



Euro-Due

2 x 5 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

2 x 5 litres cream container volume
Dim. (wxdxh mm): 460x376x510
Weight: ca. 65kg

Basic configuration:

- Two separate outlets, two separate pumps and two separate cream containers
- Intensive cooling up to the garnishing nozzle
- Manual portioning
- Clearly arranged and robust switches

Available on request:

- Whipping system adjustable to customer's demands

Testings and certifications:

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

Ideal eligible for:

Ice cream shops and gastronomies with high customer frequencies; for those who wish to provide two different products like pure cream and chocolate cream



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



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

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