TELME®

PROFESSIONAL GELATO MACHINES

GELATO MAKERS AND FREEZERS

PROFESSIONAL MACHINES FOR RESTAURANT

GELATO MAKERS FOR RESTAURANT

TELME®
PROFESSIONAL GELATO MACHINES

GEL 5, **GEL 10**, **POKER**,
the Gelato makers of the Professional Series, with manual extraction and electro-mechanical controls, are very easy to use:

- ✔ pour in the required quantity of mix according to the model;
- ✔ select the refrigeration time;
- ✔ start the beater and the compressor;
- ✔ add flavouring pastes, if needed, before the end of the cycle;
- ✔ the buzzer indicates the end of the cycle and gelato can be extracted manually.

Fresh gelato prepared in a proper professional way, according to logical principles and in compliance with the regulations, has significant advantages: it can be made with natural, genuine and fresh ingredients, offering better quality in terms of nutritional value, appearance and taste.
The freshness and quality of the raw materials are fundamental. The cleanliness and hygiene of the operators, the equipment and the machines are equally important.

GELATO MAKERS
MANUAL EXTRACTION

GEL 5
GEL 10
POKER

PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE

FREEZERS FOR RESTAURANT

TELME®
PROFESSIONAL GELATO MACHINES

GEL 20, **PRATICA 9-12**, **PRATICA 15-25**, the freezers of the Professional Series with automatic extraction, compact size and easy to use:

- ✔ pour in the required quantity of mix according to the model;
- ✔ select the refrigeration time;
- ✔ start the beater and the compressor;
- ✔ add flavouring pastes, if needed, before the end of the cycle;
- ✔ gelato can be extracted manually at the end of the cycle.

There are three main objectives in the preparation of high quality gelato:

- ✔ total hygiene, in compliance with the current regulations, an ethical value that must be guaranteed to the consumer;
- ✔ organoleptic quality, obtained with the freshness and quality of the ingredients and the correct balance of flavours;
- ✔ texture quality, achieved with the correct balance between water and solid parts, the appropriate choice and quantity of sugars and fats.

FREEZERS
AUTOMATIC EXTRACTION

GEL 20
PRATICA 9-12
PRATICA 15-25

PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE

PROFESSIONAL GELATO MAKERS MANUAL EXTRACTION

GEL 5, **GEL 10**, **POKER**, the Professional Gelato makers with manual extraction, for use in restaurants.

The compact size allows an easy installation even in small labs. Easy to use, with a transparent lid that allows mixing and freezing steps to be followed. These machines operate with a time control allowing an optimum gelato texture and consistency. They can produce the classic granita and the traditional sorbetto. Powered by single-phase current, they require only minimal maintenance.

PROFESSIONAL FREEZERS
AUTOMATIC EXTRACTION

GEL 20, **PRATICA 9-12**, **PRATICA 15-25**, the Professional Freezers with automatic extraction, for a qualified production of gelato and granita with the right consistency.
The three-phase power supply allows heavy duty use. Each cycle produces a tub of finished gelato, which can be served immediately. Typical buyers may be restaurants and all premises and communities for which daily gelato sales represent a significant additional activity.

TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Current	Condensation	Mix for cylinder, L	Cycle length, min	Hourly prod. max, L
PROFESSIONAL SERIES						
GEL 5	41x46x32	4,5 A - 0,6 kW V 230 - 50 - 1	air	0,5÷1	15÷20	5
GEL 10	39x46x85	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	10÷20	10
POKER	50x56x40	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	10÷15	10
GEL 20	46x51x96	8 A - 2,2 kW V 400 - 50 - 3	air	2÷4	10÷15	20
PRATICA 9-12 three-fase	41x51x59	7 A - 1,2 kW V 400 - 50 - 3	air	1÷2	10÷20	9
PRATICA 9-12 single fase	41x51x59	8 A - 1,2 kW V 400 - 50 - 3	air	1÷2	10÷20	9
PRATICA 15-25 three-fase	47x51x96	5 A - 2,4 kW V 400 - 50 - 3	air	2÷4	10÷20	25
PRATICA 15-25 single fase	47x51x96	11 A - 2,4 kW V 400 - 50 - 3	air	2÷4	10÷20	25

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.

TELME®
PROFESSIONAL GELATO MACHINES

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