

# W.C. Smith Cream Beater



## Automatic Heavy-Duty Cream Beater



### PRODUCT SPECIFICATIONS

Dimensions	36" bed / 900 mm diameter (for 36" model)
Body	Stainless steel bed & frame
Capacity	50 lbs (for 36" model)
Electrical	1-phase / 240 VAC or 240/380/480 VAC
Weight of Unit	640 lbs
Warranty	1 year limited product warranty

### Efficient Large Batch Cream and Fondant Maker

The W.C. Smith Cream Beater is a superior final processor that creates smooth, quality creams and fondants in large batches. This product beats and cools automatically the cream quickly and evenly, creating that fine round crystals that make the cream feel so fine and smooth, in one operation.

The W.C. Smith Cream Beater requires very minimal operator attention, making it ideal for high-volume busy production lines.



### KEY FEATURES

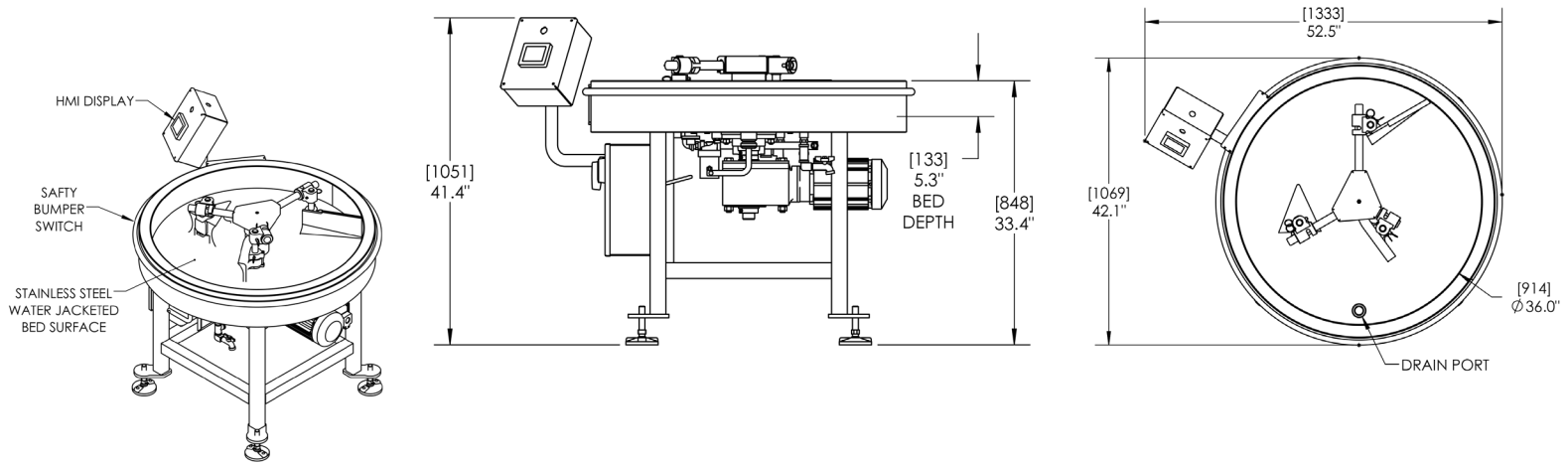
- 1 Stainless steel product bed & frame construction
- 2 Brass beater plows with 3-beater speeds
- 3 Fully enclosed water-jacketed bed with cold water inlet and drain
- 4 Temperature controled cooling cycle with sensors in water jacket and bed plate
- 5 Bump-guard beater safety stop



MADE IN USA



## DIMENSIONAL DRAWINGS



## HOW IT WORKS

Phase 1: Pour from kettle



Phase 2: Plow rotations



Phase 3: Liquids starts to form



Phase 4: Cream formation



Phase 5: Finished cream

