



COMMERCIAL INFORMATION

TELME SPA APRIL 2007

ABC of the mixer/pasteurizer for gelato/ice cream

A) Main Functions

- **Mix and Stir** all the ingredients: milk, fresh cream, powdered milk, sugar (sucrose), dextrose, eggs, emulsifiers, stabilizers, etc.
- **Heat and Sanitize:** melts fats & chocolate, eliminates most pathogenic bacterial flora.
- **Cool and Conserve:** completes the pasteurization process, keeps the residual bacterial flora in microbiostasis and maintains the mix at its best temperature in compliance with rules and regulations.

B) Features

Benefits

<ul style="list-style-type: none"> ■ Special thermo conductor liquid for indirect treatments 	<ul style="list-style-type: none"> ■ Preserves the organoleptic characteristics of the ingredients.
<ul style="list-style-type: none"> ■ Special models with a plate-type heat exchanger 	<ul style="list-style-type: none"> ■ Ability to work with variable mix quantities ■ Time cycles proportional to quantities of mix treated. ■ Quick cycles (less than 2minutes per litre) for time, water and energy savings.
<ul style="list-style-type: none"> ■ Simple and functional electronics 	<ul style="list-style-type: none"> ■ Automatically selects the length of the heating cycle according to the chosen temperature. ■ Smart memory that repeats the cycle if necessary in case of power failure during pasteurization.
<ul style="list-style-type: none"> ■ Transparent lid can be opened without interrupting the mixing process 	<ul style="list-style-type: none"> ■ Easy access for adding ingredients at any time keeping the mix homogeneous.
<ul style="list-style-type: none"> ■ Centrifugal pump with adjustable speed 	<ul style="list-style-type: none"> ■ 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

- Ice cream parlours and artisan workshops where the use of a pasteurizer is an essential tool for the production of fresh and hygienic homemade gelato mix.
- All businesses where the production, sale or daily delivery of ice cream is significant: bakeries, dairies, hotels, sport & recreation centres, large school cafeterias, holiday camps, hospitals, barracks, factories, etc.