



A U T O M A T I C CREAM WHIPPERS

PROFESSIONAL & TOP LEVEL

PRIMA 2 - PRIMA 5 CREAM WHIPPERS







PRIMA 2, PRIMA 5,

functional, cost-effective cream whippers of the **Professional Series**, suitable for small/medium enterprises. Available at a reasonable price.

- ✓ These machines make whipped cream with a significant overrun and an unchanging, stable texture.
- ✓ They keep the liquid cream at 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.



PRIMA 2 - PRIMA 5 CREAM WHIPPERS



PRIMA 2 PRIMA 5



PROFESSIONAL SERIES HEAVY DUTY, EASY TO USE

TOP LEVEL CREAM WHIPPERS

BETA 2, BETA 5, CONTINUO 5







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.



TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECHNOLOGY

TOP LEVEL CREAM WHIPPERS

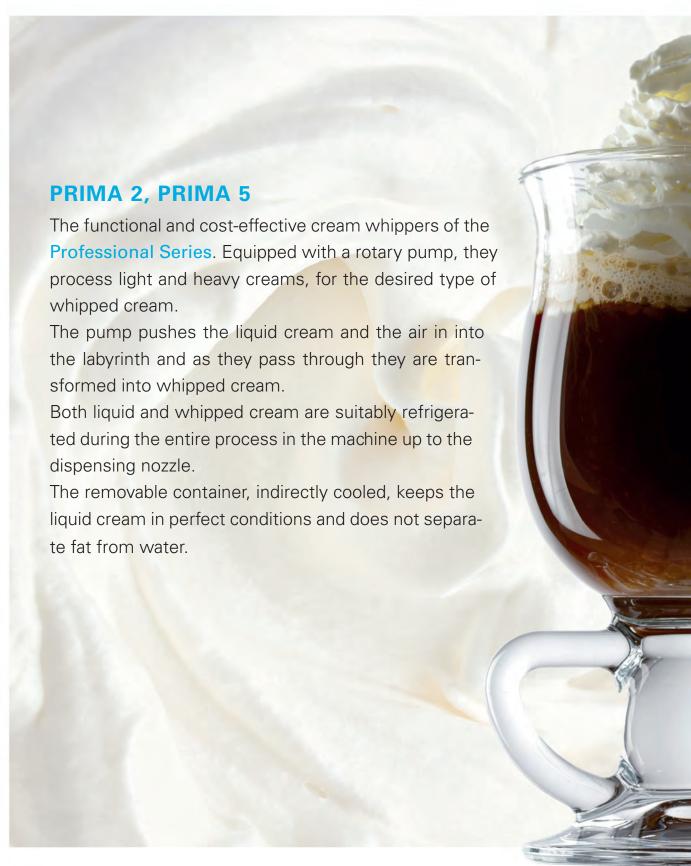


- Supplied with electronic controls, temperature indication and portion control.
- Whipped cream dispensing may be manual or with adjustable portion control. These machines allow the desired quantity of product to be obtained and always operate silently.
- ✓ Fitted with transparent lid and a removable 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.



PROFESSIONAL CREAM WHIPPERS



ITALIAN

TOP LEVEL CREAM WHIPPERS



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



The technical data should be considered as indicative. The manufacturer reserves the right to make changes.



TELME S.p.A

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