



# Amigo

1,5 litres

No matter if crunchy fresh, ice-cold tempting or sophisticatedly dressed - everyone who culinary pampers his guests knows it: No guest is like the other. What's a fact for guests also applies to the demands in preparing. The young street café, the traditional bakery or the ice cream parlour at the corner - they all have different needs and standards and SANOMAT offers the right machine for each of them.

## Technical data:

Cream container volume: 1,5 litres

Power supply: 230V / 50Hz

Dimensions (wxdxh mm):  
225x315x410

Weight: ca. 23kg

Processes up to 60 litres liquid  
cream per hour

Cream portioning is carried out easily by pressing the dispenser button at the outlet.

The Amigo has a machine on/off switch and a cream container cooling system, which cools the outlet.

Weighing just 23 kg, it is easy to transport and extremely space saving thanks to its small dimensions.

The Amigo is ideal for small catering businesses and small cafés.

Built in accordance with DIN 10507 and DGUV guidelines (includes testing in accordance with GS/BG/EMV/EMC guideline).



New since 2014! Now with 3 years warranty! Valid for machines bought not earlier than 01.01.2014



We are happy to be at your service and will advise you in detail!

Vaihinger GmbH SANOMAT  
Horstweg 29  
DE-65520 Bad Camberg  
Tel.: +49 64 34 / 94 05 0



Web: [www.sanomat.com](http://www.sanomat.com)  
Email: [info@sanomat.com](mailto:info@sanomat.com)  
Fax: +49 64 34 / 94 05 99