



**Fascia
Graphics**
LIMITED

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Case Study

Background

Founded in 1947, MONO Equipment, based in Swansea, is the leading bakery equipment company in the UK.

Now part of Aga Foodservice Equipment Ltd, MONO offers an exciting and unique combination of products and services for the bakery industry worldwide and the food



service industry. MONO's associate AFE companies are - Falcon Foodservice Equipment, Williams Refrigeration, Adamatic, Bongard, Pavailler, Belshaw Bros., Miller's Vanguard, AFE Online and AFE Serviceline.

MONO employs 220 staff and key clients include leading multiples, such as Sainsbury's, Tesco and Marks & Spencers as well as a raft of independent bakers.

Key product exports for the company have included its confectionery depositors, deck ovens, and its range of bake-off systems.

MONO Equipment and Fascia Graphics

Seven years ago, David Thomas, Project Engineer at MONO Equipment was recommended to use Fascia Graphics by MONO's buyer. He highlighted that they were offering other areas of the business a more reliable and cost effective service.

David Thomas, commented: "There were two key requirements we needed Fascia Graphics to meet. At the time, the first was to improve our incumbent suppliers service in regard to quality, and secondly to provide a more cost effective service.

Seven years later, they have delivered on both of these areas across a wide range of products. I would have no hesitation in recommending them on to another engineering company."

Fascia Graphics provides graphic overlays to MONO Equipment for a range of products including bake-off ovens and confectionery depositors. MONO's confectionery depositors are so well regarded in France that all depositors within French patisseries in France are now referred to as 'The MONO', in the same way as vacuum cleaners are widely referred to as 'Hoovers'.

Many of MONO's products, such as their bake-off ovens are situated behind the counter and visible to the general public. It is therefore vitally important that MONO Equipment's graphic overlays are manufactured to the highest quality to provide cosmetic appeal and physical toughness, so that they do not deteriorate over time.



Jeff Bownds, Marketing Manager, MONO Equipment commented:

"MONO's products are highly respected for their quality and therefore it is vitally important that all of our suppliers of product components meet the high standards we have set. Fascia's graphic overlays not only stand up to the daily wear and tear that they experience in the baking industry, the company is also quick to recommend new materials that will help give our company a competitive advantage in the marketplace."