



[www.monoequip.com](http://www.monoequip.com)

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

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



# **OMEGA TOUCH**

## **SOFT DOUGH DEPOSITOR**

**(400, 450, 580)**

### **OPERATING AND MAINTENANCE MANUAL**

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


FILE 35



## DECLARATION OF CONFORMITY

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

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC  
Incorporating standards  
EN55014-1:2006+A1:2009+A2:2011  
EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food Regulation (EC) No. 1935 / 2004
- Good manufacturing practice for materials intended to come into contact with food – Regulation (EC) No.2023/2006

<b>Signed</b>	
<b>G.A.Williams – Quality Manager</b>	

<b>Date</b>	
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<b>Machine FG Code.</b>		<b>Machine Serial No.</b>	
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A technical construction file for this machine is retained at the following address:

### **MONO EQUIPMENT**

Queensway,  
Swansea West Industrial Park,  
Swansea  
SA5 4EB  
UK

**MONO EQUIPMENT** is a business name of **AFE GROUP Ltd**  
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,  
North Lynn Industrial Estate,  
Kings Lynn,  
Norfolk,  
PE30 2HZ

**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**

# **SAFETY SYMBOLS**

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

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



## **WARNING**

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



## **WARNING**

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



## **CAUTION**

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

## ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements of the local electrical wiring regulations and any electrical safety guidelines.

### We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.



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

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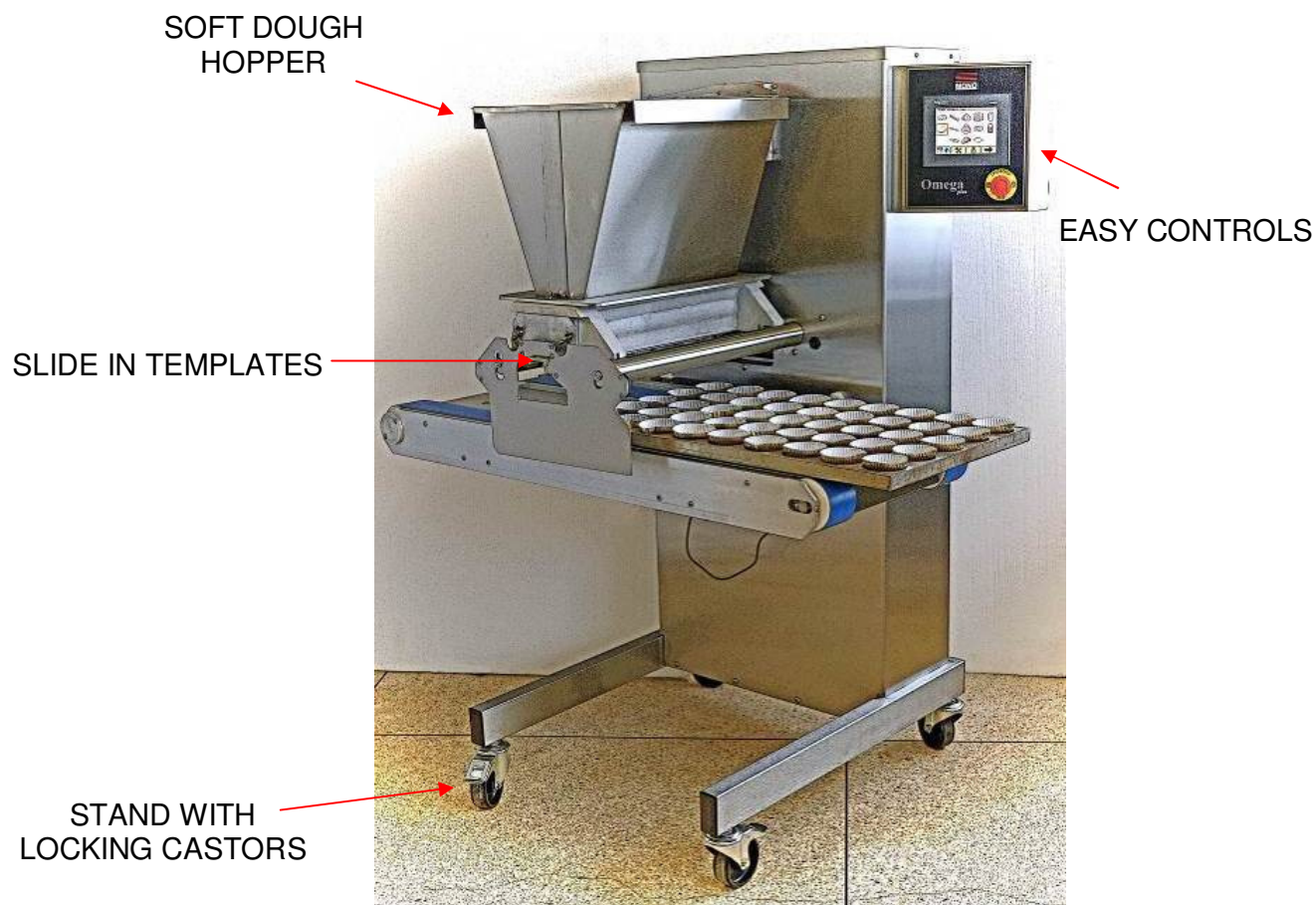
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# 1.0 INTRODUCTION

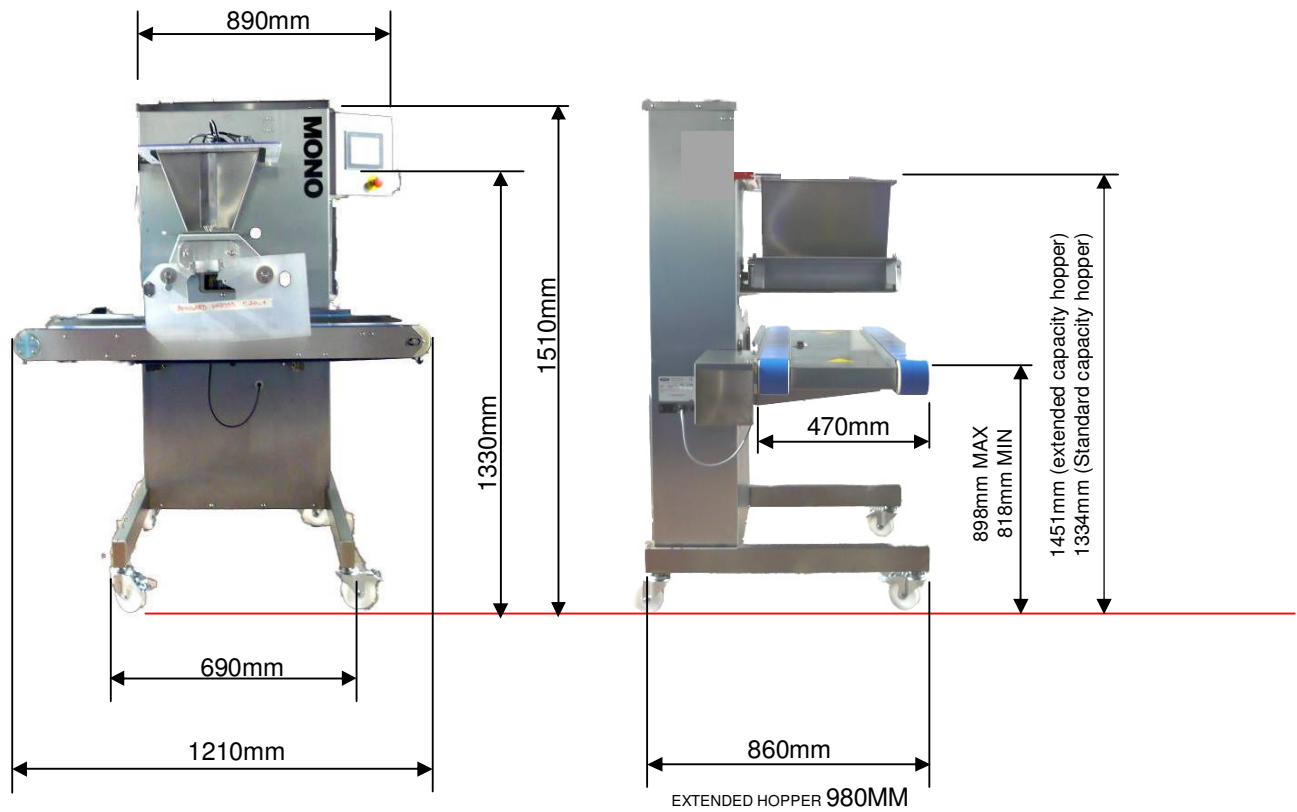
- The innovative “four axis deposit” design of MONO’s “**Omega Touch**” depositor allows it to recreate most of the hand movements of the Master confectioner. This makes the “**Omega Touch**” capable of exceptional accuracy of product weight, size and shape.
- Maintenance is kept to a minimum and the 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 dough hoppers. There is also a large selection of templates and nozzles.



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

## 2.0 DIMENSIONS

Omega  
Touch





## 3.0 SPECIFICATIONS

### SOFT DOUGH

MODEL	400	450	580
(Nom. hopper width (mm))			
Weight (with hopper fitted) (Kg) :	176	185	194
Standard hopper Capacity (litre) :	20	22.5	29
Extended hopper Capacity (litre) :	36	41	53

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



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

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
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.



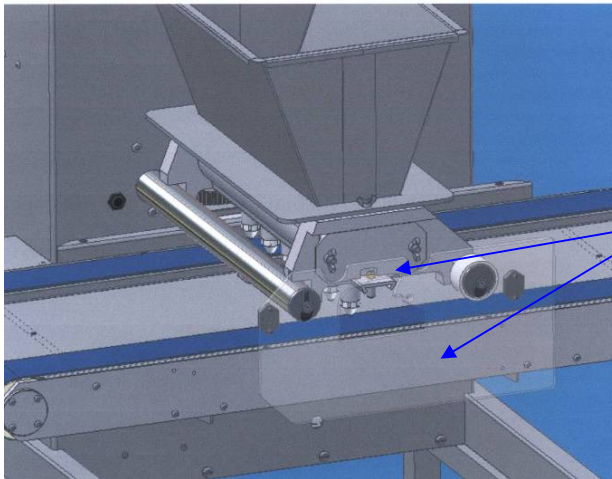
They could cause damage to the machine and person.

- 9 **Switch off power** at the mains isolator when machine is not in use and **before** carrying out any **cleaning** or **maintenance**.

- 10 The bakery manager or the bakery supervisor should carry out **daily safety checks** on the machine.



- 11 Do not operate machine without hopper **template and guard fitted correctly**.



**(11) HOPPER TEMPLATE AND  
GUARD FITTED**

**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 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.



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

- 2 Ensure that the correct fuse rating is fitted in the electrical supply
3. Position the machine in the correct position for working and lock the two locking wheels to stop movement.

## 6.0 ISOLATION



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

*To release the emergency stop button, turn clockwise.*



**STOP BUTTON**

## 7.0 CLEANING INSTRUCTIONS

Omega  
Touch

### 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.

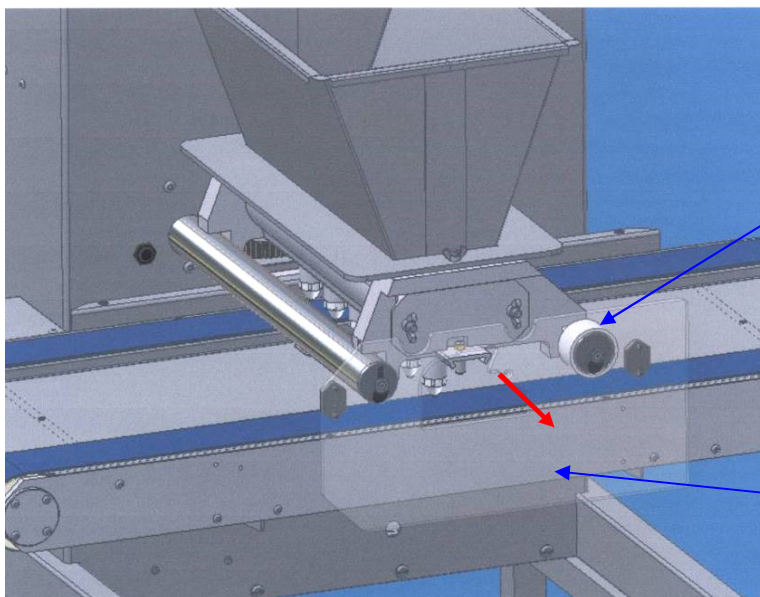
**-Do not use any form of caustic detergent or abrasive cleaners.-**

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

## CLEANING SOFT DOUGH HOPPERS

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

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



LOCKING RING

SAFETY COVER

### NOTE

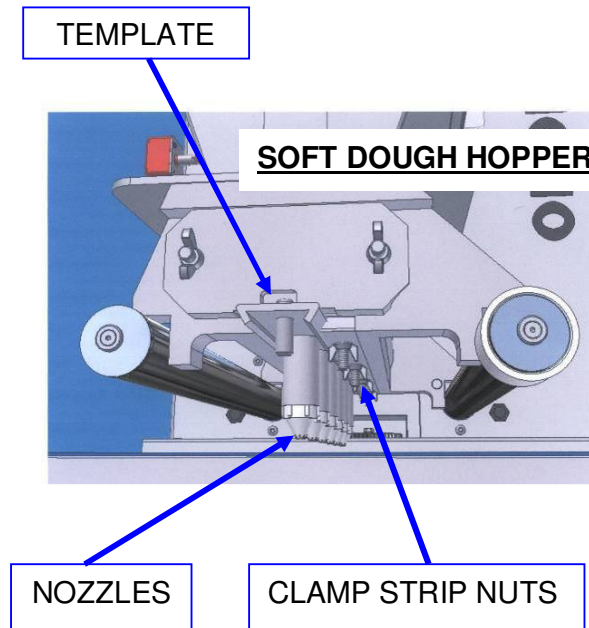
Cover can be plastic or metal depending on the machine model



3. 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.

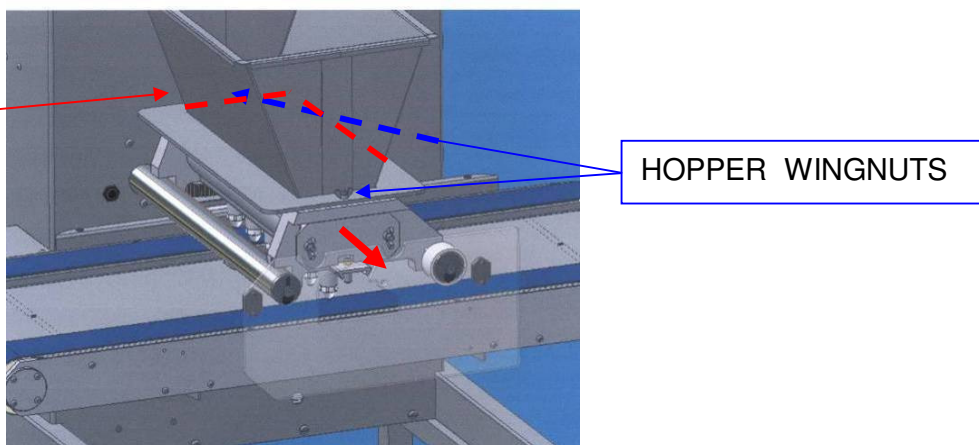
**NOTE.**

*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.*



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



**CAUTION:**

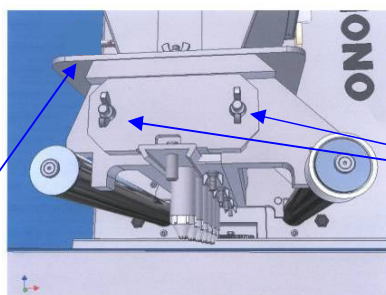
**The feed hopper and pump assembly exceeds 25kg and will need to be lifted off by two people, or dismantled into smaller components while still on the machine.**

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

5. After removing the feed hopper, check condition of feed hopper seal.

6. 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).

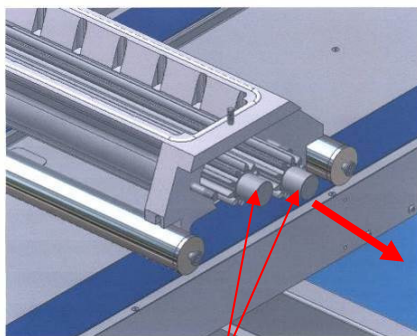
FEED HOPPER  
SEALING SURFACE



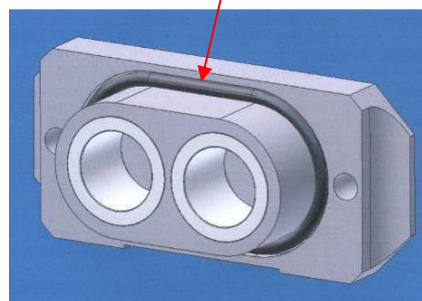
ENDCAP NUTS

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

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



PUMP GEARS  
REMOVE WITH END CAP  
(NOT SHOWN)



'O' RING IN GROOVE

END CAP

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

## 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 and templates are used.
- ✓ Keep the machine **clean**.

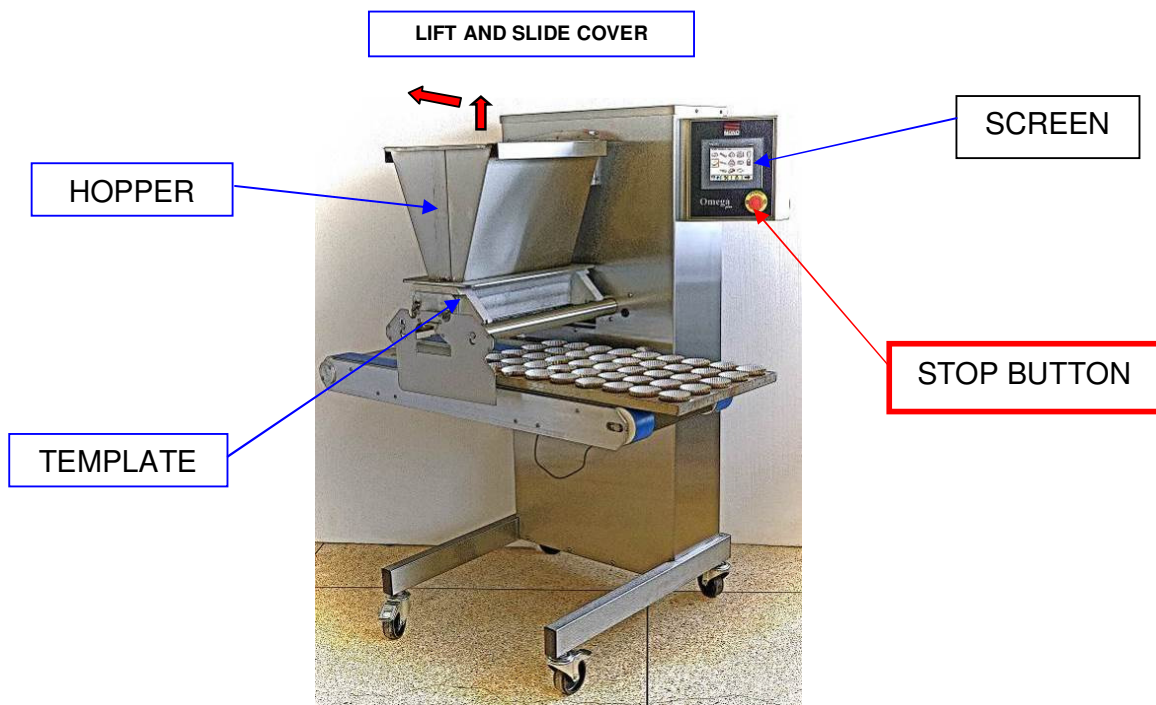


## 9.0 PREPARING FOR OPERATION

**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 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.*



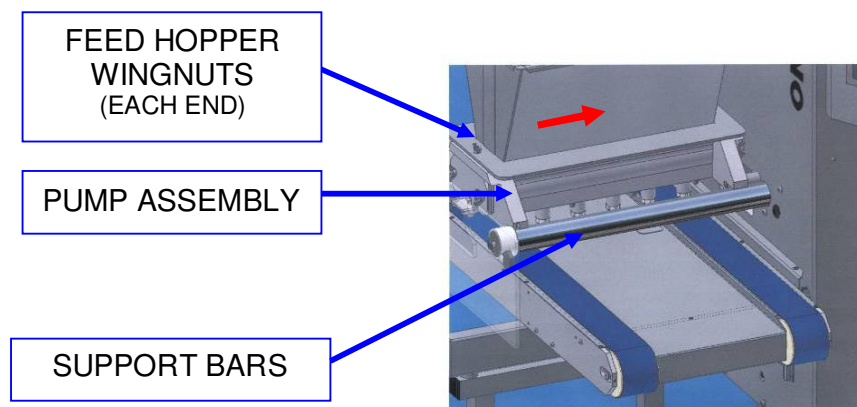
- 2 Connect power cable to electrical supply.  
*Make sure stop button is in released position (turn clockwise if required).*
- 3 Select an existing program or create a new program through the on-screen menus.  
(see section 10 operation)
- 4 The machine is now ready for operation.

## 9a FITTING THE HOPPER

**CAUTION SHOULD BE TAKEN WHEN FITTING 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 FLOOR AREA AROUND MACHINE IS CLEAN**

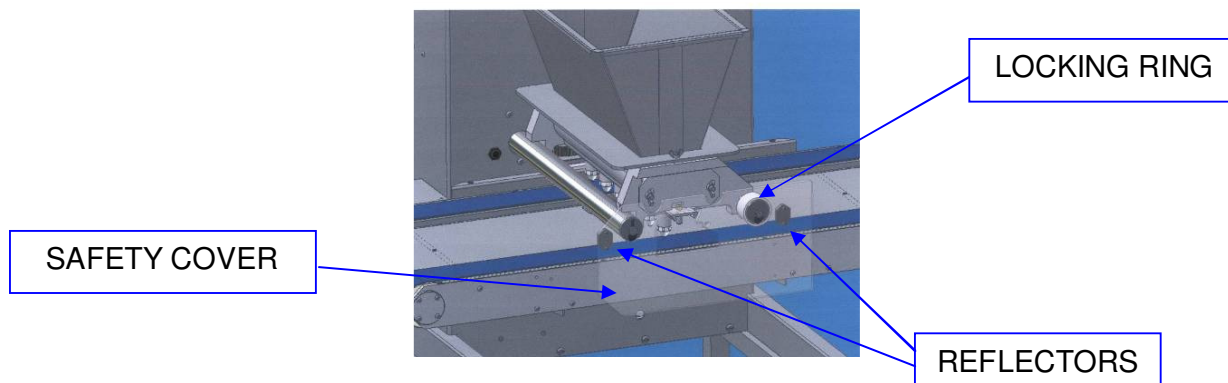
To reduce weight and bulk fit the complete hopper assembly in two stages - first the pump assembly onto the support bars, then the feed hopper body onto the pump assembly.

- 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.



### SOFT DOUGH

- 4 After the hopper is fitted, the hopper-locking ring **MUST BE** replaced on the support bar and safety cover replaced with the reflectors facing towards machine body. (The machine will not work without the cover in place).



**DO NOT OPERATE MACHINE WITHOUT TEMPLATE FITTED**

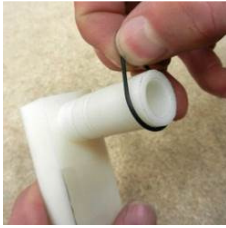


## **BEFORE USING STRAIGHT & OFFSET NOZZLE HOLDERS**

### **“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

## 9b FITTING A TEMPLATE

- **Soft dough**

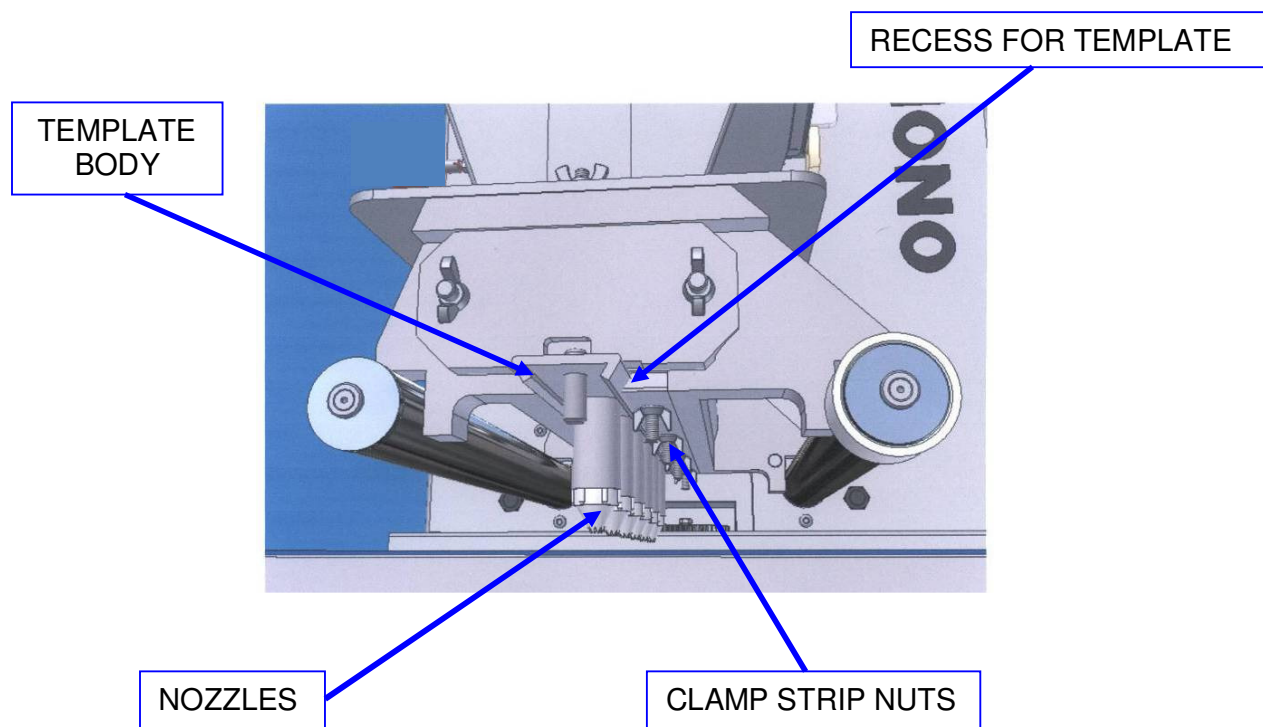
Non-rotary templates that can be fitted with nozzles, requires screwing the nozzles into the threaded holes provided.

Rotary templates 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 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 'OMEGA TOUCH' OPERATION

Omega  
Touch



**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

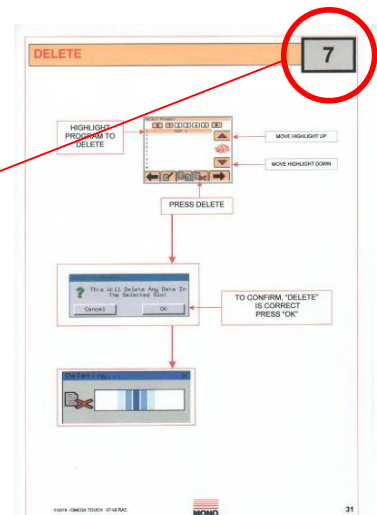
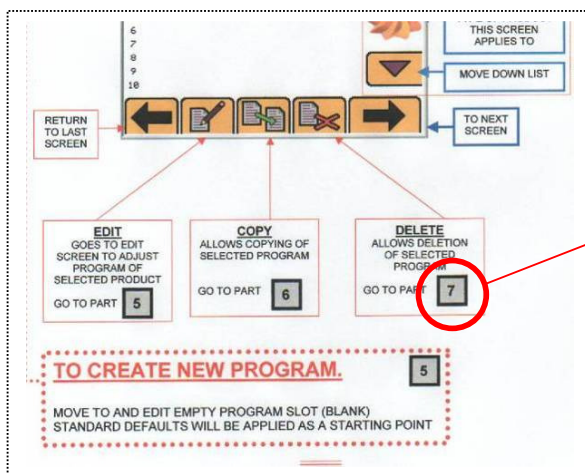


**= KEYBOARD ENTRY REQUIRED**

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)



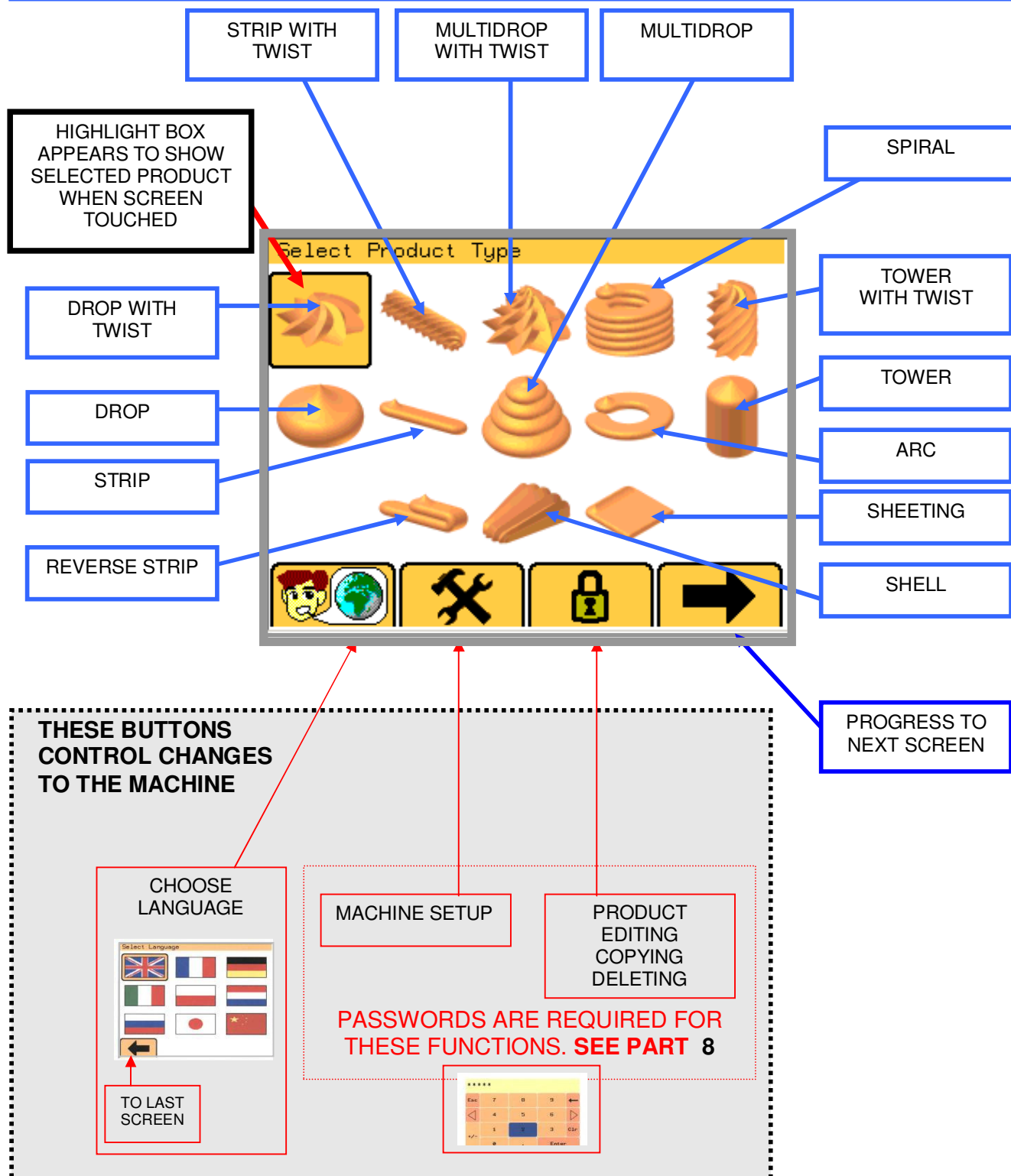
# SELECT PRODUCT TYPE

SELECT PRODUCT TO DEPOSIT OR TO CREATE NEW PROGRAM

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 → TO MOVE TO NEXT SCREEN**

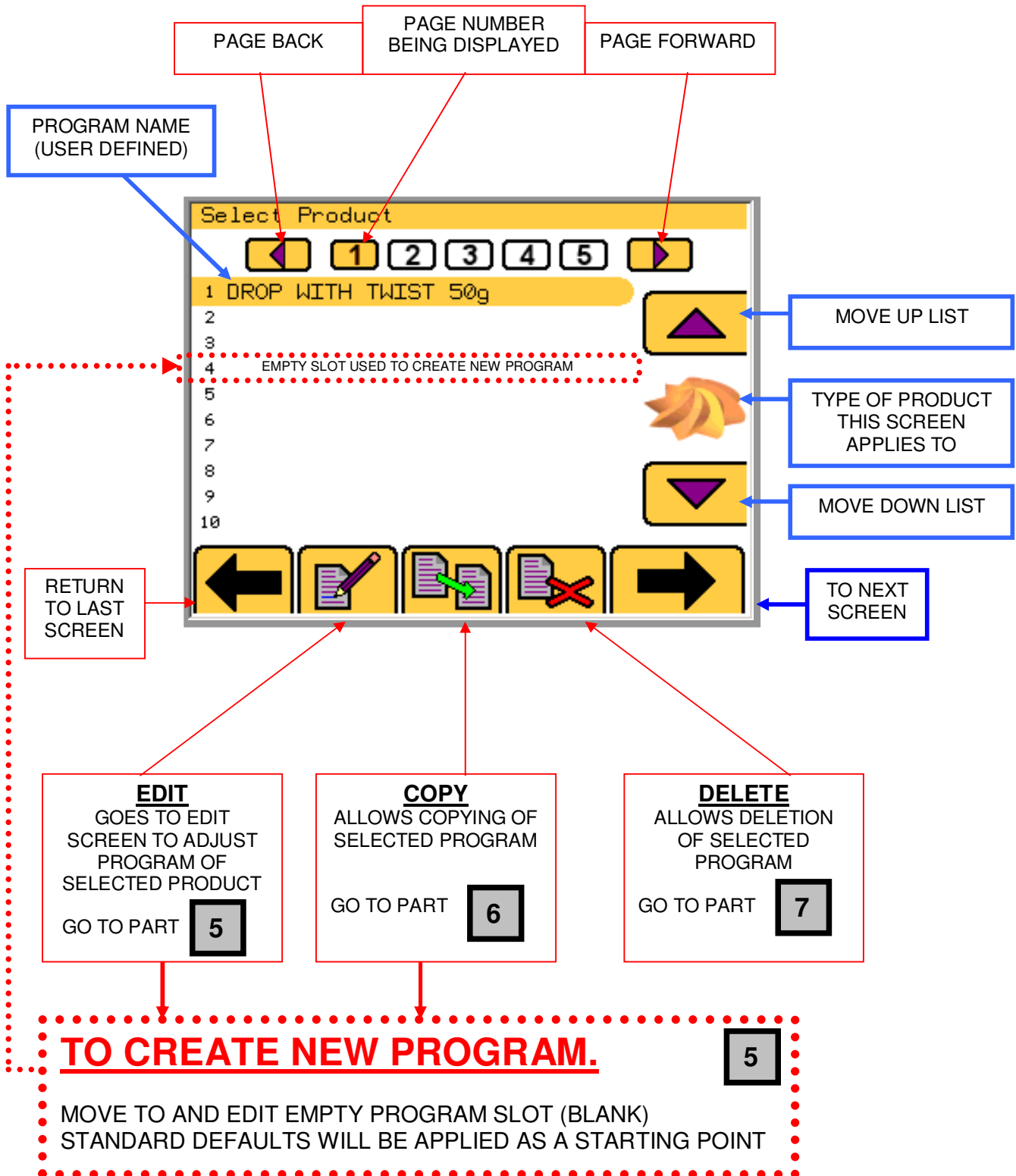




# SELECT SAVED PRODUCT TYPE

OR CHOOSE EMPTY SLOT TO CREATE A NEW PROGRAM

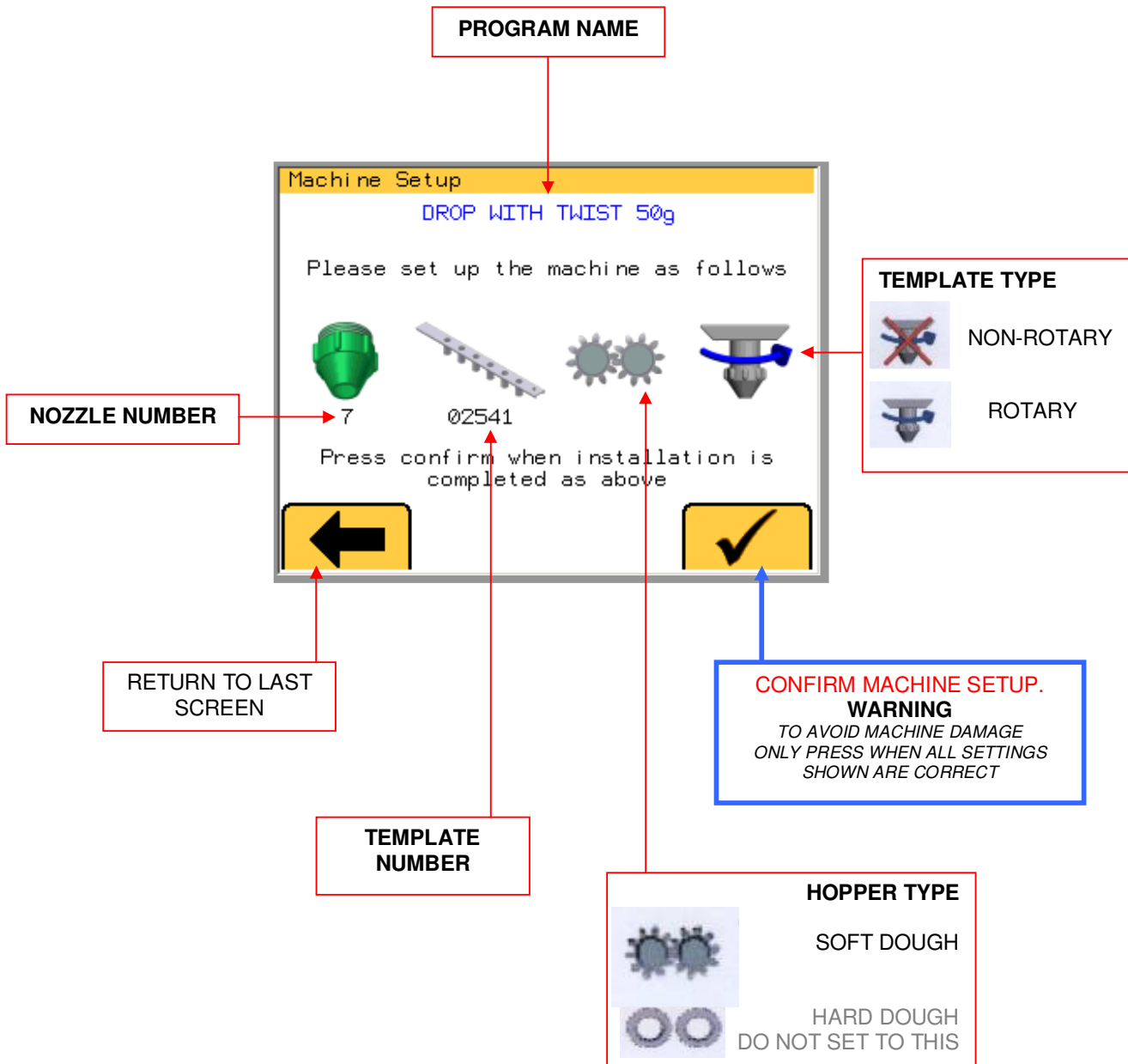
2



# CONFIRM SETUP OF MACHINE

3

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

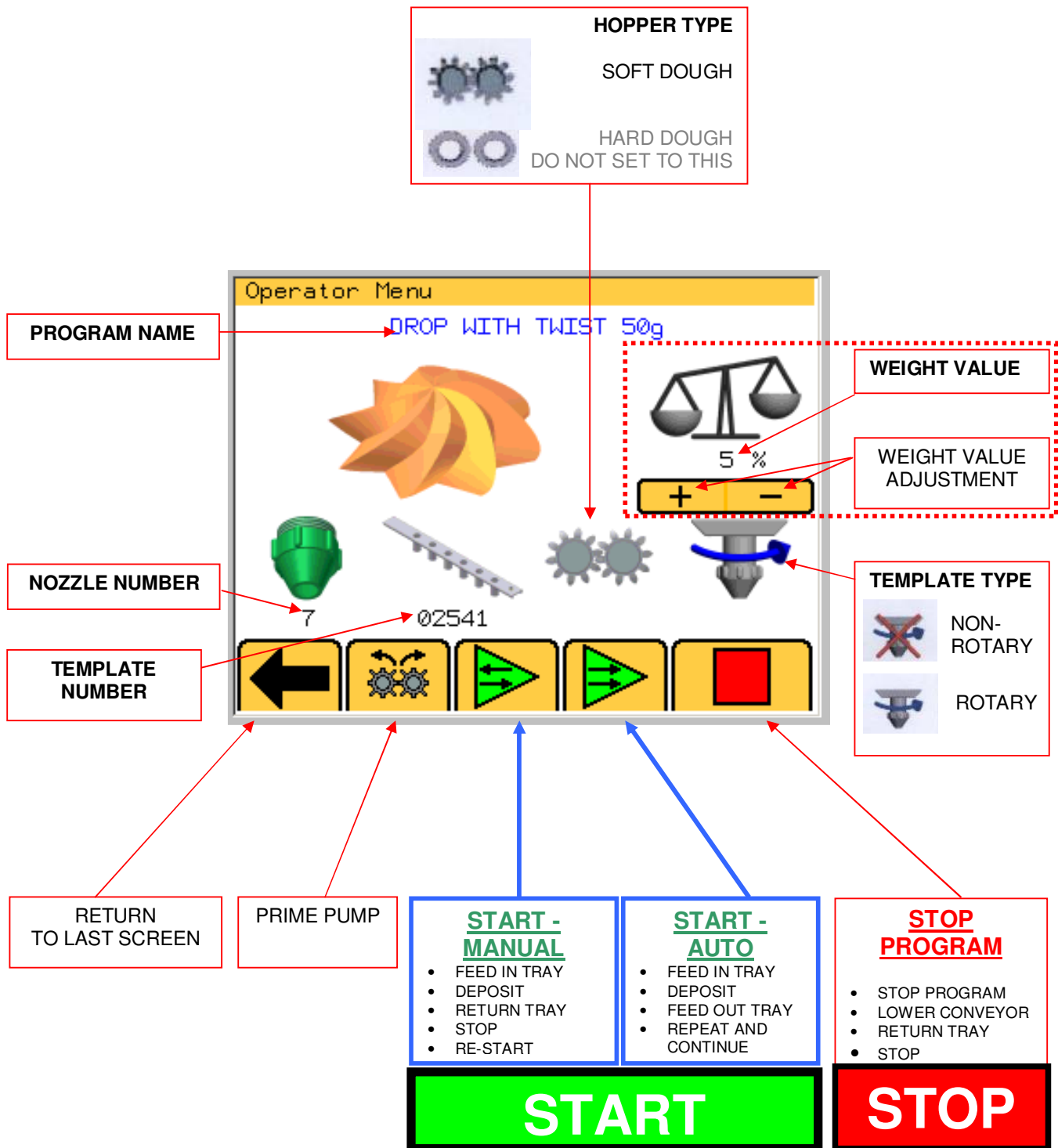


**TO AVOID MACHINE DAMAGE**  
**ONLY PRESS CONFIRM BUTTON WHEN ALL PARTS ATTACHED TO THE MACHINE ARE AS SHOWN ON THE SCREEN**

# OPERATOR SCREEN

4

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



# EDIT AND SAVE SCREEN

5

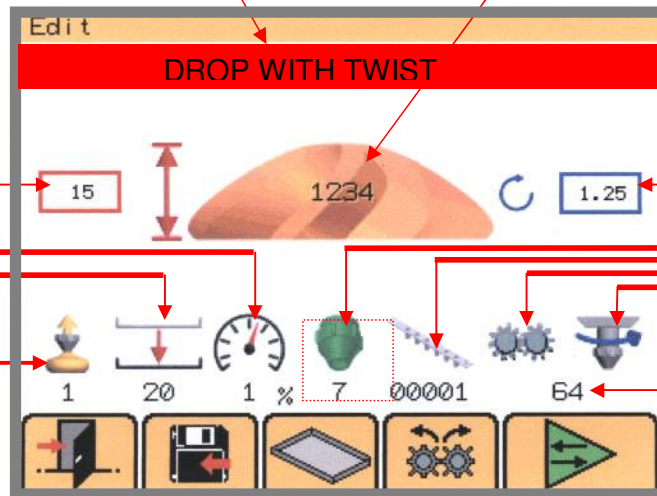
## EXAMPLE: DROP WITH TWIST

**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 (mm)**  
ABOVE TRAY SURFACE

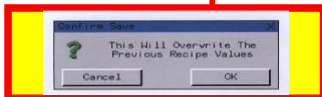
**NOZZLE ROTATIONS**  
NUMBER OF TURNS  
DURING A DEPOSIT CYCLE



EXIT THIS SCREEN



**SAVE EDITS**



SUCK BACK  
QUANTITY

TABLE  
JOG DISTANCE (mm)

OVERALL  
MACHINE SPEED  
(% OF MAXIMUM)

ENTER TRAY  
SETUP  
SCREEN

GO TO PART  
5A

MAX HEIGHT FOR  
HOPPER/TEMPLATE  
COMBINATION

START  
MANUAL MODE

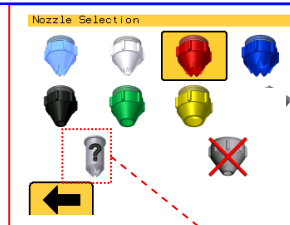
PRIME PUMP  
(SOFT DOUGH SHOWN)

TEMPLATE TYPE  
ROTARY  
NON-ROTARY

SELECT HOPPER  
SOFT DOUGH

TEMPLATE NUMBER  
ENTER VIA KEYPAD  
THAT APPEARS WHEN  
PRESSED

CHOOSE NOZZLE TYPE



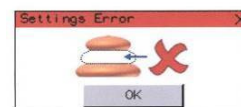
### NOTE

A RED BACKGROUND TO ANY  
SETTING MEANS THAT THE  
VALUE SHOULD BE  
CORRECTED

**EXAMPLE:  
MULTIDROP WITH  
TWIST**

**SETTING ERROR  
INDICATOR**

BOXES TURN RED WHEN  
INCORRECT SETTING  
IS MADE

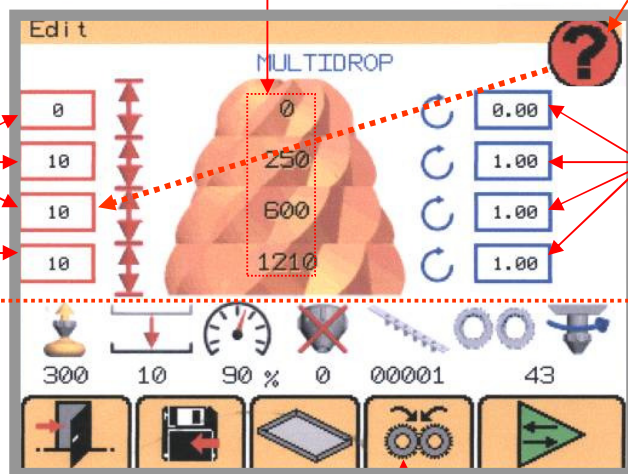


DEPOSIT QUANTITY  
FOR EACH LAYER

NOZZLE HEIGHT (mm)  
FOR EACH LAYER

NOZZLE HEIGHT (mm)  
FROM TRAY SURFACE

NUMBER OF TURNS  
FOR EACH LAYER  
(-VE VALUES POSSIBLE)



OTHER SETTING BUTTONS ARE  
THE SAME AS LAST PAGE

PRIME PUMP  
(HARD DOUGH SHOWN)

**EXAMPLE:  
SHEETING / STRIP**

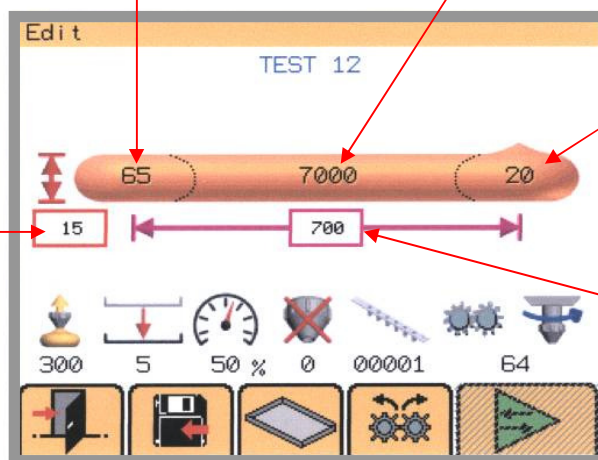
DEPOSIT QUANTITY  
FOR BEGINNING OF  
PRODUCT

DEPOSIT QUANTITY  
FOR LENGTH

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

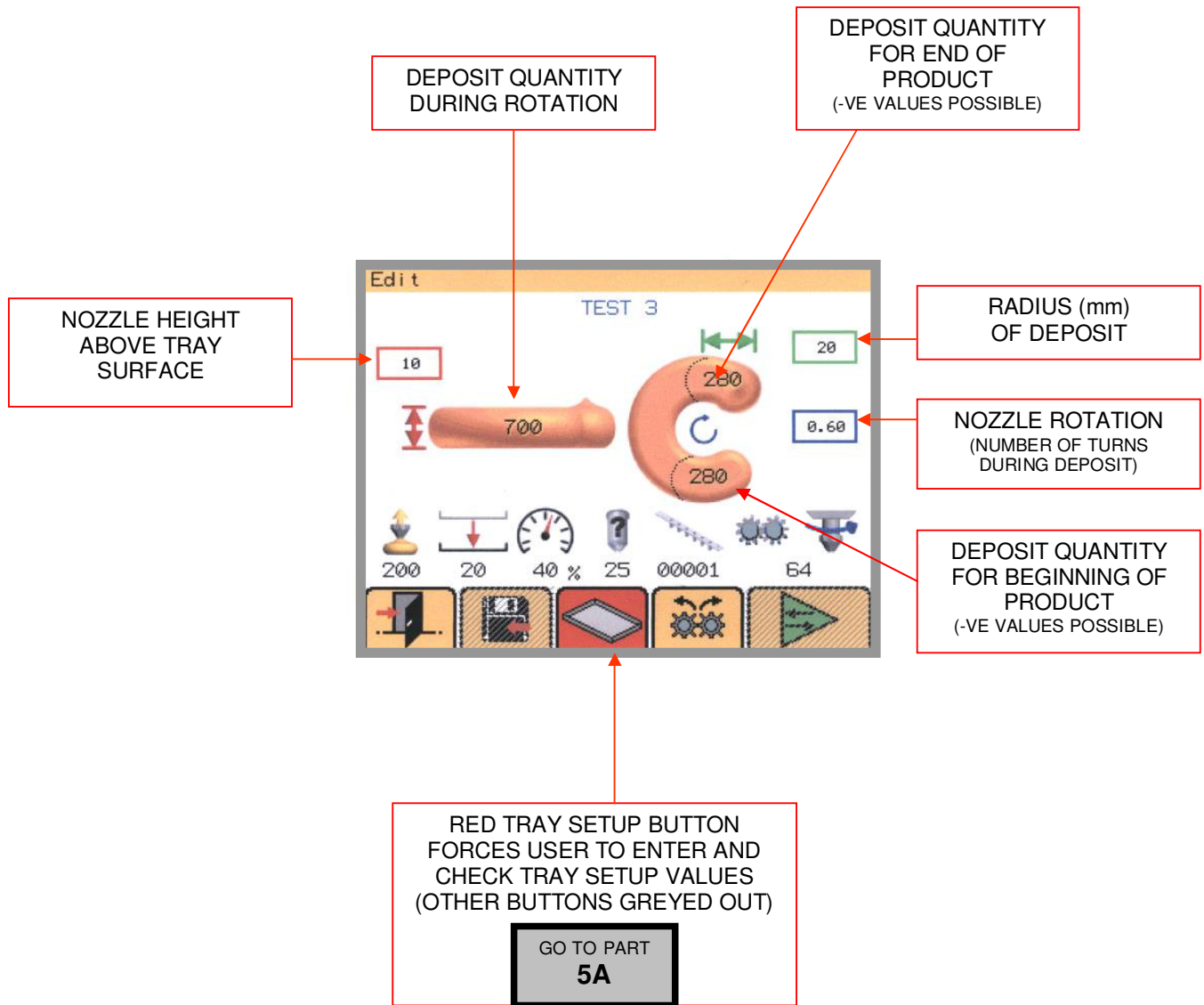
NOZZLE HEIGHT  
ABOVE TRAY  
SURFACE

LENGTH (mm) OF  
TRAY MOVEMENT



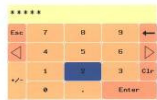


**EXAMPLE:  
“C” SHAPE  
(ARC)**

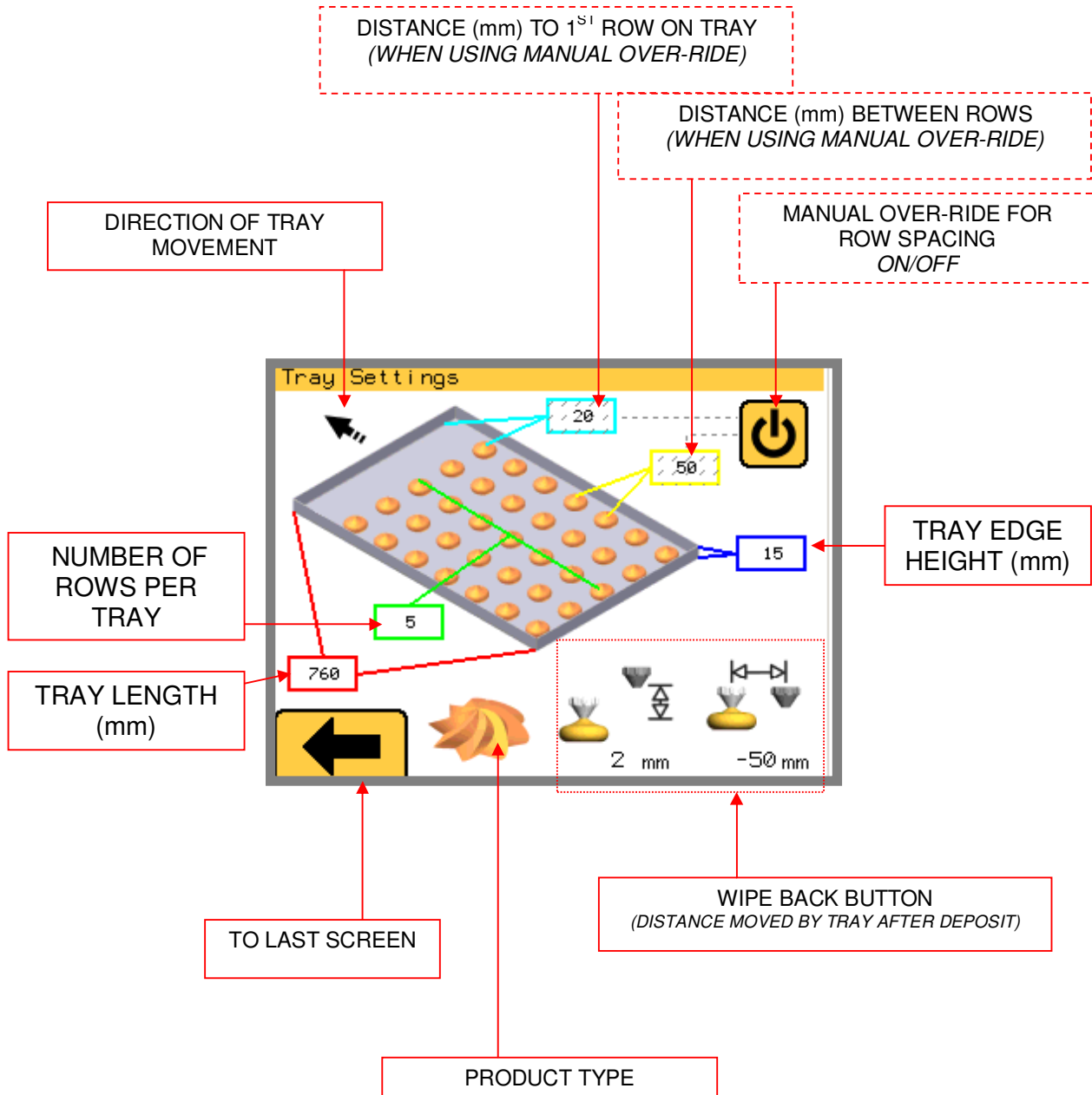


# TRAY SETUP

5A

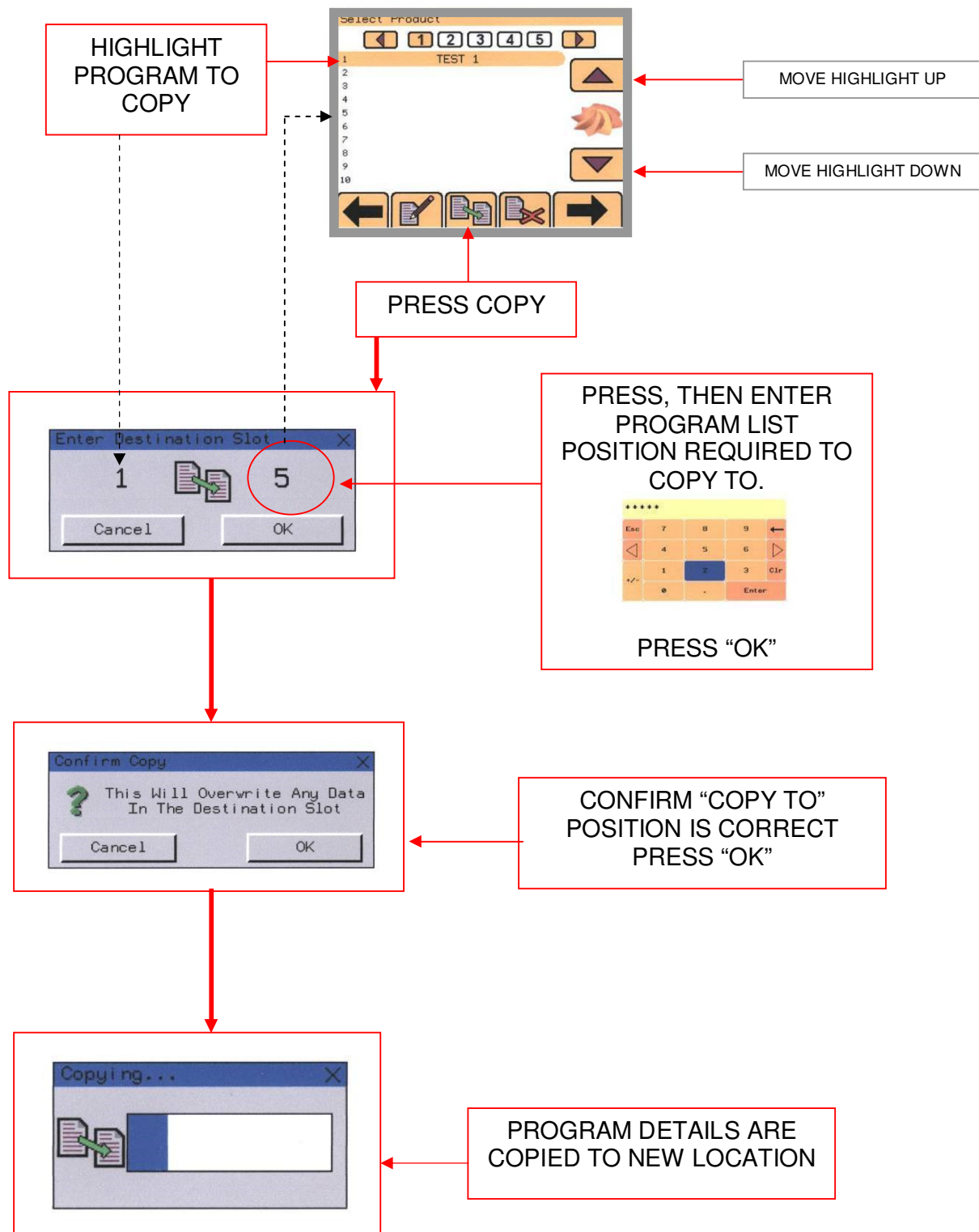


PRESS WINDOWS AND ENTER  
VALUES VIA KEYPAD



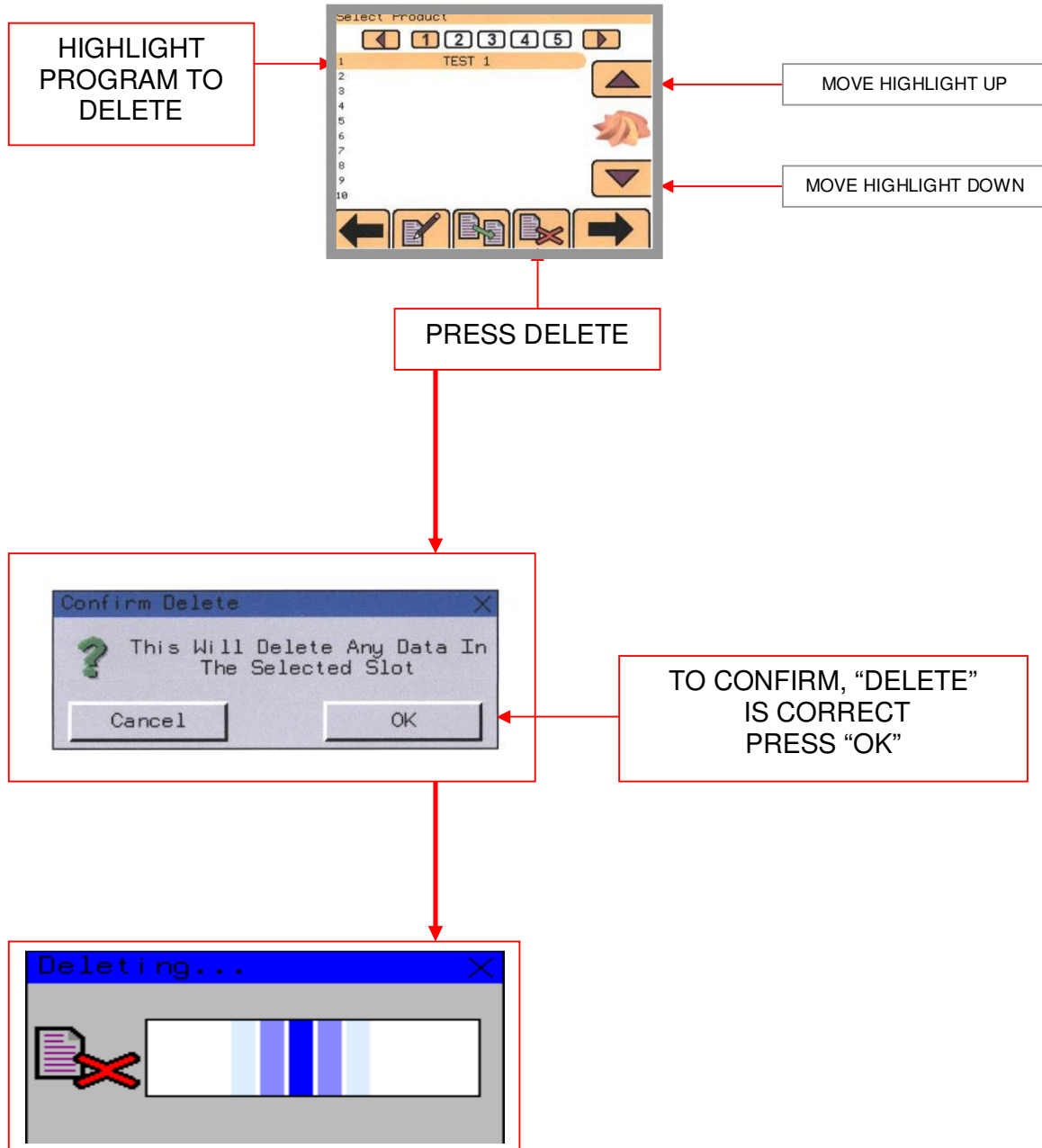
# COPY

6



# DELETE

7

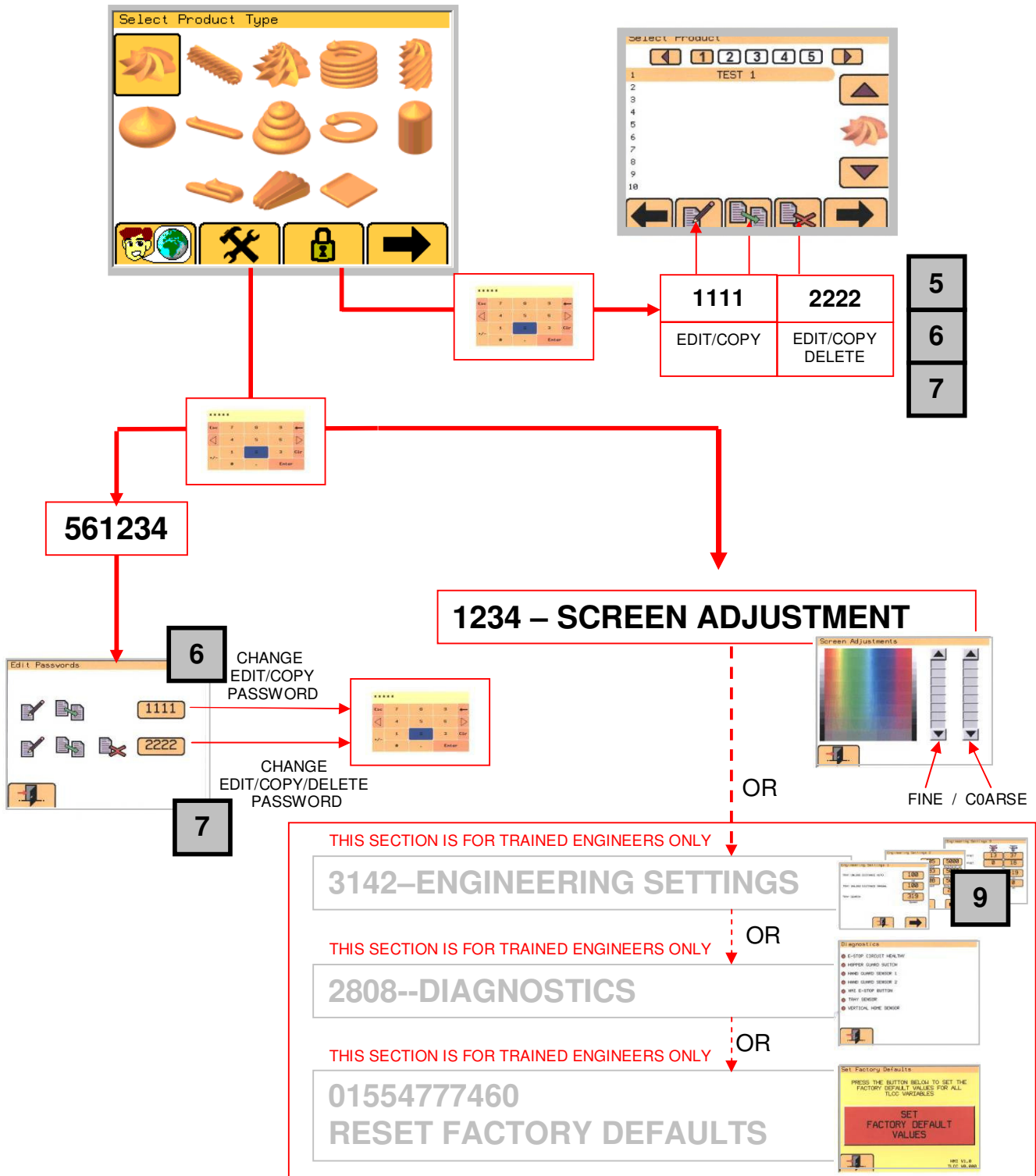


# PASSWORDS

8

## CAUTION

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





# ENGINEERING SETTINGS (1)

9<sub>/1</sub>

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

The screenshot shows the 'Engineering Settings 1' screen. It contains two main settings: 'TRAY UNLOAD DISTANCE MANUAL' set to 100 MM, and 'TRAY SEARCH' set to 319 MM Speed. At the bottom, there are two buttons: one with a left-pointing arrow and a right-pointing arrow, and another with a right-pointing arrow. Callouts provide detailed explanations for these elements.

IN MANUAL MODE:  
DISTANCE THAT THE LEADING EDGE  
OF THE TRAY IS BROUGHT BACK  
PASSED THE TRAY SENSOR, WHEN  
RETURNING TO OPERATOR

SPEED VALUE THAT TRAY IS  
FED UP TO TRAY SENSOR

EXIT  
THIS SCREEN

GO TO NEXT SCREEN  
ENGINEERING SETTING 2  
(NEXT PAGE)

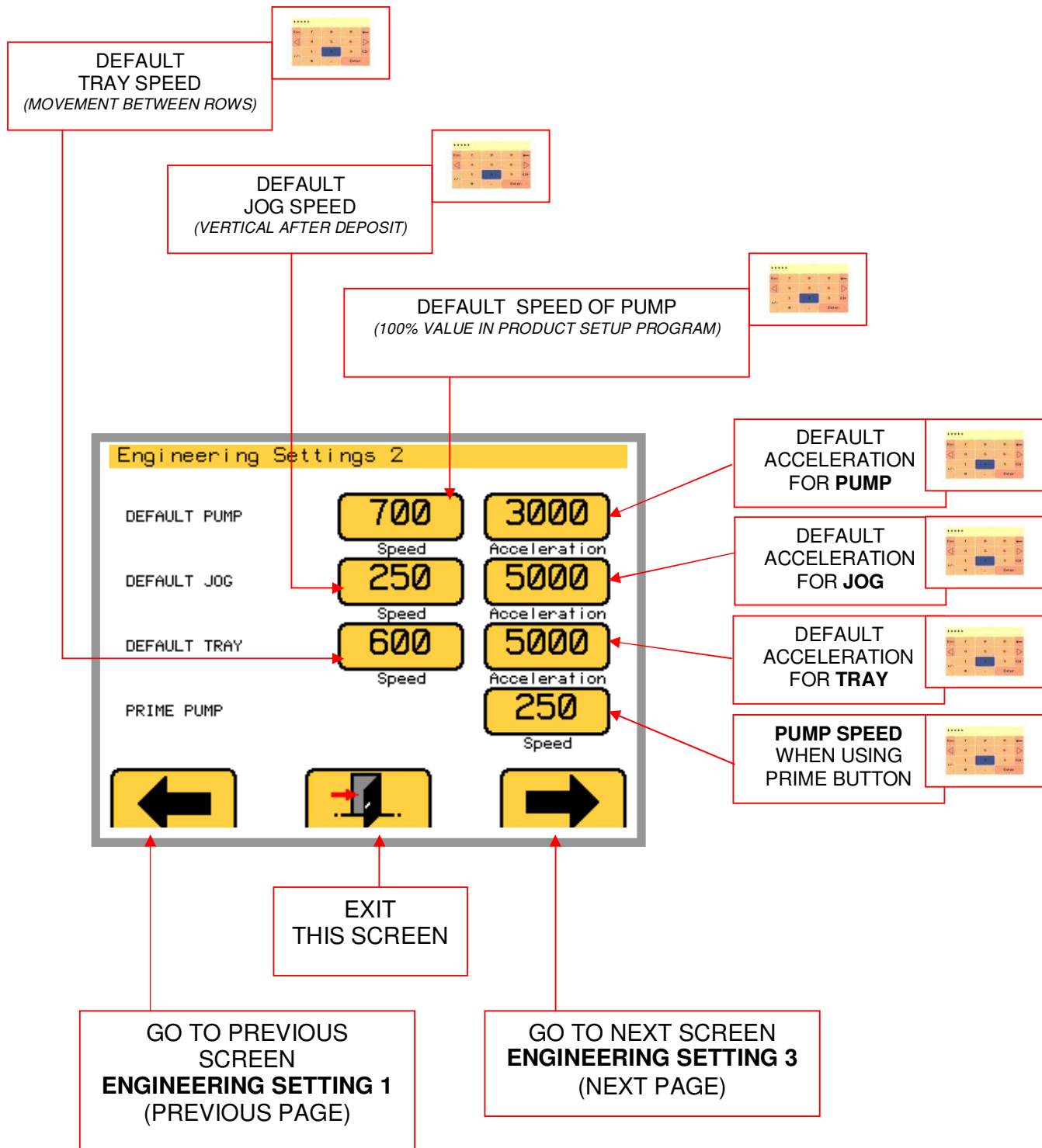
## CAUTION

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

# ENGINEERING SETTINGS (2)

9/2

THIS SECTION IS FOR TRAINED ENGINEERS ONLY



## CAUTION

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

# ENGINEERING SETTINGS (3)

9<sub>/3</sub>

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

OFFSET HEIGHT VALUE (mm)  
HARD DOUGH HOPPER  
NON-ROTARY TEMPLATE

OFFSET HEIGHT VALUE IS  
FACTORY SET AND SHOULD NOT  
BE CHANGED UNLESS  
INSTRUCTED TO DO SO.  
DAMAGE TO THE MACHINE  
COULD OCCUR

OFFSET HEIGHT VALUE (mm)  
HARD DOUGH HOPPER  
ROTARY TEMPLATE

OFFSET HEIGHT VALUE (mm)  
SOFT DOUGH HOPPER  
ROTARY TEMPLATE

OFFSET HEIGHT VALUE (mm)  
SOFT DOUGH HOPPER  
NON-ROTARY TEMPLATE

DISTANCE (mm) FROM **HARD**  
DOUGH HOPPER DEPOSITING  
CENTRELINE TO TRAY EDGE  
DETECTION POINT  
(USED IN ROW SPACING CALCULATIONS)

DISTANCE (mm) FROM **SOFT**  
DOUGH HOPPER DEPOSITING  
CENTRELINE TO TRAY EDGE  
DETECTION POINT  
(USED IN ROW SPACING CALCULATIONS)

GO TO PREVIOUS  
SCREEN  
**ENGINEERING SETTING 2**  
(PREVIOUS PAGE)

GO TO NEXT SCREEN  
**ENGINEERING SETTING 4**  
(NEXT PAGE)

EXIT  
THIS SCREEN

Engineering Settings 3

HARD DOUGH OFFSET	13	37
SOFT DOUGH OFFSET	0	16
HARD DOUGH CENTRE LINE OFFSET	-19	
SOFT DOUGH CENTRE LINE OFFSET	0	

← [EXIT] →

## CAUTION

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

# ENGINEERING SETTINGS (4)

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

9/4

## GEARBOX RATIOS

The screenshot displays the 'Engineering Settings 4' screen. It features four rows of settings, each with a label and a ratio value in a box. The 'PUMP' ratio is 28:1, 'TRAY' is 10:1, 'JOG' is 15:1, and 'ROTARY' is 10:1. At the bottom, there are three navigation buttons: a left arrow, a central 'EXIT THIS SCREEN' button, and a right arrow. Red arrows point from external labels to the corresponding elements on the screen.

Setting	Ratio
PUMP GEARBOX RATIO	28 : 1
TRAY GEARBOX RATIO	10 : 1
JOG GEARBOX RATIO	15 : 1
ROTARY GEARBOX RATIO	10 : 1

Navigation options:

- GO TO PREVIOUS SCREEN  
**ENGINEERING SETTING 3**  
(PREVIOUS PAGE)
- EXIT THIS SCREEN
- GO TO NEXT SCREEN  
**ENGINEERING SETTING 5**  
(NEXT PAGE)

### CAUTION

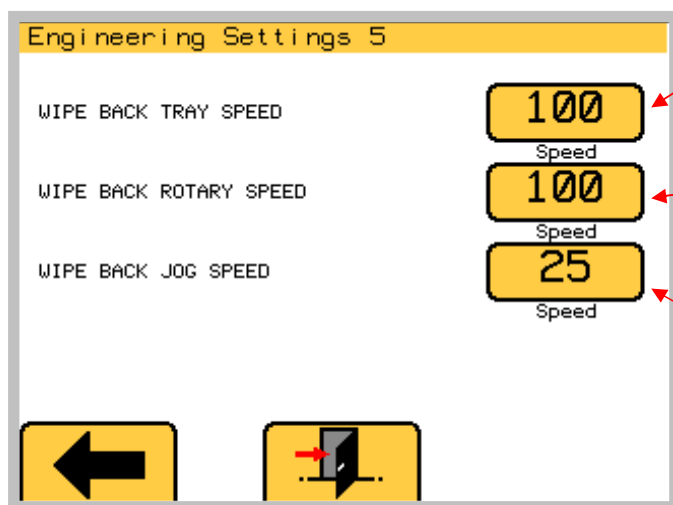
**DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS**

# ENGINEERING SETTINGS (5)

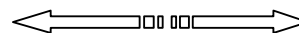
THIS SECTION IS FOR TRAINED ENGINEERS ONLY

9/5

## WIPE BACK DEFAULT SETTINGS (SEE 5A )



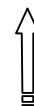
### TRAY SPEED



### ROTARY SPEED



### JOG SPEED



EXIT  
THIS SCREEN

GO TO PREVIOUS  
SCREEN  
**ENGINEERING SETTING 4**  
(PREVIOUS PAGE)

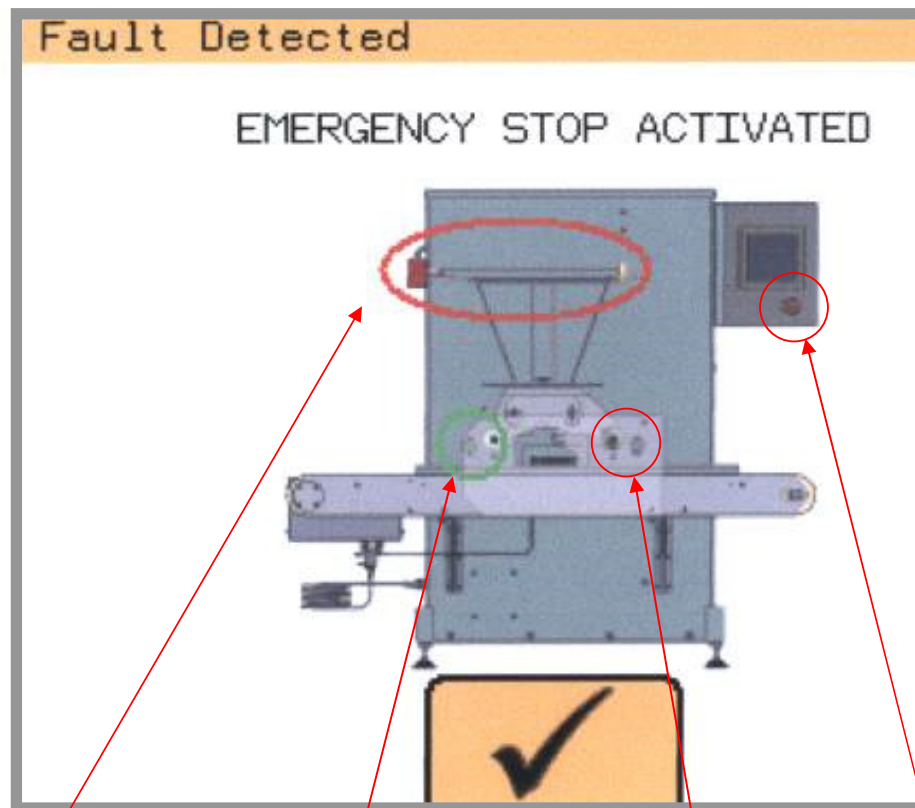
## CAUTION

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



# FAULT INFORMATION SCREENS

10



HOPPER COVER

SAFETY BEAM

SAFETY BEAM


STOP BUTTON

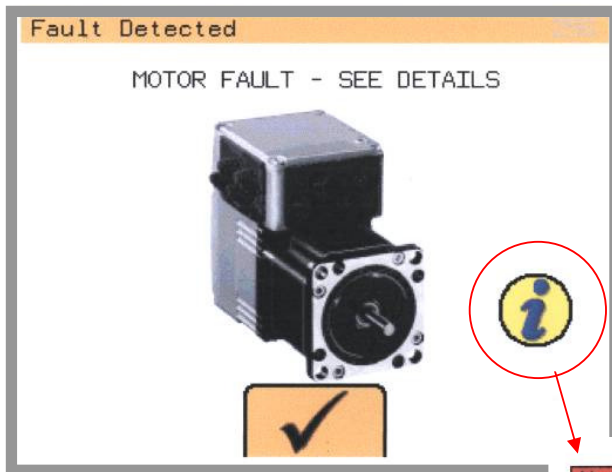
THIS SCREEN INDICATES A FAULT CONDITION IN THE SAFETY AREAS.

WHEN **RED**, CLOSE COVER OR CLEAR OBSTRUCTIONS TO CLEAR FAULT.

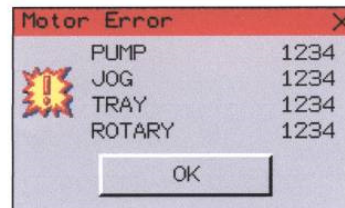
WHEN INDICATOR GOES **GREEN**, FAULT HAS BEEN CORRECTED AT THAT POSITION.

PRESS  BUTTON TO CLEAR SCREEN

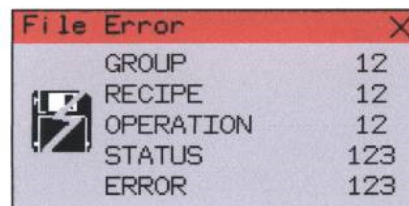
IF THE FOLLOWING SCREEN APPEARS, CHECK THAT THE TABLE MOVEMENT ETC. IS NOT JAMMED WITH SOMETHING. IF IT IS, CLEAR THE OBSTRUCTION AND PRESS  TO PROCEED.



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

Omega Touch

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

Omega Touch

If a fault arises, please do not hesitate to contact the  
Customer Service Department, quoting the **machine serial number**  
found 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](mailto:spares@monoequip.com)**  
**Web site: [www.monoequip.com](http://www.monoequip.com)**

**Spares Tel. +44(0)1792 564039**  
**Main Tel. +44(0)1792 561234**  
**Fax. 01792 561016**

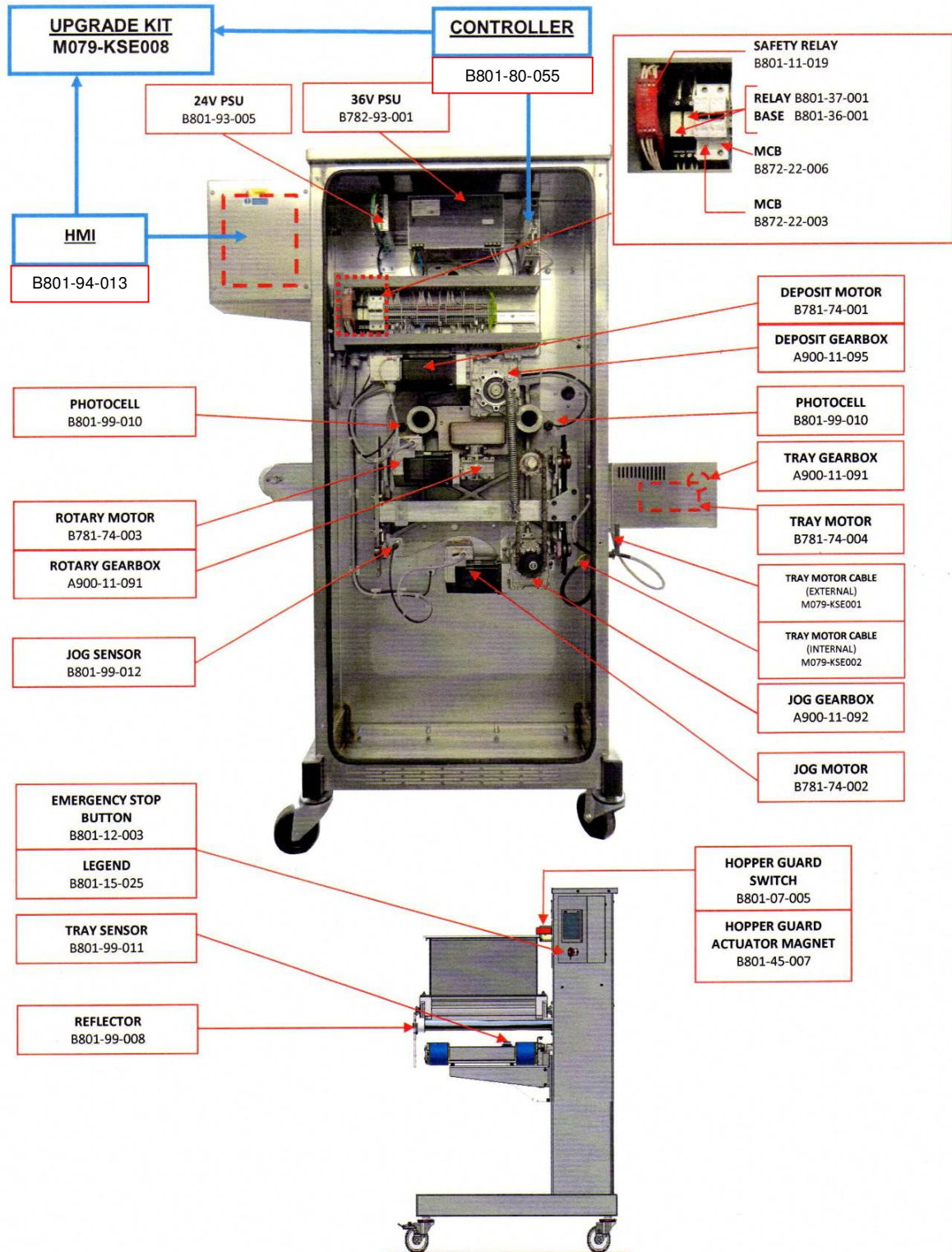
**BASE MACHINE SPARES LIST****Omega TOUCH**

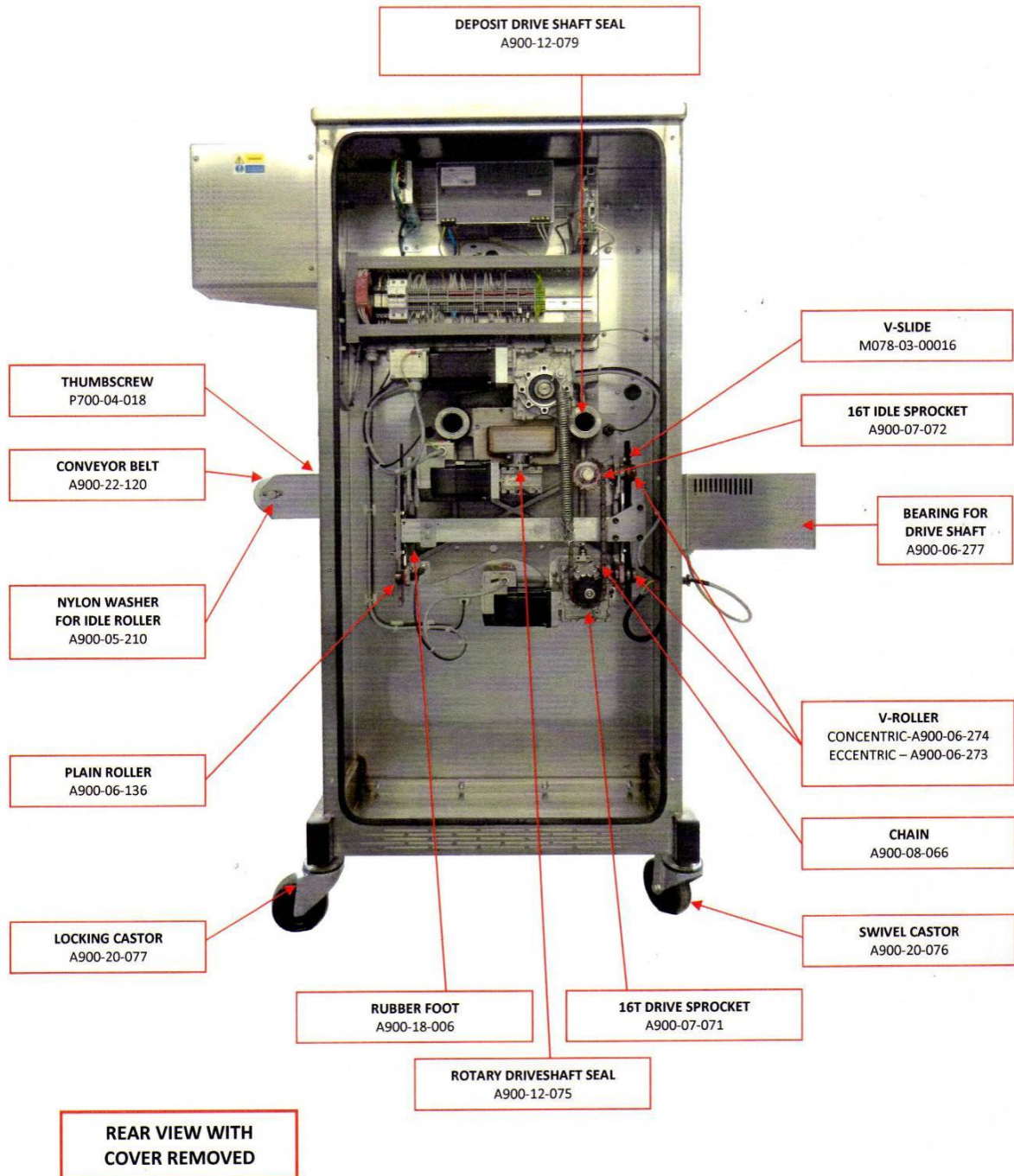
Spares Item Description	Mono Part No.	Qty Req. per M/C
Deposit Gearbox	A900-11-095	1
Jog Gearbox	A900-11-092	1
Rotary Gearbox	A900-11-091	1
Tray Gearbox	A900-11-091	1
Concentric Guide Roller	A900-06-274	2
Eccentric Guide Roller	A900-06-273	2
V Slide	078-03-00016	1
Jog Drive Chain	A900-08-066	1
Simplex 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
End Guard (Earlier plastic version)	078-11-00036 078-11-00005)	1
Retainer – End Guard (Earlier plastic version)	078-11-00035 078-11-00002)	2
Spacer – 450mm/580mm Hopper	078-11-00003	1
Spacer – 400mm Hopper	078-11-00004	1
Seal-Rear Cover	A900-25-309	1



# ELECTRICAL COMPONENT LAYOUT PARTS

Omega TOUCH







## SOFT DOUGH HOPPER PARTS

Omega and Omega PLUS

### HOPPER FABRICATION

#### STANDARD CAPACITY

M078-09-00008 (400mm)  
M078-09-00001 (450mm)  
M078-09-00046 (580mm)

#### EXTENDED CAPACITY

M073-09-00200 (400mm)  
M073-09-00202 (450mm)  
M073-09-00203 (580mm)

#### WINGNUT

A900-04-043

#### HOPPER SEAL

A900-12-083 (400mm)  
A900-12-084 (450mm)  
A900-12-085 (580mm)

#### DRIVEN GEAR

M073-09-00702 (400mm)  
M073-09-01602 (450mm)  
M073-09-01702 (580mm)

#### WINGNUT

A900-04-147

**END CAP (DRIVE SIDE)**  
M073-09-00500

**END CAP ASSEMBLY (DRIVE SIDE)**  
M073-KMX001  
(END CAP AND BUSHES FITTED)

**END CAP BUSH**  
M073-09-00600

**END CAP (NON-DRIVE SIDE)**  
M073-09-03200

**END CAP ASSEMBLY (NON-DRIVE SIDE)**  
M073-KMX002  
(END CAP AND BUSHES FITTED)

**END CAP BUSH**  
M073-09-00600

### TEMPLATES TO CUSTOMER REQUIREMENTS

ROTARY  
STANDARD  
DIE  
STAGGERED  
SHEETING  
■ NON-DRIP  
■ MULTI SHEETING  
INJECTION

#### DRIVE GEAR

M073-09-00700 (400mm)  
M073-09-01600 (450mm)  
M073-09-01700 (580mm)

**END CAP SEAL**  
A900-12-074

### POUR-THROUGH TOP GUARD (NOT SHOWN)

STANDARD	400MM	078-11-00066
	450MM	078-11-00067
	580MM	078-11-00068
EXTENDED	400MM	078-11-00063
	450MM	078-11-00064
	580MM	078-11-00065

Actuator magnet on all guards B801-45-007

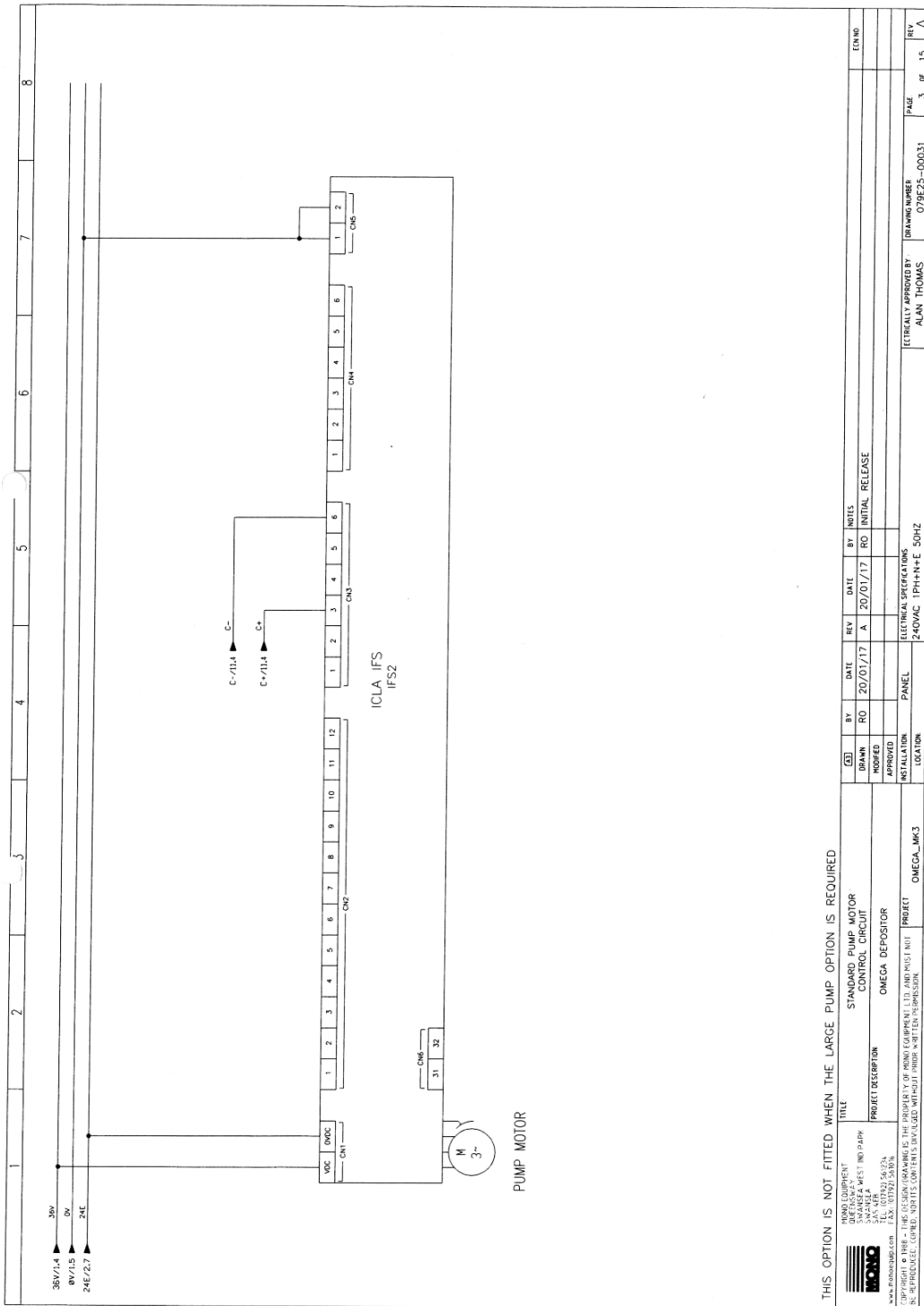


## 13.0 ELECTRICAL INFORMATION TOUCH VERSION



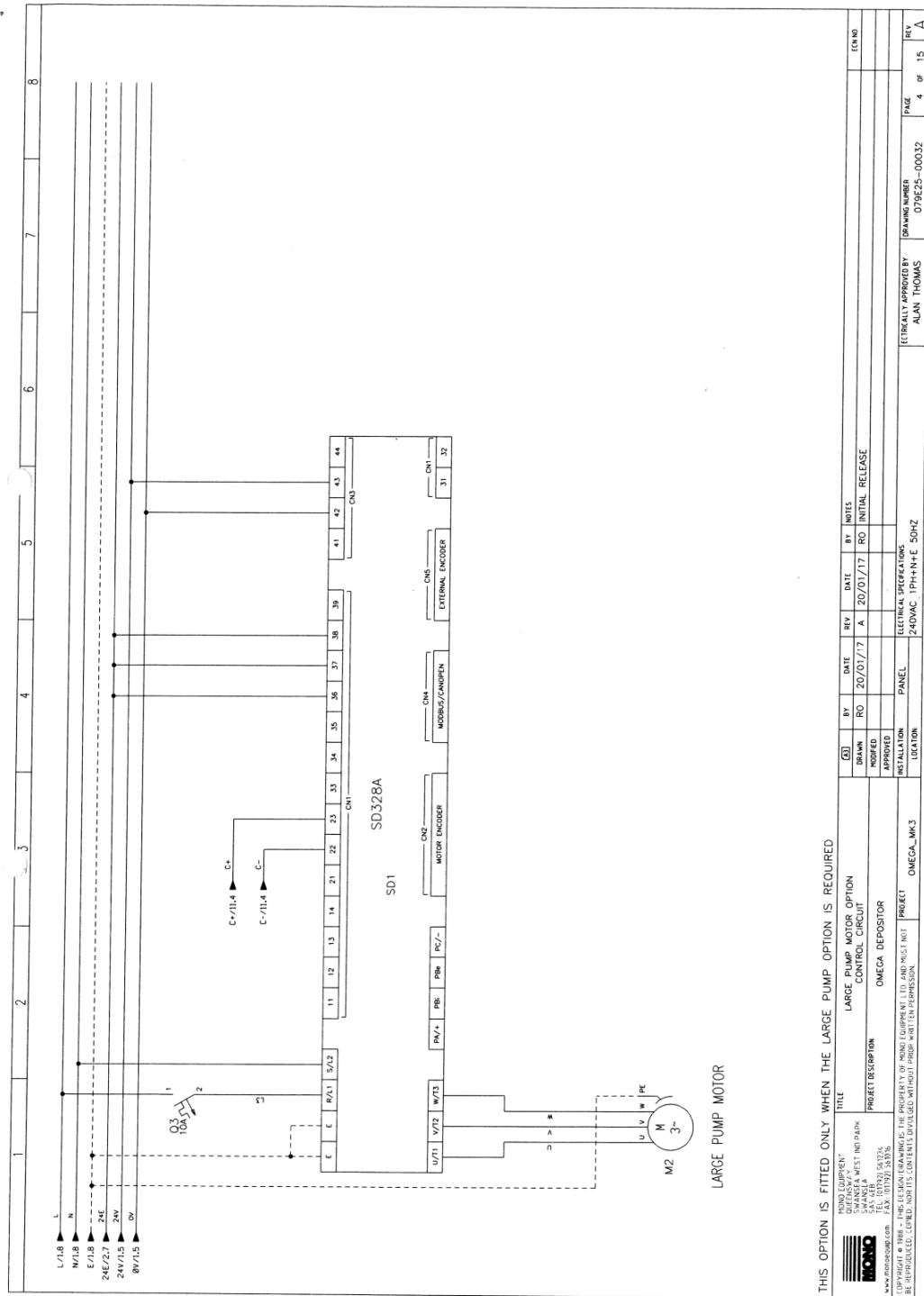






THIS OPTION IS NOT FITTED WHEN THE LARGE PUMP OPTION IS REQUIRED

		<b>PROJECT</b> STANDARD PUMP MOTOR CONTROL CIRCUIT		<b>DATE</b> 20/01/17		<b>REV</b> A		<b>NOTES</b> INITIAL RELEASE		<b>END</b> 15	
<b>PROJECT DESCRIPTION</b> OMEGA DEPOSITOR		<b>PROJECT</b> OMEGA_MK3		<b>LOCATION</b> 240VAC 1PH+PE 50HZ		<b>APPROVED BY</b> ALAN THOMAS		<b>DRAWING NUMBER</b> 079E25-00031		<b>REV</b> A	
<b>DESIGNER</b> ALAN THOMAS		<b>DATE</b> 20/01/17		<b>REV</b> A		<b>NOTES</b> INITIAL RELEASE		<b>END</b> 15		<b>REV</b> A	
<b>PROJECT DESCRIPTION</b> OMEGA DEPOSITOR		<b>PROJECT</b> OMEGA_MK3		<b>LOCATION</b> 240VAC 1PH+PE 50HZ		<b>APPROVED BY</b> ALAN THOMAS		<b>DRAWING NUMBER</b> 079E25-00031		<b>REV</b> A	





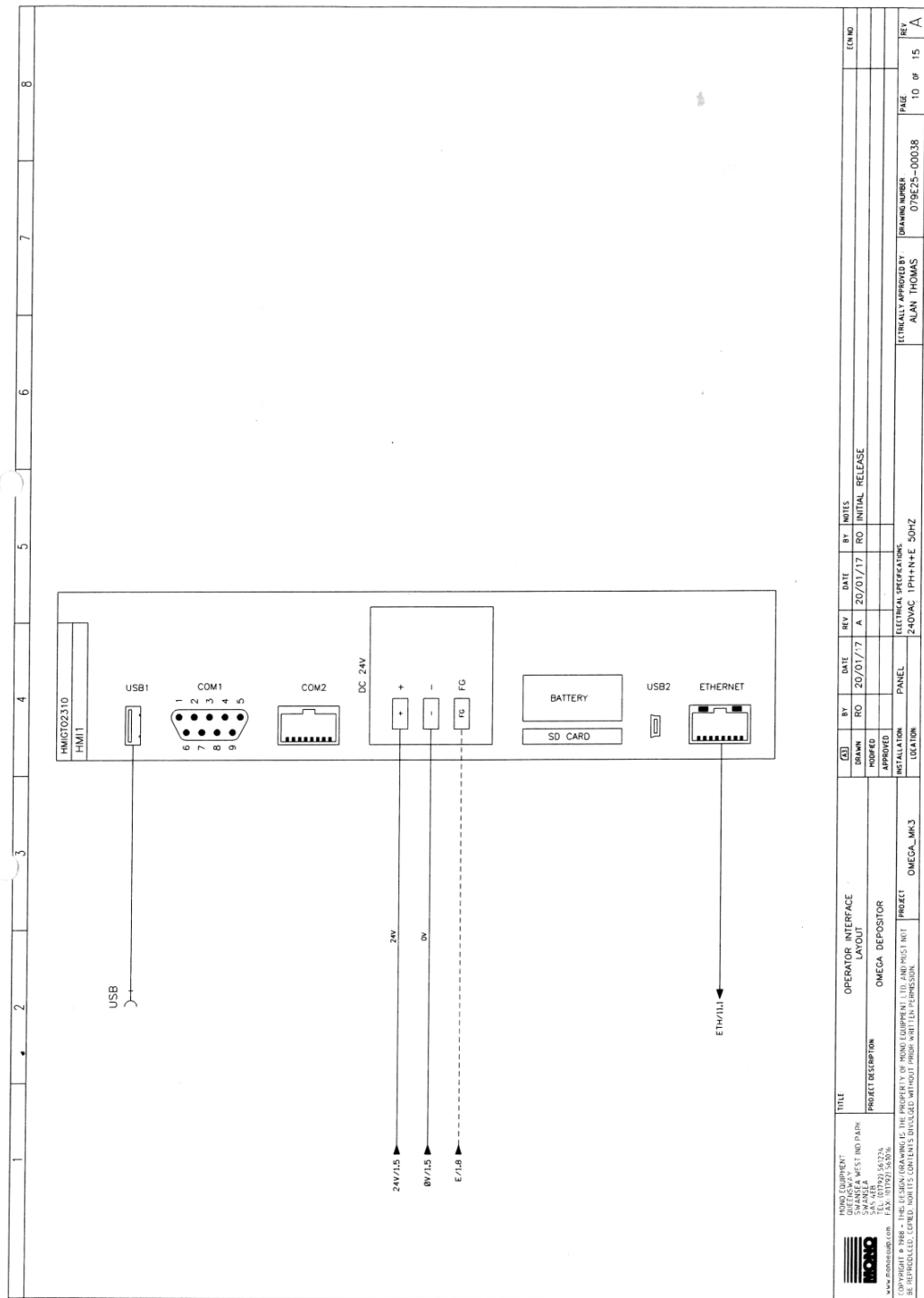


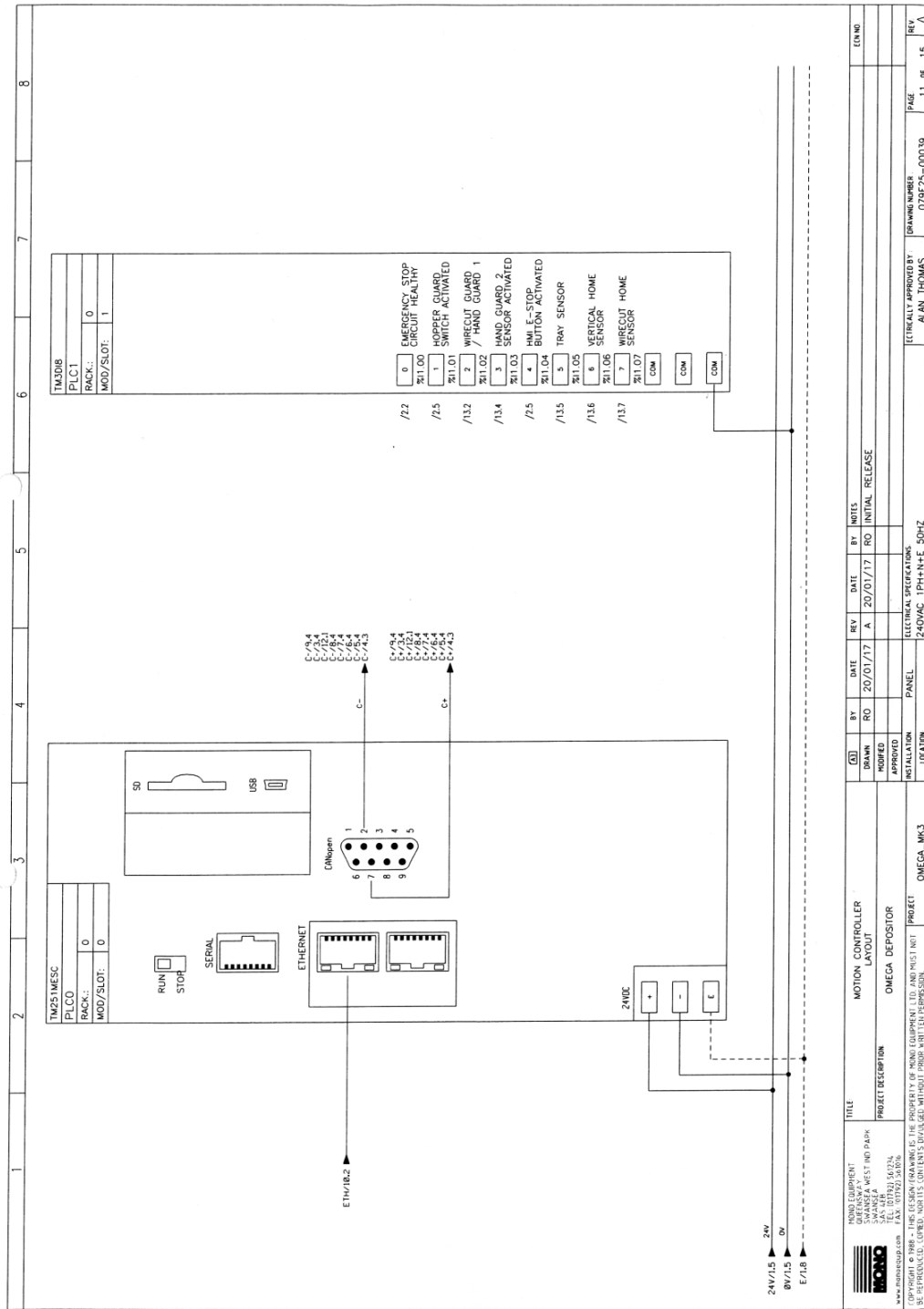




















The equipment mentioned in this manual has CE accreditation.

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



Queensway,  
Swansea West Industrial Estate,  
Swansea.  
SA5 4EB  
UK

**Tel. +44(0)1792 561234 : Fax. +44(0)1792 561016 : Spares +44(0)1792 564039**

Email: [marketing@monoequip.com](mailto:marketing@monoequip.com)

**Web site: [www.monoequip.com](http://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.