

TELME®

ITALIAN EXCELLENCE



CREAM WHIPPERS



DELTA, cream whippers for continuous use, featuring a rounded design. High pressure, high displacement pumps. Rapidly produce large quantities of whipped cream with a significant increase in volume and an unchanging, stable texture. Dispensing can be manual, continuous or with portion control.

Built for large shops and for industrial use. These machines allow production with a continuous flow and are equipped with various filling and decorating accessories. The stainless steel telescope-shaped labyrinth produces a high overrun, whipped cream having a creamy, smooth texture. The air regulator helps to obtain the desired overrun. The removable tank for the liquid cream facilitates washing, guaranteeing hygiene.

It is useful to remember that whipped cream is an important part of gelato, cake & pastry and delicatessen specialities.

It decorates the products with which it is combined, making them more attractive. It increases sales, proceeds and adds to the value. Typical cream whipper buyers are all premises, shops and communities which make, supply and sell foodstuffs.



Telme, the



PRIMA, great value, functional cream whippers from TELME. Equipped with a rotary pump, they process light and heavy creams, for the desired type of whipped cream.

The transparent lid allows easy control of the amount of liquid cream in the reserve pan.

The pump pushes the liquid cream and the air in into the labyrinth and they are transformed into whipped cream as they pass through. Both liquid cream and whipped cream are suitably refrigerated, during the entire process in the machine, up to the dispensing nozzle.

The removable tank, indirectly cooled, keeps the liquid cream in perfect conditions and does not separate the fats from the watery parts. It also allows production to be stopped at any time and facilitates washing, guaranteeing hygiene.

BETA, cream whippers with electronic controls for demanding professionals, dispensing can be manual, continuous or with portion control.



winning choice!

TELME®

PRIMA 2 and **PRIMA 5**, excellent value, functional cream whippers, suitable for small/medium enterprises. Available at a reasonable price. These machines keep the liquid cream at 4°C, transforming it into whipped cream by passing it through the labyrinth and allowing manual dispensing. The transparent lid provides a clear view of the amount of liquid cream in the reserve tank. These machines make whipped cream with a significant overrun and an unchanging, stable texture. They are equipped with removable containers to facilitate washing and for the best possible hygiene.



TELME®

BETA 2 and **BETA 5**, cream whippers for demanding professionals. Built to guarantee large production volumes and excellent performance.

Supplied with electronic controls, temperature indication and portion control.

Whipped cream dispensing may be manual, continuous or with adjustable portion control.

These machines allow the desired quantity of product to be obtained and always operate silently. Fitted with a removable container, to facilitate washing and guarantee the best possible hygiene.



TELME®

DELTA, cream whipper for continuous use, built for large shops and industrial use, this machine allow production with an uninterrupted flow.

Delivers the cream with foot or manual or continuous or with adjustable portion control.

It does not have its own refrigeration system and it is fed with pre-cooled cream.

The typical machine for filling with parfait, with whipped cream or decorating portions, cups, glasses, slices and cakes.

Can be supplied with different accessories for specific processes.

LABORATORY
MACHINE



TELME®

DELTA 6, cream whipper for continuous use. Built for large shops and industrial use, this machine allow production with an uninterrupted flow.







The DELTA 6 model is equipped with foot control and a removable container.

This model can be supplied with a filling/decorating device and various accessories.

It produces rapidly large quantities of whipped cream with a significant increase in volume and stable structure.





	Features	W - D - H	Current	Reserve, L	Hourly production, L
	PRIMA 2 Refrigerated	25x41x40 cm	4 A - 0,3 kW V 230 - 50 - 1	2 Removable	100
	PRIMA 5 Refrigerated	28x44x40 cm	4 A - 0,4 kW V 230 - 50 - 1	5 Removable	100
	BETA 2 Refrigerated	25x41x40 cm	4 A - 0,3 kW V 230 - 50 - 1	2 Removable	100
	BETA 5 Refrigerated	25x45x40 cm	4 A - 0,4 kW V 230 - 50 - 1	5 Removable	100
	DELTA Not refrigerated	25x25x52 cm	2,3 A - 0,75 kW V 400 - 50 - 3	-	300 Continuous
	DELTA 6 Refrigerated	26x48x50 cm	4 A - 0,5 kW V 230 - 50 - 1	6 Removable	300 Continuous

MADE IN ITALY



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