

# Rahmator

**Minomat 2L**

**Maximat 6L**

**Maximat 10L**

- \* Easy manual portioning
- \* Robust switches
- \* 2, 6 or 10 litres stainless steel cream container
- \* Cooling up to the garnishing nozzle
- \* Integrated thermometer
- \* Machine on/off switch
- \* With magnet valve - avoids delay yield of the cream

Technical data:

\* WxDxH, mm: 300x440x485 \* Power-supply: 230V/50Hz \* Weight: ca.39kg \* Volume: 6 ltr. \* Power: 1 ltr. liquid cream/40 sec.



**NEW!!!**

As of now with the flushing through disinfection cleaning! Shortens the time and makes the cleaning much easier.



Approved whipping system - with the double mixing barrels! 2 telescoped barrels, completely made of stainless steel.

Interior completely stainless steel



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