



whipper

really quite smooth



Can one think of everything?

Especially of new ideas. Because that's the only way to continue perfecting our successful products. The finest example is the WHIPPER. Its predecessor is the Star among cream whipping machines. It wasn't easy to improve. But we succeeded. Thanks to new ideas.



Hygiene - a clean solution

The new fully-automatic cream whipping machines S'WHIPPER exclusive and WHIPPER exclusive fulfill their hygienic mission. Passive refrigeration conduction ensures that the cream is cooled at less than 5 °C – right to the dispenser nozzle.



Tomorrows technology today

Above all, the machine must be simple to operate. That is why the exclusive models have a display for cream temperature and portioning is operated either manually, automatically or continuously.



Display

Cleaning is a thing of the past

Save time: simply pour water and cleaning fluid into the container that comes with the WHIPPER. Then start the automatic cleaning assistance at a push of a button. No need to take the machine apart, no time-consuming cleaning.



Automatic Cleaning Assistance

Simply flexible

Two litres of cream fit into the compact S'WHIPPER with a width of only 170 mm.

The WHIPPER 5 contains a volume of five litres of cream.



Several skeins fit directly into the unit.



The WHIPPERS at a glance

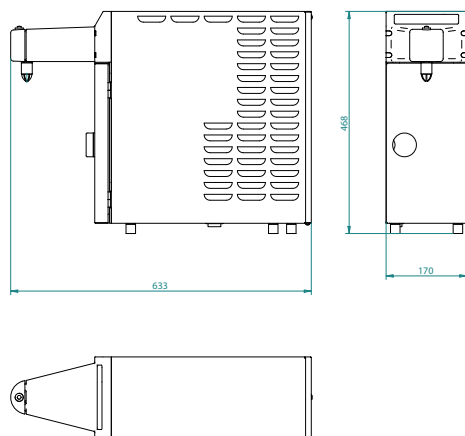
- Finest cream quality
- Complete food cycle is refrigerated at 5 °C
- Cream taken directly from original packaging
- Container holds two or five litres of unwhipped cream
- Automatic portioning and temperature display
- Simple push button operation
- Continuous dispensing
- Compact housing: only 170 mm width
- Simple automatic cleaning assistance
- Container for cleaning fluid included in delivery
- Connection to other dispensing equipment is possible



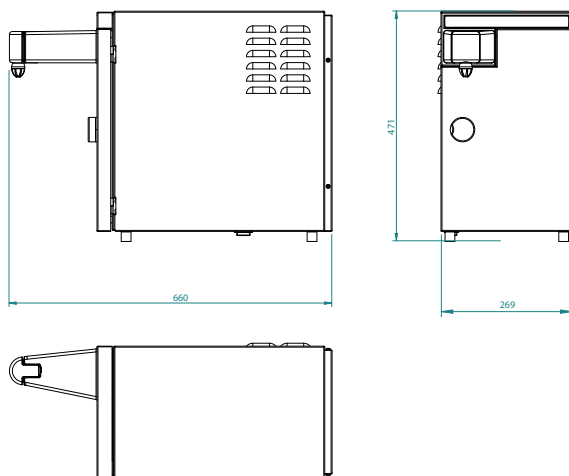
Technical Data

Volume cream container	2 l / 5 l
Output	1 Litre in 45 seconds
Refrigeration	<5°C at up to 32°C ambient temperature
Voltage	115 VAC / 60 Hz or 230 VAC / 50 Hz
Integrated cleaning program	yes
Weight	29 kg / 32 kg

S'WHIPPER



WHIPPER 5



Models

S'WHIPPER

2 Litres, cream whipping machine

S'WHIPPER exclusive

2 Litres, fully-automatic cream whipping machine, automatic cleaning assistance, temperature display, programmable portions

WHIPPER 5

5 Litres, cream whipping machine, automatic cleaning assistance

WHIPPER 5 exclusive

5 Litres, fully-automatic cream whipping machine, automatic cleaning assistance, temperature display, programmable portions

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