

MONO Equipment's **NEW** Innovative Products Arrive at Foodex, 2018



MONO Equipment, the longest established manufacturer and supplier of bakery equipment in the UK, will once again be exhibiting at the UK's most prestigious and important bakery exhibition, Foodex.

This year we will be focussing on our key strengths - **baking, depositing and dough processing** - and we will be showcasing our next generation of **confectionery depositors** and a **NEW** range of **planetary mixers** all aimed at large scale patisserie production.

Our **NEW** **confectionery depositor** range will feature 1, 2 and 3 colour depositing along with highly sophisticated 3D-X multi-directional movement control. The technology used in these **NEW** machines will provide almost unlimited product design possibilities which will delight even the most creative patisserie.

Flavio Anzil, a prestigious chocolatier and pastry chef from Italy who has over 40 years experience, will be on our stand for the duration of the show creating a range of delicious chocolates using our **Gami chocolate enrobers** and **tempering machines**. Come and see him in action and sample one or two!

MONO Equipment's **New Two-Pocket Gemini Roll Plant** will effortlessly produce up to 3,200 perfectly formed rolls per hour with accuracy and consistency. With the addition of MONO's **Roll Forming Unit**, the variety of bread rolls that can be produced can be significantly expanded to include flattened hamburger rolls, petit pain and elongated hotdog/finger rolls.

All bakeries need some form of baking oven and it is in this area where MONO Equipment truly excels. Our range of **convection, deck and rotary rack ovens** all incorporate the very latest energy-saving technology coupled with a highly - intuitive, icon-driven full colour touch screen controller which ensures the perfect bake each and every time.

One of MONO's latest innovations, is the **NEW BX Eco-Wash Oven** which has been specially designed to provide a complete baking and self-cleaning solution; quickly and easily removing all odours and food residues from the oven chamber enabling retailers to switch between different food groups such as bacon and croissants in just 35 minutes.

Also in action during the show will be our **industrial range of pastry product lines** which expertly automates the continuous production of a wide range of doughs 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. We will be demonstrating the machines capabilities during the show and creating a mouth-watering range of sweet pastries to tempt you.

Everything you could possibly need for your business can be purchased from MONO Equipment - your number one bakery equipment provider.

Please feel free to join the MONO team for coffee and refreshments during the show to see all our equipment in action. We will be situated in **HALL 3, Stand S251**.



For further details on our product range telephone: **01792 564 000**
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