

CARPIGIANI
tecnologia per un mondo più dolce



Cream whipping machines

ECOWIP/G MINIWIP/G
MASTERWIP/G JETWIP/G

THE CREAM

Milk cream or cream is just milk enriched with fat. It is obtained through a skimming process of cow's milk.

Cream obtained by centrifugation, will normally have a fat content up to 40%, but in certain countries, may have even a higher percentage.

Besides being the raw material for butter and "mascarpone", cream is an extremely suited ingredient for ice cream, and many other products.

When whipped it is ideal for decorating confectionery or ice cream besides adding a pleasant flavour.

Fresh cream normally used in confectionery is pasteurized. Therefore, it must be stored at +4°C, and for a few days at the maximum.

Also available is long-preservation (UHT) cream which has the big advantage of long storage at ambient temperature.



ECOWIP/G



MINIWIP/G

THE TECHNOLOGY

Fat molecules, which form the cream, have an external proteic film. When they get close to each other, they are likely to join. If cream is whisked or beaten fast, the resulting collision helps this aggregation and, at the same time stimulates air absorption. This combined action causes the cream to be "whipped".

Carpigiani conceived the idea to "mix" cream with air by means of a pump and to push this mix through a winding and narrow passage, called the **texturizer**, in order to increase collisions between fat molecules, thus obtaining whipped cream.

ECOWIP/G

Small counter top cream whipping machine, with 2-litre tank capacity, ideal for bars, cafeterias, restaurants, etc. It is simple, easy to use and clean.

It has a **blade pump** for high overrun (amount of air inside the final product) whipped cream. It is in thermoplastic, in compliance with the most severe hygienic foodstuff standards; the pump also is easily removable for thorough cleaning and sterilization. The Ecowip cream tank can be fitted with a 1.9-litre removable container (option). By pushing a button it is possible to dispense whipped cream in the quantities desired. Body is in elegant, white "ABS" and shockproof.

MASTERWIP/G

Electronic counter top cream whipping machine, with 3-litre tank capacity, for professional use in sophisticated ice-cream parlours and confectioners' which require a higher production.

It is provided with a **CARPIGANI gear pump** (patented) and, its big capacity cream tank can also be fitted with a 1.9-litre removable container (option). The electronic panel has an ON/OFF push button and digital control of temperature of cream in the tank. Distribution can be done in free portions, in equally programmed portions, or with continuous dispensing. Its body is done in first rate stainless steel.

MINIWIP/G

Compact counter-top cream whipping machine with 2-litre tank capacity, designed for exigent ice cream parlours and confectioners'.

It has a **CARPIGANI gear pump** (patented), done fully in steel and famous thanks to its high effectiveness and reliability. Its tank can also be fitted with a 1-litre removable container (option).

Whipped cream is dispensed by means of a simple push-button in variable portions or continuously. Machine body is completely in first rate stainless steel.

JETWIP/G

This is an electronic cream whipping machine, for the laboratory with a 6-litre tank capacity, and a very high performance.

The **CARPIGANI gear pump** (patented) of this unit has been empowered: its hourly output is 60% higher than with the other counter top models and thus it is suited for continuous work in artisan laboratories. It can be fitted with a 4.5 litre removable container (option). Its electronic control panel includes ON/OFF, digital thermometer and, free, programmed or continuous distribution. This cream whipper is pre-set for foot control. Its body is completely done in first rate stainless steel.



MASTERWIP/G



JETWIP/G

THE FEATURES

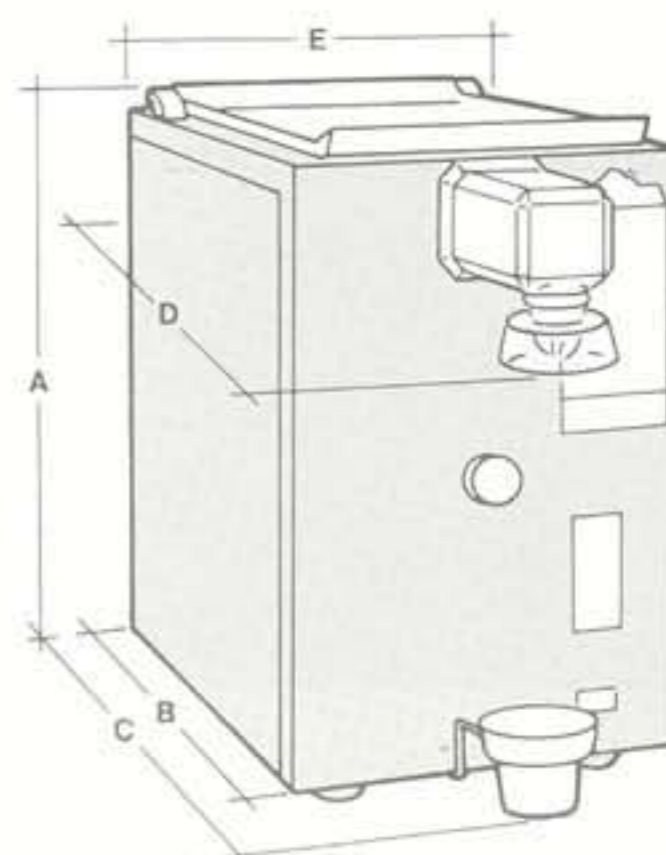
The high performance CARPIGIANI CREAM WHIPPING MACHINES have the following features:

- “Direct cooling” tank for a correct preservation of liquid cream at a temperature of +4°C, steadily checked by means of thermometer.
- High capacity pumps, easily removable without the use of tools, for quick cleaning.
- Variable regulation of air-cream mix, in order to whip all types of natural and vegetal cream.
- Texturizer in one piece (patented) simply housed in its transparent tube; easily removable and cleanable.
- Dispensers frozen up to cream distribution outlet; protection in special synthetic material to avoid condensation; removable nozzles.
- Drip collector can also be used as hygienic protection to dispenser.
- Drain plug of tank directly on the outside for easy drainage.
- Disinfectant fluid flow for easy cleaning.



OPTIONS

- All cream whipping machines can be fitted with a removable container.
- JETWIP/G can be provided with a foot control in order to let the operator's hands free. This is convenient when, for example, he is filling the decorating bag with whipped cream. (This can be done directly from the cream whipping unit, using a properly designed flexible tube).



MODEL	Hourly Output *		Tank capacity litres	Electric power			Power installed kW	Net weight kg	Dimensions mm				
	kg	litres **		volt	cycles	phases			A	B	C	D	E
ECOWIP/G	35	105	2	220	50/60	1	0,4	23	450	370	530	520	220
MINIWIP/G	50	150	2	220	50/60	1	0,7	28	450	370	530	520	220
MASTERWIP/G	50	150	3	220	50/60	1	0,7	30	510	370	550	520	220
JETWIP/G	80	240	6	220	50/60	1	0,7	53	510	460	620	610	310

* Output may vary depending on type of cream used.

** Considering a 200% average overrun of cream.

