



Innovative equipment
for traditional baking



Aztec | Automatic | Tabletop

DOUGHNUT FRYERS



The Perfect Indulgence



Doughnuts are the perfect indulgence and on-the-go snack, with consumers paying premium prices for these luxurious treats.

The doughnuts most of us will remember from our childhoods bear no resemblance to the exotic, eye-catching, mouth-watering, visually stunning creations that are so in vogue right now and which often individually command the same price as a pack of sandwiches.



The combination of colours, flavours and textures used to create today's luxury doughnuts shows true creativity and an understanding of what really attracts and triggers today's consumers to purchase.

Producing these mouth-watering delights could not be simpler using MONO Equipment's range of Doughnut Fryers, which can effortlessly produce up to 900 doughnuts per hour with consistency and accuracy.

MONO Equipment produces a comprehensive range of doughnut equipment in a variety of sizes to suit most business – from a compact Table Top Fryer through to the ever popular Aztec Doughnut Fryer – all of which are suitable for producing a range of yeast raised doughnuts.

The craftsmanship that goes into each made-to-order doughnut fryer ensures that these machines are built to last. The copious amount of stainless steel used in their manufacture also guarantees them to be durable, hygienic and easy to clean.

7 Superb Features

- Quick and easy one person set up and operation
- Produces up to 900 yeast raised doughnuts per hour
- Small footprint which fits in most environments
- Engineered in hygienic stainless steel for quick and easy cleaning
- Ergonomic off-take height avoids strains and improves efficiency
- Requires minimum operator training
- Effortlessly produces a wide range of products including finger, ball and ring doughnuts.

7 Superb Facts

- Simple to use controller for easy and intuitive use
- Thermostatically controlled oil temperature
- Quickly and easily drained
- Electrical timer with audible alarm
- Washable, re-usable oil filter
- Fitted with safety guards to conform to the strictest safety requirements
- Comes complete with stainless steel off-take drainage trays.

The Aztec Doughnut Fryer



The highly versatile Aztec Doughnut Fryer is suitable for quickly and easily producing up to 800 yeast raised doughnuts per hour.

The doughnuts are gently fed into the oil - which is automatically heated up to the required temperature - and a turnover device automatically turns finger, ball and ring doughnuts, ensuring a perfect finish each and every time.

Each tray can hold up to 45 doughnuts and the trays are automatically removed from the oil once the frying time is completed.

Only the oil in the vicinity of the frying basket is heated to full working temperature, resulting in significant oil and electricity savings. Each fryer is

fitted with an integral oil filtration system which ensures that the oil is cleaned each and every time, reducing the amount of oil used and extending the life of the oil by up to 80%, which in turn results in significant cost savings. The filtration unit also acts as a reservoir for automatically replenishing the oil to its optimum level.

All built-to-order Aztec Fryers are manufactured in stainless steel, guaranteeing them to be durable, hygienic and easy to clean. The inclusion of lockable safety castors ensures ease of manoeuvrability.

The Aztec can also be converted to a 6-lane fryer, at the time of ordering, to produce larger 90mm (3.5") doughnuts.

7 Superb Facts

- Produces up to 800 float fried yeast raised doughnuts per hour
- Automatically turns finger, ball and ring doughnuts
- Trays automatically removed from the oil
- Reservoir automatically replenishes oil to the correct level
- Each tray can hold up to 45 doughnuts
- Suitable for tray sizes 27" x 18"
- 80 Litre oil tank



The Automatic Fryer



MONO Equipment's Automatic Doughnut Fryer has been designed with reliability and ease of operation in mind with minimum supervision and is capable of producing a wide range of doughnuts including ring, finger and ball.

The highly versatile Automatic Fryer effortlessly produces up to 900 yeast raised doughnuts per hour. Each doughnut tray, which can hold up to 45 doughnuts, is automatically fed into the frying tank and fully submerged into the oil which guarantees a quick and even bake and ensures the doughnuts are golden brown.

A great feature of the Automatic Doughnut fryer is that only the oil in the vicinity of the frying basket is heated to full working temperature, resulting in significant oil and electricity savings. The frying tank which holds 77 litres of oil is quickly and easily drained thanks to the integral drain valve.

Simple manual controls enable quick and efficient product changes whilst the safety thermostat ensures the oil doesn't overheat.

Available in left or right handed configuration, the Automatic Fryer is crafted in stainless steel, guaranteeing them to be durable, hygienic and easy to clean. The inclusion of lockable safety castors ensures ease of manoeuvrability.

7 Superb Facts

- Produces up to 900 immersion fried doughnuts per hour
- Available with immersion or float frying facility
- Suitable for producing a range of products including ring, finger and ball doughnuts
- Oil quickly and easily drained for efficient oil changes
- Each tray can hold up to 45 doughnuts
- Suitable for tray size 30" x 18"
- 77 litre oil tank.



The Table Top Fryer



MONO's Table Top Fryer provides the perfect solution for small businesses that have limited space but need to produce high quality, professionally baked doughnuts.

The Table Top Fryer has been skilfully designed to incorporate all the essential functions and features needed to produce a range of products including finger, ball and ring doughnuts.

Each fryer can produce up to 500 doughnuts per hour and is available with either an immersion, float or turnover frying facility. A special turning device is available when using the turnover frying method, which prevents any direct contact with the hot oil. The doughnut trays can hold up to 20 doughnuts and these are manually loaded into the frying

tank. The addition of the draining board means that when the doughnuts are fried they can be left draining whilst the next tray is loaded into the oil.

The Table Top Fryer controller has recently been upgraded with a **NEW** streamlined design which makes the entire user experience effortless. The **NEW** user-friendly controller is simple and easy to use and features a digital timer to accurately control the frying time.

An adjustable thermostat ensures the oil is heated to the correct temperature and a safety thermostat stops the oil from over heating. The 40 litre oil tank can be quickly and easily drained via the integral drain tap.

The Table Top Fryer is crafted in stainless steel which guarantees them to be durable, hygienic and easy to clean.

7 Superb Facts

- Produces up to 500 doughnuts per hour
- Available with an immersion, float and turnover frying facility
- Requires significantly less operating space than other machines
- Suitable for producing a range of products including finger, ball and ring doughnuts
- Single or 3-phase installation available
- Suitable for tray size 18" x 15"
- 40 litre oil tank.



The MONO Automatic Injector



MONO Equipment's Automatic Injector has been designed to consistently and accurately fill doughnuts and pastries with a wide range of fillings.

Featuring a **NEW** 65k OLED colour screen, the Automatic Injector can store up to 85 Pictorial and up to 99 Numerical programmes. The Auto Injector comes pre-loaded with a range of colourful icons featuring some of the most popular fillings available on the market; other pictorial icons can also be added to suit your specific needs if required. If you prefer to use the Numerical or Manual Modes, however, switching to your chosen mode is easily done at the touch of a button.

The new controller also incorporates Variable Speed and Suck Back settings which can be set for each programme to ensure exceptional accuracy. A new Continuous Mode function allows the Auto Injector to produce a continuous stream of filling until stopped by the user.

The Automatic Injector features two injector needles which make clean and accurate insertions into a wide range of products - without mess or waste. Fillings can be quickly and easily altered by simply changing the hoppers.

All hoppers are crafted in easy-to-clean reinforced plastic and have also been designed for easy viewing of the filling level inside.

7 Superb Facts

- Generous 9.1kg hopper capacity
- Delivers fillings between 9.5g to 907g
- Features a **NEW** 65K OLED Colour-Screen
- User Modes available include pictorial, numerical, manual, continuous and guest
- Variable Speed function
- Now with a programmable Suck Back function
- Can fill up to 1,200 pieces per hour.

Accessories

- Footpedal Activator
- Ring doughnut injector needles
- Additional hoppers



Accessories

To complement our Doughnut Fryers and Injector, MONO Equipment also supplies a comprehensive range of accessories for these machines.

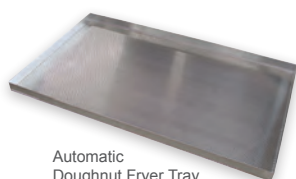
Doughnut Fryer Accessories



Aztec Doughnut Fryer Tray



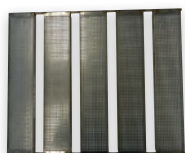
Doughnut Tray Handles



Automatic Doughnut Fryer Tray



Doughnut Tray Tool



Tabletop Doughnut Fryer Tray

Automatic Injector Accessories



Jammer Hopper



Ring doughnut needles



Needles (44mm long)



Footpedal



Needles (70mm long)

Technical Specifications

Specifications	Aztec Fryer	Automatic Fryer	Tabletop Fryer	Automatic Injector
Width (mm)	980 (38½")	-	800 (31½")	401 (15.75")
Width with left hand fitted draining board (mm)	1905 (75")	1892 (74½")	-	-
Width with right hand fitted draining board (mm)	-	1772 (69¾")	-	-
Width with two draining boards fitted (mm)	-	2525 (99¼")	1670 (65¾")	-
Depth (mm)	970 (38¼")	762 (30")	505 (19¾")	364 (14.25")
Height (mm)	-	-	930 (36½")	-
Height with frying unit in raised position (mm)	1400 (55")	1240 (48¾")	-	-
Height with float frying unit in raised position (mm)	-	1240 (48¾")	-	-
Height with hopper (mm)	-	-	-	480.5 (19")
Height without hopper (mm)	-	-	-	212 (8.25")
Weight (kg)	160 (353lbs)	160 (353lbs)	94 (207lbs)	10.5 (23lbs)
Output per hour	800	900	500	1200
Frying Tank Capacity (Litres)	80 (17.60 gallons)	77.25 (17 gallons)	40 (8.80 gallons)	-
Overflow Tank (Litres)	20 (4.40 gallons)	-	-	-
Tray Size (mm)	684 (27") x 457 (18")	782 (30") x 457 (18")	380 (15") x 457 (18")	-
Tray Capacity (per tray)	35 (7-lane model) 30 (6-lane model)	45	20	-
Lane Width (mm)	90mm (6-lane model) 70mm (7-lane model)	-	-	-
Noise Level	Less than 85db	Less than 85db	Less than 85db	Less than 85db
Electrics - UK				
Power supply	415V, 3 phase N plus E, 50Hz, 12.5kW	415V, 3 phase N plus E, 50Hz, 12.37kW	415V, 3 Phase, 50Hz, 7kW or 240V, 1 Phase 7kW	Single Phase, 13A maximum load

Specifications correct at time of publication. MONO Equipment reserves the right to amend the specification without prior notice.



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.

MONO Equipment's comprehensive range of doughnut equipment is available in a variety of sizes to suit most businesses - from the compact Table Top Fryer through to the ever popular Aztec Doughnut Fryer.

Manufactured in hygienic and easy-to-clean stainless steel, these highly versatile fryers are suitable for producing a wide range of yeast raised doughnuts.

MONO Equipment also supplies a wide range of specialist equipment to satisfy the constantly developing needs of the bakery, foodservice and confectionery markets.



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