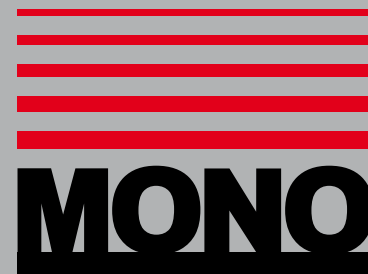


MONO Universal Confectionery Depositor

NEW



Innovative equipment
for traditional baking

Our **New Replacement**
for the Delta Depositor



Key Features:

- Suitable for Industrial Applications
- Available to Fit Trays 40cm, 45cm and 60cm
- **NEW** 10.4" TFT Screen with 65k colours and faster processing
- **NEW** upgraded processor - 4 times faster
- **NEW** Combi-Hopper for Hard and Soft Mixes
- **NEW** 3D-Depositing with Advanced Programming
- **NEW** Available with 1,2 or 3 Colour Hopper System
- **NEW** Wirecut Cookie Option
- **NEW** Recipe Backup Facility on USB
- **NEW** Software updated via USB
- Hard and Soft Mix Hoppers Also Available
- Stainless Steel or Plastic Gear Options
- 110mm Travel Height
- Programmes stored in internal memory rather than SD card
- Large Variety of Templates and Dies Available

MONO's **NEW** Universal Confectionery Depositor has been introduced to replace, and surpass, the much loved Delta Confectionery Depositor, which has been in loyal service for over 20 years!

The new industrial-standard Universal incorporates the very latest touch screen technology ensuring designing even the most creative and demanding shape is simple and intuitive; unlike the Delta, the new Universal features Picture Programming which streamlines and simplifies the whole product design process. A wealth of new innovative options and features elevate the Universal above the lofty heights originally achieved by its predecessor.

3D Depositing as Standard:

As you would expect from the Delta's replacement, in addition to the standard type of depositing used to produce cupcakes, macarons, eclairs etc. the Universal is also capable of producing an almost inexhaustible range of intricate designs which mimic the time-honoured craftsmanship of the most skilled Confectioner. Complex shapes like square and round nests, hearts and pretzels can be deposited with consistency and precision. When depositing these complex shapes using either our 2 or 3 colour hopper systems, the results can be truly amazing.

Tailored to Your Specific Needs:

The new range of Universal Confectionery Depositors is available in a variety of guises to suit almost all business applications, providing a truly tailored solution to the most demanding confectionery needs.

Your Choice of Sizes:

The Universal is available in three sizes 400, 450 and 600 to fit the industry's most common tray sizes 40cm, 45cm and 60cm wide respectively. The 600 machine is also available for the very first time with a Wirecut option providing excellent throughput on a much larger tray.



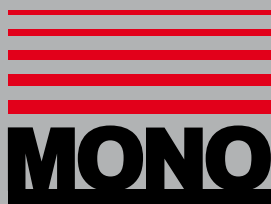
Technical Specifications

Tray Size (cm)	40, 45 or 60
Hoppers	Soft Mix, Hard Mix or Combi
Hopper Numbers	Single, Double or Triple
Hopper Capacity (litre)	41 Combi 19 Middle
Height (450 machine) (mm)	1625
Width (450 machine) (mm)	1100
Depth (450 machine) (mm)	865
Maximum Travel Height (mm)	110
No of Languages	17
No of Programmes	650
Screen	Schneider 10.4" 65K Colour TFT
Electrics – UK	
Power supply	16Amp 3 Phase + N + E 40Amp Single Phase

Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.



Available 2016



MONO Equipment

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Your Choice of Hoppers:

MONO's NEW Combination Hopper is suitable for both hard and soft mixes and features a large set of aluminium rollers positioned above a second set of smaller gears. This new and improved 4-gear system provides the optimum pressure to drive through even the stiffest mixes with ease and accuracy. For true versatility the two lower gears can also be replaced with Particulate Gears to deposit particles like choc-chips etc. without crushing the suspensions.

Your Choice of the Number of Hoppers

To further tailor the Universal to your specific business needs, the depositor can be purchased with either a single hopper for Single mix depositing, two hoppers for Double colour depositing or a Triple hopper system for depositing 3 colours. The Three Colour Hopper System comprised two combi-hoppers together with a central soft mix hopper which is generally used to deposit the small finishing touch to a two-colour confectionery masterpiece.

Your Choice to Wirecut - Even on a 60cm Wide Tray!

If you also wish to produce wirecut cookies etc. then you can add the Wirecut function to the Universal at the time of ordering. Even the Universal 600 comes with the option of a Wirecut system! A large range of wirecut dies are also available plus you can have your own unique dies designed to your specific requirements to create a truly unique product.

Your Choice of Templates and Dies:

The Universal is capable of taking a comprehensive range of high quality templates for hard mix, soft mix and combi-mix hoppers including standard, sheeting, rotary, biscuit, staggered, wirecut, ladyfinger and injection. This versatile range, when combined with the various hopper types, hopper configurations, dies and nozzles means that the Universal provides the perfect solution for high volume, high quality confectionery production.



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