



FABYCREAM

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Faby Cream is a multifunction slush machine that can produce and dispense products such as slush, cream, yogurt, sherbets and alcohol-based products. Thanks to the limited capacity of the tanks, it is the ideal choice for those who make a limited daily consumption of product. Despite its small size it is a machine that gives high performance in all weather conditions.



- Electromechanical system which makes the machine reliable at any temperature
- Best air circulation in the category thanks to the innovative design and the use of plastic panels
- Opportunity to customize the front panels thanks to the presence of a transparent panel which allows the insertion and replacement of the custom artwork at any time.
- Protection of the switches through the side door
- Night-mode operation which allows storage of the product with very low energy consumption
- Easy to use, clean and maintain
- Opportunity for aesthetic and technical customization
- The machine has various approvals, among which: CEE, NSF, UL, CSA, GHOST, SASO



Colours:



	FABY CREAM 1	FABY CREAM 2
Capacity	6 x 1	6 x 2
Cooling system	Aria - air	Aria - air
Refrigerating gas	R134a - R290	R 452a - R290
Power (Watt)	250	650
Net dimensions (WxDxH) cm	22 x 48 x 68	42 x 48 x 68
Net weight (kg)	20	32
Packing dimensions (WxDxH) cm	25 x 51 x 78	46 x 51 x 98
Gross weight (kg)	22	35



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