



Cremaldi Vario-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):
245x330x440
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-Vario-S offers accustomed quality at a low price.

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

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

If required the Cremaldi-Vario-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!

Vaihinger GmbH SANOMAT
Horstweg 29
65520 Bad Camberg
Germany



Tel.: +49 64 34 / 94 05 0
Web: www.sanomat.com
Email: info@sanomat.com
Fax: +49 64 34 / 94 05 99