

MASTER MIX



ESMACH SPIRAL MIXER



From the softest of dough to the most exquisite confectionary creations, MONO Equipment's extensive Mixer Range helps produce masterful results every time.

Esmach's Spiral Mixers are suitable for mixing all types of dough quickly and easily, thanks to the stainless steel spiral arm which gently rotates along the side of the bowl to create perfectly soft dough.

Alternatively, the **Bear Kodiak Planetary Mixer** is designed to process all of your confectionery and patisserie needs. The ergonomically designed Kodiak Mixer features a space-saving bowl trolley, an ultra-reliable varimixer speed system, and a wider whip which reduces the mixing time.

For details on how our mixer range can help your productivity, contact our team today.



BEAR KODIAK
PLANETARY MIXER

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