



EURO-CREAM

Clear design, easy to operate, perfect whipped cream!

Basic version:

- Magnet valve for exact portioning
- Manual portioning
- Automatic cleaning system - disinfection cleaning using the rinsing process
- Intensive cooling to the garnishing nozzle
- Robust and clearly arranged control panel
- Separate on/off switches for machine and for cooling system
- Comes with a free tool, brush and gasket set as well as a cleaning nozzle

Options:

- Manual and automatic portioning - with 3 portion keys (individually adjustable)
- Whipping system individually customisable
- Digital temperature display
- GP connection - connector for a foot switch or garnishing pistol
- Automatic machine shutdown
- 400V industrial version for 12L version



Image may differ from actual product



Technical Data:

Euro-Cream: (2.0/2.5 Liter)

Auto version (manual portioning possible)



Power: 230V/1~ 50/60HZ

Processes up to 95 litres liquid cream per hour

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

Weight: 27.5 (2.5 = 28)kg

Euro-Cream: (6.0/10.0 Liter)

Hand version (manual portioning possible)

Power: 230V/1~ 50/60HZ

Processes up to 105 litres liquid cream per hour

WxDxH mm: 303x400x497 (6.0L)

Weight: 38kg

WxDxH mm: 303x400x520 (10.0L)

Weight: 41kg

Euro-Cream: (12.0 Liter)

Auto version (manual portioning possible)

Power: 230V/1~ 50/60HZ

Processes up to 105 litres liquid cream per hour

WxDxH mm: 412x470x530 (12L)

Weight: 48kg

We are here for you!

+49 6434 9405-0

info@sanomat.com
www.sanomat.com

Horstweg 29
65520 Bad Camberg - GERMANY

