



DIVIDE, MOULD, AND CONQUER YOUR BREAD PRODUCTION

Making your business more productive is central to every piece of equipment MONO offers. That's why we believe our highly-acclaimed range of Dividers and Moulders are the best that money can buy.

The JAC Paniform Divider Moulder can be set up by just one person and is capable of automatically dividing and moulding up to 900 pieces of dough per hour. The in-built flour dispenser and Teflon coatings prevent dough sticking, and the stainless-steel finish ensures durability and easy cleaning.

The Vitella Bun Divider Moulder is perfect for optimising your workspace, accurately cutting and shaping dough with an output of up to 9,300 pieces an hour, with a surprisingly small footprint.

A product weight range of between 12g to 360g, programmed via a simple Touch Screen Controller, makes it the ideal Divider Moulder for the small-to-medium bakery.



JAC PANIFORM
DIVIDER MOULDER



VITELLA BDM –
BUN DIVIDER
MOULDER SPAA

For further details on how our Divider Moulder range can help your productivity, contact one of our sales team today.

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