



PROFESSIONAL MILK FROTHER FOR HIGH DEMANDS IN PRODUCTION AND QUALITY

# CREAM CREATOR

The Cream Creator is a milk foam generator for professional use. It is characterized by its tasty and even high-quality milk foam, easy handling, cleaning and durability.

## Benefits

The process for the preparation of milk and/or hot froth is based on the principle of the flow heater. The milk is taken directly from the refrigerator, the optimum temperature should be between 4 and 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

**Output: 40l/h**

**Connection: 110/230V 50-60Hz**

**Power: 2800W**

**Length: 300mm**

**Width: 120mm**

**Height: 400mm**