

Transform Your Bread Production

MONO's Volumetric Divider expertly automates the dividing and pre-rounding processes - with both accuracy and speed - whilst at the same time handling the dough gently and sympathetically to ensure the quality and texture of the dough structure remains intact.

- Produces up to 960 pieces per hour
- Product weight range between 250g to 1,000g
- Teflon coated hopper
- Integrated flour duster
- Simple one-person operation
- Fully automated process
- Automatic lubrication system
- Manufactured in hygienic stainless steel
- Equipped with a pre-moulder
- Complete with Extended 2-Year Warranty











Our full range of Dividers and Moulders can be found on: www.monoequip.com

For further information contact: sales@monoequip.com or Tel: 01792 564 000.