



COMMERCIAL INFORMATION

TELME SPA APRIL 2007

ABC of the ageing vat for gelato/ice cream

A) Main functions

- **Continuous Mixing:** keeps the mix homogenized, avoiding separation of ingredients.
- **Cooling:** reduces duration of the final stage of the pasteurization time cycles.
- **Ageing:** hydrates the solids, especially the stabilizers, increasing the viscosity of the mix.
- **Conservation:** maintains the mix at appropriate temperature in compliance with rules and regulations, guaranteeing a stock of ready to use mix.

B) Features

Benefits

<ul style="list-style-type: none"> ■ Direct cooling system 	<ul style="list-style-type: none"> ■ Preserves the organoleptic characteristics of the ingredients.
<ul style="list-style-type: none"> ■ Centrifugal pump with adjustable speed 	<ul style="list-style-type: none"> ■ During conservation, adapts function to the mix characteristics and operator's needs. ■ Stirs, and if necessary, transfers the mix without manual intervention.
<ul style="list-style-type: none"> ■ Inclined basin 	<ul style="list-style-type: none"> ■ Allows a complete extraction of the mix.
<ul style="list-style-type: none"> ■ Removable supply tap with cleaning mechanism 	<ul style="list-style-type: none"> ■ Ensures perfect hygiene after each use and at the end of the process.
<ul style="list-style-type: none"> ■ Display shows cumulative working hours 	<ul style="list-style-type: none"> ■ Assists in a proper periodic maintenance program.

C) Typical Application

- Medium and large production facilities wanting to produce high quality gelato.
- The ageing and conserving vat is an essential piece of equipment for production of large quantities of homemade, high quality, fresh ice cream.