



Adamatic Mono Master 'OMEGA' Touch Depositor

NOW AVAILABLE WITH WIRECUT MECHANISM

The new Mono Master Omega touch depositor takes depositing to the next level with color screen picture programming and more memory capacity. Bakers who want to reproduce the high quality pastries found in European bakeries will find the features they need in the Omega.

STANDARD FEATURES

- One person operation
- 25% faster than any comparable depositor
- Up to 35 deposit cycles per minute
- Variable deposit speed
- Pin-point accuracy (± 2 grams for typical deposit)
- Deposit stroke up to 3-1/8" (80 mm)
- Deposits on forward or reverse movement
- 3-1/8" (80 mm) automated vertical lift
- Multiple-layer deposits programmable
- Trays removable from either side
- Soft mix hopper standard (hard mix hopper optional)
- Standard gears
- 84-piece plastic nozzle kit
- Stainless steel construction with casters
- Cleaning kit
- Color screen touch panel, with diagram and dimensions for each product
- Stores up to 750 programs
- Each program password protected (can be changed by operator temporarily)
- Language options (English, Spanish, French + more)
- On-screen fault diagnosis

OPTIONS

- Wire cut mechanism with hopper
- 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)
- Soft dough Intermediate or Particulate gears



PRODUCTS

- Wirecut cookies (w/wirecut option)
- Italian cookies
- Brownies
- Sponge cake
- Layer cakes
- Eclairs
- Petit fours
- Lady fingers
- Crème puffs
- Muffins
- Cup cakes
- Meringue (drops, swirls)
- Cheesecake
- Cake batters
- Macaroons
- Pound cake
- Bundt cake
- Coconut loaf
- Coffee cake
- Shortcake
- Banana cake
- Carrot cake
- Blueberry pound cake
- Linzer tart
- Biscotti

MIXES

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

SHAPES

- Spots
- Rings
- Swirls
- Semi-circles
- Fingers
- Multi-layer towers.



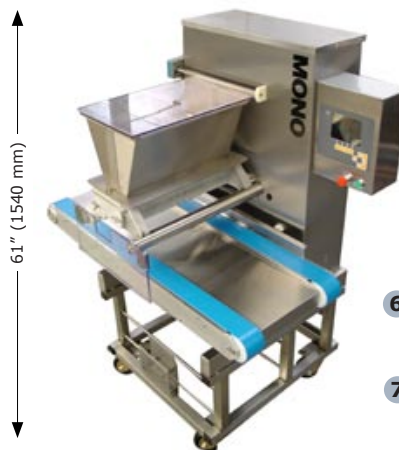
MODEL	Omega depositor
Footprint	11.4 sq.ft (1.04 m ³)
Overall height	61" (1540 mm)
Overall width	47" (1200 mm)
Overall depth	35" (870 mm)
Tray size	18" x 26"
OPERATION	
Hopper width	18" (45 cm)
Hopper capacity (soft mix)	10.8 gal (41 L)
Maximum deposit size	2.25 gal (8.5 L)
Maximum deposit rate	35 rows per minute
Max vertical lift on deposit	3-1/8" (80mm)
Min. distance between trays	2" (51 mm)
ELECTRICAL	
208/240V-60Hz-1ph	15A / 13A
SHIPPING	
Approx shipping weight	600 lbs (275 kg)
Wirecut mechanism	50 lb (23 kg)



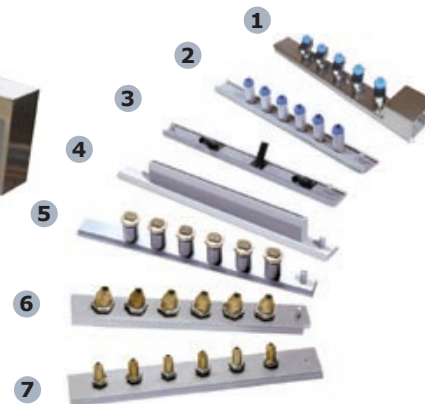
47" (1200 mm)



35" (870 mm)



61" (1540 mm)

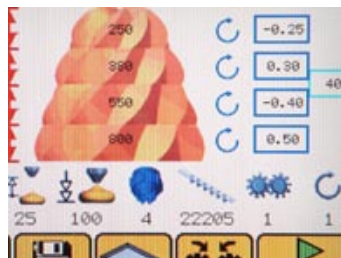


Templates: 1 Rotary 2 Standard 3 Staggered 4 Sheeting 5 Cookie die 6 Brass nozzle (large) 7 Brass nozzle (small)



Left: Omega with Wirecut mechanism

FEATURE SNAPSHOTS



Design product on screen



Wirecut mechanism (optional)



Wirecut cookies



Nozzles



Italian cookie deposits



Italian cookie dies



Gears: 1-Standard 2-Intermediate 3-Particulate



Huge variety of shapes + styles