



THERMOXPRESS WHIP PLUS

69033 THERMOXPRESSWHIP PLUS

No more dependence on the fridge or bain-marie. The Thermo Xpress Whip 2.0 is the first siphon with thermal properties: it preserves the temperature of the preparations it contains, which makes it indispensable for use not only in the kitchen, but almost anywhere where the cook has to serve his dishes. Sauces, soups and hot or warm foams are kept at the ideal temperature inside for three hours, and preparations to be served cold are kept at the desired temperature for eight hours. It is ideal for banquets, self service, or hotel buffets. Very easy to use thanks to its new lever.



Technical data

- Maximum filling volume: 1 L
- Thermally insulated stainless steel bottle
- NSF certified and designed for professional use
- Completely dishwasher safe
- With lever for easy portioning
- Decorator tip and adapter can easily be removed for periodic cleaning
- Non-slip silicone drip-tray with stainless steel plate - for clean workstations
- Keeps food warm or cold for up to 4 hours

Format

Dimensions: 16 x 37,5 x 17,5 cm.

Weight: 3,3 Kg.



Customs code: 7613.00.00