



RT 151

The potentialities of the series

RoboCream is a modern and convenient innovation in the the world of handcraft food preparations. It has more than 50 programs (automatic or customisable) to make custard cream, catalan cream, crème brûlée, lemon cream, mousseline, diplomat, almond cream, butter cream, fruit cream, bavarian cream, pâte à bombe, choux pastry, confiture, jelly, gelatine, nappage, chocolate melting, ganache, chocolate sauce, tomato sauce, bechamel, risotto, polenta, etc. It pasteurizes ice cream mixes.



TECHNICAL SUMMARY

<i>Custard cream per cycle L</i>	<i>3 / 15 (90 min)</i>
<i>Pasteurizing / Aging per cycle L</i>	<i>3 / 15 (90 min)</i>
<i>Condenser</i>	<i>Air or Water</i>
<i>Nominal Power W</i>	<i>3300</i>
<i>Standard voltage</i>	<i>230V~50Hz</i>
<i>Net weight Kg.</i>	<i>110</i>
<i>Net Dimensions W x D x H mm</i>	<i>600x840x348</i>

DIMENSIONS (mm)

