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Технические характеристики на машины для взбивания сливок C02 компании **Pasmo**

PASMO Cream Whipping Machine C02

Discharge the cream any time on demand



PRODUCT PARAMETERS

PASMO PASCAL

Specification for whipping cream machine C02

- Hopper: 2.2L
- Flavor: 1 flavor
- Gas: R134a
- Capacity: 90L/H
- Beater motor: 0.37KW
- Power: 0.5KW
- Cooling type: air cool
- Machine size: 400*232*385mm
- Packing size: 560*300*570mm
- N.W.: 33kg
- G.W.: 36kg

Small size and convenient to carry

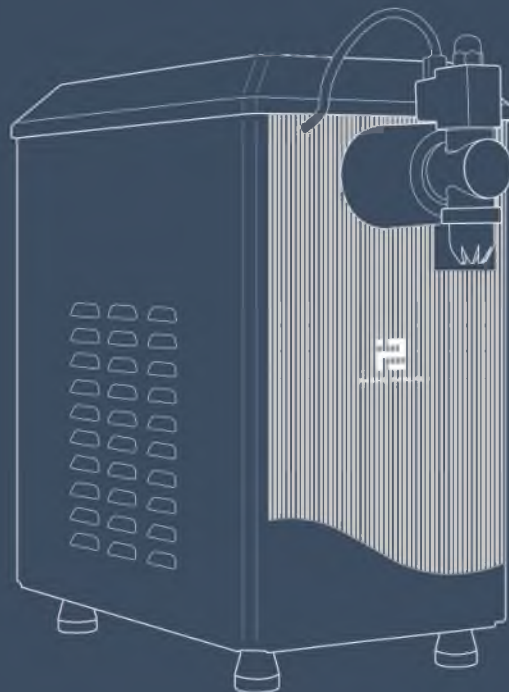
The shell is made of matte stainless steel, and the appearance is so impressive; the whole machine only weighs 34kg, and the ingenious design and layout of internal parts make the equipment size smaller, more than 7% smaller than those of ordinary commercial model.

0.05 m³

Total volume

34 Kg

Net weight



“Five” upgrades in contrast to cream gun

Besides a big improvement in the taste of cream, it even reduces the heavy and tedious work, cuts down labor consumption and improves work efficiency.



500ml ordinary
commercial cream
gun

VS



PASMO C02

No need for gas bombs,
saving time and efforts

Great capacity increase

**Continuous production increases
by more than 800%**



Make up to 4 cream
cupcakes at a time

Prepare fast for your use and
as long as there is sufficient raw
material, you can produce cream
continuously

It's widely used and almost meets
the use ways of related products for
cream in all scenarios.



Mainly used to make
Ice Cream Float Coffee

Upgrade

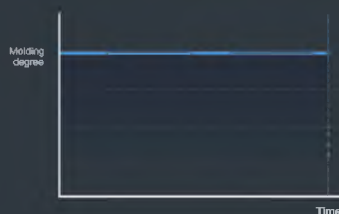
Expansion rate adjustment by ten levels.
There're more ways waiting
for you to unlock

More stable molding

Application of the gear pump system to ensure stability



As the pressure of the gun changes, the cream quality is difficult to stabilize



The air does not leak and the cream is fully and steadily expanded

Upgrade

Farewell to the refrigerator

Pre-cooling function



The refrigerator is required frequently to cool the gun



Upgrade

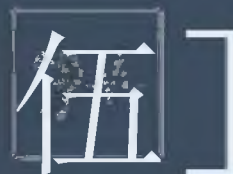
Open the pre-cooling function to make the preservation period longer at normal temperature

Passed 51 major and 35 minor
professional tests to guarantee
the quality

Strictly check the equipment whisking, heat
preservation, product effect and other aspects in
different environments. Design and develop the
machine according to Italian standards to ensure
that each one bought by the user is durable.



Product effect test



Noise detection



Leak test



Refrigeration
performance test



Heat preservation
test



Screen press test

34_{Kg}

Small size and
convenient to carry



Adjust the expansion
rate in ten levels,
and control the taste of
cream as you wish



Produce cream
continuously and make it
ready whenever you need

DIY

A multi-purpose machine
helps with your various
cream experiences

Recommended scenarios

As the heavy-use equipment, CO2 is designed specially for ice cream shops, milk tea shops and baking shops with large demand for cream, and it can change, ration or continuously make cream and milk foam.



Baking shop



Ice cream shop



Milk tea shop



Cafe

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