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Vaihinger SANOMAT
Schlagsahne-Automaten



Whipped cream machines

*The Cream
of Excellence*

Vaihinger SANOMATEN

- ❖ Easy handling & disinfection cleaning
- ❖ Best stability of whipped cream
- ❖ Extremely high volume of whipped cream

- ❖ Instant cream whipping ~ no delay ~
- ❖ Big range of machine types
- ❖ Adjustable whipping systems

AMIGO



(1,5 Ltr.)

Technical data:

Width: 225 mm Line: 230 V~ / 50 Hz
 Depth: 315 mm (others on request)
 Height: 410 mm Capacity: 1 ltr. liquid cream
 Weight: ca. 23 kgs within 60 sec.

Ready to plug in. Easy handling by pushing at the outlet button on the outlet. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling).

Designed for use in:

small restaurants, bakeries, bistros, and so on

The "Smallest" with integrated refrigeration of cream container

EURO-FAVORIT



(1,5 Ltr., 2,0 Ltr.,
2,5 Ltr., 3,0 Ltr.)

Technical data:

Width: 225 mm Line: 230 V~ / 50 Hz
 Depth: 340 mm (others on request)
 Height: 445 mm Capacity: 1 ltr. liquid cream
 Weight: ca. 26 kgs within 50 sec.

DIN-Reg.-No. 6A003/04

Ready to plug in. Easy handling by pushing at the outlet button on the outlet. Intense refrigeration up to the garnishing nozzle. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling). Switches "ON/OFF" for machine and refrigeration.

Designed for use in:

small restaurants, bakeries, bistros, and so on

The "Smallest" cream machine in accordance with sanitary food standard DIN 10507

EURO-PICCOLO



(1,5 Ltr., 2,0 Ltr.,
2,5 Ltr., 3,0 Ltr.)

Technical data:

Width: 225 mm Line: 230 V~ / 50 Hz
 Depth: 340 mm (others on request)
 Height: 445 mm Capacity: 1 ltr. liquid cream
 Weight: ca. 29 kgs within 40 sec.

DIN-Reg.-No. 6A002/04

Ready to plug in. Easy handling by switching operator button Hand/Auto at machine cover. Intense refrigeration up to the garnishing nozzle. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling). Switches "ON/OFF" for machine and refrigeration.

Types:

Hand-portioning, Hand- + Auto-portioning, Self-Service

Designed for use in:

ice-cream shops, small restaurants, bakeries, coffee shops, and so on

NEW! Now available with auto. cleaning

The "Smallest" with electronic control

EURO-PLUS-S



(5,0 Ltr., 10,0 Ltr.)

Technical data:

Width: 300 mm Line: 230 V~ / 50 Hz
 Depth: 400 mm (others on request)
 Height: 515 mm Capacity: 1 ltr. liquid cream
 Weight: ca. 39 kgs within 35 sec.

DIN-Reg.-No. 6A001/04

Ready to plug in. Most easy and stable handling by pushing button HAND/AUTO at machine cover. Intense refrigeration up to the garnishing nozzle. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling). Switch "ON/OFF" for machine.

Types:

Hand-portioning, Hand- + Auto-portioning, Self-Service

Optional equipment:

Level-Stop System (automatic switch off), Connection (GP) for garnishing pistol or foot switch

Designed for use in:

ice-cream shops, big restaurants, and so on

The "Powerful" with electronic control and large content



European patent-No. 0583506
Safe refrigeration up to the garnishing nozzle

- ❖ **1954** First Cream Machine (with compressed air) by Vaihinger
- ❖ **1966** First automatic Cream Machine (without compressed air) world wide
- ❖ **1973** First automatic Cream Machine with electrical control

- ❖ **1982** First automatic Cream Machine with VDE admission
- ❖ **1986** First auto. Cream Machine with cleaning nozzle and "Flush Through" Cleaning System
- ❖ **1993** First auto. Cream Machine with intense refrigeration up to the garnishing nozzle

Successfully approved – since many decades!

- ❖ Easy disinfection cleaning by "Flush Through" Cleaning System saves time and money (low temperature range)
- ❖ Energy saving by intense refrigeration up to the garnishing nozzle (patented)
- ❖ Fully electronic temperature control

- ❖ Exactly adjustable air regulation ~ this admits best results with varying cream qualities ~
- ❖ Operation with removable cream container or BIB-/Perfo-Connection System (except for AMIGO)
- ❖ Quick accessories- & spare-part-service

EURO-CREAM-Star



(1,5 Ltr., 2,0 Ltr., 2,5 Ltr., 3,0 Ltr.)

Technical data:

Width:	225 mm	Line:	230 V~ / 50 Hz
Depth:	340 mm		(others on request)
Height:	445 mm (1,5 Ltr.)	Capacity:	1 ltr. liquid cream
Weight:	ca. 29 kgs		within 38 sec.

Ready to plug in. Easy handling by switching one of the 3 exclusive portioning keys or the big key for manual portioning. Separate switches "ON/OFF" for machine and refrigeration. Intense refrigeration up to the garnishing nozzle. Cleaning automation and cleaning nozzle is standard equipment.

Types:
Hand-Portioning, Hand- + Auto-Portioning

Optional equipment:
Temperature-control with LED, Connection (GP) for garnishing pistol or foot switch

Designed for use in:
ice-cream-shops, small restaurants, bakeries, coffee shops, and so on

... always one step ahead!

EURO-CREAM



(5,0 Ltr., 6,0 Ltr., 12,0 Ltr.)

Technical data:

Width:	300 mm	Line:	230 V~ / 50 Hz
Depth:	440 mm		(others on request)
Height:	485 mm (5 Ltr.)	Capacity:	1 ltr. liquid cream
Weight:	ca. 39 kgs		within 35 sec.

Ready to plug in. Easy handling by switching one of the 3 exclusive portioning buttons or the big button for manual portioning. Separate switches "ON/OFF" for machine and refrigerator. Intense refrigeration up to the garnishing nozzle. Cleaning automation and cleaning nozzle is standard equipment.

Types:
Hand-Portioning, Hand- + Auto-Portioning

Optional equipment:
Temperature-control with LED, Level-Stop System (automatic switch off)

Designed for use in:
ice-cream-shops, restaurants, bakeries, coffee shops, and so on

... always a cap of cream better!

EURO-DUE



(2 x 5,0 Ltr.)

Technical data:

Width:	460 mm	Line:	230 V~ / 50 Hz
Depth:	376 mm		(others on request)
Height:	510 mm	Capacity:	each outlet
Weight:	ca. 65 kgs		1 ltr. liquid cream
			within 35 sec.

Ready to plug in. Most easy and stable handling by pushing button HAND/AUTO at machine cover. Intense refrigeration up to the garnishing nozzle. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling). Switch "ON/OFF" for machine.

Types:
Hand-portioning, Hand- + Auto-portioning

Designed for use in:
ice-cream shops, big restaurants, and so on

The "Big one" with double cream outlet

MINI-BAKO-S



Technical data:

Width:	200 mm	Line:	230 V~ / 50 Hz
Depth:	300 mm		(others on request)
Height:	450 mm	Capacity:	1 ltr. liquid cream
Weight:	ca. 18 kgs		within 35 sec.

Ready to plug in. Without refrigeration. Easy and stable handling by operation of seasaw-switch at machine cover. Disinfection cleaning by "Flush Through" Cleaning System (no disassembling). The cold cream is sucked directly out of the cream container. Easy transportation (flexible working places).

Types:
Connection (GP) for garnishing pistol or foot switch, Level-Stop System (automatic switch off), Top part with cream bucket (cream flows through a reduction valve into cream machine)

Designed for use in:
bakeries, confectioneries, and so on

The "Indispensable" for bakeries and confectioneries

- ❖ 1994 First automatic Cream Machine with food-sanitary standard approval
- ❖ 1995 First automatic Cream Machine with Louis-Pasteur-Sanitary-Award
- ❖ 1996 First automatic coin-box Cream Machine

- ❖ 1996 First automatic Cream Machine with BIB-Connection-System (patented)
- ❖ 1996 First automatic Cream Machine with German Innovation Award
- ❖ 1998 First automatic Cream Machine with Level-Stop-System

Accessories

SANO-DESINFEKT-Plus

SANO-DESINFEKT-Plus



Cleaning Nozzle

The combination of SANO-DESINFEKT-Plus with our special cleaning nozzle produces an effective, intense and efficient disinfection and sanitizing.

Advantage:

- ✦ Cleaning and disinfection in one process
- ✦ Sanitation according to DIN 10507 and DVG
- ✦ Works at low temperature (ca. 50°C)
- ✦ Avoids calcareous and milk sediment
- ✦ inodorous

Bag-in-Box-System

Bag-in-Box-System

Advantage:

The BIB-System directly connects the air proof cream-bag to the **SANOMAT** Cream Machine.

- ✦ Cream cannot get contaminated by air, smell or bacteria
- ✦ saves cleaning time and cost
- ✦ Avoids decantation loss
- ✦ Security in line with LMHV and HACCP



Garnishing Pistol/Garnishing Bag (GP)

Garnishing Pistol/Garnishing Bag (GP)



For **SANOMAT** with connection (GP) for garnishing pistol

Easy and quick garnishing of layer-cakes, desserts, and so on.

Distributor Nozzle

Distributor Nozzle

The distributor nozzle is placed on the outlet instead of the garnishing pistol and allows the use of different **garnishing forms and sizes**.



Foot Switch

Foot Switch



For **SANOMAT** with connection (GP) for foot switch

The operation of the **SANOMAT** by foot switch enables a totally handsfree working for the operator.

Fancy Cakes Filler

Fancy Cakes Filler

Our fancy cakes filler allows a time- and costsaving filling of fancy cakes.



LEVEL-STOP

LEVEL-STOP/ automatic switch off

As soon as the liquid cream in the cream container is empty, an optic sign is given and the cream pump stops. This prevents a dry-run and damage to the machine.

Temperature control

Optic and acoustic temperature control

Our **SANOMAT** Cream Machines can be equipped with an optic and acoustic temperature control. If the temperature within the cream container exceeds the selected value the machine will notice the operator by optical or acoustic signal about this circumstance.

Security in line with LMHV and HACCP

12 Volt feature package

12 Volt feature package



For **SANOMAT** Euro-Plus

Battery for network-independent use of **SANOMAT** Euro-Plus incl. charger.

SANOMAT-Advice, SANOMAT-Sales and SANOMAT-Service throughout your country.

Surely in your vicinity as well.
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