



Ribot T means high quality, satisfaction and more profit. With **Ribot T** operations can be planned to save time and energy.

Ribot T:
BAKERY & PASTRY
GELATO & ICE CREAM
CHOCOLATE PRODUCTS
GASTRONOMY



**MULTI-FUNCTION
RIBOT T 10/18/30**



FUNCTIONS & ADVANTAGES


- ✓ **Heating** with thermo-conducting liquid, in circulation, allows targeted cooking and avoids the product to burn.
- ✓ **Rapid heating** and cooling as the product is mixed in the cylinder.
- ✓ **Precise temperature control** both in heating and cooling.
- ✓ **Specific temperatures** can be maintained for extended and controlled periods.
- ✓ **Quick cooking** and cooling reduce the weight loss and preserve the natural colours and flavours of the products.
- ✓ **Quick shock-freezing** of the food product because it is mixed in the cylinder.
- ✓ **Quick automatic and manual cycles** allow a considerable saving.
- ✓ **Wide temperature range** for tempering white, dark and milk chocolate as well as preparing gelato, sorbetto and granita.
- ✓ **The speed of rotation** can be instantly changed.
- ✓ **The variable rotation** and the components contribute to dispensing the products automatically and completely.
- ✓ **Hygiene is guaranteed:** the product is never handled until the vacuum bag.





TELME[®]
PROFESSIONAL GELATO MACHINES

RIBOT T 10
RIBOT T 18
RIBOT T 30



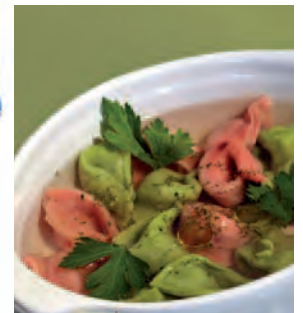
TOP LEVEL SERIES
HIGH PERFORMANCE, GREENTECH MACHINES



Automatic and quick processing for a low cost production with the utmost hygiene. Self-made, high quality, natural flavouring ingredients. **Ribot T** technology: natural flavours in the lab/kitchen, innovation for a good, healthy and tasty food.

Bakery and Pastry: 20 programs + free programs in series.

Gelato & Ice cream: 14 programs + free programs in series.



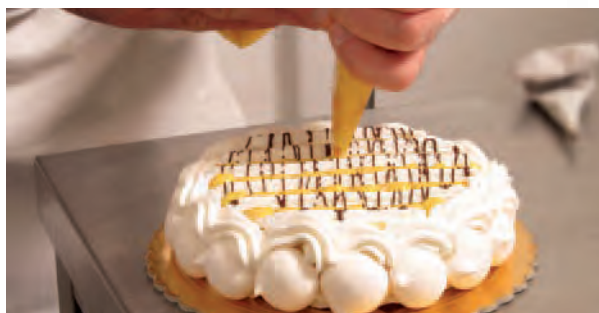
ITALIAN



Ribot T heats and cooks homogeneously. The whole surface of the cylinder has the same temperature that is evenly transmitted. The automatic beater simplifies and speeds up the cooking times avoiding any manual handling.

Chocolate products: 9 programs + free programs in series.

Gastronomy: 11 programs + free programs in series.



EXCELLENCE



BAKERY AND PAST

TELME
PROFESSIONAL GELATO MACHINES



The controlled temperature ensures that the bakery dough achieves optimal results, volume increase and product fluidity. The various ingredients, butter, eggs and sugar, amalgamate better and more quickly. The constant and automatic operation simplifies the process and saves time and energy.

Ribot T prepares: dough, pastry cream, butter cream, English cream, Bavarian cake, fruit marmalade, fruit pochè, fruit sauce, hazelnut cream, mousse, meringues, icings, macarons, panna cotta, zabaglione, eggnog, Catalan cream, crème brûlée, pudding, caramel and mascarpone.



TELME
PROFESSIONAL GELATO MACHINES



Ribot T has a vertical cylinder for an easy filling and gelato is effectively mixed during preparation. The beater, with removable scrapers, pushes the product upwards and the gravity brings the product down again. The temperature cycle always allows the user to achieve the same result even using different quantities of mix: this produces gelato with the best structure and consistency. Optimum extraction is obtained inverting the direction of rotation and doubling the speed of the beater. At the end of the cycle the product is dispensed ready for immediate sale. The components can be easily and simply disassembled without tools and washed to ensure maximum hygiene.

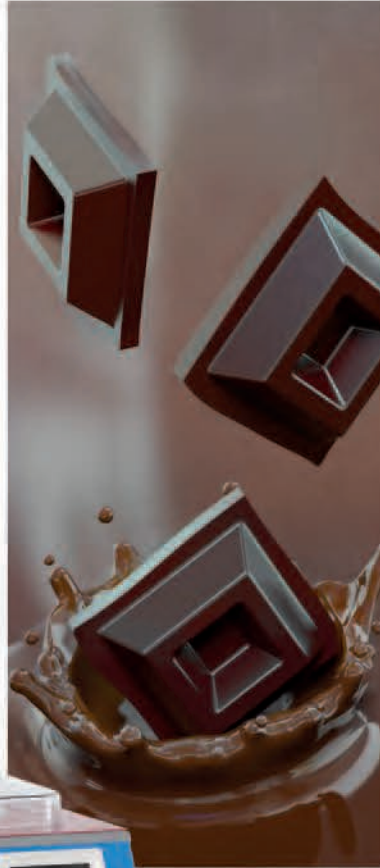
Ribot T prepares: gelato, sorbetto, granita, milkshake, semifreddo, slices and cakes, bomba and cassata.



CHOCOLATE PRODUCTS

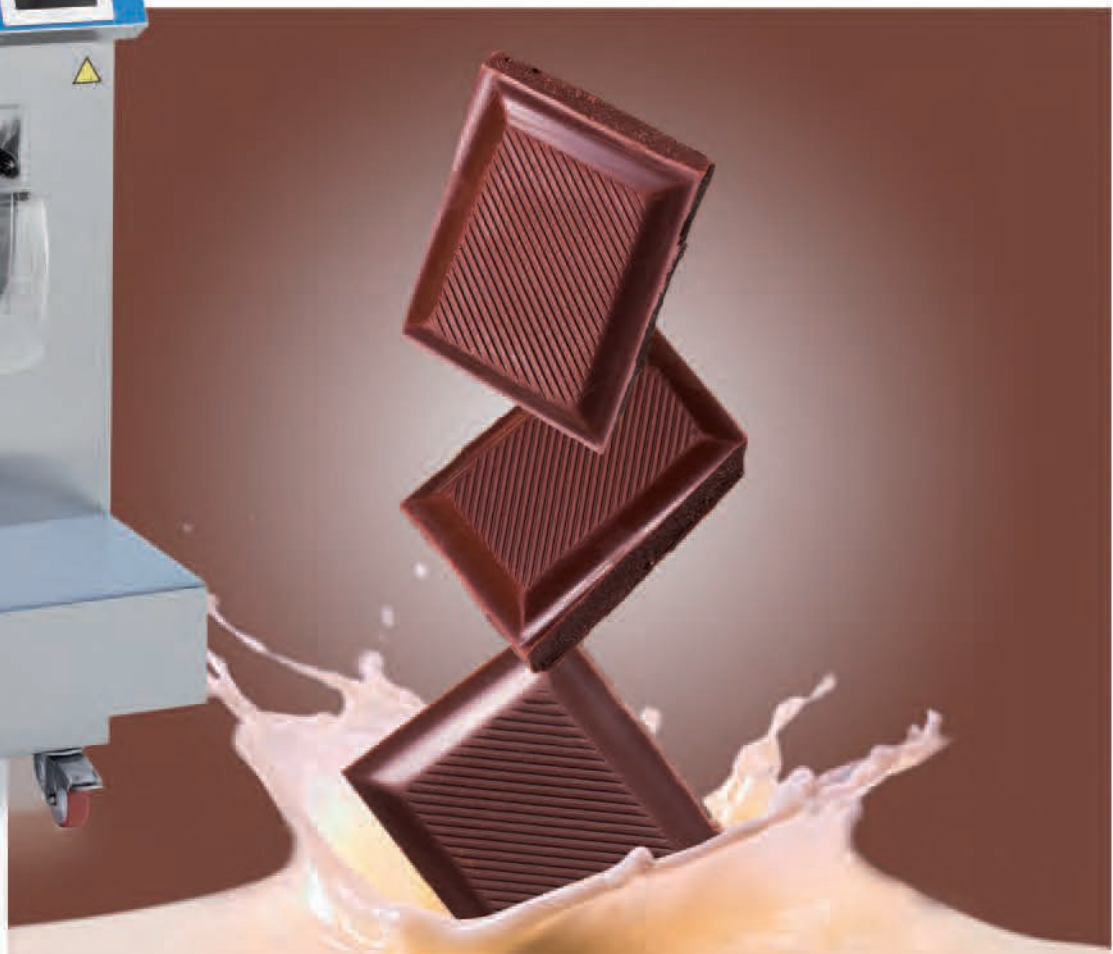
*Ribot T ...
blends,
mixes,
whips,
cuts,
minces,
kneads,
heats,
cooks,
maintains,
tempers,
pasteurizes,
cools,
chills
and freezes.*

TELME
PROFESSIONAL GELATO MACHINES



Ribot T is programmed and set according to the product. It will go through several steps of processing and different working phases will be activated for each specific product. Heating temperatures, maintaining temperature, speed changes of the beater, cooling temperature (continuous or intermittent) and buzzers can be set. The precise temperature control ensures that various chocolates (dark, milk, white) can be tempered with a high gloss.

Ribot T prepares: plain, milk and white chocolate tempering, ganache, chocolate sauce, various stuffed chocolates and pralines.



GASTRONOMY

TELME
PROFESSIONAL GELATO MACHINES



Ribot T cooks non-invasively at controlled temperatures and homogeneously, maintaining the organoleptic qualities and enhancing the natural flavours. The extremely quick chilling capability of Ribot T avoids handling, weight drop due to evaporation and allows the product to be quickly sanitized and stored (preferably vacuum packed) at a low temperature. The nutritional quality, colour and consistency of the food are preserved in order to guarantee maximum flavour and constant quality to the consumer. Low temperature storage optimizes the processes performed in economically advantageous quantities.



Ribot T prepares: dough, stuffing, soups, broth, creamed vegetables, tomato sauce, meat and fish ragout, mayonnaise, béchamel, risotto, polenta, fondue, stew, meat-balls, stewed rabbit, braised meat, boiled meat, gravy, steam cooking, vacuum packed cooking, meat and fish cooking.





STRUCTURAL FEATURES

- ✓ The machine is competitive because of the simple construction. All food processes are performed in a single vertical cylinder which is easy to fill, allows the product to be seen at all times and the ingredients to be added at any stage.
- ✓ Use of the whole surface of the cylinder to transmit heat/cold.
- ✓ Easy in assembling and disassembling the various components which foresee connection elements.
- ✓ Temperature range from **-15°C to +115°C**.
- ✓ Programmable heating/cooking time **from 1 to 999 min**.
- ✓ Variable mixing speed **between 10 and 500 rpm**. Rotation of the components in both directions (clockwise/ counterclockwise).
- ✓ Completely automatic or manual cycles.
- ✓ Recording of the carried out cycle (optional) and self-diagnosis.
- ✓ The machine is easy and quick to wash as well as to sanitize.

BAKERY & PASTRY KIT SPECIFIC FOR EACH MODEL



- ✓ Rotating whisk for whipping: cream, egg white, egg yolk with sugar, sponge cake.



- ✓ Cutter blade: efficiently cuts and minces food products.



- ✓ Cutter blade cover: contains the products during cutting.



- ✓ Mixer for leavened products: used in bakery & pastry for doughs such as panettone, brioche and puff pastry.



- ✓ Loading funnel: for various ingredients.

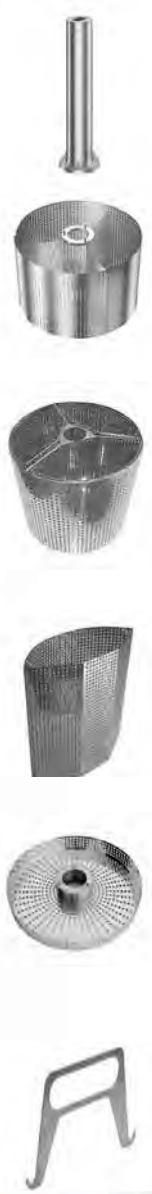




TELME
PROFESSIONAL GELATO MACHINES



COOKING KIT SPECIFIC FOR EACH MODEL



- ✓ Component drive: facilitates assembly/disassembly of components.
- ✓ Deep cooking basket (for Ribot T 10, 18): for various products, pasta, cheese and vacuum packed food.
- ✓ Deep cooking basket (for Ribot T 30): for various products, pasta, cheese and vacuum packed food.
- ✓ Removable internal basket (for Ribot T 30): for various products, pasta, cheese and vacuum packed food.
- ✓ Flat basket: for various products, steamed vegetables, omelet and vacuum packed food.
- ✓ Extraction handle for baskets.



TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Net weight, Kg	Current	Condensation	Max cylinder capacity, L
ALTA GAMMA TOUCH					
RIBOT T 10	49x60x110	190	14 A - 5,5 kW V 400 - 50 - 3	air/water	10
RIBOT T 18	51x70x115	240	18 A - 7,7 kW V 400 - 50 - 3	air/water	18
RIBOT T 30	55x78x120	265	19 A - 8,2 kW V 400 - 50 - 3	water	30



The technical data should be considered as indicative.
The manufacturer reserves the right to make changes.

TELME[®]
PROFESSIONAL GELATO MACHINES

euro-MILAN
DISTRIBUTING

115 Matheson Boulevard East, Mississauga, ON L4Z 1X8
Toll Free 855.544.8600 info@euromilan.com
euromilan.com or shopeuromilan.com