



# MONO

Innovative equipment  
for traditional baking

## Equipment Guide



# Equipment Guide

Welcome to our equipment product guide, highlighting our key equipment. If you can not find a particular product or require more detailed/technical information or require a specialised/bespoke piece of equipment, please contact us and our technical sales force will be happy to help you.

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# **MONO Equipment...**

## A By-Word for Excellence

MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the UK with a proud heritage that can be traced back to 1947. Today, MONO Equipment is an established international brand with a worldwide reputation for the outstanding quality, reliability and longevity of its equipment.

We supply a comprehensive range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice, food-to-go and confectionery markets.

- One of the leading designers and manufacturers of bakery and foodservice equipment in the UK
- British craftsmanship and quality guaranteed
- World-renowned, respected and trusted brand
- Comprehensive range of bakery and confectionery equipment solutions
- Part of the AFE and Ali Group
- Highly innovative and ground-breaking test bakery
- Innovative team of on-site engineers to install all equipment
- Skilled network of engineers proficient in maintaining our product range
- 2-year warranty on all MONO manufactured products





The AFE Group is a leading international business specialising in the innovative design, manufacture and service support of professional cooking, bakery and refrigeration equipment for the global food service market. The group employs over 1,500 people across 15 locations worldwide.

The highly successful AFE Group incorporates many of the industry's best known, and highly respected, brands comprising MONO Equipment, Williams Refrigeration, Falcon Foodservice Equipment, Millers Vanguard and Serviceline. They bring together an extensive range of products, offering the very best assurance of performance, quality and reliability to every chef and baker - no matter how big or small their kitchen.





MONO Equipment is also one of the highly successful Ali Group companies - ALI SPA is an Italian corporation with its headquarters located in Milan - Italy. The company, through its subsidiaries, designs, manufactures supplies and services a complete range of equipment for the foodservice industry.

The Group employs more than 10,000 people in 33 countries and, in terms of sales, is one of the largest groups in this industry. It has manufacturing facilities in Australia, Belgium, Canada, Estonia, Finland, France, Italy, New Zealand, Spain, Sweden, the Netherlands, the US and the UK, and sales and service subsidiaries in Europe, North America, Russia, Japan, China, the Middle East, Australia and New Zealand.

The Group emphasizes the engineering and development of state-of-the-art equipment, to meet and anticipate the changing competitive market demands. The companies are decentralized and operate independently: each has achieved a high degree of specialization in its specific product lines and is generally regarded as a leader in its segment of the market. Group strategies and related functions, including investment and capital allocation decisions, are performed at corporate level.



# Water - Dosing and Chilling

## Water Chillers

Our ranges guarantee chilled water any season of the year, with flow rates up to 500 litres per hour. All stainless steel construction.



- Latest technology - iceblock system
- Range: from 6-8 litres/min



- Traditional refrigerated reservoir
- Range: from 50-500 litres an hour

## Water Meters

Our manual and electronic water meters have integrated colour screens and you have a wide choice to suit any bakery configuration.



- Simple operation
- Manual tempering
- No electrics

## Spiral Mixers

Our extensive range of fixed and removable bowl spiral mixers are the ideal choice for any bakery, with capacities ranging from: 30 - 300L.



- Digital timer for precise mixing
- Stainless steel arm, bowl and dividing plate
- Stainless steel safety grid for all models
- Water and dust proof control panel



- 2 speed spiral rotation
- Variable bowl rotation speed
- Reverse bowl rotation available in 1st gear
- Electronic control panel with large LCD display
- Stores up to 99 programmes
- Stainless steel bowl lid to reduce flour dust emissions
- Interchangeable trolley with ergonomically positioned handle

# Mixing

## Bowl Elevators

A comprehensive range of electrical and manual bowl lifters with capacities up to 360 Litres.



- Suitable for the full range of Esmach mixers
- Compact unit
- 4 possible configurations
- Left or right tilting

- Compact tool, fitting into any bakery and kitchen
- Relieves heavy lifting from mixer to the next working process
- Easy operation
- Easy to clean with minimum maintenance
- Rechargeable in an ordinary wall socket





## Planetary Mixers

With the MONO planetary mixers you simply roll in the bowl on the bowl truck with all the ingredients and by a touch of your finger you lift the bowl into the top position – ready to mix! - Range from 5 - 200 Litres.

- Digital timer for precise mixing
- Soft bowl lowering for improved ergonomics
- Bear Varimixer speed system
- Stainless steel bowl
- Vast range of accessories
- Available in a range of size formats



# Dough Handling

## Hydraulic Dividers

Our range of hydraulic dividers accurately and gently divide dough pieces, simple to use - single handed operation.



- Divides up to 20 pieces of dough
- Fully automatic
- Automatic blade lifting system
- Weight range - up to 900g
- Over 40 grids available
- Teflon coated head
- Adjustable pressure control

## Suction Dividers

MONO's suction dividers are accurate, reliable and compact. A large capacity hopper, simple controls and adjustments allows the machines to be easily operated.



- Divides a single or double dough piece
- Weight range: 40g - 2.2kg
- Output: 700 - 3600 add in per hour
- Integrated flour duster
- Weight range 250g-1000g
- Output: 960 per hour

# Dough Handling

## Rounders

Our rounder machines are designed for “handing up” divided dough pieces. Suitable for all dough types.

- Teflon coated
- ‘Sealed for life’ bearings
- Complete with flour duster
- Output: 1000 - 3000 an hour
- Weight range: 230g - 2.3kg



## Artisan Provers

Our intermediate provers enables first proof with manual or automatic loading and unloading. Even for a high capacity of dough pieces, our intermediate provers need only a small floor area and they can be integrated in most bakeries.



- Table intermediate prover
- Manual loading/unloading
- Small footprint
- Capacity: 192 - 224 dough pieces



- Semi automatic
- Manual loading
- Integrated baguette moulder
- Capacity: 350 - 490 dough pieces

# Dough Handling

## Bread Moulders

Our versatile bread moulders shape all oven bottom and tin bread perfectly, and are easily adjustable for sheeting pressure, moulding width and moulding pressure.



- Stainless steel construction
- Product weight range 28g to 1,000g
- Produces up to 1,200 pieces per hour
- Teflon coated dough path
- Easy to change pressure

## Baguette Moulders

Our baguette moulder range makes the production of this profitable line so much quicker and easier.



- Produces up to 1,200 pieces per hour
- Product weight range 50g to 1,200g
- Simple one-person operation
- Adjustable sheeting rollers
- Teflon coated dough path

# Dough Handling

## Bread Plants

Our extensive range of bread plants are automated; integrated dough production systems and processing equipment that eliminate manual work and save space.



- Weight range 250g - 1000g
- Output 960 per hour
- Fully automated process
- Simple one person operation
- 10 minute proof time
- Optional Conical Rounder



- 4 minute proof time
- Output 960 per hour
- Weight range 250g - 1000g
- Small footprint
- Left or right hand configuration
- A choice of single or double models

# Dough Handling

## Bun Divider Moulders

A range of dough handling equipment devices whose key features include; ease of use and a gentle dough action. 14, 30, 36 or 52 piece dividers available with a weight range of 20g - 250g.

### **BDM range features and benefits:**

- Stainless steel blades
- Supplied with 3 moulding plates
- Quiet in operation
- Manual to fully automatic models available
- Adjustable dividing heads for a greater weight range



# Dough Handling

## Roll Plants

- Product weight range 30g to 100g
- Integrated flour duster
- Produces up to 3,200 rolls per hour
- Fully automated process
- Simple one-person operation



The addition of MONO's Roll Forming Unit (optional extra) transforms the 2-Pocket Roll Plant into a highly-versatile roll production centre, enabling it to create a range of finger, petit pan and hamburger rolls.



# Proving and Retarding

## Provers

Our prover cabinets offer excellent flexibility through the extensive range of models including refrigerators, freezers, retarders and provers, and have been designed with the craft bakery in mind.



### Prover range features and benefits:

- Available from 17 trays up to 20 trays wheel in rack
- Stainless steel versions available
- Full range available, from entry level models, up to our premier range with extensive control panel options





# Proving and Retarding

## Dough Retarder Provers

We have one of the biggest ranges of dough conditioning equipment which are easy to use, flexible and hygienic.



### Dough retarder prover range features and benefits:

- Available from 17 trays up to 20 trays wheel in rack
- Dual cabinet versions available
- Easy to use controllers
- Programmable units
- Upright or counter versions available



# Artisan Baking

## Artisan Ovens

Our artisan ovens mimic traditional brick and mortar ovens by providing a gentle mellow atmosphere in the baking chamber to ensure the bread has all the characteristics of the artisan loaf.



## Liquid Leaven Processor

Designed by the artisan baker, for the artisan baker, Fermentolevain machines are designed to allow you to create your own unique signature breads. The use of liquid leaven in bread making shortens the dough mixing time and enhances the flavour.

Thanks to the use of liquid leaven, the dough is more extensible aiding the moulding process. Varying the recipe and quantity of leaven gives you the edge to take advantage of today's booming market in artisan and high margin breads.



# Artisan Baking

## Dough Retarder Provers

We have one of the largest ranges of dough conditioning equipment suited to the artisan baker; easy to use, flexible and hygienic.



## Fork Mixers

Our fork type removable bowl & fixed bowl mixers are designed for high output bakeries and fit into all production lines. The removable bowl enables remote filling/emptying by our bowl elevators. For the artisan baker.



— 2 speed models available

# Ovens

## Convection Ovens

MONO Equipment has been manufacturing convection ovens for many decades, and it is this vast knowledge, experience and expertise which maintains it at the forefront of oven design and manufacturing in the UK today.

They are available in a 4/5 and 10-Tray formats and feature either a Classic or Eco-Touch Controller.



Classic controller



Eco-touch controller

### Bake-off range features and benefits:

- 2, 3, 4/5 & 10 Tray models available
- Choice of controllers
- Clear glass doors, ensure effective point of sale baking
- Automatic damper
- Complete with steam generator
- Fitted with 'cool to touch' double glazing that can be quickly opened to allow cleaning of the inner glass



# Ovens



## Stackable configurations

- Our bake-off range can be configured in any combination, saving space in your bakery.



## Bakery Systems

- MONO's Range of Bakery Systems incorporate a range of self-contained modular pieces of equipment which can be configured to suit your specific business needs.

We also supply a full range of bake-off accessories, including: tray, racks and tables.

# Ovens

## Rack Ovens

MONO rack ovens are one of the big success stories of the baking industry, with an unbeatable reputation for technological sophistication, high performance and reliability.



### Rack oven range features and benefits:

- Standard programmable controllers
- Most models available in gas, oil or electric
- Double glazed doors
- Perfectly even bake
- Easy to use



## Deck Ovens

Our range of deck ovens consists of Modular or Rigid designs with a choice of fuel; oil, gas, electric. Please contact us with your requirements.

- New patented steam system
- Double glazed doors with heat reflective glass
- LED controllers with displays for each function for easy programming
- Modular construction gives you the benefits of a MONO oven whilst allowing installation in places with poor access



- Full graphics, programmable, electronic control system
- Day/Time control
- Fast heat-up and recovery
- Automatic damper
- Revolutionary new low energy steam system
- Highly efficient insulation

- Polished stainless steel finish
- Tempered glass
- Halogen lightning
- Highly efficient insulation
- Optional stand, cabinets and prover
- Easy to use



# Ovens

## Pizza Ovens

Monobloc mini ovens are suitable for small outputs, they are particularly useful to heat up pizza slices or to complete baking in case of precooked pizzas.



- Single deck stainless steel mini-oven
- Very heavily insulated
- Single phase electrics
- Baking temperature adjustable to 400°C





# Frying

## Doughnut Fryers

Immersion or float frying, table top or free standing units, Our range offers capacity from 200 to 1500 doughnuts per hour. Our Century range can produce 90 - 720 dozen/hour.

### Aztec Fryer

- Automatically turns finger, ball and ring doughnuts
- Integral filtration system increases life of oil
- Washable, re-usable oil filter
- Reservoir automatically replenishes oil
- Quickly and easily drained for oil changes



### Auto Fryer

- Fries up to 900 doughnuts an hour
- Suitable for immersion or float frying
- Saves on frying oil and electricity
- High safety conscious design
- Quickly and easily drained for oil changes

### Table Top Fryer

- Fitted with adjustable thermostat
- Electrical timer with audible alarm
- Compact
- Low running costs
- Easy to clean and operate



**We supply a full range of doughnut equipment and accessories, call for details.**

# Frying

## Belshaw Fryers

Eighty years of product development and commitment to service have made Belshaw the worldwide leader in donut fryers and equipment.

Belshaw is 100% dedicated to improving the quality of your donuts, simplifying how you make them, and providing lifetime support that you can count on. Whether you need a donut fryer, donut depositor, frozen donut system, or any item of auxiliary equipment - your search should start with Belshaw.



### **Donut robot range:**

Our Donut robot range offers capacity from 200 to 1500 doughnuts per hour. Production is even higher for miniature doughnuts. If less production is needed at any time, a simple switch cuts cake doughnut production instantly by half.

We can tailor a complete system to your needs. Including fully automated configurations.

## Belshaw Industrial Systems

Our Century systems are a modular systems for frying and finishing practically any variety of cake and raised doughnut. You choose your production capacity from models available between 90 and 720 dozen/hour.

The Century series of fryers, provers, depositors and auxiliary glazing, cooling and screen loading equipment gives your bakery employees the confidence to take charge of the doughnut making process and produce the consistent high quality doughnuts that you need.



# Frying

## Clean Air Ventless Kiosk

The Insider is the only ventless donut centre with both fryer and cabinet suitable for indoor use. The cabinet contains a wealth of clean-air filters and comprehensively addresses safety requirements for most indoor locations. You can choose from four Donut Robot® fryers, two filtering methods, and several icing and glazing accessories.



## Hand Held Depositors

Our line of Type K depositors and dispensers provide the most efficient method for accurately dispensing a variety of pancake, donut and batter mixes and ingredients.



# Frying

## 'Frozen to fresh' Donut Equipment

The Thermoglaze System provides the method for thawing, heating and glazing pre-fried, frozen donuts and baked goods that bakers have been looking for. Thermoglaze is available in 2 models with 25 dozen/hour and 50 dozen/hour capacity.



*TG 25:  
Less than 5 minutes start-to-finish.  
25 dozen/hour typical rate overall.*



*TG 50:  
Less than 5 minutes start-to-finish. 50 dozen/hour  
typical rate overall.*

# Frying

## Glazers

Our range of hand glazers allow fast, uniform glazing of donuts, cinnamon rolls, cakes and other baked goods. These glazers conveniently glaze one full screen at a time, allowing a single operator to fry and glaze - with little or no wasted glaze.



## Jammers

Our automatic Jammer can economically fill doughnuts and pastries two at a time without mess or waste. Fillings are precisely dispensed through dual nozzles in variable, preset amounts.



# Slicing

## Bread Slicing

A range to suit all needs; our huge range of slicers have been developed/ designed to cut any kind of bread, be it large, round, elongated with hard or soft crust.

- Full range available from manual to a conveyorised feed system
- Choice of colours available
- 10mm - 20mm slicing thickness
- 1000's installed
- Intelligent slicing concept - (Patent filed)
- Easy to clean and operate



# Slicing



- Table top models available
- Small footprint
- Compact
- Low running costs
- Easy to clean and operate



## Roll Slicing

Our inexpensive table roll slicer has proved to be a valuable asset to many bakers and caterers, slicing not only round rolls, but finger rolls, doughnuts and eclairs.





# Confectionery

## Pastry Sheeters

With a choice of manual or automatic machines, our dough sheeters have been designed for functional operation and ease of use, featuring a colour touch screen controller on certain models.



- Table top models available
- Fully computerised control panel
- Colour touch screen
- Self diagnostic



# Confectionery

## Depositors

Our extensive range of confectionery depositors offer 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.



### Epsilon

- Designed for craft bakers, industrial bakers and confectioners
- Four axis servo controlled motion, recreating the hand movements of the master confectioner
- High output up to 40% more
- 99 product program controller
- Easy to clean and operate

### Omega Touch

- Designed for the smaller bakery business that is looking for a 'smart' depositor at an affordable price
- Small footprint
- Compact
- Large, fully programmable, icon driven colour touch screen controller
- Up to 25% faster than any comparable depositor in the market place



### Omega Plus

- Designed for the smaller bakery business that is looking for a 'smart' depositor at an affordable price
- Small footprint
- Increased speeds and higher throughput
- Large, fully programmable, icon driven colour touch screen controller
- The Omega Plus has the additional feature of wirecut.

# Confectionery

## Finishing

Our extensive range of finishing equipment includes glazing sprayers, chocolate and fondant sprayers, egg wash and grease sprayers and melting kettles.

- Advanced, mobile design
- Easy to operate control panel
- Sprays almost every type of glaze
- Accurate temperature adjustment
- Digital controller
- Temperature of the heated hose is adjustable through the control panel
- Available in 5 models



# Confectionery

## Rotary Moulding Machines

Our extensive range of forming machines are designed for the production of rich cookies, biscuits and mince pie lids. These machines are set up to economically produce all kinds of Spekulatius (German speciality), fine tea cookies and many specialities such as almond doughs, lattice works etc.



- Optional 99 program controller
- Time saving, variable speed settings
- Manual or automatic traying system
- Digital controller
- Bespoke machines available
- Large selection of rollers available
- Customised rollers designed to your own specifications

# Confectionery

## Creamers

Our range of creamers are built to achieve the highest standards of hygiene and operation. Ranging from 2 - 80 litres.



# Refrigeration and Freezing

## Cold Rooms

The ultimate in flexibility and performance - an extensive range of coldroom solutions for internal and external locations, in a choice of temperatures to suit all types of requirements and budgets.



## Display Cabinets

A full range of multi-deck display cabinets to ensure professional product display for easier customer selection, Choice of finishes and built to ISO quality standards.



# Refrigeration and Freezing

## Bottle Coolers

Refrigerated display and back bar counters - designed for storage and presentation of all sizes of bottles and cans for easy customer selection with the choice of single or double door models.



MONO Equipment excels in providing the complete end-to-end bakery solution. Everything from a simple baking tray to a full-scale travelling oven can be supplied along with a superb selection of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



### **MONO Equipment**

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As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.

