



Cremaldi Uno-S

1,5 / 2 / 2,5 / 3 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:

For machine with 1,5 litre cream container volume

Dimensions (WxDxH mm):
225x345x445
Weight: ca. 27kg
Power supply: 230V / 50Hz

Processes up to 65 litres liquid cream per hour

 New since 2014! Now with 3 years warranty! Valid for machines bought not earlier than 01.01.2014



The Cremaldi-Uno-S offers accustomed quality at a low price.

It is cooled up to the garnishing nozzle, has an on/off switch, manual portioning and is easy to use.

The mini whipping column whips the cream for a thick, stiff result.

If required the Cremaldi-Uno-S is also available with a cleaning automatic.

Ideal for small catering businesses and small cafés.

DGUV tested (includes testing in accordance with GS/BG/EMV/EMC guidelines)



In case of any questions please do not hesitate to contact us! We are at your service!

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