



# Euro-Cream 6,0 L.



Available with following cream container volumes:

6.0 litres

**Modern design combined with robust and clearly arranged controls - offers quality cream and easy hygienic handling at any time!**

**Our all-rounder - top quality cream, even with the basic model!**

### **Basics:**

- Magnet valve "cream free" (patent protected)
- Manual portioning
- Automatic cleaning system
- Intensive cooling to the garnishing nozzle
- Robust and clearly arranged control panel
- Separate on- and off switches for machine and cooling
- Desinfection cleaning by flushing method
- Comes with a free tool, brush and gasket-set as well as a cleaning nozzle and a sample bottle of SANO-Desinfekt-Plus
- DIN 10507 and DGUV certified

### **Optional:**

- Manual and automatic portioning - with 3 portion keys (individually adjustable)
- Whipping system individually customisable
- Temperature range display or digital temperature display
- GP connection - connector for a foot switch or garnishing pistol
- Automatic machine shutdown



### **Technical data**

Power: 230V/1~ 50-60Hz  
WxDxH, mm: 303x400x497  
Weight 38 kg  
Processes up to 105 litres liquid cream per hour

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