

PRODUCTDATASHEET

ALPINA LATTE PERFETTO

GRANDE

Professional Premium

Caldoro

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 which is available in several colors provides a constant warmth even with continuous operation.

Premium Creamer not only produces the perfect milk foam but also warm milk.

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 635 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)	Height (mm)	Ø mm	color
2,5	230	2.700	ca. 22	635	230	Stainless Steel

