

Basic version:

- Manual portioning via the extra-large, robust button on the outlet
- On/off switch for device/cooling
- Intensive container cooling
- Disinfection cleaning using the rinsing process
- Including accessories (tools, brushes, seals and cleaning nozzle)
- Customizable impact system

Ideal as an entry-level model for restaurants and small cafés. Space-saving and flexible!



SAN MAT

Technical Data:

Power: 230V/1~ 50/60 Hz

Processes up to 60 litres of liquid cream

per hour

WxDxH, mm: 228x315x422

Weight: 23kg

Image may differ from actual product

We are here for you!



Horstweg 29 65520 Bad Camberg Germany

