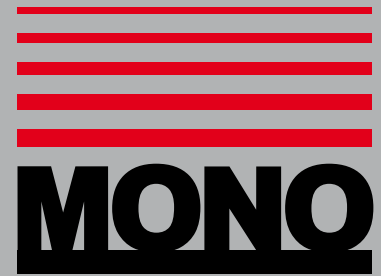


MONO Universal 3D-X Confectionery Depositor

NEW



Innovative equipment
for traditional baking

The **Ultimate** Depositing Machine



MONO's **NEW** Universal 3D-X Confectionery Depositor is truly universal in its application, incorporating genuine 3D-X depositing by the use of an additional X-Axis movement.

The new industrial-standard Universal 3D-X features a depositing system which not only moves up and down over the moving conveyor belt, but also moves **ACROSS** the conveyor belt too! The combination of the conveyor movement from Left to Right, the hopper movement Up and Down essentially mean that an almost endless variety of shapes can be created with the use of a Standard Template. The traditional circular movements created with the use of a Rotary Template are now undertaken by the movement of the hopper and belt.

Like the Universal, the **NEW** 3D-X Confectionery Depositor also features Picture Programming which streamlines and simplifies the whole product design process. A wealth of new innovative options and features, combined with the additional X movement elevate the Universal 3D-X to new realms of productivity and creativity.

Key Features:

- Suitable for Industrial Applications
- Available to Fit Trays 40cm, 45cm and 60cm
- **NEW** 10.4" TFT Screen with 65k colours and faster processing
- **NEW** upgraded processor - 4 times faster
- **NEW** Combi-Hopper for Hard and Soft Mixes
- **NEW** True 3D-X Depositing with Advanced Programming
- **NEW** Available with 1,2 or 3 Colour Hopper System
- **NEW** Wirecut Cookie Option
- **NEW** Recipe Backup Facility on USB
- **NEW** Software updated via USB
- Hard and Soft Mix Hoppers Also Available
- Stainless Steel or Plastic Gear Options
- 110mm Travel Height
- Programmes stored in internal memory rather than SD card
- Large Variety of Templates and Dies Available

3D-X Depositing as Standard:

In addition to the 3D depositing available on the standard Universal machine, the 3D-X incorporates the additional X movement which enables it to make truly complex shapes in the flat and in the vertical. Complex shapes like Christmas trees, incremental spirals, pyramids, cones, letters, numbers etc. can be deposited with consistency and precision. When depositing these complex shapes using either our 2 or 3 colour hopper systems, the results can be absolutely amazing.

Tailored to Your Specific Needs:

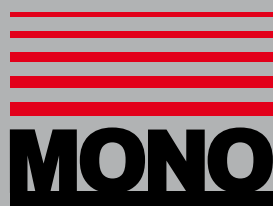
The new range of Universal 3D-X Confectionery Depositors is available in a variety of guises to suit almost all business applications, providing a truly tailored solution to the most demanding confectionery needs.



Technical Specifications

Tray Size (cm)	40, 45 or 60
Hoppers	Soft Mix, Hard Mix or Combi
Hopper Numbers	Single, Double or Triple
Hopper Capacity (litre)	41 Combi 19 Middle
Height (600 machine) (mm)	1625
Width (600 machine) (mm)	1660
Depth (600 machine) (mm)	865
Maximum Travel Height (mm)	110
No of Languages	17
No of Programmes	650
Screen	Schneider 10.4" 65K Colour TFT
Electrics – UK	
Power supply	32 Amp 3 Phase N + E

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



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Your Choice of Sizes:

The Universal is available in three sizes 400, 450 and 600 to fit the industry's most common tray sizes 40cm, 45cm and 60cm wide respectively. The 600 machine is also available for the very first time with a Wirecut option providing excellent throughput on a much larger tray.

Your Choice of Hoppers:

MONO's NEW Combination Hopper is suitable for both hard and soft mixes and features a large set of aluminium rollers positioned above a second set of smaller gears. This new and improved 4-gear system provides the optimum pressure to drive through even the stiffest mixes with ease and accuracy. For true versatility the two lower gears can also be replaced with Particulate Gears to deposit particles like choc-chips etc. without crushing the suspensions.

Your Choice of the Number of Hoppers

To further tailor the Universal to your specific business needs, the depositor can be purchased with either a single hopper for Single mix depositing, two hoppers for Double colour depositing or a Triple hopper system for depositing 3 colours. The Three Colour Hopper System comprised two combi-hoppers together with a central soft mix hopper which is generally used to deposit the small finishing touch to a two-colour confectionery masterpiece.

Your Choice to Wirecut - Even on a 60cm Wide Tray!

If you also wish to produce wirecut cookies etc. then you can add the Wirecut function to the Universal at the time of ordering. Even the Universal 600 comes with the option of a Wirecut system! A large range of wirecut dies are also available plus you can have your own unique dies designed to your specific requirements to create a truly unique product.

Your Choice of Templates and Dies:

The Universal is capable of taking a comprehensive range of high quality templates for hard mix, soft mix and combi-mix hoppers including standard, sheeting, rotary, biscuit, staggered, wirecut, ladyfinger, injection and a NEW Iris Template for encrusting. This versatile range, when combined with the various hopper types, hopper configurations, dies and nozzles means that the Universal 3D-X provides the ultimate depositing and cutting depositor for the most discerning, high volume, confectionery businesses.

