



Innovative equipment
for traditional baking

CakePortioner

FG493



The Fully Automated Cake Cutting Solution



In recent years cakes have experienced a huge revival partly due to the explosion of celebrity baking programmes on TV, and as a result retailers are facing a constant increase in the demand for fresh, sliced, ready-to-serve cakes.

Slicing cakes manually takes a lot of time and effort and MONO Equipment's NEW time-saving CakePortioner is a fully automated machine which effortlessly slices soft round cakes into evenly sized portions.

Perfectly Portions a Range of Soft Cakes

The CakePortioner enables a wide range of fresh soft round cakes and desserts to be sliced accurately, efficiently and effortlessly such as *Victoria Sponge Sandwich*, *Lemon Drizzle Cake*, *Carrot Cake*, *Chocolate Cake*, *Black Forrest Gateau*, *Red Velvet Cake* and *Strawberry Cheesecake*.

One of the main benefits of the CakePortioner is that cakes do not have to be frozen in advance to achieve perfect portions as it can quickly and easily cut fresh cakes with precision.

This innovative, patent-pending machine is simple and easy to use and is suitable for slicing a wide variety of soft round cakes and desserts from 152-305mm diameter and operates with cakes with a height from 25-178mm.

The 'plug-&-play' CakePortioner features a standard single phase 13amp plug, meaning it can be simply plugged in to a standard power socket for immediate use. This highly-compact table-top

machine requires less than 600mm of space in which to operate and provides the perfect solution for businesses that have limited space such as:

- Cake Shops
- Patisserie Shops
- Cafes and Coffee Bars
- Bakeries
- Supermarkets
- Cake Decorators
- Hotels and Restaurants
- Food Service Outlets
- Institutional Caterers
- Contract Caterers
- Airline Caterers

Requiring just one person to operate, this fully automated machine will accurately slice up to 120 cakes per hour and between 2 to 16 slices in approximately 30 seconds with speed, accuracy and reliability.

Consistency Each and Every Time

The CakePortioner provides consistently, accurate cut portions each and every time, whilst at the same time reducing wastage. The easy to change cutting wire provides a clean finish to each slice which makes the cake visually more appealing to the consumer.

Taking Portion Control to Another Level



Your First Choice When it Comes to Cutting Cakes

MONO Equipment's affordable CakePortioner takes all the time and effort out of manually slicing your cakes.

- Can slice up to 120 fresh cakes per hour
- Perfect for a wide variety of soft round cakes and desserts
- No need to freeze cakes before slicing
- Quick and easy one person set up and operation
- Suitable for cakes with a diameter between 152-305mm
- Operates with cakes from 25-178mm high
- Small and compact - takes up very little space
- Cuts between 2 to 16 slices in 30 seconds
- Simple-to-use digital control panel
- Easy to clean cutting wire with Safety Cut-out System
- Requires significantly less operating space than other ultrasonic machines
- Engineered in hygienic stainless steel for quick and easy cleaning
- Single Phase Plug-&-Play for immediate out-of-the-box usage
- Requires minimum operator training
- Motorised turntable with 3 different sized inter-changeable cake disc plates
- Worldwide patent pending



Technical Specifications

Length (mm)	500
Width (mm)	500
Height (mm)	570
Weight (kg)	35
Capacity per hour	120
Cake Size Diameter (mm)	152-305
Cake Size Height (mm)	25-178
Electrics – UK	
Power supply	Single phase, 13amp, 110v or 220v, 150w, 50-60Hz
Noise Level	60db

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

Manufactured by MONO Equipment, under licence of Posh Nosh Innovations (UK) LTD.



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