



S-class

S2 / S5 / S10

2, 2.5, 5, 6 or 10 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 2/2.5 ltr. cream container volume:
Dim. (wxdxh mm): 250x350x430
Weight: ca. 29kg

for machine with 5/6 ltr. cream container volume:
Dim. (wxdxh mm): 300x440x490
Weight: ca. 39kg

for machine with 10 ltr. cream container volume:
Dim. (wxdxh mm): 300x440x515
Weight: ca. 40kg

 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 and automatic portioning
- Handy cleaning automatic
- Touchscreen made of shatter-proof glass; easy to operate
- Digital display with moving text in different languages, displaying the temperature, cleaning requests, brief instructions for the cleaning, etc.

Available on request:

- 2.5, 6 or 10 litres cream container - made of stainless steel
- Whipping system adjustable to customer's demands
- Automatic machine shutdown

Testings and certifications:

- **DGUV** certified (contains proving according GS/BG/EMV/EMC-regulations)
- **DIN-10507** certified
- Accordant to HACCP regulations (data logging such as operating times and cleaning intervals)

Ideal eligible for:

Ice cream shops, cafés, bakeries 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
Email: info@sanomat.com
Fax: +49 64 34 / 94 05 99