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



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

Signed	CHAD Whows.		
G.A.Williams – Quality Manager			
Date			
Machine FG Code.	Machine Serial No.		

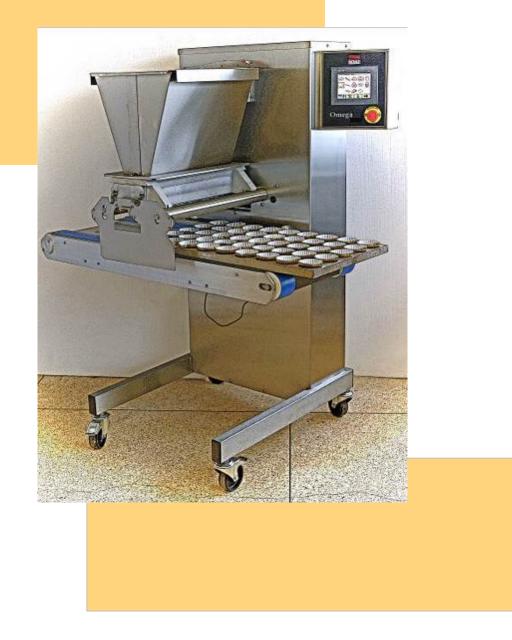
A technical construction file for this machine is retained at the following address:

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 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).

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

CONTENTS

- **INTRODUCTION** 1.0 -2.0 DIMENSIONS -3.0 SPECIFICATIONS -4.0 SAFETY -5.0 INSTALLATION -**ISOLATION** 6.0 -**CLEANING INSTRUCTIONS** 7.0 _ 8.0 **OPERATING CONDITIONS** 9.0 PREPARING FOR OPERATION **9A – FITTING THE HOPPER 9B – FITTING A TEMPLATE** 10.0 **OPERATING INSTRUCTIONS** - SELECT PRODUCT TYPE - SELECT SAVED NAME OF PRODUCT TYPE - CONFIRM SETUP - OPERATOR SCREEN – EDIT SCREEN - TRAY SETUP -COPY6 – DELETE – PASSWORDS - ENGINEERING SETTINGS - FAULT INFORMATION SCREENS 10 11.0 MAINTENANCE -SPARES AND SERVICE 12.0 _
- 13.0 SPARES LIST
- 14.0 ELECTRICAL INFORMATION

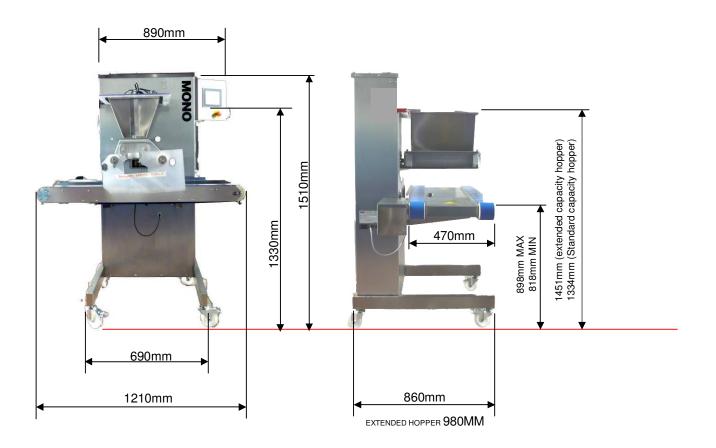
1.0 INTRODUCTION

- 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**





3.0 SPECIFICATIONS

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

SOFT DOUGH

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	2.5k	W 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

4.0 SAFETY

- 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.



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.

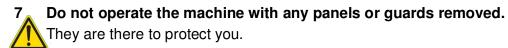
Use of the machine can prove dangerous if:



- 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**.





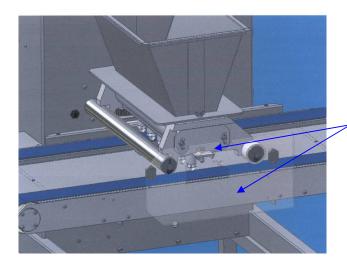
No loose clothing or jewellery should be worn while operating the machine. They could cause damage to the machine and person.

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.



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. 🗛



Omega

Touch

7.0 CLEANING INSTRUCTIONS

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.

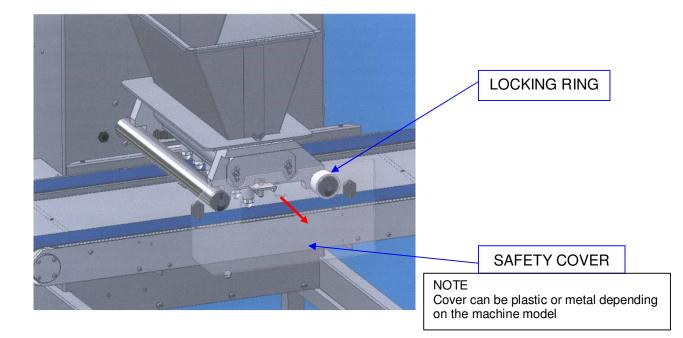
-Do not use any form of caustic detergent or abrasive cleaners.-

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.

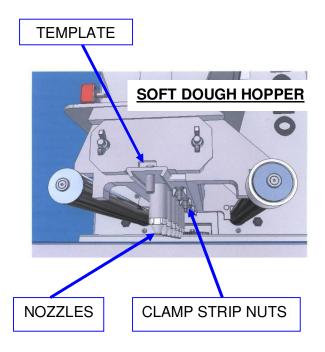
- 1. Open top safety guard and remove excess mixture remaining in the feed hopper.
- 2. Lift off front safety cover and locking-ring.



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

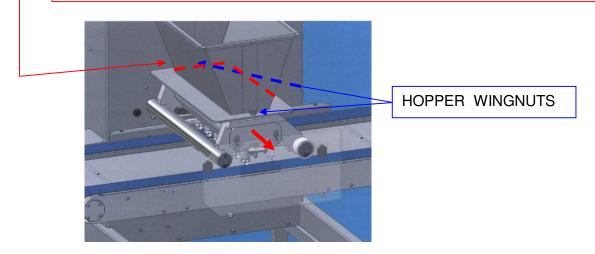
NOTE.

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.

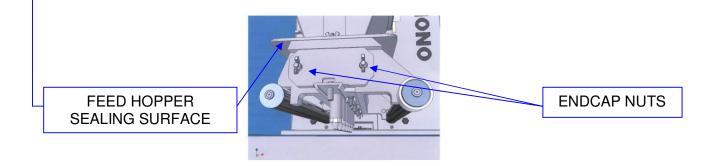


CAUTION:

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.

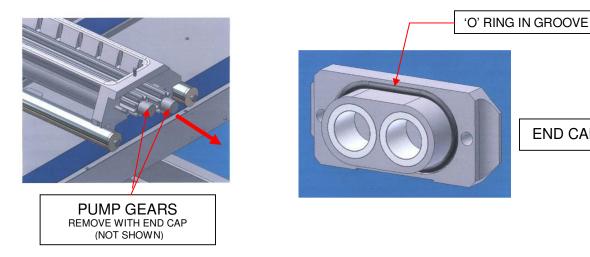
Take care to avoid damage to the sealing surface of the feed hopper during removal, cleaning, assembly and storage.

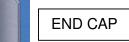
- 5. After removing the feed hopper, check condition of feed hopper seal.
- 6. Unscrew the end cap retaining nuts from the accessible side of the pump assembly. (Ensure that the nuts are placed where they will not be lost).



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.





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**.



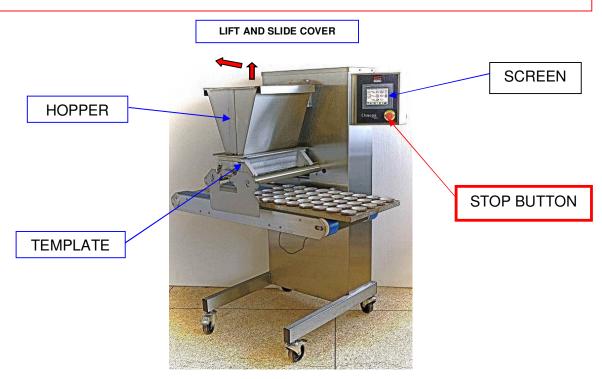
9.0 PREPARING FOR OPERATION ·

Omega Touch

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.



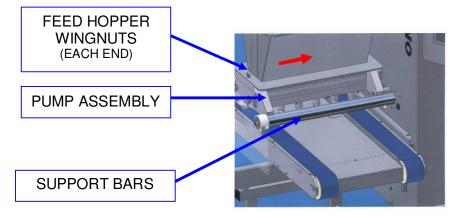
- 2 Connect power cable to electrical supply. Make sure stop button is in released position (turn clockwise if required).
- **3** Select an existing program or create a new program through the on-screen menus. (see section 10 operation)
- 4 The machine is now ready for operation.

• 9a FITTING THE HOPPER



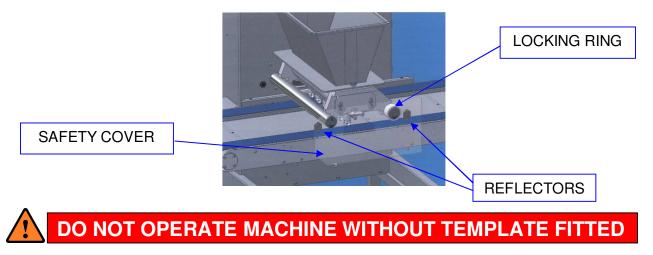
To reduce weight and bulk fit the complete hopper assembly in two stages - first the pump assembly onto the support bars, then the feed hopper body onto the pump assembly.

- 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).



BEFORE USING STRAIGHT & OFFSET NOZZLE HOLDERS <u>"O" RINGS MUST BE FITTED</u>

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







SECOND RING IN CORRECT POSITION

Soft dough

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

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

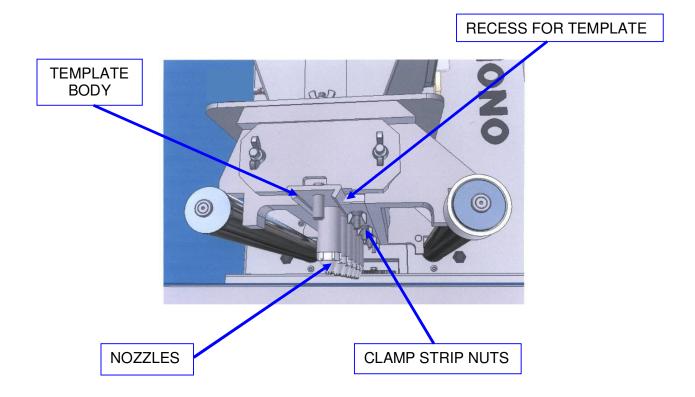
OR

Metal nozzles secured in place by a separate nut.

1 Select template and nozzles required.

(Nozzles are not required for sheeting, staggered or stub templates)

2 Attach nozzles to template body:



- **3** Slide 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.



EG079 - OMEGA TOUCH RevA19 16-01-19

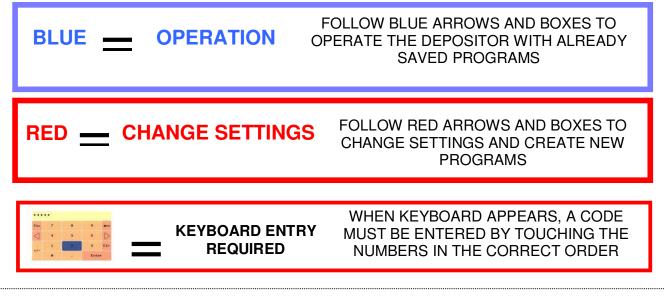
10.0 'OMEGA TOUCH' OPERATION

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

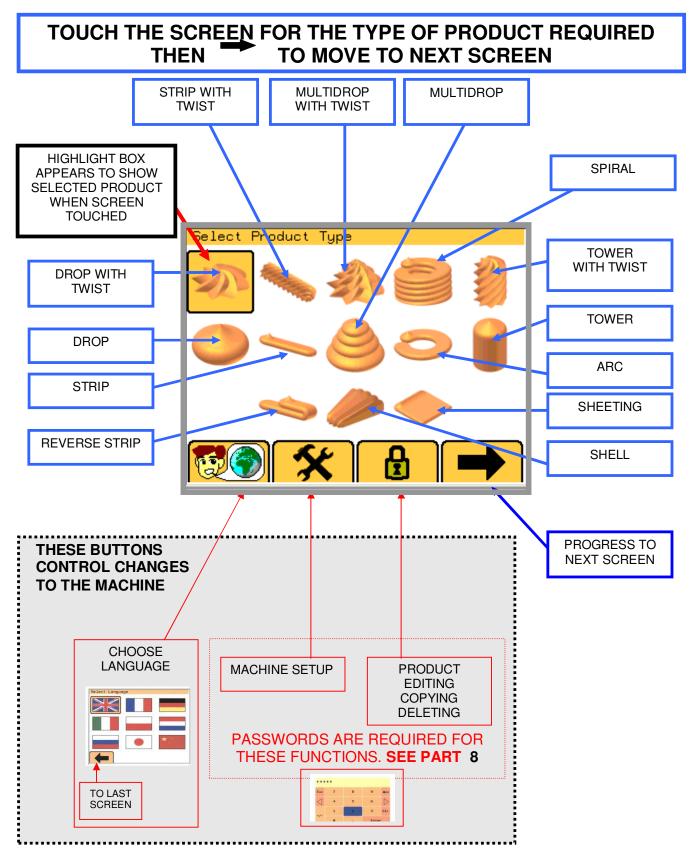


IF A GREY BOX IS SHOWN IN THE BUTTON DESCRIPTION				
e.g. 7 GO TO THE CORRESPONDING PAGE FURTHER				
ON IN THE INSTRUCTIONS.				
(MARKED IN TOP RIGHT HAND CORNER OF EACH PAGE)				
Image: Contract of the secret of the secr				

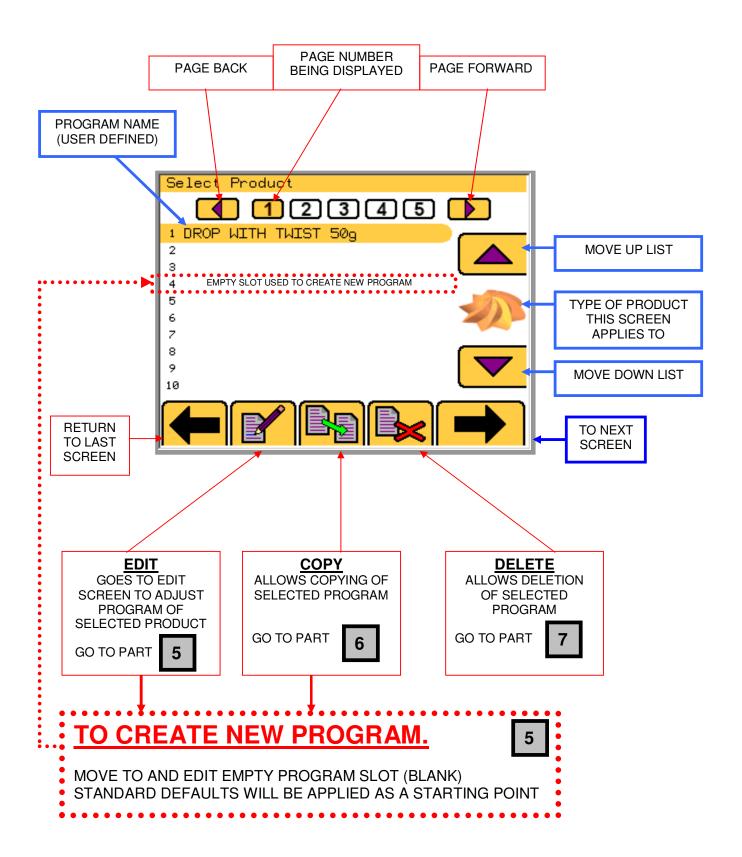
SELECT PRODUCT TYPE SELECT PRODUCT TO DEPOSIT OR TO CREATE NEW PROGRAM



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

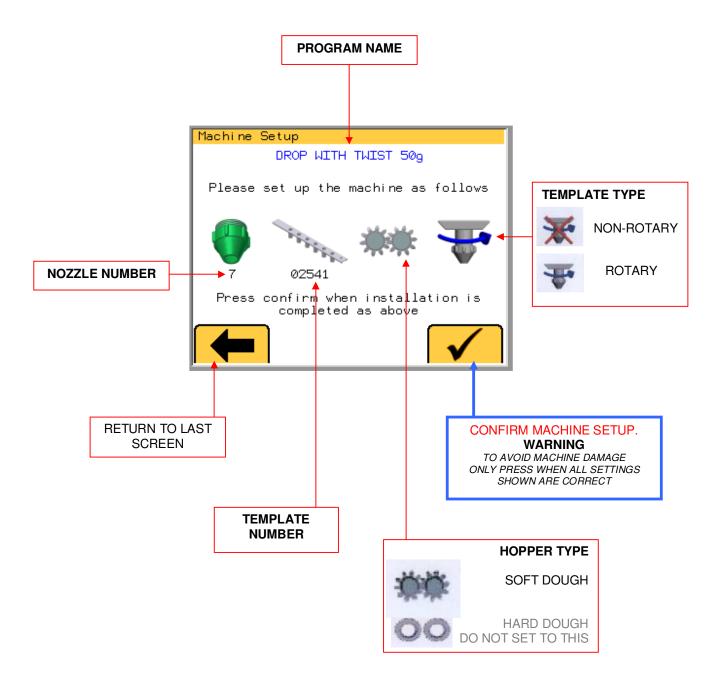


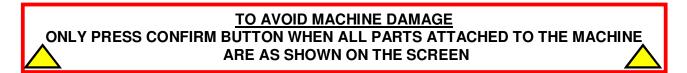




CONFIRM SETUP OF MACHINE

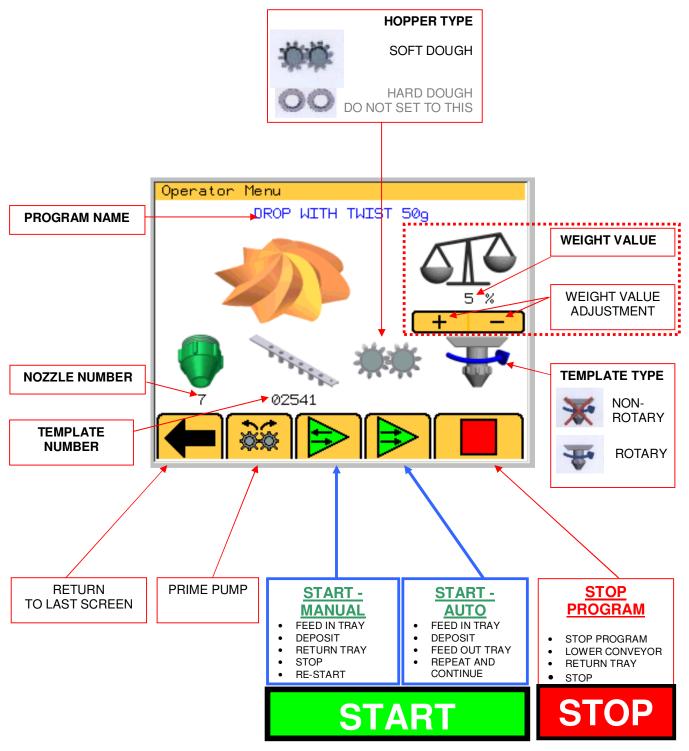
MACHINE MUST BE SET AS SHOWN ON THE SCREEN. THEN PRESS CONFIRM BUTTON.





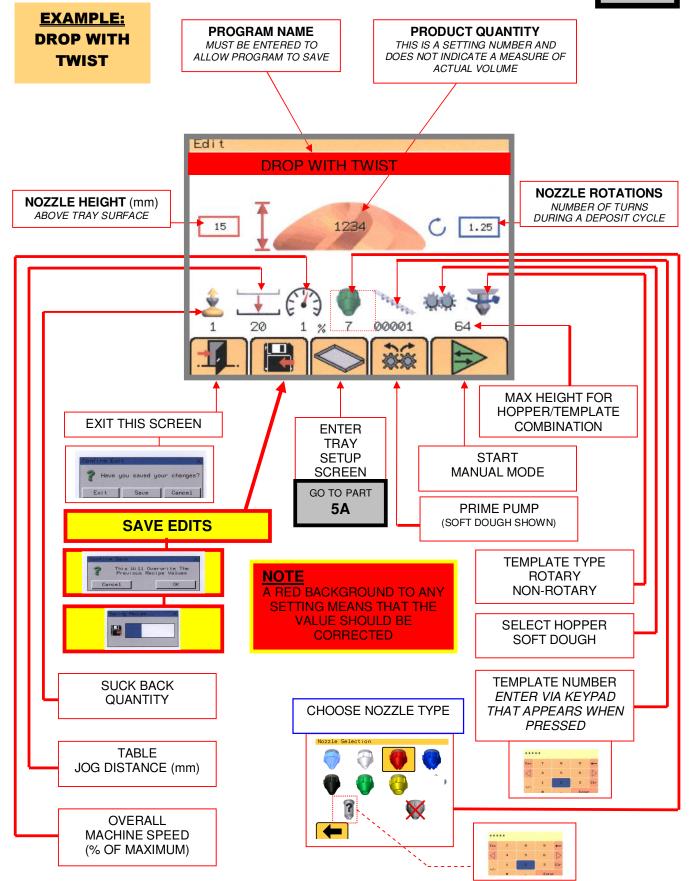
OPERATOR SCREEN

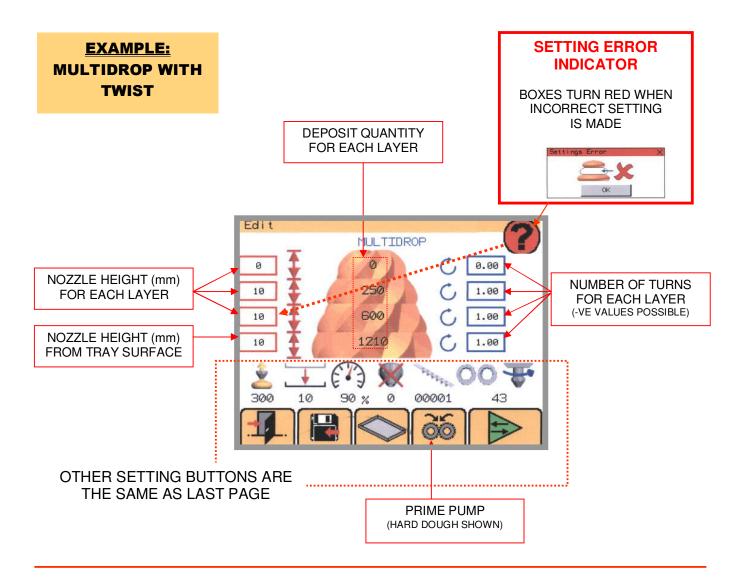
MACHINE IS SET AS SHOWN ON THE SCREEN. THIS SCREEN CONTROLS THE ACTIONS REQUIRED BY THE OPERATOR.

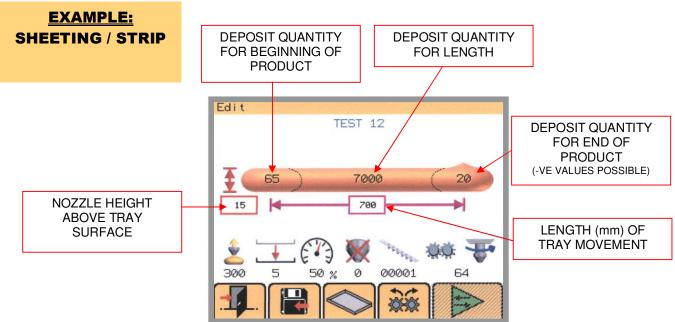


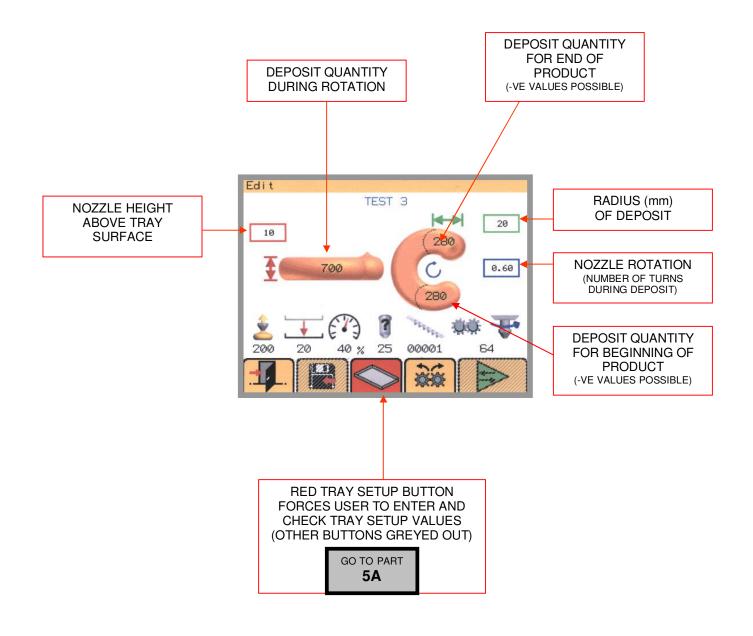
4

EDIT AND SAVE SCREEN







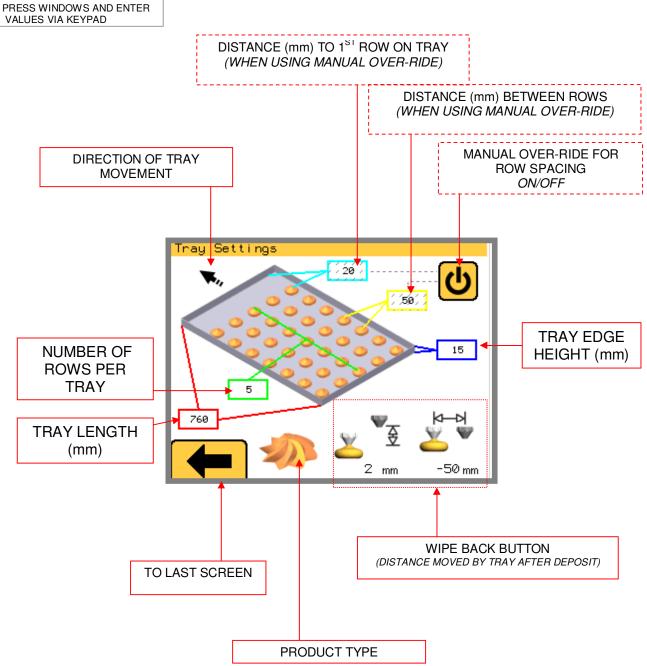




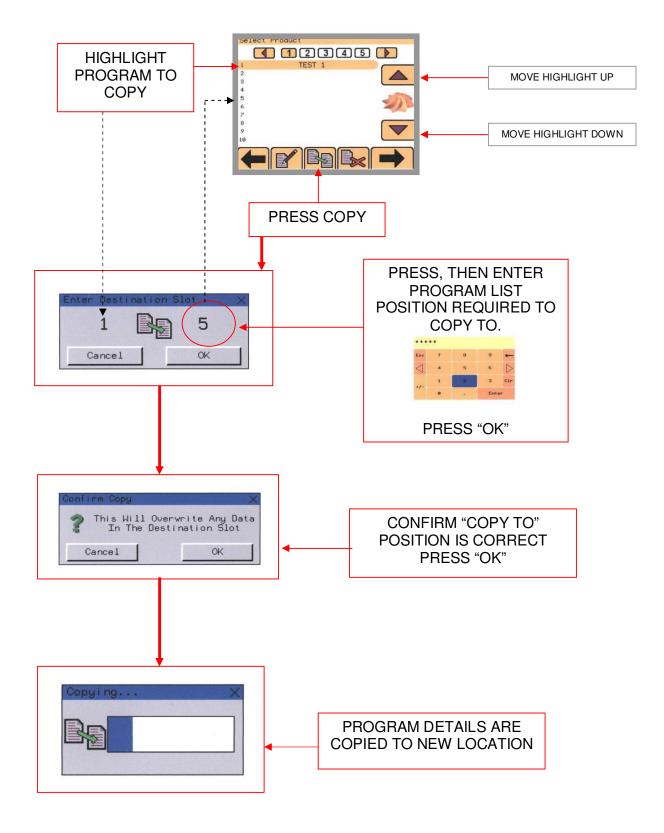


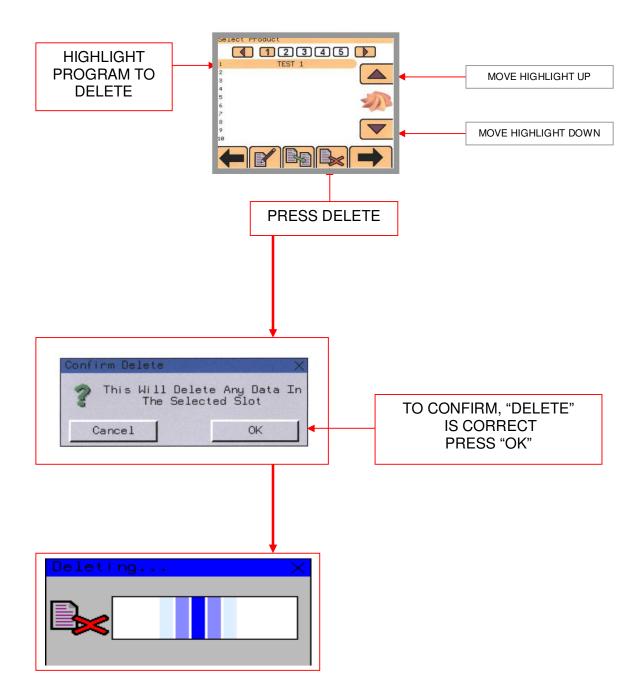
Esc 7







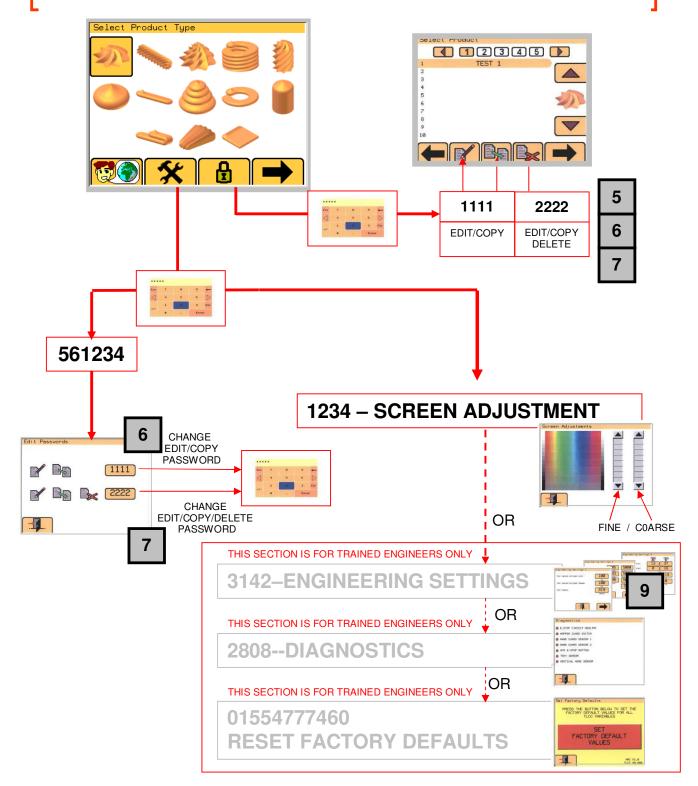




PASSWORDS

CAUTION

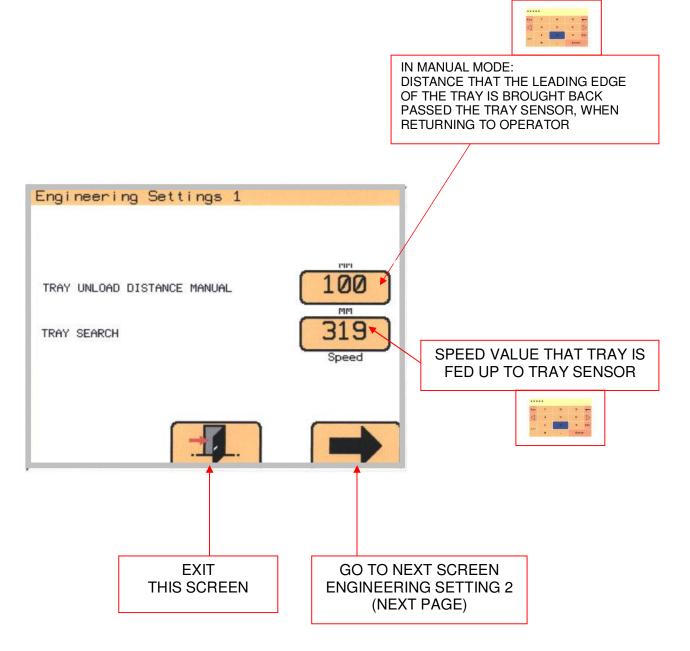
DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS



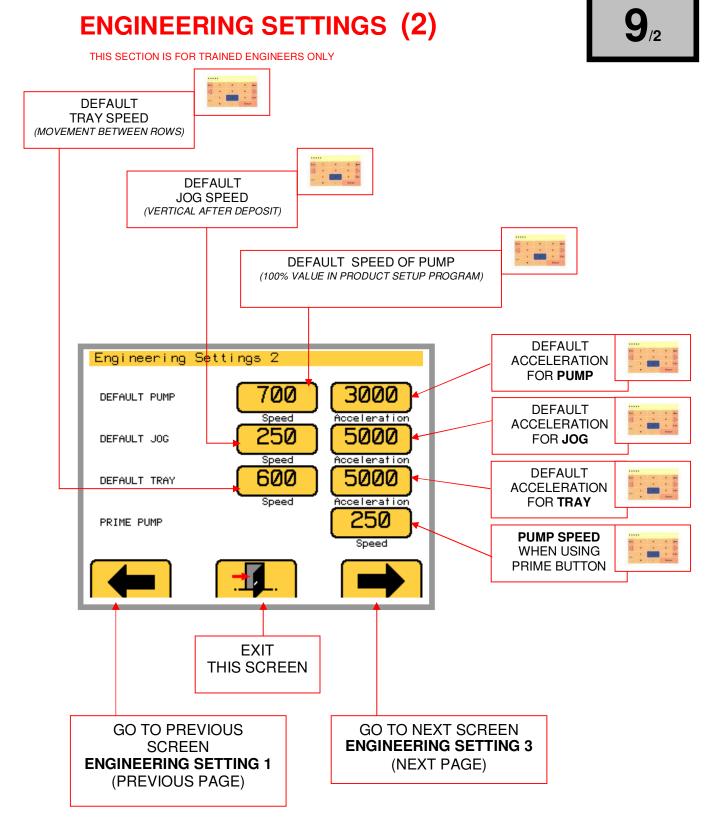
ENGINEERING SETTINGS (1)

THIS SECTION IS FOR TRAINED ENGINEERS ONLY





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

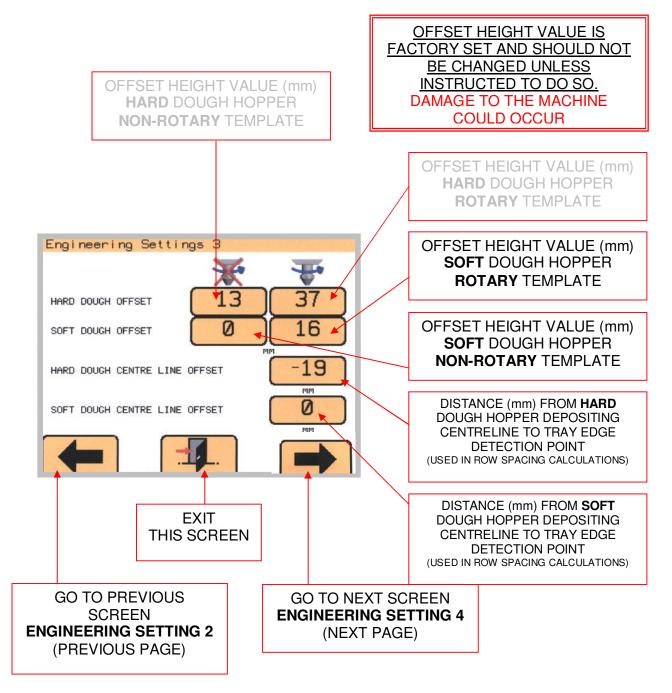


CAUTION DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE FULLY AWARE OF THE RESULTS

ENGINEERING SETTINGS (3)

9/3

THIS SECTION IS FOR TRAINED ENGINEERS ONLY

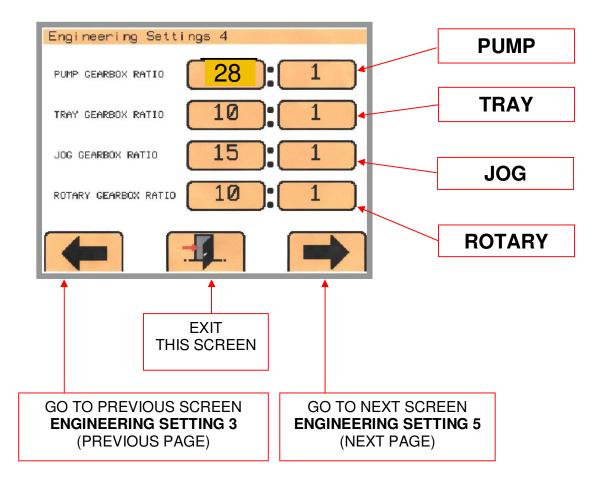


<u>CAUTION</u> <u>DO NOT ATTEMPT TO MAKE ADJUSTMENTS UNLESS YOU ARE</u> <u>FULLY AWARE OF THE RESULTS</u>



THIS SECTION IS FOR TRAINED ENGINEERS ONLY

GEARBOX RATIOS



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

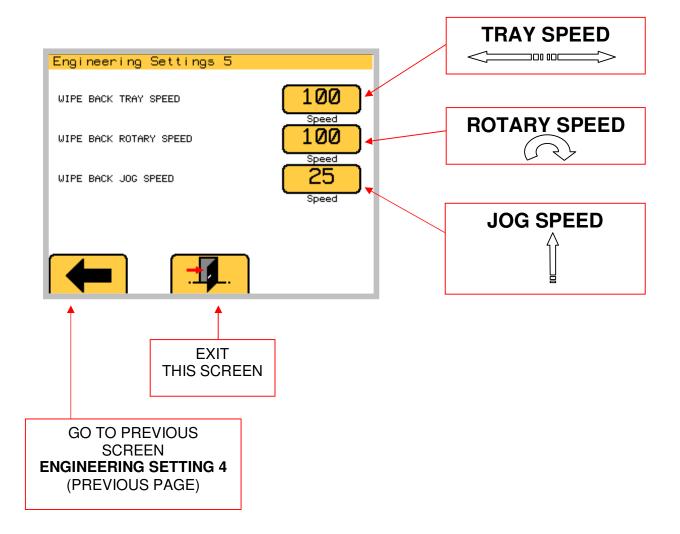
9/4



9/5

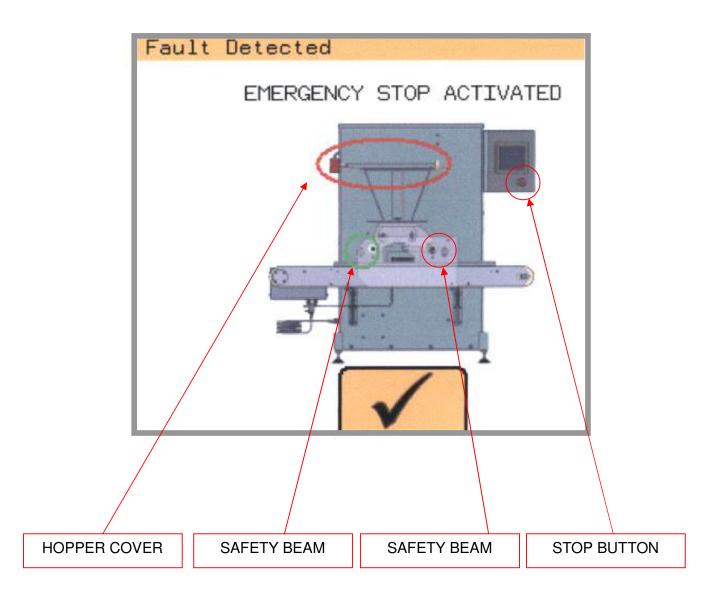
THIS SECTION IS FOR TRAINED ENGINEERS ONLY

WIPE BACK DEFAULT SETTINGS (SEE 5A)



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

FAULT INFORMATION SCREENS

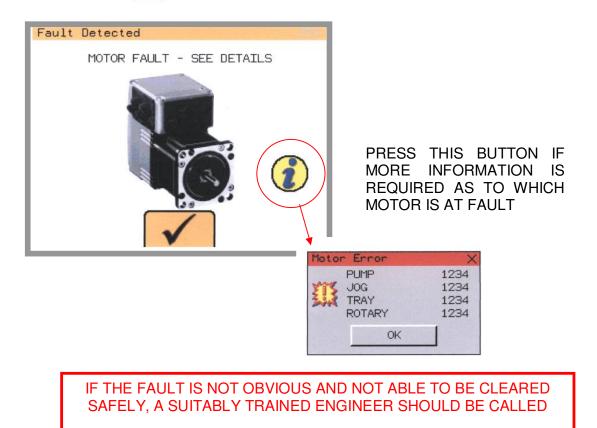


THIS SCREEN INDICATES A FAULT CONDITION IN THE SAFETY AREAS.

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

PRESS 🗾 BUTTON TO CLEAR SCREEN

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.



File	Error	×
	GROUP	12
	RECIPE	12
17	OPERATION	12
STATUS ERROR	STATUS	123
	ERROR	123

ERROR WHEN LOADING/SAVING RECIPE DATA TO HMI STORAGE CARD

PLEASE CONTACT SERVICE DEPT. / ENGINEER IF PROBLEM PERSISTS

11.0 MAINTENANCE ——

Under most conditions the machine only needs to be kept clean and used as instructed in this manual.



WARNING: DO NOT UNDER ANY CIRCUMSTANCES USE A WATER HOSE OR PRESSURE WASHER TO CLEAN THIS MACHINE.

Mono Omega Touch

Check and Maintenance Schedule

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

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

12.0 SPARES AND SERVICE

If a fault arises, please do not hesitate to contact the Customer Service Department, quoting the **machine serial number** 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 Web site:www.monoequip.com

Spares Tel. +44(0)1792 564039

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

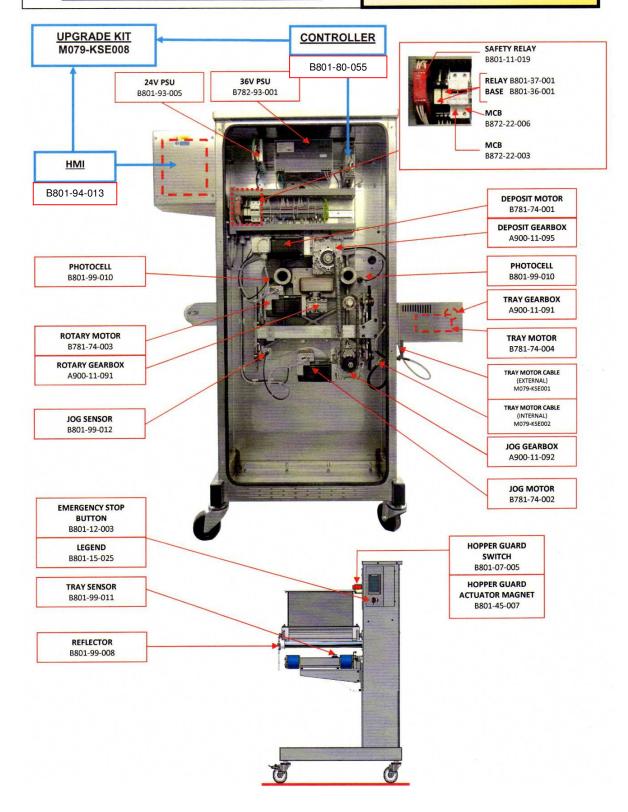


13.0 SPARES

BASE MACHINE SPARES	LIST	Omega TOUCH		
Spares Item Description	Mono Part No.	Qty Req. per M/C		
Deposit Gearbox Jog Gearbox Rotary Gearbox Tray Gearbox	A900-11-095 A900-11-092 A900-11-091 A900-11-091	1 1 1		
Concentric Guide Roller Eccentric Guide Roller	A900-06-274 A900-06-273	2 2		
V Slide	078-03-00016	1		
Jog Drive Chain	A900-08-066	1		
Simplex Sprocket 16T 1/2" Pitch Idler Sprocket 16T 1/2" Pitch Circlip-Ext Metric 14mm Dia Circlip-Ext Metric 24mm Dia	A900-07-071 A900-07-072 A900-01-280 A900-01-193	1 1 1 1		
Drive Shaft – Hopper Rotary Drive Shaft Drive Gear - Rotary Template	078-03-00015 078-03-00011 078-03-00010	1 1 1		
Lip Seal (Rotary Drive Shaft) Lip Seal (Deposit Drive Shaft)	A900-12-075 A900-12-079	1 1		
End Guard (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 Spacer – 400mm Hopper	078-11-00003 078-11-00004	1 1		
Seal-Rear Cover	A900-25-309	1		

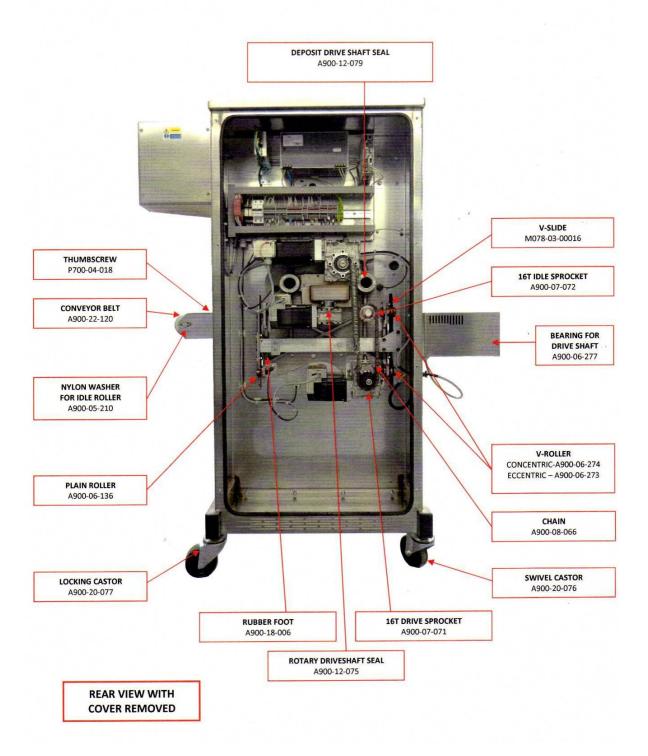
ELECTRICAL COMPONENT LAYOUT PARTS

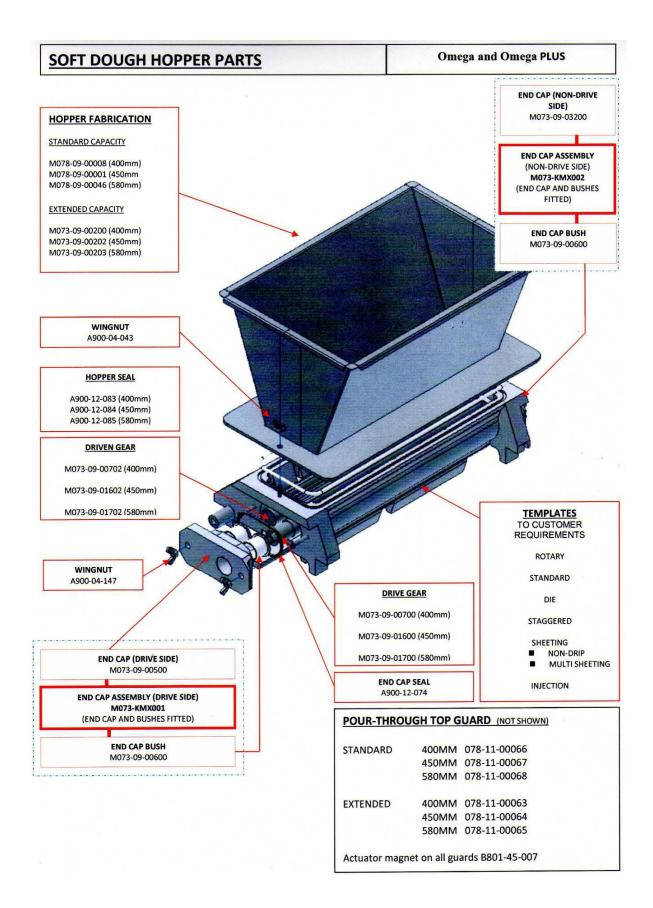
Omega TOUCH



MECHANICAL COMPONENT LAYOUT PARTS

Omega TOUCH

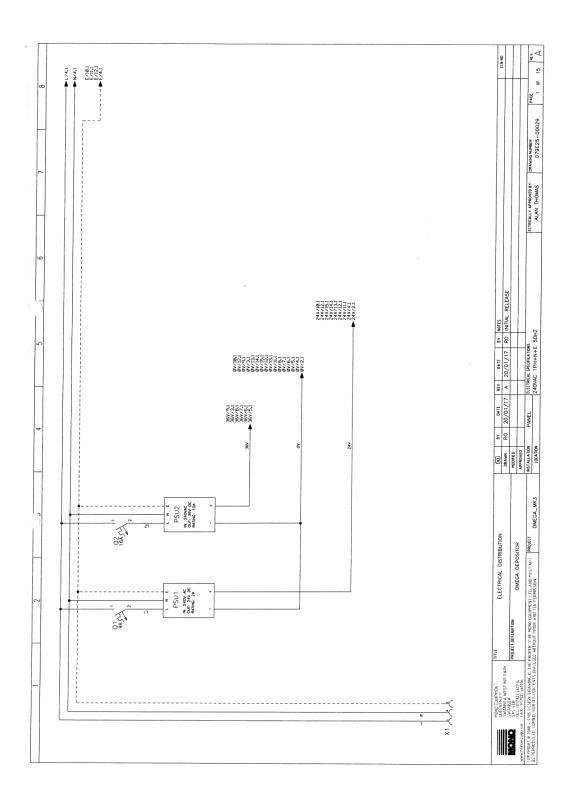


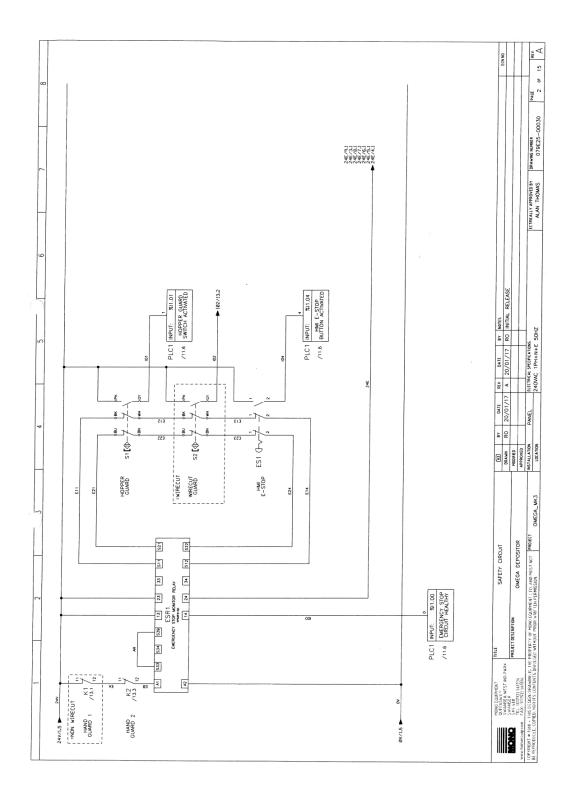


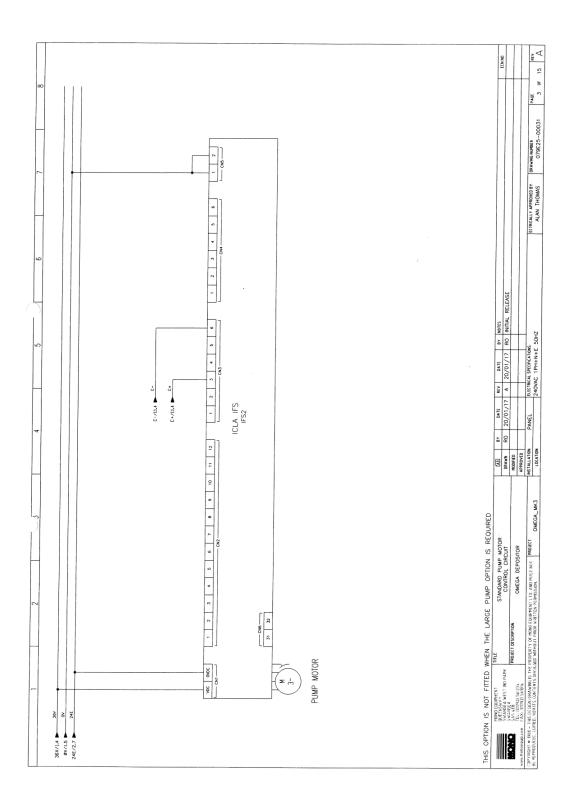
Omega Touch

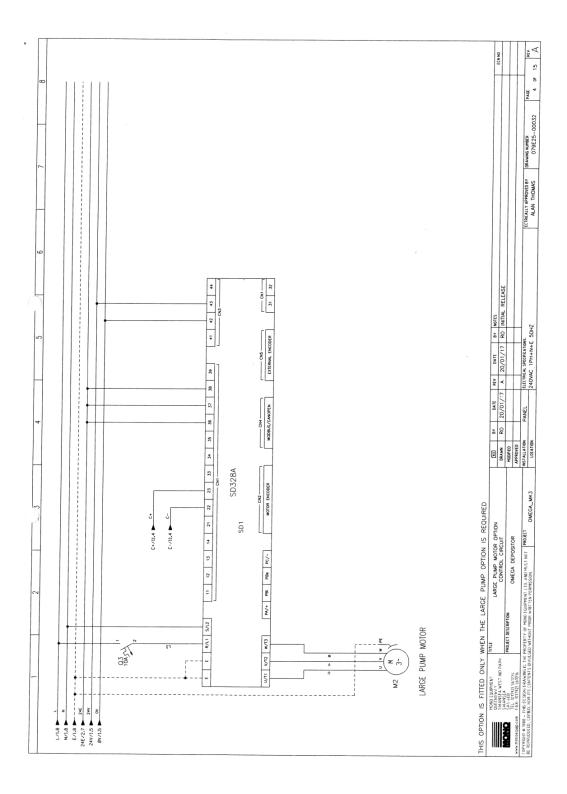


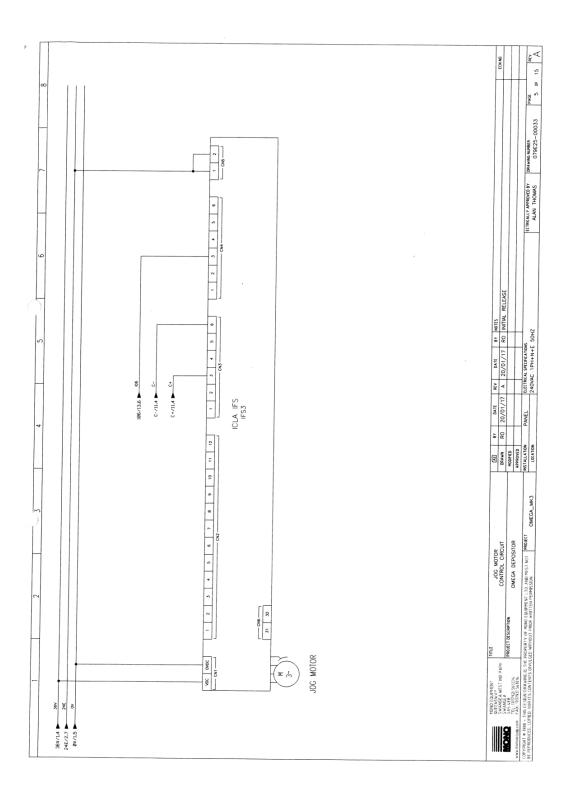
14.0 ELECTRICAL INFORMATION TOUCH VERSION

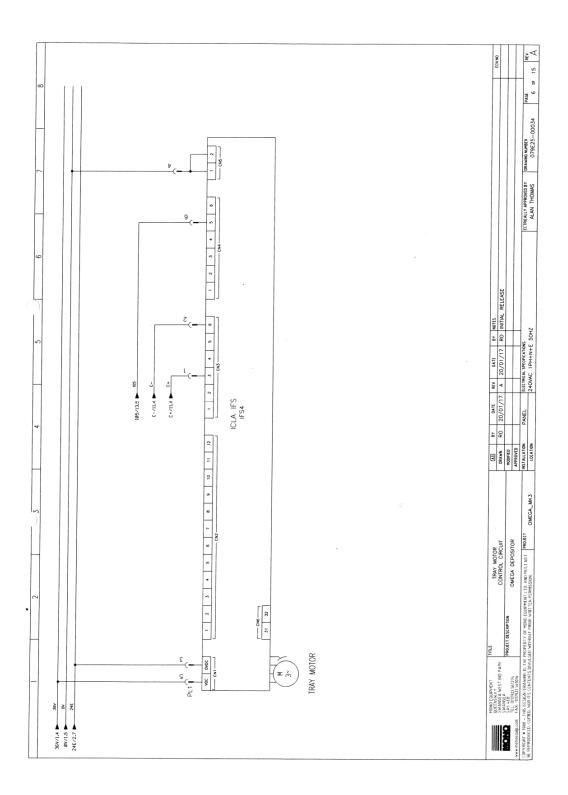


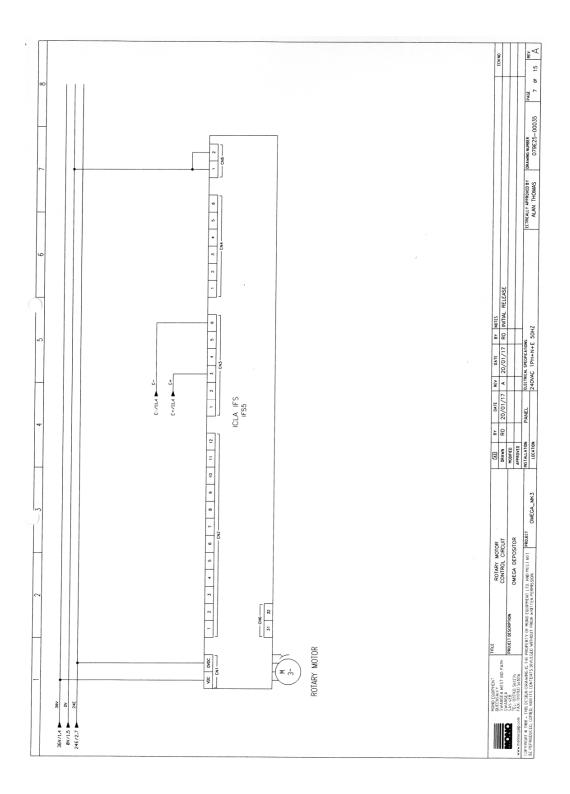


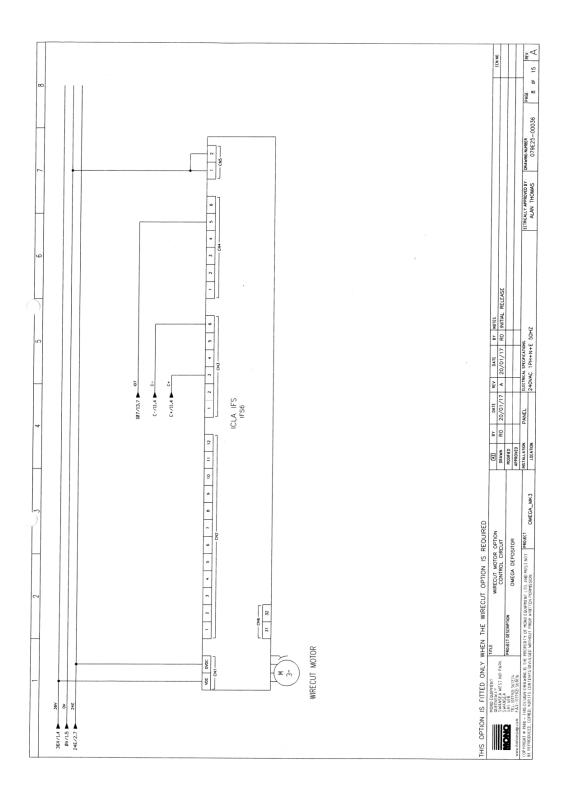


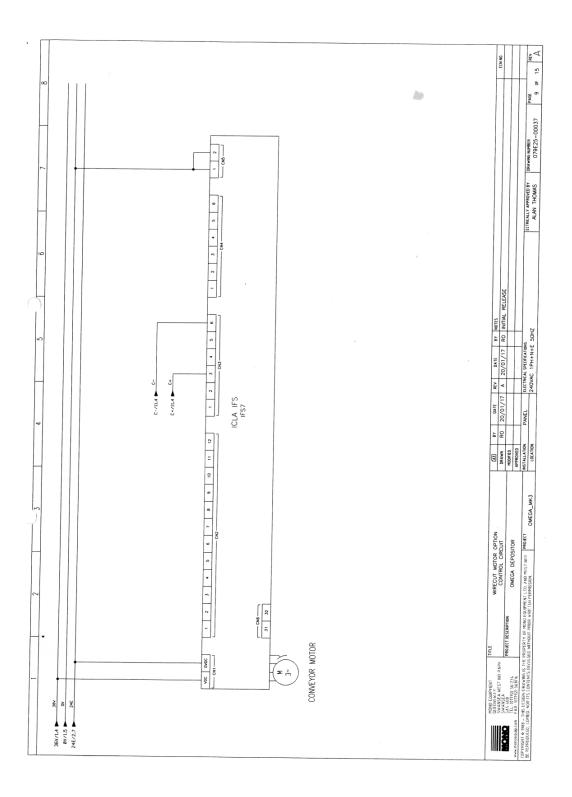


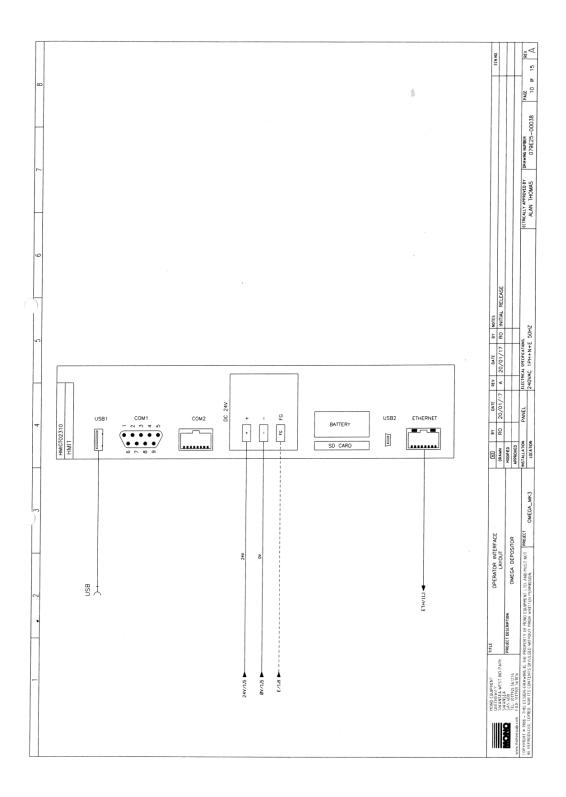


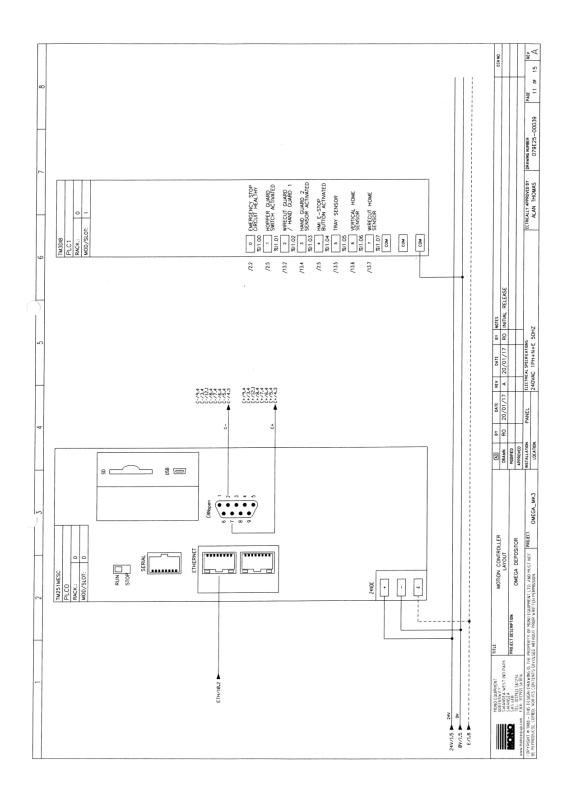


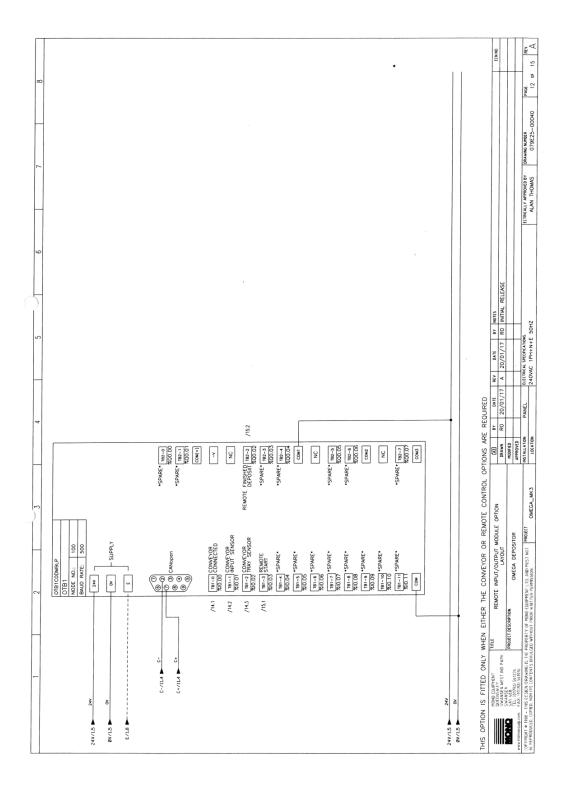


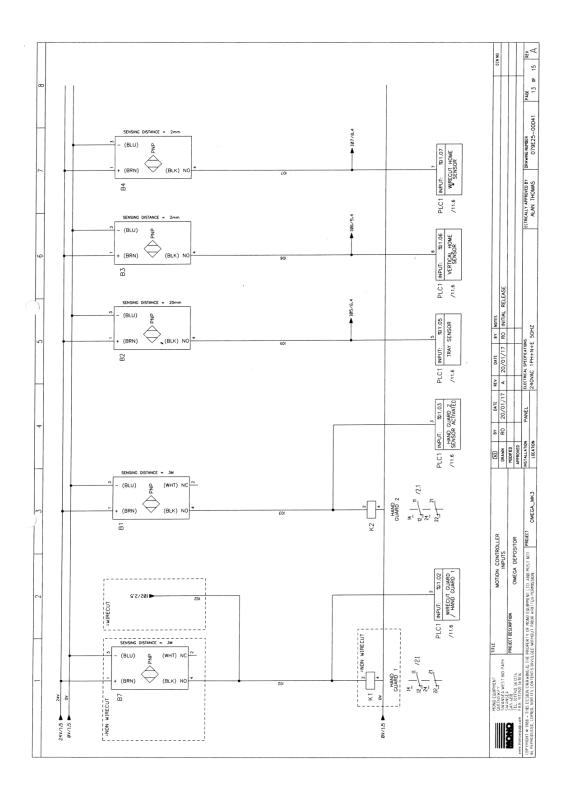


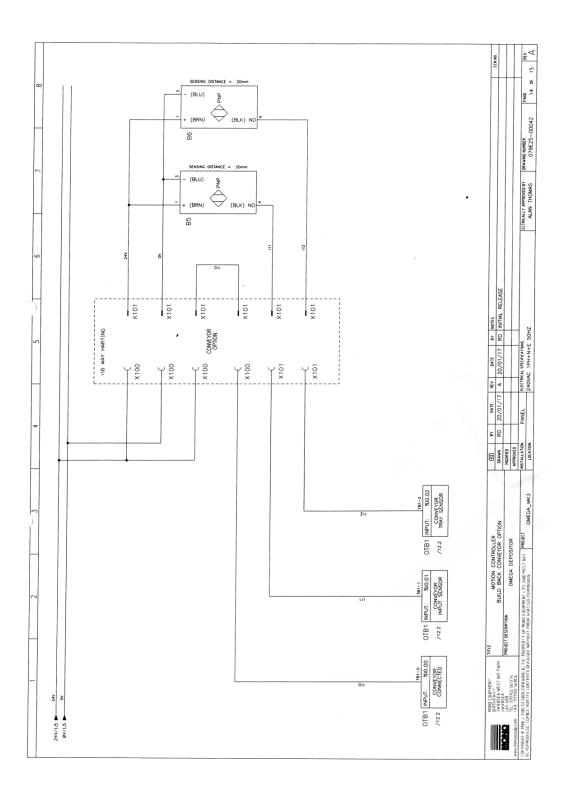


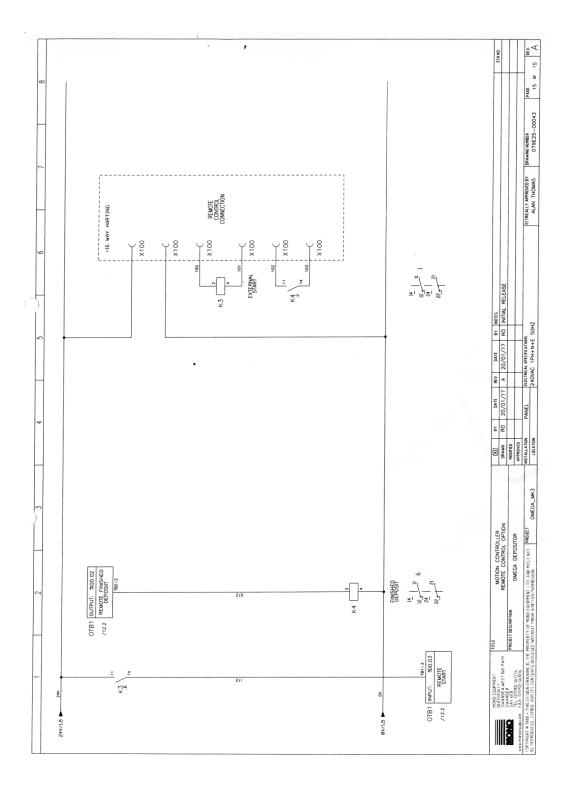
















Queensway, Swansea West Industrial Estate, Swansea. SA5 4EB UK

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

Email:marketing@monoequip.com 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.