

TELME[®]

gelato and pastry machines

CREAM WHIPPER



PRIMA 2, PRIMA 5

Functional, cost-effective cream whippers of the Professional Series, suitable for small/ medium enterprise.

These machines make whipped cream with significant overrun and an unchanging, stable texture.

They keep the liquid cream 4°C, transforming it into whipped cream by passing through the labyrinth and allowing manual dispensing.

The transparent lid provides a clear view of the amount of liquid cream in the reserve tank.

They are equipped with removable containers to facilitate washing and sanitizing with the best possible hygiene.



BETA 2, BETA 5, CONTINUO 5

cream whippers of the Top Level Series for demanding professionals. Built to guarantee large production volumes and excellent performance.

Supplied with electronic controls, temperature indication and portion control.

Whipped cream dispensing may be manual or with adjustable portion control. These machines allow the desired quantity of product to be obtained and always operate silently.

Fitted with transparent lid and a removable container, to facilitate washing and sanitizing with the best possible hygiene.

Continuo 5 has the same features and dispensing can be manual, continuous or with adjustable portion control.

TECHNICAL AND PERFORMANCE DATA

	W - D - H cm	Current	Reserve, L	Hourly production, L
PROFESSIONAL				
PRIMA 2	25x41x40	4 A - 0,3 KW V 230 - 50 - 1	2 removable	100
PRIMA 5	28x44x40	4 A - 0,4 KW V 230 - 50 - 1	5 removable	100
TOP LEVEL TOUCH				
BETA 2	25x41x40	4 A - 0,3 KW V 230 - 50 - 1	2 removable	100
BETA 5	25x45x40	4 A - 0,4 KW V 230 - 50 - 1	5 removable	100
CONTINUO 5	25x47x45	4 A - 0,4 KW V 230 - 50 - 1	5 removable	150