

OMEGA

Confectionery Depositor

Examples of Products by Template



THE STANDARD TEMPLATE (Soft & Hard Mix):



The **Standard Template** is used to deposit soft mixtures to produce a variety of products. It can be used to fill cake cases etc and also to form shapes like macaron and eclairs etc. The number of nozzles and their position on the template can be tailored to your requirements.



Cupcakes



Muffins



Macarons



Madeleines



Choux Buns/Profiteroles



Eclairs



Meringues



Lemon Tarts (filling only)

THE SHEETING TEMPLATE (Soft & Hard Mix):



The **Sheeting Template** is used to deposit layers of soft mix in a continuous sheet. It can be used to produce tray bakes, layered cakes and Swiss roll etc. The length and width of the slot can be tailored to your exact requirements.



Tray Bakes



Swiss Rolls



Roulades



Custard Slices



Finger Cakes



Chocolate Brownies



Rusks



Crispbreads

THE MULTI-SHEETER TEMPLATE (Soft & Hard Mix):



The **Multi Sheeter Template** is used to deposit soft mixtures in strips, or to fill individual containers, tray bakes and bar cakes etc. Can be bespoke to your exact needs ie. number of outlets, across the template along with the length and width of each outlet etc.



Tray Bakes



Bar Cakes

THE ROTARY TEMPLATE (Soft Mix):



The **Rotary Template** is used to deposit whilst twisting at the same time to produce a variety of whirls and swirls. When used with Offset Nozzles it can also produce crescents and circles. The number and position of each outlet can be tailored to your requirements.



Meringues



Coconut Macaroons



Soap Cakes



Cupcake Toppings



Duchess Potatoes



Meringue Nests



Paris Brest

THE STAGGERED TEMPLATE (Soft Mix):



The **Staggered Template** is used to deposit soft sponge type mixtures into 3 or 4 round cake tins simultaneously . A huge variety of round cakes can be created quickly and easily using this template.



Round Sponge Cakes



Celebration Cakes



Coffee Cakes



Victoria Sponge Cakes



Carrot Cake



Chocolate Cake

THE INJECTION TEMPLATE (Soft Mix):



The **Injection Template** is used to inject soft fillings into products like muffins, cupcakes and other sponge items. The number and position of the injector needles can be bespoke to match your tray layouts and requirements.



Injecting Muffins



Injecting Cakes



Injecting Cupcakes

THE BISCUIT DIE TEMPLATE (Soft & Hard Mix):



The **Biscuit Die Template** is used to carry a number of different biscuit dies which deposit a soft biscuit mixture to produce very fancy biscuits. A large range of dies are available to produce shapes like flowers, circles, striated hearts etc.

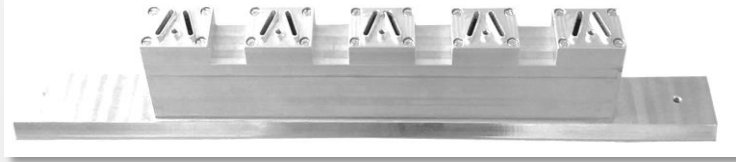


Injecting Muffins



Samples of Dies

THE HEART-SHAPED DIE TEMPLATE (Soft Mix):



The **Heart Shaped Die Template** has been designed specifically to deposit mixes like macaron to produce beautiful heart-shaped products.



Heart Shaped Macaron



Heart Shaped Macaron



Heart Shaped Macaron

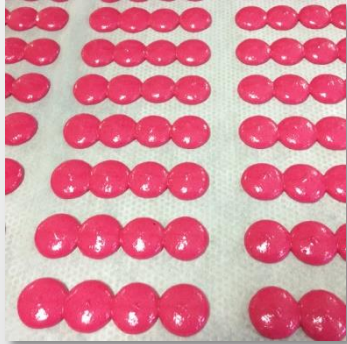


Heart Shaped Macaron

THE CLUSTER TEMPLATE (Soft Mix):



The **Cluster Template** has been designed to deposit strips of connected drops. The number and position of the outlets across the template can be varied depending on the width of the depositor.



Strips of Connected Drops

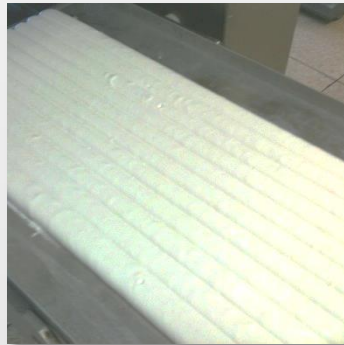
THE LADY FINGER TEMPLATE (Soft Mix):



The **Lady Finger Template** is used to produce thin strips or fingers product for use as Sponge Fingers, Savoirdi and Budapest.

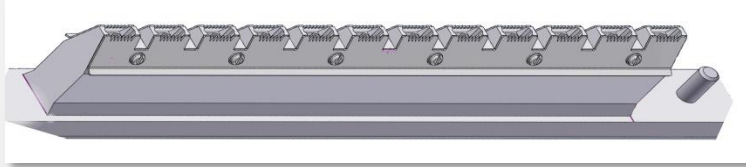


Sponge Fingers/Savoirdi



Budapest

THE CROQUANT CHOU TEMPLATE (Soft Mix):



The **Croquant Chou Template** has been designed specifically to produce these beautiful crunchy Croquant Chou which are famous in Singapore and the Far East.



Croquant Sticks

THE WIRECUT TEMPLATE (Hard Mix):



The **Wirecut Template** is used to carry wirecut dies to produce a variety of wirecut products like biscuits and cookies. A wide range of dies is available in different sizes and designs,



Round Biscuits



Dog Biscuits



Shortbread



Chocolate Cookies



Heart Shaped Biscuits



Star Shaped Biscuits



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