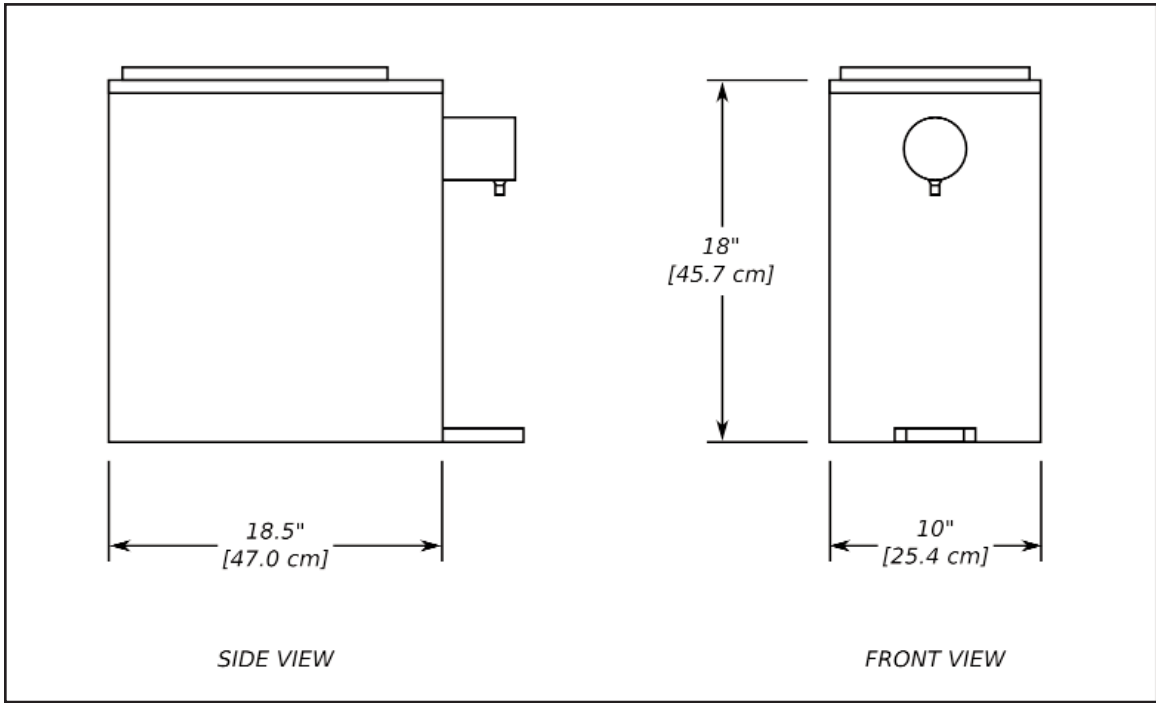


WHIPPED CRÈME DISPENSER

CW5



- Easy to use just pour liquid cream into the hopper, and press the dispense button.
- No chemical additives or propellants.
- Overrun adjustment knob allows user to select setting for desired product texture.
- Consistent product texture and structure using heavy or thin cream.
- Two modes of operation: manual and timed.
- Electronic control allows pre-set dispensing time for similar portions with every serving.
- All controls and indicators conveniently grouped in a single panel, on the front of the unit.
- Electronic temperature control is adjustable for various product requirements.
- Removable crème basin for easy product change and quick cleaning.



	CW5	
	Dispenser	with crate
Dimensions		
width	10" (25,4 cm)	13" (33,0 cm)
height	18" (45,7 cm)	21" (53,3 cm)
depth	18-1/2" (47,0 cm)	21" (53,3 cm)
Weight	70 lbs (31,7 kg)	75 lbs (34,0 kg)
Electrical	1 Phase, 208-230 VAC, 60Hz	
running amps	approximately 8A	
fuse size	10A maximum	
breaker type	HACR or regular	
Compressor	1/8 hp hermetic	
Drive Motor	1/4 hp	
Air Flow	Air cooled units require 8" (7,6 cm) air space at both sides and back	
Cylinder Capacity	1.32 gallon (5 liters)	

Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

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