

Euro-Piccolo Auto-Clean 2.0 litre manual

Impress your customers and add value to your business by offering freshly whipped cream

Add the wow factor to your hot chocolates, ice cream, waffles, sundaes and desserts and make them irresistible by using fresh whipped cream. Impress your customers with the quality and presentation of your desserts & hot drinks whist adding value to your business.



- Freshly whipped cream instantly available at the press of a button
- No down time, no mess and no wastage
- Consistent high quality fresh whipped cream that has strength, quality & stability
- Prepare and display your desserts ahead of busy service
- Free air is added to liquid cream, no more aerosols or costly gas cartridges
- Compact design suitable for front of house
- Indispensable piece of equipment delivering high quality, low cost whipped cream

DCA cream machine cost illustration

1 litre of liquid cream

Deposits 30 portions (30g)

Portion cost 8p (based on price of £2.40 per litre)

Quality of portion is retained throughout service and beyond



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Technical data	
Auto clean function	Cleaning to an extremely high standard
	No daily disassembly necessary
	Specifically formulated non-hazardous DCA Sanitiser
Cooling & hygiene	Patented cooling system and high quality insulation
	Cooling right up to the garnishing nozzle
Highest yield	1 litre of liquid cream = 2.8 litres of whipped cream
DCA expertise	Focus is solely on cream whipping machines
-	27 years experience in the industry
DCA support and after sales	UK based company & after sales support
	Spares and consumables available from DCA stock

Price and warranty	 £3300.00 plus VAT
,	 2 year faulty parts and associated labour warranty (UK)



- Power supply 230v / 50Hz
- Dimensions

Width 225mm Depth 345mm Height 445mm

Weight 29kg