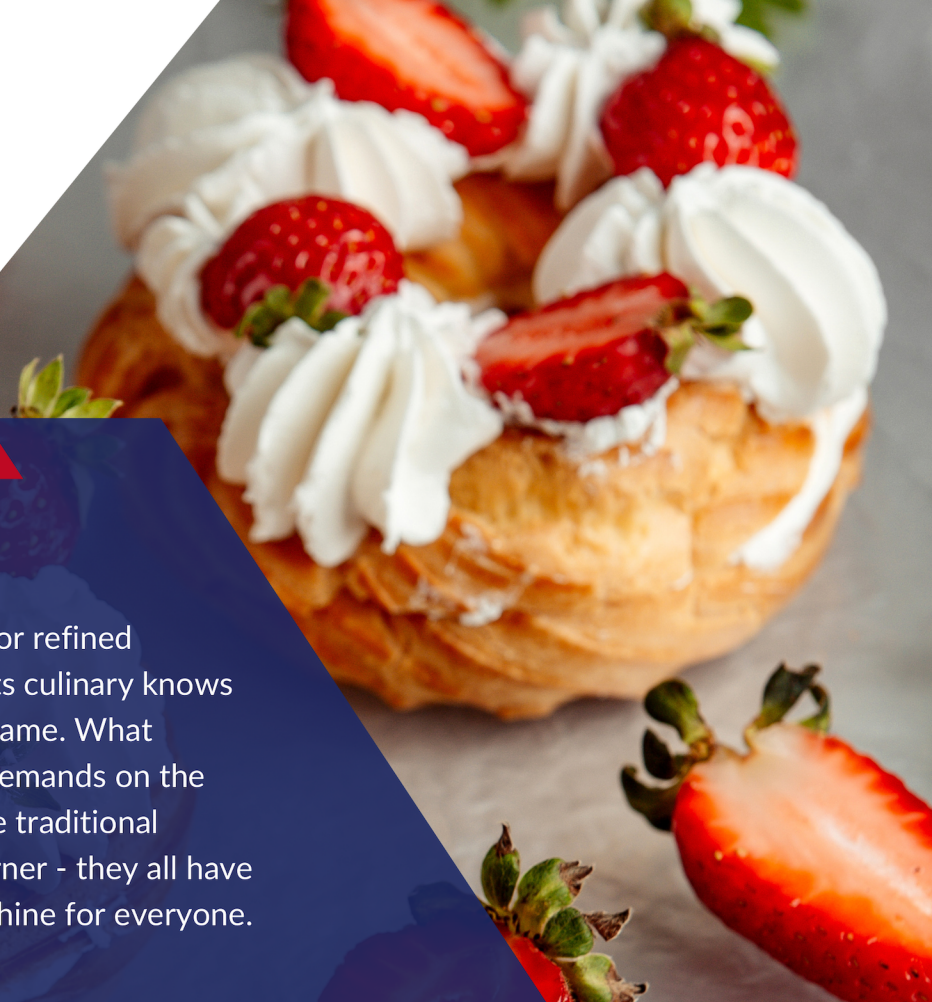


DUETTO

2 x 6 Liter

Whether crispy fresh, ice-cold seductive or refined arranged - everyone, who spoils his guests culinary knows guests know this: no two guests are the same. What applies to the guests also applies to the demands on the preparation. The young sidewalk café, the traditional bakery, or the ice cream parlor on the corner - they all have different SANOMAT offers the right machine for everyone.



Basic configuration:

- Two separate outlets, two separate pumps and two separate cream containers
- Intensive cooling up to the garnishing nozzle
- Manual portioning
- Clearly arranged and robust switches

Available on request:

- Whipping system adjustable to customer's demands

Testings and certifications:

- DIN 10507 certified

Ideal eligible for:

Ice cream parlors and restaurants with high customer frequencies; Easy to offer two different products products like pure cream and chocolate cream or vegan cream

Technical data:

Power supply: 230V / 50Hz

Processes up to 105 litres liquid cream per hour per side

2 x 6 litres cream container volume

Dim. (wxdxh mm): 460x400x496

Weight: ca. 65kg



Image may differ from actual product



We are at your service and will be happy to advise you in detail!

+49 6434 9405-0

info@sanomat.com
www.sanomat.com

Horstweg 29
65520 Bad Camberg
Germany