

Single Phase



cream whippers

Kream SERIES



FRIGOMAT
macchine per gelato
made in italy



CHARACTERISTICS

- For whipped cream and mousse.
- Capable of whipping butterfat products up to 45%.
- High production with an overrun up to 300%.
- Removable tank for easy cleaning and no waste of product.
- Refrigerated nozzle.
- Pump completely disassembles for easy cleaning.
- Counter-top, small dimensions and low energy consumption.
- Setting for dispensing time and optional floor control pedal (only C007).



- Knob for dispensing time setting and socket for pedal dispenser connection



- Refrigerated nozzle detail

TECHNICAL INFORMATION

Model	Tank capacity Qts	Hourly production Finished product Qts	Electrical specifications	Total Amps Qts	Supplied with NEMA Cord	Cooling	Height in	Width in	Depth in	Net weight lb
Kream 2,5	2,6	up to 53	115V/60Hz/1ph	7,0	5-15P	air	16-15/16"	9-1/16"	22-7/8"	56
Kream 9/6	6,3 / 9,5	up to 106	115V/60Hz/1ph	7,0	5-15P	air	21-5/8"	11-5/8"	23-1/2"	83

• The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. • The hourly production is referred to the liquid mix, not to the finished product. The overrun depends on the type of mix. • The performances of air-cooled models are referred to 25°C environment temperature - Other specifications available upon request - Specifications subject to change without notice.



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Azienda Certificata
UNI EN ISO 9001:2000
Numero Certificato
50 100 5650

