

MINI-MONO



Mini-MONO is a perfect choice for decorating items with melted chocolate in locations where space is at a premium. The design of the Mini-Mono—the bowl and pipe are off-center and the control panel has been moved to the front side for easy operation—gives all of the visitors to your shop an unobstructed view of the process. The Mini-Mono is available with your choice of a curved (optional) or 90-degree angle pipe. Designed for use in confectionery, bakery, ice cream and coffee shops, the Mini-Mono makes it easy to decorate waffles and other baked goods, and ice cream and gelato cups and cones.

The dosing pedal makes it easy to add just the right amount of chocolate and the auger pump reverses automatically to empty the pipe, while the front-mounted drain makes it easy to empty the melting bowl.

The Mini-Mono's low power consumption makes it affordable to run, which means you can entice customers with the smell of warm chocolate throughout the day.

Mini-Mono's standard configuration includes: Pedal-operated dosing mechanism; automatic reversible auger; Chocolate unloading via a valve on the rear of the machine.