



## Euro-Cream

2,0 or 2.5 or 3,0 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 95 litres liquid  
cream per hour

for machine with 2 ltr. cream  
container volume:  
Dim. (wxdxh mm): 225x340x445  
Weight: ca. 29kg

for machine with 2.5 ltr., 3,0 ltr.  
cream  
container volume  
Dim. (wxdxh mm): 225x340x520  
(530)

 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:

- 2.5 and 3,0 Ltr.
- 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
- **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!

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