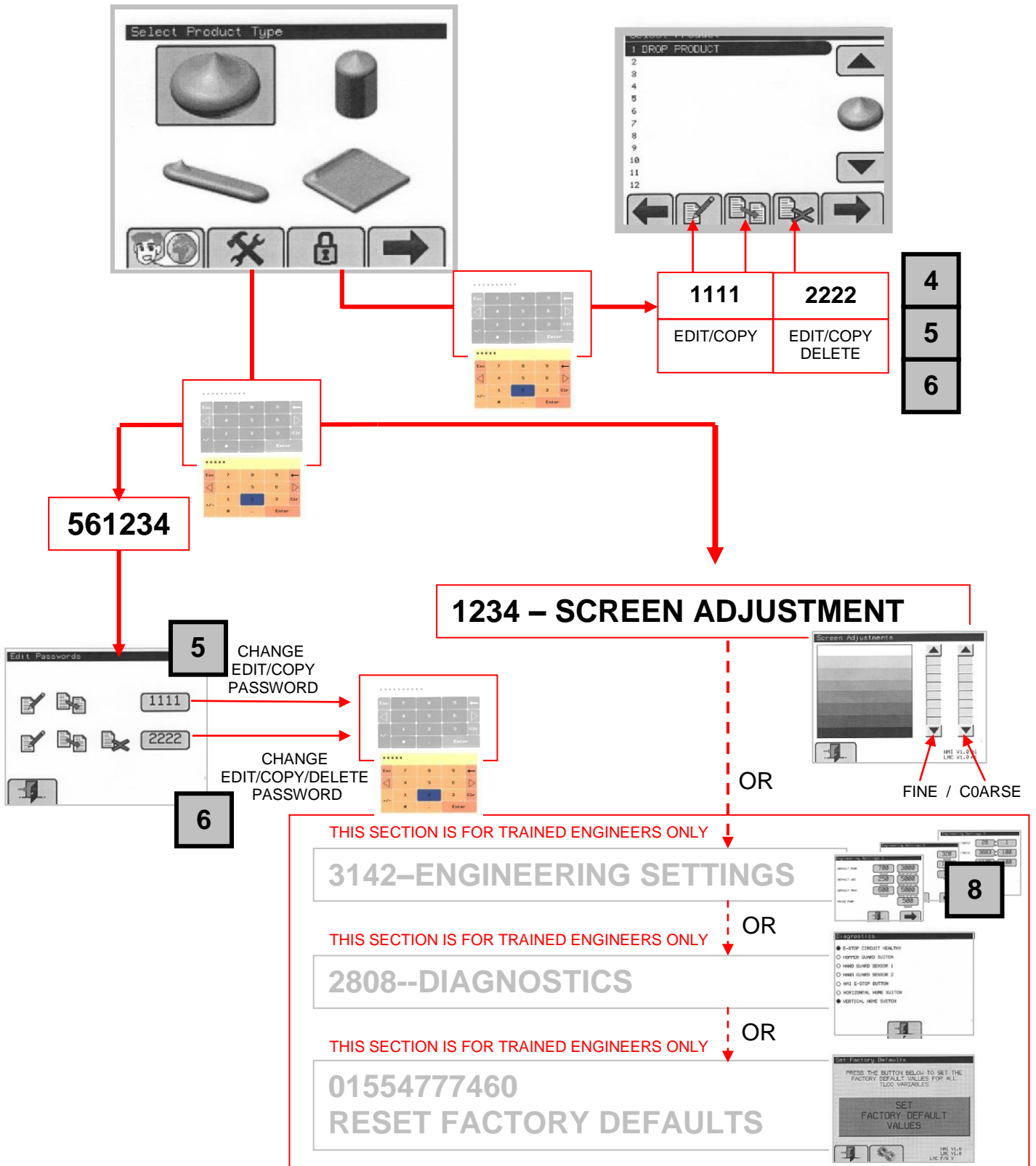
CAUTION

DO NOT ATTEMPT TO DELETE, UNLESS YOU ARE FULLY AWARE OF THE RESULTS

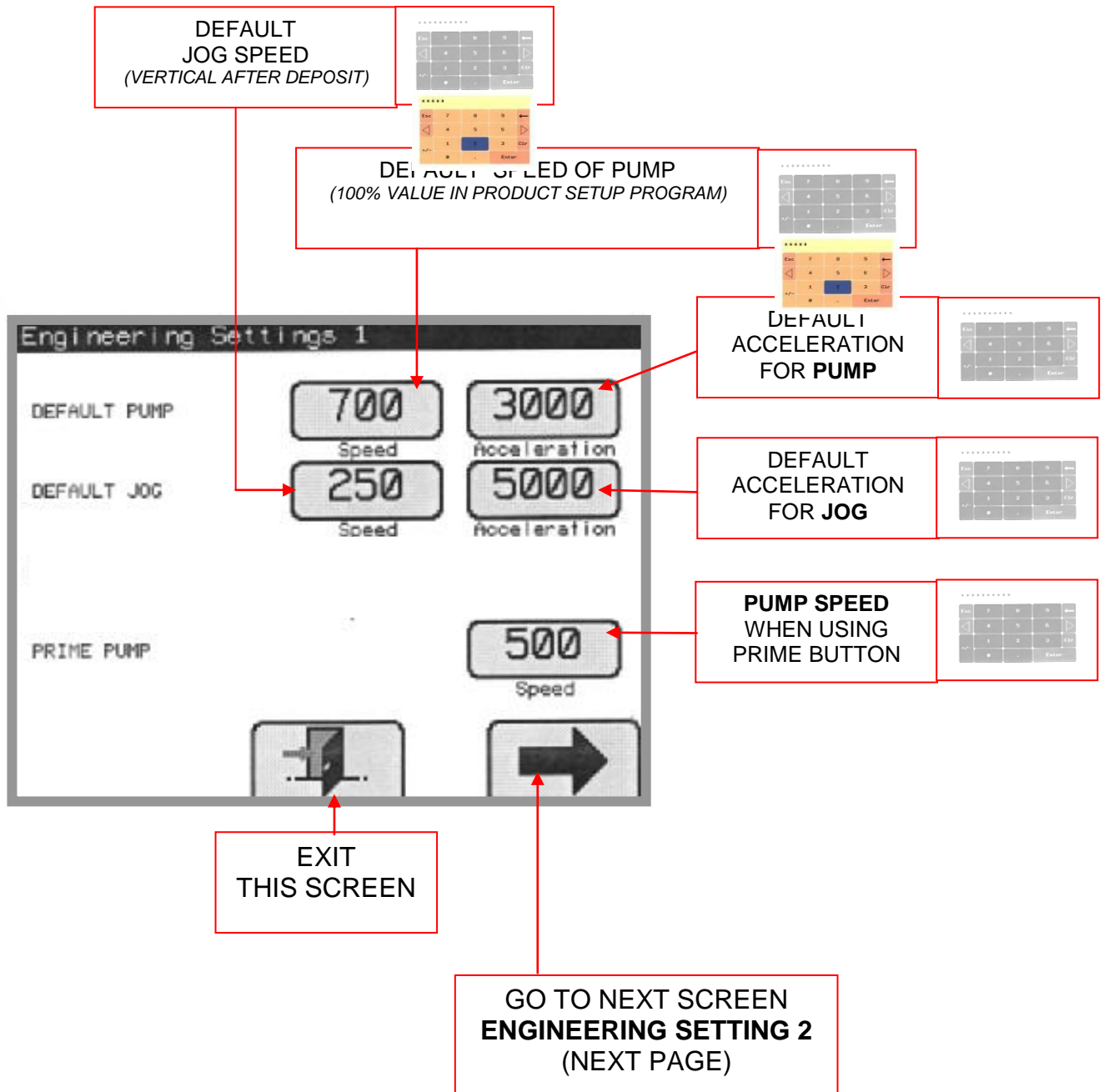


CAUTION

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



THIS SECTION IS FOR TRAINED ENGINEERS ONLY

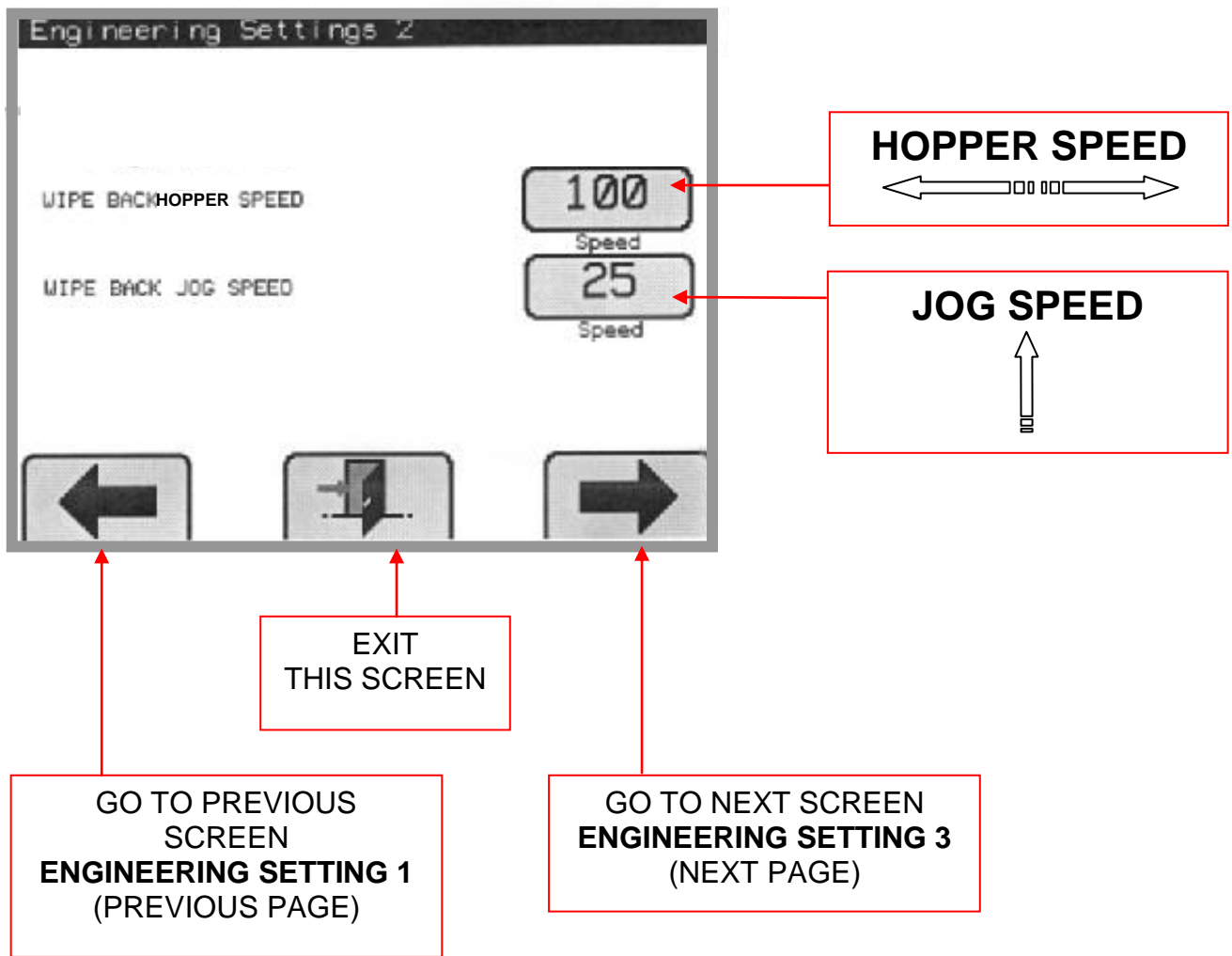


CAUTION

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

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

WIPE BACK DEFAULT SETTINGS (SEE 4A)



CAUTION

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

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

GEARBOX RATIOS

Setting	Value 1	Value 2
PUMP GEARBOX RATIO	28	1
TRAY GEARBOX RATIO	3683	100
JOG GEARBOX RATIO	1145	100

GO TO PREVIOUS SCREEN
ENGINEERING SETTING 2
(PREVIOUS PAGE)

EXIT
THIS SCREEN

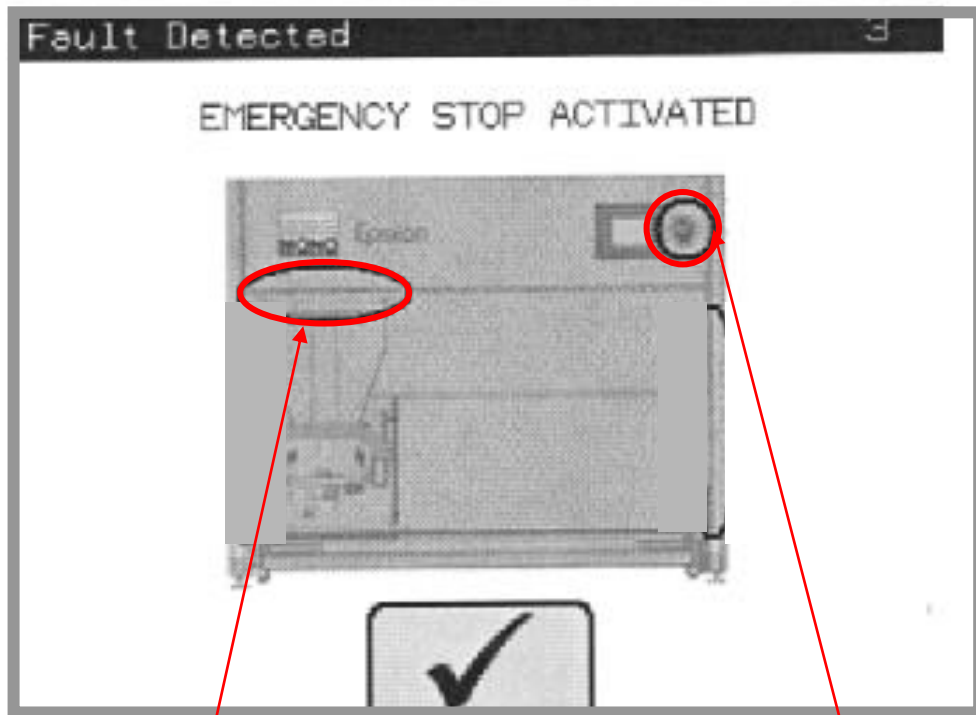
PUMP

TRAY

JOG

CAUTION

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




HOPPER COVER

STOP BUTTON

THIS SCREEN INDICATES A FAULT CONDITION IN THE SAFETY AREAS.

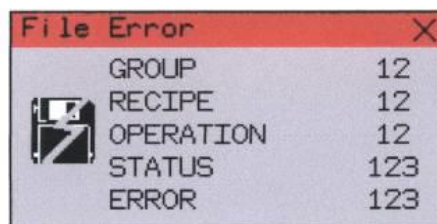
WHEN **RED**, CLOSE COVER OR CLEAR OBSTRUCTIONS TO CLEAR FAULT.
WHEN SCREEN CLEARS, FAULT HAS BEEN CORRECTED.

PRESS  BUTTON TO CLEAR SCREEN

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



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

EPSILON

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

EPSILON

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

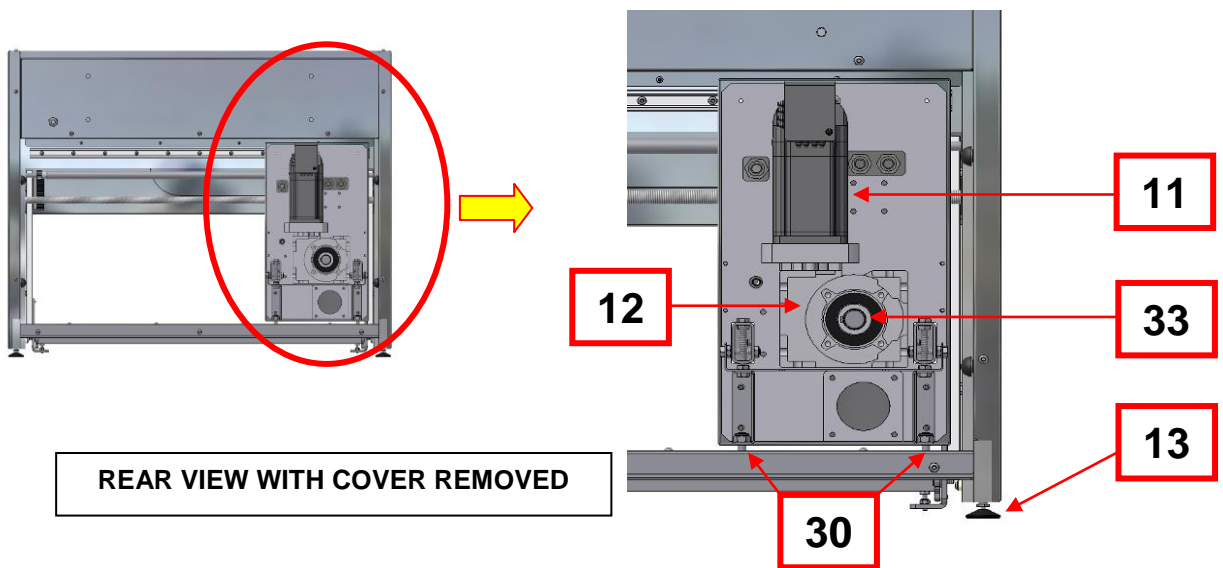
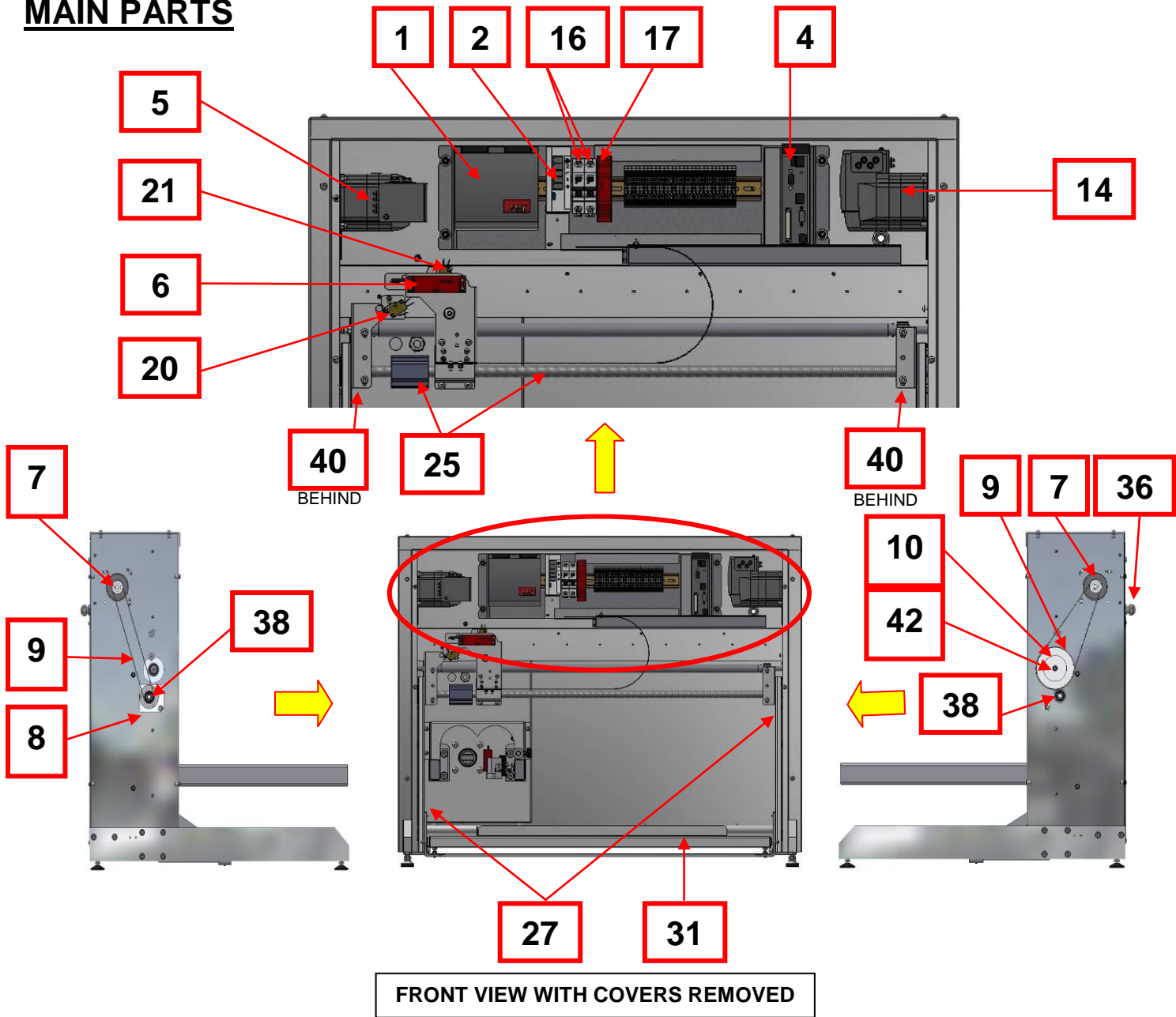
Web site: www.monoequip.com
Tel. 01792 561234
Fax. 01792 561016

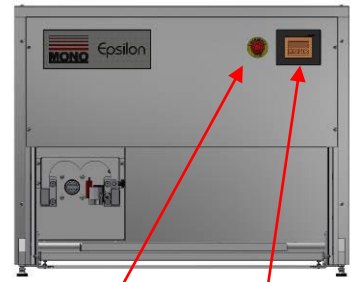
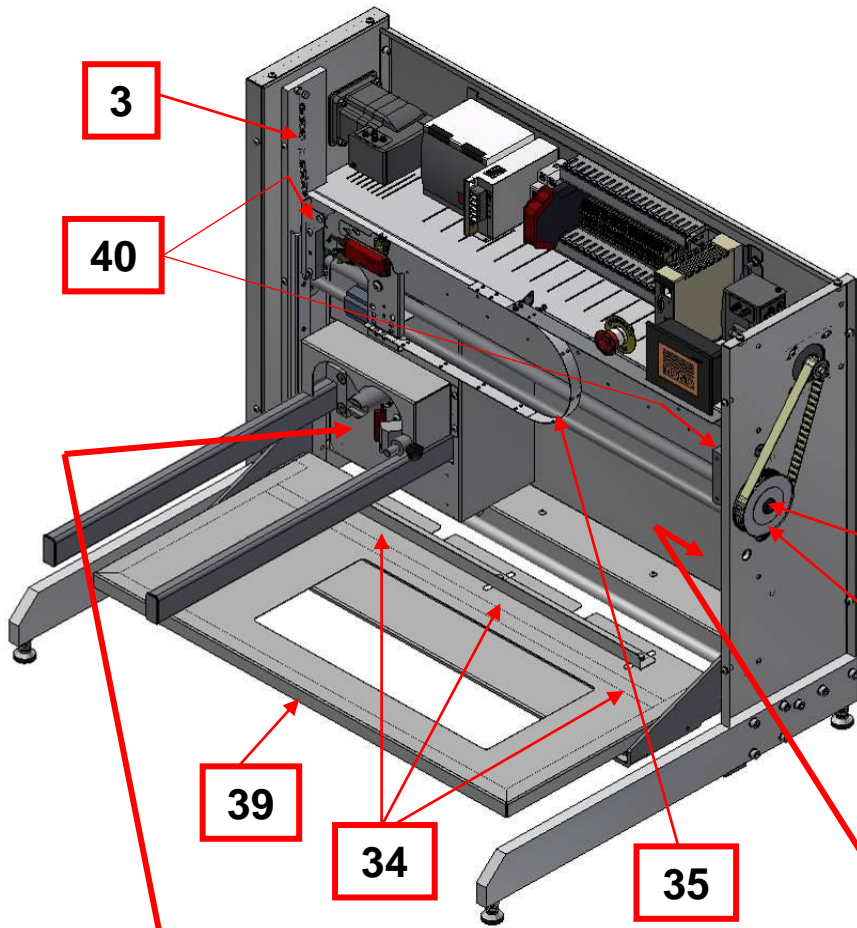


13.0 SPARES

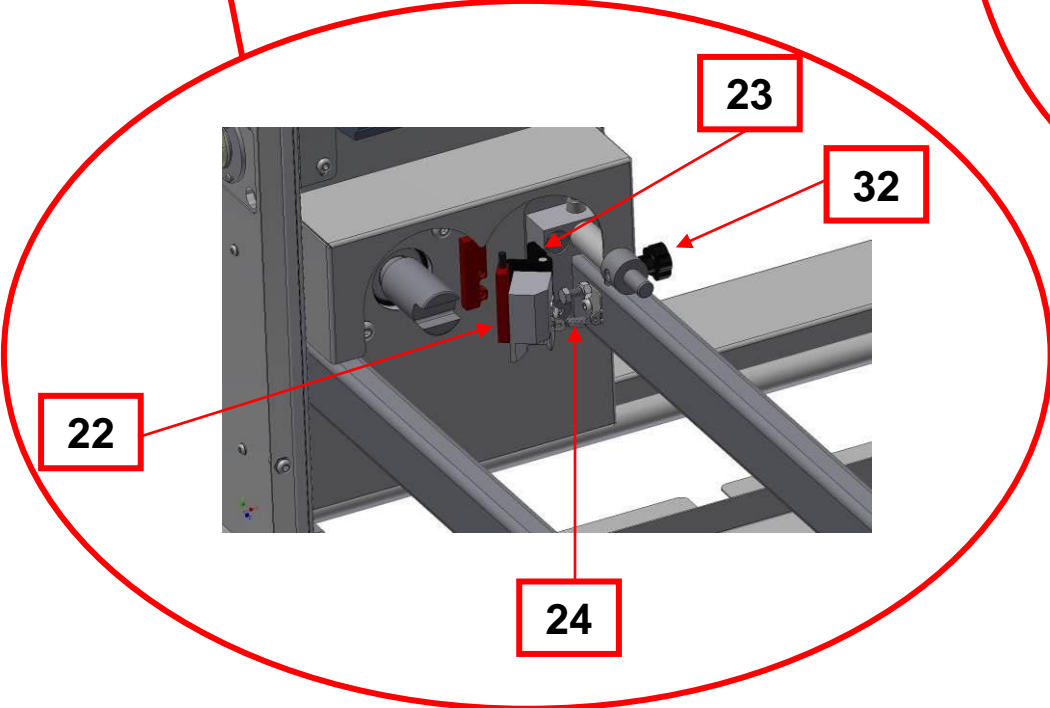
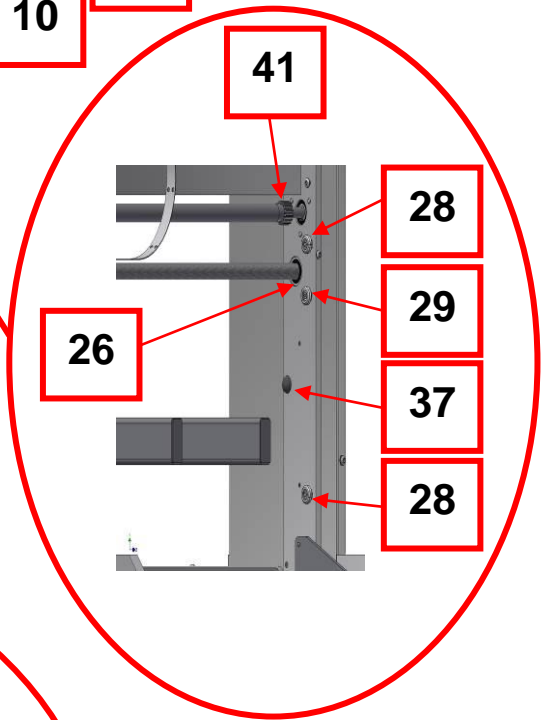
EPSILON

SECTION 1
MAIN PARTS





FRONT VIEW WITH COVERS ON



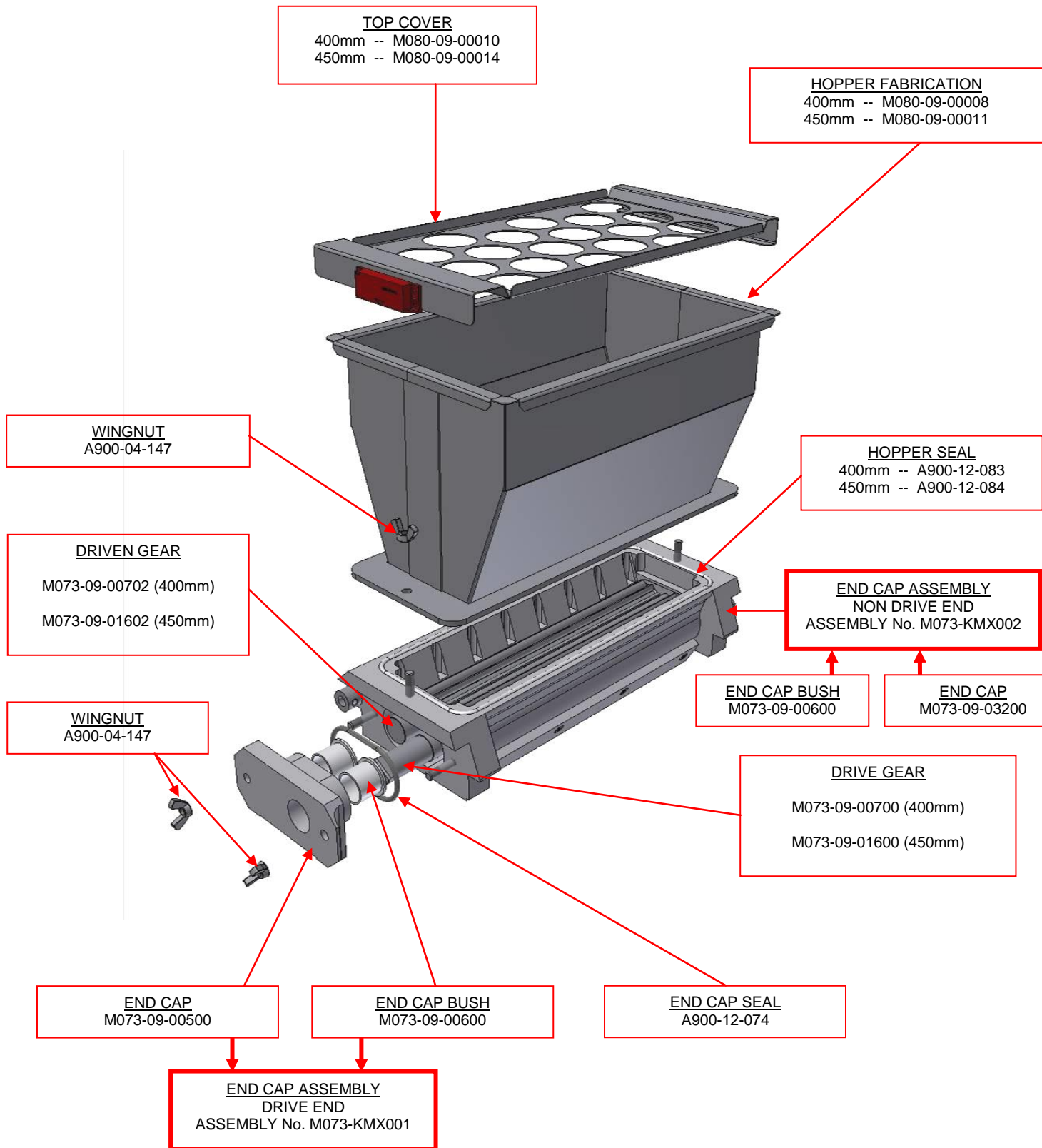
PARTS LIST FOR ITEMS ON PREVIOUS PAGES

<u>ITEM</u>	<u>DESCRIPTION</u>	<u>PART NUMBER</u>
1.	POWER SUPPLY	B801-93-019
2.	POWER SUPPLY	B801-93-005
3.	TRAY SPRING	A900-19-097
4.	LMC20	B801-80-033
5.	TRAY MOTOR	B781-74-007
6.	SAFETY SWITCH	B801-07-005
7.	TIMING PULLEY	080-02-00026
8.	TIMING PULLEY	080-02-00020
9.	TIMING BELT	A900-21-107
10.	TIMING PULLEY	080-02-00021
11.	DEPOSIT MOTOR	B781-74-008
12.	GEARBOX	A900-11-095
13.	ADJUSTABLE FOOT	A900-27-227
14.	JOG MOTOR	B781-74-006
15.	HMI	B801-93-034
16.	CIRCUIT BREAKER	B872-22-003
17.	E-STOP RELAY	B801-11-019
18.	STOP BUTTON	B801-12-043
19.	CONTACT BLOCK	B801-14-008 (N/C), B801-14-004 (N/O)
20.	JOG SWITCH	B842-07-029
21.	TRAY SWITCH	B842-07-030

22.	TEMPLATE SAFETY SWITCH/MAGNET	B801-07-006
23.	HINGE FOR TEMPLATE SAFETY MAGNET	A900-27-217
24.	RETURN SPRING	A900-19-094
25.	BALLSCREW + NUT	080-02-00025 (400 model) 080-02-00048 (450 model)
26.	BEARING FOR BALLSCREW	A900-06-009
27.	VERTICAL SLIDES	A900-31-054
28.	V-ROLLER – CONCENTRIC	A900-06-297
29.	V-ROLLER – ECCENTRIC	A900-06-298
30.	TRACK ROLLER	A900-06-136
31.	TRAY BACK STOP	080-08-00015(450 model) 080-08-00016 (450 model)
32.	HOPPER LOCKING THUMSCREW	A900-27-213
33.	CIRCLIP – HOPPER DRIVESHAFT	A900-01-193
34.	WINGNUT FOR TRAY GUIDE	A900-04-043
35.	CABLE GUIDE STRAP	080-25-00006
36.	MAINS CABLE GLANDS	B900-17-002
37.	BUMP STOPS	A900-18-006
38.	CIRCLIPS – BALLSCREW	A900-01-112
39.	PLATFORM FABRICATION	080-08-00001(400 model) 080-08-00011(450 model)
40.	RACK	080-02-00032
41.	PINION	080-02-00032
42.	TRANS-TORQUE BUSH	A900-10-01

SECTION 2

DOUGH HOPPER PARTS

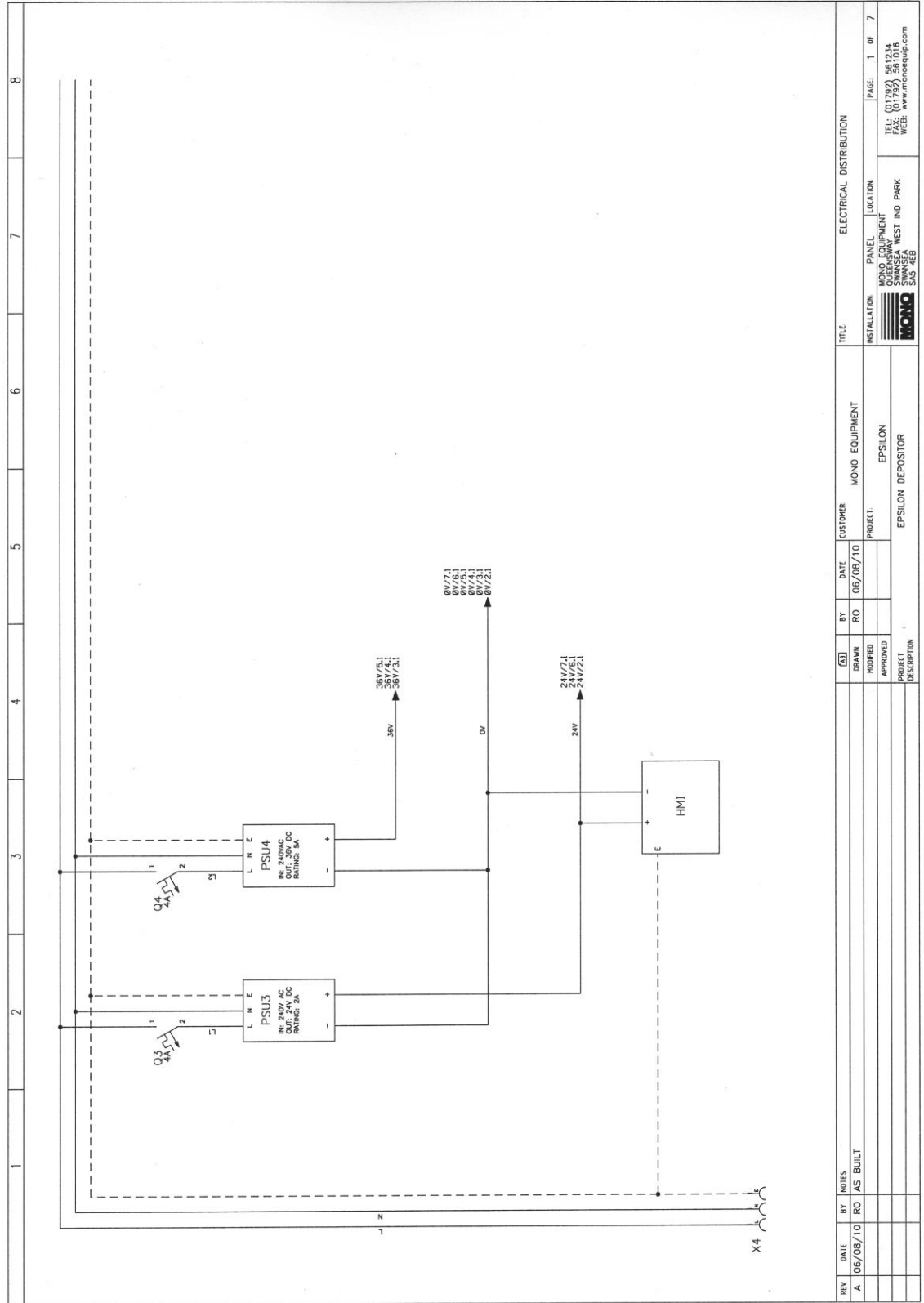




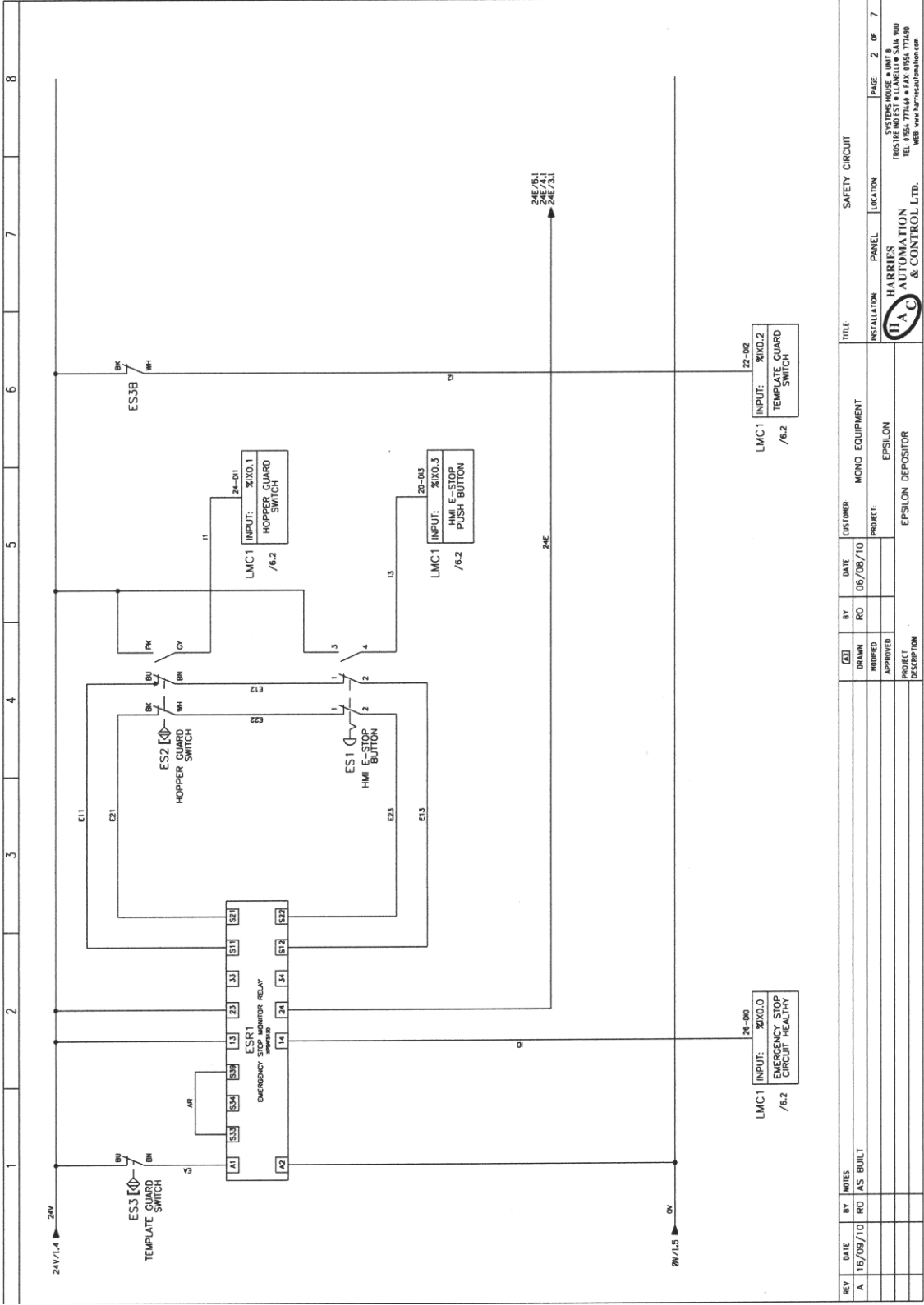
14.0 ELECTRICAL INFORMATION

EPSILON

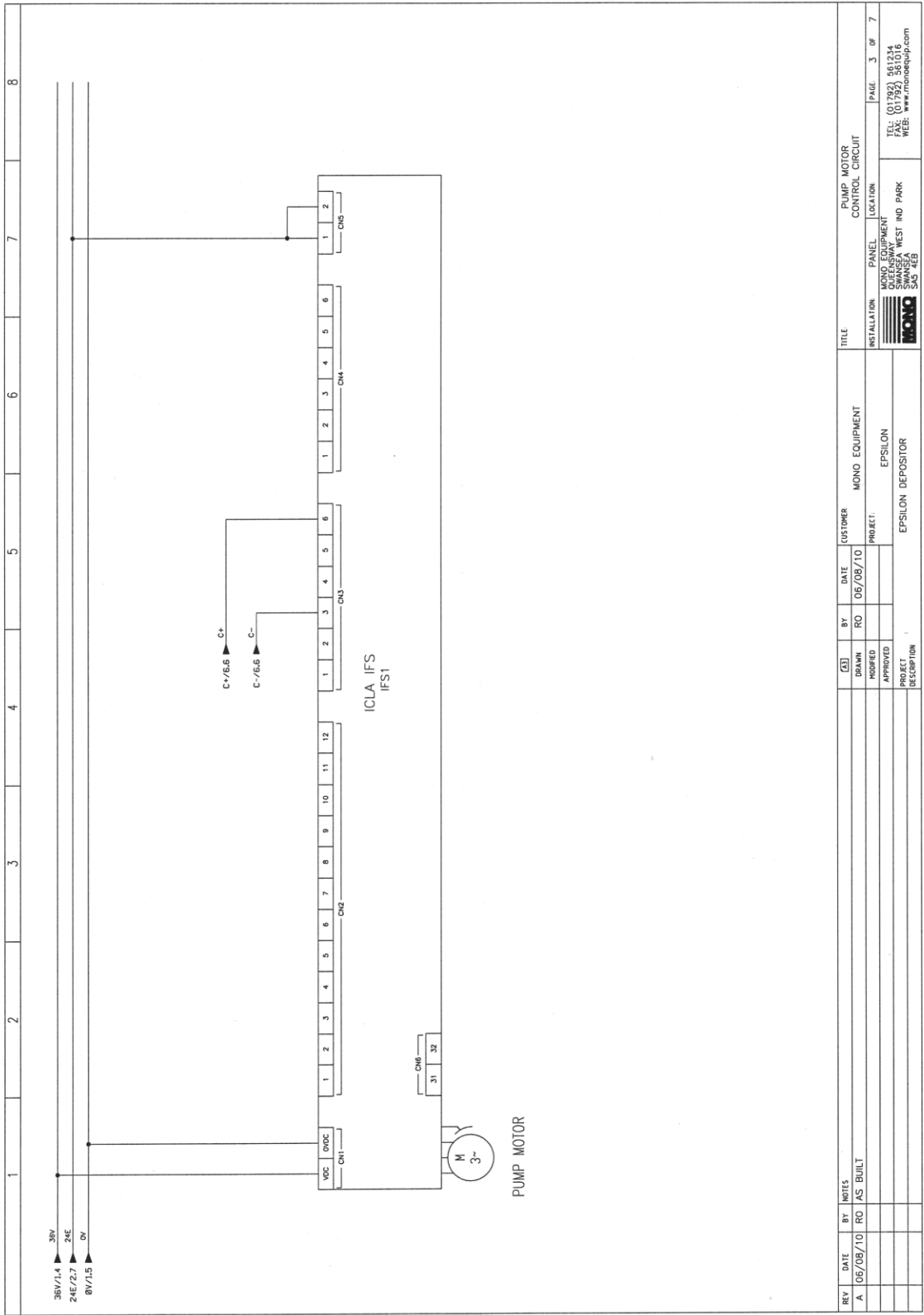
**PLEASE CONTACT MONO FOR THE LATEST
ELECTRICAL INFORMATION**

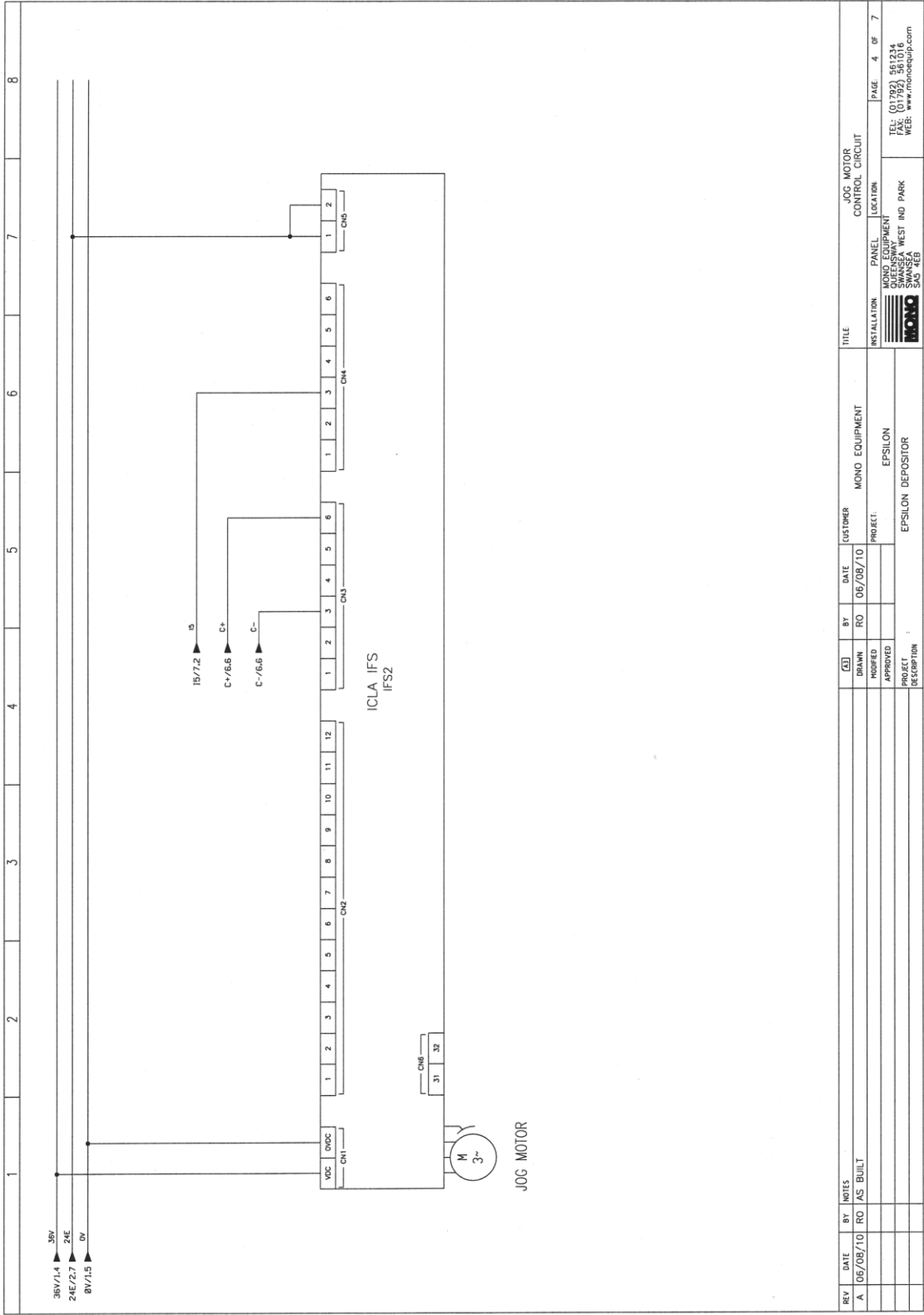


REV	DATE	BY	NOTES	DATE	BY	DATE	CUSTOMER	MONO EQUIPMENT	TITLE	ELECTRICAL DISTRIBUTION
A	05/08/10	RO	AS BUILT	06/08/10	RO	06/08/10	PROJECT	EPSILON	INSTALLATION	PANEL LOCATION
									MONO EQUIPMENT	MONO EQUIPMENT
									PROJECT	MONO EQUIPMENT
									PROJECT	SWANSEA WEST IND PARK
									PROJECT	345 4EB
									DESCRIPTION	TEL: (01792) 361234
										WEB: www.monoplup.com

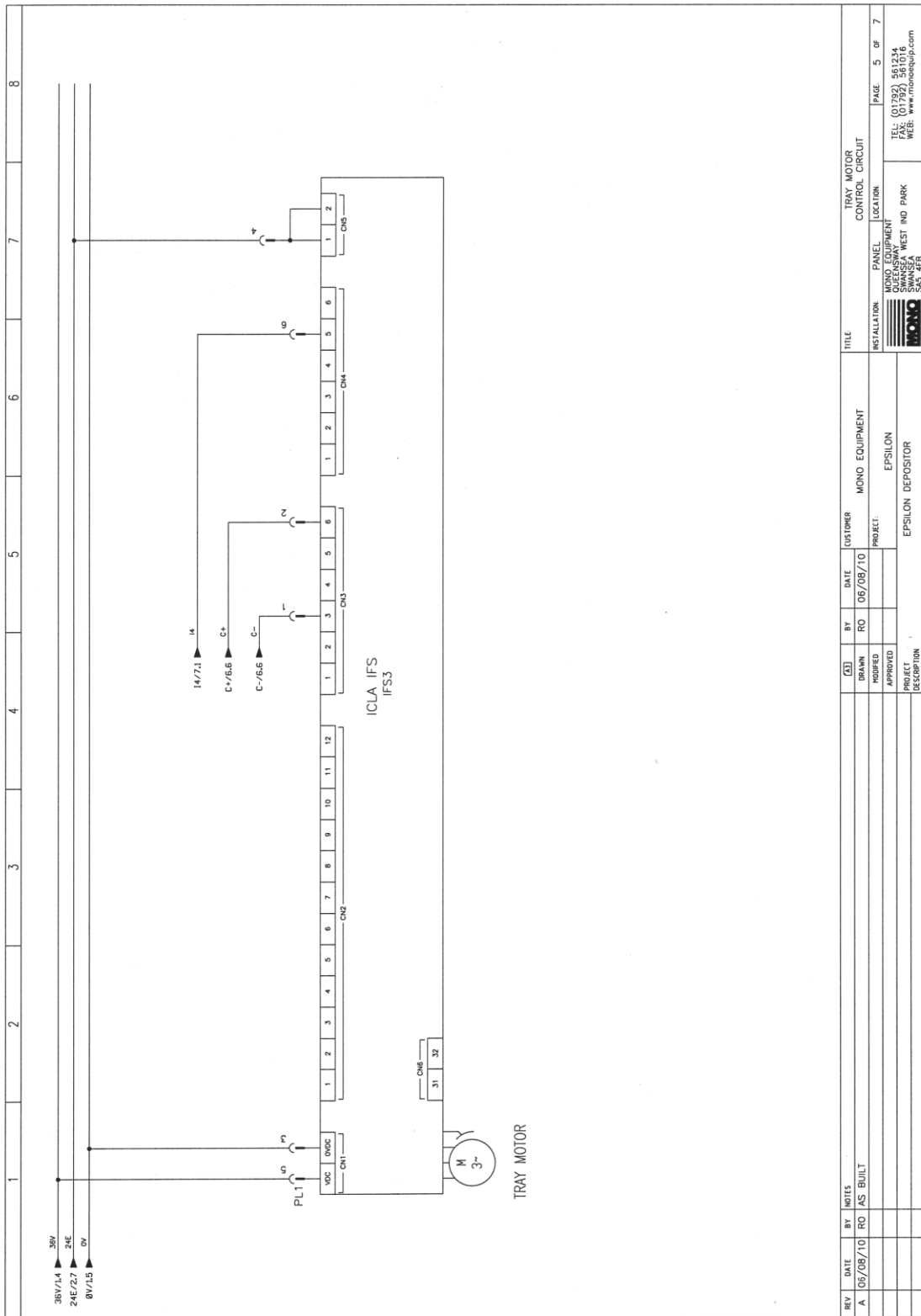


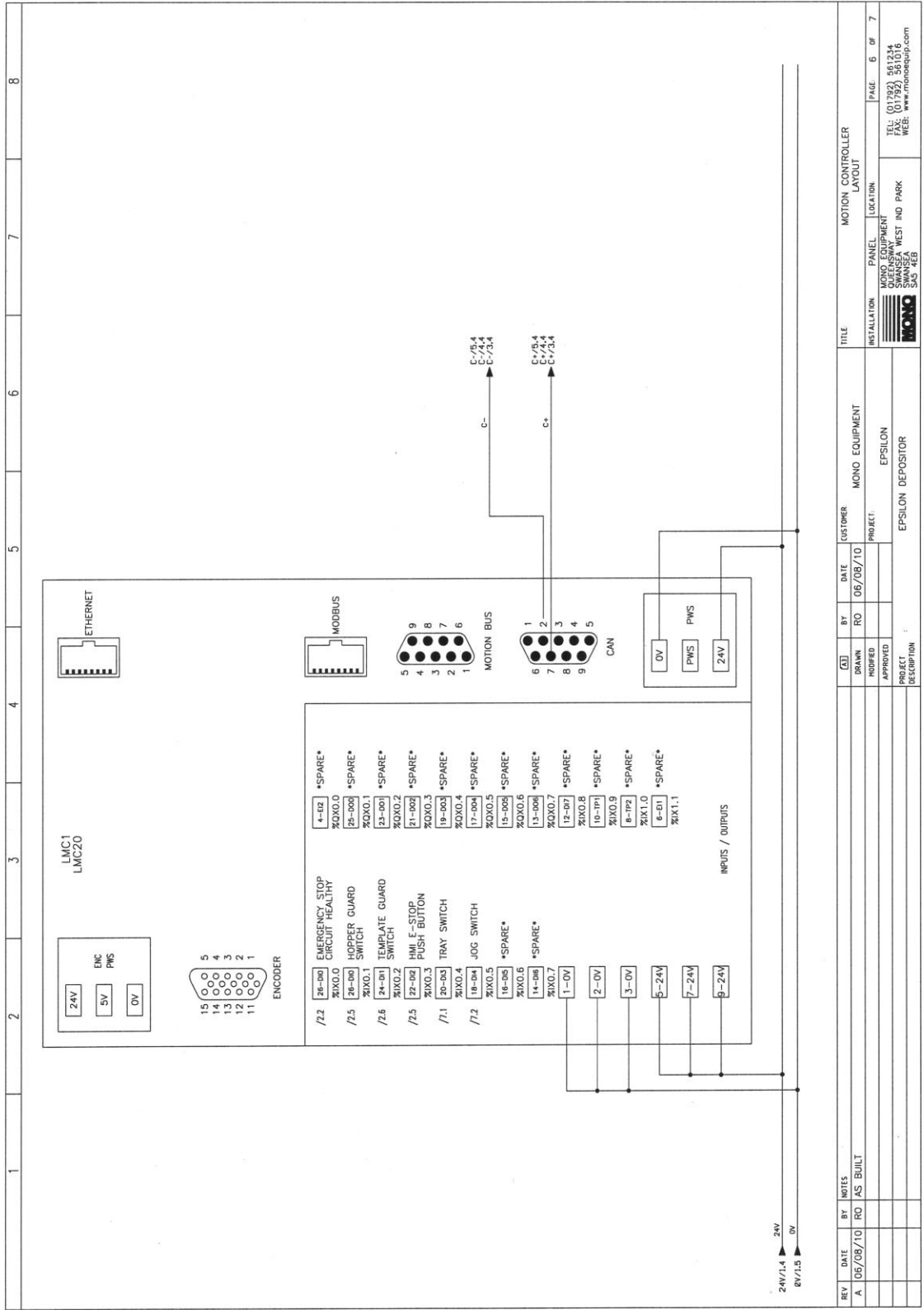
REV	DATE	BY	NOTES	DESIGN	DATE	CUSTOMER	TITLE	INSTALLATION	PANEL	LOCATION	PAGE	OF
A	16/09/10	RO	AS BUILT		06/08/10	EPSILON DEPOSITOR	EPSILON DEPOSITOR				2	7
HARRIES AUTOMATION & CONTROL LTD. H A C HARRIES AUTOMATION & CONTROL LTD. 18051810151 WOODS BRIDGE SALisbury WILT WU TEL: 01534 771468 • FAX: 01534 771469 WEB: www.harrisautomation.com												





REV	DATE	BY	NOTES	DATE	BY	DATE	CUSTOMER	TITLE	PAGE	OF
A	06/06/10	RO	AS BUILT	06/08/10	RO	06/08/10	MOND EQUIPMENT	JOG MOTOR CONTROL CIRCUIT	4	7
								INSTALLATION		
								PANEL LOCATION		
								MONS/EPHREN		
								QUEENSWAY		
								SWANSEA WEST IND PARK		
								SAS 4EB		
								TEL: (01792) 551234		
								WEB: www.monobup.com		

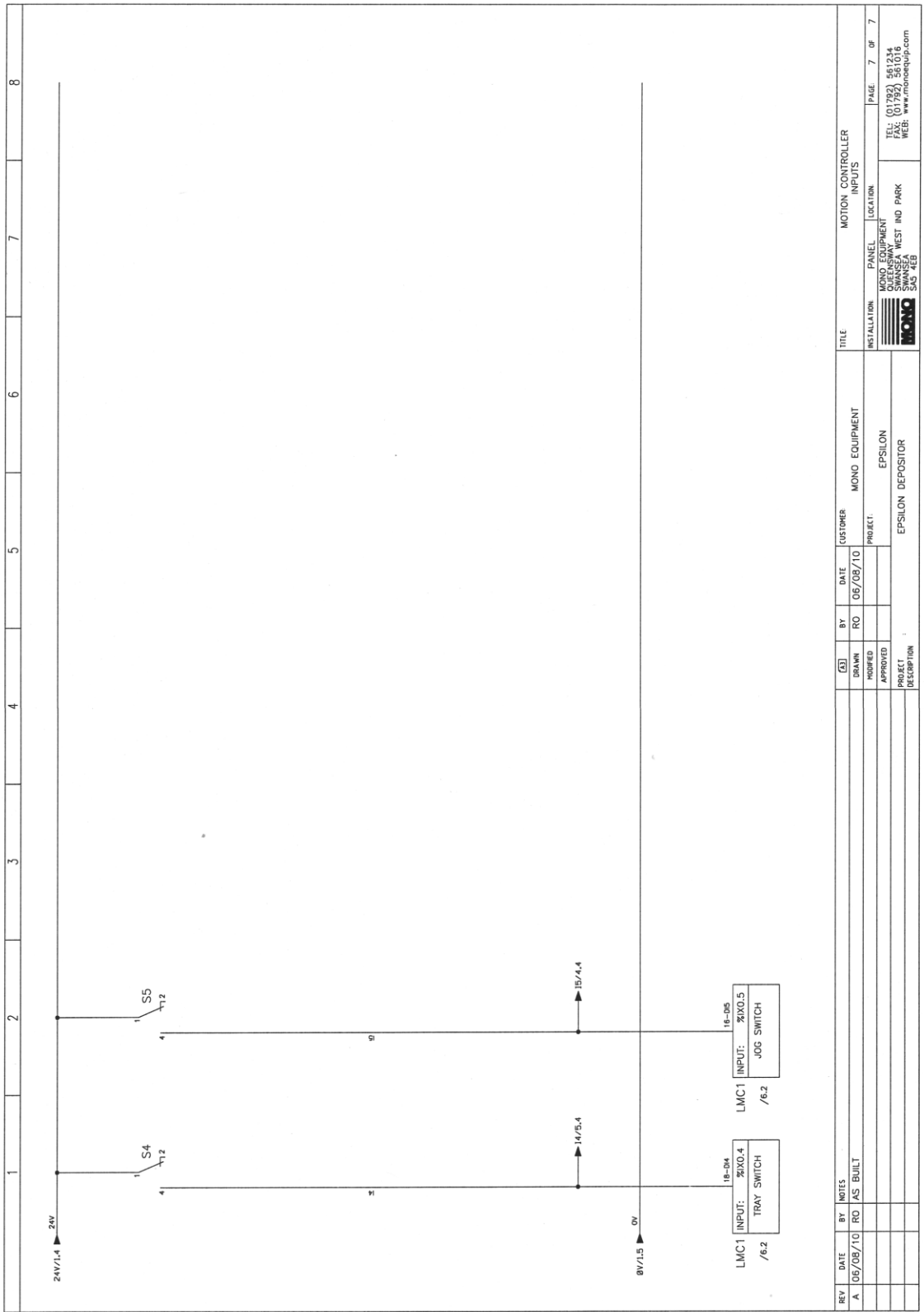




REV	DATE	BY	NOTES	DATE	BY	DATE	CUSTOMER	TITLE
A.	06/08/10	RO	AS BUILT	06/08/10	RO	MONO EQUIPMENT	MONO EQUIPMENT	MOTION CONTROLLER LAYOUT
						EPHILION	EPHILION	
						EPHILION DEPOSITOR	EPHILION DEPOSITOR	

INSTALLATION	PANEL	LOCATION	PAGE	OF
MONO EQUIPMENT	MONO EQUIPMENT	SHANGHAI WEST IND PARK	6	7

TEL: (01782) 561234
 FAX: (01782) 561016
 WEB: www.monoequip.com



1 2 3 4 5 6 7 8

REV	DATE	BY	NOTES	TITLE		MOTION CONTROLLER	
A	05/09/10	RO	AS BUILT	INSTALLATION	PANEL	LOCATION	INPUITS
				MONO EQUIPMENT			
				EPSILON			
				EPSILON DEPOSITOR			
				MONO EQUIPMENT			
				SWANSEA WEST IND PARK			
				SAS REF			
				TEL: (01782) 561234			
				FAX: (01782) 561016			
				WEB: www.monoequip.com			
				PAGE		7 OF 7	

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



Epsilon



Queensway
Swansea West Industrial Estate
Swansea.
SA5 4EB UK
Tel. +44(0)1792 561234
SPARES Tel. +44(0)1792 564039
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.