



















- Easy to operate
- Automatic sterilization
- Economical
- Movable
- HACCP



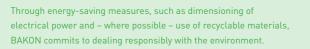
Scan the QR code to see the pictures or watch the video!













LESS SAVE THE

BAKON FOOD EQUIPMENT

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Scan the QRcode to visit the BAKON website.





Increase your product volume and quality and present your customers a perfect product with BAKON's newly designed TOP CREAM. The injection of cooled air during the whipping process increases the volume up to 50%!

Present your customers a perfect looking creamy and airy product!

Produce the best cream, mousse and bavarois products with this machine of outstanding quality: Get to the top, keep cool! Discover the TOP CREAM.



BAKON designs and manufactures standardized and customized depositing, spraying and cutting machines as well as production lines for efficient and high-volume processing of pastry products. BAKON stands for advanced technology and reliability.



The TOP CREAM has two stirring speeds and the temperature is digitally adjustable. During the whipping process air is cooled down to 2°C and is blown into the container from below through a system of three filters. This ensures that clean air is blown into the container. The transparant Lexan lid offers the possibility to watch the whipping process. The constant injection of cooled air makes it possible to store finished whipped products for several hours without loss of quality.



The TOP CREAM is a stand-alone machine.



- Digitally setting of time and speed and temperature
- Movable and closed machine made of stainless steel
- Machine is easy to disassemble for cleaning
- Sterilizer for automatic disinfection after cleaning
- Integrated cooling
- Air intake through a system of three filters
- Parts are dishwasher proof



Cream, mousses, bavarois or combinations with fresh fruit and chocolate.





B Closed stainless steel machine with:

Transparent lid (made of lexan) in order to watch the whipping process. Two easy to open doors for safety. Easy to disassemble for cleaning, all parts are dishwasher proof.











Your profit after using the Top Cream

This third layer shows the additional yield of more than 30 - 50%, achieved by using the Top Cream!

Whipped cream profit through traditional production

This layer shows the volume obtained by traditional mixing of the cream in a vertical mixer.

The first layer shows the quantity of cream before processing.



Model 2 - 10 lt liquid product - container 42 lt Model 5 - 30 lt liquid product - container 92 lt

Dimensions model 2 - 10 lt: 780 x 500 x 1110 mm

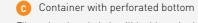




Dimensions model 5 - 30 lt: 840 x 640 x 1110 mm







Filtered and cooled air will be blown in through the perforated bottom of the container before filling. This ensures a voluminous and stable product. Finished whipped product may remain inside the container for several hours without loss of quality.







