

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)



The First Name In Bakery

'Alpha' Cookie & Confectionery Depositor

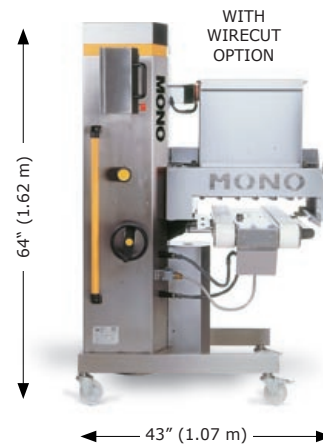
MODEL	Alpha depositor
Footprint	14 sqft (1.25 m ³)
Footprint (with wirecut)	14.6 sq.ft (1.31 m ³)
Overall height	64" (1.62 m)
Overall width	49" (1.23 m)
Overall depth	41" (1.02 m) standard 43" (1.07 m) w/wirecut
Hopper capacity	10.75 gal (41 L)
Tray size	18" x 26"
OPERATION	
Hopper width	18" (450 mm)
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)



49" (1.23 m)

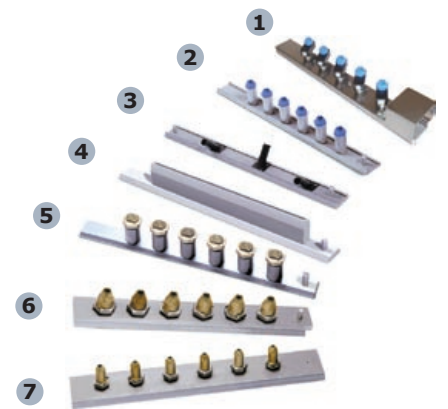


41" (1.02 m)



64" (1.62 m)

43" (1.07 m)



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