

Cod: 42300931

Refrigerated cell height 2540 mm price excluding motor 1740x2540h mm



Description

Professional cream cooker

The professional cream cooker for pastry shops is a useful machine for preparing hot cream, zabaglione or ice cream mixture ready to be used for desserts.

The professional cream cooker consists of a stainless steel tank into which the mixture is poured. Cooking takes place in a bain-marie, helping to preserve the most authentic flavour of each ingredient and making cooking homogeneous.

Precisely because of this peculiarity it can also be used in professional kitchens, for example for cooking risottos and polenta, which require a creamy consistency.

Professional cream cooking machines are electrically powered, and some models have a double cooking speed to be adjusted according to the type of preparation required.

Some typical features of cream cookers include:

- cooking timer;
- temperature control thermostat;
- double tank to contain the thermal oil in the cavity and avoid contact with the cream;
- variable capacity from 2 litres to 22 litres.

How to clean cream cookers

The cream cooker tank must be emptied and cleaned every time a preparation is finished. For cleaning, a common, non-aggressive kitchen detergent and a non-abrasive sponge can be used.

Professional cream cookers on Ristoattrezzature

All professional cream cookers for sale on Ristoattrezzature are CE-marked.

Dimensions

Spessore pareti	70 mm
-----------------	-------