



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

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

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



## SET UP and OPERATION

# JAMMER

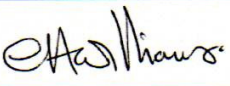
ONLY FOR USE WITH SEEDLESS FILLINGS



## **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

<b>Signed</b>			
G.A.Williams – Quality Manager			
<b>Date</b>			
<b>Machine FG Code.</b>		<b>Machine Serial No.</b>	

A technical construction file for this machine is retained at the following address:

**MONO EQUIPMENT**  
Queensway,  
Swansea West Industrial Park,  
Swansea  
SA5 4EB  
UK

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

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

# **SAFETY SYMBOLS**

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

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

## **ONLY FOR USE WITH SEEDLESS FILLINGS**



# INDEX

---



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	OPERATING INSTRUCTIONS
10.0	SETTING
11.0	MAINTENANCE
12.0	PROBLEM SOLVING
13.0	SPARES AND SERVICE
14.0	ELECTRICS

## 1.0 INTRODUCTION

---

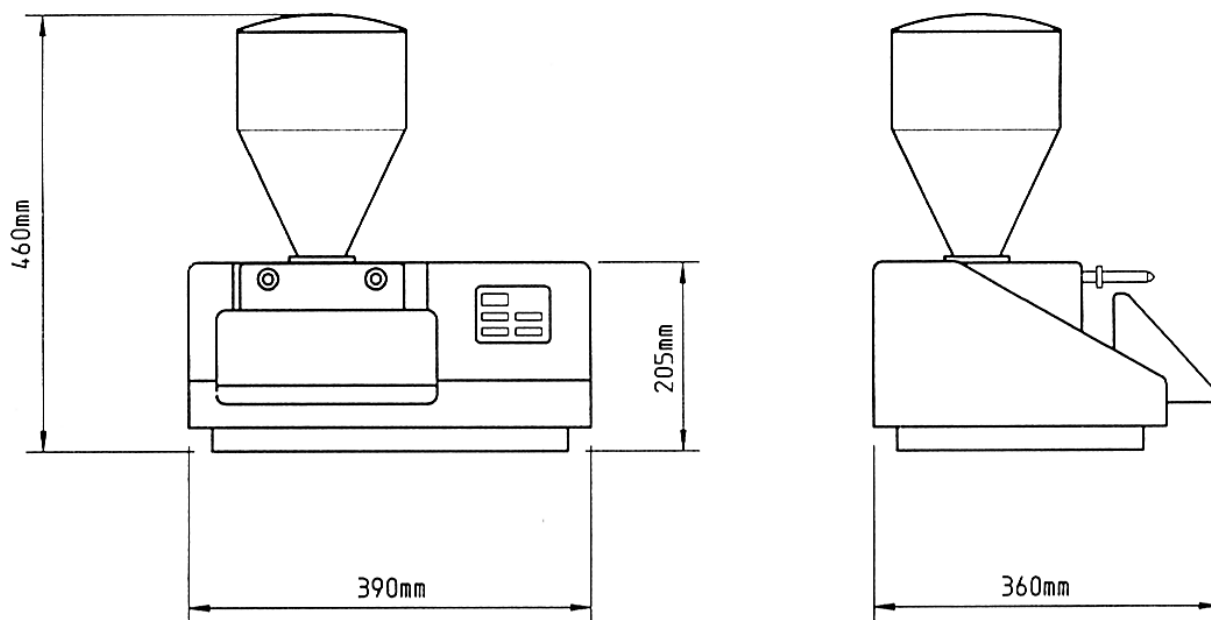
Mono's electronic filler can fill doughnuts and pastries two at a time without mess or waste. Fillings are precisely dispensed through dual nozzles in variable, preset amounts.

To change fillings halfway through a run – just lift the filler unit from the console and replace it with another unit containing the new filling.

Mono's doughnut and pastry filler is simple to operate and programme – and really easy to keep clean.

## 2.0 DIMENSIONS

---



<b>Height</b> <i>(with hopper)</i>	<b>460mm</b>	<b>(18")</b>
<b>Height</b> <i>(without hopper)</i>	<b>205mm</b>	<b>(8")</b>
<b>Depth</b> <i>(including tray)</i>	<b>360mm</b>	<b>(14")</b>
<b>Width</b>	<b>390mm</b>	<b>(15 ½")</b>

## 3.0 SPECIFICATIONS

---

**Weight** (*without filling*) 10.5kg (23lbs)

**Hopper capacity** 9.1kg (20lbs)

**Single delivery capacity** 9.5gms to 907gms  
(1/3oz to 2lbs)

*These figures can vary depending on the filling used.*

### **WARNING.**

**Only to be used with seedless jams and fillings**

### **ELECTRICAL REQUIREMENTS**

See serial plate for machine version.

240volt 1 phase 50Hz total power 60Watts 0.63amps

or

120volt 1 phase 50Hz total power 60Watts 1.5amps



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

### **NOISE LEVEL**

Less than 85dB



## 4.0 SAFETY



- 
- 1.0 Always use the nearest available socket to the machine avoiding cables trailing across the floor.
  - 2.0 Plugs on flexible cables must be correctly connected and the cable secured by the cord grip.
  - 3.0 Flexible cables should be positioned and protected so that heavy equipment or materials cannot damage them.
  - 4.0 Cables should be checked regularly for damage (checks should be made with the cable disconnected from the mains).
  - 5.0 Damaged cables should be taken out of service straight away.
  - 6.0 Do not carry out makeshift repairs to cables
  - 7.0 Loose or damaged plugs must be replaced immediately.
  - 8.0 Never immerse the base console in water.
  - 9.0 Always remove hopper before lifting or moving the base unit.
  - 10.0 All repairs and maintenance should only be carried out by authorised electricians.
  - 11.0 Only trained and authorised personnel may operate or clean this machine.
  - 12.0 Never leave machine unattended without switching off.
  - 13.0 There are no user serviceable parts inside the machine. If a fault occurs please contact Mono service department.
  - 14.0 When in use and when cleaning be aware that the injection nozzles could be sharp.

## 5.0 INSTALLATION

---

- 1 The Mono electronic doughnut jammer should be plugged into a NEMA 5-15 receptacle.



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

- 2 For best results the electronic jammer should be placed in a clean work area and on a level surface at a normal work top height.
- 3 Before first use, wash out the hopper parts with a suitably approved cleaner and water. Allow to air dry.

## 6.0 ISOLATION

---



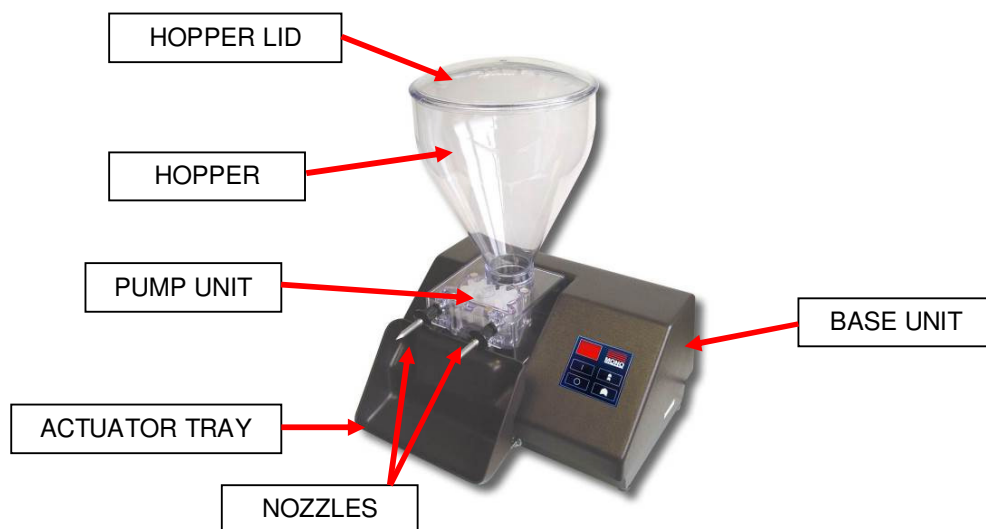
**TO STOP THE ELECTRONIC JAMMER IN AN  
EMERGENCY SWITCH OFF  
AT THE WALL SOCKET.**

## 7.0 CLEANING INSTRUCTIONS



ISOLATE FROM MAINS SUPPLY BEFORE CLEANING

**NEVER IMMERSE THE BASE UNIT IN WATER.**



The machine should be cleaned and all components allowed to air dry after every period of use.

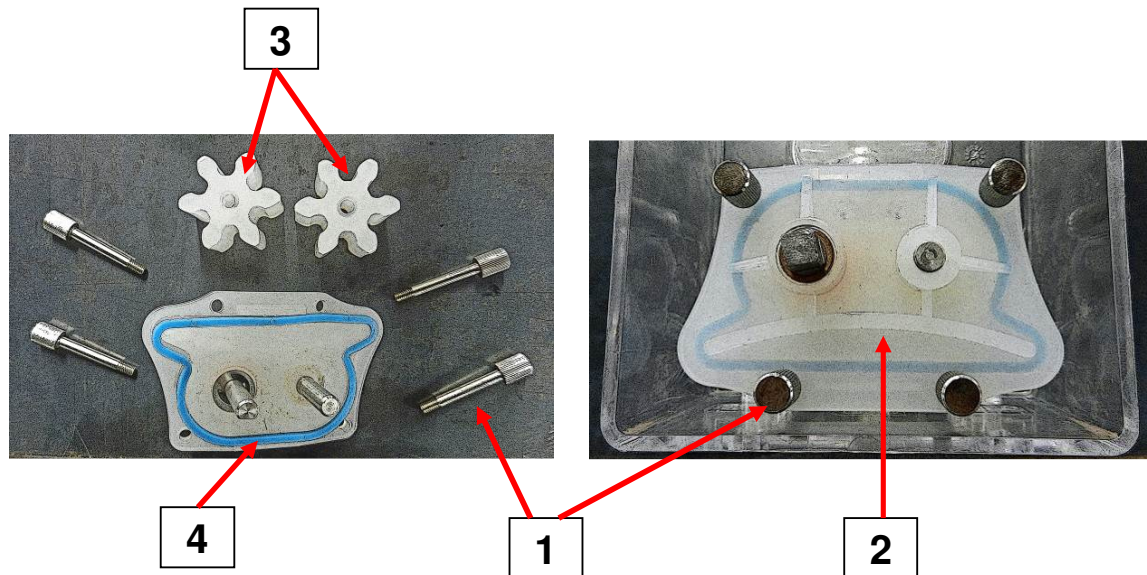
- 1.0 Remove the nozzles by twisting each one until the flat of the plastic ring lines up with the flat on the pump unit. Pull completely out and wash with an approved mild detergent/sanitizer and hot water. Allow to air dry.



Take care when removing nozzles as they may be sharp.

- 2.0 Empty the hopper into a container and cover over for future use.  
**DO NOT TOP UP A HALF FULL CONTAINER.**
- 3.0 Dismantle the pump chamber components as shown below (6.0) and wash thoroughly with an approved cleaner and water.
- 4.0 Wash the hopper unit and the entire lid with an approved mild detergent/sanitizer and hot water. Allow to air dry.
- 5.0 Air dry all the pump components and reassemble the impellers (3) on the correct spindles with the recessed side facing down.  
**DO NOT USE FORCE**

- 6.0** Replace the impellor unit in the pump chamber ensuring the seal (4) is in place and fasten with the thumb screws (1)  
*These screws should only be finger tight as the use of tools to over tighten could lead to the chamber cover fracturing.*



- 7.0** Unclip the actuator tray and wash thoroughly using an approved cleaner and water. Allow to air dry.

- 8.0** **Wipe over** all external surfaces with an approved mild detergent/sanitiser and hot water. Allow to air dry.

- 9.0** Insert each nozzle into the pump unit with the flat of the plastic ring facing down. When the nozzle has been inserted as far as the ring, twist it through 90 degrees. See below



Take care when inserting nozzles as they may be sharp.

#### FITTING NOZZLES

1



LINE UP THE FLAT ON THE NOZZLE WITH THE FLAT ON THE HOPPER BASE. PUSH FULLY HOME

2



TURN NOZZLE A QUARTER OF A TURN AND IT WILL BE LOCKED IN POSITION

## 8.0 OPERATING CONDITIONS

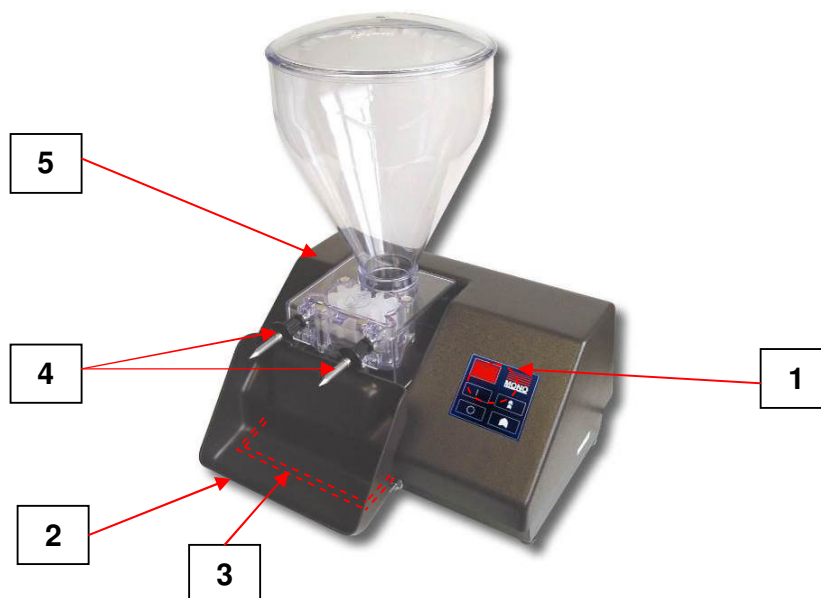
---

- 1.0 For best results the electronic jammer should be placed on a level surface at a normal work top height.
- 2.0 All cleaning and operation instructions should be followed meticulously.
- 3.0 Never immerse the base console in water.

## 9.0 OPERATING INSTRUCTIONS

---

- 1.0 Plug the socket of the moulded cable assembly into the rear of the base console.
- 2.0 Insert the plug of the cable into a 13amp wall socket.
- 3.0 Press the "ON" area (1) on the membrane panel and the display will show "00".



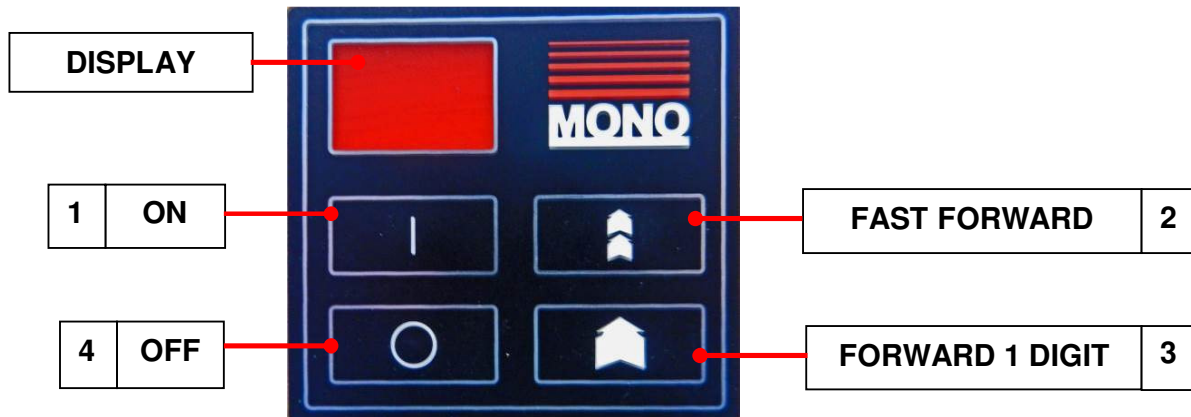
- 4.0 Clip actuator tray (2) to centre support bar (3).
- 5.0 Insert each nozzle (4) into the filler unit (5) with the flat of the plastic ring facing down. When the nozzle has been inserted as far as the ring, twist it through 90 degrees.
- 6.0 Place the filled hopper unit against the rear wall of the base console. Lower the unit into place.

*If any difficulty is experienced in locating the hopper onto the drive, press blue "FAST FORWARD" on the membrane panel to advance the digital display to any number. Then touch the actuator tray to cycle the hopper drive which will allow the hopper to drop into place.*

The machine is now ready for use

## 10.0 SETTING

1.0 Press the “on” panel (1) on the membrane to activate the display.



2.0 Press the panel (2) to move the display to the required number.

Or

Press the panel (3) to move the display by one digit at a time.  
(To set back to zero turn off (4) and back on (1))

### **NOTE**

**THE FIGURES ON THE DISPLAY DO NOT REFER TO ANY QUANTITY OR TIME BUT ARE FOR REFERENCE PURPOSES.** *When the correct settings for each product are found it is suggested they are noted down for future reference.*

3.0 By pushing the products onto the nozzles and against the actuator tray the same amount of filling will be delivered time after time.

When finished the machine is turned off by pressing the (4) panel.

### **CAUTION.**

**If the actuator tray is accidentally operated, filling will be dispensed out of the nozzles**

## 11.0 MAINTENANCE

---

By keeping the machine cleaned after every period of use, it should operate smoothly, hygienically and economically.  
If not kept clean, it may gum up and fail to operate.

No other maintenance should be required.





## 12.0 PROBLEM SOLVING

---

### NO JAM DELIVERED

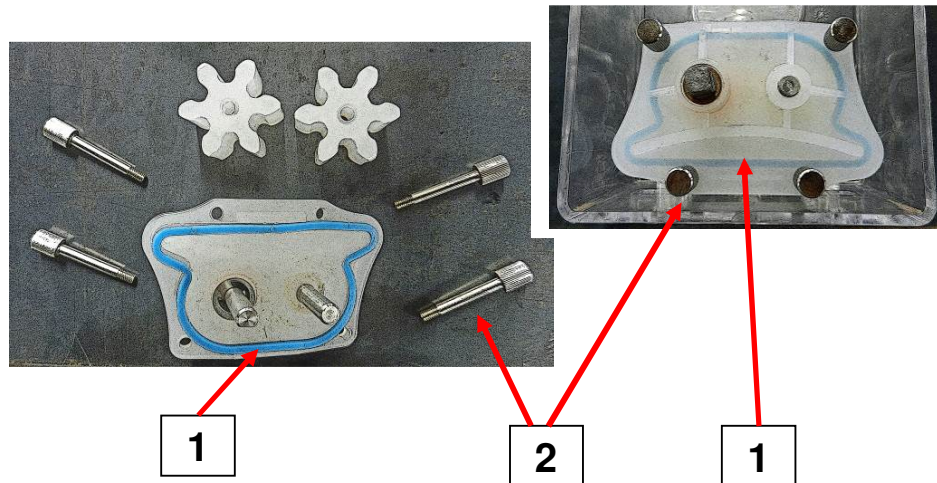
- 1.0 Check lead is plugged into the machine and the power socket.
- 2.0 Check that there is filling in the hopper
- 3.0 Check that the filling is not solid.  
**NOTE** – Always break down jam from its jell state before placing in hopper and only use seedless jams and fillings.
- 4.0 Check that the read out is not set to “00”

If machine still has a problem please contact Mono Service Dept.

---

### JAM LEAKS FROM HOPPER BASE

- 1.0 Check that the pump plate seal (1) has not been left out after cleaning.



- 2.0 Check that pump assembly is not damaged.
- 3.0 Check that the thumbscrews (2) are tight but not over-tight (finger-tight only)

If machine still has a problem please contact Mono Service Dept. (see last page).



## 13.0 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.

Queensway  
Swansea West Industrial Estate  
Swansea.  
SA5 4EB  
UK

[email:spares@monoequip.com](mailto:spares@monoequip.com)

**Spares Tel. +44(0)1792 564039**

**Web site:www.monoequip.com**

**Tel. +44(0)1792 561234**

**Fax. 01792 561016**

**IF IN ANY DOUBT - ASK**

PT-Ref	DESCRIPTION	PART NUMBER
1	HOPPER (COMPLETE)	053-02-00000
2	HOPPER LID	053-02-00300
3	NOZZLE ASSY	053-03-03900
4	TRAY	053-01-03500
5	MEMBRANE PANEL	B902-89-003
6	ACTUATING SWITCH	B765-07-001
7	RUBBER COVER	B765-18-001
8	'O' RING	A900-12-086
9	RUBBER FEET	A900-18-049
10	EMI FILTER	B842-48-012
	EMI FILTER (after 05/07)	B773-48-002
11	GEAR/MOTOR 240V	B892-74-006
12	GEAR/MOTOR 120V	B892-74-013
13	RESISTOR	B842-59-010
14	PCB 240V	B917-93-001
15	PCB 120V	B917-93-011
16	HOPPER SEAL	A900-12-126
17	PUMP COVER	053-02-00600
18	THUMB SCREW	053-02-00800
19	FUSE	B900-85-009
20	TOGGLE SWITCH	B765-07-002
21	SOCKET	B842-06-033
	FOOT SWITCH (OPTION)	B842-07-032
	CAPACITOR 5MF	B842-23-011 (240V)
	CAPACITOR 10MF	B842-23-012 (120V)

AMERICAN VERSION ONLY

**REV** A **JC** **10-7-15** **PT 21** **INTERNAL CAPACITOR 10MF WAS 14MF** **AN-055-14-15**

REV	SIG	DATE	REVISION	ECN NO.
A	JC	10-7-15	PT 21	AN-055-14-15

**MONO EQUIPMENT**  
 QUEENSWAY  
 SWANSEA  
 SA5 4EB  
 TEL: (01782) 581234  
 FAX: (01782) 581016

**TITLE:**  
 ELECTRONIC DOUGHNUT & PASTRY FILLER  
 COMPONENT PARTS LIST

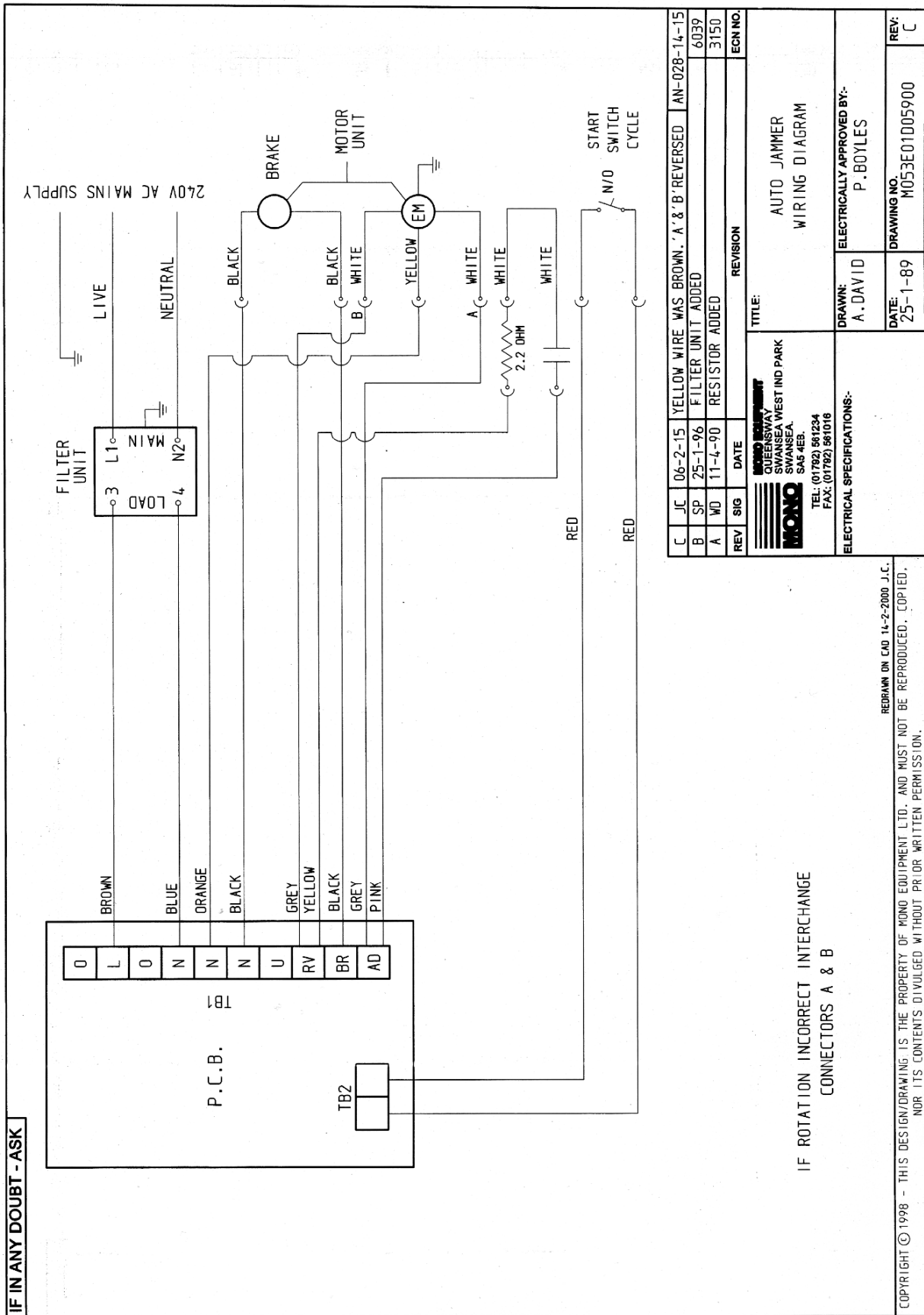
**ELECTRICAL SPECIFICATIONS:-**

**DRAWN:** RAC/JC  
**DATE:** 22-8-14  
**REV:** A

COPYRIGHT © 1998 - THIS DESIGN/DRAWING IS THE PROPERTY OF MONO EQUIPMENT LTD. AND MUST NOT BE REPRODUCED, COPIED, NOR ITS CONTENTS DIVULGED WITHOUT PRIOR WRITTEN PERMISSION.



## **14.0 ELECTRICAL INFORMATION**





**MONO**

**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. +44(0)1792 561234**

**Fax. 01792 561016**