



# CREMALDI-SERIES

The affordable alternative for fresh whipped cream with the mini whipping shaft!

## Basic version:

### Cremaldi-Uno-S-RA:

- Manual portioning
- Cooling to the garnishing nozzle
- Desinfection cleaning by flushing method with Automatic cleaning including a cleaning nozzle
- Including accessories such as tools, brushes and seals

### Cremaldi-Vario-S-RA & Cremaldi-Grande-Vario-RA:

- Magnet valve - exact garnishing
- Manual and auto portioning - portion size infinitely adjustable via the potentiometer Magnetic valve
- Separate on/off switch for appliance and cooling



Image may differ from actual product

### Optional:

- Whipping system individually customisable



## Technical Data:

### Cremaldi-Uno-S-RA: (1.5/2.0/2.5 Liter)

Power: 230V/1~ 50/60HZ

Processes up to 75 litres of liquid cream per hour

WxDxH, mm: 228x346x459 (2.5 L. = 482)

Weight: 25.5 (26)kg

### Cremaldi-Vario-S-RA: (1.5/2.0/2.5 Liter)

Power: 230V/1~ 50/60HZ

Processes up to 75 litres of liquid cream per hour

WxDxH, mm: 228x346x459 (2.5 L. = 482)

Weight: 26 (26.5)kg

### Cremaldi-Grande-Vario-RA: (6Liter)

Power: 230V/1~ 50/60HZ

Processes up to 80 litres of liquid cream per hour

WxDxH, mm: 318x405x497

Weight: 36.5kg

We are here for you!

+49 6434 9405-0

info@sanomat.com  
www.sanomat.com

Horstweg 29  
65520 Bad Camberg-Germany