

## The Right Choice

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

# MilkFoamer



MilkFoamer 5



# A Power Unit for Cappuccino Professionals

# MilkFoamer

## Technical data

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)	250/560/485	
Contents (liter)	5	
Voltage (Volt AC)	230	
Power (Watt)	2180	
Weight (kg)	23	

Technical specification subject to change



## Speedy and Simplicity

The Milk Former 5 produces a long-lasting compact milk froth for Cappuccino that will amaze your guests. The keypad consists of a total of 6 buttons whereas as 3 of them can be individually programmed. These buttons can be programmed to any cup sizes or products, such as Cappuccino, milk coffee or hot chocolate. The other 3 buttons are used for manual dosing. All is done within seconds in exceptional constant quality.

## 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 milk container can be easily removed for cleaning purposes. Our Milk Foamer 5 – the power unit for Cappuccino Professionals.



## Uncompromised Hygiene

The Milk Foamer 5 keeps the milk at constant 73°C that will eliminate the growth of bacterias and the coagulation of the egg white. A unique heating system controls that the temperature difference will never fluctuate more than +/- 0.5° degrees Celsius. The automatic interval cleaning system heats up the cleaning agent to 80°C pumping 2 dl through the milk line every 50 seconds. Thanks to 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.



Distribution:

**thermoplan**

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