

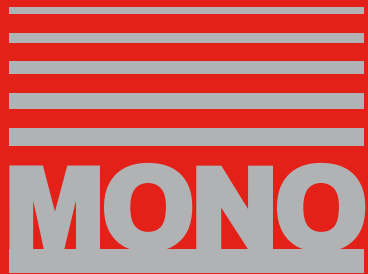
Innovative equipment  
for traditional baking

## Bread Plant

### Fusion







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# — Transform Your Bread Production

What all good bakers have been waiting for...



MONO Equipment's new flagship bread plant, the Fusion, is the culmination of 2 years' product development, and extensive refinement, which has resulted in one of the most efficient, accurate and flexible bread plant available today.

The Fusion Bread Plant is designed to dramatically improve output capacity and efficiency, increasing the volume of items that can be effortlessly produced compared with the more traditional methods involving manual labour. Requiring just one person to set up and operate, the plant can divide, intermediate prove and shape dough pieces and has a surprisingly small footprint enabling it to be used in premises where space is at a premium.

Ideal for the small to medium sized bakery, the Fusion Bread Plant consists of a Volumetric Divider,

an Intermediate Prover and a Combination Moulder and is designed to produce a range of products including tin breads, bloomers, batons and French sticks, effortlessly, with speed, reliability and consistency.

The Fusion Compact and Fusion Bread Plant have the addition of a Conical Rounder to transform them into Pro Bread Plants.

The craftsmanship that goes into each made-to-order Fusion Bread Plant ensures that the machines are built to last. Teflon coatings and high performance polymers are used in the dough path, to prevent sticking and to improve dough handling. The copious amount of stainless steel used in their manufacture also guarantees them to be durable, hygienic and easy to clean.

## Superb Features:

- Exceptional accuracy of product weight, size and shape for total control of product quality and consistency
- Manufactured in hygienic stainless steel for quick and easy cleaning
- Simple one-person operation reduces labour costs
- Effortlessly produces a wide range of products including French sticks
- User-friendly control panels for intuitive use
- Isolated hopper cover on the divider for complete safety
- Integrated flour duster prevents dough from sticking
- Adjustable sheeting rollers controls the thickness of the dough piece
- Ergonomic off-take height avoids strains and improves efficiency
- Ergonomically positioned seeding station included
- Output conveyor features dough centralising and pre-moulding, for improved final mould quality
- Small footprint fits in most environments
- Fully automated process requires minimum intervention
- Option of adding a Conical Rounder to create the ultimate dough processing machine.



## — The Fusion Compact

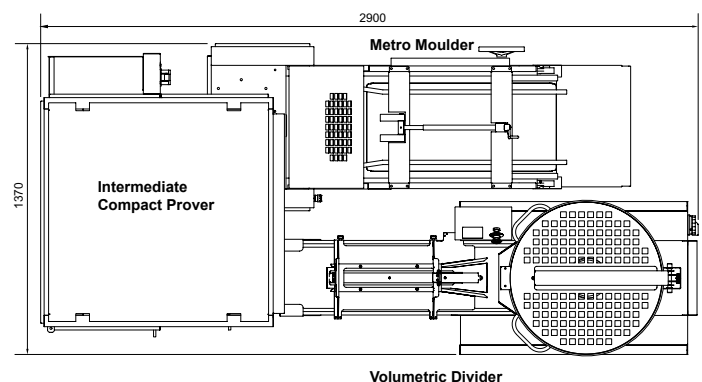


The Fusion Compact is a smaller version of the highly popular Fusion Bread Plant but with a smaller Intermediate Prover. It consists of three components: a Volumetric Divider, an Intermediate Compact Prover and a Metro Moulder.

This compact bread plant requires less than 4m<sup>2</sup> of space in which to operate and even businesses tight on space can now take advantage of the cost savings and increased productivity that a MONO Equipment Bread Plant can provide.

### Key Features:

- Produces up to 960 pieces per hour
- Product weight range between 250-1000g
- Engineered in hygienic stainless steel for quick and easy cleaning
- 4 minute intermediate proof to gently rest the dough
- 88 perforated plastic pockets to prevent dough sticking
- Small footprint enabling it to be used where space is at a premium
- Suitable for producing a range of products including bloomers, tin breads and small batons
- Available in right and left hand configuration.



Add our Conical Rounder to the Fusion Compact to create the ultimate Fusion Compact Pro Bread Plant – the perfect choice where quality is non-negotiable.

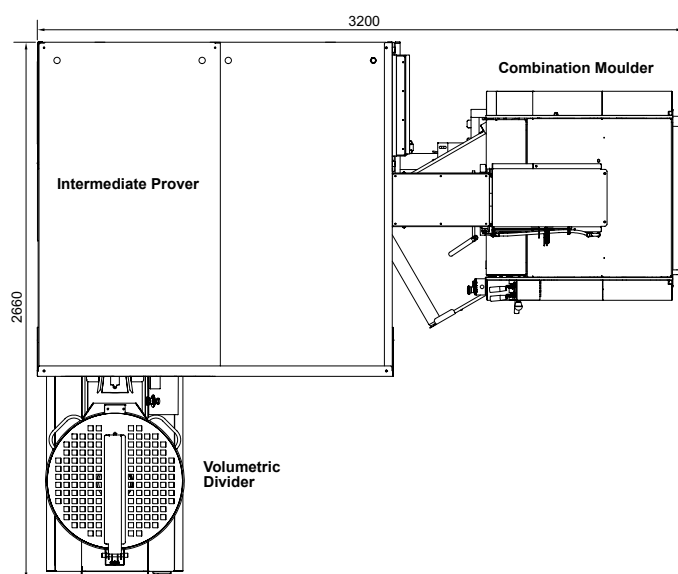


# — The Fusion



Comprising a Volumetric Divider, an Intermediate Prover and a Combination Moulder, the Fusion Bread Plant is the ideal solution for the medium sized bakery producing a range of products including tin breads, bloomers, batons and French sticks.

This fully automated bread plant is one of the most versatile bread plants available on the market today, requiring just one person to set up and operate - thus significantly reducing production costs.



## Key Features:

- Produces up to 960 pieces per hour
- Product weight range between 250g-1000g
- 180 perforated plastic pockets with 10 minute proof time
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Fits in an area 3200mm by 2650mm
- Capable of producing the perfect French Stick
- Suitable for producing a range of products including tin breads, bloomers, batons and French sticks
- Available in left and right hand configuration.

Add our Conical Rounder to the Fusion Bread Plant to create the ultimate Fusion Pro Bread Plant – the perfect choice where quality is non-negotiable.



# — The Volumetric Divider

as used in the Fusion Compact and Fusion Bread Plant

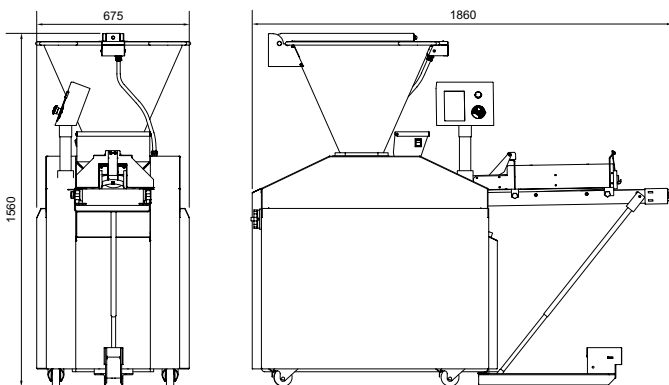
The highly versatile Volumetric divider is an automatic suction-fed divider suitable for most types of dough and can produce up to 960 pieces per hour.

Dough is easily fed into the hopper which can hold up to 70kg and is then sucked through with minimum pressure which prevents any warming of the dough. The inside of the hopper is Teflon coated to avoid sticking and aid cleaning. All hoppers are fitted with isolated covers to conform to the strictest safety requirements.

The accurately divided dough pieces are automatically fed through an initial dough shaper to produce a tightly formed dough piece, while the integrated flour duster prevents any dough sticking to the conveyor belts.

The required weight, of between 250g to 1000g, is set by a motorised volume adjustment mechanism on the intuitive control panel. Simple and easy to use, the user-friendly control panel has the added advantage of being multi-positional for ease of viewing.

The closed-circuit automatic lubrication system enhances the accuracy and long service life of the machine.



## 1 Control Panel

The user-friendly control panel is simple to program and features count, speed and weight settings.

## 2 Flour Duster

The integral flour duster, with variable output, can be used if required to prevent dough sticking.

## 3 Oil Reservoir

Clear external visibility of oil levels via front door panel.





# — The Compact Intermediate Prover

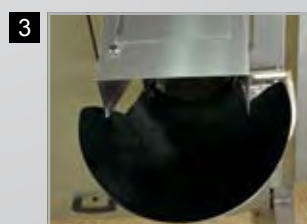
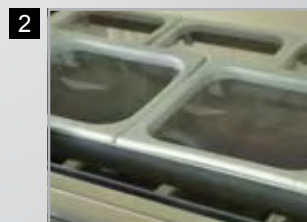
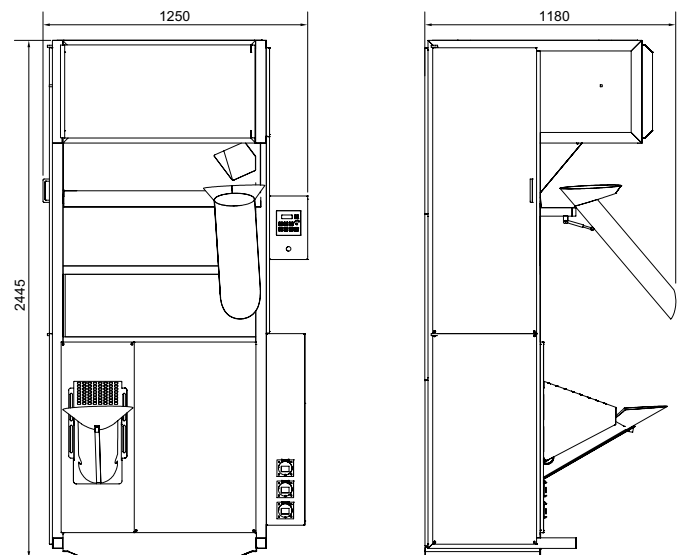
as used in the Fusion Compact Bread Plant



The Compact Intermediate Prover is manufactured from hygienic stainless steel and contains 88 mesh pockets which are designed to rest the dough pieces before they are moulded. Each dough piece is gently moved along the pockets inside the prover during the four minute proof time.

Dough pieces automatically fall into the special plastic carrier pockets, which are perforated to allow air to circulate around the dough to prevent sticking.

Once the proofing cycle is complete the dough is transported through an off-take chute directly into the Metro Moulder.



## 1 Control Panel

The easy to reach control panel makes operating quick and simple.

## 2 Plastic Pockets

The polyethylene pockets are perforated to allow air to circulate around the dough and to prevent sticking.

## 3 Infeed Chute

The teflon coated chute prevents dough from sticking.



## — The Fusion Bread Plant Range

### The Fusion Compact



### The Fusion





## The Fusion Compact Pro



## The Fusion Pro





# — The Intermediate Prover

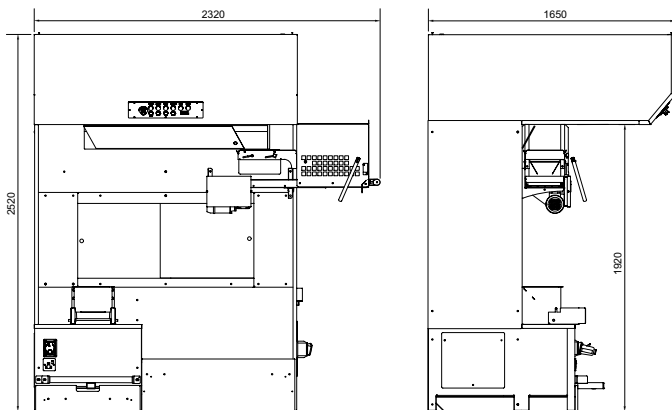
as featured in the Fusion Bread Plant

The Intermediate Prover is a 180-pocket automatic proofing system designed to gently rest the divided dough pieces before they are moulded. Dough gradually progresses through the pockets inside the prover during the ten minute proof time.

The dough pieces are continuously fed into the Intermediate Prover from the divider and each piece is automatically placed into the special plastic carrier pockets. Dough sticking is prevented thanks to the use of Teflon coating on the infeed chutes and the mesh pockets which allow air to pass freely around the dough during the proofing cycle.

At the end of the proofing period, each dough piece is automatically passed through dough centralising guides and along a fully automated conveyor belt before being delivered to the Combination Moulder.

All Intermediate Provers feature viewing panels to provide complete visibility of dough progression throughout the proofing process.



## 1 Control Panel

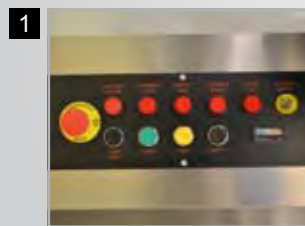
The easy to reach control panel features an integrated dough processing counter to record the number of products produced.

## 2 Curling Chain Lever

Simple to use lever to set the curling chain required for either loaves or French sticks.

## 3 Plastic Pockets

The polyethylene pockets are perforated to allow air to circulate onto the dough to prevent sticking.





# — The Combination Moulder

Only available with the Fusion Bread Plant

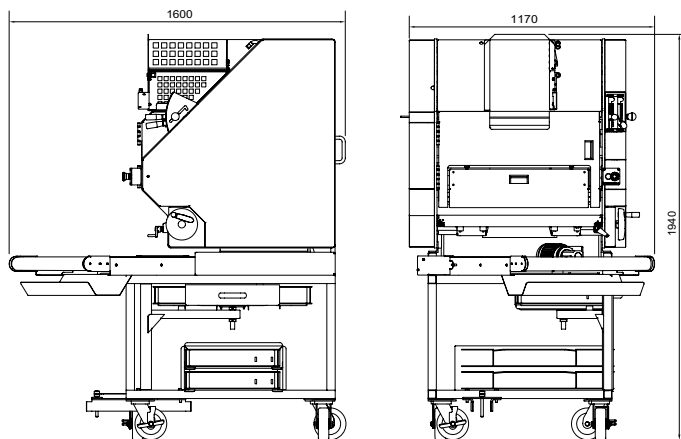


This highly versatile Combination Moulder shapes all oven bottom and tin bread perfectly and will process up to 960 pieces per hour. It consistently produces perfectly shaped products each and every time - including bloomers and tin breads between 150mm to 300mm long, and batons and French sticks upto 700mm long.

The dough pieces are automatically fed into the Combination Moulder from the Intermediate Prover and pass through dual sheeting rollers which give a gentle reduction of the dough.

Dough sticking is prevented thanks to the use of Teflon coatings and high performance polymers in the dough path. The user-friendly controls are easily adjustable for different product settings. Dough pieces are automatically carried to the operator via the motorised outfeed belt.

It also features an ergonomically positioned seeding station, which provides a conveniently placed area for the application of speciality toppings. Additional seed trays can be stored under the machine for quick change-over.



## **1 Cleaning**

The easily accessible door allows for easy cleaning of the rollers, scraper and curling chain.

## **2 Pressure Board Controller**

Pressure can be quickly and easily altered to ensure that the dough piece is perfectly formed.

## **3 Product Selector**

Easily adjustable lever for either loaves or French sticks.



# — The Metro Moulder

For use with both the Fusion Compact and Fusion Bread Plants



The Metro-Moulder is designed to produce a wide range of breads including bloomers, tin breads and small batons and will process up to 960 dough pieces per hour when used with the Fusion Bread Plants.

Dough pieces are easily fed into the Moulder from the Intermediate Prover and the dual sheeting rollers give a gentle reduction of the dough while two curling chains provide improved consistency of shape and size, giving a tight mould with no tails. Teflon coatings

used in the dough path prevent the dough sticking to the rollers or curling chains

The easily-adjustable controls are simple to adjust and run, so that any baker can create a range of breads in minutes.

The copious amount of stainless steel used in their manufacture guarantees them to be durable, hygienic and easy to clean. The inclusion of lockable safety castors ensures ease of manoeuvrability.

## **1 Easily Accessible Front Panel**

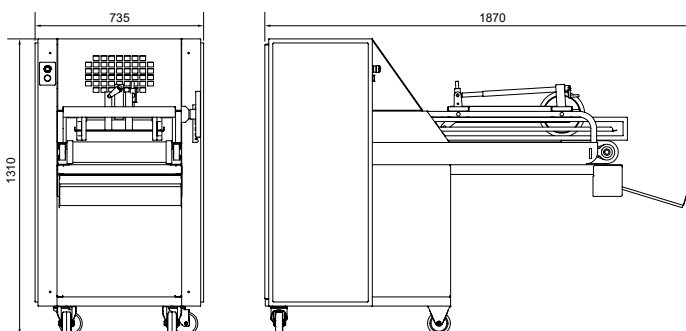
The rollers, scrapers and curling chains can be easily cleaned via the accessible front cover.

## **2 Sheeting Roll Gap**

Dough rolled thickness can be quickly changed using the easily adjustable controls.

## **3 Pressure Board Control**

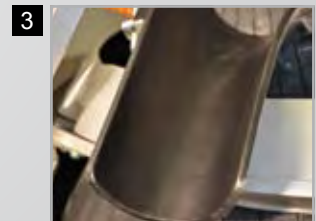
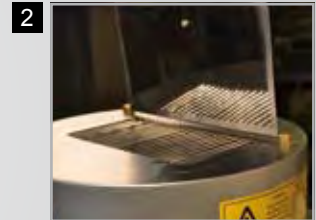
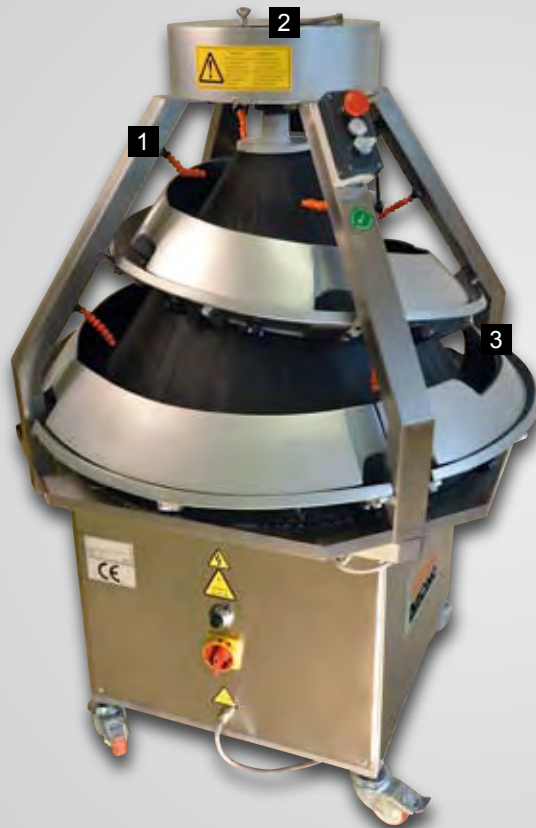
Pressure can be easily changed to ensure correct formation of the dough piece.





# — The Conical Rounder

To create the Fusion Compact and Fusion Pro Bread Plants



As its name suggests the Conical Rounder has the ability to produce consistently shaped dough pieces and is capable of producing up to 960 pieces per hour\*.

The Conical Rounder accepts divided dough pieces and moulds them into perfectly rounded pieces as they pass up the spiral canal. Both the cone and canal are Teflon coated, and the integrated

flour duster prevents the dough from sticking. Cold air is gently blown onto the dough as it moves up the canal to further enhance the moulding process.

Each built to order Conical Rounder is manufactured in stainless steel, guaranteeing them to be durable, hygienic and easy to clean.

## **1 Ventilation System**

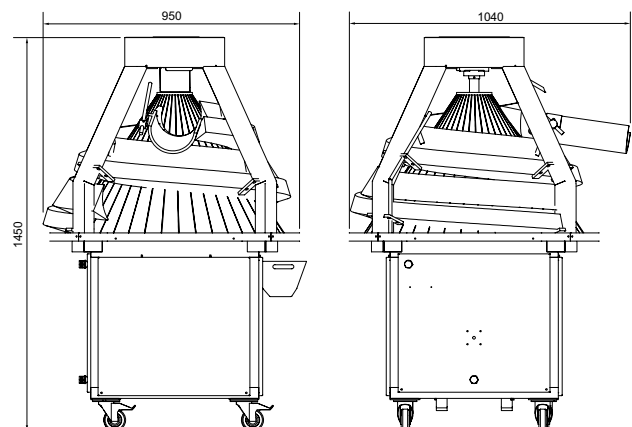
Air is gently blown on to the cone when using softer doughs.

## **2 Flour Duster**

The integral flour duster, with variable output, can be used to prevent dough sticking.

## **3 Teflon Coated**

The cone and off-take chute are both teflon coated which prevents dough from sticking.



\*When used with the Fusion Pro and Fusion Compact Pro



# — Technical Specifications

Fusion Bread Plant Range		Footprint dimensions		Electrics - UK		
Fusion Compact with Metro Moulder		2,900mm x 1,370mm		415V, 3 phase N plus E, 50Hz, 16A, 4.4kW		
Fusion Compact Pro with Metro Moulder and Conical Rounder		3,900mm x 1,600mm		415V, 3 phase N plus E, 50Hz, 16A, 6.32kW with rounder heater, 5kW without rounder heater		
Fusion with Combination Moulder		3,200mm x 2,650mm		415V, 3 phase N plus E, 50Hz, 16A, 4.81kW		
Fusion Pro with Combination Moulder and Conical Rounder		3,300mm x 3,750mm		415V, 3 phase N plus E, 50Hz, 16A, 6.81kW with rounder heater, 5.5kW without rounder heater		
Specifications	Divider	Compact Prover	Intermediate Prover	Combination Moulder	Metro Moulder	Conical Rounder
Width (mm)	670	1,225	1,750	1,020	750	950
Depth (mm)	1,065	1,075	1,650	1,205	1,740	960
Height (mm)	1,580	2,500	2,515	1,825	1,610	1,490
Weight (kg)	510	400	1,470	470	230	240
Output per hour	960	960	960	960	1,200	960
Capacity (g)	250-1,000g	250-1,000g	250-1,000g	250-1,000g	250-1,000g	150-1,000g
Noise Level	Less than 85db	Less than 85db	Less than 85db	Less than 85db	Less than 85db	Less than 85db
Electrics - UK						
Power supply	415V, 3 phase N plus E, 50Hz, 3.2Kw	415V, 3 phase N plus E, 50Hz, 0.37kW	415V, 3 Phase, 50Hz, 0.86Kw	415V, 3 Phase, 50Hz, 0.75Kw	415V, 3 Phase, 50Hz, 0.75Kw	415V, 3 phase, 50Hz, 2kW with heater option, 0.7kW without heater option
Please contact MONO Equipment for USA electrical details.						

## Also Available:

To complement the Fusion Bread Plants, MONO Equipment also supplies a comprehensive range of ovens.

The craftsmanship that goes into each built-to-order MX Eco-Touch Rack Oven and DX Harmony Deck Oven ensures that they are built to last. Both are produced in hygienic stainless steel for durability and ease of cleaning.



Deck oven



Rack oven

## DX Harmony Modular Deck Oven:

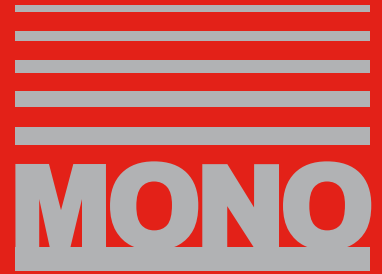
- Available in 1-tray, 2-tray and 3-tray width models
- Can be stacked up to 5 decks high
- Independent controls for top and bottom elements to create the perfect balance of heat
- Single-piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom bread
- Modular components – make it suitable for installation in basements or above-ground-level locations
- Steam generated by the oven itself – no need for energy consuming steam pods or boilers
- Simple damper facility
- Helps reduce energy consumption by only heating the decks needed
- Produces a perfect mellow bale ideal for artisan bread

## MX Eco-Touch Rack Oven:

- Specially designed ceiling-mounted rotating rack ensures a consistent even bake
- Fast heat up and recovery rates
- Steam is evenly deposited throughout the oven chamber to produce a superb crust with an even sheen
- Illuminated bake chamber provides clear visibility of the baking process
- Accommodates a single rack of up to eighteen trays capacity
- User-friendly colour touch-screen controller with picture programming
- Automatic damper facility
- Robust door seals to maximise heat and steam retention
- Guarantees a consistent even bake every time.

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





Water management

Mixing

Dough handling

Proving

Retarding

Ovens

Frying

Slicing

Confectionery

Refrigeration

L-Sealers

Freezing

Washing



MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947.

Following two years development and refinement, MONO Equipment's new flagship bread plant - the Fusion - is now available and is already being used extensively by a major UK supermarket chain.

The Fusion Bread Plant can divide, intermediate prove and shape up to 960 pieces per hour, handling a product weight range of between 250g-1000g. Manufactured in hygienic and easy-to-clean stainless steel, this highly versatile bread plant can produce a range of products including tin breads, bloomers, batons and French sticks.

MONO Equipment also supplies a comprehensive range of specialist, equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



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*Scan using your  
smart phone to view  
the Fusion Video.*

Official Distributor:



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Manufactured with 55% recycled fibre post consumer content together with 45% recycled virgin fibre from sustainable forests.