

Easy to operate, fast and reliable!

Basic version:

- Manual portioning via robust rocker switches
- Intensive cooling to the garnishing nozzle
- Automatic cleaning system disinfection cleaning rinsing process
- Separate on/off switches for machine and for cooling system
- Magnet valve
- Comes with a free tool, brush and gasket set as well as a cleaning nozzle
- DIN 10507 and DGUV certified

Options:

• Whipping system individually customisable

Technical Data:

Power: 230V/1~ 50/60 Hz

Processes up to 95 litres of liquid cream

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

Weight: 30 (2.5 L. = 30.5)kg







