

CHOCOLATE HEAVEN

With MONO's Enrobing and Tempering Machines, it's never been easier to make mouth-watering chocolate.

Capable of producing between 50kg-320kg of chocolate an hour, Gami's comprehensive range of enrobing machines are suitable for full, half, top and bottom coating on all types of tempered chocolate.

The compact 25 Diva is ideal for the small artisan bakery and features a removable stainless auger for quick changeovers, integral bain-marie for total temperature control and an internal mixer for the smoothest consistency.

For large scale chocolate production the T600 machine is ideal. With an 80KG bowl capacity, fully automated continuous operation and a wire mesh belt to feed products through the chocolate, it won't let you down.

Contact the MONO sales team today for more information on the Confectionery Enrobing and Tempering range.



GAMI T600 ENROBING
MACHINE



GAMI DIVA12 TEMPERING
MACHINE WITH CONVEYOR BELT

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