



# Euro-Cream

5, 6, 10 or 12 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:

Power supply: 230V / 50Hz  
Processes up to 105 litres liquid cream per hour

for machine with 5/6 ltr. cream container volume:  
Dim. (wxdxh mm): 300x440x485  
Weight: ca. 39kg

for machine with 10 ltr. cream container volume:  
Dim. (wxdxh mm): 300x440x520  
Weight: ca. 40kg

for machine with 12 ltr. cream container volume:  
Dim. (wxdxh mm): 410x470x530  
Weight: ca. 47kg

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



## Basic configuration:

- Intensive cooling up to the garnishing nozzle
- Manual portioning
- Handy cleaning automatic
- Clearly arranged and robust control panel

## Available on request:

- 6, 10 or 12 litres cream container - made of stainless steel
- Automatic portioning
- Whipping system adjustable to customer's demands
- Automatic machine shutdown
- Garnishing pistol or foot switch connection
- Digital temperature range display

## Testings and certifications:

- **DGUV** certified (contains proving according GS/BG/EMV/EMC-regulations)
- **DIN-10507** certified

## Ideal eligible for:

Ice cream shops, confectioneries, cafés, bakeries and shops and gastronomy trade



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

Vaihinger GmbH SANOMAT  
Horstweg 29  
DE-65520 Bad Camberg  
Tel.: +49 64 34 / 94 05 0



Web: [www.sanomat.com](http://www.sanomat.com)  
Email: [info@sanomat.com](mailto:info@sanomat.com)  
Fax: +49 64 34 / 94 05 99