



COMMERCIAL INFORMATION

TELME SPA APRIL 2007

ABC of the cream whipper with removable container

A) Main functions

- **Maintains** the cream liquid at 4°C (39°F.)
- **Transforms** air and liquid fresh cream into whipped cream by passage through a labyrinth.
- **Dispenses** whipped cream. Simple to use manual operation by a press-and-hold a button or automatic dispensing time control for consistently controlled portions with every serving. Very quiet.

B) Features

Benefits

<ul style="list-style-type: none"> ■ Removable cream container, refrigerated indirectly 	<ul style="list-style-type: none"> ■ Keeps the cream in perfect conditions preventing phase separation. ■ Allows interruption of production at anytime. ■ Facilitates cleaning, product change and maximum hygiene.
<ul style="list-style-type: none"> ■ Adjustable and complete refrigeration 	<ul style="list-style-type: none"> ■ Consistent refrigeration of cream from the container to the dispensing head. The cream is kept in perfect texture and hygienic conditions.
<ul style="list-style-type: none"> ■ Rotary pump & air regulation control 	<ul style="list-style-type: none"> ■ High capacity and pressure. ■ Works with heavy or light cream. ■ Variable consistency (overrun). ■ Quickly produces large quantities of whipped cream with a high increase in volume and consistent product texture & structure. ■ Simple and inexpensive pump repair and replacement.

C) Typical Application

- Many businesses, stores and communities responsible for preparing, supplying and selling food products.
- Whipped cream is an excellent topping on many food products providing additional value and increased sales.