



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 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.

TECNA, the TELME back counter cream whipper, with truly compact dimensions, can also be placed on a shelf or put near a wall.

Refrigeration is adjustable and keeps the cream in perfect conditions until it reaches the whipping device. The removable tank for the liquid cream facilitates washing, guaranteeing hygiene.



EFFICIENCY

	Features	W - D - H	Current	Reserve, litri	Hourly production, litri
 PRIMA 2	Refrigerated	25x41x40 cm	Amp. 4 - Kw 0,3 V 230 - 50 - 1	2 Removable	100
 PRIMA 5	Refrigerated	28x43,5x40 cm	Amp. 4 - Kw 0,4 V 230 - 50 - 1	5 Removable	100
 TECNA 2	Refrigerated	25x35x40 cm	Amp. 4 - Kw 0,3 V 230 - 50 - 1	2 Removable	100
 BETA 2	Refrigerated	25x41x40 cm	Amp. 4 - Kw 0,3 V 230 - 50 - 1	2 Removable	100
 BETA 5	Refrigerated	25x45x40 cm	Amp. 4 - Kw 0,4 V 230 - 50 - 1	5 Removable	100
 DELTA	Not refrigerated	25x25x52 cm	Amp. 2,3 - Kw 0,75 V 400 - 50 - 3	-	300 Continuous
 DELTA 6	Refrigerated	26x48x50 cm	Amp. 4 - Kw 0,5 V 230 - 50 - 1	6 Removable	300 Continuous
 DELTA 12	Refrigerated	30x50x50 cm	Amp. 6 - Kw 0,7 V 230 - 50 - 1	12 Removable	300 Continuous

TELME

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TELME®

cream whippers



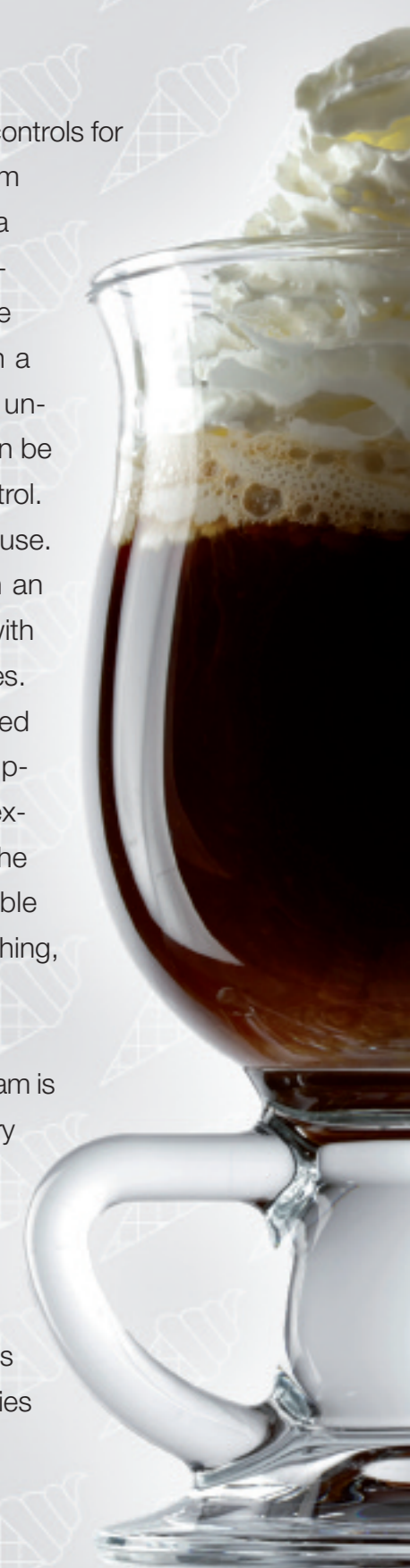
the winning choice



BETA, cream whippers with electronic controls for demanding professionals. **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 an uninterrupted 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 whipped cream. 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 specialties. 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's goal...



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®

TECNA 2, cream whipper designed for the back counter, with compact dimensions and a side air condenser. It can also be placed against a wall. Practical and simple, it processes any type of natural or vegetable cream, fresh or long-life. Fitted with an indirectly cooled removable container for the liquid cream. Keeps the cream in perfect condition and does not separate the fats from the watery parts. The product obtained is always optimal in terms of hygiene, consistency and increase in volume.

TECNA 2
backcounter
machine



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, DELTA 6 and **DELTA 12**, cream whippers for continuous use. Built for large shops and industrial use, these machines allow production with an uninterrupted flow. DELTA and DELTA 12 models are standard equipped with pedal controls and a removable container. These models can be supplied with a filling/decorating device and various accessories. They rapidly produce large quantities of whipped cream with a significant increase in volume and stable texture.

