

# TELME®

GELATO AND PASTRY MACHINES



# ACW

## AUTOMATIC 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

# ACW

## PRIMA 2 PRIMA 5



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



**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

**TELME**<sup>®</sup>  
GELATO AND PASTRY MACHINES

- ✓ 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

### PRIMA 2, PRIMA 5

The functional and cost-effective cream whippers of the **Professional Series**. Equipped with a rotary pump, they process light and heavy creams, for the desired type of whipped cream.

The pump pushes the liquid cream and the air in into the labyrinth and as they pass through they are transformed into whipped cream.

Both liquid and whipped cream are suitably refrigerated during the entire process in the machine up to the dispensing nozzle.

The removable container, indirectly cooled, keeps the liquid cream in perfect conditions and does not separate fat from water.



# ITALIAN

## TOP LEVEL CREAM WHIPPERS

### BETA 2, BETA 5, CONTINUO 5

The cream whippers of the **Top Level Series** with electronic controls for demanding professionals. Equipped with a rotary pump, they process light and heavy creams, for the desired type of whipped cream.

**BETA 2** and **BETA 5** can be manual or with portion control; **CONTINUO 5** can be manual, continuous or with portion control.

Both liquid and whipped cream are suitably refrigerated during the entire process in the machine up to the dispensing nozzle.

The removable container, indirectly cooled, keeps the liquid cream in perfect conditions and does not separate fat from water.

# EXCELLENCE

## TECHNICAL AND PERFORMANCE DATA

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

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GELATO AND PASTRY MACHINES

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