

Epsilon Tabletop Depositor

Now
with New
5.7" TFT
Full Colour
Screen!



Innovative equipment
for traditional baking

The **Smallest** and Most Innovative
Tabletop Depositor Available



Available in 2 Sizes
to fit tray sizes:

- 400mm x 600mm
- Upto 450mm x 762mm

MONO Equipment's ground-breaking **Epsilon** Tabletop Confectionery Depositors are undoubtedly the smallest tabletop depositors available on the market today, requiring less than 1m² of space in which to operate.

The unique Travelling Hopper System removes the need for a conveyor belt which means trays can be loaded and unloaded in the most ergonomically efficient way – directly from the front of the machine; this innovative system significantly reduces the area needed to operate the machine.

Even businesses tight on space can now take advantage of the cost savings, increased productivity and extended product range that a MONO Depositor can provide.

Significantly **Smaller** than Most Traditional Tabletop Depositors - Will Operate in an Area Less than 980mm Wide⁽²⁾

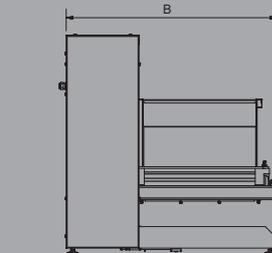
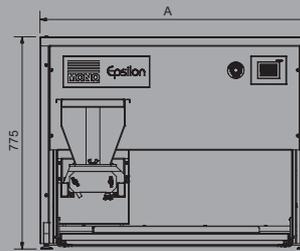
- Requires significantly less operating space than other machines
- Less than 1m² of space needed to operate
- Fits through a standard doorway
- Innovative Travelling Hopper System reduces space required
- Ergonomic Front-Loading System reduces operator strain and improves efficiency
- 13amp plug installation for immediate Plug-and-Play
- Low hopper height for comfortable filling
- Large hopper capacity for improved productivity
- Pour-Through Hopper Lid for quick and easy filling
- Stores upto 96 programmes for quick product recall
- User-friendly TFT Touch Screen Controller
- Picture Programming makes operating simple and intuitive
- Pre-programmed with 14 languages
- Robust stainless steel build for durability and ease of cleaning
- Supported by a range of standard, sheeting and biscuit templates
- A wide selection of nozzles, biscuit dies and trays available
- Two models available to suit most tray sizes
- Matching stainless steel table available

This truly compact and highly versatile machine will take up a tiny amount of space in your kitchen, bakery or patisserie and will revolutionise your confectionery production.



— Technical Specifications

Specifications	Epsilon 400	Epsilon 450
Fits tray sizes (mm)	400 x 600	Upto 450 x 762
Height (mm)	775	775
Height to hopper (mm)	550	550
Depth (mm) B	742	790
Width (mm) A	977	1139
Area of base (m ²)	0.714	0.825
Height to control panel (mm)	700	700
Weight with soft hopper fitted (kg)	100	106
Cycles per minute	16*	16*
Hopper capacity soft mix (litre)	20	22.5
Maximum height of deposited product (mm)	52	52
Maximum height of tins (mm)	80	80
Maximum programme storage	96	96
Number of languages	15 ⁽³⁾	15 ⁽³⁾
Optional Extras:		
Stainless steel table	■	■
Standard template	■	■
Sheeting template	■	■
Reduced drip sheeting template	■	■
Multi-slot sheeting template	■	■
Staggered template	■	■
Large selection of round and star nozzles	■	■
Large selection of trays	■	■
Mobile tray rack	■	■
Electrics:		
Power	Single phase, 13A maximum load. Suitable for 110v, 200v, 220v, 230v and 240v, 50-60Hz, IP53 maximum, no isolator	
Total Power Required (kW)	2.5	
Noise level	Less than 85db	



⁽¹⁾ based on machine width and operating space required

⁽²⁾ based on Epsilon 400

⁽³⁾ Bulgarian, Chinese, English, Dutch, French, German, Greek, Italian, Japanese, Norwegian, Polish, Portuguese, Russian, Spanish, Swedish

* based on 5 across, 30g drop

■ Available

MONO Equipment's space-saving **Epsilon** Tabletop Confectionery Depositor are designed to quickly and accurately produce a vast array of mouth-watering products such as:

- Sponge Sheets
- Swiss Roll
- Angel Cake
- Genoese
- Chocolate Brownies
- Battenburg
- Carrot Cake
- Drops
- Eclairs
- Cup Cakes
- Fairy Cakes
- Muffins
- Meringues
- Macaroons
- Choux Buns
- Novelty Products

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

Order Your Epsilon Tabletop Depositor Now:



Scan using your smart phone to view the Epsilon Video

The minimum deposit that can be made depends on several factors, the recipe, the mix, the template size, the nozzle size, and deposit speed. As a guide the following is the minimum that should be attempted:

Macaroons	6g
Meringues	3g
Choux paste	5g
Sponge drops	4g

MONO Equipment

Queensway, Swansea West Industrial Park, Swansea SA5 4EB
United Kingdom

Tel: +44 (0)1792 561 234 (Switchboard)

Tel: +44 (0)1792 564 000 (UK Sales)

Tel: +44 (0)1792 564 004 (International Sales)

Tel: +44 (0)1792 564 048 / +44 (0)1792 564 039 (Spares)

Fax: +44 (0)1792 561 016

Email: sales@monoequip.com Web: www.monoequip.com



FM12346 EMS 595394

