

Belshaw Adamatic

Mono Master 'OMEGA Touch' Depositor

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

- 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



Omega Touch Depositor

Products

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

Mixes

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

Shapes

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

Specifications

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

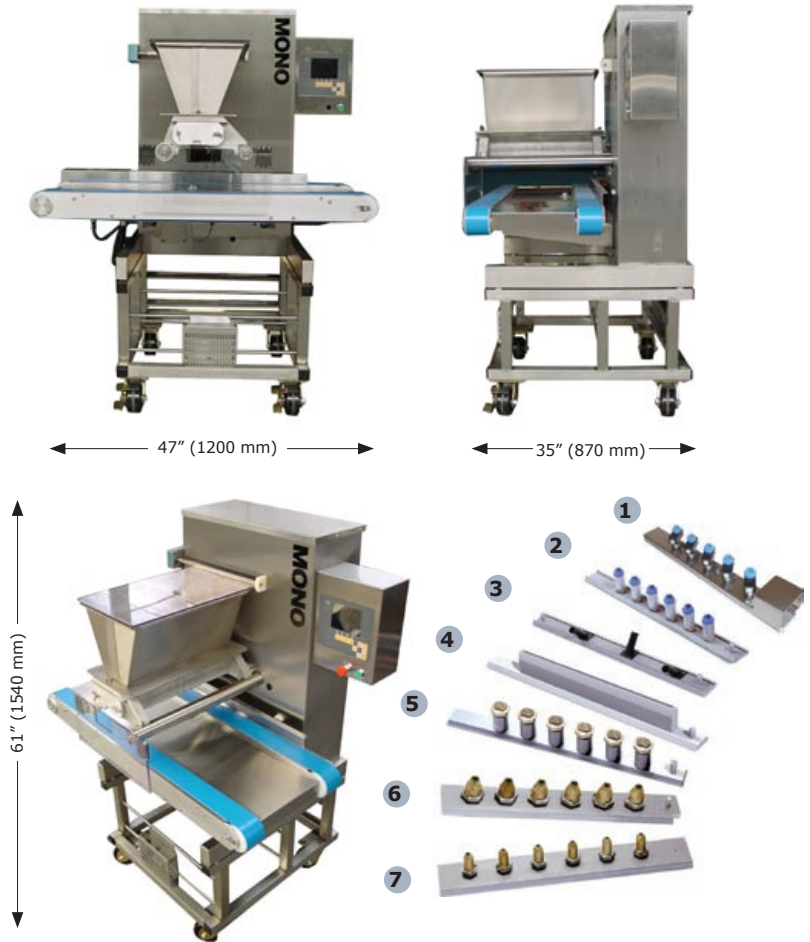
Hopper width	18" (45 cm)
Hopper capacity (std soft mix hopper)	10.8 gal (41 L)
Maximum deposit size	2.25 gal (8.5 L)
Maximum deposit rate	35 rows/ minute
Max. vertical lift on deposit	3-1/8" (80mm)
Min. distance between trays	2" (51 mm)

Electrical

208/240V-60Hz-1ph	15A / 13A
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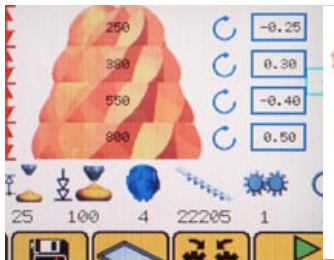
Shipping

Approx shipping weight	600 lbs (275 kg)
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(Above right) Templates: 1 Rotary 2 Standard 3 Staggered 4 Sheeting 5 Cookie die 6 Brass nozzle (large) 7 Brass nozzle (small)

Feature Snapshots



Design product on screen



Sample of Omega cookies



Omega nozzles making swirls



Nozzle selection



Italian cookies



Italian cookie dies



Gears: 1-Standard 2-Intermediate 3-Particulate



Huge variety of shapes + styles