

Cod: 3250069

Stainless steel table on legs and splashback depth 700 mm 1000x700 mm



Description

Yoghurt machine The yoghurt machine is an indispensable piece of equipment in every yoghurt shop and ice cream parlour serving fresh yoghurt on the menu. How the professional yougurtiera works The professional yoghurt machine is a device that enables the fermentation of milk and subsequent processing to obtain a thick, homogenous cream. Characteristic of yoghurt is, in fact, the presence of fermented lactobacilli. Inside the yougurtiera the temperature reaches a stability of 40-45°C, an ideal heat to allow the milk to ferment properly. The yougurtiera is electrically powered, with a heating element at the base that heats evenly. After a couple of hours of heating, the yoghurt is ready to be poured and served. Materials yougurtiera The tank of the yougurtiera is made of stainless steel, a material that does not change or affect the fermentation of the milk and is compatible with food contact according to current regulations. The outer containers can be made of glass or plastic. How to clean the professional yoghurt maker After preparing the yoghurt you can clean the inner tank with a non-abrasive sponge and a common non-aggressive kitchen detergent. It is a good idea to switch off the machine and let the inner container cool down before cleaning. Yougurtiera on Ristoattrezzature All yougurtiers in our catalogue are CE-marked.

Dimensions

Altezza alzatina	100 mm
Dimensioni esterne	1000x700x850 mm