

cream creator



O&one

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Benefits

The process for the preparation of milk froth and / or hot milk is based on the principle of the flow heater. The milk is taken directly from the refrigerator, the optimum temperature should be between 4 to 6 degrees. This ensures the *cream creator* working without hygienic impairments. The cleaning is done once a day, rinse the machine with a special cleaner using a custom developed cleaning program which automatically executes all necessary cycles.

Technology

The biggest advantage is the adjustability of the *cream creator*, since the quality of the milk froth can be adjusted by the customer as desired.

The *cream creator* is designed for a variety of milk with four serving sizes. The temperature range can be precisely adjusted from 60 to 66 degrees celsius depending on the customer needs.

Technical Data

Throughput: 40l/h
Connection: 110/230V 50-60Hz
Power: 2800W
Length: 300mm
Width: 120mm
Height: 400mm

Dealer / Distributor:

