



FOOD PREPARATION  
AIR WHIP

**G-5 R**

**EFFICIENT – RELIABLE – INNOVATIVE**



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Member of the ITW Food Equipment Group Europe

# 1 | MODEL G-5 R

Make 18 liter of whipped cream out of only 5 liter of liquid cream. With the HOBART air whip G-5 R it is possible to whip 5 liter liquid cream in one solution avoiding to have any remaining cream in the bowl at the same time. The particular capacity of the bowl allows to whip a bigger quantity of cream with a higher performance. 5 liter liquid cream are silently whipped until reaching almost 18 liter of whipped cream. The secret of this technique consists simply in the air.

**RELIABILITY**

Typical of the HOBART product range: the new air whip guarantees high quality, reliability and longevity. The most important components such as the bowl, the agitator and the discs are manufactured in stainless steel.

**HANDLING**

Using and cleaning the equipment is very simple: pour the liquid cream in the bowl, select the time switch and the equipment is in function. All the components getting in touch with the cream can be removed and cleaned without using particular tools.

**BEST RESULTS**

Thousands of microscopic air bubbleings are softly mixing well the cream. In comparison to the beated cream with this equipment is obtained a particularly soft and compact whipped cream with an unmistakable flavour. 5 liter liquid cream are enough for 8 cream cakes of 625 g each. An absolute advantage for your productivity! And the whipped cream is not only light and appetizing but actually has also less calories.

# 2 | TECHNICAL DATA

TABLE MODEL	G-5 R
Dimensions in mm (D x W x H)	410 x 410 x 530
Connected load	0,1 kW
Electrical connection	230 V/50/1
Fuse	10 A
Tank	Ø 405 mm
Net weight	16,5 kg