



Mini | Multi | Metro | Combination | Twin Sheeter | Conical Rounder | DOUGH MOULDERS











It All Began with a Handful of Bicycle Parts



Designing and Manufacturing Dough Moulders Since 1947

During the Second World War, MONO Equipment's founder and President, Mr D Ayres Jones, was working at the family's bakery in Swansea, South Wales. When his brother was conscripted for war service, however, Ayres found it increasingly difficult to manage the increased workload on his own and began contemplating designing a machine which would mechanically take over the very labour intensive task of moulding the dough pieces before baking.

His dogged determination, combined with his love of engineering, meant that within a very short period of time Ayres had designed and built his first bread moulding machine almost entirely from scrap materials, including parts taken from an old motor cycle along with bits and pieces sourced from a local scrapyard. In the time-honoured convention of the day, there was absolutely no welding involved in the machine's build as each part was hand-riveted together piece by piece.

The bread moulding machine was so successful that other bakers in the principality approached Ayres to make a bread moulder for their bakeries as well and, in 1946, the MONO Universal Bread Moulding Machine actually went into commercial production. By 1976 over 12,000 units of these revolutionary bread moulders had been manufactured and sold to almost every corner of the globe.

Today, MONO Equipment continues to manufacture a comprehensive range of bread moulders perfectly suited to the small artisan bakery, the medium sized independent bakery and the larger in-store scratch bakery. This brochure introduces the current range of MONO Equipment dough moulders, the basic principles of which have hardly changed since the very first MONO Universal Bread Moulding Machine manufactured over 70 years ago by the great visionary and inventor, Mr D Ayres Jones.

The Mini Moulder

The Perfect Solution for the Smaller Bakery

MONO Equipment's superbly compact table-top Mini Moulder is the perfect choice for small bakeries, flour mills and laboratories that are looking for a high quality piece of equipment to automate their dough moulding process, but have limited space available.

The Mini Moulder provides the ideal solution for producing a wide range of bread loaves and morning goods; it helps reduce production costs by saving the baker time and effort whilst ensuring wastage is kept to a minimum by producing high quality moulds with uniformity and consistency, each and every time.

The Mini Moulder's compact size, however, should not be underestimated; the moulder effortlessly produces up to 1,000 dough pieces per hour with a maximum length of 152mm (6"). The fully-adjustable sheeting rollers and pressure board can be easily and quickly altered to operate with dough pieces of between 28g (1oz) and 900g (2lbs) in weight.

*With the addition of the optional dough path inserts, the Mini Moulder's capability and versatility can be extended to also include the production of other bread products like finger rolls.

An optional stainless steel base unit is also available should you wish to keep your counter space free.





Stainless Steel Curling Chain





Moulding Pressure Adjustment

The Mini Moulder is suitable for:

Flour Types
— White
— Wholemeal
— Multi-Grain
— Granary
— Spelt
— Sprouted Grain
— Brioche
— Low Carb

The Mini Moulder at a Gla	nce:
Capacity:	Up to 1,000 pieces per hour
Dough piece weight range:	28g - 900g (1oz - 2lbs)
Dough piece length:	152mm (6")
Area of footprint (on base unit):	0.61 m ² (6.62 ft ²)
Area of footprint (without base unit):	0.36 m ² (3.87ft ²)







The Multi Moulder

The Preferred Choice for Artisan Bakers and In-Store Bakeries

MONO Equipment's Multi Moulder was first launched in the UK back in the 1950s and the fact that its essential blueprint and construction have hardly changed over this period of time pays testament to its superb design and innate functionality.

The Multi Moulder is perfect for both artisan and in-store retail bakeries due to its ability to produce a wide range of oven-bottom and tin loaves with accuracy and efficiency. Whilst treating the dough very gently, the Multi Moulder produces up to 1,200 pieces of dough per hour with beautifully tight moulds with no tails.

The key variables of sheeting pressure, moulding width and final moulding pressure can be easily adjusted to produce a variety of dough pieces with a weight range of between 56g (2oz) to 1,000g (2.2 lbs) and a dough piece length of between 152mm (6") to 300mm (12").

Demonstrating true product versatility with a terrific mould quality and speedy production rates guarantees the Multi Moulder will please even the most fastidious of bakers. The Multi Moulder is also available with an optional stainless steel mobile stand fitted with runners to take five 30" x 18" trays.





Adjustable Side Guides





Stainless Steel Curling Chain

The Multi Moulder is suitable for:

Bread Types	Flour Types
— Bread Loaves	— White
— Tin Loaves	— Wholemeal
— Bloomers	— Multi-Grain
— Sub Rolls	— Granary
— Demi Baguettes	— Spelt
— Fruited Breads	— Sprouted Grain
	— Brioche
	— Low Carb

The Multi Moulder at	a Glance:
Capacity:	Up to 1,200 pieces per hour
Dough piece weight range:	56g - 1,000g (2oz - 2.2lbs)
Dough piece length:	152 mm (6") to 300 mm (12")
Area of footprint:	0.77 m² (8.29 ft²)









The Twin-Sheeter Moulder

The Perfect Solution for the Artisan Baker and In-Store Bakeries

Perfectly suited to the small artisan bakery and the larger in-store retail bakery, the Twin-Sheeter Multi moulder incorporates all the features of the Multi Moulder but with the addition of a secondary set of rollers to produce a nice tight mould with no tails.

With a generous output of up to 1,200 pieces of perfectly formed dough every hour, the Twin Sheeter Moulder has the versatility to mould a variety of oven bottom and tin breads with consistency, accuracy and efficiency.

The sheeting pressure, moulding width and final moulding pressure can be easily adjusted to produce a variety of dough pieces with a weight range of between 56g (2oz) to 1,000g (2.2lbs) and a dough piece length of between 152mm (6") to 300mm (12").

Demonstrating true product versatility with a terrific mould quality and speedy production rates guarantees the Twin Sheeter Moulder will please even the most fastidious of bakers. The Twin Sheeter Moulder also features an assisted-lift top section, safely supported with gas struts, for quick and simple cleaning access.







Adjustable Side Guides

Easy Access for Cleaning

The Twin-Sheeter Moulder is suitable for:

Bread Types	Flour Types
— Bread Loaves	— White
— Tin Loaves	— Wholemeal
— Bloomers	— Multi-Grain
— Sub Rolls	— Granary
— Demi Baguettes	— Spelt
— Fruited Breads	— Sprouted Grain
	— Brioche
	— Low Carb

Capacity:	Up to 1,200 pieces per hour
Dough piece weight range:	56g - 1,000g (2oz - 2.2lbs)
Dough piece length:	152 mm (6") to 300 mm (12")
Area of footprint:	0.77 m ² (8.29 ft ²)







A Dough Moulding Solution to Fit Your Every Need...

7 Key Benefits of Using MONO's Dough Moulders:

- Produces consistent mould shapes each and every time
- Dough quality is protected and maintained due to gentle handling
- Produces a seamless finish for an attractive appearance and excellent crumb structure
- Controlled tension during sheeting and moulding results in an even proving
- Helps de-gas the dough making the cell structure of the final baked product finer and more uniform
- Helps prevent the dough from being easily torn
- Lowers production costs due to improved operational efficiencies















7 Key Features of MONO's Dough Moulders:

- Manufactured in hygienic stainless steel for ease of cleaning
- Tried and tested technology creates perfect mould results with accuracy and consistency
- All food contact materials comply with the UK's most stringent food-safety standards
- Space-conscious designs with options to suit even the smallest of bakery layouts
- 'Flip-Flap' Safety Hopper In-feeds for complete operator safety and peace of mind
- Simple and intuitive manual controls for quick product changeovers
- Thermoplastic polyurethane (TPU) belts for hygienic production and ease of cleaning













The Metro Moulder

The Original London
Bloomer Moulder - Designed
by Bakers for Bakers

The Metro Moulder has been designed with reliability and ease of operation in mind and is capable of producing a wide range of breads including bloomers, tin breads and small batons.

The highly versatile Metro Moulder effortlessly produces high quality dough pieces at a rate of 1,200 pieces per hour, with a weight range of between 56g (2oz) and 1.8kg (4lbs) and lengths of between 152mm (6") and 380mm (15").

A great feature of the Metro Moulder is its Teflon-coated double sheeting rollers which perform a gentle two-stage reduction of the dough, whilst two stainless steel curling chains deliver greatly improved consistency of shape and size to the finally moulded dough piece.

Simple manual controls enable quick and efficient product changes whilst a viewing window, positioned at the rear of the moulder, allows the operator to monitor the progress of the dough on its journey through the machine.

The Metro Moulder is traditionally available as an option on our range of Fusion Bread Plants, but is also available as a standalone unit incorporating a small hopper for manual feeding.









Teflon-Coated Rollers

The Metro Moulder is suitable for:

Bread Types	Flour Types
— Bread Loaves	— White
— Tin Loaves	— Wholemeal
— Bloomers	— Multi-Grain
— Sub Rolls	— Granary
— Demi Baguettes	— Spelt
— Fruited Breads	— Sprouted Grain
	— Brioche
	— Low Carb

Capacity:	Up to 1,200 pieces
	per hour
Dough piece weight range:	56g-1,800g
	(2oz - 4lbs)
Dough piece length:	152 mm (6") to
	380 mm (15")
Area of footprint:	1.3 m² (14 ft²)







The Combination Moulder

True Dough Moulding Versatility - Including Baguettes

The highly versatile Combination Moulder shapes all oven bottom, tin breads along with full size baguettes with absolute accuracy and consistency. With an output of up to 960 pieces per hour the moulder produces gently moulded dough pieces with a length of between 152m (6") to 300mm (12") and baguettes with an impressive length of up to 710mm (28").

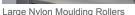
The dual sheeting rollers and pressure boards are adjusted via simple manual controls to ensure a gentle reduction of the dough whilst Teflon coatings and the use of high performance polymers along the dough path provide a clean, unimpeded journey through to the final off-take conveyor belt.

Ergonomically positioned seeding trays provide the ability to quickly seed the dough pieces with speciality toppings as they are removed from the moulder, helping to speed up the production process.

Cleaning the rollers, scraper and curling chains couldn't be quicker or easier due to the many easily-accessible doors and panels on the Combination Moulder. The moulder is also available in two formats; a manual hand-fed version and an automated version which forms part of MONO's Fusion and Fusion Pro Bread Plants.









Manually Adjustable Controls

The Combi Moulder is suitable for: **Bread Types** Flour Types - Bread Loaves - White Tin Loaves — Wholemeal Bloomers - Multi-Grain - Sub Rolls — Granary Demi Baguettes - Spelt Sprouted Grain Fruited Breads Baguettes Brioche - Low Carb

The Combi Moulder	nt a Glance:
Capacity:	Up to 960 pieces per hour
Dough piece weight range:	250 g - 1,000 g (9 oz - 2.2 lbs)
Dough piece length:	152mm (6") - 710mm (28")
Area of footprint:	1.23 m² (13.23 ft²)







The Conical Rounder

For the Perfectly Rounded Dough Piece

MONO's Conical Rounder provides the ultimate finishing for your bread by effortlessly producing perfectly rounded dough pieces which not only helps to preserve the internal structure of the dough but also provides a much better visual presentation to the first prover and final moulder.

The Conical Rounder accepts divided dough pieces with a weight range of between 100g (3.5oz) to 1,200g (2.6lbs) and gently takes it on an upward journey around a specially designed, precision-shaped 3 metre track that progressively rolls the dough in a controlled manner, at a constant speed, to produce perfectly rounded results.

The use of an integrated flour duster ensures the dough has a smooth path around the inner cone whilst an optional 6-nozzle hot air blowing system can be included to gently condition the surface of the dough for easier handling downstream and a better finished product.

The Conical Rounder can be used as a standalone piece of equipment and fed manually and is also available as part of MONO's Fusion Pro Bread Plant and our Fusion Compact Pro Bread Plants. A variable speed version is also available.









Positionable Hot Air Blowers

The Conical Rounder is suitable for:

Bread Types	Flour Types
— Bread Loaves	— White
— Tin Loaves	— Wholemeal
— Bloomers	— Multi-Grain
— Sub Rolls	— Granary
— Demi Baguettes	— Spelt
— Fruited Breads	— Sprouted Grain
	— Brioche
	— Low Carb

The Conical	Rounder	at a	Gland	:e:
Capacity:		Up	to 2,400	pieces

 Dough piece weight range:
 100g - 1,200g (3.5oz - 2.6lbs)

 Area of footprint:
 1m² (10.75ft²)







Technical Specifications

Specifications	Mini Moulder	der	Multi Moulder	lder	Metro Moulder		Combination Moulder	ion	Hand Fed Combination Moulder	tion	Twin Sheeter Moulder	eter	Conical Rounder	under
Stem Code	FG007		FG129		FG021		FG105		FG105		FG169		FG398	
Capacity	upto 1,000 pcs/hour	s/hour	upto 1,200 pcs/hour	/hour	upto 1,200 pcs/hour	:s/hour	upto 960 pcs/hour	hour	upto 900 pcs/hour	hour	upto 1,200 pcs/hour	cs/hour	upto 960 pcs/hour	our
Dough Piece Weight Range	28 - 900g	1oz - 2lbs	56 - 1,000g	2oz - 2.2lbs	56 - 1,800g	2oz - 4lbs	250 - 1,000g	9oz - 2.2lbs	250 - 1,000g	9oz - 2.2 lbs	56 - 1,000g	2oz - 2.2lbs	100 - 1,200g 3.	3.5oz - 2.6lbs
Dough Piece Length	152mm	<u>ල</u>	152 - 300mm	6 - 12"	152 - 380mm	- 1	152 - 710mm	6 - 28"	152 - 710mm	6 - 28"	152 - 300mm	6 - 12"		N/A
Width	343mm	13.5"	533mm	21"	750mm	29.5"	1,020mm	40.25"	1,020mm	40.25"	560mm	22"	950mm	37.5"
Width on Stand	584mm	23"	610mm	24"		N/A		N/A		N/A	610mm	24"		N/A
Height	889mm	35"	902mm	35.5"	1,310mm	51.5"	1,825mm	71.75"	1,825mm	71.75"	1,060mm	41.75"	1,490mm	58.75"
Height on Stand	1,651mm	65"	1613mm	63.5"		N/A		N/A		N/A	1,770mm	69.75"		N/A
Height with Hopper		N/A		N/A	1,610mm	63.5"		N/A		N/A		N/A		N/A
Depth	1,054mm	41.5"	1,257mm	49.5"	1,740mm	68.5"	1,205mm	47.5"	1,205mm	47.5"	1,257mm	49.5"	960mm	37.75"
Weight	110kg	243lbs		N/A	230kg	507lbs	470kg	1,036lbs	430kg	948lbs	168kg	370lbs	240kg	529lbs
Weight with Stand	129kg	284lbs	170kg	375lbs		N/A		N/A		N/A		N/A		N/A
Conveyor Belt Width	152mm	6"	302mm	12"	458mm	18"	Front 700mm Rear 750mm	Front 27.5" Rear 29.5"	Front 700mm Rear 750mm	Front 27.5" Rear 29.5"	302mm	12"		N/A
Number of Rollers		2		2		4				4		4		N/A
Primary Roller Diameter	89mm	3.5"	89mm	3.5"	87mm	3.5"	102mm	4"	102mm	4"	89mm	3.5"		N/A
Secondary Roller Diameter		N/A		N/A	87mm	3.5"	127mm	5"	127mm	5"	89mm	3.5"		N/A
Tertiary Roller Diameter		N/A		N/A		N/A	74mm	3"	74mm	3"		N/A		N/A
Roller Material	Steel		Steel		Teflon Coated		Nylon		Nylon		Steel			N/A
Pressure Plate Material	Stainless Steel	_	Stainless Steel	_	Stainless Steel	el	Stainless Steel	9	Stainless Steel	el	Stainless Steel	el		N/A
Curling Chain Material	Stainless Steel	_	Stainless Steel	_	Stainless Steel	el	Stainless Steel	9	Stainless Steel	el	Stainless Steel	el e		N/A
Scraper Material	Stainless Steel	_	Stainless Steel		Nylon		Nylon		Nylon		Stainless Stee	<u>e</u>		N/A
Conveyor Belt Material	Thermoplastic Polyurethane (TPU)	(TPU)	Thermoplastic Polyurethane (TPU)	(TPU)	Thermoplastic Polyurethane (TPU)	(TPU)	Thermoplastic Polyurethane (TPU)	(TPU)	Thermoplastic Polyurethane (TPU)	c (TPU)	Thermoplastic Polyurethane (TPU)	ic (TPU)		N/A
Spring Loaded Scraper? Y/N		Yes		Yes		Yes		Yes		Yes		Yes		N/A
Dough Centering Flaps? Y/N		Yes		Yes		Yes		No		N/A		Yes		N/A
Adjustable Side Guides? Y/N		Yes		Yes		Yes		No		N/A		Yes		N/A
Sealed Bearings? Y/N		Yes		Yes		Yes		Yes		Yes		Yes		N/A
Flour Duster Included ? Y/N		No		No		No		No		No		No		Yes
Noise Level		<85 dB		<85 dB		<85 dB		<85 dB		<85 dB		<85 dB		<85 dB
Electrics	Single or 3 phase + N	ase + N	380V/415V, 3 Phase, N +E, 50-60Hz OR 230V/240V Single phase 50Hz	hase, OR igle phase,	3 phase +N		415V, 3 phase 50Hz	3,5	415V, 3 phase, 50Hz	e, 50Hz	380V/415V, 3 phase, Neutral, 50-60Hz		415V, 3 phase, 50Hz	ns correct at til
Power Rating	0.37kW		1.7Amps per phase, 0.55kW OR 4 Amps 0.75kW	hase, \mps	0.75kW		0.75kW		0.75kW		1.7 Amps per phase, 0.55kW	phase,	2kW with heater option, 0.7kW without heater option	



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.

The very first piece of bakery equipment MONO Equipment ever produced was the Universal Bread Moulder which was built out f necessity from an assortment of spare parts and scrap materials, including a number of bicycle parts. By 1976 over 12,000 of these innovative dough moulders had been sold to almost every corner of the globe.

MONO Equipment still continues to manufacture a comprehensive range of specialist dough moulders, the fundamental designs of which have hardly changed since the very first Universal model back in 1947, that are perfectly suited to both the small artisan bakery and the larger in-store retail bakery.

To find out more contact us directly or check out our website below.



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