



COMMERCIAL INFORMATION

TELME SPA APRIL 2007

ABC of the small vertical freezer for gelato/ice cream

A) Main functions

- **Mixes and freezes** while incorporating air into liquid mix. The unique agitator design and advanced refrigeration system produces a smooth, creamy ice cream.
- **Swing gate style**, stainless steel extraction door design provides rapid extraction of product. (for automatic extraction models).

B) Features

Benefits

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| ■ Small footprint | ■ Easy to install even in small laboratories. |
| ■ Clear cylinder lid | ■ Allows monitoring of product while freezing. |
| ■ Vertical cylinder | <ul style="list-style-type: none"> ■ Easy filling & cleaning. Allows specialities unachievable with horizontal barrels. ■ Fast freezing times, resulting in very small ice crystal formation. ■ Uses cylinder walls and bottom for maximum energy efficiency. |
| ■ Mobile scraping parts | ■ Engineered for better use of all freezing power. |
| ■ Time cycle | ■ To obtain the desired structure and consistency. |
| ■ Thermoshock system (specific models) | ■ To batch hot mixes. |

C) Typical Application

- Restaurants and all business & communities where the production, sale or daily delivery of ice cream supports a seasonal business or complementary activity.