

Innovative equipment
for traditional baking

L-Sealers

Merlin | Wren | Robin



www.monoequip.com

— The Ultimate Sealing Machines



Nowhere reflects the mouth-watering appeal and sales potential of crusty bread and morning goods quite as well as in-store bakeries, hot bread kitchens and artisan bakery shops.

Wrapping and sealing machines are ideal for the bakery, catering, foodservice and retail trades and have become the standard for many supermarket groups and foodservice companies. The film wrapping of bakery products provides the necessary level of hygienic protection for customer handling with the added benefit of increasing product shelf life.

MONO Equipment has acquired the exclusive rights to manufacture the highly regarded range of Bluebird L-Sealers. The machines are produced to the same exacting standards using original Bluebird designs and plans in a variety of sizes to suit most businesses – from the small and compact Robin and Wren through to the very popular Merlin L-Sealer all of which are suitable for wrapping a wide range of products.

The craftsmanship that goes into each made-to-order L-Sealer 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
- Can seal up to 700 items per hour
- Wire temperature controller for desired heat
- Wraps the majority of items produced in a typical bakery, confectionery shop or food service outlet
- Quick and efficient for maximum throughput
- Simple to use on/off switch
- Suitable for a range of films including perforated for warm products
- Ergonomic off-take height avoids strain and improves efficiency
- Single phase 'Plug-&-Play' means immediate productivity
- Requires minimum operator training
- Engineered in hygienic stainless steel for quick and easy cleaning.

— The Merlin L-Sealer



MONO Equipment's Merlin L-Sealer is the ideal solution for busy in-store bakeries and independent bakers' shops as it is designed to seal up to 700 products per hour with speed and reliability.

The Merlin L-Sealer is a manually operated machine which is simple and easy to use with

Key Features:

- Has a seal area of 40cm by 40cm
- Suitable for a range of films including perforated for warm products
- Wire temperature controller for desired heat
- Quick and efficient for maximum throughput
- Will handle the majority of items produced in a bakery, confectionery shop or food service outlet (with the exception of French sticks)
- Pack height variation catered for by raising and lowering sealing platform
- Locking safety castors for effortless positioning and genuine stability
- Engineered in hygienic stainless steel for quick and easy cleaning
- Can seal approximately 700 items per hour
- Simple to use on/off switch
- 3 position sealing height platform.

minimum training required. A range of films is available to suit an almost endless selection of bakery products including perforated film to wrap crusty bread, straight from the oven.

Each Merlin has a maximum seal area of 40cm x 40cm, whilst the ability to operate from either of two rolls of film offers an immediate choice of film widths and breathing rates.

All built-to-order Merlin L-Sealers 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.



— The Wren L-Sealer



MONO Equipment's Wren L-Sealer, provides the perfect solution for small businesses that have limited space but need to hygienically wrap a wide range of bakery products.

The tabletop Wren L-Sealer is a manually operated machine which can quickly and easily wrap approximately 700 products per hour - with minimum

Key Features:

- Can seal approximately 700 items per hour
- Has a seal area of 28cm by 28cm
- Small and compact – takes up very little space
- Suitable for a range of films including perforated for warm products
- Wire temperature controller for desired heat
- Quick and efficient for maximum throughput
- Will handle the majority of items produced in a bakery, confectionery shop or food service outlet (with the exception of French sticks)
- Pack height variation catered for by raising and lowering sealing platform
- 2 position sealing height platform
- Engineered in hygienic stainless steel for quick and easy cleaning
- Quick and easy one person set up and operation
- Simple to use on/off switch.

training required. A wide choice of wrapping films are available which are suitable for a variety of bakery products.

Each Wren L-Sealer has a maximum seal area of 28cm x 28cm and the two position sealing height platform makes it suitable to seal a variety of products including bread rolls, small loaves, doughnuts, croissants, biscuits and savoury products.

Each Wren L-Sealer is manufactured in stainless steel, guaranteeing them to be durable, hygienic and easy to clean.



— The Robin L-Sealer



MONO Equipment's compact Robin L-Sealer has a maximum seal area of 28cm by 28cm and can quickly and easily seal approximately 700 products per hour.

This table-top L-sealer provides the perfect solution for small businesses that have limited space but need to hygienically wrap a wide range of bakery products.

Key Features:

- Can seal approximately 700 items per hour
- Has a seal area of 28cm by 28cm
- Small and compact - takes up very little space
- Suitable for a range of films including perforated for warm products
- Wire temperature controller for desired heat
- Quick and efficient for maximum throughput
- Will handle the majority of items produced in a bakery, confectionery shop or food service outlet (with the exception of French sticks)
- Engineered in hygienic stainless steel for quick and easy cleaning
- Quick and easy one person set up and operation
- Simple to use on/off switch.

Each manually operated machine can easily seal a wide range of products including bread rolls, small loaves, doughnuts, croissants, biscuits and savoury products and will accept a wide range of wrapping films to suit an almost endless selection of products including perforated film to wrap crusty bread, straight from the oven.

The Robin L-Sealer is crafted in stainless steel, guaranteeing them to be durable, hygienic and easy to clean.



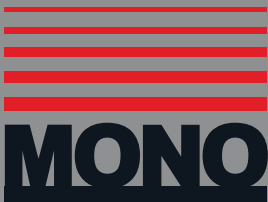
— Technical Specifications

L-Sealers	Merlin	Wren	Robin
Width (mm)	1,429	758	742
Depth (mm)	750	691	519
Height closed	1,210	370	207
Height open	1,370	410	370
Weight (kg)	75	30	22
Wire temperature controller	■	■	■
On/Off Switch	■	■	■
Loading platform/Film separator	■	■	■
Height adjustable sealing platform	3 positions	2 positions	□
Locking safety castors	■	□	□
Optional Extras:			
4 mandrel	□	■	
Foldable end platform	□	■	
Electrics – UK			
Power supply	Single phase, 13A maximum load. Suitable for 240v, 50-60Hz	Single phase, 13A maximum load. Suitable for 240v, 50-60Hz	Single phase, 13A maximum load. Suitable for 240v, 50-60Hz

■ Available □ Not available

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

Order Your L-Sealers Now:



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

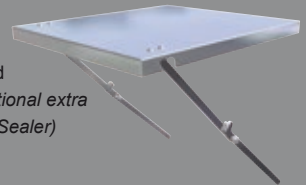
Email: sales@monoequip.com

Web: www.monoequip.com

L-Sealers Optional Extras

To complement the Merlin L-Sealer, MONO Equipment also supplies a comprehensive range of accessories for this machine.

Foldable end platform (optional extra for Merlin L-Sealer)



4 Film Mandrel (optional extra for Merlin L-Sealer)



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