

Introduction

Sambake's Milk Frother is tailor-made for dessert shops, cafes, and custom cake studios, focusing on whipping fresh cream, making mousses, and mixing light liquid ingredients. With its efficient and stable performance, it produces fine and smooth finished products, serving as an ideal assistant for your fresh cream preparation and various beverage making.



S-7L

Core Advantages

- Designed for efficient whipping of cream, mousse, and liquid ingredients, delivering light, fluffy, and smooth results.
- Multiple precise speed settings with knob control allow easy adjustment of mixing consistency to meet various preparation needs.
- Durable stainless steel hardened gears and food-grade stainless steel mixing bowl ensure safety, hygiene, and easy cleaning.
- Compact design with simple operation fits effortlessly into any kitchen environment.

Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.

parameter

Model	Weight(kg)	Voltage (V)	Power (kW)	Dimensions(mm)	Capacity (L)	Spiral Speed (rpm)	Bowl Speed (rpm)
S-7L	18	220	0.38	220×410×420	7	115-1050	35-320