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[15-035]

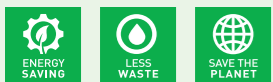
Scan the QRcode to visit the BAKON website.



Increase your product volume and quality and present your customers a perfect product with BAKON's newly designed 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: Get to the top, keep cool! Discover the TOP CREAM.



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.

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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 into the container from below through a system of three filters. 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
- Movable and closed machine made of stainless steel
- Machine is easy to disassemble for cleaning
- Sterilizer for automatic disinfection after cleaning
- Integrated cooling
- Air intake through a system of three filters
- Parts are dishwasher proof



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



**Your profit after using the Top Cream**  
This third layer shows the additional yield of more than 30 - 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



**A** Control panel

Digitally setting of whipping time, speed and temperature.



**B** Closed stainless steel machine with:

Transparent lid (made of lexan) in order to watch the whipping process. Two easy to open doors for safety. 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 may remain inside the container for several hours without loss of quality.

