

Cod: 42310939

Refrigerated cell height 2540 mm price excluding motor 2140x2540h mm



Description

Professional cream passer

The cream-passer machine is an electrically-operated tool, suitable for making ricotta cheese-based creams or pastry creams, such as yellow cream, chocolate cream and much more, more consistent and softer.

How the cream strainer works

The cream strainer has a stainless steel bowl into which the cream to be strained is placed and an electronically operated whisk that rotates inside the cream to soften its consistency.

In addition to pastry cream, it is also possible to make fruit pulps such as mulberries, strawberries and even thick gravy from peeled fruit by changing the perforated funnel already supplied with the machine.

How to clean the cream strainer

The container of the cream strainer is easily removable and can be cleaned with water, kitchen detergent and a soft, non-abrasive sponge. Stainless steel is a weather and moisture resistant material and is compatible with food contact according to current regulations.

Passa crema on Ristoattrezzature

All cream passers in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	2140x2540x2540 mm
Spessore pareti	70 mm