

MADE IN GERMANY. BUILT FOR THE WORLD.

For more than half a century now, the name Hagesana stays for quality, reliability and innovation in the manufacture of cream machines. As a potential buyer, you are faced with a decision that can make all the difference in your kitchen or business. With Hagesana at your side, you are not just choosing a product, but also decades of expertise and a passion for top performance.

- ✓ Whip & fold in at the same time
- ✓ Whipping ratio from 1 up to 4
- ✓ Hygiene advantages compared to uncooled systems

The right attitude is important!

On the machine and in the team.



Save cream

With precise technology and fast processing, we guarantee less waste and increased productivity. With our creamers you get a whipping ratio of up to 1 to 4.



Save time

With our machines, funds can already be drawn in the machine thanks to FlavourPlus! This saves a complete work step. Of course, folding in the ingredients also has a positive effect on the whipping result, because there is no loss of volume through subsequent folding in by hand.



Keyword: Quality

For more than 50 years, our focus has been on the quality of the end product. We see it as our job to support your and your employees' craftsmanship in such a way that the end customer receives a top-quality product and is looking forward to enjoying it again as soon as possible.

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MADE IN GERMANY.



Hagesana
BUILT FOR THE WORLD.

DO THE RIGHT THING.

**WHIP IT
LIKE A KING.**



Proper hygiene is important to us!

In the machine and for the product.



Keyword: Hygiene

Sterilization

The sterilization unit, which is optionally available for our cream blowers (except ECO), ensures that the machine is also sterilized from the inside. This is done with the addition of ozone. To generate the ozone, there is an ozonizer in the machine, which generates the ozone from the ambient air. So nothing has to be topped up or refilled, the ozone device itself is completely maintenance-free.

Here, the hoses and components carrying air are flushed with this ozone-enriched air once a day after the shift for approx. 10 minutes and germs are killed. The duration of the disinfection can also be changed via the clock or the display (for SE3) if necessary. The ozone concentration is of course completely harmless to humans, as ozone is a component of the air we breathe (5 mg/1 cm³).

Bacterial filter

For almost 100% safety, a bacterial filter is available in addition to disinfection. This technology originally came from medical field. The filter is placed in front of the air outlet to ensure the greatest possible coverage. The bacterial filter consists of a filter housing and the actual filter cartridge, in whose lamellae the germs are caught. This so-called sterile filter guarantees that the following germs are reliably filtered out:

- Enterobacteria
- Coliform germs
- E.coli

Of course, this bacteria filter is more maintenance-intensive; we will be happy to support you in complying with the maintenance intervals. Contact us and we will work out a maintenance plan together.

Our CREAM-KINGS.

DO THE RIGHT THING. WHIP IT LIKE A KING.



CREAM-KING Classic Line

Sizes

- 1 - 6 litres
- 2 - 10 litres
- 4 - 20 litres
- 4 - 30 litres

Features

- Cooling
- Display control
- 2 motor speeds
- 4 program memory locations

The classic one.

Each of our cream machines is equipped with integrated cooling that keeps your cream always fresh and chilled, so you always get a perfect consistency. The machine has several features to optimally adapt to your individual needs. The sterilization system ensures hygienic cleaning of the device and eliminates unwanted germs and bacteria, which contributes to even safer use.



CREAM-KING ECO 3.0

Sizes

- 0.5 - 3 litres

Features

- Cooling
- Timer

Small machine. Great power.

The Cream-King ECO 3.0 is the Hagesana machine in mini tabletop format! Years of experience and the highest quality in a small form with the 100% Hagesana promise of quality and German craftsmanship. Suitable for every workplace – especially small bakeries! The Hagesana CREAM-KING ECO 3.0 will surely accompany you towards success in the coming years.



CREAM-KING Premium Line

Größen

- 2 - 10 litres
- 4 - 20 litres
- 4 - 30 litres

Sizes

- Cooling
- Display control
- 2 motor speeds
- 4 program memory locations

Quality in a new form.

Compared to the Classic Line, the Premium Line impresses with a more compact appearance and an improved shape to not only combine quality and enjoyment, but to perfect it. With this machine you not only get the same benefits as with our Classic model, but also benefit from the refinement of various aspects of making cream. If you are looking for the perfect all-rounder, you have found it with the CREAM-KING Premium Line.

