

NATCOLD

Sencotel

Automatic whipped cream machine



Refrigerated Tank

The fresh cream is kept at the ideal temperature in the tank, refrigerated and with a thermostat, including a visual thermometer.



Multiply the volume by 200%

Equipped with a texturizer to increase the volume of the mixture by approximately 200%



Special Shape SOFTER

To creates an improved appearance of the cream, which is compact and whipped to perfection.



Wide Range

High level of performance for any type of natural or vegetable based cream, be it fresh or UHT (long life) cream.

1

STAINLESS STEEL TANK

2

EXTREMELY EASY TO CLEAN

3

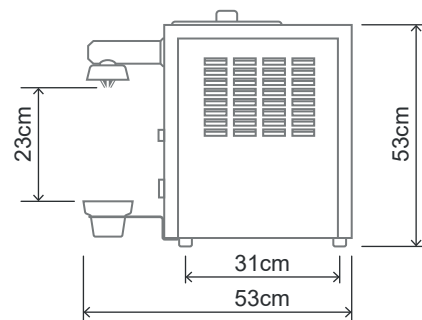
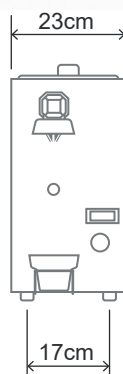
A SIMPLE REGULATOR MAKES IT POSSIBLE THE CHANGE THE INCREASE IN VOLUME

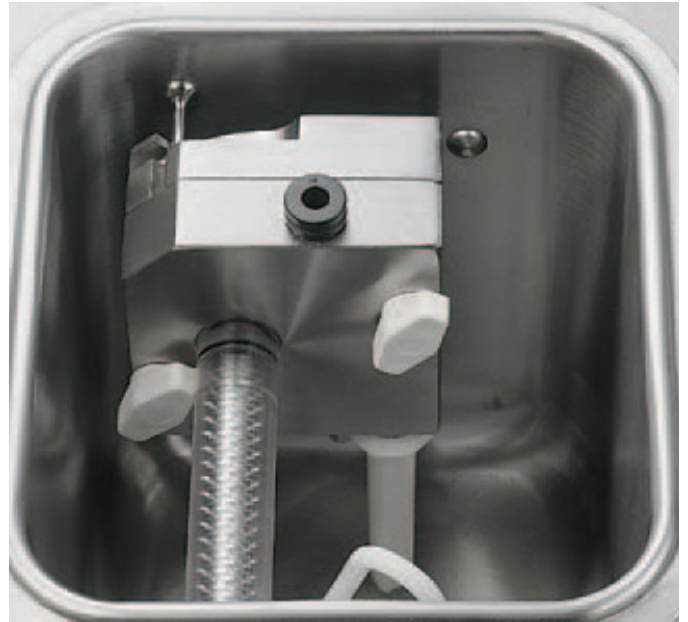
4

A NON-RETURN VALVE PREVENTS THE CREAM FROM RETURNING TO THE TANK

NATCOLD

| | |
|---------------------|-----------------|
| Max capacity of vat | 2 l |
| Power | 400 W |
| Electrical supply | 220 / 1 / 50 Hz |
| Condensation | Air |
| Hourly Production | 35kg / 105 l |
| weight | 23 kg |





Multiply the volume of your mix and **your benefits**

Only at the moment of request, by pushing the special switch, a patented pump suctions and then pushes the air and cream into a steel labyrinth (texturizer) where the mixture acquires an **increase in volume**.

Once the increase of volume reaches over 200% the cream is dispensed through a spigot with a ragged spout refrigerated up to the exit point.

