



Euro-Favorit

1.5 / 2 / 2.5 / 3 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 75 litres liquid
cream per hour

for machine with 1.5/2 ltr. cream
container volume:
Dim. (wxdxh mm): 225x345x445
Weight: ca. 26kg

for machine with 2.5/3 ltr. cream
container volume:
Dim. (wxdxh mm): 225x345x470
(490)
Weight: ca. 27kg

Cream portioning is easily carried out by pressing the dispenser button at the outlet.

The Euro-Favorit is equipped with the patented intensive cooling up to the garnishing nozzle.

The machine has a separate on/off switch as well as a cooling switch.

Weighing just 26 kg, it is easy to transport and extremely space saving thanks to its small dimensions.

The Euro-Favorit is ideal for gastronomy, cafés and bakeries.

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



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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