











## Description

Each customer can create his own ice cream flavour. Whether with dry ingredients such as biscuits and cookies, chocolate, nuts and chocolates, with fresh fruit, or a creative flavour combination of several ingredients. On the cold plate the selected ingredients are processed to fresh ice cream rolls, in front of the customer.

- Danfoss® high-performance compressor
- constant cooling even at 30°C ambient temperature
- silent operation
- in approx. 10 minutes down to -20°C, immediately ready to start
- particular large and effective fan for reliable heat exchange
- innovative cooling technology ensures a uniform temperature
- Defrost function for quick cleaning
- ideal for the creation of creative decorations of liquid chocolate: patterns can be painted on the cold plate and harden immediately
- working surface 420 x 270 mm
- temperature variable down to -28 ° C
- digital temperature control with display
- stainless steel case and plate
- cooling agent R452a

## Technical data

	<b>Electric power:</b>	300 W
	<b>Voltage:</b>	230V
	<b>Supply frequency:</b>	50Hz
	<b>Gas power:</b>	'0'
	<b>Width x depth x height:</b>	550 x 345 x 390 mm
	<b>Net-weight:</b>	41 kg
	<b>Working area:</b>	470 x 270 mm
	<b>Number of waffles:</b>	'0'