

MONO QUICK RUN MENU
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RETRIEVE ITEM 00000 SET D3
SET UP PER TRAY
MONO DEPOSIT R
SET

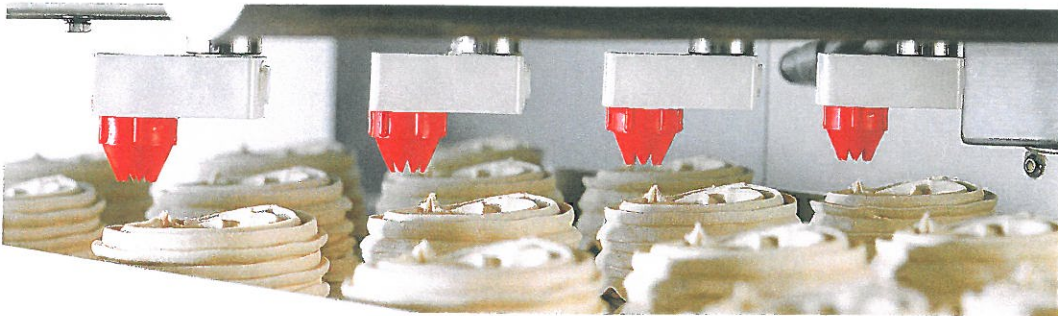
MONO
EQUIPMENT LIMITED

Delta
Depositor

The Delta Depositor offers unmatched specification and performance

Delta is the compact, high speed, high performance confectionery depositor from MONO.

Designed for craft bakers, industrial bakers and confectioners, caterers and hoteliers, the Delta Depositor is a versatile, easy to use mobile unit capable of placing up to 40% more deposits on each tray.

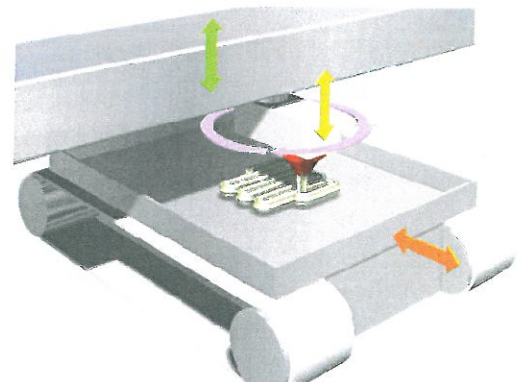


Design and Innovation

The Delta's innovative design comes from the machine's ability to recreate the hand movements of the master confectioner.

Four axis servo controlled motion can deposit products in four axes simultaneously.

- ◆ Forward and backward baking tray conveyor
- ◆ Upward and downward hopper movement
- ◆ Clockwise and anti-clockwise rotary template
- ◆ Forward/suck back deposit pump



The Delta is engineered for heavy and continuous use in a busy craft or high speed industrial environment. Its design incorporates a steel chassis, heavy castings, advanced motor and drive technology, and proven components for reliability, reduced running costs and minimum down time. Maintenance is minimal and the Delta's smooth lines make daily cleaning quick and easy.

The Delta Depositor gives you more scope, more flexibility, more output

Delta's sophisticated programmable electronic control enables the production of anything from simple traditional products to complex novelty lines and shapes that previously only a confectioner could produce by hand. It can also be programmed to produce complex multiple deposits.

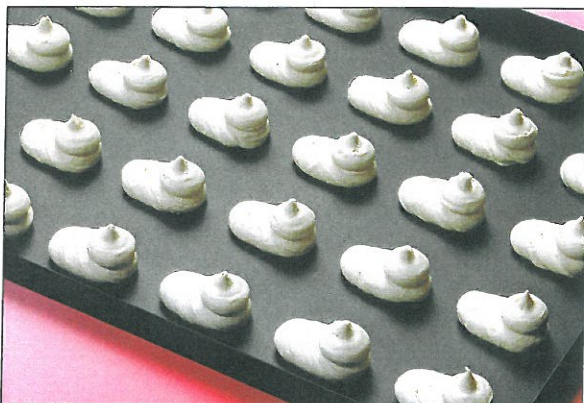


Accuracy and Consistency

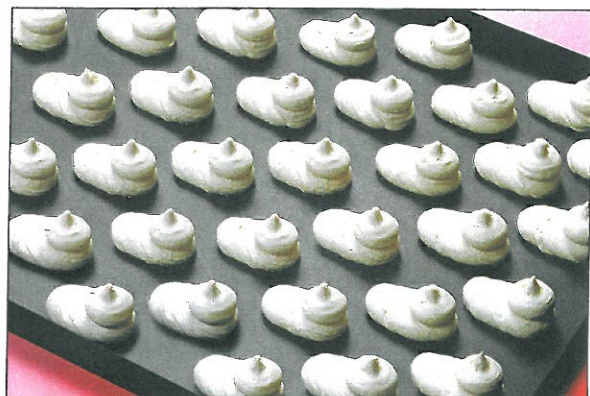
The Delta is capable of exceptional accuracy of deposit shape and amount, with absolute repeatability of product type week in week out. Total control of product size, weight, speed of deposit and complexity of shape is assured.

High output

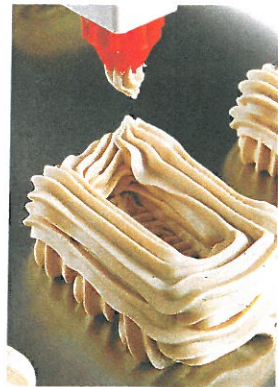
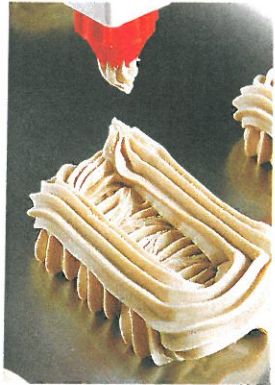
Fast depositing speed increases output and improves productivity. Flexible high density product positioning places up to 40% more deposits on the tray thus maximising oven utilisation and minimising energy costs.



Traditional depositor product positioning



Delta's high density product positioning



Easy to use



- Easy to use computer software with programming and operator mode.
- Easy product program access by operator for quick product change.
- Customised programmes are available or the Delta can be programmed by the customer.
- A maximum of 99 product programmes can be stored in the memory and instantly recalled for use, or modification.
- The Delta's product range is almost limitless.

Fast for high productivity

High productivity and throughput rate.

Typically – 29,700 x 10 gram drops per hour based on our 58cm hopper depositing through a 9 across template onto 800 x 600mm trays.

Easy to clean hygienic finish.



Optional Conveyor

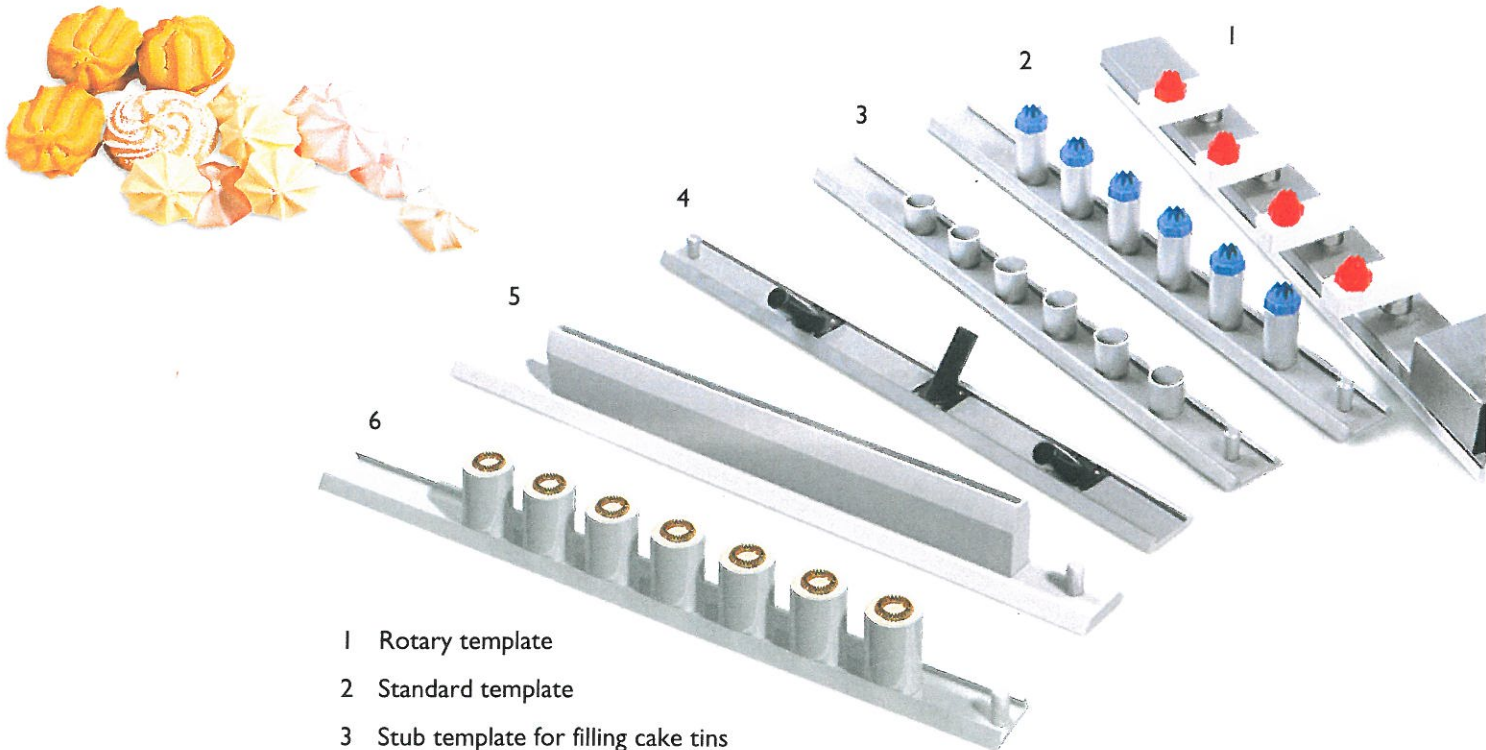
The Delta can be ordered without a conveyor which allows installation over a production line. Deltas can also be used in tandem if required. Where a conveyor is fitted it operates in forward and reverse and can be supplied to suit a client's existing equipment.

The MONO Service

MONO Equipment has many years experience in the baking industry and has built an enviable reputation through product innovation, quality manufacture and a continuous programme of research and development.

MONO offer full technical advice on the most effective use of their bakery equipment as well as product support and technical back-up. This service is available worldwide.

Every product is tested during manufacture and final assembly to ensure it conforms to MONO's approved quality system. All aspects of production, from raw materials purchase to inspection and despatch are approved to European Standard ISO 9002.

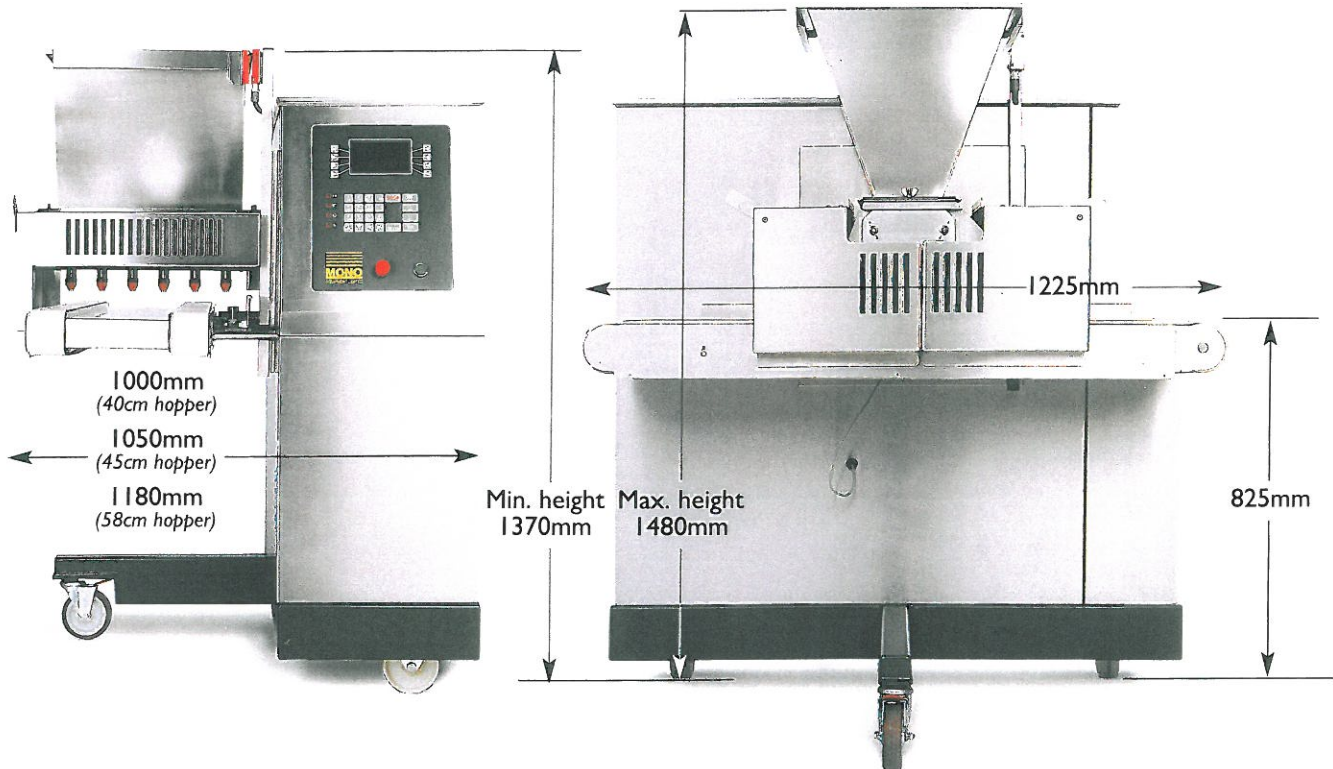


- 1 Rotary template
- 2 Standard template
- 3 Stub template for filling cake tins
- 4 Staggered template
- 5 Slot template for depositing sheet product, eg genoese.
- 6 Biscuit template



These are just a sample of a wide range of standard templates available. Non standard templates are available on request.

Technical Specification



Model: (nominal hopper width)	40cm	45cm	58cm
Weight	388kg	390kg	396kg
Maximum vertical travel	110mm		
Minimum distance between trays	50mm		
Noise level	Less than 85dB		
Maximum deposit rate (litre/min)	26	30	40
Maximum single deposit (litre)	8.5	9.5	12
Standard hopper capacity (litre)	36	41	53

Power:	Single phase, 13A maximum load. Suitable for 110v, 180v, 200v, 220v 230v and 240v, 50/60Hz supply
Maximum rated power	2.5kW
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.

As a guide the following is the minimum that should be attempted:
Macaroons 5g, Meringues 2g, Choux Paste 4g, Viennese 3g, Sponge Drops 3g.

However, consult MONO Equipment if intended product falls outside the above general machine specification to determine the Delta's exact capabilities with specific product.

The Delta's innovative design can deposit products in four axes simultaneously.

- Forward and backward baking tray conveyor
- Upward and downward hopper movement
- Clockwise and anti-clockwise rotary template
- Forward/suck back deposit pump

Low level mounted hopper for easy filling and cleaning. Various interchangeable hoppers available.

Easy to use computer software with a maximum of 99 product programme storage in the memory.

Exceptional accuracy of deposit shape and amount with consistency of product type week in week out. Total flexibility of product size, weight, speed of deposit and complexity of shape.

High density product positioning increases deposit by up to 40% thus maximising oven utilisation and minimising energy costs.

A machine can be ordered without a conveyor to allow the unit to be installed over a production line. Where a conveyor is fitted it operates in forward and reverse and can be supplied to suit a client's existing equipment.

The Delta Depositor offers unmatched specification and performance

A very compact machine designed for heavy and continuous use. Steel chassis with heavy castings, advanced motor and drive technology and proven components for reliability and reduced running costs.