



EMA Food Processing Stick





... Ema means:

Creamy - homogeneous

Whether it's a sauce, cream, soup, ice-cream, dessert, emulsion, or dressing everything – yes everything- gets visibly better when made with the EMA system

... two systems form one package

The EMA system offers you two systems at the same time, simply by changing the processing stick.

Two available drive units and different lengths of the sticks offer more flexibility

#PRACTICE-ORIENTED



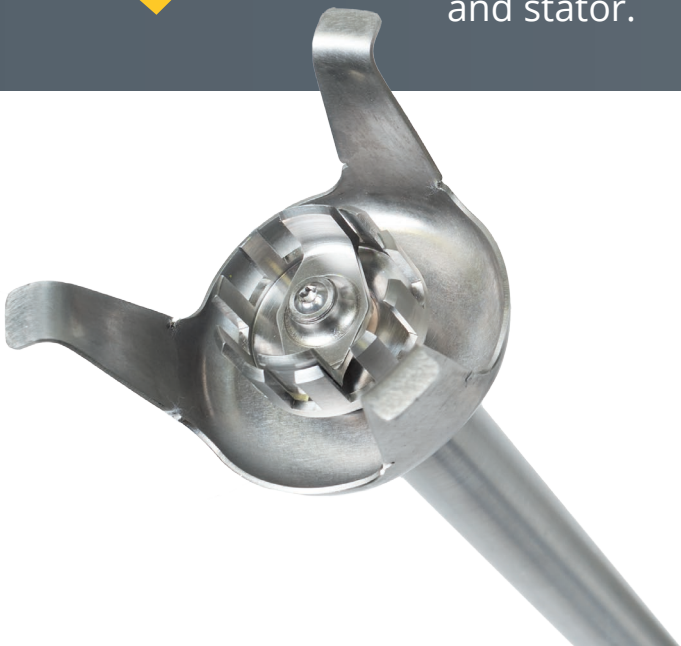
EMA Mixing stick

This well-known and established system is also available from Kronen. It is ideal for all standard uses and for chopping (crushing) large pieces



EMA Emulgating stick Rotor-/ Stator-System

here for example, the sauce is suctioned and inherently finely chopped and emulsified by the rotor and stator.





A



B

... Professionals love

the two-systems of the EMA stick that join together in one device. With the rotor- and stator system the liquid is suctioned and finely chopped by the rotor or the stator, as well as emulsified.

The other system contains the established mixing technique to purée and chop larger foods. With this unique Kronen quality, you have the perfect stick and motor for every demand and performance at hand.

Features that will convince you

- A)** The powerful 850 Watt motor is especially designed for large amounts that require a high performance.
- B)** The 550 Watt motor does 3.000 to 15.000 r.p.m.
- C)** A safety switch and a rotary switch for continuous speed regulation increase the convenience.
- D)** The kettle holder is perfect for all large kitchen kettles and can be adjusted up to 70 cm.
- E)** The sideward pot bracket can be easily hooked to the side of the pot. This ensures a safe operation.
- F)** The self-adjusting coupling and the solid screw cap make it easy to exchange the stick



D



E



Program

EMA-55 traction group

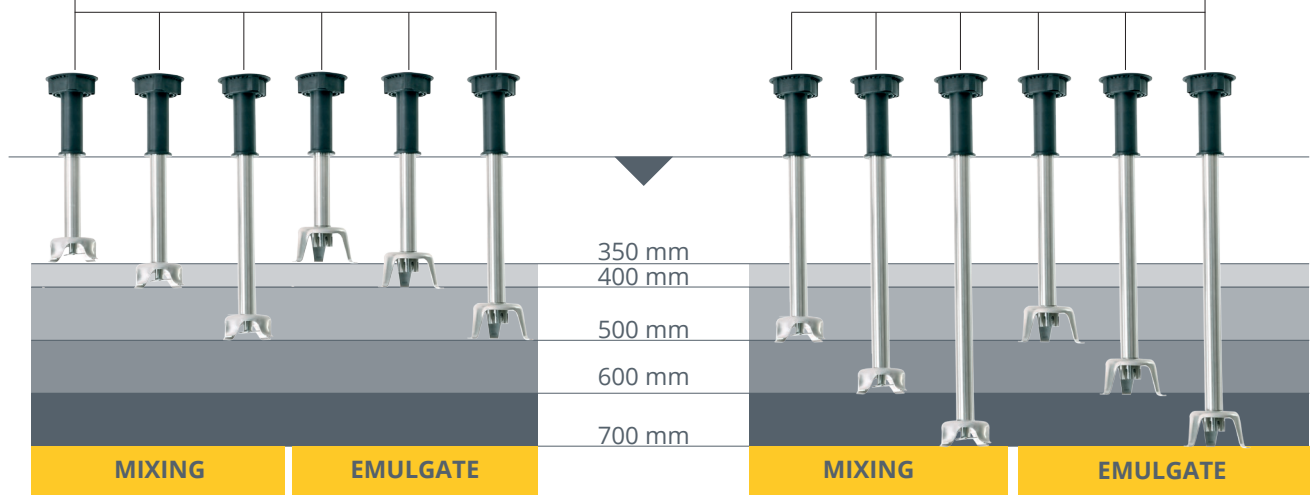


15.000 RPM
230V - 50 Hz
0,55 kW
W x D x H
185 x 100 x 220 mm
7.19 lb

EMA-85 traction group



15.000 RPM
230V - 50 Hz
0,85 kW
W x D x H
200 x 120 x 230 mm
9.04 lb



Subject to technical changes!

#NOTES: