



Euro-Piccolo

1.5, 2, 2.5 or 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:

Power supply: 230V / 50Hz
Processes up to 95 litres liquid
cream per hour

for machine with 1.5 or 2 ltr. cream
container volume:
Dim. (wxdxh mm): 225x345x445
Weight: ca. 29kg

for machine with 2.5 or 3 ltr. cream
container volume
Dim. (wxdxh mm): 225x340x470
(490)
Weight: ca. 30 kg

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



Basic configuration:

- Intensive cooling up to the garnishing nozzle
- Manual portioning
- Clearly arranged and robust switches

Available on request:

- 2, 2.5 or 3 litres cream container
- Automatic portioning
- Cleaning automatic
- Whipping system adjustable to customer's demands

Testings and certifications:

- **DGUV** certified (contains proving according GS/BG/EMV/EMC-regulations)
- **DIN-10507** certified

Ideal eligible for:

Ice cream shops, confectioneries, cafés,
gastronomy trade



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

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