

Hagesana

NEW!

CREAM-KING ECO 3.0



Mini cream whipping machine with refrigeration

**CREAM KING -
with serially built-in
cooling system!**



- ▶ Powerful
- ▶ Efficient
- ▶ Easy to use

The perfect machine for confectioneries, bakeries, hotels and catering.

Finally - the long awaited table model CREAM KING ECO 3.0 with built-in cooling system.

Take advantage of our longtime experience in the production of high quality cream whipping machines. The innovative and very efficient Hagesana whipping process has now been transformed from our stand-alone CREAM KING-model to our table model CREAM KING ECO 3.0. This allows a maximum of saving cream: get up to 4 ltr. of whipped cream out of 1 ltr. of liquid cream!



Furthermore costs for staff and cleaning can be reduced with the new CREAM KING ECO 3.0. The mini creamer is completely made of stainless steel. Cleaning becomes as easy as can be as there are only few components to take care of: bowl and mesh. Both can be cleaned easily in a dish-washer. Thanks to the easy to use one-hand-switch operating handling the ECO 3.0 is as simple as cleaning it: just turn on the

machine, fill the cream in the bowl, put the lid on and start the whipping process - the cream will be ready after just a couple of minutes. Ingredients can be blended in the cream, no need to do this by hand - one more working process simply saved.

The Hagesana whipping process in detail:

During the whipping process cold air is blown in the cream through very small holes in the bottom of the bowl. Small bubbles surround the fat cells and produce a unique fluffy and stable cream which is very easy to use.

The Hagesana whipping process in detail:

Delicious cream for your customers even in the warm summer season!

Technical Data of the CREAM KING ECO 3.0

capacity	length	width	height	weight
0,5 - 3 ltr.	560	320	560	25

Dimension in mm - weight in kg
Voltage 230 V/50Hz/190 W



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