



## Hotel and Restaurant Guide

**Bakery | Classic Cakes | Patisserie | Viennoiserie**





# 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.**

Synonymous with the very best in professional dough processing and bakery machinery, MONO Equipment also offers a diverse and extensive range of foodservice and confectionery products perfectly

suited to the hotel and restaurant sectors, and prides itself in delivering a solution tailor made to each client's specific needs.

This brochure provides a very brief insight into the variety of products MONO Equipment can supply, either from our own product portfolio or from our sister companies in the ALL Group and specialist partners. Whatever your requirement, there is only **one** company you need to contact and that is MONO Equipment.

## **A Selection of Prestigious Hotels MONO Equipment Supplies:**

- The Savoy, London
- The Dorchester, London
- The Ritz, London
- The Connaught, London
- Café Royale, London
- The Peabody, Orlando
- Paris, Las Vegas
- The Knightsbridge Palace, London
- The Berkeley, London
- The Hilton, London
- The Shangrila, London
- Le Manoir Aux Quat 'Saisons, Oxford
- The Epcot Centre, Orlando
- The Intercontinental, Doha



# Artisan Breads, Table Rolls, Petits Pains and French Baguettes



**Almost invariably the first morsel of food one puts in one's mouth at the table in any decent restaurant is from the eagerly awaited basket of freshly baked bread. Whether it is a mouth-watering selection of crusty, artisan breads sliced to perfection or a tempting medley of plain, seeded or herb infused rolls, there is absolutely no doubt that this simple first offering will set the tone for the rest of the meal.**

The whole indulgent experience of breaking bread with friends and family, selecting the perfect roll, feeling the warmth of the bread on your finger tips and hearing the sound of the crust breaking as the knife slices in, together with the unmistakable aroma of fresh-from-the-oven bread signals the start of the fabulous evening to come and the memories that will be cherished long after the meal has ended.

MONO Equipment is renowned for designing and manufacturing specialist bakery equipment for the production of high quality breads and rolls and has been doing so for over 65 years. This legacy of British craftsmanship, employing time-honoured skills, now combines with the very latest technological advancements to produce some of the most energy efficient convection, rack and deck ovens available on the market today.

From a simple space-saving bake-off system, producing quick and easy part-baked rolls, to a fully-equipped state-of-the-art bakery, producing its own unique range of breads and table rolls from scratch, MONO Equipment has everything needed to create a superb range of high quality products with accuracy and consistency.



## Part-Baked Bread



Where space is at a premium and /or access to a skilled baker is not an option, but you still wish to offer customers the appearance of freshly-baked bread, the bake-off method provides the ideal solution. The main benefits of using part-baked, frozen dough pieces are that investment is limited to just a few pieces of equipment and product wastage can be kept to a minimum by baking-off small batches of rolls or baguettes as and when required.

MONO Equipment's energy-saving convection, deck and rack ovens incorporate state-of-the-art, icon-driven touch screen controllers which can store up to 240 separate bake profiles for instant recall at the touch of a button.

### Equipment Guide:

- Freezer
- Convection Oven
- Deck Oven

## Freshly Made Bread



Nothing compares to the texture, flavour and appearance of freshly baked bread. Using the scratch bakery method puts you in complete control of the bread making process including the choice of dough ingredients, the proofing and baking duration along with the temperature used to achieve the perfect taste, texture, colour and finish you require.

Having pioneered the concept of in-store bakeries in the UK during the 1960s, MONO Equipment has accumulated a wealth of knowledge and experience in this exciting area and has developed a range of labour-saving equipment to make the baker's life easier without compromising on the quality of the finished product.

### Equipment Guide:

- Water Meter
- Water Chiller
- Spiral Mixer
- Bun Divider Moulder
- Bread Moulder
- 2-Pocket Roll Plant
- Baguette Moulder
- Retarder / Prover
- Rack or Deck Oven

# Nostalgic Classic Cakes



**There are very few people in the world - apart from those with cast iron wills - who can resist the temptation of a beautifully baked and exquisitely decorated classic cake.**

The perfect accompaniment to an aromatic cup of freshly ground coffee, the essential ingredient of any afternoon tea and the only conceivable finish to a sumptuous evening meal, the classic cake has experienced a great resurgence in recent years due to the explosion of celebrity baking programmes on TV and a genuine adoration of all things nostalgic.

Delightfully old-fashioned, quintessentially British and unquestionably indulgent, classic cakes like *Victoria Sponge Sandwich*, *Lemon Drizzle Cake*, *Carrot Cake*, *Coffee and Walnut Cake*, *Chocolate Marble Cake*, *Black Forrest Gateau*, *Battenburg*, *Clotted Cream Scones* and *Cupcakes* provide an irresistible and highly lucrative addition to your carte du jour.

MONO Equipment is the longest established confectionery depositor manufacturer in the world with a reputation for developing innovative and robust user-friendly machines which can be traced back to the 1960s.

A single confectionery depositor can produce an almost endless array of superb quality cakes and confectionery products by replicating the traditional time-consuming hand movements of the master confectioner, with accuracy, speed and consistency. Effortlessly producing row after row of cupcakes or tray after tray of roulades, the confectionery depositor truly takes the effort out of cake production and offers a genuine one-machine-does-it-all solution.

As you would expect MONO Equipment also provides all the equipment you need to create the ultimate classic cake, from planetary mixers to rack, deck and convection ovens, right through to cream machines and enrobers.



## Cupcakes



In recent years the humble cupcake has been transformed; infused with exotic ingredients, adorned with precious ornamentation and coiffured to dizzy heights, the cupcake has firmly established itself as a veritable icon in the Classic Cake Hall-of-Fame.

Producing these mouth-watering, must-have delights could not be simpler using MONO Equipment's range of confectionery depositors. The Epsilon Tabletop depositor fits in a space just 1m wide making it the perfect solution for the smaller kitchen, whilst the Omega Plus depositor can produce up to 7,500 cupcakes per hour effortlessly. Just slide the Rotary Template into the Omega depositor and you can even add the legendary swirl of cream on the top with superb accuracy and finesse.

## Victoria Sponge



If there is one cake which epitomises the essence of a traditional Classic Cake, it has to be the *Victoria Sponge Sandwich*. Its popularity is often attributed to the 7th Duchess of Bedford, one of the ladies-in-waiting to Queen Victoria, who is said to have invented the concept of afternoon tea. Naturally it became a firm favourite of Britain's longest serving monarch, after whom it was named.

MONO Equipment's time-saving Staggered Template, used on its range of confectionery depositors, enables three Victoria Sponge tins to be filled simultaneously; producing up to 540 sponges per hour on the Omega Plus. Once baked in our MX Eco-Touch Rack Oven, they can then be sliced, filled with lashings of strawberry jam, freshly whipped cream and finally dusted with caster sugar.

### Equipment Guide:

- Planetary Mixer
- Confectionery Depositor
- Rack or Deck Oven
- Masterchef
- Cream Machine
- Refrigerator

# Pâtisserie



Without doubt, the culinary art of the highly skilled *maître pâtissier* employs a wealth of classical, tried and tested techniques in the creation and decoration of luxurious and imaginative pâtisserie which not only seduces the eye but excites the palate as well.

Along with traditional favourites like the heavenly *Mille-Feuille*, the opulent *Tarte au Chocolat* and the exquisite *Paris Brest*, probably one of the most popular indulgences at the Pâtisserie at the moment has to be the mouth-watering, ganache-filled *macaron*.

Available from MONO Equipment is one of the most versatile confectionery machines on the market today. Perfectly suited to the needs of the modern professional pâtissier, the multipurpose Masterchef can produce an almost endless variety of hot and cold products including zabaione, meringue, crème ganache, ice cream, custard cream and tempered chocolate. Simply add one of our confectionery depositors for the ultimate pâtisserie solution.

## Equipment Guide:

- Spiral Mixer
- Planetary Mixer
- Confectionery Depositor
- Rack or Deck Oven
- Pastry Sheeter
- Masterchef
- Cream Machine
- Jelly Sprayer
- Refrigerator





# Viennoiserie



Although Viennoiserie may have originated from the former Austrian empire, some of the most iconic examples can be found amongst France's most famous pastries.

Typically eaten at breakfast time or as snacks, the indulgent *Pain au Chocolat*, the delightful *Pain aux Raisins* and the light, buttery *Croissant*, in all its variations, are just a few of the Viennoiserie available today which delight the taste buds with their luxuriant richness.

Traditionally the responsibility of the boulanger, Viennoiserie is made from yeast-leavened dough and enriched with ingredients like eggs, butter, milk, cream and sugar; it is also typically laminated to produce the celebrated light and airy texture for which it is famous.



The time-honoured, manual method of rolling and laminating the dough used in Viennoiserie products is very time consuming and extremely labour intensive.

Fortunately, the introduction of the pastry sheeter has transformed this arduous process by entirely automating the rolling procedure, dramatically reducing the amount of time needed to create the desired number of layers.

Whether you intend offering part-baked Viennoiserie products to your customers, which will be baked-off on demand, or you intend creating your own range from scratch using your own specific tailor-made recipes, MONO Equipment can provide all the equipment you need including mixers, refrigerators, retarder-provers and of course the indispensable pastry sheeter.

## Equipment Guide:

- Water Chiller
- Water Meter
- Planetary or Spiral Mixer
- Pastry Sheeter
- Prover
- Retarder / Prover
- Rack or Deck Oven
- Convection Oven
- Masterchef
- Jelly Sprayer
- Refrigerator
- Freezer

# MONO Equipment... Your One-Stop-Shop



As you would expect from a company with **MONO Equipment's** pedigree, all our machines are manufactured to the most stringent **British quality standards** and conform to **BSI 9001:2008** whilst our environmental impact management has just been recognised with the **BSI 14001 accreditation**.

MONO Equipment is also a part of the highly successful and truly international ALI Group, giving us access to 73 individual companies across 26 countries, each of which specialise in the best-in-

class production and/or sale of foodservice, food processing or bakery equipment. In addition to this extensive and diverse pool of resources we also partner with other specialist industry-leading manufacturers where particular products are needed to supplement our own product portfolio.

Needless to say, MONO Equipment is able to provide all the equipment necessary to make your bread, classic cake, patisserie and Viennoiserie offering a great success.

## Summary of Equipment Guide:

Equipment	Part Baked Bread	Freshly Made Bread	Classic Cakes	Patisserie	Viennoiserie
Water Meter		■			■
Water Chiller		■			■
Spiral Mixer		■		■	■
Planetary Mixer			■	■	■
Bun Divider Moulder		■			
Baguette Moulder		■			
Metro Moulder		■			
2-Pocket Roll Plant		■			
Prover					■
Retarder Prover		■			■
DX Harmony Modular Deck Oven	■	■	■	■	
MX Eco-Touch Rack Oven		■	■	■	
BX Eco-Touch Convection Oven	■				■
Pastry Sheeter				■	■
Omega / Epsilon Confectionery Depositor			■	■	
Masterchef			■	■	■
Cream Machine			■	■	
Jelly Sprayer				■	■
Refrigerator			■	■	■
Freezer	■				■

The above table is a suggested equipment guide only and should be used as such. MONO Equipment can provide expert advice on the range and type of equipment required depending on your product range and volume throughputs. Full product specifications available on request.

# Equipment Guide



## Water Meter

MONO Equipment offers a wide range of highly accurate manual and digital water meters designed to give exact quantities of water each and every time.

- 6 litres to 100 litres per minute
- A - No temperature mixing
- AMM - manual temperature mixing
- AMT - thermostatic temperature mixing



## Bongard Water Chiller

Bongard's water chillers are designed to cool the water required for mixing dough.

- +20°C to +1°C
- No water pump required
- Continuous flow or water storage
- 45 Litre to 400 litre



## Planetary Mixer

MONO Equipment offers a superb range of tabletop and freestanding planetary mixers to suit every requirement.

- 5 Litre to 200 Litre
- Bowl elevators available
- Choice of control panels
- Full range of accessories



## Esmach Spiral Mixer

Esmach's range of spiral mixers are designed to make the mixing process as simple and efficient as possible.

- 30kg to 300kg
- Independent motors spiral arm and bowl
- Digital timer for precise mixing
- Fully programmable



## Bun Divider Moulder

MONO Equipment offers a superb range of semi-automatic, ¾ automatic and fully automatic Bun Divider Rounders to suit the majority of roll production requirements:

- 15 Divisions – 100g to 260g
- 30 Divisions – 25g to 90g
- 22 Divisions – 50g to 180g
- 36 Divisions – 34g to 110g
- 30 Divisions – 40g to 135g
- 52 Divisions – 12g to 40g

# Equipment Guide



## MONO Metro Moulder

The Metro Moulder shapes a wide range of breads including bloomers, tin breads and small batons and will process up to 1,200 dough pieces per hour.

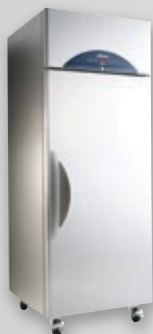
- Weight range 250g to 1000g
- Up to 1,200 pieces per hour
- Bloomers, tin breads and small batons
- Adjustable pressure board control
- Teflon coated dough path



## Baguette Moulder

The superb range of manual tabletop moulders, are suitable for most types of dough and are designed to mould baguettes quickly and easily.

- Weight range 50g to 1200g
- Up to 1,200 pieces per hour
- Baguettes and batons
- Small and compact
- Adjustable sheeting rollers
- Teflon coated rollers



## Williams Prover

Williams range of Crystal Provers are available in one door or two door formats.

- +25°C to +40°C
- Designed to operate efficiently in a 43°C ambient climate
- 18" x 30" tray size
- 1 and 2 door cabinets, 2 and 3 door counters and modular models available



## Williams Retarder Prover

Williams extensive range of retarder provers are designed to accommodate British and European tray sizes.

- -5°C to +3°C (Retarder) and also +38°C to +40°C (Prover)
- 18" x 30" or 600mm x 800mm tray size
- Adjustable operating temperature
- 1 and 2 door cabinets and modular models



## MONO Two-Pocket Roll Plant

The Two-Pocket Roll Plant is designed to effortlessly produce high volumes of rolls with accuracy and consistency.

- Weight range 30g to 100g
- Up to 3,200 rolls per hour
- Round, finger, Petit pain and hamburger rolls
- Colour Touch Screen

# Equipment Guide



## MONO Omega Confectionery Depositor

The Omega depositors are designed to produce an almost endless array of high quality products by replicating the traditional time-consuming hand movements of the master confectioner - effortlessly - with speed and reliability.

- Swiss roll, angel cake, Genoese, brownies, carrot cake, drops, eclairs, cupcakes, meringues, macarons, choux buns, biscuits and Viennese
- 650 programmes
- Up to 35 deposits per cycle
- Total control of product weight, size, height, length and shape



## MONO Epsilon Confectionery Depositor

The innovative Epsilon Tabletop Confectionery Depositor is one of the smallest tabletop depositors available - requiring just 950mm width of space in which to operate.

- Swiss roll, angel cake, Genoese, brownies, carrot cake, drops, eclairs, cupcakes, meringues, macarons, choux buns, biscuits and Viennese
- 14 languages
- Innovative travelling hopper system
- 96 programmes



## Pastry Sheeter

The range of pastry sheeters are designed to sheet all types of dough and are available in a variety of sizes to suit every requirement.

- Puff pastry, short crust, croissant and biscuit dough
- Integrated flour duster
- Dough thickness 1mm to 40mm
- Conveyors raised for easy cleaning
- 500mm and 600mm cylinder widths



## MONO Convection Oven

The impressive range of energy efficient eco-touch convection ovens comprise a 4/5 tray and 10-tray oven to suit different tray sizes.

- 240 programmes
- Sleep mode reduces energy consumption by up to 66%
- Multi-Bake function
- Classic or Colour Touch-Screen
- Superb even bake
- USB programmable



## MONO Deck Oven

The Harmony Deck Oven produces a beautiful mellow bake making it ideally suited for artisan breads and high-end confectionery products.

- 1-tray, 2-tray, 3-tray and 4-tray width models
- Each deck separately controlled
- Modular components - for installation in basements or above-ground-level locations
- Classic or Colour Touch-Screen
- Steam to each deck
- 1 to 5 decks high

# Equipment Guide



## MONO Rack Oven

The rotating rack oven is designed for continuous baking with no waiting time between bakes thanks to a quick recovery time and the fully integrated steam system.

- Single rack of up to eighteen trays capacity
- 7-day, 24-hour timer
- Ceiling-mounted rotating rack
- Colour Touch-Screen



## Cream Machine

MONO Equipment offers a complete range of cream machines suitable for whipping up to 90 litres of cream.

- 2 Litre, 4 Litre, 6 Litre and 12 Litre capacity
- 90 Litres of cream per hour
- Fully insulated cooling system
- Easily adjustable portioning system



## Jelly Sprayer

The highly versatile range of jelly sprayers consistently sprays jelly on to all your pastries to create a stunning professional finish.

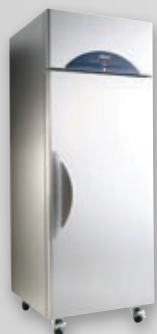
- Danish pastries, gateaux's, tortes, cheesecake and tartlets
- No water bath
- Rapid heating time
- 4 Litre to 8 Litre



## Masterchef

The revolutionary Masterchef can heat, cool, mix and freeze and is capable of producing a range of products.

- -9°C to +120°C
- Gelato, meringue, custard, chocolate and ganache
- Up to 9kg capacity
- 7 speeds



## Williams Freezer

The Crystal range of freezers from Williams are designed to suit every requirement, offering capacities from 10 tray up to 40 tray.

- -18°C to -22°C
- Automatic defrost
- Choice of counter or cabinet models
- 18" x 30" tray size



MONO Equipment is one of the leading designers and manufacturers of bakery, confectionery 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 is also part of the highly successful, and internationally renowned, ALI Group comprising 73 companies across 26 countries. This network of professional food equipment manufacturers and food service companies provides a wealth of specialist resources which is second to none.

This brochure provides just a small insight into the extensive range of bakery and confectionery equipment solutions MONO Equipment can provide to hotels and restaurants.



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