



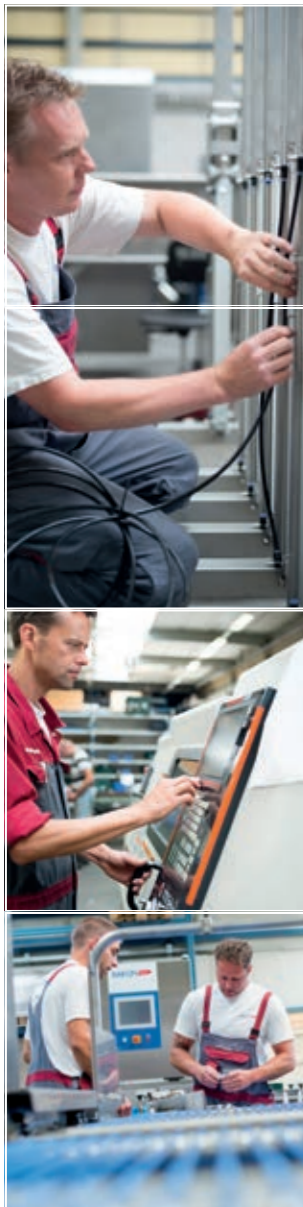
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INNOVATIONS IN THE NEW
MEDIA CENTER



Watch your profit grow with the
TOP CREAM by BAKON

BENEFITS

- Easy to operate
- Automatic sterilization
- Economical
- Compact
- Movable
- HACCP



Scan the QR code
to see the pictures
or watch the video!



Through energy-saving measures, such as dimensioning of electrical power and – where possible – use of recyclable materials, BAKON commits to dealing responsibly with the environment.



[18-447]



Increase your product volume and quality and present your customers a perfect product with BAKON's TOP CREAM.

The injection of cooled air during the whipping process increases the volume up to 50%! Present your customers a perfect looking creamy and airy product!

Produce the best cream, mousse and bavaois products with this machine of outstanding quality. Discover the TOP CREAM.



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BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.



The TOP CREAM has two stirring speeds and the temperature is digitally adjustable. During the whipping process air is cooled down to 2°C and is blown from below through a system of three filters into the container. This ensures that clean air is blown into the container. The transparent Lexan lid offers the possibility to watch the whipping process. The constant injection of cooled air makes it possible to store finished whipped products for several hours without loss of quality.



The TOP CREAM is a stand-alone machine.



- Digitally setting of time and speed and temperature
- Air intake through a system of three filters
- Integrated cooling
- Movable and closed machine made of stainless steel
- Machine is easy to disassemble for cleaning
- Sterilizer for automatic disinfection after cleaning
- Parts are dishwasher proof



Cream, mousses, bavarois or combinations with fresh fruit and chocolate.

A Control panel

Digitally setting of whipping time, speed and temperature.



B Closed stainless steel machine with:

Two easy to open doors and transparent lid (Lexan) in order to watch the whipping process. Easy to disassemble for cleaning; all parts are dishwasher proof.



C Container with perforated bottom

Filtered and cooled air will be blown in through the perforated bottom of the container before filling. This ensures a voluminous and stable product. Finished whipped product can be remained inside the container for several hours without loss of quality.



Your profit after using the Top Cream

This third layer shows the additional yield of more than 30 to 50%, achieved by using the Top Cream!

Whipped cream profit through traditional production

This layer shows the volume obtained by traditional mixing of the cream in a vertical mixer.

Cream

The first layer shows the quantity of cream before processing.

Capacity: medium to high

Model 2 - 10 lt liquid product - container 42 lt

Model 5 - 30 lt liquid product - container 92 lt



Dimensions model 2 - 10lt: 780 x 500 x 1110 mm

Dimensions model 5 - 30lt: 840 x 640 x 1110 mm

