



Mini-Bako-S

Machine for bakeries

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:

Power supply: 230V / 50Hz

Processes up to 120 litres liquid cream per hour

Dim. (wxdxh mm): 200x300x450

Weight: ca. 18kg

Our model for bakery and confectionery purposes is very suitable for continuous production and extra fast cream whipping.

It is a pro machine for bakeries, confectioneries and canteen kitchens.

The Mini-Bako-S draws the chilled cream directly from the cream container, achieving a high level of efficiency. It has a very strong pump and processes up to 300 litres whipped cream per hour.

Because it has no own cooling it is easily transported and very handy.

The machine is easily cleaned by the flush disinfection cleaning and comes with various selectable options.

The whipping system can be adjusted to customer wishes and an „automatic machine shutdown“ (MA) can be installed. The machine can be equipped with the GP-connection - a plug for connecting a garnishing pistol or foot switch.

Built according to DGUV guidelines (includes testing in accordance with GS/BG/EMV/EMC guideline).



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



We are happy to be at your service and will advise you in detail!

Vaihinger GmbH SANOMAT
Horstweg 29
DE-65520 Bad Camberg
Tel.: +49 64 34 / 94 05 0



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