



Cremaldi Grande-Vario

5/6 litres


No matter if crunchy fresh, ice-cold tempting or sophisticatedly dressed - everyone who culinary pampers his guests knows it: No guest is like the other. What's a fact for guests also applies to the demands in preparing. The young street café, the traditional bakery or the ice cream parlour at the corner - they all have different needs and standards and SANOMAT offers the right machine for each of them.

Technical data:

5/6 litre cream container volume

Dimensions (WxDxH mm):
320x405x490
Weight: ca. 35kg
Power supply: 230V / 50Hz

Processes up to 80 litres liquid
cream per hour

 New since 2014! Now with 3 years
warranty! Valid for machines bought not earlier
than 01.01.2014



The Cremaldi-Grande-Vario offers ac-
customed quality at a low price.

It is cooled up to the garnishing nozzle,
has an on/off switch, manual and auto-
matic portioning and is easy to use.

The mini whipping column whips the
cream for a thick, stiff result.

If required the Cremaldi-Grande-Vario is
also available with a cleaning automatic.

Ideal for ice cream parlours, bakeries,
confectioneries, cafés and many more.

Built according to the guidelines of DGUV.



In case of any questions please do not hesitate to contact us! We are at your service!

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