Vaihinger GmbH
SANOMAT

Industrial Device

INDUSTRIE-BAKO-GP

Perfect for continuous production and very fast whipping of cream, suitable for various locations.

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
- Built in accordance to the DGUV guidelines
- 400 V
- GP connection, for connecting a garnishing pistol or foot switch

Options:

- Automatic cleaning
- GPMP fitting - GP connection, magnet valve and automatic portioning
- Automatic machine shutdown
- Whipping system individually customisable

Technical Data:

Power: 400V / 50Hz
Processes up to 160 litres of liquid cream

WxDxH, mm: 260x390x490
Weight: 23kg

Image may differ from actual product

We are here for you!

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