

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.



Innovative equipment
for traditional baking

NEW Equipment Guide



www.monoequip.com

Equipment Guide

Welcome to our New Equipment Guide, which highlights a selection of our key MONO-manufactured bakery equipment along with a variety of equipment from carefully selected international brands.

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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.

- The leading designer and manufacturer 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
- Supplies Top 5 UK supermarket chains and many leading artisan bakeries
- Skilled network of engineers proficient in maintaining our product range
- All MONO branded equipment comes with a free 1 year parts and labour warranty. An additional 12 months parts and labour warranty is available, provided a full service is carried out at the end of the first year





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.



MILLER'S VANGUARD



MONO Equipment is also one of the 95 highly successful Ali Group companies - Ali SPA is an Italian corporation with its headquarters in Milan - Italy. The company, through its subsidiaries, designs, manufactures supplies and services a complete range of equipment for the foodservice and bakery industry.

The Group employs more than 14,000 people in 34 countries and, in terms of sales, is one of the largest groups in the industry. It has 75 manufacturing facilities in 17 countries including the UK, USA, Italy, Dubai, Australia, China, Brazil.

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 decentralised and operate independently: each has achieved a high degree of specialisation in its specific product lines and is generally regarded as a lead in its segment of the market. Group strategies and related functions including investment and capital allocation decisions, are performed at corporate level.

www.aligroup.com



Water Dosing and Chilling

Water Chillers

Our simple and easy to use cold fed water chillers are designed to cool the water required for mixing dough.



- Available in 5 size formats 45-180l
- 7-8l of water output per minute



- Available in 3 size formats 90-250l
- Refrigerated reservoir
- 400 litres LE model also available

Water Meters

Our manual and digital water meters accurately dispense the amount of water and controls the water temperature you require and can be either cold or hot water fed.



- Dispenses 6-100 litres per minute
- Simple operation
- Cold or hot water inlet

Water Dosing and Chilling

Eco Flow Zero

- Zero Water Wastage Technology
- Dispenses 1-20 litres per minute
- 6.7" touch-screen controller
- Flour temperature probe included



Dox

- Two models available
- Accurate water dispensing every time
- Small and compact
- Dispenses 15-35 litres per minute

Domix 35

- Simple and intuitive design
- Digital display screen
- External temperature probe
- Optional additional 3-Way Kit



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
- Two working speeds for the bowl and spiral arm
- Water and dust proof control panel



- 2 speed spiral rotation
- Variable bowl rotation speed
- Digital timer
- Independent motors for both bowl and spiral arm
- Stores up to 99 programmes
- Stainless steel bowl lid to reduce flour dust emissions
- Interchangeable trolley with ergonomically positioned handle

Bowl Lifters

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



- Hydraulic lifting and tipping system
- Suitable for lifting heavy bowls
- Compact unit
- 4 possible configurations
- Left or right tilting

- Suitable for lifting heavy bowls
- Easy to operate
- Rechargeable
- Single phase electric supply



Mixing

Planetary Mixers

Our range of planetary mixers are available from tabletop to floor standing and are suitable for confectionery and patisserie production.

- 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 from 5-200l



Dough Handling

Liquid Leaven Processor

Our range of natural yeast processors are designed to generate and conserve liquid yeast which is ideal for creating sourdough breads.



Esmach 18-55 Y

- 3 models ranging from 18-55l
- Built in refrigeration unit
- Programmable digital timer
- Hygienic stainless steel construction

Dough Handling

Hydraulic Dividers

Our range of hydraulic dividers accurately and gently divide dough pieces and are suitable for doughs with a high and low water content.



- Divides up to 20 pieces of dough
- Fully automatic
- Automatic blade lifting system
- Weight range up to 950g

- Over 40 grids available
- Teflon coated head
- Adjustable pressure control
- Suitable for a wide range of doughs



Vitella Automatic divider

- Hexagonal design to effortlessly cut dough into even pieces
- Option of 19 or 37 pieces
- Small footprint to suit most bakeries
- Simple one person operation



Dough Handling

Volumetric Dividers

MONO's highly versatile dough dividers are automatic suction-fed dividers suitable for most types of dough. With a weight range of 40-2,000g they will work with high-hydration doughs.



- Divides a single or double dough piece
- Weight range 40-2,000g
- Produces 700-3,600 pieces per hour



- Integrated flour duster
- Weight range 250-1,000g
- Produces up to 960 pieces per hour

Rounders

Our conical rounders are designed to produce consistently shaped rounded dough pieces.

- Integrated flour duster
- Can shape 960 pieces an hour
- Teflon coated cone and off-take chute
- Weight range 150-1,000g



Dough Handling

Artisan Provers

Our intermediate provers are designed to gently rest divided dough pieces before they are moulded. They are available with manual or automatic loading and unloading.



- 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

Baguette Moulders

Our baguette moulders are designed to mould baguettes quickly and easily and they can also mould demi-baguettes and rolls.



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

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.

- Tabletop and floor-standing models available
- Product weight ranges between 28-1,200g
- Footprint to suit most environments
- Hygienic stainless steel construction



Dough Handling

Bread Plants

Our Automatic Bread Plants automatically divide, intermediate prove and shape a wide range of products including tin breads, bloomers, batons and French sticks.



- Weight range 250-1,000g
- 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 250-1,000g
- Small footprint
- Left or right hand configuration

Dough Handling

Bun Divider Moulders

Our range of bun divider moulders are designed to effortlessly cut and shape a wide range of dough with accuracy and consistency. Available with a capacity ranging from 15-52 divisions with a weight range of 12-260g.

- Stainless steel blades
- Supplied with 3 moulding plates
- Stainless steel shaping chamber, cutting blade and division grids
- Manual to fully automatic models available
- Adjustable dividing heads for a greater weight range



Dough Handling

Roll Plants

Our fully-automated bread roll plant expertly controls the dividing, rounding and moulding processes enabling a wide range of rolls including hamburger, round and finger, to be produced.

- Various product weight ranges of: 30-100g, 40-110g and 50-145g
- 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 pain and hamburger rolls.

Proving and Retarding

Provers

Our provers allow yeasted dough products to ferment in the perfect environment, by precisely controlling temperature and humidity until the ideal volume is achieved.

- Accommodates 18" x 30" or 600mm x 400mm bakery trays
- Adjustable trayslides
- Self-Closing doors



Dough Retarder Provers

We supply a dedicated range of dough retarder provers that creates the perfect humid environment to prove a variety of doughs. Our retarders have been built to control the correct level of humidity, which is crucial in preventing skinning of the dough.



- Available for up to 17 trays
- Easy to use controller
- Available as reach in or roll in
- Multiple rack versions available

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.

Compact

Our compact Convection ovens have been designed for the food-to-go, café and restaurant outlets.

- Takes 40cm x 60cm trays
- Integrated steam system
- 3-tray and 4-tray models available
- Single and three phase models available



NEW Range

MONO's new generation of state-of-the-art convection ovens has been manufactured with the finest materials and feature a sleek glass door on the front. All models include a high definition touch-screen control panel, energy saving in-door LED lights, ergonomic two-stage black handles and are available in 4,5,7 and 10 trays size options.



Eco

- Replacement for BX Classic
- Simple touch-screen controller

Ovens

Eco Connect

- Replacement for BX Eco Touch
- Ability to connect to the MONO Connect cloud-based asset management system



Eco Connect+

- Ability to connect to the MONO Connect cloud-based asset management system
- Variable fan speed

Eco Connect+ Wash

MONO's incredible Eco Connect+ Wash Ovens incorporate a high-end, totally integrated self-wash system which provides a highly effective solution for baking a variety of foods without cross-contamination

- 5 powerful wash programmes
- Removes the need for on-going and expensive professional cleaning
- Available in 4, 5 and 10 tray models
- Variable fan speed



Ovens

Rack Ovens

Our rack ovens are designed for continuously baking a wide range of products, with no waiting time between bakes, thanks to the quick recovery time and superb insulation.



- Available in electric, gas or oil
- Ceiling mounted rotating rack and turn table models
- Accommodates single, double, triple or quadruple rack
- Rapid heat recovery rate
- Features touch-screen controller
- Perfectly even bake



Deck Ovens

Our highly-acclaimed deck ovens have been designed to bake an exquisite range of artisan breads, viennoisseries and patisserie to perfection.



Fan-Assisted Double-Depth Deck

- Saves up to 50%* on energy consumption
- Typically Heats up 40% faster
- Reduces bake times by around 25%
- Auto sleep and shutdown timer
- Also available in Single-Depth version

** With optimal usage and programming, using 7-Day Timers, Auto-Shutdown, fan assisted baking, reduced bake times etc. when compared with similar ovens of the same size without fan assisted baking*



Double-Depth Fixed Deck

- Single piece heavy sole plates
- Each deck separately controlled
- Automatic damper
- Provides a gentle mellow bake
- Perfect for oven bottom bread
- Also available in Single-Depth version

Harmony Modular Bakery Deck

- Available in 1,2,3 and 4-tray widths
- Can be stacked up to 5 decks high
- Choice of Colour Touch or Digital Controller
- Patented steam system
- Modular construction make it suitable for installation in basements or above-ground level locations

Fan Assisted baking option available soon



Deck Loader/Setter

- Simplifies loading of bread and rolls
- Loads directly onto oven sole
- Suitable for MONO Deck Ovens
- Eliminates need for hand peels and manual setters

Pizza Ovens

Our range of pizza ovens have been designed to bake pizzas quickly and efficiently; the perfect solution for small cafes and even top-class restaurants.

- Available as single, double or triple-deck oven
- Firestone baking surfaces
- Small and compact



Dome Pizza Oven

- Traditional Neapolitan pizza in just 90 seconds
- Chamber temp can reach up to 530°C
- Front heating element activation and deactivation
- 4 different colour options available



Doughnut Fryers

MONO produces a comprehensive range of doughnut equipment in a variety of sizes to suit most businesses, from table top to floor standing, all of which can either immersion or float fry between 500 to 900 yeast raised doughnuts per 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
- Fries 800 yeast raised doughnuts per hour



Auto Fryer

- Fries up to 900 doughnuts per hour
- Suitable for immersion or float frying
- Oil quickly and easily changed
- Thermostatically controlled oil temperature



Table Top Fryer

- Produces up to 500 doughnuts per hour
- 18" x 15" tray size
- Suitable for immersion and float frying
- Small and compact



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

Belshaw Fryers

Belshaw has served the baking industry since 1923 and is the world leader in doughnut fryers and equipment.

They are dedicated to improving the quality of your doughnuts and simplifying how you make them. Whether you are looking for a doughnut fryer, doughnut depositor or frozen doughnut system look no further than Belshaw.



Doughnut robot range:

The Doughnut Robot range of fryers deposit, fry, turn and dispense cake or mini doughnuts automatically. They can produce between 200 to 2,000 doughnuts per hour.

Clean Air Ventless Kiosk

The Insider doughnut frying system eliminates the need for a standard exhaust hood and has the ability to operate indoors. The kiosk includes a doughnut fryer, a roto cooler plus filtering options.



Hand Held Depositors

Belshaw's Type K Pancake Dispensers are the professional's choice for accurately depositing pancake, doughnut, cake doughnut and batter mixes.



Glazers

Our range of hand glazers allow fast, uniform glazing to wide range of products including doughnuts, cinnamon rolls, cakes and other baked goods. They are designed to glaze one full screen at a time with minimum waste.



Jammers

Our Automatic Injector has been designed to consistently and accurately fill doughnuts and pastries with a wide range of fillings.



Bread Slicing

Our complete range of automatic Bread Slicers are perfect for quickly and easily slicing a wide range of breads.

- Slice thickness between 4-30mm
- Tabletop and floor standing models
- Available In automatic and manual
- Ergonomic safety guards
- Manufactured in stainless steel
- Intelligent slicing concept



Confectionery

Pastry Sheeters

With a choice of manual or automatic machines, our range of pastry sheeters are designed to rotate and sheet a wide range of dough including puff, short crust, croissant and biscuit.



- Tabletop and floor standing models available
- Available in manual or automatic
- Easy to remove polyethylene scrapers
- Conveyors can be raised for easy cleaning

Confectionery

Depositors

Our extensive range of confectionery depositors are amongst the most versatile and compact machines on the market with an established reputation for the exceptional efficiency, accuracy and consistency of their depositing.



Epsilon

- Less than 1 square metre of operating space needed
- Suitable for soft mixes
- Two sizes available - 40cm and 45cm tray widths
- Innovative travelling hopper system
- Stores up to 96 programmes
- User-friendly colour touch-screen controller

Omega Touch

- Suitable for soft and hard mixes
- Two sizes available to fit 40cm and 45cm tray widths
- Stores up to 650 programmes
- Creates complex and multiple-layered products
- User-friendly colour touch-screen controller



Confectionery

Omega Plus

- 3 sizes available to fit 40cm, 45cm and 60cm tray widths
- User-friendly colour touch-screen controller
- Suitable for soft and hard mixes
- Stores up to 650 programmes
- Option to add wire cutter to produce hard mix cookies and biscuits



Dosatec Electronic Doser

- Fills up to 50 pieces per minute
- 15l Stainless steel hopper
- Helps reduce waste due to volume accuracy and consistency

Confectionery

Universal Depositors

Our ground-breaking Universal Confectionery Depositors are ideal for large scale patisserie use and are available with a single, double or triple hopper system. They can accurately deposit up to three different mixes, allowing you to create unique three-colour products.

Universal 3D-X

- Suitable for industrial applications
- Three sizes available to fit 40cm, 45cm and 60cm trays
- Available with 1, 2 or 3 colour hopper system
- Combi-hopper for hard and soft mixes
- 3D-X depositing with advanced programming



Universal

- 10.4" TFT Colour Touch-Screen
- 3D Depositing with advanced programming
- Creates complex shapes
- Suitable for 1, 2 or 3 colours
- Industrial standard depositor



Confectionery

Rotary Moulding Machines

Our range of rotary moulding machines are designed for the production of cookies, shortbreads, gingerbreads and biscuits.



Janssen F Series

- High production rate
- Easy operation
- Hopper feeding system
- Compact touch-screen control system
- Endless design options
- Performance control panel

Confectionery

Finishing

Our extensive range of finishing equipment includes glazing sprayers, chocolate enrobers and cream machines.

Sprayers

- Suitable for bake-glazing, glossing and gelatinising
- No water bath required
- Short heating time
- Electrically heated hose
- Available in 6 models



Confectionery

Enrobers

Our range of chocolate enrobers are suitable for full, half, top and bottom coating. The chocolate is quickly and evenly melted by the integral bain-marie and mixed to maintain a uniform temperature. A vibrating table which is ideal for producing artisan chocolates comes as standard.

- Available in 3 size formats 8kg, 12kg and 25kg
- Integral bain-marie
- Internal mixer
- Foot pedal for precise operation
- Vibrating table ideal for producing artisan chocolates



Confectionery

Creamers

Our wide range of simple and easy to use cream machines are capable of whipping up to 90 litres of raw cream per hour. Each machine features a fully insulated intensive cooling system to ensure the cream remains chilled throughout the whipping process.



- 7 models available
- Features insulated cooling system
- Electronic temperature control

Confectionery

Glazers

Our range of glazing machines are suitable for coating fondant or chocolate onto a wide range of products including doughnuts and pastries.



Tabletop

- Small and compact - takes up very little space
- Glazes up to 40 products per minute
- Integral bain-marie
- Electronically adjustable belt speed and pump capacity

Floor standing

- 2 size formats available
- Glazes up to 60 products per minute
- Heated glaze pumps
- Easy to clean



Duo station

- Glazes and ices in one run
- Produces up to 60 products per minute
- Simple one man set up and operation
- Heated glaze pump

Food Packaging Machines

Sealing Machines

MONO Equipment's highly versatile food packaging machines provide the perfect solution for hygienically wrapping a wide range of bakery products.

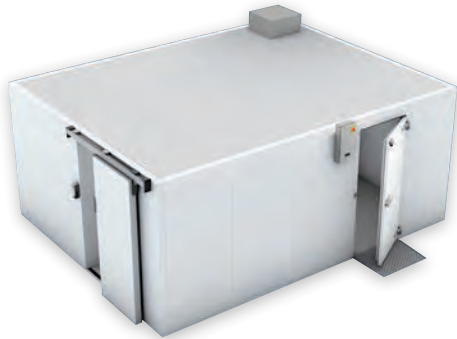
- Available in 3 size formats
- Can seal up to 700 items per hour
- Suitable for a range of films including perforated for warm products
- Wire temperature controller for desired heat
- 3 position sealing platform



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

The perfect way to display hot or chilled food, our range of display cabinets will generate food-to-go sales while keeping accurate, safe temperature control.

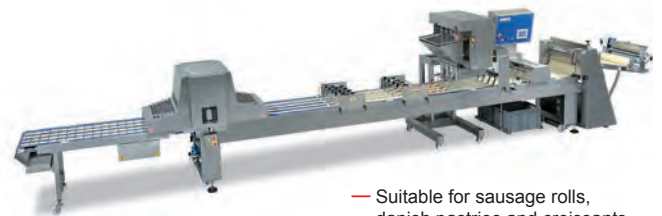


Industrial

MONO Equipment also supplies a wide range of industrial mixers and pastry lines that are suitable for businesses that require high volume production.

Pastry Lines

Our range of pastry lines are suitable for the continuous production of a wide range of doughs including puff, Danish, croissant, yeast, pizza and ciabatta.



- Suitable for sausage rolls, danish pastries and croissants
- Available in 4 size formats
- Electric depositor for spot, finger or continuous mode depositing



- Available in a variety of widths from 700-1,200mm
- Perfect for puff, danish and croissant doughs
- Avoids any stress or undue tension on the dough

Industrial

Mixing

Our range of industrial spiral and planetary mixers are available in a number of size formats and are suitable for large scale production.

- Choice of 4 models from 120-400kg capacity
- Features a double mixing tool
- Suitable for patisserie and confectionery production
- Removable bowl



- 4 models available from 120-400kg capacity
- Features double mixing tool
- Suitable for high hydration doughs
- Patented bowl locking and motion system

Industrial

Our robotic pastry lines are fully automated and are suitable for large scale dough production to improve capacity and maximize output.



- 5 models available from 160-500kg capacity
- Suitable for all types of dough
- Features bottom discharge system
- Comes with a double mixing tool



- Fully automatic mixing and bowl handling system
- Designed for producing artisan bread
- Produces up to 2.5 tons of dough per hour
- One-person operation

