



Innovative equipment
for traditional baking



Equipment Guide

FOR THE INDEPENDENT BAKER



MONO Equipment Proudly Supporting The Small Artisan And Independent Baker



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 British brand with a worldwide reputation for the outstanding quality, reliability and longevity of its equipment; all of which is still built by time-served craftsmen at its manufacturing premises in Swansea, South Wales. Of course, the product range has grown tremendously over the last 70 years and now focuses on a comprehensive range of dough processing equipment, ovens and confectionery depositors.

MONO Equipment's proud history with artisan and independent bakers can be traced back over 70 years to when its original owner, Ayres Jones, started designing and building bakery equipment to help with the productivity of his own family bakery in Swansea, South Wales.

Over the years MONO Equipment has built an enviable reputation in the industry of helping the small independent and artisan baker help maximise their productivity, quality, consistency and profits by automating some of the more labour-intensive processes. Our one-stop-shop provides everything a baker needs to set up a well-equipped bakery business from scratch.

In addition to producing a comprehensive range of high-quality bakery equipment, MONO Equipment also offers a diverse and extensive range of bakery foodservice and confectionery products from many of the industry's best known and highly respected brands. By creating valuable strategic partnerships with other world-class leaders, MONO Equipment can pride itself on being a complete supplier for all your bakery equipment needs.





For All Your Mixing Needs

Bear Planetary Mixers

- Available in a range of size formats from 5 to 200 litres
- Digital timer for precise mixing
- Soft bowl lowering for improved ergonomics
- Features the Bear Varimixer speed system
- Can store up to 20 programmes for quick product recall
- Choice of black, white or stainless steel colour options

ESMACH



Esmach Spiral Mixers

- 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
- Stores up to 9 programmes
- Choice of 8 models with a capacity range from 30kg to 200kg

Our extensive range of planetary and spiral mixers is designed to make the mixing process as simple and efficient as possible.

The highly-acclaimed Bear Planetary mixers are suitable for confectionery and patisserie production and are easy to operate thanks to the reliable Bear Varimixer speed system. They are available in a number of size formats and include tabletop to floorstanding models.

Suitable for mixing a wide range of bread doughs, the Esmach fixed and removable bowl spiral mixers are ideal for any bakery. A shaped stainless steel spiral arm gently rotates along the side of the bowl to create perfectly soft dough.

The Esmach SPI spiral mixers are available in a range of bowl sizes ranging from 30 to 200kg.



Your Perfect Solution For Coating And Glazing



NBS' range of confectionery glazers is suitable for automatically coating and glazing fondant or chocolate onto a wide range of products including cookies, doughnuts and pastries.

The coatings are quickly and evenly melted by the integral bain-marie and mixed to maintain a uniform temperature.

Available in a number of size formats they can quickly and easily process up to 60 products a minute.

The Junior Multi-Robe Glazer features a twist function which is suitable for creating a unique threading finish to your products.

The craftsmanship that goes into each made-to-order glazer ensures that these 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.

NBS Junior 20 Multi-Robe Glazer

- Small and compact takes up very little counterspace
- Suitable for icing, glazing, chocolate coating and patterns
- Glazes up to 40 products a minute
- Integral bain-marie
- Electronically adjustable belt speed and pump capacity
- Stores up to 20 litres of glaze



NBS Professional Multi-Robe Glazer

- Suitable for full coating, patterns, icing and sheet cake glazing
- Can finish up to 60 products a minute
- Stores up to 30 litres of glaze
- Available with two belt widths 40cm or 60cm
- Features a heated glaze pump
- Glaze temperature between 30°C to 70°C





MONO Tabletop Pastry Sheeter

- Available in 4 size formats
- Tabletop sheeter suitable for business's that have limited space
- Features polyethylene belts to prevent dough sticking
- Conveyors can be raised for ease of cleaning and storage
- Sheetting thickness between 1mm to 50mm
- Easy to remove polyethylene scrapers



MONO Automatic Pastry Sheeter

- Provides total control of product length and shape
- Ability to work in three modes - manual, semi-automatic and automatic
- Features a 7" colour touch-screen controller
- Can store up to 100 programmes for quick product recall
- Integrated flour duster prevents dough from sticking
- Optional cutting station and automatic dough winder

MONO Equipment's range of pastry sheeters is designed to gently sheet a wide range of dough including puff pastry, short crust pastry, croissant and biscuit doughs.

Available as tabletop or floor standing versions with a choice of manual or fully-automatic controls, the pastry sheeters are perfect for bakeries, hotels, restaurants, confectionery and patisserie shops.

An ergonomically positioned adjustable handle controls the thickness of the dough and an integrated flour duster assists with the clean and smooth movement of the dough through the machine. Cleaning the rollers couldn't be quicker or easier due to the easy-to-raise conveyors and the generous amount of stainless steel used in their manufacture guarantees them to be durable and hygienic.



You Too Can Create Mouth-Watering Chocolates



Gami's range of chocolate enrobing and tempering machines is 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.

For large scale chocolate production Gami's T600 machine is ideal, as this fully automatic continuous operation machine is capable of producing up to an incredible 320kg of chocolate per hour.

The option to add a heated vibrating table and a foot pedal for the correct dosing of the required quantity makes them ideal for creating a superb range of artisan chocolates.

Diva Chocolate Enrober

- Available in 3 size formats 8kg, 12kg and 25kg
- Integral bain-marie for uniform temperature
- Internal mixer ensures smooth consistency
- Ideal for small artisan retailers
- Suitable for producing 50kg - 60kg chocolate per hour
- Optional heated vibrating table



T600 Chocolate Enrober

- Fully automatic for continuous operation
- Perfect for large scale chocolate production
- Suitable for producing up to 320kg chocolate per hour
- Wire mesh belt to quickly feed products through the chocolate
- Removable stainless steel auger for quick product changeover





MONO Automatic Injector

- Suitable for filling a wide range of doughnuts and pastries
- Fills up to 1,200 pieces per hour
- Generous 9.1kg hopper capacity
- Delivers between 9g to 907g of filling
- Range of injector needles available
- Quick and easy one person set up and operation
- Single phase 'Plug-&Play' means immediate productivity



Controller screen icons

Controller

- Stores up to 99 numerical and 85 pictorial programmes
- Continuous mode function produces a constant stream of filling
- Variable speed and suck back settings ensure exceptional accuracy
- Features a full colour 65k OLED controller
- Time setting to programme the number of seconds that the filling is injected
- Icon menu pre-loaded with a selection of fruit and fillings for quick and easy recall

MONO Equipment's Automatic Injector has been designed to consistently and accurately fill doughnuts and pastries with a wide range of fillings.

Featuring a full-colour OLED control panel the Automatic Injector can store up to 85 pictorial and up to 99 numerical programmes. The controller also incorporates variable speed and suck back settings; ensuring the exact volume of filling is injected each and every time. A new Continuous Mode function allows the Auto Injector to produce a continuous stream of filling until stopped by the user.

The Automatic Injector features two injector needles which make clean and accurate insertions into a wide range of products - without mess or waste and fillings can be quickly and easily altered by simply changing the hoppers.



Ideal For Forming Your Cookies And Biscuits

DEIGHTON
MANUFACTURING U.K. LIMITED



The Formatic range by Deighton Manufacturing has been designed to gently press a variety of mixtures with numerous textures and consistencies including chocolate chip cookies, to form a desired shape.

The formed product is then smoothly ejected and released onto the conveyor with the help of a wire drum scraper.

This highly-versatile table-top machine features a 15kg hopper and can quickly and easily produce between 1,200 to 4,000 biscuits per hour.

A large selection of drums are available for creating a wide range of different shapes and sized biscuits such as hearts, stars and gingerbread men.

Customised drums are also available to create your own unique designs.

R-Series Formatic

- Available in 3 size formats
- Capable of producing between 1,200 to 4,000 portions per hour
- Effortlessly produces a wide range of products including cookies, biscuits and ginger bread men
- Product diameter of up to 55mm
- Features a 15kg hopper
- Small and compact takes up very little space
- Fully automated process requires minimum intervention



Formatic Drums

- Large selection of standard drums available
- Customised drums designed to your own specifications
- Produced in nylon or aluminium





Esmach Liquid
Yeast Generator



Esmach Spiral Mixer



Williams
Crystal Prover



MONO Harmony
Deck Oven and
Integrated Loader



Everything You Need To Create Artisan Bread

The demand for traditionally baked, oven-bottom and artisan bread has soared in recent years due to a growing demand in more authentic wholesome breads produced in time-honoured ways using original recipes.

Undoubtedly, having the correct equipment is vital in producing these high quality items and MONO Equipment's range of bakery machinery is perfectly suited to create an extensive range of artisan and sourdough products.

Our natural yeast processors are designed to generate and conserve liquid yeast which is used to create the dough for your artisan and sourdough products.

Esmach's Spiral Mixers are suitable for mixing all types of dough quickly and easily, to produce perfectly soft dough.

We supply a dedicated range of dough provers that create the ideal humid environment which is crucial in preventing skinning of the dough.

MONO's highly-acclaimed Deck Ovens have been designed to bake an exquisite range of artisan breads, viennoissiere and patisserie to perfection.



Perfect For Creating And Filling Your Patisserie



The Dosatec Economy and Plus provide the perfect solution for depositing and filling a variety of pastries and desserts with a wide range of fillings including creams, jams, chocolate sauces, custards, fruit purees and cake batters with efficiency and accuracy.

The hygienic stainless steel hopper holds up to 15 litres of filling whilst the powerful base unit enables you to programme up to 10 different recipes which can be instantly recalled via a simple and intuitive keypad.

With the addition of lobe gears, Dosatec's capability and versatility can be extended to aid the depositing of suspended ingredients, including chocolate chips, fruit particles and small nuts up to 13mm in diameter.

Dosatec Tabletop Depositor

- Fills up to 50 pieces per minute
- Generous 15 litre stainless steel hopper
- Stores up to 10 recipes for instant recall
- Variable speed settings
- Stainless steel gears and lobed gears also available for use with chocolate creams and hot products
- Deposits with particles up to 13mm (with lobed gears)



Lobed gears





Multi-Rack Rotary

- Available in either electric or gas
- Suitable for producing a wide range of bread and confectionery products
- Accommodates single, double or quadruple racks
- User-friendly, colour touch-screen controller for easy programming
- Stores up to 100 bake programmes
- 7-day, 24-hour timer optimises baking efficiencies
- Available as front loading or pass through
- Left or right hand door configuration
- Suitable for 30" x 18" tray sizes
- Rotating rack system ensures a consistent even bake
- Integrated steam system for superb bake quality
- Large twin-pane glass door to maximise the visibility of the baking product
- Extra wide opening door hinges



Double rack oven

MONO Equipment's range of Multi-Rack Rotary Ovens brings true versatility to businesses who require high volume production capacities combined with lower energy consumption and unquestionable reliability.

Heat is evenly distributed throughout the entire oven thanks to the rotating rack, ensuring a uniform bake and smoothness of air flow which allows the baking of confectionery and delicate items. This makes it perfect for continuously baking both bread and pastry products.

The Multi-Rack Rotary Oven is available in either a 2-rack model or a 4-rack version and is available in either front loading models or with a pass-through facility to separate entirely the pre and post baking operations. They are available in either electric or gas and are suitable for a number of UK and international tray sizes.



Give Your Pastries The Professional Finish

Whether you are glazing or glossing, consistent and clean spraying at constant temperatures using a Boyen's Jelly Sprayer ensures that your pastries are perfect each and every time.

Suitable for finishing a wide range of products including fruit tartlets and Danish pastries. They lightly coat the product with a fine layer of jelly which protects it from the oxygen in the air. This results in the products staying fresher for longer and they can also coat hot products straight from the oven.

Available in a number of size formats from tabletop to floorstanding, the sprayers all feature electrically heated hoses on the spray gun and high-performance heaters which automatically heats the jelly to the desired temperature of 85°C.

Boyens Economy Jelly Sprayer

- Space saving table-top model
- No water bath required
- Suitable for glazing, glossing and gelatinising
- Short heating time
- Electrically heated hose
- Single phase plug & play for immediate productivity



Boyens Compact Jelly Sprayer

- Digitally adjustable temperature
- Features 2 spray guns
- Manually adjustable spray pressure
- Short heat up time
- Electrically heated hose
- No temperature fluctuation



Boyens Bake Glaze Sprayer

- Suitable for egg, bun glaze and sugar syrup
- Fully automated process
- Mist-free spraying
- Suitable for 600 x 800mm baking trays
- Takes just seconds to spray a tray





Janssen Rotary Biscuit Moulder

- User-friendly digital controller
- Can process up to 240kg of dough per hour
- Stores up to 99 programmes for quick product recall
- Maximum tray width 250mm
- Adjustable dough thickness
- Total control of product height, shape and volume



Rollers

- Large selection of standard rollers available
- Customised rollers designed to your own specifications
- Produced in hygienic Teflon or nylon
- Various motifs can be engraved on the standard rollers

Janssen's range of rotary moulding machines is designed for the production of cookies, shortbread, gingerbreads and biscuits. They can also produce sheets of pastry in a variety of patterns including diamond and lattice.

Dough is simply fed into the hopper and pressed between a kneading roller and forming roller to produce the desired biscuit, which are automatically deposited onto a baking tray. They are capable of quickly and easily processing up to 240kg of dough per hour.

The Janssen Biscuit Machine features a simple to use digital control panel which can store up to 99 programmes and allows you to select the number of rows required on a tray.

A wide variety of forming rollers is available for creating a large selection of different shapes and sizes such as stars, hearts, pretzels and flowers.



You Too Can Effortlessly Produce Whipped Cream



Mussana's extensive range of cream machines can automatically whip up to 90 litres of fresh and synthetic cream an hour and can also be fed directly from containers. They feature a fully insulated intensive cooling system which ensures the cream remains at the correct temperature throughout the process.

Manufactured in hygienic stainless steel, the cream machines contain a single or double-mixing mandrill for increased productivity and an air regulator which controls the aeration of the cream.

They are available in a number of size formats from 4 litres to 12 litres and are easy to clean by simply flush filling with hot water.

Mussana Boy Cream Machine

- Can hold up to 4 litres of cream
- Fully insulated intensive cooling system
- Features double mixing rollers for increased productivity
- Fully electronic temperature control
- Capable of processing up to 90 litres of raw cream
- Single phase 13amp 'Plug-&-Play' for immediate productivity

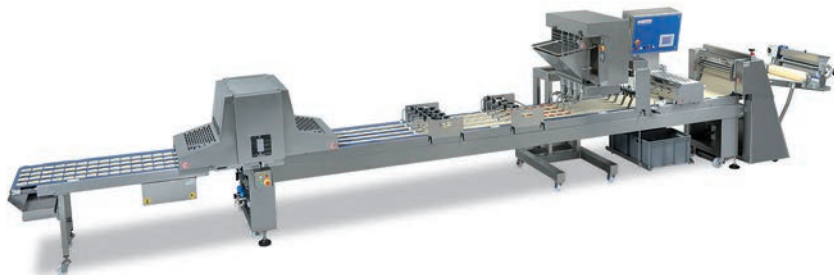


Mussana Pony Cream Machines

- Holds up to 2 litres of cream
- Features a fully adjustable portioning system
- Suitable for whipping up to 90 litres of cream per hour
- Double mixing rollers increase productivity
- Manufactured in hygienic stainless steel
- Single phase 13amp 'Plug-&-Play' for immediate productivity



Your Stress Free Industrial Pastry Production



Canol Canolino Industrial Pastry Line

- Perfect for the production of sausage rolls, Danish pastries and doughnuts
- Includes 4 electrically operated spot depositors
- Integrated flour duster prevents dough from sticking
- Mechanical guillotine quickly and easily cuts the dough to the correct width
- User friendly touch screen controller
- Can store up to 25 programmes for quick product recall

Canol's highly-intuitive pastry production lines expertly automate the continuous production of puff, shortcrust, Danish and croissant doughs - with both accuracy and speed - whilst at the same time handling the dough gently to ensure the quality and texture of the dough structure remains intact.

Suitable for large scale industrial production, they are available in a variety of size formats starting from the traditional 'L', 'U' and 'S' shapes to customer specific requests.

Teflon coatings and the use of high performance polymers along the dough path provide a clean, unimpeded journey to the final off-take conveyor belt. Manufactured in hygienic stainless steel, each Canol pastry production line features lockable safety castors for ease of manoeuvrability.



Canol Laminating Industrial Pastry Line

- Available in a variety of widths from 700mm to 1,200mm
- Suitable for the continuous production of puff, Danish and croissant dough
- Features a multi-roller which contains 16 rollers
- Includes Thermoplastic polyurethane belts for hygienic production and ease of cleaning
- Stores up to 25 programmes for quick product recall
- Integrated flour duster prevents dough from sticking





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.

This brochure provides just a small insight into the extensive range of bakery and confectionery equipment solution MONO Equipment can provide to the small artisan and independent baker.



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



an Ali Group Company



The Spirit of Excellence