

Cod: 38680286

**Stainless steel open table with 3 drawers on right side depth 600 mm
1800x600x850h mm**



Description

Professional whipped cream mixer Whipped cream is a widely used ingredient in pastry and ice-cream making, both to season cream cakes and to add cream flavour to ice-creams, milkshakes, waffles. The whip cream whipper thus becomes useful for keeping the whipped cream whipped for a long time and distributing it over cakes or the chosen dessert immediately, without losing consistency. How to whip cream The ice cream whipper is equipped inside with a stable tank at a temperature of 4°C that whips the liquid cream introduced from the top of the machine through the reclosable lid. Thanks to the transparent lid, it is possible to check the amount of cream still inside the cream whipper. The cream obtained with the whipper has a voluminous consistency and a good hold. Cleaning the whipped cream maker Cleaning the whipper is easy thanks to the removable inner bowl. The tray, made of stainless steel, can be cleaned with a common dishwashing detergent and a non-abrasive sponge. The stainless steel is compatible with food contact according to current regulations. Tuna lifter on Ristoattrezzature All cream lifters in our catalogue are CE-marked.

Dimensions

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Technical data

Peso	118 kg
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