



EURO-CREAM-WAVE

Fresh cream, with added topping

When garnishing needs to be a breeze, the Euro Cream Wave comes into its own! Simply select the desired topping before the cream tapping and tap the freshly whipped cream directly decorated with dessert sauce. Naturally, the cream can also be tapped undecorated!

Basic version:

- 2 extra 1 liter containers for dessert sauces
- Switch to activate and choose the sauce units
- Separate on/off switches for machine and cooling
- 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
- Comes with a free tool, brush and gasket set as well as a cleaning nozzle

Options:

- Whipping system individually customisable

Technical Data:

Power: 230V/1~ 50/60HZ

WxDxH, mm: 416x400x497

Weight: 40kg



Image may differ from actual product

We are here for you!

+49 6434 9405-0

info@sanomat.com
www.sanomat.com

Horstweg 29
65520 Bad Camberg
Germany