

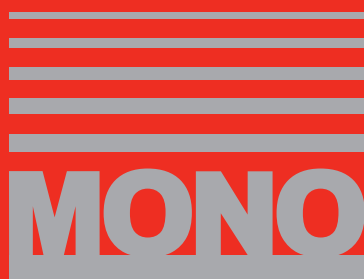
Innovative equipment
for traditional baking

Confectionery Depositors

Omega Touch | **Omega** Plus with Wirecut



www.monoequip.com



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— The Omega Touch and Omega Plus with Wirecut Confectionery Depositors



Omega Plus with Wirecut

Omega Touch

MONO Equipment is the longest established confectionery depositor manufacturer in the world. This proud history boasts a long line of depositing machines from the original MK V, produced in the 1960s, to the state-of-the-art Omega Touch and Omega Plus with Wirecut machines available today.

The Omega depositors are amongst the most versatile and compact machines on the market with an established reputation for the exceptional efficiency, accuracy and consistency of their depositing.

Ideal for bakers, confectioners, caterers and hoteliers who need a competitive edge, the Omega

depositors are designed to produce an almost endless array of high quality products by replicating the traditional time-consuming hand movements of the master confectioner - effortlessly - with speed and reliability.

The Omega Plus with Wirecut also incorporates an innovative finger frame mechanism which makes clean and accurate cuts through hard dough to produce the most delightful cookies and biscuits - even with suspended ingredients.

The Omega Touch is available in three sizes to fit tray sizes up to 16", 18" and 23½" while the Omega Plus with Wirecut is available in 16" and 18" tray sizes.

10 Superb Features:

- User-friendly, large Colour Touch Screen with picture programming
- Quick and easy one person set up and operation
- Single phase 'Plug-&Play' means immediate productivity
- Small footprint which fits in most environments
- Exceptional accuracy of product weight, size and shape
- Quick and simple product, hopper and template change over increases productivity
- Engineered in hygienic stainless steel for quick and easy cleaning
- Trays removable from either side for true flexibility
- Locking safety castors for effortless positioning and genuine stability
- Extensive range of hoppers, templates, nozzles and accessories available

10 Important Facts:

- Produces up to 35 deposits per cycle
- Up to 3¼" automated vertical travel ideal for producing tall products
- Provides total control of product weight, size, height, length and shape
- Touch Screen incorporates 13 international languages
- Stores a total of 650 programmes
- Deposits on forward and reverse movements
- Deposits on upward and downward movements
- Deposits in a clockwise and anti-clockwise direction with Rotary Template
- Creates complex and multiple-layered products
- Three sizes available to fit up to 16", 18" and 23½"*

**600mm only available on the Omega Touch*

— Unrivalled Specification



The Omega Confectionery Depositors take 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 with manual labour.

When using the automated continuous workflow function of the conveyor belt, this efficiency can be improved even further with an almost endless stream of products being produced tray after tray; improving output capacity and efficiency as well as reducing labour and production costs.

The painstaking craftsmanship that goes in to each built-to-order Omega Depositor ensures that these machines are built to last. The copious amount of stainless steel used in their manufacture also guarantees them to be durable, hygienic and easy to clean.

Innovative Touch Screen Controller

The user-friendly Colour Touch-Screen makes even the most complex products simple to program and easy to run, so that anyone can be creating the most stunning confectionery within minutes – with minimum training.

New programmes can be created with exceptional ease and stored in the controller's memory – which stores up to 650 unique products – while existing programmes can also be easily changed or temporarily altered for a one-off session.

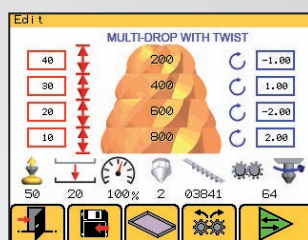
Every element of the product's character can be designed on screen using the colourful, icon-driven menus; the product's size, height, shape and volume, along with the depositing speed, can all be defined separately to create almost endless possibilities. A graphical representation of the finished product along with its dimensions can then be stored for future use.



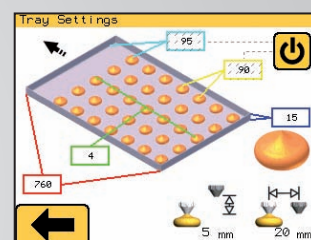
Features 13 languages



Simple icon-driven menu for quick product selection



Each layer of the tower can be deposited in alternate clockwise and anti-clockwise directions



Programming the deposit layout on a tray

— Hopper and Gear Options

The Omega Touch is available with a Hard or Soft Mix Hopper in either Standard or Extended sizes. The Hard Mix Hopper is essential for the Omega Plus with Wirecut while the Soft Mix Hopper is also offered as an optional extra - both in extended capacity only.

Additional Soft or Hard Mix Hoppers can be purchased to complement the original machine specification to increase the variety and scope of products produced.*¹

All Hoppers are crafted in the finest stainless steel and aluminium to ensure they meet the most stringent hygiene standards and have also been designed for quick assembly and easy cleaning.

1



1 Soft Mix Hopper

The Soft Mix Hopper has been specially designed to deposit a range of smooth mixes including batter, sponge, muffin, choux and meringue along with any other mix with a similarly smooth consistency.

The Soft Mix Hopper is available in a range of 6 different capacities, depending on tray width, from the Standard 5½ gal to the Extended 14 gal.*¹

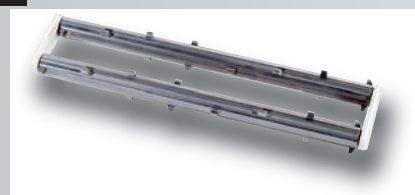
2



2 Particulate Gears

The Particulate Gears have been designed to aid the depositing of suspended ingredients, including chocolate chips, fruit particles and small nuts (up to ¼" diameter). Made from high-strength polyethylene and stainless steel, the Particulate Gears simply replace the Standard Gears in the Soft Mix Hopper to produce the perfect deposit of mixes containing suspended particulates. Products include choc-chip muffins, blueberry muffins, carrot cake and brownies.

3



3 Intermediate Gears

Designed to work in conjunction with the Standard Gears, the Intermediate Gears help drive mixes of intermediate consistency through the nozzles. Engineered from solid stainless steel, the gears provide the perfect solution for depositing Viennese biscuit dough, coconut macaroons and any product that suffers with feeding issues.

4



4 Hard Mix Hopper

The Hard Mix Hopper is used where a traditional piping bag will not suffice or when mixes of a stiffer consistency are required; it is perfect for the production of traditional shortbread on the Wirecut machine, along with petits fours, biscuit mixes and other products of a similar consistency.

The Hard Mix Hopper is available in a range of 6 different capacities, depending on tray width, from the Standard 5½ gal to the Extended 12 gal.*¹

*¹ See Specifications on Page 14 for details.

— Sheeting Templates

The Omega Confectionery Depositors remove much of the manual labour traditionally associated with the manufacture of sheet products, providing increased production output and greater product flexibility. The precise accuracy of the Omega Depositors also removes human error to ensure that product consistency of size, weight and quality is always guaranteed.



1 Sheeting Template - Soft Mix

The Sheeting Template is perfect for laying down a single deposit of mix onto a baking tray. The actual quantity of mix deposited can be pre-programmed to achieve the desired sheet thickness to create the ultimate Swiss rolls, Genoese sponges and roulades.

Manufactured in light-weight aluminium, the Sheeting Template is available in three standard sizes with a 15¼", 17¼" or 22¼" slot length. Within each of the template sizes there is a comprehensive range of standard slot widths, in ⅛" increments, from ⅛" to ¾" to suit the vast majority of requirements. A Reduced Drip Sheeting Template is also available which minimises seepage between trays.

Non-standard Sheeting Templates can also be produced to suit individual slot length, width and position requirements.



2 Multi-Sheeting Template - Soft Mix

The Multi-Sheeting Template provides the perfect solution when a number of separate deposits are required across the baking tray.

The standard range of Multi-Sheeting Templates offers 16 variations based on the number of outlets across the template, the slot length, the slot width and the pitch between outlets. Outlet numbers vary from just 2 on the 16" machine to a maximum of 9 on the 22¾" machine.

Non-standard Multi-Sheeting Templates can also be produced to suit individual outlet number, slot length, width and pitch requirements.



3 Staggered Template - Soft Mix

The Staggered Template has been designed to make the depositing of mixes like sponge in to round cake tins as efficient as possible.

Round cake tins are usually arranged on a baking tray in a staggered formation to maximise the use of space. The three plastic nozzles attached to the aluminium Staggered Template are set at forward facing and backward facing angles to enable three tins to be filled simultaneously - effectively filling two rows of cake tins in one pass.

The Staggered Template can also be produced to suit individual requirements and non-standard tray widths.



— Standard Template and Nozzles

The Omega Confectionery Depositors truly excel in producing repetitive products with high speed, accuracy and consistency. Each stage of the deposit can be controlled to ensure the product's position, weight, height, length and diameter meet the most exacting standards.



Standard Template - Soft & Hard Mix

One of the most widely used of all templates is the highly versatile Standard Template which, when used in conjunction with a comprehensive range of plastic or metal nozzles, can produce a large variety of product formats including drops, strips and shells along with cupcakes and multi-layered novelty products like snowmen and Christmas trees.

The flexibility of the Standard Template is illustrated by the fact that there are 45 variants of the template for the three machine sizes. The number of nozzles across the template range from just 1 to a maximum of 18, depending on the tray width, while some configurations also have a number of different pitch options

Non-Standard Templates can also be produced to suit most commercial moulded trays with specific nozzle quantities and pitch requirements.

Plastic Nozzles - Soft Mix

The Plastic Nozzles are simply screwed in to the Standard Template to deposit soft mixes with a perfect finish and are available in two different formats – Round and Star.

When depositing products like meringue drops and sponge fingers, where a velvety smooth, even finish is needed, the Round shaped nozzles should be used. On the other hand, the Star shaped nozzles produce superb striations on products like Viennese fingers and add depth and character to multi-layered products like Christmas trees.

Each Plastic Nozzle is available individually and can also be purchased in an 84-piece Nozzle Kit comprising 12 x each of the 7 different models.



Metal Nozzles – Soft & Hard Mix

A range of Metal Nozzles is available in stainless steel or brass with the option of Round or Star outlets.

Round: 1/4", 1/2", 3/4", 1"

6-Star: 1/4", 1/2", 3/4"

8-Star: 1/4", 1/2"



— Omega Plus Confectionery Depositor with Wirecut

Heavy-weight polycarbonate Safety Lid provides visibility of hopper content

Choice of stainless steel hoppers available for soft and hard mixes

Wirecut apparatus and Safety Guard featured on the Omega Plus Wirecut Confectionery Depositor
(not available on the Omega Touch)

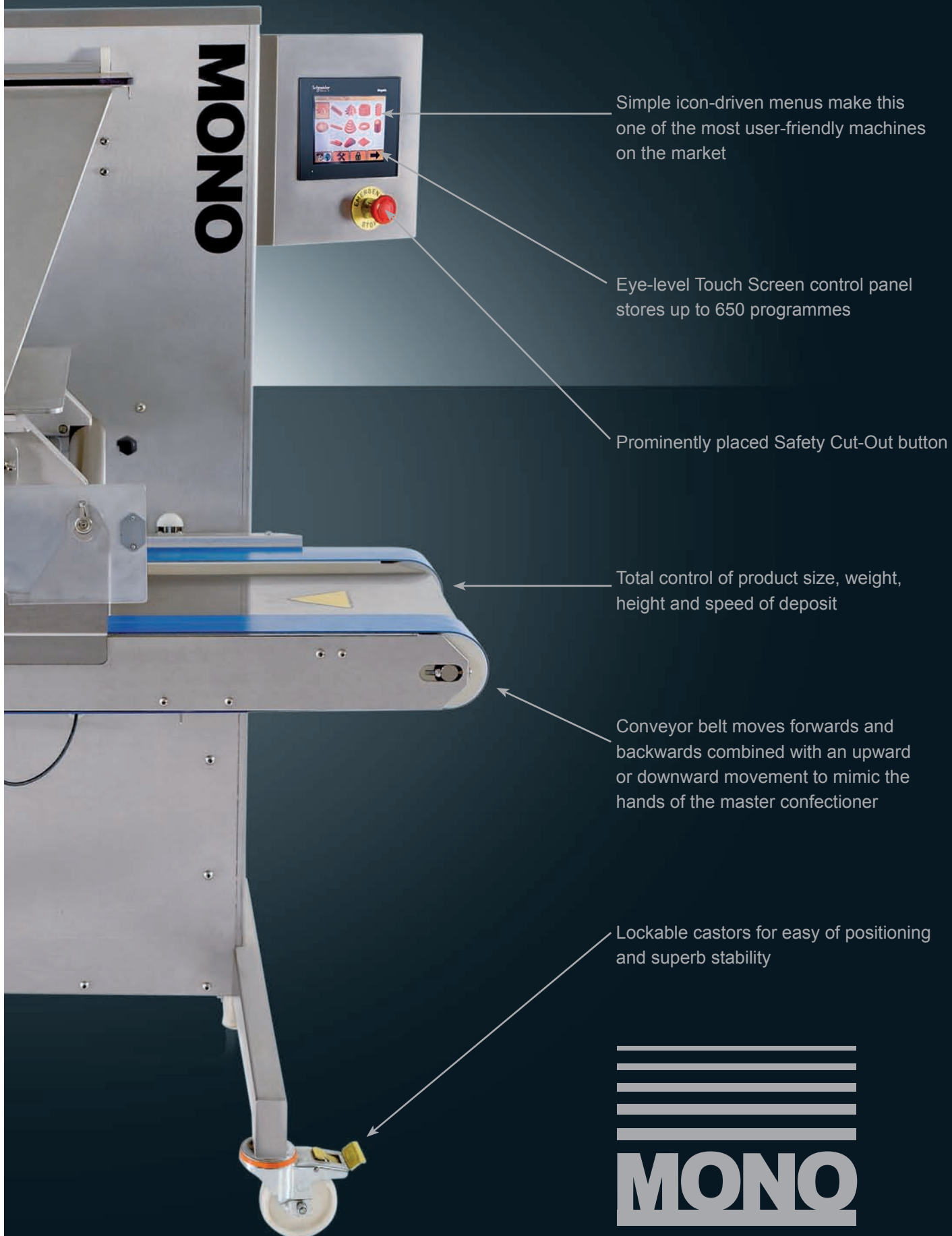
Extensive range of templates, nozzles and dies available to provide almost endless possibilities of confectionery production

13A – simply plugs into a standard power supply socket

Hygienic stainless steel construction ensures cleaning is quick and easy

Solid build ensures durability and long life

— **Quality** — **Consistency** — **Reliability**



— Lady Finger and Injection Templates

Soft & Hard Mixes



1 Lady Finger / Budapest Template

Soft Mix

Ladyfingers, called *Savoirdi* in Italian, meaning 'from Savoy', originated in the late 15th century at the court of the Duchy of Savoy and were created to mark the occasion of a visit of the King of France. They also form a principal ingredient in many French desserts recipes and are known as '*Biscuits à la cuillère*'.

Although these delicate sponge fingers can be eaten on their own as a petit four or as an accompaniment to ice creams, they are traditionally soaked in syrup or liquor and used as part of more complex desserts such as Tiramisu, English Trifles or Charlottes.

The Lady Finger Template deposits these sophisticated sponge fingers speedily and effortlessly by using a series of thin, tightly aligned depositing tubes which perfectly reproduce their delightful shape and texture. Before baking, powdered sugar is usually sifted over the top of the fingers to give them their characteristic soft crust.

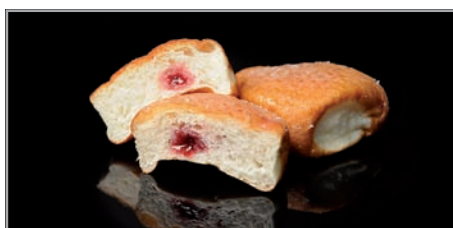
The actual number of depositing tubes along the template is completely configurable to individual requirements, as is the diameter of the hole on the tube's outlet.



2 Injection Template

The Injection Template completely automates the time-consuming process of injecting filling in to a whole range of confectionery products. The exact volume of filling along with the actual depth of injection can both be programmed via the Colour Touch Screen to ensure product quality and filling consistency.

This precision piece of engineering injects the exact amount of smooth filling into products such as sponge cakes, choux buns and doughnuts. The exact number of injector needles range from 4 to 7 across, depending on tray size. Multiple injector needles can also be created for depositing in to single products. The Injection Template can also be designed to suit specific requirements.



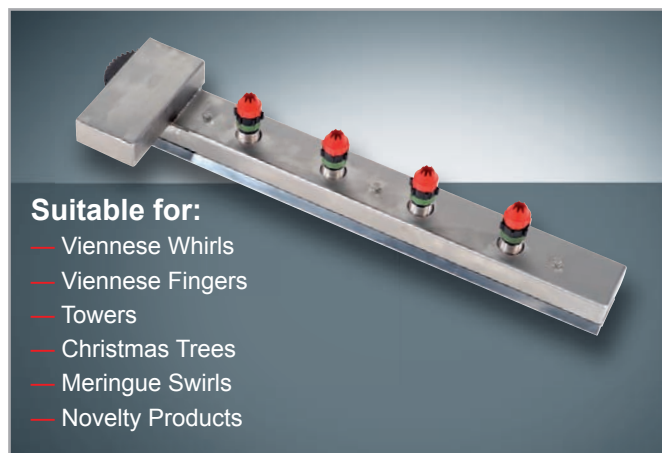
— Rotary Template and Nozzles

Soft & Hard Mixes

Rotary Template

The Rotary Template truly adds an exciting dimension to the confectioner's product range by effortlessly producing crescents, circles, pretzels and nests with precision and consistency.

Engineered from stainless steel, the Rotary Template contains an innovative mechanism that enables the nozzles to rotate in both a clockwise and anti-clockwise direction.



Used with Star Nozzles

When used with Star Nozzles, the Rotary Template creates beautifully defined deposits ideal for the production of Viennese whirls and deeply textured fingers with a characteristic twist – both of which look absolutely irresistible when baked. The same setup can also be used to add the finishing touches to cupcakes with an ornate crown of coloured buttercream.

The tightness of the twist along with the height and volume of deposit can all be programmed individually using the Touch Screen Control Panel providing an almost endless combination of possibilities.

Used with Offset Nozzles

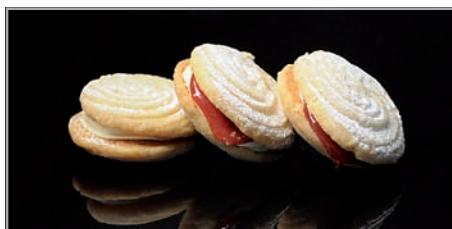
The Offset Nozzles work with the Rotary Template to produce a variety of circular, semi-circular or looped products.

There are 10 standard Offset Nozzle lengths available, ranging from 1/4" to 1 3/4", to create different diameter products like meringue crescents, circles and nests with either smooth or textured surfaces.



Suitable for:

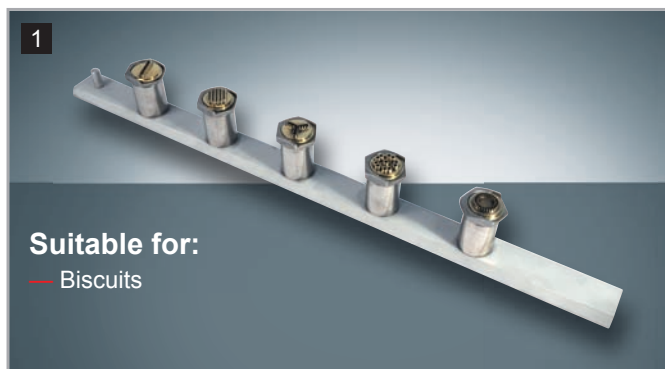
- Crescents
- Meringue Circles
- Meringue Nests
- Pretzels



Biscuit Template and Biscuit Dies

Soft & Hard Mixes

An almost endless variety of mouth-watering biscuits can be produced using the Biscuit Template and intricate range of Brass Biscuit Dies. The speed of the biscuit depositing and the quality and definition of the patterns achieved is second to none.



1 Biscuit Die Template

The Biscuit Die Template is used in conjunction with the wide variety of Biscuit Dies which are mounted on the ends of the template's depositing nozzles. Depending on the width of the machine purchased, the number of tubes can vary from 5 to 10 across and bespoke options are also available to suit specific requirements.

2 Brass Biscuit Dies

There are over 35 different standard Biscuit Dies available including an assortment of delicate floral shapes and abstract geometric patterns. Each die produces a perfectly shaped biscuit which look absolutely mouth-watering when baked.

The brass Biscuit Dies can also be designed to meet specific requirements in order to produce truly unique biscuit shapes and textures.



— Wirecut Finger Frame, Template and Dies

Hard Dough



The Wirecut facility is only available on the Omega Plus with Wirecut machine and provides the perfect solution when a traditional 'hand finished' or 'rustic' look is required for hard dough biscuits.

Three separate components work together in perfect harmony to create the distinctive qualities only associated with Wirecut products – the Wirecut Finger Frame, the Wirecut Template and the Wirecut Dies.

In addition to producing a range of traditional biscuits like cookies, biscotti and shortbread, the Wirecut also works perfectly with suspended ingredients and mixes containing small particulates eg. chocolate chips. Whilst the shape and diameter of the biscuit is determined by the Die, the thickness of the biscuit can be programmed via the Colour Touch Screen.



1 Wirecut Finger Frame

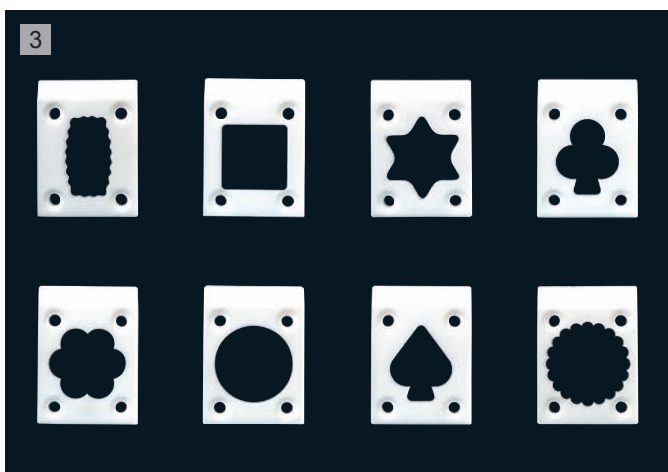
A very strong, tensioned stainless steel wire runs through the front edge of the Wirecut Finger Frame, connecting one finger to the next, to create the sharp cutting edge used to slice through the hard dough mix. The Finger Frame is easily fitted and locked in position behind the Safety Guard.

The number of fingers on the Finger Frame is variable, depending on the size of the machine, as is the diameter of the extrusion and the number of dies across the template.



Suitable for:

- Cookies
- Chocolate Chip Cookies



2 Wirecut Template

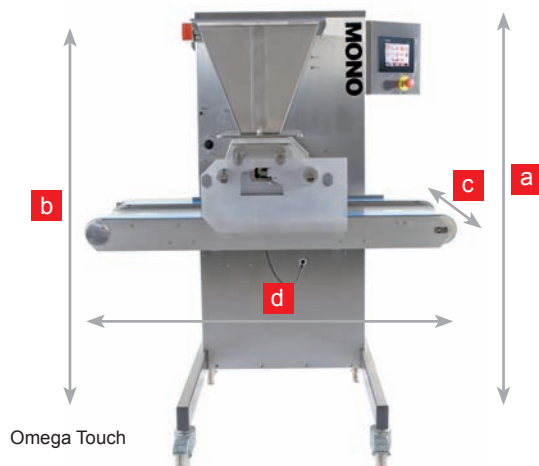
Manufactured from light-weight aluminium, the Wirecut Template provides a solid base onto which the Wirecut Dies are fixed. The design of the template means that a large variety of biscuits can be produced by simply changing the dies.

3 Wirecut Dies

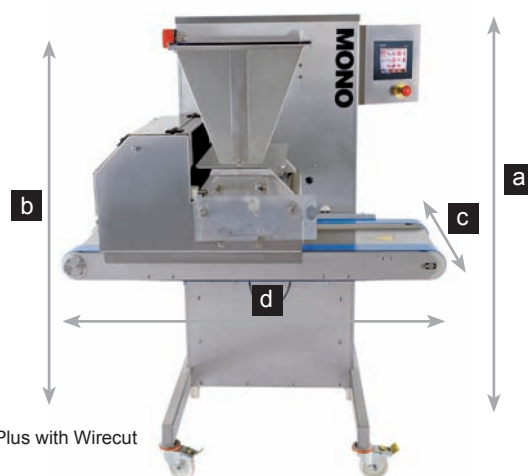
The Wirecut Die forms the extruded dough into the required shape before it is cut and drops onto the tray. Some of the most popular die shapes include the Heart, Oval, Bloom and Star; customised shapes and sizes are also available on request.



— Technical Specifications



Omega Touch



Omega Plus with Wirecut

Specifications	Omega Touch			Omega Plus with Wirecut	
	400	450	580	400	450
Height (a) (in)	61¾	61¾	61¾	61¾	61¾
Height to standard hopper (in)	52½	52½	52½	na	na
Height to extended hopper (b) (in)	57	57	57	57	57
Height with lid open standard hopper (in)	73¾	73¾	78½	na	na
Height with lid open extended hopper (in)	78	78	83	78	78
Depth (c) (in)	34¼	34¼	39¼	34¾	34¾
Table Width (d) (in)	47¼	47¼	47¼	47¼	47¼
Weight with soft hopper fitted (lb)	388	408	428	432	463
Weight with hard hopper fitted (lb)	432	463	494	476	518
Approx. Cycles per minute (mix dependant)	35	35	35	18	18
Standard hopper capacity soft dough (gal)	5¼	6	7¾	5¼	6
Standard hopper capacity hard dough (gal)	5½	6¼	8¼	5½	6¼
Extended hopper capacity soft dough (gal)	9½	10¾	14	9½	10¾
Extended hopper capacity hard dough (gal)	8¼	9¼	12	8¼	9¼
Minimum distance between trays (in)	2	2	2	2	2
Maximum vertical travel (in)	3¼	3¼	3¼	3¼	3¼
Maximum programme storage	650	650	650	650	650
No of languages	13	13	13	13	13
Electrics					
Power Supply	Single phase, 13A maximum load. Suitable for 110v, 200v, 220v, 230v and 240v, 50-60Hz				
Maximum power rating	2.5kW single phase fused at 13A				
Noise level	Less than 85dB				

Measurements have been converted from metric to imperial and may, therefore, be approximate.

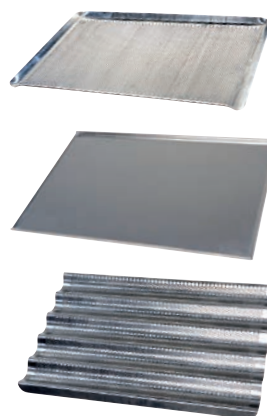
Accessories



Accessories Trolley



Mobile Tray Rack

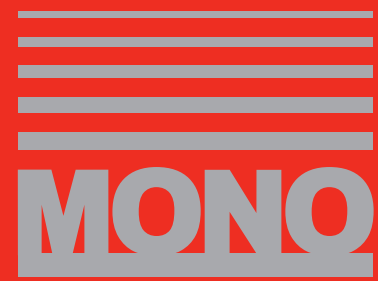


Selection of Trays

The minimum deposit that can be made depends on several factors, the recipe, the mix, the template size, the nozzle size and deposit speed. As a guide the following is the minimum that should be attempted:

Macaroons	0.21oz
Meringues	0.11oz
Choux paste	0.18oz
Viennese	0.14oz
Sponge drops	0.14oz

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



Water management

Mixing

Dough handling

Proving

Retarding

Ovens

Frying

Slicing

L-sealers

Confectionery

Refrigeration

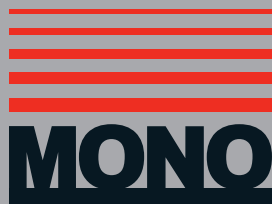
Freezing

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MONO Equipment is one of the leading designers and manufacturers of bakery equipment and confectionery depositors in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

MONO Equipment is the longest established Confectionery Depositor manufacturer in the world. This illustrious history boasts a long line of depositing machines from the original MK V, produced in the 1960s, to the state-of-the-art Omega Touch and Omega Plus with Wirecut machines available today.

MONO Equipment also supplies a comprehensive range of specialist, innovative equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



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