

Whipped Cream Machine

Cream

Cream is obtained by skimming the fat from cow's milk. Using a centrifugation method it is possible to produce cream having a fat content ranging between 18% and 40%, if not more.

Besides being the principal ingredient in butter and mascarpone, cream is also an exceptional ingredient for ice cream mixes and many other specialties.

When whipped it is ideal for decorating pastries and ice cream.

The cream normally found in the market is pasteurized and must be stored at +4°C for no more than a few days. The fat level is normally around 32-38%.

The market also offers UHT cream which has been pasteurized at ultra-high temperatures. This product has the great advantage of being able to be stored at room temperature for long periods of time.



Ecowip/G

Small counter top cream whipping machine, with **2-liter** tank capacity, ideal for bars, cafeterias, restaurants, and so on. Simple, easy to use and to clean.

A **blade pump** guarantees a whipped cream with elevated volume. Made of thermoplastic material in compliance with the strictest food hygiene standards. It is easily disassembled for thorough cleaning and sanitization. By pushing a button it is possible to dispense whipped cream in the quantities desired. Body is in elegant, white, shock-resistant ABS.

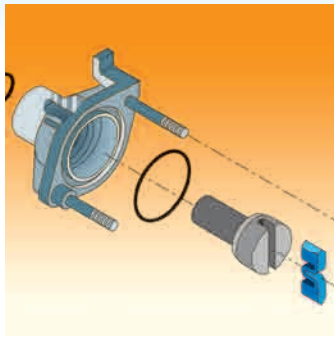


Miniwip/G

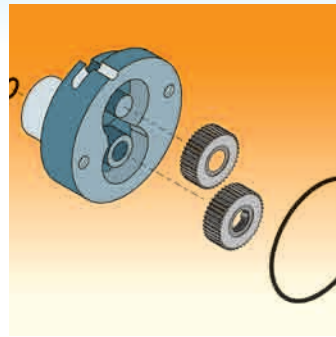
Compact countertop whipping machine with **2-liter** tank designed for exigent ice cream shops and bakeries.

Uses the patented **Carpigiani steel gear pump**, well known for its efficiency and reliability. Whipped cream is dispensed in variable portions or continuously, controlled by a simple push button. Stainless steel body.

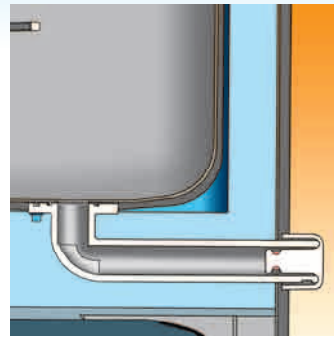




Blade pump



Gear pump



Tank drain



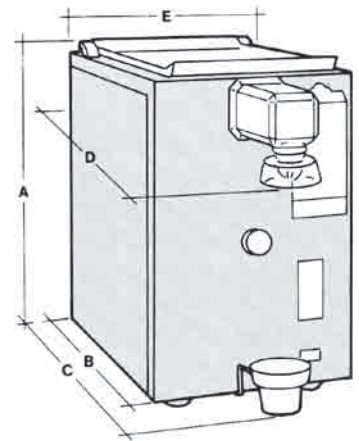
Optional

- "Direct-cooling" tank for the correct storage of liquid cream at a temperature of +4°C, continuously monitored by the thermometer.
- High-capacity pumps, easily removable without tools for quick cleaning.
- Variable adjustment of the air/cream mix, to whip all types of animal and vegetable creams.
- One-piece patented texturizer housed in its own transparent tube. Easily removed and cleaned.
- Refrigerated dispensing system all the way up to the outlet. Protection in special synthetic material to prevent condensation. Removable nozzles.
- Drip collector can also be used as hygienic dispenser protection when the machine is not in use.
- Tank drain connects directly to the outside for easy drainage and cleaning.

- JETWIP/G can be connected to a foot pedal to allow hands-free operation. For example, a decorating bag can be connected directly to the machine via a specially designed flexible hose.

Technical Specifications

MODEL	Hourly Output *		Tank capacity liters	Electric power			Power Installed kW	Dimensions cm					Net weight kg
	kg	liters**		Volts	Hz	Ph		A	B	C	D	E	
Ecowip/G	35	105	2	220	50/60	1	0,4	45	37	53	52	22	23
Miniwip/G	50	150	2	220	50/60	1	0,5	45	37	53	52	22	28
Masterwip/G	50	150	3	220	50/60	1	0,5	51	37	55	52	22	30
Jetwip/G	80	240	6	220	50/60	1	0,5	51	46	62	61	31	53

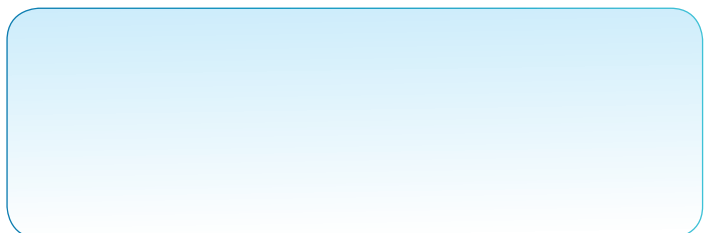


* Hourly output can vary subject to the kind of cream used

** Calculating an average volume increase of 200%

Carpigiani whipped cream machines are produced according to a Quality System certified UNI EN ISO 9001.

Dealer



Carpigiani helps you smile!



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