



Product catalog

Mont Deco

Made-to-Order Chestnut Cake Machine
for Professional Use



MAC Co., Ltd



Made-to-Order Mont Blanc (Chestnut Cake): A Popular New Dessert in Japan

Made-to-order Mont Blanc, also known as a chestnut cake, is one of the most popular new desserts in Japan. Unlike traditional Mont Blanc cakes, made-to-order Mont Blanc is characterized by the technique of piping chestnut paste directly onto the dessert after an order is placed. This method maximizes the fresh and rich flavor of the chestnuts.

The performance of piping the paste right in front of the customer, along with the fresh taste, has made made-to-order Mont Blanc a hit, especially on social media. Many shops offer their own unique variations of this dessert, and it can be enjoyed with various flavors and toppings in addition to chestnut.

This dessert is highly popular among the younger generation due to its visually appealing presentation and delicate taste. It is often served in stylish cafes and specialty shops, and it has gained a reputation as an Instagram-worthy treat.



Made-to-Order Mont Blanc Machine for Professional Use

Our made-to-order Mont Blanc machine is designed for professional use in cafes, hotels, and restaurants. This innovative machine allows you to pipe chestnut paste directly onto the dessert after an order is placed, ensuring maximum freshness and flavor. With this machine, anyone can easily create made-to-order Mont Blanc with just one action after setting the cream or paste into the machine. (Made in Japan)

✔ Hygienic and Easy to Clean



The machine features detachable components that can be easily disassembled and cleaned, ensuring high hygiene standards.

✔ Customizable plates & machine



With 12 different nozzle plates featuring various hole sizes (1.5mm, 1.0mm, 0.8mm), you can create a Mont Blanc dessert that reflects your unique style and texture preferences.

✔ Stylish Design



Designed to seamlessly integrate with your café or restaurant's aesthetic, Mont Deco offers five distinct machine types to suit various settings.

The Easy-to-Maintain Popular Choice

The Standard model is crafted from high-quality stainless steel, offering excellent durability and resistance to rust. Its smooth surface allows for easy cleaning, enabling quick and efficient hygiene management by simply wiping off any paste or cream residues.

This model is our best-seller, favored by many customers for its practicality and ease of maintenance. Although its stainless steel design may appear more industrial and lacks decorative appeal, it is perfectly suited for use in the kitchen, away from the customer's view.

Standard model

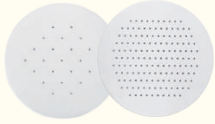
press type / manual

Price: ¥275,000 JPY (inc. tax)

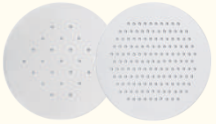
Material: stainless steel, aluminum, resin
 Size: Depth 320mm × Width 560mm × Height 635mm
 (Frame height 545mm, maximum height with lever raised 810mm)
 Weight: 11kg (main body)
 Accessories: 4 plates, cylinder, piston



Accessories 4 plates (Common to All Machines)




1.0mm
fewer holes, more holes



1.5mm
fewer holes, more holes

option

For stores offering a variety of pastes or looking to improve service efficiency, we recommend purchasing multiple cylinders.



Price: ¥41,800 JPY (inc. tax)

Affordable and Space-Saving Installation

The MP model features a simplified design by using different materials for the frame and handle compared to other models. This change in materials allows us to reduce costs without compromising functionality. Due to its utilitarian design, it is best suited for use in the kitchen rather than in front of customers. It is the most affordable option available.


MPmodel

press type / manual

Meets Japanese food truck license requirements


Price: ¥154,000 JPY (inc. tax)

Material: iron, stainless steel, aluminum, resin
 Size: Depth 300mm × Width 250mm × Height 610mm
 (maximum height with lever raised 770mm)
 Weight: 9kg (main body)
 Accessories: 4 plates, cylinder, piston



option


The rack can be changed to stainless steel.



Price: ¥16,500 JPY (inc. tax)

option

Anti-tip device can be added.



Price: ¥9,900 JPY (inc. tax)

※ anti-corrosion treated iron

Perfect for Piping in Front of Customers

The Wooden Frame Model features a design that complements the concept and image of cafes and restaurants with a strong aesthetic sense. This machine is chosen by establishments that wish to create Made-to-Order Mont Blanc in front of their customers.

Wood model




press type / manual

Price: ¥330,000 JPY (inc. tax)

Material: wood, iron, aluminum, stainless steel, resin
 Size: Depth 300mm × Width 620mm × Height 655mm
 (Frame height 560mm, maximum height with lever raised 825mm)
 Weight: 18kg (main body)
 Accessories: 4 plates, cylinder, piston

※anti-corrosion treated iron

wood colour

   Natural, Brown, Dark Brown

※This machine uses natural wood, so each piece has unique wood grain patterns and color variations. Please be aware of this when making your purchase.



Perfect for Piping in Front of Customers

The Wooden Frame Model features a design that complements the concept and image of cafes and restaurants with a strong aesthetic sense. This machine is chosen by establishments that wish to create Made-to-Order Mont Blanc in front of their customers.



Full Wood model

press type / manual

Price: ¥352,000 JPY (inc. tax)

Material : wood, aluminum, stainless steel, resin
 Size: Depth 295mm × Width 620mm × Height 655mm
 (Frame height 560mm, maximum height with lever raised 825mm)
 Weight :16kg (main body)
 Accessories: 4 plates, cylinder, piston

wood colour

   Natural, Brown, Dark Brown

※This machine uses natural wood, so each piece has unique wood grain patterns and color variations. Please be aware of this when making your purchase.



Space-Saving Installation

The Slim Model is recommended for use in front of customers or for stores offering takeout products. Compared to the Standard and Wooden Frame Models, it has a smaller base, allowing it to be installed in a more space-efficient manner.

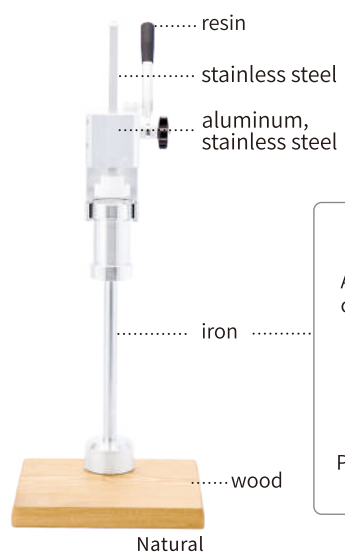
Slim model

press type / manual

Meets Japanese food truck license requirements

Price: ¥242,000 JPY (inc. tax)

Material: wood, iron, aluminum, stainless steel, resin
 Size: Depth 280mm × Width 315mm × Height 680mm (maximum height with lever raised 860mm)
 Weight: 11kg (main body)
 Accessories: 4 plates, cylinder, piston

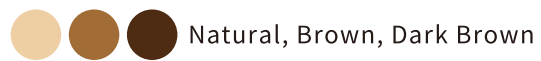


option

Anti-tip device can be added.

Price: ¥9,900 JPY (inc. tax)

wood colour



※This machine uses natural wood, so each piece has unique wood grain patterns and color variations. Please be aware of this when making your purchase.



Options, Additional Parts



Anti-Tip Stay

Price: ¥9,900 JPY(inc. tax)

An anti-tip device that secures the Slim Model and MP Model machines to the table.
 Material: Stainless steel



Stainless Steel Rack

Price: ¥16,500 JPY(inc. tax)

A part that replaces the rack on the MP Model (iron with anti-corrosion treatment) with stainless steel.



Piston

Price: ¥6,600 JPY(inc. tax)

An additional part for stores offering a variety of pastes.
 Material: POM (Polyoxymethylene)



Cylinder

Price: ¥41,800 JPY(inc. tax)

An additional part for stores offering a variety of pastes.
 Material: Aluminum Capacity: 300cc



Cylinder Engraving

Price: ¥5,500 JPY(inc. tax)

Laser engraving of desired text or logos on the cylinder. Perfect for Piping in Front of Customers.



We also offer customization of the machine body to meet your specific needs.

Please feel free to contact us for more details.



Comparison of Thickness by Hole Diameter



This size is recommended for using softer pastes such as buttercream or sweet potato paste, which are softer compared to chestnut paste.



This size is the most popular thickness used in many stores. It is ideal for offering Made-to-Order Mont Blanc.



This ultra-fine size creates an exceptionally smooth texture. Please make sure to strain the paste thoroughly before use.

Accessories

All machines include a basic set of four plates.

Material:Stainless steel
For additional purchases:
Price ¥6,600 JPY each (inc. tax)



type1 | 1.0mm / fewer holes



type2 | 1.0mm / more holes



type3 | 1.5mm / fewer holes



type4 | 1.5mm / more holes



You can check it out on our YouTube video.



Option Plate

Price:¥6,600 JPY each (inc. tax)



type5 | 0.8mm / fewer holes

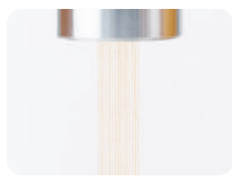


type6 | 0.8mm / more holes

Option Plate for Takeout

The plate has holes closer to the center, making it suitable for use with small containers.

Price:¥6,600 JPY each (inc. tax)



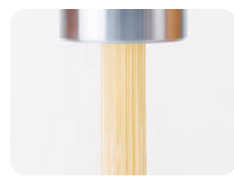
type7 | 0.8mm / fewer holes



type8 | 0.8mm / more holes



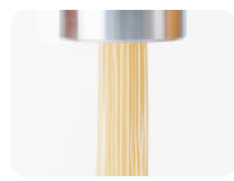
type9 | 1.0mm / fewer holes



type10 | 1.0mm / more holes



type11 | 1.5mm / fewer holes



type12 | 1.5mm / more holes

We can also create custom plates to meet your specific needs. Please contact us for more details.



How to Order

Official Online Store

The products in the catalog can be purchased from the MontDeco Online Store.

If in stock: The items will be shipped within 3-5 business days after payment is confirmed.

If out of stock: The items will be made to order, and it will take about two weeks from order to shipment.

montdeco shop | 

<https://macshop.base.ec>



For orders from outside Japan:

International orders and shipping are available. The products can be purchased through the Zen Market Online Store.

Search on ZenMarket.

macshop | 



Official Web Site

For detailed product information and the latest stock updates, please check the official website.

Mont Deco | 

<https://www.mont-deco.com>



If the product is not in stock on the official website

Please inquire about the delivery time using the inquiry form on the official website or via email.

Please contact us before purchasing in the following cases

- If you wish to purchase multiple units at once
- If you want to customize the machine or plates
- If you want to engrave on the cylinder

Please note:

Phone inquiries cannot be answered in English.

Email inquiries can be made in English or other languages, but please note that our staff is not proficient in English. We will use Google Translate to respond.

Contact Us

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