

Mussana
CREAM WHIPPING MACHINES

Competence
in whipped cream



Latest technology in proven quality

- Perfect in terms of hygiene and handling
- Standard portioning system using sensors, personally adjustable
- Intensive cooling of the whipping system up to the garnishing spout
- Highest possible whipping capacity using the MUSSANA double mixing roller made of V2A stainless steel
- Hourly capacity of up to 90 litres of raw cream
- With standard cleaning system
- Fully electronic temperature control
- Easy cleaning and disinfection by means of flush filling with hot water (50 to 80 °C)
- Extremely energy efficient
- Detachable V2A standard stainless steel container
- DIN-tested according to DIN 10507 (Food Hygiene)
- DIN registration number 6A004/95
- Made according to EMVG

Best preconditions



- Fully stainless steel processed
- MUSSANA double mixing roller made of rust-free stainless steel
- Fully insulated intensive cooling of the whole whipping system
- Standard cleaning system
- Cleaning with flush filling
- Improved Microclean product quality

Bag in Box



- Suitable for BAG IN BOX connection systems from BOY model
- Airtight sealed system
- No refilling losses
- Machine stays clean
- Saves costs



With no extra charge:
Cleaning system
with 10-minute
cooling stop

Cream machines for the toughest requirements



2-Litre "PONY"

Width x Height x Depth	230 x 440 x 390 mm
Weight	33 kg
Connection	230 V/50 Hz

Reduced energy consumption!



4-Litre "BOY"

Width x Height x Depth	270 x 440 x 470 mm
Weight	36 kg
Connection	230V/50 Hz

Increased capacity



6-Litre "LADY"

Width x Height x Depth	270 x 510 x 470 mm
Weight	39 kg
Connection	230V/50 Hz

Very small design



12-Litre "GRANDE"

Width x Height x Depth	390 x 510 x 370 mm
Weight	45 kg
Connection	230V/50 Hz

Small surface area – large filling volume!



2 x 6-litre "DUO" Option 1 Control panels each to the right of the taps

Diameter x Height	430 x 550 mm
Weight	60 kg
Connection	230V/50 Hz

*Two taps, two service personnel,
two areas – through positioning on
the corner!*



2 x 6-litre "DUO" Option 2 Control panels in the centre between the taps

Diameter x Height	430 x 550 mm
Weight	60 kg
Connection	230V/50 Hz

*Maximum comfort – with
simultaneous operation by
two service personnel!*



4-litre "MOBIL" 12 V

Width x Height x Depth 270 x 440 x 470 mm
 Weight 42 kg
 Connection minimum 12 V/88 Ah



"MINI"

Width x Height x Depth 220 x 400 x 310 mm
 Weight 20 kg
 Connection 230 V/50 Hz
 or three-phase
 current 400 V

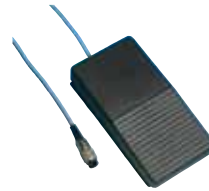
- Runs without cooling
- Suction directly from the cream packaging
- Capacity of up to 80 litres of raw cream per hour
- Small size for small space requirements

Accessories



Stopcock grease

250 ml



Foot switch

including junction diode

- Factory installation only possible in combination with an order for a new machine



Garnishing tube

Length approx 1,350 mm, including junction diode

- Factory installation only possible in combination with an order for a new machine



Microclean

- Low foam generation
- High cleaning capacity
- Fast acting
- Broad microbicidal effect
- Odourless
- Expertise according to DIN 10507
- With Calgonite protection

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MUSSANA Cream Machines

