

Cod: 8605

Double milkshake machine with two 2-glasses



Description

The Ristoattrezzature double milkshake whisk machine with two 2 glasses is designed for optimal insertion in professional premises and kitchens in compliance with European safety standards. Suitable for whipping drinks to perfection, the milkshake machine is a reliable, safe and space-saving tool. The milkshake machine is designed for professional preparation of milk-based delicacies and more. With this machine you can prepare alcoholic and non-alcoholic cocktails, smoothies and drinks of all kinds in no time. Particularly popular in bars, kiosks, restaurants, pubs, sandwich shops, ice cream parlours and more, this stand has the advantage of having two glasses, allowing you to make several preparations at the same time. Browse the online catalogue and select the product tailored to your needs. The double milkshake machine with two 2 glasses for ice cream parlours could be the perfect professional equipment for your needs.

Design and operation The design of the Ristoattrezzature Double Milkshake Machine with Two 2 Glasses is compact, sober and elegant. Its operation is easy and intuitive. The external dimensions are 190x380x520 mm for a weight of approx. 8 kg. The outer structure is made entirely of stainless steel to ensure durability and maximum hygiene. The electrical power is 0.3 kW. The voltage is 230 V. The double milkshake machine is equipped with two glasses, two speeds and two types of blades: flat for liquids or softer substances curved for fruit and other

larger or harder foods. Finally, the non-slip rubber feet provide extra stability for the blender. Choose to place the double milkshake blender with two 2 cups on a smooth surface: in a corner of the kitchen, on a special cabinet or, in view, in the living room. Optimise the preparation time of cold drinks with the Double 2-Cup Milkshake Machine for restaurants and fast food outlets.

Cleaning and maintenance For proper operation of the Double Milkshake Machine with Two 2 Glasses, it is recommended to clean every part of it daily and after each use. Cleaning this professional piece of equipment is quite simple and is facilitated by the nooks and crannies-free design. Simply disassemble the glasses and wash with water and a mild soap. Finally, proceed to carefully dry each part with the help of a soft cloth. Do not use abrasive sponges or aggressive products to avoid removing the chrome or running the risk of scratching the surface. Ensure maximum cleanliness and hygiene for your professional kitchen in just a few steps. Why it's the right product for you Choose the double milkshake whisk machine with two 2 cups for bars and ice cream parlours and buy a 100% Italian product: Reliable Robust Practical Fast Safe. Choose quality from Ristoattrezzature at a low cost. Discover all the details of the double milkshake machine with two 2 cups on our website and complete your purchase in just a few clicks.

Dimensions

Dimensioni esterne	190x380x520 mm
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Technical data

Peso	8 kg
Potenza Elettrica	0.3 kW
Voltaggio	230 V