

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 litre soft 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 DIN10507 (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



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 110 V/1 Ph/60 Hz

Reduced energy consumption!



4-Litre "BOY"

Width x Height x Depth 270 x 440 x 470 mm
Weight 36 kg
Connection 110V/1Ph/60 Hz

Increased capacity

Bag in Box



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



6-Litre "LADY"

Width x Height x Depth 270 x 510 x 470 mm
Weight 39 kg
Connection 110V/1Ph/60 Hz

Very small design



12-Litre "GRANDE"

Width x Height x Depth 390 x 510 x 370 mm
Weight 45 kg
Connection 110V/1Ph/60 Hz

Small surface area – large filling volume!



2 x 5-litre "DUO"

Width x Height x Depth 400 x 510 x 500 mm
Weight 62 kg
Connection 110 V/1Ph/60 Hz
Optional portioning system

With intensive cooling but without MICROTRONIC



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 110 V/1Ph/60 Hz

- 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



Garnishing tube

Length approx 1,350 mm,
including junction diode



Microclean

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

MUSSANA Hans Kratt Maschinenfabrik GmbH
 Mülheimer Strasse 5, 68219 Mannheim
 Phone +49 (0) 621 89 99 160
 Fax +49 (0) 621 89 99 166
 info@mussana.de

www.mussana.de

MUSSANA Cream Machines