

Euro-Amigo 1.5 litre

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 whilst 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	
Cleaning function	<ul style="list-style-type: none"> • Cleaning to an extremely high standard • No daily disassembly necessary • Specifically formulated non-hazardous DCA Sanitiser
Cooling & hygiene	<ul style="list-style-type: none"> • Patented cooling system and high quality insulation
Highest yield	<ul style="list-style-type: none"> • 1 litre of liquid cream = 2.8 litres of whipped cream
DCA expertise	<ul style="list-style-type: none"> • Focus is solely on cream whipping machines • 27 years experience in the industry
DCA support and after sales	<ul style="list-style-type: none"> • UK based company & after sales support • Spares and consumables available from DCA stock
Price and warranty	<ul style="list-style-type: none"> • £1995.00 plus VAT • 2 year faulty parts and associated labour warranty (UK)



- Power supply 230v / 50Hz
- Dimensions
 Width 225mm
 Depth 315mm
 Height 410mm
- Weight 23kg