



FROTH AU LAIT

Professional Elite Automatic Hot milk Frother
model FALP - S14





TECHNICAL DATA

Capacity	14 Servings 56 Oz
Weight [kg]	2.18 kg
Power supply	950 watts @ 4.15 amps 230 Volts 50 Cycles AC

Froth Au Lait. Prepare rich froth topping for cappuccinos, lattes, or cafe au lait in a large capacity, stainless steel frother. With its high performance heater, built-in fan, and rugged features, the Professional Elite unit is designed to meet the demanding requirements of the Food Service professional. These affordable automatic frothers utilize a patented whipping process that requires no steam. Designed to be fully automatic for busy commercial applications. Froth Au Lait Professional Elite requires no operator training, is easy to use and clean, and the froth is rich and long lasting every time.

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