

Bakery Device

MINI-BAKO-S

Excellent for continuous production and fast whipping in different places of use.

Our bakery unit takes the cream directly from a separate cream container and processes up to 120 liters of liquid cream per hour.

Basic version:

- Manual portioning using a robust switch
- Desinfection cleaning by flushing method
- Comes with a free tool, brush and gasket set as well as a cleaning nozzle

Technical Data:

Power: 230V/1~ 50/60HZ
Processes up to 120 litres of liquid cream
WxDxH, mm: 200x300x458
Weight: 20kg

Options:

- Automatic cleaning
- GP connection - connector for a foot switch or garnishing pistol (Mini-Bako-S)
- GPM fitting - GP connection
- Automatic machine shutdown
- Whipping system individually customisable

Image may differ from actual product

We are here for you!

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