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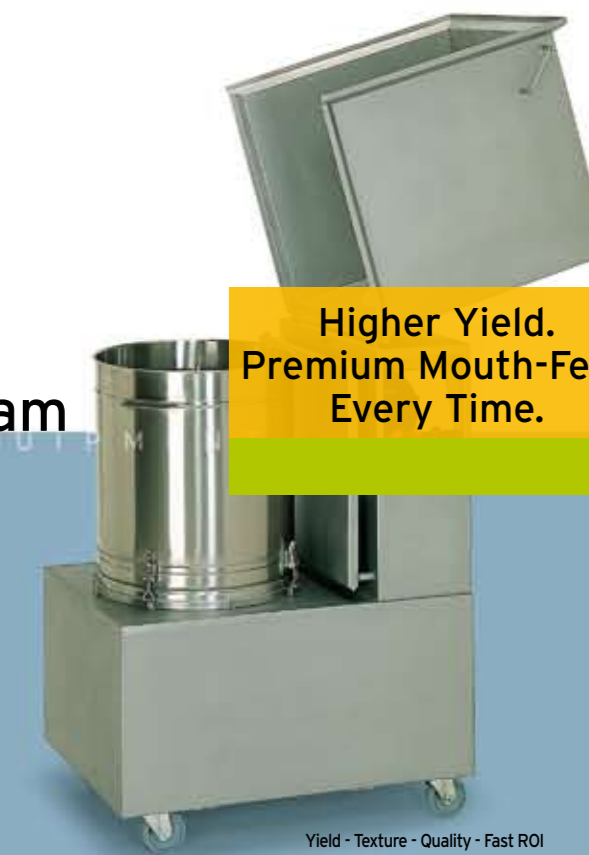
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Top Cream

**Higher Yield.
 Premium Mouth-Feel.
 Every Time.**



Yield - Texture - Quality - Fast ROI

Added Benefits

Of course, we didn't stop at yield, mouth-feel or safety in the design of TOP Cream.

Consider these additional money-saving features:

- Lower energy consumption than other mixers
 - Low maintenance costs relative to high output
 - Digitally programmable for convenience and time-saving
 - Ergonomic design delivers mobility and ease-of-operation
 - Cleanability and durability result from a body manufactured from the finest stainless steel
- It's the perfect mix of benefits. Save time. Save money. And protect your business.

Rapid Return

An investment in capital equipment is a major decision for any retail or wholesale bakery. Will it perform as promised? What about the maintenance costs? Will it fit into the budget? How long before the equipment begins to pay for itself?

Top Cream has been engineered to produce very high yields. Compared to regular mixers,

Top Cream's production has been measured and verified at volumes 30 to 50 percent greater per gallon. Which means faster mixing times, too.

Top Cream cuts an average of 30 minutes mix time down to 10 minutes, compared to regular mixers and, in some instances, down to even four minutes, depending on how cold the environment is. That's why, some Bakon's customers have posted a return on their investment in as little as 12 months. Again, a direct benefit to the bottom line.

Don't take our word for it. Put us to the test with an on-site demonstration. Then, you will understand why Top Cream is the indisputable moneymaker for major retail and mid-size wholesale bakeries.





Let Your Business Rise to the Top with Top Cream



BAKON FOOD EQUIPMENT

Bakon's Top Cream line of high-yield whipping equipment is a champion producer in the world of bakery solutions. One powerful reason: Higher yields offset escalating costs of cream. Learn why large retail bakeries and mid-size wholesale bakeries worldwide have come to depend on Top Cream to blend production into profits.

Greater Profit

To compete, major retail and wholesale bakeries must continuously improve product yield and variety to satisfy ever more demanding customers.

In the world of commercial whipping equipment, Top Cream outpaces all others. And, we can prove it to you in four compelling words.

Yield. Texture. Quality. ROI.

Next to labor, food cost is the number one line item in bakery operating budgets. When those costs are on the rise, it is essential to keep ingredient costs in check. Bakon's cold air cream whipping machine, Top Cream, delivers the type of real-time benefits that drop right to your bottom line. Imagine 30 to 50 percent more profit. Let us prove it to you.

Quality Mouth-Feel

When whipping cream is mixed to perfection, its texture is light and creamy. Like premium ice cream, the desired mouth-feel is buttery smooth. Top Cream's air injected process ensures the absolute best consistency. And no matter how complex the cake is, even the hardest-to-impress bakers will beam with pleasure.

Ideal for whipping fresh heavy cream, vegetable cream and topping, Top Cream produces stellar results for all kinds of mousses, bavaois or combinations with fresh fruit, chocolate drops or other ingredients. Even better, the quality of the final whipped product is completely repeatable from batch to batch. Regardless of the batch size, Top Cream's promise of quality is one reason why your customers will keep coming back with order after order.

Error-Free Mixing

Lack of consistency in whipping cream can be a very costly problem in the bakery business. Typical mixers have a reputation for stability issues. Mixed too long, your cream turns to butter. Mixed too fast, the cream becomes unstable. With Top Cream's design, the potential for error simply evaporates.

During the whipping of the cream, the machine injects cooled air in the cream from the bottom of the bowl. This results in air molecules in the whipped cream, which give the whipped cream a very high whipping volume and an increased stability.

Highest Yield

Top Cream features Bakon's proprietary whipping process which injects refrigerated air into the cream. It is then blown evenly throughout the cream to create **30 - 50 percent higher yield** (depending on the quality of the cream) **and a two to three day longer shelf life**. What's more, cream does not crack after freezing.

Now, you can be consistently confident in measurable economic benefits.

Safety First

Food safety is paramount. As demand for sweet goods continues to grow, the potential for food contamination grows too. One needs only to scan the pages of today's newspapers to understand the impact of this public health issue.

Bakon engineers took this critical aspect of bakery operations into account in the design. Built to HACCP guidelines, Top Cream features a special, built-in air filtration system that guards against any conditions that could give rise to pathogens. And the electronic cleaning device destroys bacteria. Trust Top Cream to deliver a truly hygienic whipping process, so important to you and your customer.

	5-30	5-30 VT
Contents min/max: (liquid cream)	5-30 litre	5-30 litre
Contents of kettle	92 litre	92 litre
Voltage	220 / 240 VAC 50 Hz	220 / 240 VAC 50 Hz
Power	2000 Watt	1100 Watt
Air pressure	-	6 bar
Air consumption	-	400 ltr/min
Compressor	included	not included
Dimensions (mm)	840 x 640 x 1110	840 x 640 x 1110
Dimensions pump (mm)	-	-
Weight	162 kg	117 kg
Material	stainless steel	stainless steel



Extra yield with the Top cream machine

This third layer shows the extra yield one can generate with the machine. As you can see, this means a 30 to 50% extra whipped cream depending on the quality of the cream.

Volume obtained by a traditional mixing of the cream in a vertical mixer

This second layer shows how much cream one can obtain through a traditional process with a standard mixer.

Cream

This first layer shows the cream in its liquid form before being whipped up.

