

Compact and powerful cream whipper

A compact, easy cream whipper that produces cream of the highest quality. Economical and reliable. Fat content of the cream should be 33-35%, to give a better result in the cream. Suitable for restaurants, coffee shops, ice cream stands, bakeries and more.



Gives a finely cream

Equipped with:

- Digital temperature display. Manually adjustable to display and control the container's temperature and parameters
- Unique gear pump that is easy to clean
- NSF approved plastic parts
- Adjustable air injection to get desired air into the Cream (Overrun)
- Drip Tray
- Drain plug

Technical Specification

Capacity	- 105 lt. - 35 kg
Cream container	3 lt.
Cooling during the entire process	4°C
Dimensions WxDxH (cm)	24 x 44 x 44
Power	650W
Voltage	230V 50Hz
Weight	32 kg

