











Description

Each customer can create his own ice cream flavour. Whether with dry ingredients such as biscuits and cookies, chocolate, nuts and chocolates, with fresh fruit, or a creative flavour combination of several ingredients. On the cold plate the selected ingredients are processed to fresh ice cream rolls, in front of the customer.

- Danfoss® high-performance compressor
- constant cooling even at 30°C ambient temperature
- silent operation
- in approx. 10 minutes down to -20°C, immediately ready to start
- particular large and effective fan for reliable heat exchange
- innovative cooling technology ensures a uniform temperature
- Defrost function for quick cleaning
- ideal for the creation of creative decorations of liquid chocolate: patterns can be painted on the cold plate and harden immediately
- working surface 420 x 270 mm
- temperature variable down to -28 °C
- digital temperature control with display
- stainless steel case and plate
- cooling agent R452a

Technical data

	Electric power:	300 W
	Voltage:	230V
	Supply frequency:	50Hz
	Gas power:	'0'
	Width x depth x height:	550 x 345 x 390 mm
	Net-weight:	41 kg
	Working area:	470 x 270 mm
	Number of waffles:	'0'