

**TELME**<sup>®</sup>  
PROFESSIONAL GELATO MACHINES



**H3**

**HORIZONTAL  
BATCH FREEZERS**

**PROFESSIONAL  
& TOP LEVEL SERIES**

# BATCH FREEZERS PROFIGEL



**PROFIGEL 50-70, PROFIGEL 70-100,**  
the models of the **Professional Series**:

- ✓ **prepare larger quantities** compared to other machines of the same power;



- ✓ **time controlled cycle** for an ideal gelato texture and consistency;



- ✓ **temperature controlled cycle** for the best possible shelf-life of gelato;

- ✓ **effective and quick** processing cycle;
- ✓ **allow an average overrun of 40%** and a remarkable creaminess of gelato;
- ✓ **slow and fast dispensing** to garnish tubs or to obtain total and rapid extraction;
- ✓ **produce dry** with optimal structure and scoopability.

## Dispensing device

complying with standards, allows an optimal dispensing with gelato ready for immediate sale.



**PROFESSIONAL SERIES  
BATCH FREEZERS**

**PROFIGEL 50-70  
PROFIGEL 70-100**



**PROFESSIONAL MACHINES  
HEAVY DUTY, EASY TO USE**

## BATCH FREEZERS EXTRAGEL T



### EXTRAGEL T 50-70, EXTRAGEL T 70-100,

the **Top Level** models to satisfy the most demanding customers:

- ✓ resistive 5 inch colour **Touch Screen** (can be used with gloves too), an intuitive, easy to use interface;
- ✓ **inverter** for varying the speed of the beater motor;
- ✓ **preset programmes:**
  - 6 temperature programmes for traditional gelato;
  - 3 "High Overrun" programmes;
  - 3 "Low Overrun" programmes;
  - 1 time programme;
  - 1 fruit or mint granita programme;
  - 1 coffee granita programme;
  - a series of adjustable programmes.
- ✓ **cylinders with double circuit evaporator:** preparing larger quantities compared to other machines of the same power;
- ✓ **effective and quick** processing cycle;



- ✓ **allow an average overrun of 40%** and a remarkable creaminess of gelato;
- ✓ **slow and fast dispensing** to garnish tubs or to obtain total and rapid extraction
- ✓ **produce dry gelato** with optimal structure and scoopability
- ✓ **"scotch brite" stainless steel panelling** makes the machines bright and attractive

**TOP LEVEL SERIES  
BATCH FREEZERS**

**EXTRAGEL T 50-70  
EXTRAGEL T 70-100**



**TOP LEVEL MACHINES  
HIGH PERFORMANCE, GREEN TECHNOLOGY**

## PROFESSIONAL SERIES PROFIGEL

## FEATURES SHARED BY



Large, height-adjustable support (for tubs and round containers).



Easy and quick to use controls

# *Telme, the winner*

Cylinders with double circuit evaporator, preparing larger quantities compared to other machines of the same power;



# ALL HBF BATCH FREEZERS

# TOP LEVEL SERIES EXTRAGEL T



Equipped with wheels for easy displacement.



**Washing unit** (optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.



Resistive 5 inch colour **Touch Screen**, an intuitive, easy to use interface.

# g choice

**Electro-polished stainless steel beater**, with removable scraper elements to use all the power of the compressors.



## T E C H N I C A L   A N D   P E R F O R M A N C E   D A T A

	W. D. H. cm	Current	Condensa- tion	Mix for cycle, L	Mix for cycle, Kg	Cycle length, min	Hourly prod. max, L
<b>PROFESSIONAL</b>							
<b>PROFIGEL 50-70</b>	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
<b>PROFIGEL 70-100</b>	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100
<b>TOP LEVEL</b>	<b>TOUCH</b>						
<b>EXTRAGEL T 50-70</b>	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
<b>EXTRAGEL T 70-100</b>	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100

The technical data should be considered as indicative. The best performance is obtained with medium quantities of mix. The manufacturer reserves the right to make changes.

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PROFESSIONAL GELATO MACHINES

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