



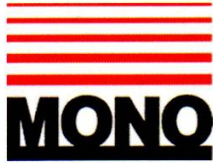
www.monoequip.com

Enter **Serial No.** here. _____

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




SET UP AND OPERATION INSTRUCTIONS
CONICAL ROUNDER



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

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 **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).

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 disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.



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

CONTENTS

- 1.0 Introduction**
- 2.0 Dimensions**
- 3.0 Specifications**
- 4.0 Safety**
- 5.0 Installation**
- 6.0 Isolation**
- 7.0 Cleaning**

- 8.0 Operating Controls**

- 9.0 Trouble shooting**
- 10.0 Service and spares**
- 11.0 Electrical information**
(Not available at the moment)

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

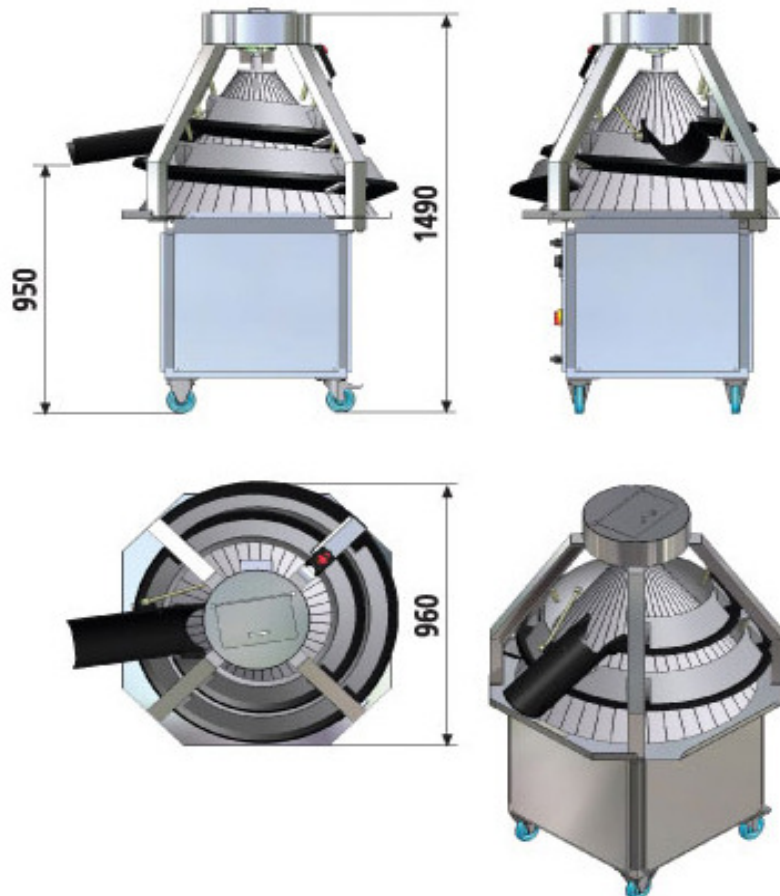
1.0 INTRODUCTION

The conical rounder produces consistently shaped dough pieces for the intermediate prover of the Mono Fusion “Pro” models.

Fed from the divider, it forms perfectly rounded dough pieces with the help of a flour duster and gently blown air, before passing them on to the prover.

Parts are Teflon coated or stainless steel, making the rounder easy to keep clean

2.0 DIMENSIONS



3.0 SPECIFICATIONS

CAPACITY: Dough piece weight range – 100grms to 1200grms

OUTPUT: Up to 960 pieces per hour

**LENGTH OF
ROUNDING TRACK:** 3 Metres

POWER: 0.55kW 220/380 VAC



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

WEIGHT: 205kg

NOISE LEVEL: Less than 85d

4.0 SAFETY

- 1 **Never use a machine in a faulty condition** and always report any damage.
- 2 **No-one under the age of 16 may operate** this machine.
- 3 **No-one under the age of 18 may clean** this machine under any circumstances.
- 4 **Only trained personnel may remove any part** from this machine that requires a tool to do so.



- 5 **Always ensure hands are dry** before touching any electrical appliance (including cable, switch and plug).
- 6 **All operatives must be fully trained.**
- 7 People undergoing training on the machine must be under direct supervision.
- 8 **Do not operate the machine with any panels removed.**
- 9 **All guards must be fixed in place with bolts or screws** unless protected by a safety switch.
- 10 **No loose clothing or jewellery** to be worn while operating the machine.



- 11 **Switch off power at the mains isolator when machine is not in use** and before carrying out any cleaning or maintenance.
- 12 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the machine.



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



DO NOT ATTEMPT TO CLEAN THE MOULDING AREAS WHEN THE MACHINE IS RUNNING



DO NOT INSERT HANDS INTO FLOUR DUSTER WHEN THE MACHINE IS RUNNING

5.0 INSTALLATION

If part of a plant assembly:

- 1 The rounder should be connected to the prover using the locator.
- 2 Set the brake castors on to stop the rounder moving.
- 3 Plug the power lead into the correct socket on the prover.
- 4 Check the machine after installation to ensure the cone runs in the right direction (see direction of arrow below). This should be done by “inching” the motor.
(This should have been correctly set at the factory, but if the machine is a replacement, this should be checked)
If the motor rotation is incorrect, transpose any two wires of the three phase carrying wires.



**CONE
DIRECTION**

- 5 Ensure machine is standing level on a solid floor.

6.0 ISOLATION

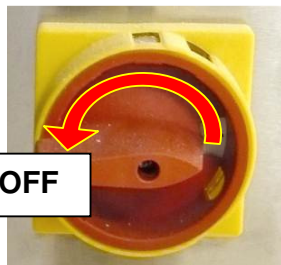
In an emergency, switch off the plant at the wall isolator, the main isolator on the front of the rounder or the emergency stop button shown below.

EMERGENCY STOP BUTTON

To release stop button after use, twist and release.



MAIN ISOLATOR SWITCH



OFF

7.0 CLEANING



SWITCH OFF AND ISOLATE MACHINE FROM MAINS SUPPLY BEFORE COMMENCING CLEANING

Every day:

All dough touching surfaces should be cleaned every day.

Don't use steel scrapers and poisonous chemicals or soap for cleaning purposes.

Every week:

Outer sides should be cleaned by a wet cloth.

Scrape and scrub wheels clean as needed.



DANGER: Cleaning operations should only be carried out with the machine switched off and disconnected from the electric power supplies.

BEWARE:

Don't use jets of water to clean the control panels and the electric control box.

Don't use solvents, which could damage the paint and synthetic materials.

8.0 OPERATING CONTROLS



EMERGENCY STOP	
Push to operate. Turn and release to reset.	
ON BUTTON	
COLD / HOT AIR SWITCH	



SPEED CONTROL
This allows the rounding speed to be adjusted to match other machines if needed.

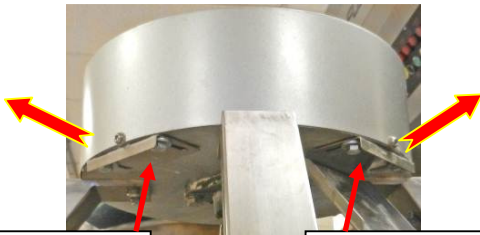
FLOUR DUSTER



Open lid and insert dry flour as required.
Close lid.



MOVE DUSTER CONTROL PLATES TO CONTROL THE FLOUR IN THE AREA REQUIRED. THE MORE HOLES SHOWING, THE MORE FLOUR FLOWS



MOULDING DUSTER

CHUTE DUSTER

9.0 TROUBLE SHOOTING

This section deals with some of the most common problems that can arise during the machine operation.

NOTE: Please contact the after sales service for any other problems not mentioned in the following list or in the event of malfunctioning which still persists after the suggested action has been taken.

PROBLEM	POSSIBLE CAUSE	SOLUTION
When the start button is pressed, the machine does not start.	<ul style="list-style-type: none">-Flour lid is open-Emergency button has been pressed.-Thermal relay has intervened to protect the system.-Main plant not connected to power supply	<ul style="list-style-type: none">- Close the flour lid- Reset the emergency stop button by turning and releasing.- Reset the thermal relay and find out why the machine has overheated.- Connect plant to supply

10.0 SERVICE AND SPARES

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

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

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



11.0 ELECTRICAL INFORMATION

NOT AVAILABLE AT THE MOMENT



Queensway
Swansea West Industrial Estate
Swansea. SA5 4EB UK

Spares Tel. +44(0)1792 564039

Tel. +44(0)1792 561234
Fax. +44(0)1792 561016

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 BY RECYCLING
OR OTHER MEANS OF DISPOSAL THAT COMPLIES WITH LOCAL REGULATIONS.
(IN UK, ENVIRONMENTAL PROTECTION ACT 1990 APPLIES)**