Enter Serial No. here

MANUAL No.Y-DN-06E

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

Store this document safely and ensure it is available at all times. Non-availability may affect the service / repair of your machine.



MONO

OPERATING AND MAINTENANCE MANUAL

ELECTRONIC DOUGHNUT 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 2006/95/EC

The requirements of the Electromagnetic Compatibility Directive 2004/108EC,91/263/EEC,92/31/EEC

General Safety of Machinery and food processing Standards applicable

Signed:

(G.A.Williams: Quality Manager)

Machine Code, EG	Machine Serial No.	

Date:

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

MONO EQUIPMENT

Queensway,

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



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





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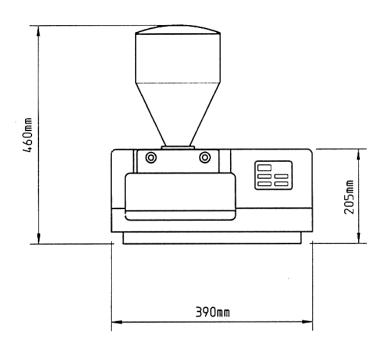
1.0 INTRODUCTION

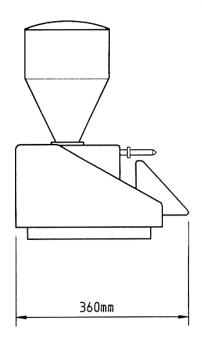
Mono's electronic filler can fill doughnuts and pastries two at a time without mess or waste. Fillings are precisely dispensed through dual nozzles in variable, preset amounts.

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





Height (with hopper)
Height (without hopper)
Depth (including tray)
Width

460mm (18") **205mm** (8") **360mm** (14")

390mm (15 ½")

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 0.3amps

or

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

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.

5.0 INSTALLATION

- 1 The Mono electronic doughnut jammer should be plugged into a 13-amp wall socket.
- 2 For best results the Electronic jammer should be used on a flat surface.

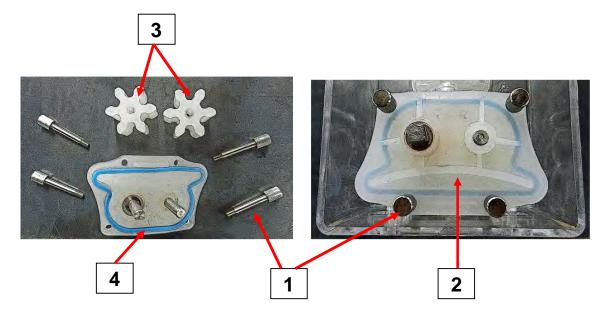
6.0 ISOLATION

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

7.0 CLEANING INSTRUCTIONS

ISOLATE FROM MAINS SUPPLY BEFORE CLEANING

- **1.0** The machine should be cleaned every day.
- **2.0** Empty filler hopper into a container and cover over for future use. **DO NOT TOP UP A HALF FULL CONTAINER.**
- **3.0** Wash outside of filler unit and the entire lid with a mild detergent/sanitiser and hot water.
- **4.0** Dismantle the pump unit at the base of the filler by removing the thumb screws (1) that hold the pump to the chamber (2) .



- **5.0** Dismantle the pump chamber components as shown above and wash thoroughly.
- Dry the components and reassemble the impellers (3) on the correct spindles with the recessed side facing down.

DO NOT USE FORCE

- 7.0 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.
- **8.0 Wipe over** all external surfaces with mild detergent/sanitiser and hot water.

Never immerse the base console in water.

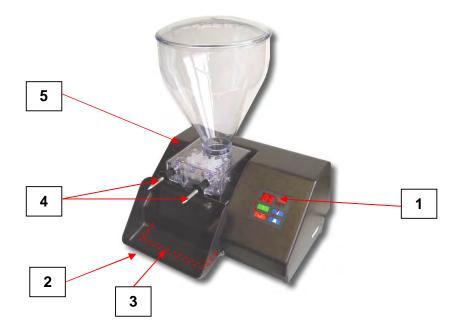


8.0 OPERATING CONDITIONS

- **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 green "ON" area (1) on the membrane panel and the display will show zero.



- **4.0** Clip actuator tray (2) to centre support bar (3).
- 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.
- Place the filled hopper unit against the rear wall of the base console. Lower the unit into place.

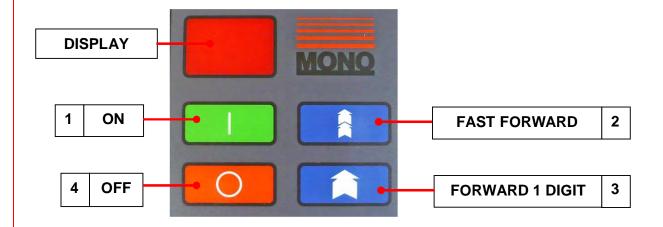
If any difficulty is experienced in locating the hopper onto the drive, press blue "FAST FORWARD" on the membrane panel to advance the digital display to any number. Then touch the actuator tray to cycle the hopper drive which will allow the hopper to drop into place.

The machine is now ready for use



10.0 SETTING

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



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

Or

Press the blue 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 REFERANCE 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 an exact amount of filling will be delivered time after time.

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

Be aware that if the actuator tray is operated, filling will be dispensed out of the nozzles



11.0 MAINTENANCE

By keeping the machine cleaned after every use it should operate smoothly, hygienically and economically.

No other maintenance should be required.



12.0 PROBLEM SOLVING

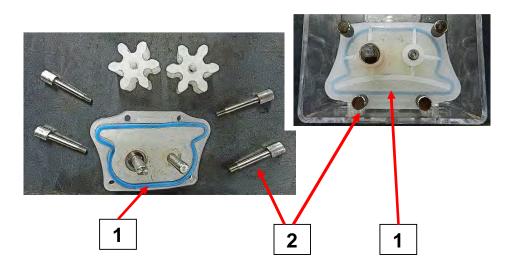
NO JAM DELIVERED

- **1.0** Check lead is plugged into the machine and the power socket.
- **2.0** Check that there is filling in the hopper
- Check that the filling is not solid.NOTE Always break down jam from its jell state and only use seedless jam and fillings.
- **4.0** Check that the read out is not set to "0"

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.

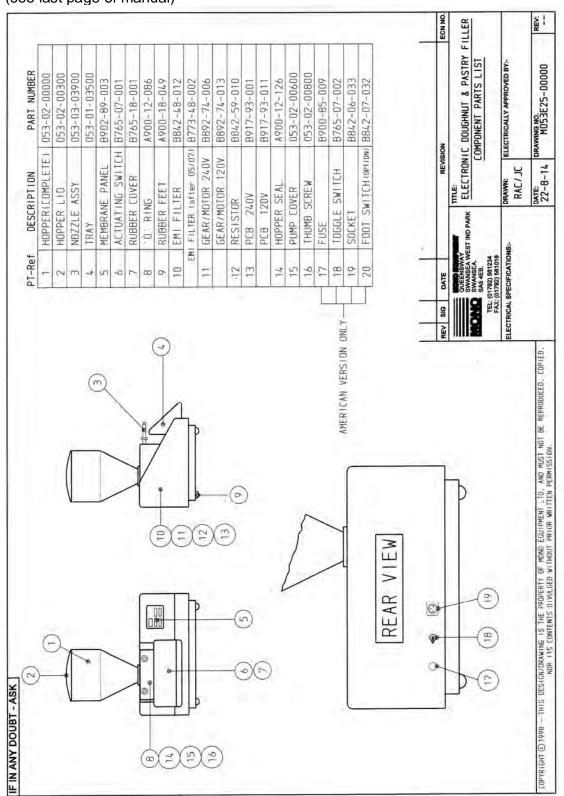


- **2.0** Check that pump assembly is not damaged.
- 3.0 Check that the thumbscrews (2) are tight but not over-tight (finger-tight only)
 If machine still has a problem please contact Mono Service Dept. (see last page).



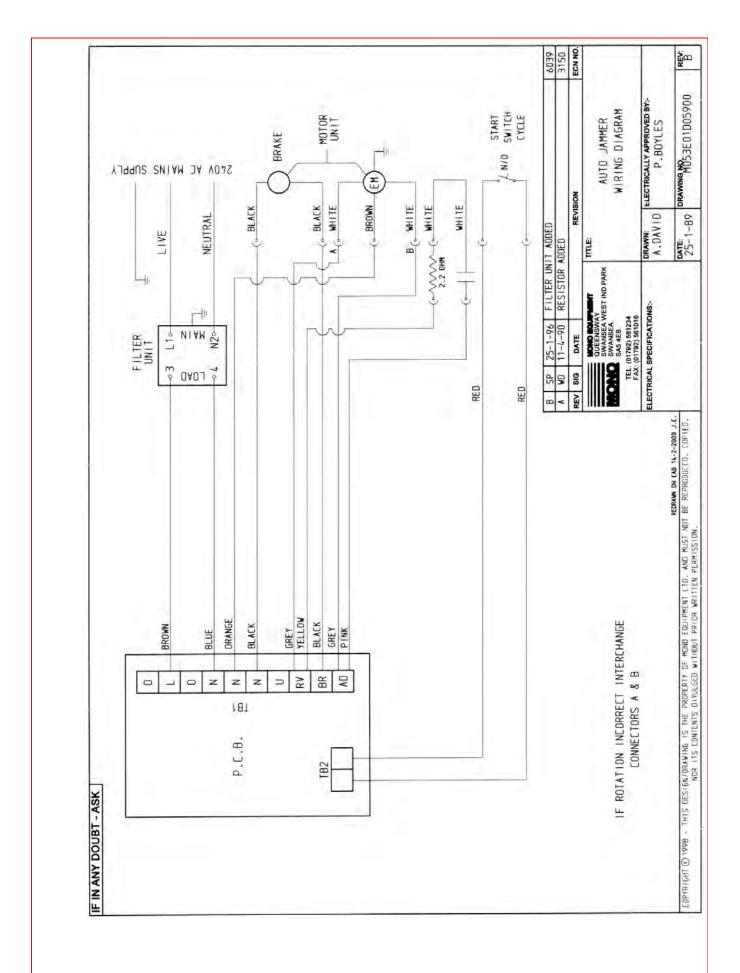
13.0 SPARES AND SERVICE

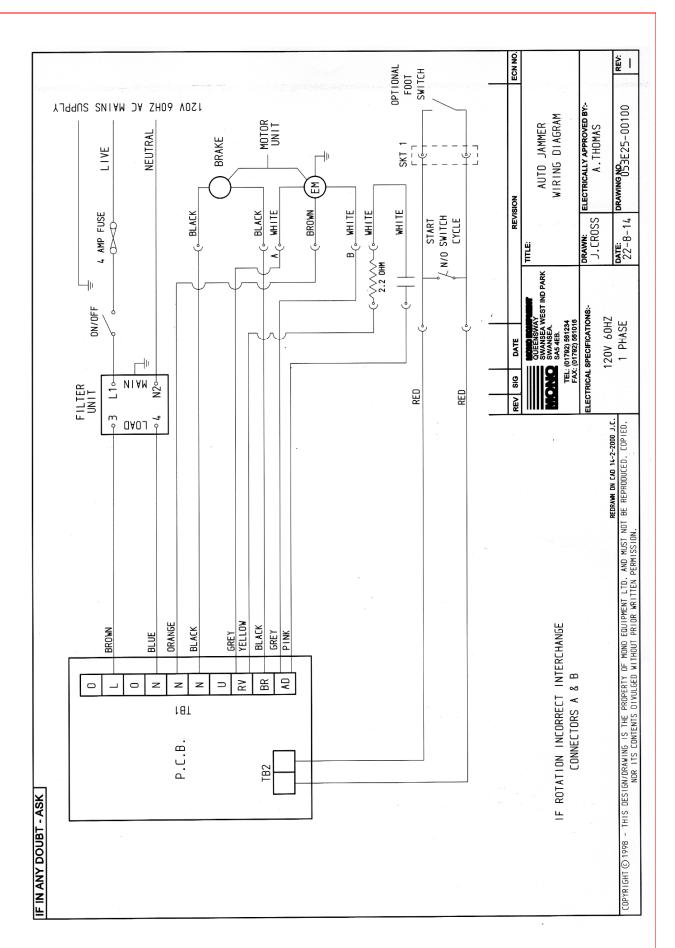
If a fault arises please contact MONO customer service dept. (see last page of manual)





14.0 ELECTRICAL INFORMATION





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



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