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

Signed	
G.A.Williams – Quality Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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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 35,
Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn Norfolk,
PE30 2HZ

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(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

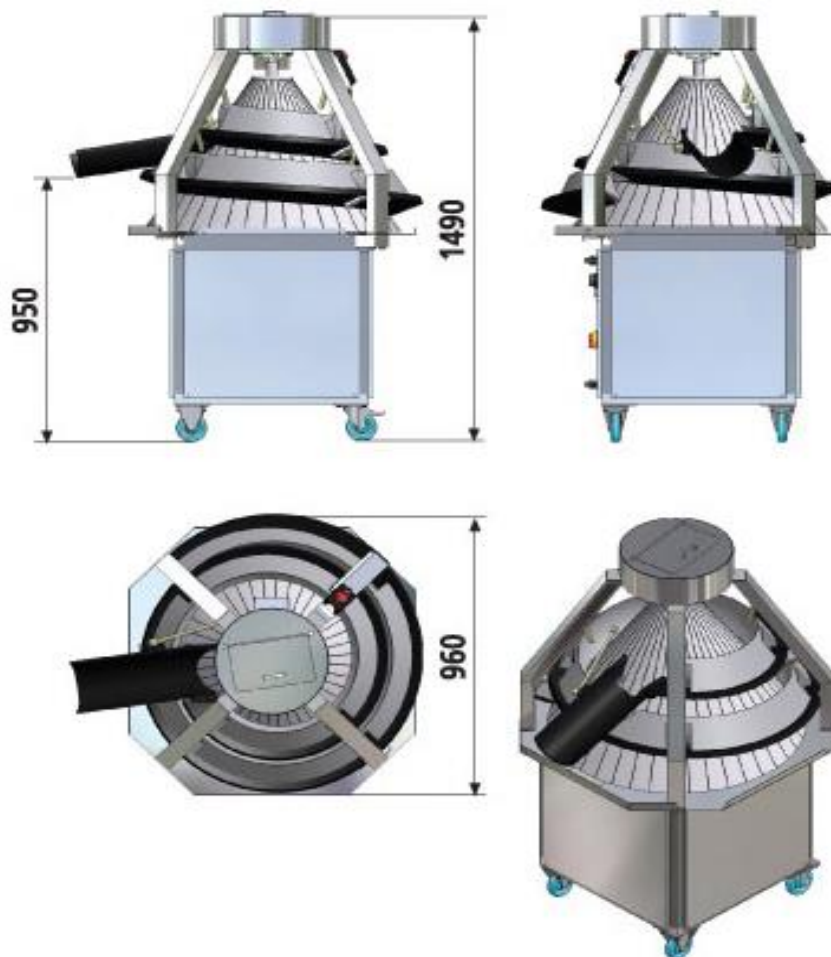
1.0 INTRODUCTION

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

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**

WARNING:

Hand or bodily contact with moving surfaces may cause friction burns to skin.
This situation need not occur to successfully operate the moulder

5.0 INSTALLATION

- 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

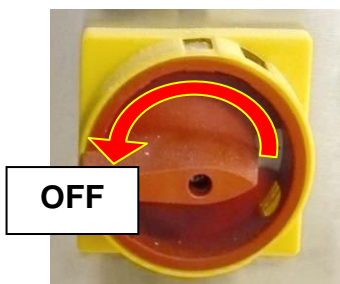
In an emergency, switch off the plant at the wall isolator, the main isolator on the front of the rounder or the emergency stop button shown below.

EMERGENCY STOP BUTTON

To release stop button after use, twist and release.



MAIN ISOLATOR SWITCH



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.

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



**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
<p>When the start button is pressed, the machine does not start.</p>	<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)