



MilkFoamer

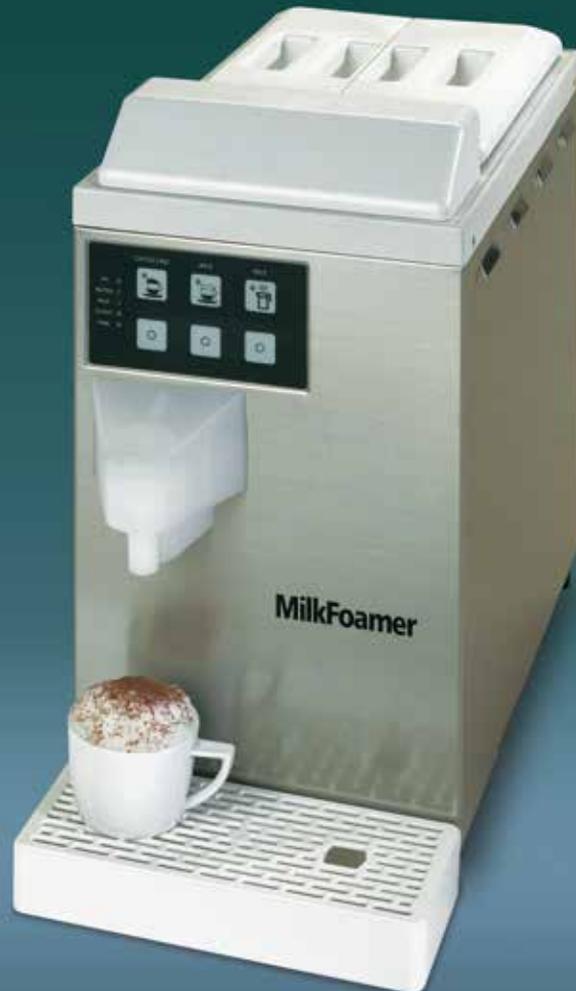
really quite frothy



Can one think of everything?

Yes, we do.

In just 2 seconds the Foamino will supply a perfect milk froth for Cappuccinos to amaze your guests. Thanks to a special frothing technique the froth is very compact and long-lasting. The dosing of the Cappuccino is done through the keypad that can be programmed to always provide the same amount of hot milk or milk froth. Of course, the dosing of the milk can also be manually adjusted to any size of cups. The Foamino - simply ingenious.



Uncompromised hygiene

The Milk Foamers keep the milk at constant 73°C that will eliminate the growth of bacteria and the coagulation of the egg white. A unique heating system controls that the temperature difference will never fluctuate more than +/- 0.5°C. The automatic interval cleaning system heats up the cleaning agent to 80°C pumping 2 dl through the milk line every 50 seconds. The use of food safe milk bags makes the manual cleaning of the milk container unnecessary. All parts of the milk system are easily detachable and are dishwasher safe.

This provides just simply the most effective and thorough cleaning.



Innovative technology

The innovative technology of the Milk Foamer 5 frothes the milk not with steam but with air. The result is a long-lasting froth that virtually does not break down. The Milk Foamer is a «softie» when it comes to handling milk. It never allows the milk to be overheated but keeps it the at a constant 73°C. Opposed to milk frothing by steam the Milk Foamer can also froth fat-free milk making it an ideal choice for hospitals and senior homes. The MilkFoamer - whether as two litre „Foamino“ or five litre "MilkFoamer" – the power unit for Cappuccino Professionals.

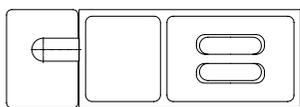
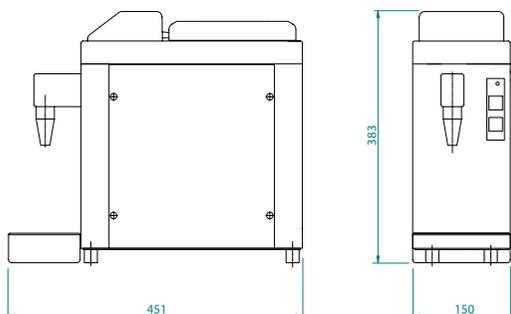


The FOAMERS at a glance

- Easy operation
- The «Master» for cappuccino making
- Compact milk foam
- Perfect foaming in seconds
- Automatic dosing
- Automatic cleaning

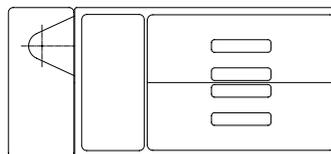
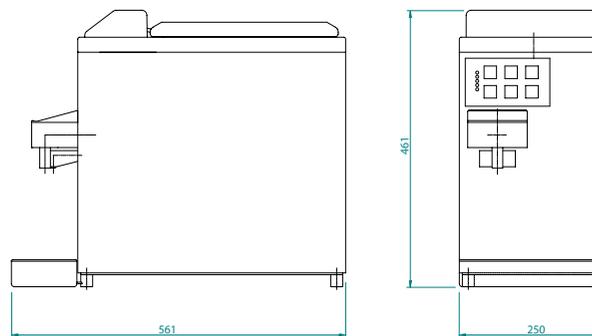
FOAMINO

Product	milk froth, hot milk
Heat-up time from 6°C to 60°C for 2 lts of milk	10 min
Output 1 portion of milk froth	4 sec
1 portion of hot milk	7 sec
Dimensionsn (w/d/h)	150/451/383mm
Contens	2.5 litres
Voltage	115 / 230VAC
Power	1100W
Weight	10kg



MILKFOAMER

Product:	milk froth, hot milk
AHeat-up time from 6°C to 60°C for 5 lts of milk	16 min
Capacity 1 portion of milk froth	2 sec
1 portion of hot milk	3,5 sec
Dimensions (w/d/h)	250/561/461mm
Contents	5 litres
Voltage	230VAC
Power	2180W
Weight	23kg



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