



# Top & Minitop

Whipped cream machine



*Top & Minitop*

## Whipped cream ready to use

For the instant production of whipped cream. The electronic control grants quality, homogeneity and hygiene. The high output capacity makes it perfect for pastry and gelato shops.



**HEADQUARTERS Bravo S.p.A.**  
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### Description

**Top and Minitop** are whipped cream machines of the latest generation. Their bodies completely made of stainless steel grant the highest hygiene standards. The inner tank is cooled to keep the cream at the preservation temperature ready to be whipped. Special pump to allow the whipping up of both vegetable and animal cream. The cream packaging can be directly connected to the pump to keep the cream cold (bain-marie) and to not dirty the tank.



### Technical features

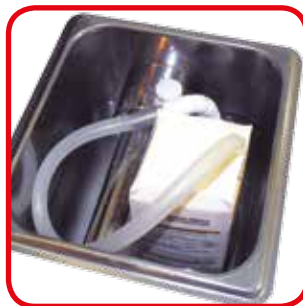
- Dispensing closure valve
- Electronic temperature control
- Directly refrigerated removable tank
- Control foot pedal for continuous dispensing (mod. TOP)
- Internal pipe easy to clean

### Advantages and strengths

- Whipped Cream is always at the proper temperature
- Highest hygiene standards
- Proper volume whipped cream
- Easy setting of cream volume overrun in a range from 1 to 8, accordingly to its final use
- Less air for your Mousses, Bavarian creams and so on....
- Much more air for your decorations and stuffings
- Direct connection to the sac à poche bag available



Stainless steel spout



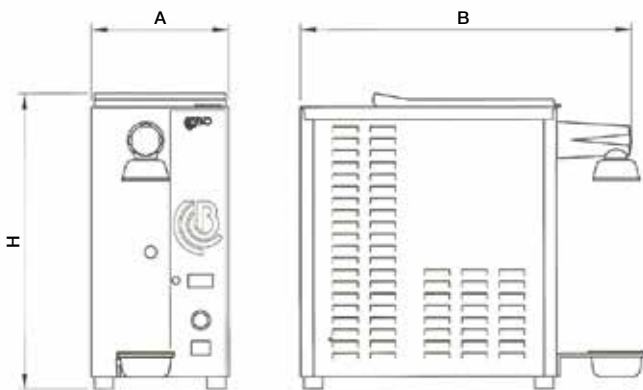
It is possible to directly connect the cream packaging to the pump



Removable components of the dispensing nozzle for perfect cleaning



Directly refrigerated tank



TECHNICAL SPECIFICATIONS		TOP	MINITOP
Max. capacity	Lt	8	4
Production	Lt/h	100	80
Voltage *1	Volt Hz/Ph	230/50/1	230/50/1
Power	kW	0,5	0,5
Width (A)	cm	29	22
Depth (B)	cm	64	53
Height (H)	cm	47	47
Weight	kg	41	33

\*1 Available also in 60Hz.  
Optional: Control foot pedal (mod. TOP)

Rev. 10/16 Data can be changed at any time without notice by the manufacturer.