

# HARVEST CORPORATION

## **CREAM WHIPPING MACHINES**

#### **OUR STRENGTH IS IN OUR TEAM**

Team spirit and absolute customer orientation have made our business one of the market leaders in our industry over the last 25 years. As a medium sized company, we have established ourselves as a well-known supplier of baking equipment in Canada and the USA.

Our team of experienced specialists from the baking industries guarantee practical and efficient production concepts.

We will be happy to answer you on any questions relating to our broad range of products.

Your Harvest team.



GIVING YOU
PERFECT APPLICATION
EACH TIME

## The benefits of the Cream Whipping Machines at a glance:

- Built to achieve the highest standards of hygiene and operation
- Automatic electronic operation with several pre-set portion control modes
- Insulated intensive cooling of the whipping system ensures that cream remains chilled from the container right through to the decorating nozzle
- Easy cleaning and sterilizing of machine with water temperatures to 80°C
- Maximum volume of whipping cream due to "double labyrinth" V2A stainless steel whipping system
- Fully automatic temperature control
- CFC free refrigeration system
- Removable V2A stainless steel cream container
- Tested according to DIN 10507 (food hygiene) standard
- Hygiene certificate included with each machine
- Manufactured in accordance with EMVG

### **MICROTONIC**

## **Cream Whipping Machines - 4 Models**









The above specifications are subject to change without notice.

#### Represented in Canada by:

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