

Hagesana

Now also available
in stainless steel

CREAM-KING



cream whipping machine with refrigeration

**Hagesana has serially
built-in cooling!**



- ▶ Save cream
- ▶ Save time
- ▶ Save money

The right machine for the
confectioneries

With the HAGESANA cream whipping machine you
save cream.

Per each cream cake up to 300gr. - instead of three
you get four cream cakes out of the same quantity of
raw cream.

The cream is cooled by air vents in the bottom of the
container, therefore reaching high constancy even
during the summer season or at high temperatures in
the bakery.

For your own and the customer's safety the machines
is equipped with a sterilization unit. Operation ma-
nually or with an electronical device.



The universal machine CREAM-KING SE 3
combines all accessories in one version.



The two speeds of HAGESANA enable the cream to be
beaten softly. Tiny little cooled air-bubbles surround
the fat cells and make the cream constant.

The HAGESANA special procedure produces a light
fluffy cream which could not be more wholesome
and delicious.

All ingredients can be blended into the cream.
Average working time per filling: 5 to 7 minutes.

4 Models - mobile:

Capacity	Length	Width	Height	Weight
1 - 6 ltr.	780	420	1060	61
2 - 10 ltr.	780	420	1180	64
4 - 20 ltr.	800	560	1320	85
4 - 30 ltr.	800	560	1410	90

Dimensions in mm - weight in kg, all data refers to plastic
version. Models from 10 ltr. also available in stainless steel.

Technical Data:
Power connection: 2 speed motor 400/415 V
(other tensions on request)
50 cycles, 3 phase supply
Consumption: 500 Watts
Refrigerant: R 134a

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