

Adamatic Mono Master 'ALPHA' Cookie & Confectionery Depositor

The Alpha depositor strikes a perfect balance between versatility, accuracy, speed and heavy-duty construction. From standard American cookies to crafted European confectionery products, the Alpha depositor produces the clean accurate deposits you need.

STANDARD FEATURES

- One person operation (2 people for simple deposits at full speed)
- Up to 35 deposit cycles per minute (27 with wire cut option)
- Variable deposit speed
- Pin-point accuracy (± 2 grams for typical deposit)
- Deposit stroke up to 2-3/4" (70 mm)
- Deposits on forward or reverse movement
- Adjustable table height (manual, twist handle)
- Trays removable from either side
- Standard gears
- Soft mix hopper
- 84-piece plastic nozzle kit
- Stores up to 99 programs
- Each program password protected (can be changed by operator temporarily)
- Language options (English, Spanish + more)
- On-screen fault diagnosis
- Stainless steel chassis and stand, with casters
- Cleaning kit

OPTIONS

- Selection of templates
 - Standard (4 thru 11 across)
 - Rotary soft dough (2 thru 6 across)
 - Staggered
 - Sheeting (4, 6, 8, 10 and 12 mm wide slots)
 - Italian cookie die
- Plastic nozzle holders (0"-1/2"-3/4"-1 1/4"-1 1/2"-1 3/4" offsets)
- Metal nozzles (round or star, 6, 8, 10 and 12mm holes)
- Metal offset nozzles (round or star, various offsets and sizes)
- Hard dough hopper with hard dough gears (call for availability)
- Wire cut mechanism
- Soft dough Intermediate or Particulate gears

PRODUCTS

- | | | |
|-------------------|----------------------------|----------------|
| - Chunk cookies | - Lady fingers | - Cake batters |
| - Italian cookies | - Crème puffs | - Macaroons |
| - Brownies | - Muffins | - Pound cake |
| - Sponge cake | - Cup cakes | - Bundt cake |
| - Layer cakes | - Meringue (drops, swirls) | - Coconut loaf |
| - Eclairs | - Cheesecake | - Coffee cake |
| - Petit fours | | - Shortcake |



↑ Standard Alpha depositor

↙ Alpha depositor with wirecut option



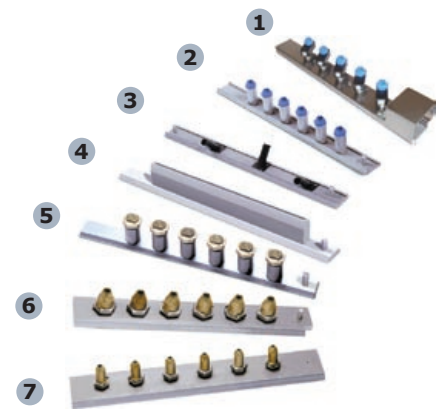
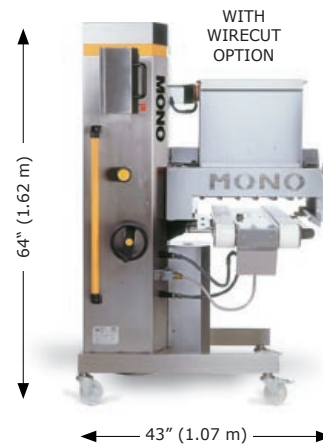
MIXES

- Meringue
- Choux
- Viennese
- Sponge mix
- Coconut mix
- Most cake and muffin batters

SHAPES

- Spots
- Rings
- Swirls
- Semi-circles
- Fingers
- Multi-layer towers (require 2-3 deposits)

MODEL	
Alpha depositor	
Footprint	14 sqft (1.25 m ³)
Footprint (with wirecut)	14.6 sq.ft (1.31 m ³)
Overall height	64" (1.62 m)
Overall width	49" (1.23 m)
Overall depth	41" (1.02 m) standard 43" (1.07 m) w/wirecut
Hopper capacity	10.75 gal (41 L)
Tray size	18" x 26"
OPERATION	
Hopper width	18" (450 mm)
Hopper capacity (soft mix)	10.8 gal (41 L)
Maximum deposit size	2.5 gal (9.5 L)
Maximum deposit rate	35 rows/min standard 27 rows/min wirecut
Min. distance between trays	2" (50 mm)
ELECTRICAL	
208/240V-60Hz-1ph	15A/13A 2.5 kW
SHIPPING	
Approx shipping weight (std)	792 lbs (360 kg)
Approx shipping weight (with wire cut option)	992 lbs (450 kg)



Templates: 1 Rotary 2 Standard 3 Staggered 4 Sheeting
5 Cookie die 6 Brass nozzle (large) 7 Brass nozzle (small)

FEATURE SNAPSHOTS



Wirecut mechanism



Many wirecut templates available



Rotary template



Nozzles



Italian cookie deposits



Italian cookie dies



Gears: 1-Standard 2-Intermediate 3-Particulate



Control panel