

# MONO Equipment

## Corporate Capability





# Our Business

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- MONO Equipment is the leading designer and manufacturer of professional bakery equipment in the UK with a reputation for quality and innovation
- Established in 1947, we operate from our manufacturing site in Swansea, South Wales, where we employ 114 personnel
- We supply the Top 6 supermarket chains in the UK with bakery equipment – 3 of which we are the sole supplier
- We also supply many of the top independent artisan bakeries, patisserie shops, hotels & restaurants in the UK and overseas
- We sell globally via our international network of 41 Official Distributors and direct to customers
- We also manufacture a range of white-label goods for a number of our sister companies overseas e.g. to supply Dunkin Donuts in the USA
- We also partner with carefully selected specialist manufacturers to provide products which are not in our own portfolio



# Our Product Portfolio

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## Water Management

- Water Meters \*
- Intelligent Water Meters \*
- Zero Wastage Water Meters \*
- Water Chillers

## Mixers

- Spiral Mixers
- Planetary Mixers
- Fork Mixers

## Dough Processing

- Dividers \*
- Moulders \*
- Bun Divider Moulders
- Retarders
- Provers \*
- Retarder / Provers
- Bread Plants \*
- Roll Plants \*
- Baking Trays, Mats & Tins

## Ovens

- Modular & Fixed Deck Ovens \*
- Electric Rotary Rack Ovens \*
- Gas Rotary Rack Ovens \*
- Electric Convection Ovens \*
- Gas Convection Ovens \*
- Self-Wash Convection Ovens \*
- Food-to-Go Convection Ovens \*
- Bake-off Systems \*
- Cassette Loading Systems \*
- Pizza Ovens

## Doughnut Equipment

- Float Fryers \*
- Submersion Fryers \*
- Doughnut Robots
- Insider Systems
- Doughnut Jammers \*
- Doughnut Glazers
- Doughnut Decorating Stations

## Confectionery

- Soft & Hard Mix Depositors \*
- 2 & 3 Colour Depositors \*
- Cookie Machines \*
- Pastry Sheeters \*
- Cream Machines
- Jelly Sprayers
- Ice Cream Makers
- Masterchef Patisserie Machines

## Slicers

- Bread Slicers
- Roll Slicers \*

## Cooling

- Refrigerators
- Freezers
- Blast Freezers
- Cold Rooms

## Packaging

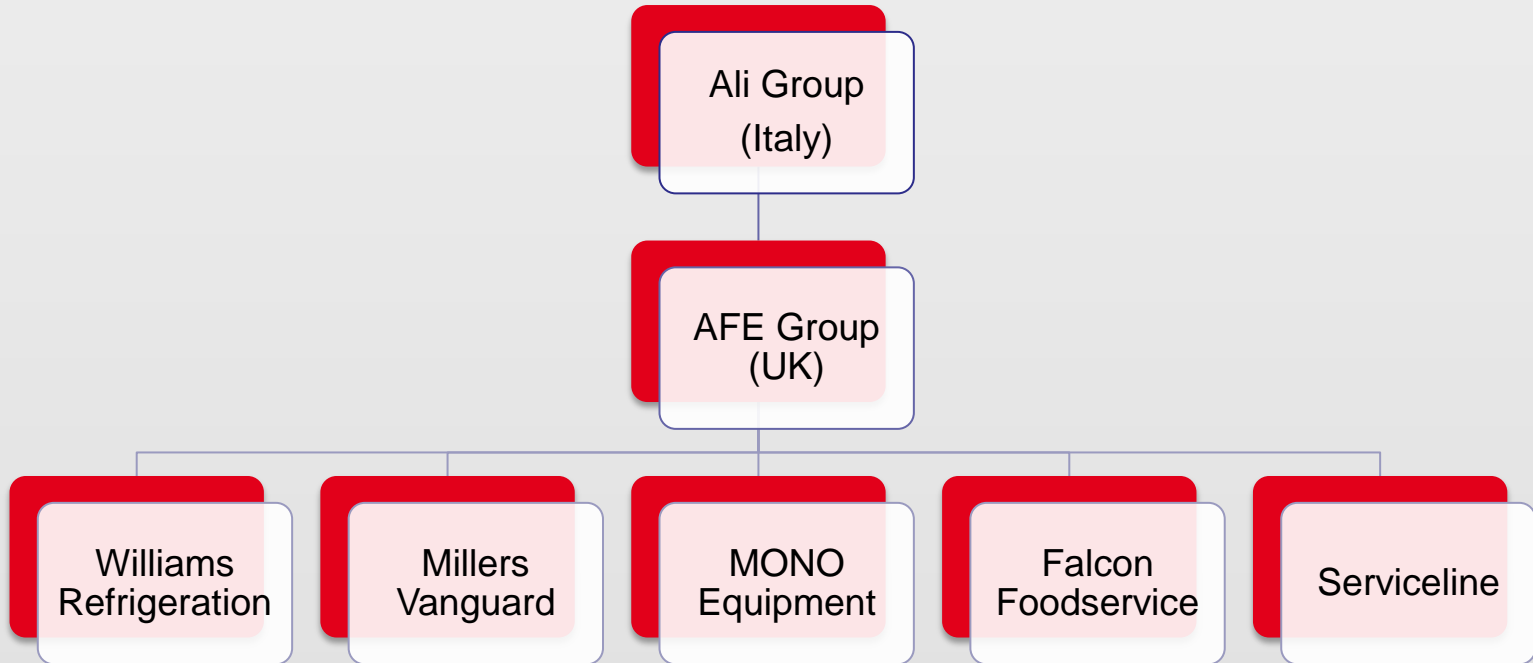
- L-Sealers \*

\* MONO manufactured



# Our Corporate Structure

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# Our Ali Group Family

| COOKING  | BAKERY  | MEAL DELIVERY & PREPARATION   | REFRIGERATION  | WASHING  | ICE-CREAM & BEVERAGE DISPENSE  | ICE MAKERS   | CONTRACTING, DISTRIBUTION & SERVICE   |
|--|---|---|--|--|--|--|---|
|                               |  |  |             |    |         |                           |                      |
| ALPHATECH<br>ACP<br>ambach<br>baron<br>eIoma<br>HACKMAN<br>LAINOX<br>MARENO<br>MOFFAT<br>oem<br>ROSIK<br>Silko | Belshaw<br>Adamatic<br>BONGARD<br>CFI<br>ESMACH<br>MONO<br>Pavailer               | Aladdin<br>Temp-Rite<br>AUREA<br>BURLODGE<br>Edlund<br>Stierlen<br>temp-rite      | BEVERAGE-AIR<br>FRIGINOX<br>friulinox<br>HIBER<br>Polaris<br>Tecnomac<br>VICTORY<br>williams | Champion<br>CMA<br>COMBENDA<br>DIHR<br>grandimpianti<br>HOONVED<br>KROMO<br>MOYER DIEBEL<br>NORDIEN-SYSTEM<br>rendisk<br>STARLINE<br>WASHTECH<br>Wexiödisk | CARPIGIANI<br>callabriga<br>COLDLITE<br>Electro Freeze<br>GBG<br>Dix<br>PROMAG<br>Sencotel | BAR LINE<br>CRYSTAL TIPS<br>Icematic<br>Ice-O-Matic<br>Scotsman<br>SIMAG<br>metos<br>MILLER S<br>SERVICELINE | GROUP<br>BENTON & BOWLES<br>ALI COMENDA<br>ALI CONTRACT<br>CATEMAR<br>dawson<br>GRANDIMPIANTI<br>Krefft |



# Our History & Milestones

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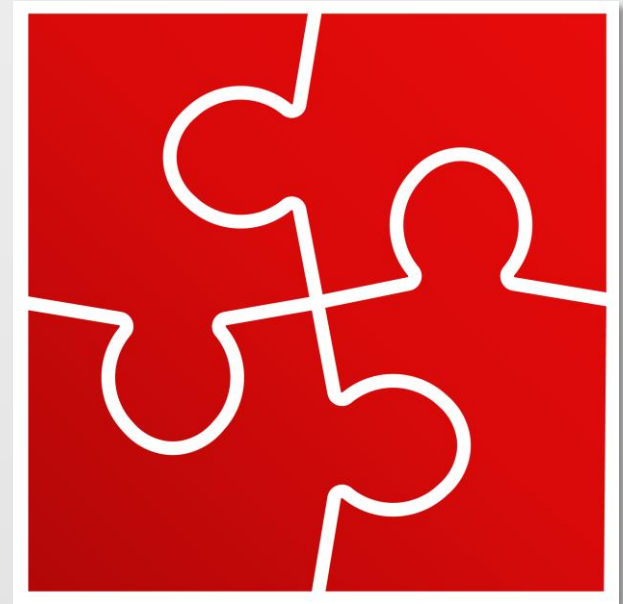
- 1947:** MONO Equipment was founded
- 1958:** First bread plant manufactured
- 1960:** First in-store bakery installed
- 1964:** First automated doughnut fryer launched
- 1969:** First confectionery depositor sold
- 1978:** MONO exporting to over 40 countries
- 1989:** First rack oven & convection oven manufactured
- 1993:** First deck oven manufactured
- 1995:** First advanced programming depositor developed
- 2000:** Acquired by AGA
- 2007:** Acquired by Ali Group
- 2016:** First Self-Wash convection oven manufactured
- 2018:** First 3-colour confectionery depositor manufactured



# Our Services

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1. Site surveys
2. Project management
3. Layout drawings
4. Risk & method statements
5. Installation
6. Commissioning
7. Training
8. Warranty & aftercare
9. Accredited testing & safety certification
10. Disposal





# Our Values

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- MONO is proud of its robust governance & compliance standards
- QUENSHE – quality, environmental, safety, health & energy
- Best practice business standards - code of conduct, ethical trading, anti corruption & conflicts of interest
- Business integrity – responsible sourcing & modern slavery compliance
- Personnel standards & development – equal opportunities & privacy standards including a Whistle Blower Line
- Employee access to occupational & mental health support
- We are also an early adopter of the reporting of our supplier payment practices & gender pay reporting



# Our Quality & Environmental Accreditations

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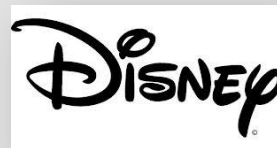
MONO Equipment is accredited with BSI ISO 9001 Quality Management and BSI ISO 14001 Environmental Management standards.

Many of our products are also Intertek ETL UL & NSF certified for sale in the USA and Canada









# Our UK & International Clients

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# Our UK Supermarket Clients

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|   |  |
|---|--|
|    | <b>Major supplier</b> of bakery equipment including Bread Moulders, BDMs, Rack Ovens, Deck Ovens, Convection Ovens, Bread Slicers, Doughnut Fryers, Doughnut Jammers and L-Sealers |
|    | <b>Sole supplier</b> of <b>ALL</b> bakery equipment to all store layouts, from Local to Hypermarkets (with the exception of Retarder Provers (Williams), Washware & Hotplate)      |
|    | <b>Sole supplier</b> of <b>ALL</b> bakery equipment  |
|    | <b>Sole supplier</b> of <b>ALL</b> bakery Equipment  |
|   | <b>Supplier</b> of bakery equipment to stores including Local, Metro and Superstore formats. European-wide supply of Convection Ovens, Bread Plants and Doughnut Jammers.          |
|  | <b>Supplier</b> of Convection Ovens, Bread Moulders and Pancake Droppers   |

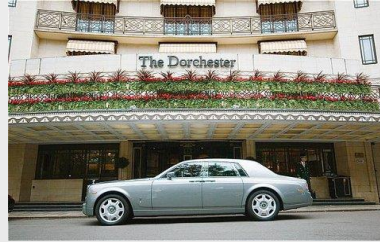


# Our Hotel Clients

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The Savoy, London



The Dorchester, London



The Ritz, London



The Connaught,  
London



Café Royale, London



The Knightsbridge Palace,  
London



The Berkeley, London



The Hilton, London



The Bagshot, Surrey



The Shangri-la, London



The Corinthian, London



Le Manoir, Oxford



# Our International Network of Distributors



# Energy Efficiency & Eco-Design

# Our Eco Product Design

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**Eco-Touch Controllers:** Our convection, deck and rack ovens all come with the option of our state-of-the-art Eco-Touch controllers which feature a wealth of energy-saving features including 'Sleep Mode', 'Auto-Shutdown' & LED lights, all of which reduce energy consumption. The USB programmable feature also helps reduce your carbon footprint.



**Eco Flow Zero Water Meter:** Our flagship water meter boasts – zero-water-wastage-to-drain saving many litres of water each time it's used. The Eco Flow Zero water meter is also capable of actively controlling two spiral mixers to achieve the right temperature and consistency of dough required; all driven from the water meter's touch screen controller.





# Our Recycling Policy

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We are a Zero-Wastage-to-Landfill business

- For many years MONO has recycled its scrap metal & plastic waste as a matter of course
- MONO now recycles 80% of its cardboard wastage which is used as secondary product packaging for protection during transportation. This has reduced our use of bubble wrap by over 90%
- All scrap wood and wooden pallets are recycled; all wood is sourced from FCS suppliers
- All office / factory waste is processed, compacted and converted in to Refuse Derived Fuel (RDF) on site



# Our Environmental Responsibility

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▲ Reduce ▲ Reuse ▲ Recycle is our mantra

- Staff are encouraged to switch off equipment when not being used, to minimise the use of paper and to think about sustainability at all times
- We use Speed-Shut doors throughout the manufacturing environment to conserve heat and reduce energy consumption
- All our product brochures, user manuals, spare parts brochures etc are available to download from our website to reduce the need for printed copies



**REDUCE - REUSE - RECYCLE**

# Our Recent Investments

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- MONO is committed to investing in our business and operations and has recently invested in a dedicated Product Innovation Centre, a new ERP system, a new T&A system and a new Deburring plant



# Our Responsible Sourcing

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MONO Equipment is currently a member of:



**Sedex** is a global membership organisation that prides itself on making it simpler to do business that's good for everyone. It helps buyers and suppliers to share data, to better manage social and environmental risks in the supply chain and positively impact responsible sourcing.



**CIPS** is the world's leading not-for-profit professional body serving procurement and supply that exists for the public good. CIPS sets the global standard in procurement and supply management and is an awarding organisation recognised by regulatory authorities.



**Avetta** is a solution for companies that need to do formalized vendor pre-qualification on their mid-size, small and micro-contractor and service providers to ensure that those contractors conform to health, safety, environmental and other relevant legislation.



# Our Health & Safety Culture

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MONO Equipment is passionate about Health & Safety and this ethos underpins every aspect of our business including personnel, manufacturing and products

We invest heavily in H&S training along with specialist safety testing equipment to ensure all our products conform to the highest electrical safety standards



**Alcumus SafeContractor** is the market-leading health & safety accreditation system, helping contractors and organisations become healthier, safer, and stronger. MONO Equipment is Safe Contractor Approved.



**Altius** provides professional supply chain consultancy services on a wide range of areas to allow you to concentrate on your business; this includes supply chain compliance and health and safety sessions. MONO is an accredited Altius Assured Vendor.



# Our Social Responsibility

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MONO Equipment actively supports its local communities including our annual MacMillan Coffee Morning which regularly raises £500+, our recent Cancer Research UK's *Race for Life* and our annual *The Wave* Easter Egg appeal for disadvantage children:



# Our Training & Development

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MONO Equipment is committed to personnel training and personal development. Recent training programmes include:

- NVQ Team Leader & Supervisor training
- *City & Guilds* Customer Service training
- NVQ Lean Manufacturing training
- Supporting a colleague achieve his MSc in Lean & Agile Manufacturing



# Our Logistics & Transport

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MONO Equipment provides a comprehensive, and competitively priced, range of delivery services for our UK and international customers; by road, sea and air.

- All UK deliveries are made using our own dedicated fleet of vans and lorries
- All our international shipments are sent under our Monitored Shipment Programme which includes '*Shock Watch*' stickers and '*Tip 'n Tell*' indicators on all pallets
- We offer a fully-coordinated delivery, installation and commissioning service in the UK
- Last mile added-value support, installation, packaging removal and WEEE compliant disposal





# Our After Sales Service Support

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MONO Equipment employs its own team of service engineers to provide expert after sales technical support within the UK

Our engineers are fully conversant with our equipment and safety accredited

We have our own in-house knowledgeable Spare Parts and Service teams to respond to customer enquiries

We naturally also have immediate access to an extensive range of original manufactured parts for complete peace of mind



# Our Latest Equipment Available

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**BX Eco-Wash Convection Ovens:** Our new flagship Self-Wash convection oven enables you to bake, cook and roast without contamination of flavours, odours or foodstuffs.



**Eco Flow Zero Water Meter:** Our new ZERO water wastage water meter is also capable of actively driving and controlling two spiral mixers to achieve the right temperature and consistency of dough required



**Universal 3D-X Confectionery Depositor:** Our state-of-the-art confectionery depositor can deposit up to 3 different mixes simultaneously and create highly complex shapes in 3D



**Gemini Two-Pocket Roll Plant:** Our Gemini roll plant and Roll Forming Unit is perfect for effortlessly producing a range of round, finger and hamburger rolls with accuracy and efficiency





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