

WHIPPED CREAM MACHINE



WE SHARE THE SAME PASSION SINCE 1967



Instant whipped cream

multi-purpose technology

top + top^{mini}

Features

- Electronic temperature control
- **Blade pump** that whips both animal (35% fat), vegetable (30-35% fat) and vegan (32-35% fat) creams
- The TOP model is equipped with a **foot control for continuous dispensing**, making it easier for the operator if his/her hands are occupied
- Simple flushing of the inner duct via recirculation



Possibility of working in **direct cooling mode** with maximum tank capacity or to draw cream directly from an external container.



For smaller batches, the provided stainless steel tray enables **indirect cooling**, reducing the tank's total capacity and keeping it clean.



Watch the video

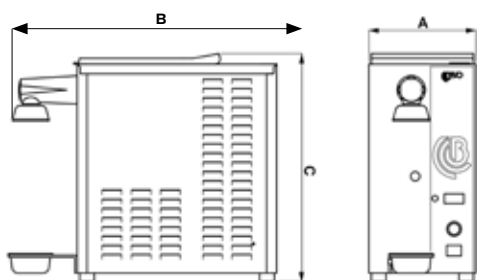


Advantages

- + Cream always at the right temperature and consistency
- + The **independent cooling cycle** allows the cream to be whipped even at high temperature conditions
- + Maximum hygiene safety thanks to the stainless steel body
- + Consistent quality and output
- + **8 cream volume setting levels** (e.g. low overrun for incorporating into pastry preparations, high overrun for ice cream topping)
- + Maximum convenience and **easy cleaning** thanks to fully detachable dispensing system components (e.g. stainless steel nozzle) without the use of any tools



Rev. 0125 | The data shown may be modified by the manufacturer at any time and without giving advance warning.



Technical data

		Top	MiniTop
Absorption	Volt/Hz/Ph	230/50-60/1	
Max. capacity	lt	8	4
Width (A)	cm	29	22
Depth (B)	cm	64	53
Height (C)	cm	47	

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.



Complete
data
sheet



WE SHARE
THE SAME
PASSION
SINCE 1967

HEADQUARTERS Bravo S.p.A.
Montecchio Maggiore - Vicenza, Italy
t. +39 0444 70 77 00
e. info@bravo.it

bravo.it

