



MONO

Innovative equipment
for traditional baking

Doughnut Fryers

Aztec | Automatic | Tabletop



— The Perfect Indulgence



Doughnuts are the perfect indulgence and on-the-go snack with approximately 321 doughnuts sold in the UK every minute of every day.

The desirability of doughnuts has increased dramatically in recent times thanks to the ever growing craze for treats such as cupcakes, muffins, doughnuts and whoopie pies which has swept the nation.

MONO Equipment produces a comprehensive range of doughnut equipment in a variety of sizes

to suit most businesses - from a compact Table Top Fryer through to the ever popular Aztec Doughnut Fryer all of which are suitable for producing a range of yeast raised doughnuts.

The craftsmanship that goes into each made-to-order doughnut fryer ensures that the machines are built to last. The copious amount of stainless steel used in their manufacture also guarantees them to be durable, hygienic and easy to clean.

Superb Features:

- Quick and easy one person set up and operation
- Produces up to 900 yeast raised doughnuts per hour
- Small footprint which fits in most environments
- Engineered in hygienic stainless steel for quick and easy cleaning
- Fully automated process requires minimum intervention
- Ergonomic off-take height avoids strains and improves efficiency
- Requires minimum operator training
- Effortlessly produces a wide range of products including finger, ball and ring doughnuts
- Simple to use controller for easy and intuitive use
- Thermostatically controlled oil temperature
- Quickly and easily drained
- Electrical timer with audible alarm
- Washable, re-usable oil filter
- Fitted with safety guards to conform to the strictest safety requirements
- Comes complete with stainless steel off-take drainage trays.

— The Aztec Doughnut Fryer



MONO Equipment's Aztec Doughnut Fryer is the ideal solution for any sized business as it is designed to produce up to 800 yeast raised doughnuts per hour with speed and reliability.

The doughnuts are gently fed into the oil - which is automatically heated up to the required temperature required - and a turnover device automatically turns finger, ball and ring doughnuts, ensuring a perfect finish each and every time.

Each fryer is fitted with an integral oil filtration system which ensures that the oil is cleaned each and every time, reducing the amount of oil used and extending the life of the oil by up to 80%, which in turn results in significant cost savings. The filtration unit also acts as a reservoir for automatically replenishing the oil to its optimum level.

All built-to-order Aztec Fryers are manufactured in stainless steel, guaranteeing them to be durable,



hygienic and easy to clean. The inclusion of lockable safety castors ensures ease of manoeuvrability.

Key Features:

- Produces up to 800 float fried yeast raised doughnuts per hour
- Automatically turns finger, ball and ring doughnuts
- Integral automatic oil filtration system
- Washable and re-usable oil filter with a mesh size of 30 microns
- Trays automatically removed from the oil
- Reservoir automatically replenishes oil to the correct level
- Locking safety castors for effortless positioning and genuine stability
- Each tray can hold up to 45 doughnuts
- Suitable for tray sizes 30" x 18"
- Locking safety castors for effortless positioning and genuine stability
- Engineered in hygienic stainless steel for quick and easy cleaning
- 80 Litre oil tank
- Integrated thermostat ensures oil never overheats
- Fitted with safety guards to conform to the strictest safety requirements
- Automatic control of frying times requiring minimum intervention.

— The **Automatic Fryer**



The highly versatile Automatic Fryer is simple and easy to use and can produce up to 900 yeast raised doughnuts per hour.

Each doughnut tray, which can hold up to 45 doughnuts, is automatically fed into the frying tank

Key Features:

- Produces up to 900 immersion fried doughnuts per hour
- Available with immersion or float frying facility
- Suitable for producing a range of products including ring, finger and ball doughnuts
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Oil quickly and easily drained for efficient oil changes
- Locking safety castors for effortless positioning and genuine stability
- Thermostatically controlled oil temperature
- Electrical timer with audible alarm
- Each tray can hold up to 45 doughnuts
- Suitable for tray size 30" x 18"
- Fitted with safety guards to conform to the strictest safety requirements
- Comes complete with stainless steel off-take drainage trays.

and fully submerged into the oil which guarantees a quick and even bake and ensures the doughnuts are golden brown. The controllers are simple to program and easy to run, so that anyone can create a range of delicious doughnuts within minutes - with minimum training.

The Automatic Fryer is crafted in stainless steel, guaranteeing them to be durable, hygienic and easy to clean. The inclusion of lockable safety castors ensures ease of manoeuvrability.



— The Table Top Fryer



MONO Equipment's Table Top Fryer provides the perfect solution for small businesses that have limited space but need to produce high quality, professionally baked doughnuts.

This table-top fryer has been skilfully designed to incorporate all the essential functions and features needed to produce quality doughnuts - in a very compact machine.

An adjustable thermostat ensures the oil is heated to the correct temperature so that products can

be quickly and easily produced and is capable of producing up to 500 doughnuts per hour.

Each fryer is crafted in stainless steel which guarantees them to be durable, hygienic and easy to clean.

Key Features:

- Produces up to 500 doughnuts per hour
- Small and compact - takes up very little space
- Available with an immersion or float frying facility
- Requires significantly less operating space than other machines
- Suitable for producing a range of products including finger, ball and ring doughnuts
- Engineered in hygienic stainless steel for quick and easy cleaning
- Matching stainless steel table available
- Single or 3-phase installation available
- Suitable for tray size 18" x 15"
- Fitted with safety guards to conform to the strictest safety requirements
- Comes complete with stainless steel off-take drainage trays.



— The **Automatic Jammer**



As its name suggests the Auto Jammer has the ability to fill doughnuts and pastries consistently and accurately.

The Auto Jammer incorporates dual nozzles which makes clean and accurate insertions into a wide range of products – without mess or waste. Fillings can be quickly and easily altered by simply changing the hoppers.

All hoppers are crafted in easy to clean reinforced plastic and have also been designed for easy viewing of the filling level inside.

Each self-contained base unit is plastic coated, guaranteeing them to be durable, hygienic and easy to clean. The electronic controls are simple to adjust and easy to use.

Key Features:

- Easy to clean and simple to operate
- Can fill up to 1,200 pieces per hour
- Fillings can be quickly and easily changed by simply changing the hopper
- Exceptional accuracy of fillings
- Generous 9.1kg hopper capacity
- Delivers 9.5g to 907g
- Eliminates mess or wastage
- Single phase 13amp Plug-&-Play
- Extra hoppers can be purchased.

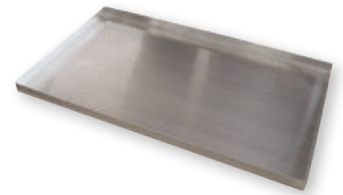


— Doughnut Fryers Optional Extras

To complement our Doughnut Fryers and Jammers, MONO Equipment also supplies a comprehensive range of accessories for these machines.



Aztec Doughnut Fryer Tray



Automatic Doughnut Fryer Tray



Jammer Hopper



Doughnut Tray Handles



Doughnut Tray Tool



Tabletop Doughnut Fryer Tray

— Technical Specifications

Specifications	Aztec Fryer	Automatic Fryer	Tabletop Fryer	Auto Jammer
Width (mm)	980	-	800	390
Width with left hand fitted draining board (mm)	1905	1892	-	-
Width with right hand fitted draining board (mm)	-	1772	-	-
Width with two draining boards fitted (mm)	-	2525	1670	-
Depth (mm)	970	762	505	360
Height (mm)	-	-	930	-
Height with frying unit in raised position (mm)	1400	1240	-	-
Height with float frying unit in raised position (mm)	-	1240	-	-
Height with hopper (mm)	-	-	-	460
Height without hopper (mm)	-	-	-	205
Weight (kg)	160	160	94	10.5
Output per hour	800	900	500	1200
Frying Tank Capacity (Litres)	80	77.25	5	-
Tray Size (mm)	762 x 457	762 x 457	380 x 457	-
Tray Capacity (per tray)	45	45	20	-
Noise Level	Less than 85db	Less than 85db	Less than 85db	Less than 85db
Electrics - UK				
Power supply Please contact MONO Equipment for USA electrical details.	415V, 3 phase N plus E, 50Hz, 12.5kW	415V, 3 phase N plus E, 50Hz, 12.37kW	415V, 3 Phase, 50Hz, 7kW or 240V, 1 Phase 7kW	Single Phase, 13A maximum load

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

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.

MONO Equipment's comprehensive range of doughnut equipment is available in a variety of sizes to suit most businesses - from the compact Table Top Fryer through to the ever popular Aztec Doughnut Fryer.

Manufactured in hygienic and easy-to-clean stainless steel, these highly versatile fryers are suitable for producing a wide range of yeast raised doughnuts.

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



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



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