

INNOVATORS IN PASTRY



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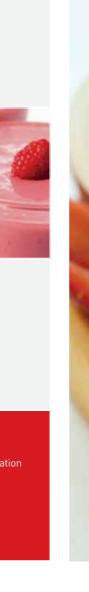






BENEFITS

- Easy to operate
- Automatic sterilization
- Economical
- Compact
- MovableHACCP



SCAN AND DISCOVER MORE INNOVATIONS IN THE NEW MEDIA CENTER

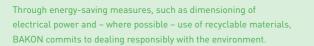


Scan the QR code to see the pictures or watch the video!











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TOP CREAM

TOP CREAM by BAKON

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 bavarois products with this machine of outstanding quality. Discover the TOP CREAM.



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



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



A Control panel

Digitally setting of whipping time, speed and temperature.





Two easy to open doors and transparent lid (Lexan) in order to watch the whipping process.

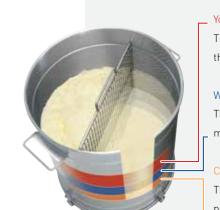
Easy to disassemble for cleaning; all parts are dishwasher proof.











Your profit after using the Top Cream

This third layer shows the additional yield of more than 30 to 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.



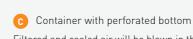
Model 2 - 10 lt liquid product - container 42 lt Model 5 - 30 lt liquid product - container 92 lt



Dimensions model 2 - 10 lt: 780 x 500 x 1110 mm

Dimensions model 5 - 30 lt: 840 x 640 x 1110 mm





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 can be remained inside the container for several hours without loss of quality.









