

TELME®

PROFESSIONAL GELATO MACHINES

GELSHOW 2x3, GELSHOW 4x3,
are multisectoral batch
freezers designed
for catering,
pastry making
and all those
activities that
require freshly
made gelato as
a complementary
product.



GELSHOW

PROFESSIONAL MACHINES

CONTINUOUS GELATO MAKERS GELSHOW

GELSHOW 2x3

with 3 freezing cylinders
2 liters of product each

GELSHOW 4x3

with 3 freezing cylinders
4 liters of product each



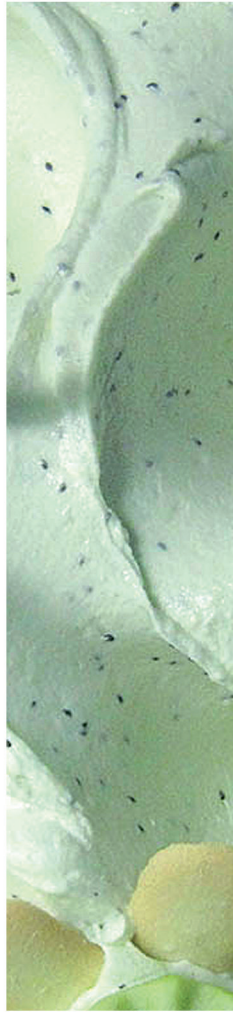


GELSHOW 2x3 GELSHOW 4x3

DISTINCTIVE FEATURES AND SPECIAL ADVANTAGES

- ✓ **The initial investment** is lower than other processing and sales systems.
- ✓ **The machines** take up very little space.
- ✓ **They do not require** a special workshop or a display cabinet.
- ✓ **Easy to use**, they do not require particularly qualified personnel.
- ✓ **Perfect view** of the moving product during processing.
- ✓ **They perform** continuous freezing to obtain gelato fresh-made all the time.
- ✓ **Various ingredients** can be added at any time.

PROFESSIONAL MACHINES
HEAVY DUTY, EASY TO USE



GELSHOW PROFESSIONAL MACHINES

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- ✓ **They offer** two freezing temperatures and one overnight storage temperature.
- ✓ **The lids** are fitted with safety magnets.
- ✓ **Gelato** is served directly from the freezing cylinder.
- ✓ **Easy** to clean and sanitize.





GELSHOW

TELME CONTINUOUS GELATO MAKERS





TECHNICAL AND PERFORMANCE DATA

	GELSHOW 2x3	GELSHOW 4x3
PROFESSIONAL		
Width, cm	110	120
Depth, cm	53	53
Height, cm	97	97
Current	7 A - 3 kW V 400 - 50 - 3	11 A - 4,5 kW V 400 - 50 - 3
Condensation	air/water	air/water
Mix for cycle, L	1 ÷ 2x3 L	2 ÷ 4x3 L
Cycle length, min	continuous	continuous



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

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euro-MILAN
DISTRIBUTING

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