



Bakon bv food equipment

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Top Cream

**More profit
with less cream!**



Top Cream, worldwide admired

In Asia, Central and South America, Europe, the United States of America and Canada: the Top Cream renders its matchless service everywhere. Some practical examples:

- “The Top Cream is great, because of the important cream saving and a reduction of the preparation time; the quality of the cream is constant.”
- “Thanks to the Top Cream we can assure of an immediate reduction of the product and an important reduction of the production costs.”
- “With the Top Cream it is easier to decorate the whipped cream on the products and the products have a longer tenability of a better quality.”
- “The advantages of this machine compared to the usual machine are:
 - optimal use of raw material;
 - high speed of process;
 - thanks to the cold air injection the profit is higher;
 - the cooled air;
 - constant quality of whipped cream through the saved settings;
 - whipped cream is easier to digest.”
- “No other machine can meet the quality of the cream which is achieved with the Top Cream.”
- “The Top Cream is our best machine. The Top Cream repays itself because of the substantial saving on the purchase costs of cream. Another advantage is the hygiene, thanks to the sterilising system all bacteria are killed. And last but not least the cream is lighter and tastes better.”

Conclusion

The Top Cream offers you more whipped cream, more profit and a product which is more attractive and has more flavour. Please ask for a quotation: www.bakon.com or call your contact person.

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Top Cream 5-30 closed hood



BAKON FOOD EQUIPMENT

More profit with less cream!

30-50 % more profit out of each litre of whipped cream

With the Top Cream from Bakon you are going to really earn money with whipped cream. Dependent on the type of cream the overrun from one litre of cream will rise between 30 and 50% when you are using the Top Cream from Bakon. We therefore advise you to read further to discover what the Top Cream can mean to you.

Extra stability of whipped cream

With the Top Cream you will immediately generate a more stable cream and also increase the visual look of your whipped cream cakes. The stability (or standing time) of the whipped cream strongly increases due to the special aerating system, which results in well-formed decoration with sharp contours. This benefit has a positive effect on the sale of your whipped cream cakes. Last but not least the preservation qualities of your whipped cream will be increased with 2 to 3 days through the combined cooling and production system.

Taste experience

Whipped cream, produced with the Top Cream is lighter, has more flavour and is easier to digest than traditionally produced whipped cream. Resulting in happy customers.

The secret: a smart whipping and cooling system

By injecting cooled air from the bottom during the aerating of the whipped cream, a stable and light whipped cream develops. A greater part of the injected air stays captive and locked up in the whipped cream. An advantage of injecting cooled air is, of course, the temperature.

The temperature of the whipped cream stays constant during aerating, so that you can always meet the quality requirements and the temperature of the

whipped cream will still be less than 7°C after the whipping. On the

one hand this system provides a higher whipping volume (up to

50%) and a much more stable whipped cream which has longer

preservation qualities. Through the combination of whipping and

injecting cold air, the cream is gradually whipped so that the

structure will be less damaged and the air distribution stays

homogeneous. This makes the whipped cream very stable with

a longer standing time.

No more failures

Producing whipped cream in the traditional way, with a mixer, often

leads to failures: under or over whipped cream. With the Top Cream

that is a thing of the past. You only have to set the required mixing

time needed for the manufacturing of the best whipped cream once and

save this in the memory of the Top Cream. In the future, one push on the

button will be sufficient for the perfect whipped cream. As easy as 1,2,3.



Returns thanks to the Top Cream

This third layer shows the whipped cream profit which you can achieve with the Top Cream. As you can see, this return is more than 30 - 50%, dependent on the type of cream!

Whipped cream profit through traditional production

This second layer shows the quantity of whipped cream that will be achieved from the quantity of cream you see here through the traditional production (with mixers).

Cream

This first layer shows the quantity of cream before processing.

During the whipping of the cream cooled air is injected in the cream from the bottom. This results in air bubbles in the whipped cream, which give the whipped cream a very high whipping volume and a tightened stability.



A constantly high-quality product in combination with user's convenience

The computerized machine guarantees user's convenience and even more important: a product with a constantly high quality. Fluctuations in the quality of the whipped cream are out of the question. The data that are saved in the memory of the machine guarantee this. You can easily set the program to your requirements on the structured control panel that is placed at an ergonomic position in the machine.

Easy to clean and completely made of stainless steel

All parts which come in contact with whipped cream are easy to disassemble/assemble and to clean. Furthermore, the machine is movable, fast and easy to clean and easy to automatically sterilize in a special cleaning program.

Demands and requirements

The Top Cream has been manufactured according to the HACCP-rules and meets all current production demands and requirements.

During the complete production process, the temperature of the cream and the whipped cream stays under the legally agreed upon temperature of 7°C.

	2-10	2-10 VT	5-30	5-30 VT
Contents min/max: (liquid cream)	2-10 litre	2-10 litre	5-30 litre	5-30 litre
Contents of kettle	42 litre	42 litre	92 litre	92 litre
Voltage	220 / 240 VAC 50 Hz	220 / 240 VAC 50 Hz	220 / 240 VAC 50 Hz	220 / 240 VAC 50 Hz
Power	2000 Watt	1100 Watt	2000 Watt	1100 Watt
Air pressure	-	6 bar	-	6 bar
Air consumption	-	400 ltr/min	-	400 ltr/min
Dimensions (mm)	780 x 500 x 1110	780 x 500 x 1110	840 x 640 x 1110	840 x 640 x 1110
Dimensions pump (mm)	-	-	-	-
Weight	150 kg	108 kg	162 kg	117 kg
Material	stainless steel	stainless steel	stainless steel	stainless steel