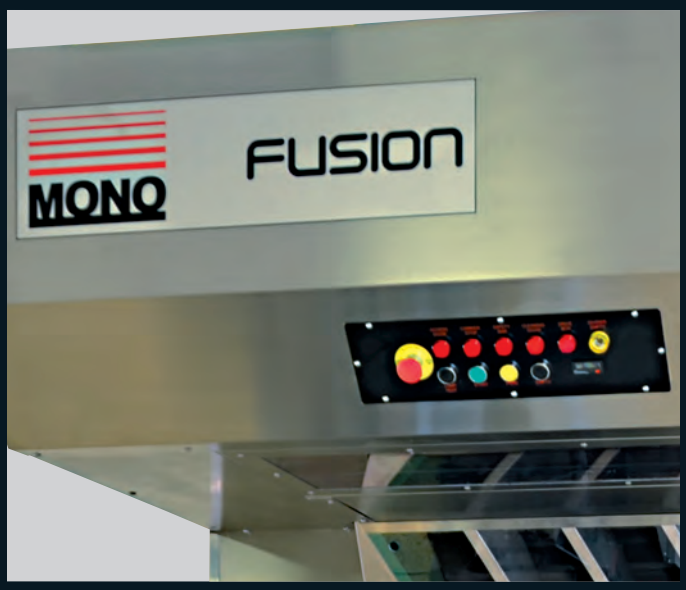
MONO

Innovative equipment
for traditional baking

Fusion

BREAD PLANTS



MADE IN BRITAIN

INTERESTING FACT:

The Origins of MONO Equipment's Bread Plants

By the mid 1950s the major baking groups were rapidly buying out all the smaller and medium sized bakeries and it was generally assumed that the demise of the small independent baker was inevitable. Ayres Jones, MONO Equipment's founder, had a different idea though and decided to concentrate his efforts on helping the small baker become more efficient and productive so that they could compete more favourably with the major players in the market.

This resulted in the 1958 launch of MONO's first bread plant, the Sleeping Baker, which completely automated the water dosing, dough mixing, intermediate proving and dough dividing processes, meaning that the lack of skilled staff was no longer a barrier to producing quality bread at an affordable price.

Today, MONO Equipment's flagship bread plants, the Fusion range, are built on this proud heritage and incorporate a range of technological advancements which make them some of the most efficient, accurate and flexible bread plants on the market today.

Transform Your Bread Production

What all good bakers have been waiting for...

MONO Equipment's flagship bread plants, the Fusion range, are designed to take all the strain out of quickly and easily producing a wide variety of breads. This brochure introduces our current range of MONO Equipment bread plants, which have been embraced by some of the UK's leading supermarket chains and independent bakers.

The Fusion Bread Plant is designed to dramatically improve output capacity and efficiency, increasing the volume of items that can be effortlessly produced compared with the more traditional methods involving manual labour. Requiring just one person to set up and operate, the plant can divide, intermediate prove and shape dough pieces and has a surprisingly small footprint enabling it to be used in premises where space is at a premium.

Ideal for the small to medium sized bakery, the Fusion Bread Plant consists of a Volumetric Divider, an Intermediate Prover and a Combination Moulder and is designed to produce a range of products including tin breads, bloomers, batons and French sticks, effortlessly, with speed, reliability and consistency.

The Fusion Compact and Fusion Bread Plant have the addition of a Conical Rounder to transform them into Pro Bread Plants.

The craftsmanship that goes into each made-to-order Fusion Bread Plant ensures that the machines are built to last. Teflon coatings and high performance polymers are used in the dough path, to prevent sticking and to improve dough handling. The copious amount of stainless steel used in their manufacture also guarantees them to be durable, hygienic and easy to clean.

7 Key Benefits of Using MONO's Fusion Bread Plants:

- Effortlessly produces a wide range of products including tin breads, bloomers, batons and French sticks
- Dough quality is protected and maintained due to gentle handling
- Exceptional accuracy of product weight, size and shape for total control of product quality and consistency
- Produces a seamless finish for an attractive appearance and excellent crumb structure
- Lowers produce costs due to improved operational efficiencies
- Fully automated process requires minimum intervention
- Option of adding a Conical Rounder to create the ultimate dough processing machine

The Fusion Compact

MONO Equipment's Fusion Compact Bread Plant is the perfect choice for small bakeries that are looking for a high quality bread plant to automate their dough moulding process, but have limited space available.

The Fusion Compact Bread Plant provides the ideal solution for producing a wide range of bread loaves. It consists of three components: a Volumetric Divider, an Intermediate Compact Prover and a Metro Moulder and helps reduce production costs by saving the baker time and effort.

Dough is easily fed into the Volumetric Divider which can hold up to 70kg and is automatically sucked through with minimum pressure to prevent any warming of the dough. The accurately divided dough pieces are then automatically fed into the Intermediate Compact Prover.

The Intermediate Compact Prover contains 88 mesh pockets which are designed to gently rest the dough pieces during the four minute proof time. Once the proofing cycle is complete the dough moves into the Metro Moulder.

MONO's highly versatile Metro Moulder features 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 moulded dough piece.

With a generous output of up to 960 pieces of perfectly formed dough every hour, the Fusion Compact Bread Plant effortlessly produces high quality dough pieces with a weight range of between 250g (8¾oz) to 1,000g (35¼oz) and lengths of between 152mm (6") and 380mm (15").

Key Features

- Produces up to 960 pieces per hour
- Product weight range between 250g (8¾oz) -1000g (35¼oz)
- Engineered in hygienic stainless steel for quick and easy cleaning
- 4 minute intermediate proof to gently rest the dough
- 88 perforated plastic pockets to prevent dough sticking
- Small footprint enabling it to be used where space is at a premium
- Suitable for producing a range of products including bloomers, tin breads and small batons
- Available in right and left hand configuration.

Add our Conical Rounder to the Fusion Compact to create the ultimate Fusion Compact Pro Bread Plant - the perfect choice where quality is non-negotiable.

The Fusion

NOW WITH 2 YEAR WARRANTY

Comprising a Volumetric Divider, an Intermediate prover and a Combination Moulder, the Fusion Bread Plant is the ideal solution for the medium sized bakery producing a range of products including tin bread, bloomers, batons and French sticks.

This fully automated bread plant can process up to 960 products per hour effortlessly with speed and reliability, requiring just one person to set up and operate - thus significantly reducing production costs.

The dough is automatically sucked through the Volumetric Divider with minimum pressure preventing any warming of the dough before it passes through an initial dough shaper into the Intermediate Prover.

Dough pieces are continuously fed into the Intermediate Prover from the Volumetric Divider and they are gently placed into the 180 mesh pockets as they gradually progress in the prover during the ten minute proof time. At the end of the 10-minute proofing period, each dough piece passes through dough centralising guides and along a conveyor belt into the Combination Moulder.

MONO's Combination Moulder shapes all oven bottom, tin breads and full size baguettes with accuracy and consistency. With an output of up to 960 pieces per hour the moulder produces dough pieces with a length between 152mm (6") to 300mm (11¾") and baguettes with a length of up to 710mm (28").

Key Features

- Produces up to 960 pieces per hour
- Product weight range between 250g (8¾oz) - 1000g (35¼oz)
- 180 perforated plastic pockets with 10 minute proof time
- Hygienic stainless steel construction, inside and out, for ease of cleaning and long-term durability
- Fits in an area 3,200mm (126") by 2,650mm (104")
- Capable of producing the perfect French Stick
- Suitable for producing a range of products including tin breads, bloomers, batons and French sticks
- Available in left and right hand configuration.

Add our Conical Rounder to the Fusion Bread Plant to create the ultimate Fusion Pro Bread Plant - the perfect choice where quality is non-negotiable.

The Volumetric Divider

as used in the Fusion Compact and Fusion Bread Plant

NOW WITH 2 YEAR WARRANTY

MONO Equipment'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.

Dough is easily fed into the hopper which can hold up to 70kg (154lb) and is then sucked through with minimum pressure which prevents any warming of the dough. The inside of the hopper is Teflon coated to avoid sticking and aid cleaning. Each hopper is fitted with isolated covers to conform to the strictest safety requirements.

The accurately divided dough pieces are automatically fed through an initial dough shaper to produce tightly formed pieces, while the integrated flour duster prevents any dough sticking to the conveyor belts.

With a weight range of between 250g (8¾oz) to 1,000g (35¼oz), the simple to use manual controls enable quick and efficient weight adjustment and the control panel has the added advantage of being multi-positional which allows the operator ease of viewing.

Each built-to-order Volumetric Divider features a closed-circuit automatic lubrication system which enhances the accuracy and long service life of the machine and is manufactured in stainless steel, guaranteeing them to be durable, hygienic and easy to clean.

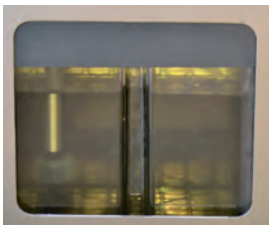
1

Control Panel
The user-friendly control panel is simple to program and features count, speed and weight settings.

2

Flour Duster
The integral flour duster, with variable output, can be used if required to prevent dough sticking.

3



Oil Reservoir
Clear external visibility of oil levels via front door panel.

The Compact Intermediate Prover

as used in the Fusion Compact Bread Plant

MONO Equipment's Compact Intermediate Prover has been designed to rest the dough pieces before they are moulded.

The dough pieces are continuously fed into the Intermediate Compact Prover from the Volumetric Divider and each piece is automatically placed into the 88 special carrier pockets, which are perforated to allow air to circulate around the dough to prevent sticking during the four minute proof time.

Simple manual controls enable quick and efficient product changes whilst viewing doors, positioned at the front of the prover, allows the operator access to the carrier pockets and also to monitor the progress of the dough on its journey through the machine.

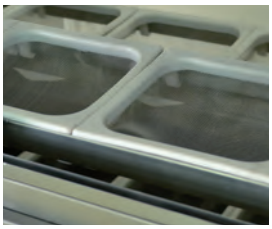
Dough pieces are transferred from the divider via an in-feed chute to the carrier pockets in the prover. As dough travels down the chute and into the pocket, an electronic eye is triggered which causes the carriers to move one position ready for the next dough piece. If after two minutes no more dough passes the sensor, a flashing light and buzzer will alert the operator who will adjust the controls to complete the four minute proofing cycle.

Once the proofing cycle is complete the dough pieces are transported through a teflon-coated off-take chute directly into the Metro Moulder.

1

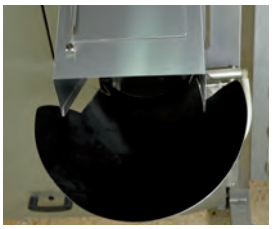
Control Panel
The easy to reach control panel makes operating quick and simple.

2



Plastic Pockets
The polyethylene pockets are perforated to allow air to circulate around the dough and to prevent sticking.

3



Infeed Chute
The teflon coated chute prevents dough from sticking.

The Fusion Bread Plant Range

7 Key Features of MONO's Fusion Bread Plants:

- Manufactured in hygienic stainless steel for ease of cleaning
- All food contact materials comply with the UK's most stringent food-safety standards
- Simple and intuitive manual controls for quick product changeovers
- Ergonomic off-take height avoids strains and improves efficiency
- Adjustable sheeting rollers to control the thickness of the dough piece
- Integrated flour duster prevents dough from sticking
- Space-conscious designs with options to suit small bakery layouts

NOW WITH 2 YEAR WARRANTY

The Fusion Compact

Compact Intermediate Prover

Volumetric Divider

Metro Moulder

The Fusion

Intermediate Prover

Combination Moulder

Volumetric Divider

NOW WITH 2 YEAR WARRANTY

The Most Popular Products our Fusion Bread Plants can Produce

MONO Equipment's bread plants are designed to effortlessly produce an endless array of high quality products.

The Fusion Compact Pro

The Fusion Pro

The Intermediate Prover

as featured in the Fusion Bread Plant

The Intermediate Prover is a 180-pocket automatic proofing system designed to gently rest the divided dough pieces before they are moulded.

The dough pieces are continuously fed into the Intermediate Prover from the divider and each piece is automatically placed into the special plastic carrier pockets. Dough sticking is prevented thanks to the use of Teflon coatings on the in-feed chutes and the mesh pockets are perforated which allows air to pass freely around the dough during the proofing cycle.

Simple manual controls enable quick and efficient product changes whilst viewing doors, positioned at the front of the prover, allows the operator access to the carrier pockets and also to monitor the progress of the dough on its journey through the machine.

Dough pieces are transferred from the divider via a chute to a carrier pocket in the prover. As dough travels down the chute and into the pocket, an electronic eye is triggered which causes the carriers to move one position ready for the next dough piece. If after two minutes no more dough passes the sensor, a flashing light and buzzer will alert the operator who will adjust the controls to complete the ten minute proofing cycle.

Once the proofing cycle is complete each dough piece automatically passes through dough centralising guides and along a fully automated conveyor belt before being delivered into the Combination Moulder.

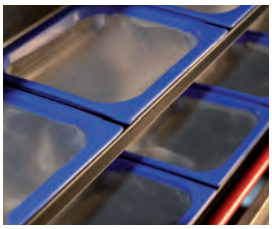
1

Control Panel
The easy to reach control panel features an integrated dough processing counter to record the number of products produced.

2

Curling Chain Lever
Simple to use lever to set the curling chain required for either loaves or French sticks.

3



Plastic Pockets
The polyethylene pockets are perforated to allow air to circulate onto the dough to prevent sticking.

The Combination Moulder

Only available with the Fusion Bread Plant

NOW WITH 2 YEAR WARRANTY

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 152mm (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.

1

Cleaning
The easily accessible door allows for easy cleaning of the rollers, scraper and curling chain.

2

Pressure Board Controller
Pressure can be quickly and easily altered to ensure that the dough piece is perfectly formed.

3

Product Selector
Easily adjustable lever for either loaves or French sticks.

The Metro Moulder

For use with both the Fusion Compact and Fusion Bread Plants

NOW WITH 2 YEAR WARRANTY

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 170g (6oz) 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.

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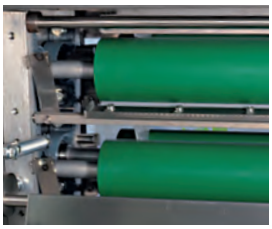
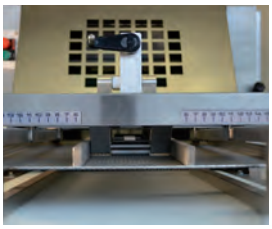


Easily Accessible Front Panel
The rollers, scrapers and curling chains can be easily cleaned via the accessible front cover.

2

Sheeting Roll Gap
Dough rolled thickness can be quickly changed using the easily adjustable controls.

3


Pressure Board Control
Pressure can be easily changed to ensure correct formation of the dough piece.

The Conical Rounder

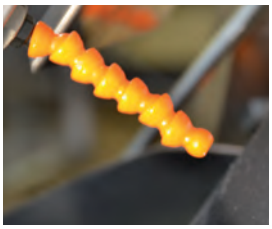
To create the Fusion Compact and Fusion Pro Bread Plants

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.

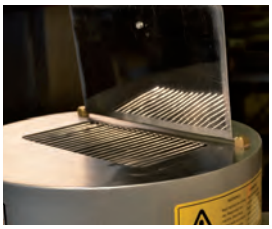
The Conical Rounder accepts divided dough pieces with a weight range of between 100g (3½oz) to 1,200g (2.6lbs) and gently takes it on an upward journey around a specially designed, precision-shaped 3 metre track that progressively rolls the dough in a controlled manner, at a constant speed, to produce 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.

1


Ventilation System
Air is gently blown on to the cone when using softer doughs.

2


Flour Duster
The integral flour duster, with variable output, can be used to prevent dough sticking.

3

Teflon Coated
The cone and off-take chute are both teflon coated which prevents dough from sticking.

*When used with the Fusion Pro and Fusion Compact Pro

Technical Specifications

Fusion Bread Plant Range	Footprint dimensions	Electrics - UK
Fusion Compact with Metro Moulder	2,900mm x 1,430mm	415V, 3 phase N plus E, 50Hz, 16A, 4.4kW
Fusion Compact Pro with Metro Moulder and Conical Rounder	3,940mm x 1,660mm	415V, 3 phase N plus E, 50Hz, 16A, 6.32kW with rounder heater, 5kW without rounder heater
Fusion with Combination Moulder	2,670mm x 3,130mm	415V, 3 phase N plus E, 50Hz, 16A, 4.81kW
Fusion Pro with Combination Moulder and Conical Rounder	3,740mm x 3,230mm	415V, 3 phase N plus E, 50Hz, 16A, 6.81kW with rounder heater, 5.5kW without rounder heater

Specifications	Divider	Compact Prover	Intermediate Prover	Combination Moulder	Metro Moulder	Conical Rounder
Width (mm)	670	1,225	1,750	1,020	750	960
Depth (mm)	1,065	1,075	1,650	1,205	1,740	960
Height (mm)	1,580	2,500	2,515	1,825	1,610	1,490
Weight (kg)	510	400	1,470	470	230	240
Output per hour	960	960	960	960	1,200	960
Capacity (g)	250-1,000g	250-1,000g	250-1,000g	250-1,000g	250-1,000g	150-1,000g
Noise Level	Less than 85db	Less than 85db	Less than 85db	Less than 85db	Less than 85db	Less than 85db
Electrics - UK						
Power supply	415V, 3 phase N plus E, 50Hz, 3.2Kw	415V, 3 phase N plus E, 50Hz, 0.37kW	415V, 3 Phase, 50Hz, 0.86Kw	415V, 3 Phase, 50Hz, 0.75Kw	415V, 3 Phase, 50Hz, 0.75Kw	415V, 3 phase, 50Hz, 2kW with heater option, 0.7kW without heater option

Please contact MONO Equipment for USA electrical details.

Also Available:

To complement the Fusion Bread Plants, MONO Equipment also supplies a comprehensive range of ovens.

The craftsmanship that goes into each built-to-order MX Eco-Touch Rack Oven and DX Harmony Deck Oven ensures that they are built to last. Both are produced in hygienic stainless steel for durability and ease of cleaning.

Deck oven

Rack oven

Harmony Modular Deck Oven:

- Available in 1-tray, 2-tray, 3-tray and 4-tray width model
- Can be stacked up to 5 decks high
- Independent controls for top and bottom elements to create the perfect balance of heat
- Single-piece, heavy sole plates for evenly distributed bottom heat perfect for traditional oven-bottom bread
- Modular components - make it suitable for installation in basements or above-ground-level locations

MX Eco-Touch Rack Oven:

- Specially designed ceiling-mounted rotating rack ensures a consistent even bake
- Fast heat up and recovery rates
- Steam is evenly deposited throughout the oven chamber to produce a superb crust with an even sheen
- Illuminated bake chamber provides clear visibility of the baking process
- Accommodates a single rack of up to eighteen trays capacity

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 highly acclaimed Fusion Bread Plant is designed to take all the strain out of producing a wide variety of breads quickly, simply and effortlessly and is one of the most efficient, accurate and flexible bread plants on the market today.

This superb, automatic bread processing machine, which has been adopted by some of the UK's leading supermarket chains for use in their in-store bakeries, is available in four different formats.

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

Scan using your smart phone to view the Fusion Video.

MONO

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