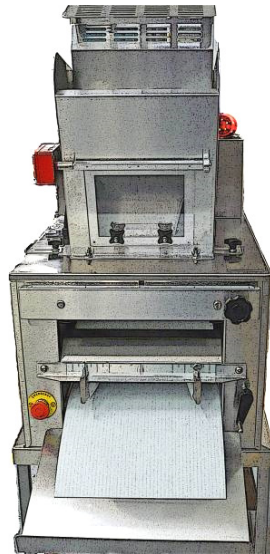




[www.monoequip.com](http://www.monoequip.com)

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

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



## **12" MONO MULTI MOULDER**

### **IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS**

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**MONO EQUIPMENT**  
Queensway  
Swansea West Industrial Estate  
Swansea. SA5 4EB UK

Tel. +44(0)1792 561234  
email:spares@monoequip.com  
Spares Tel.+44(0)1792 564039  
Fax. 01792 561016

**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS  
ARE AVAILABLE AT [www.monoequip.com](http://www.monoequip.com)**


**FILE 14**



## 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>	
<b>G.A. Williams – Quality Manager</b>	

<b>Date</b>	
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<b>Machine FG Code.</b>		<b>Machine Serial No.</b>	
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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 9, Bryggen Road,  
North Lynn Industrial Estate,  
Kings Lynn,  
Norfolk,  
PE30 2HZ

# IMPORTANT

## MODIFIED MONO MULTI MOULDER

Current MONO Multi Moulders are fitted with an additional safety interlock on the top cleaning cover. The moulder will not start unless this guard is properly located and the safety interlock is correctly engaged.

**An additional emergency stop button has been fitted at the front of the machine. If the emergency stop button is used the moulder will not restart until the stop button is released by pushing and turning.**

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## 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**

**Thank you for purchasing the MONO 12" MOULDER.  
A combination of clean industrial design and the latest technology. The following  
information should get your purchase running without any problems**

If you have a problem with your purchase please contact MONO EQUIPMENT at:

**MONO EQUIPMENT  
Queensway  
Swansea West Industrial Estate  
Swansea. SA5 4EB UK  
Tel. +44(0)1792 561234**

## **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.



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

- 12 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the machine.

# INSTALLATION

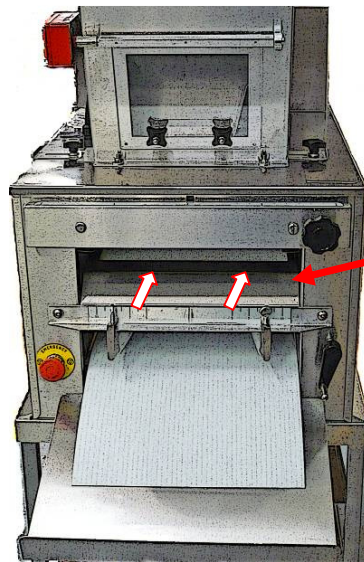
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- 1 The Multi Moulder should be connected to a mains wall isolator.



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

- 2 When installing machines with 3 phase electrics check :-  
At the discharge end of the machine the upper belt surface should travel back into the machine - *see direction of arrow in photograph.*  
If belt direction is incorrect, change any two of the three phase wires in the plug and check travel again.



CHECK THE DIRECTION OF THE  
MOULDING BELT TRAVEL  
BEFORE COMMENCING  
PRODUCTION

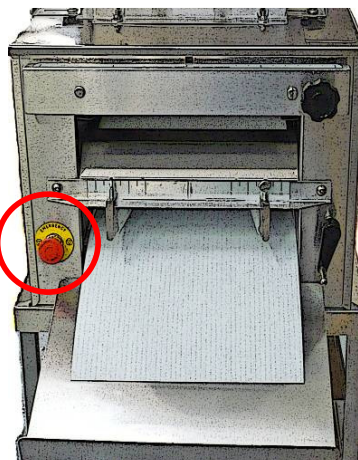
- 3 Ensure machine is standing on a solid level floor

# ISOLATION

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To stop the multi moulder in an emergency, switch off at the wall isolator  
or at the machine's emergency stop button.

**EMERGENCY STOP  
BUTTON**

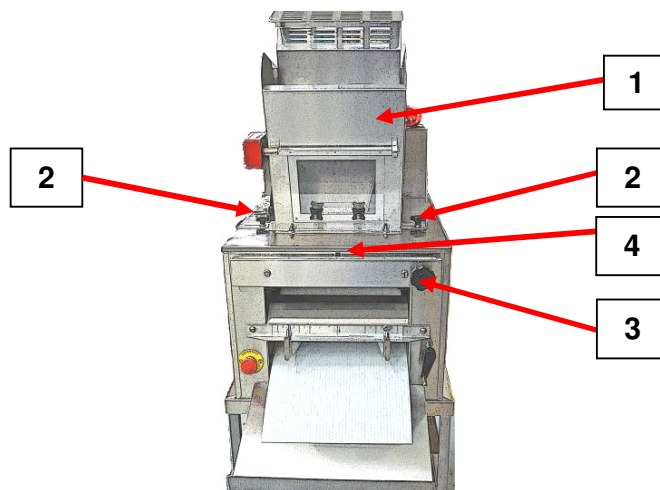


# OPERATING INSTRUCTIONS

- A. Primary Adjustments
- B. Sheeting Gap
- C. Moulding pressure
- D. Starting

## A. PRIMARY ADJUSTMENTS

1. The feed hopper (1) must be set centrally to ensure that the dough piece is fed correctly through the machine.
2. Adjust hopper width to the size of dough piece by adjusting hopper cheeks evenly around the machine's centre line, using wing bolts (2).



## B. SHEETING GAP.

The sheeting roll gap can be set to the required width using the adjusting knob (3). The setting of the sheeting roll gap is shown on the indicator (4) across the front cover.



**SHEETING ROLL GAP INDICATOR (4) ON FRONT OF MACHINE**

**Sheeting gap is too small--** this will result in **torn edges** to the dough pieces.

**Sheeting gap is too large--** this will result in **poor curling** of the dough pieces.

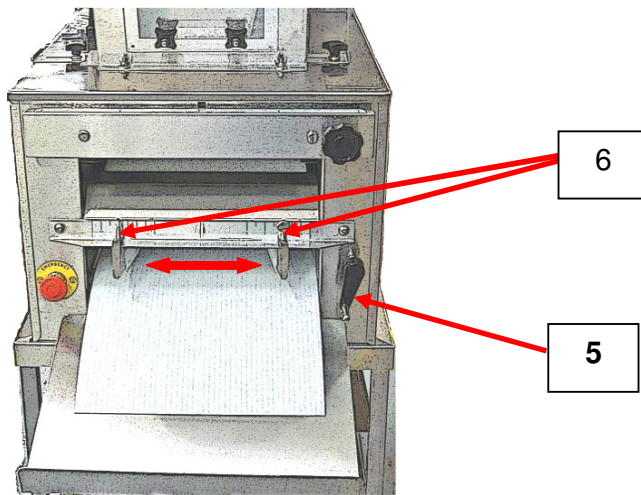
SUGGESTED SHEETING ROLL SETTINGS	
FINISHED LOAF	ROLL GAP SETTING
400 grms	No.5
800 grms	No.6

## C. MOULDING PRESSURE.

The moulding pressure applied to the dough pieces is adjusted by raising the pressure board (to increase pressure) or lowering it (to decrease pressure). This is done by adjusting the pressure board adjusting handle (5).

If the ends of the moulded piece are torn it indicates too great a pressure. Adjust accordingly by lowering the pressure board - turning the adjusting handle (5) anti-clockwise.

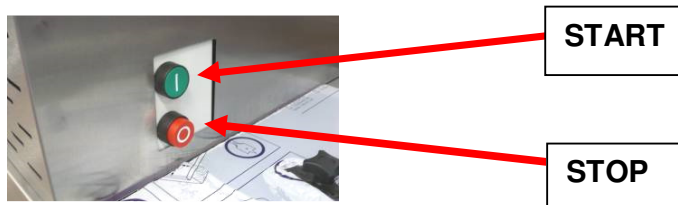
Insufficient pressure will result in a poor seal of the dough piece; rectify this by raising the pressure board by turning the adjusting handle (5) clockwise.



The pressure board dough guides (6) are adjusted by means of the guide clamps. The length of the dough piece required determines the width at which the dough guides are set. It should be noted that the dough guides and pressure board adjustments are relative to each other and should be adjusted accordingly.

## D. STARTING

Ensure moulder is set up and adequate tins and trays are available before starting. Start moulder by pressing green button behind hopper on the motor cover.



### **If moulder does not start check:-**

- 1 Check that the **power supply** is switched on.
- 2 Check that the **hopper door** is closed.
- 3 Check that the **safety interlock** is properly engaged on the top guard.
- 4 Check that the **emergency stop** button is released.

If machine still does not run call Mono Service Department.



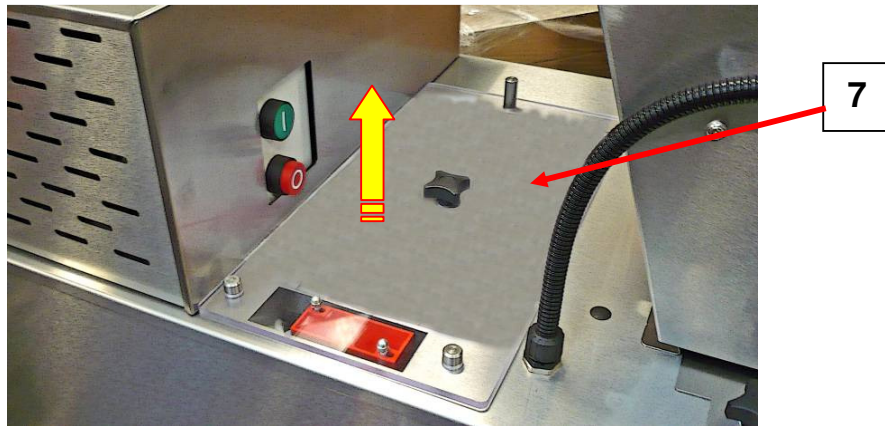
# CLEANING INSTRUCTIONS



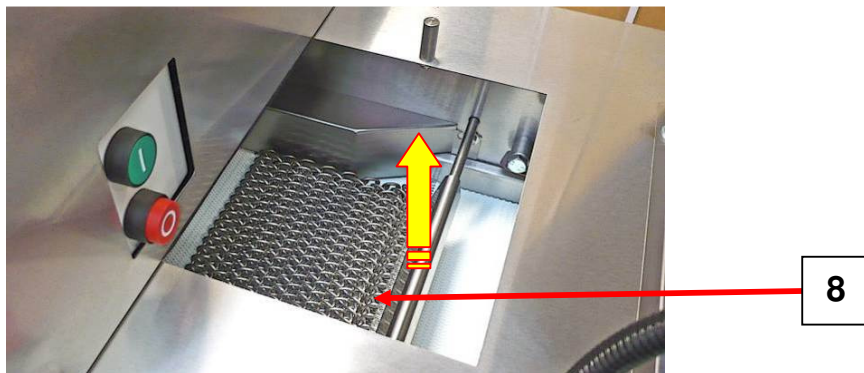
**NOTE:- SWITCH OFF AND ISOLATE THE MOULDER FROM THE MAINS SUPPLY BEFORE COMMENCING ANY CLEANING.**

## DAILY CLEANING

- 1 Scrape off any dough residue with a plastic scraper.
- 2 Wipe over perspex window on the hopper with a cloth dampened in approved sterilising solution and hot water.
- 3 Remove the central cover (7).

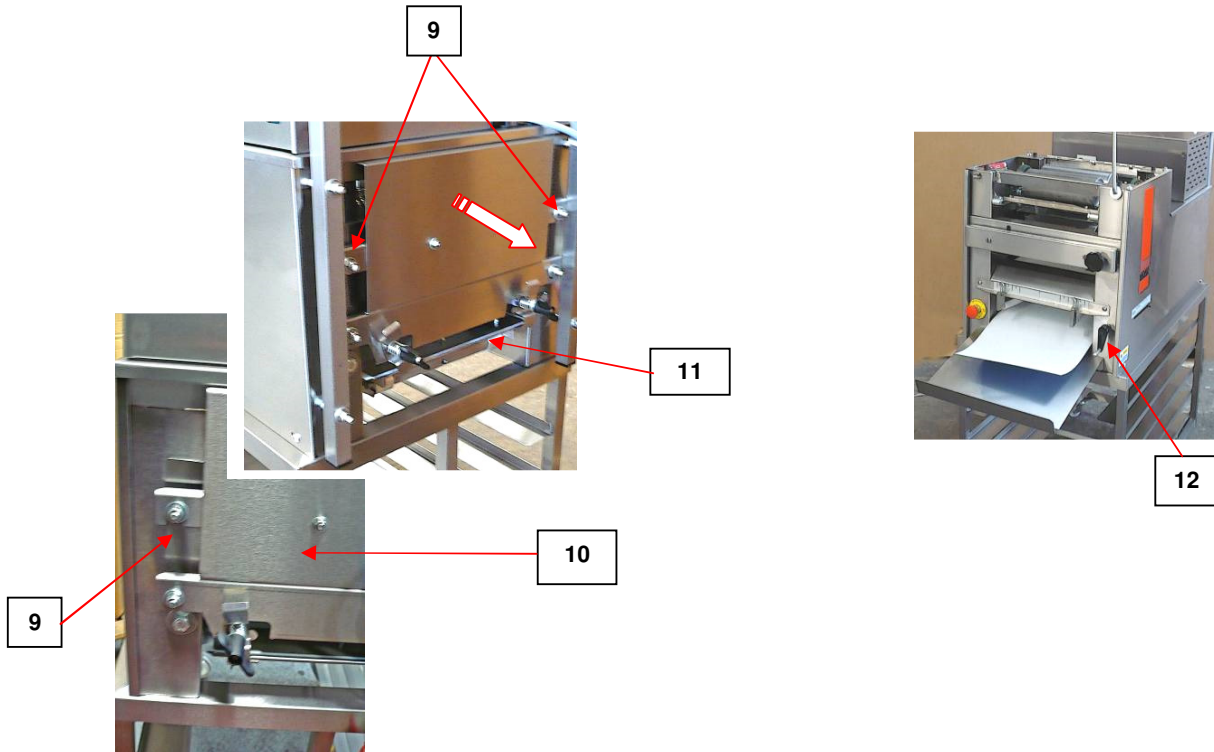


- 4 Lift out curling chain (8) and shake off any dough residue, then brush with a stiff nylon brush. **DO NOT WASH.**



- 5 Replace chain.

- 6 Unscrew rear panel nuts (9) using a spanner and remove rear panel (10). Clean belting on panel and remove any debris from around belt edges on machine.
- 7 Replace rear panel ensuring belting is correctly positioned before tightening nuts (9).



- 8 Remove pressure board (11) by first winding handle (12) to move it to its lowest position, lifting it out of its slots and sliding the board out from the front of the machine.  
Wash board in solution of sterilising solution and hot water. Dry thoroughly.
- 9 Scrape dough belt with a **plastic scraper**.  
**DO NOT USE A METAL SCRAPER.** The belt will have to be inched forward to gain access to all parts of its surface.
- 10 Brush down external surfaces of machine and clean with solution of sterilising solution and hot water. Pay particular attention to handles, levers and controls.