

whipped cream machine

Isselbaecher
kitchen equipment GmbH

SWHIP 	whipped cream machine Isselbaecher SWHIP Dimensions : 200 x 290 x 440 mm connection : 0,35 kW - 230/1/50 - capacity : 50 ltrs./hr whipped cream - content : 1 ltr. incl. cooling system - suitable for ambient temperatures up to 33°C - control of cream consistency by aircontroller - built-in cleaning system execution : stainless steel
Euro-Piccolo-RA-E-PI 	whipped cream machine Isselbaecher Euro-Piccolo-RA-E-PI-405 Dimensions : 225 x 340 x 445 mm connection : 0,55 kW - 230/1/50 - capacity : 1 ltr. raw cream within 40 sec./90 ltrs./hr. - content : 1,5 ltrs. - intensive cooling up to garnishing nozzle - removable cream container - c/w automatic cleaning - disinfection cleaning within rinse mode by special cleaning nozzles execution : stainless steel
Euro-Piccolo-RA-E-PI 	whipped cream machine Isselbaecher Euro-Piccolo-RA-E-PI-405 Dimensions : 225 x 340 x 5004 mm connection : 0,55 kW - 230/1/50 - capacity : 1 ltr. raw cream within 40 sec./90 ltrs./hr. - content : 3,0 ltrs. - intensive cooling up to garnishing nozzle - removable cream container - c/w automatic cleaning - disinfection cleaning within rinse mode by special cleaning nozzles execution : stainless steel
Euro-Piccolo-RA-E-PI 	whipped cream machine Isselbaecher Euro-Piccolo-RA-E-PI-405 Dimensions : 225 x 340 x 470 mm connection : 0,55 kW - 230/1/50 - capacity : 1 ltr. raw cream within 40 sec./90 ltrs./hr. - content : 2,5 ltrs. - intensive cooling up to garnishing nozzle - removable cream container - c/w automatic cleaning - disinfection cleaning within rinse mode by special cleaning nozzles execution : stainless steel

Euro-Cream-E-CM-002



whipped cream machine
Isselbaecher
Euro-Cream-E-CM-002

Dimensions : 300 x 440 x 485 mm
connection : 0,55 kW - 230/1/50

- capacity : 1 ltr. raw cream
within 35 sec./100 ltrs./hr.
- content : 6,0 ltrs.
- separate portioning soft touch buttons
small, medium size and large
cream portioning
- size of each portion can be variably
adjusted portioning key pad
- intensive cooling up to
garnishing nozzle
- stepless adjustable
air regulation with fine thread
permits a trouble-free
adjustment to different
cream qualities
- removable cream container
- c/w automatic cleaning
- disinfection cleaning within
rinse mode by
special cleaning nozzles

execution : stainless steel