

Alpha Depositor

**MONO**



**Alpha**  
*D*epositor



## Alpha Confectionery Depositor

The Alpha Confectionery Depositor is a compact, high specification machine suitable for the smaller bakery or confectionery business.

## Designed from successful experience

This superb machine has been designed with the same care and experience taken over MONO's other well known confectionery depositing machines. It needs only a single phase electric supply, is mobile and can be moved through a single door.



## Easy to operate

The Alpha's control panel will store up to 99 product programs, which are easy to set and require only a single button operation to select and run. Hopper widths are 40cm and 45cm.

## Small footprint

With just a 1021 x 1175mm footprint, most bakeries will be able to find a space for this cleverly designed machine.



Alpha will accept up to ninety-nine product programs. Language options are available.

Painted or stainless steel finish.



40cm and 45cm hopper widths available

Hard and soft mix hopper options

**MONO**

Adjustable control pod allows flexibility of machine and operator position.

Variable deposit and table speed.

Accurate and consistent deposit at 45 cycles a minute.

Up and down table movement can be switched on and off.

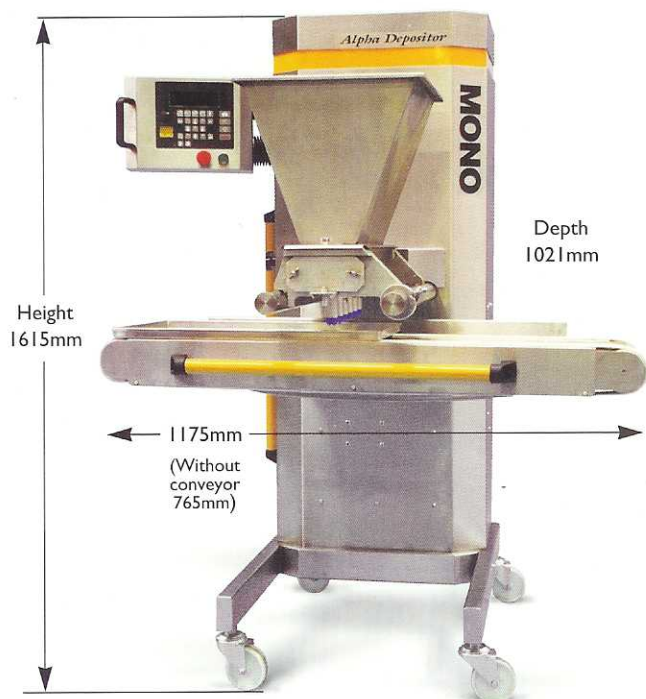
Alpha will deposit with conveyor moving in forward or reverse.

Can be run on Auto or Manual modes, (ie, continuous tray feed, or forward and reverse tray feed).

Very easy to clean.



# Technical Specifications



<b>Model:</b> (nominal hopper width)	<b>40cm</b>	<b>45cm</b>
Maximum deposit rate (litre/min)	17.5	20
Maximum single deposit (litre)	8.5	9.5
Standard hopper capacity (litre)	36	41

**Power:** 2.5kW single phase fused at 20A anti-surge or 20A type D MCB

Minimum distance between trays: 50mm

**Electronics:** All microprocessor controlled

**Note:** The above deposit figures are for a machine fitted with a standard pump. The minimum deposit that can be made depends on several factors – recipe, mixing method, template size and deposit speed.

MONO have a wide product range which includes: automatic bread plants, moulders, provers, retarders, ovens, slicers, doughnut fryers and jammers, and bake-off and food service equipment.

Our range of ancillary equipment includes: baggers, racks, tables, tins and trays.

If you have a particular application and require technical support, we are pleased to work with you to provide tailor made solutions and specially adapted equipment to meet your specific requirements.



**Head Office and Demonstration Bakery**  
 Queensway, Swansea West Industrial Park, Swansea SA5 4EB UK.

**Telephone 01792 564000 / 561234** Fax 01792 561016  
 International Tel +44 1792 564004 / 561234 Fax +44 1792 561016  
 Web site: [www.monoequip.com](http://www.monoequip.com) E-mail: [export@monoequip.com](mailto:export@monoequip.com)

Distributor