



Omega Plus with Wirecut Confectionery Depositor



MONO Equipment's confectionery depositors are amongst the most versatile and compact confectionery machines on the market with an established reputation for exceptional efficiency, accuracy and consistency of their depositing.

Our Omega Plus Confectionery Depositor takes the creation and production of cakes, biscuits and confectionery to another level. The fast, accurate and consistent depositing dramatically increases the volume and complexity of items that can be produced compared to manual labour.

Ideal for bakers, confectioners, caterers and hoteliers who need a competitive edge, the Omega Plus with Wirecut Confectionery Depositor provides complete flexibility by offering the combination of a hard and soft mix system to produce an almost endless variety of products including cookies and biscuits.



Features and Benefits

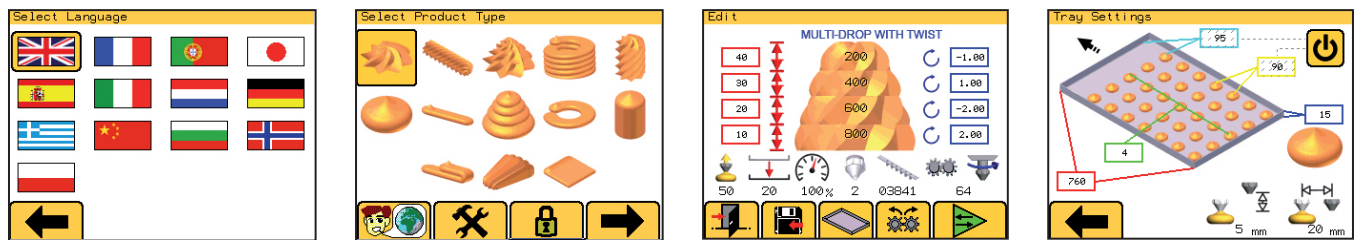
- Suitable for soft and hard mixes
- Wire cutter to produce cookies and biscuits - even with suspended ingredients
- User-friendly, large Color Touch Screen Controller with picture programming
- Two sizes available to fit 400mm and 450mm wide pans
- Produces up to 35 deposits per cycle
- Quick and easy one person set up and operation
- Stores a total of 3,250 programs
- Deposits on forward and reverse movements
- Deposits on upward and downward movements
- Provides total control of product weight, size, height, length and shape
- Touch screen incorporates 16 international languages
- Up to 80mm automated vertical travel ideal for producing tall products
- Deposits in a clockwise and anti-clockwise direction with rotary template
- Creates complex and multi-layered products
- Single phase 'Plug-&-Play' means immediate productivity
- Exceptional accuracy of product weight, size and shape
- Small footprint which fits in most environments
- Quick and simple product, hopper and template change over
- Locking safety castors for effortless positioning and genuine stability
- Extensive range of hoppers, templates, nozzles and accessories available
- Engineered in hygienic stainless steel for quick and easy cleaning

Specifications and Dimensions

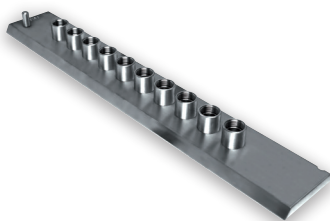
Specifications	400 Pan Size	450 Pan Size
Height	60.5"	60.5"
Height to extended hopper	57"	57"
Height with lid open extended hopper	78"	78"
Depth	34 3/4"	34 3/4"
Table Width	47 1/4"	47 1/4"
Weight with soft mix extended hopper	434lbs	449lbs
Weight with hard mix extended hopper	462lbs	493lbs
Approx. Cycles per minute (mix dependant)	Deposit 30 Wirecut 18	Deposit 30 Wirecut 18
Extended hopper capacity soft mix	8 gallons	9 gallons
Extended hopper capacity hard mix	6.75 gallons	7.5 gallons
Minimum distance between pans	2"	2"
Maximum vertical travel	3 1/4"	3 1/4"
Maximum programme storage	3,250	3,250
Number of Languages	16	16
Electrics		
Power supply	Single phase, 13A maximum load. Suitable for 110v, 200v, 220v, 230v and 240v, 50-60Hz	
Maximum power rating	2.5kw	
Noise level	Less than 85dB	



Color Touch Screen Controller

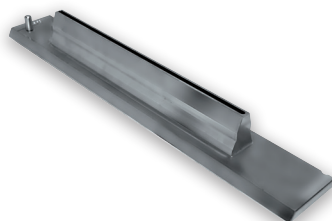


The color touch screen controller features simple icon-driven menu icons for quick product selection.



Standard Template

Suitable for Drops, Eclairs, Muffins, Cup Cakes, Macarons, Choux Buns, Meringue Drops.



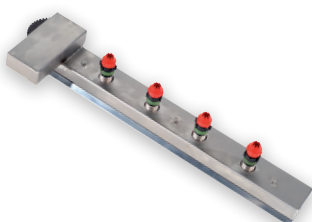
Sheeting Template

Suitable for Sponge Sheets, Pan Bakes, Swiss Roll, Brownies.



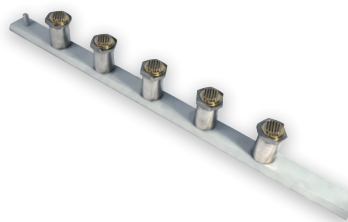
Injection Template

Suitable for Doughnuts, Cup Cakes, Muffins.



Rotary Template

Suitable for Viennese Whirls, Viennese Fingers, Towers, Meringue Swirls, Novelty Products.



Biscuit Template

Suitable for Biscuits.



Wirecut Template

Suitable for Cookies, Shortbread.