

Starcrem



Description

Starcrem is a multi-purpose machine ideal for all the products needed in the contemporary pastry shop.

Pastry chefs must be increasingly innovative and offer their clientele new products. This has required them to update, if not revolutionise, their production and, in turn, this demands new and more efficient equipment.

Features

- Electronic thermometers that guarantees constant and precise temperature settings
- Electronic board with display and LEDs make the machine easy to operate
- Sophisticated electronic mixing control

Machine Reference

Reference	Model
FG428	Starcrem

Dimensions:

Model:	Starcrem 30	Starcrem 60
Height:	1010 mm	1110 mm
Width :	550 mm	620 mm
Depth:	670 mm	770 mm
Weight:	140 kg	177 kg
Contents in liquid cream:	30 Ltr	60 Ltr
Power:	4.4 kW; 8.9 amp 3 Phase; 400 V - 50 Hz	6.5 kW; 12.7 amp 3 Phase; 400 V - 50 Hz



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