



# Omega

Confectionery depositor

the last word in depositing



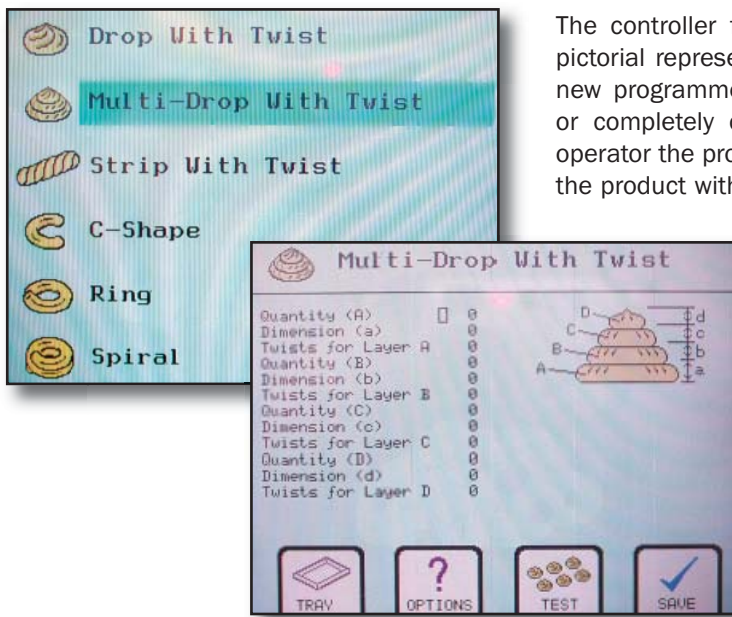


## Affordable sophistication

The compact Omega confectionery depositor owes its neat design and innovative features to the invaluable experience gained from a long line of successful confectionery depositors that MONO have sold world-wide. The Omega is ideal for smaller bakery businesses that require a 'smart' depositor at an affordable price.

## Easy to use – simple to programme

The Omega is the first and only depositor of its size to be equipped with a large, fully programmable, icon-driven colour screen controller making it the most user-friendly control panel on the market. It has been designed to be easy to create extremely accurate programmes, or to temporarily, or permanently modify pre-installed programmes to suit a product mix.



The controller features a list of stored programmes together with a pictorial representation of the product. By moving beyond this screen new programmes can be created, or existing programmes 'tweaked', or completely changed. To make programming really easy for the operator the product creation screen shows a pictorial representation of the product with dimensions in millimetres. The programmes are password protected, but can be temporarily changed to compensate for slight variations in the consistency of the mix being processed. On screen language options and machine diagnostics can also be accessed through the Omega's software.

## Small, but perfectly formed

All of the Omega's many other innovative features are summed up in its ability to simulate the hand movements of the master confectioner up to 25% faster than any comparable depositor in the market place. Equipped with 'up' and 'down' as well as 'backward' and 'forward' feed table movement and rotary drive to the nozzles, the Omega deposits with spot on accuracy and consistency. It will process a wide range of mixes - from muffin batters supporting large suspended ingredients (such as chocolate chips or pieces of nut), through to stiff mixes. Meringue, choux, viennese, sponge mix and coconut mix can all be deposited as whirls, fingers, spots, circles and semi-circles, thus delivering a wide variety of shapes and designs.



# Omega

Confectionery depositor



## Comprehensive performance from a compact package

The Omega's standard soft mix hopper can be supplied to accommodate baking sheets up to 600 mm (23") wide (for use with a 58cm hopper). Drop-in 'particulate' hopper gears are available for handling mixes with suspended ingredients, such as fruit. Intermediate gears are available as optional extras for processing mixes of intermediate consistency such as viennese and coconut recipes. All these features can be married into any one of up to 99 product programs to produce the most amazing variety of products.

## Omega fills cake tins, cup cake cases...

The Omega's generous 80 mm (3 1/8") depositing stroke gives it the ability to fill product containers such as deep cake tins and cup cake cases.

## ... and profiteroles

The long depositing stroke also gives the Omega the potential to be fitted with an injector device for filling finished product, such as doughnuts, profiteroles and éclairs. Seedless fillings such as jam, chocolate paste, jelly and custard can be injected by selecting this feature.

## Hoppers and adaptors

The Omega is available with soft mix or hard dough hoppers. 'Drop-in' particulate gears are available for converting the soft mix hopper to process mixes with suspended ingredients. For processing stiff mixes through the soft mix hopper a set of intermediate gears is available.

## Products

With its exceptional accuracy of deposit shape and amount and with absolute repeatability of product type, week in week out, the Omega can produce an almost endless range of products and shapes.



# hopper range

Our hopper range include soft mix hoppers with options for intermediate and particulate gears. All hoppers are available in 40cm, 45cm and 60cm widths to work with varying widths of trays.



## Soft mix hopper

This hopper is designed for depositing batter, sponge, muffin, choux, meringue and other mixes of similar consistency. The mix must be smooth and without particles.



## Intermediate gears

Intermediate gears are used in conjunction with the soft mix hopper, soft mix gears. Intermediate gears are placed into the hopper above the standard soft mix gears to help drive mix of intermediate consistency through the nozzles.



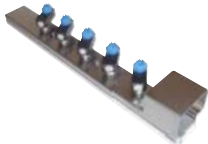
## Particulate gears

These gears replace standard gears in the soft mix hopper, to allow the extrusion of suspended ingredients, including chocolate chips, fruit particles and nuts (up to a maximum diameter of 8mm).



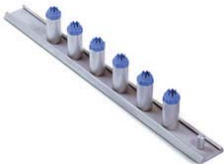
# template range

Illustrated here are the most common templates used with the Omega Depositor. Templates can also be custom made to suit particular applications. The number of outlets across will depend on the tray width, product size and nozzle type selected. Please refer to our template catalogue for the many options available.



## Rotary template

Rotary templates are used to produce ring formations and products with a swirled finish. To create a ring or crescent you should use offset nozzles in conjunction with a rotary template. Plastic offsets should be complemented with standard plastic nozzles for soft mix. For swirled effects, use standard nozzles.



## Standard template

Standard templates are used to produce simple forms such as drops, fingers and shells and are used in conjunction with standard plastic or metal nozzles (round or star) for depositing soft mix. Standard metal nozzles (round or star) are used for depositing mix of intermediate confectionery. Special pitch standard templates can be produced upon request.



## Stub template

Stub templates are designed for filling cake tins.



## Staggered template

Staggered templates are ideal for filling cake tins with sponge mix. Nozzles are not fitted to this template which is supplied with plastic tubes already fitted



## Sheeting template

Sheeting templates are used to deposit full sheets of mix onto trays. No nozzles are required. N.B. A reduced sheeting template is available to prevent seepage between trays. A multiple sheeting template is also available to deposit strips of product.



## Biscuit die template

Biscuit templates are used in conjunction with shaped die plates to create patterned biscuits. A catalogue of standard die plates is available, but it is worth noting that dies can be custom made.



## Injection template

Injection templates can be used to inject smooth fillings into such products as sponge cakes, choux buns and doughnuts. Any number of injector points can be fitted to the attachment and clusters may also be designed to give multiple injections into a product.



# nozzle range

## straight and offset nozzles

These are used in conjunction with templates for soft and some intermediate mix applications. Nozzle holders are required to attach plastic nozzles to the rotary template. Straight nozzles can be attached directly to standard templates. Stainless steel options are available for the rotary template.

### standard round & star

Round nozzles create an even, smooth finish to product. Star shaped nozzles create a patterned finish to product.



### offset round & star

Offset nozzle adaptors are for creating crescent and ring shapes. They are supplied in two designs. The plastic model, which can be fitted with all type of standard or round nozzle, and the stainless steel one-piece model.



# biscuit dies

These are used in conjunction with biscuit die templates for both soft and intermediate consistency. Here are some examples of our immense range of biscuit dies.



## speciality dies

Our range of biscuit dies is limited only by your imagination. MONO can work with you to create bespoke shapes to suit particular applications



# technical data

Model :	40cm	45cm	60cm
<b>Dimensions:</b>			
<b>(e) - Height (without stand*):</b>	1085mm	1085mm	1085mm
<b>(f) - Height (with stand*):</b>	1541mm	1541mm	1541mm
<b>(a) - Height to hopper (without stand*):</b>	877mm	877mm	877mm
<b>(b) - Height to hopper (with stand*):</b>	1333mm	1333mm	1333mm
<b>(d) - Width:</b>	871mm	871mm	1001mm
<b>(c) - Table length:</b>	1200mm	1200mm	1200mm
<b>Weight:</b>	204 kg	206 kg	212kg
<b>Cycles per min:</b>	35	35	35
<b>Standard hopper capacity (litre):</b>	20	22.5	29



\* = **This stand is an optional extra**

**Note:** The minimum deposit that can be made depends on several factors - recipe, mixing method, template size and deposit speed. As a guide the following is the minimum that should be attempted - Macaroons 5g, Meringues 2g, Choux Paste 4g, Viennese 3g, Sponge Drops 3g. However, consult MONO Equipment if intended product falls outside the above general machine specification to determine the machine's exact capabilities with specific product.

## Electrical:

<b>Power:</b>	Single phase, 13A maximum load. Suitable for 200v, 220v 230v and 240v, 50/60Hz supply.
<b>Maximum power rating:</b>	2.5 kW.
<b>Noise level:</b>	Less than 85dB.
<b>Electronics:</b>	All microprocessor controlled.
<b>Min distance between trays:</b>	50mm.
<b>Max vertical travel:</b>	80mm.
<b>Control panel:</b>	Will store up to 99 programmes. Language options available. On screen language selection.

## Machine:

<b>Output:</b>	Approximately 35 cycles a minute (dependant on product size).
<b>Hoppers:</b>	Hoppers available for soft mix production with optional drop in feed rollers for converting a soft mix hopper to medium mix production. These hoppers can be quickly removed and dismantled for cleaning.



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