

The Right Mix



Come and see us at
Foodex in April to view
these mixers in action



MONO Equipment supplies a range of planetary mixers aimed at the more industrial end of the market which are suitable for large scale patisserie production.

Our highly acclaimed **Ergo Bear Planetary Mixer** is designed to quickly and easily produce high volumes of confectionery dough with accuracy and consistency thanks to the reliable **Bear Varimixer** speed system. Available in three size options each mixer features a unique bowl clamping system which lifts the bowl into place and automatically raises it to the correct working height.

Escher's removable bowl planetary mixer is perfect for larger scale production and includes a double mixing tool which provides higher hourly output rates due to shorter mixing times and the adjustable bowl speed gives a more homogeneous mix. A touch-screen controller can store up to 50 programmes for quick product recall and the stainless steel bowl is quick and easy to remove thanks to the ergonomically positioned handle.



For further details on our product range:

Tel: **01792 564 000**

Email: sales@monoequip.com
marketing@monoequip.com

Website: www.monoequip.com



@monoequipment



@monoequipment