

PRODUCTDATASHEET

ALPINA LATTE PERFETTO

Professional Premium

Cald'oro

coffee competence center



Premium Creamer

Description

A great deal of coffees would not be the same without a perfect foam. With Premium Creamer, simply by pushing a button, you can get the famous whitecap. Thanks to automatic measured out lather, you gain time and enhance flavor. Temperature plays a fundamental role in ensuring the optimal foam. This milk foam device provides a constant warmth even with continuous operation.

Standard Equipment

- constant temperature while continuous operation
- time saving due to dosed foam
- milk saving due to abstraction as needed
- product diversity via 6 separate setup buttons
- 4,3" touchscreen
- dimensions: 180 mm x 470 mm
- electrical connection: 240 V, 50 hZ
- heating capacity: 2700 Watts

Additional Equipment

- Several milk coolers
- tube for extern milk extraction

| Boiler capacity (l) | Voltage (V) | Performance (W) | Weight (kg) | Width (mm) | Height (mm) | Depth (mm) | color |
|---------------------|-------------|-----------------|-------------|------------|-------------|------------|-------|
| 2,5 | 230 | 2.700 | ca. 22 | 160 | 475 | 380/485* | Black |

* included grid

