

# STRESS FREE



## MAKE YOUR BREAD PRODUCTION EASIER WITH MONO'S DIVIDER & MOULDER RANGE

Our highly-acclaimed Divider & Moulder range is designed to help keep your bread production moving.

Jac's Paniform Divider Moulder automatically divides a wide range of doughs and it has adjustable pressure to prevent de-gassing. Featuring stainless steel tanks and blades it can produce up to 1,000 shaped dough pieces per hour. Alternatively, **MONO's** Volumetric Divider has an efficient suction-fed divider, a Teflon coated hopper with a huge 70kg hopper capacity and is capable of producing 900 tightly formed dough pieces per hour.



JAC PANIFORM  
DIVIDER & MOULDER



MONO – VOLUMETRIC  
DIVIDER

For further details on how our Divider Moulder range can help keep your production moving, contact our sales team today.

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