

**PROMO**

# Refrigerated cream whipper in stainless steel, tank 2 L (100 L/h)

MCV/2

## Descriptions

mm (W x D x H)

250 x 410 x 400

<b>kW</b>	0.3
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<b>Voltage</b>	230/1N 50HZ
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<b>gross Weight (Kg)</b>	28 kg
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<b>Volume (m<sup>3</sup>)</b>	0.08 m <sup>3</sup>
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## Product details

- Production per hour: 100 liters.
- Continue production of whipped cream and mousses.
- Keeps the cream in perfect conditions preventing phase of separation.
- Consistent refrigeration from the container to the dispensing head.
- Allows interruption of production at anytime.
- Removable tank made of stainless steel, maintains easy and perfect hygiene.
- Standard: Labyrinth stem for cream with fat between 35% and 40% (other stem models possible on request).