



# COMMERCIAL INFORMATION

TELME SPA APRIL 2007

## ABC of the vertical batch 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.

### B) Features

### Benefits

■ Small footprint	■ Easy to install even in small laboratories.
■ Clear freezing cylinder lid	■ Allows monitoring of product while freezing.
■ Vertical cylinder	<ul style="list-style-type: none"> <li>■ Easy filling &amp; cleaning. Allows for inclusions and variegating unachievable with horizontal barrels.</li> <li>■ Fast freezing times, resulting in very small ice crystal formation.</li> <li>■ Uses cylinder walls and bottom for maximum energy efficiency.</li> </ul>
■ Mobile scraping parts	■ Engineered for better use of all the freezing power.
■ Time cycle	■ To obtain the desired structure and consistency.
■ Temperature cycle	■ For same consistency with different mix quantities.
■ Thermoshock system (specific models)	■ To batch hot mixes.
■ Two parallel refrigeration systems (specific models)	<ul style="list-style-type: none"> <li>■ Efficient power use, saving energy and water.</li> <li>■ Perfect functioning with reduced or maximum loads.</li> </ul>
■ Multifunctional use (specific models)	■ Different cycles for: pasteurization, ice cream, sorbets and bakery cream.
■ Conservation at the end of the cycle	■ To maintain freezing cylinder temperature.
■ Extraction chute	■ Allows extraction of chocolate, pieces of fruit and dry fruit toppings.
■ Display shows cumulative working hours	■ Assists in a proper periodic maintenance program.
■ Self-diagnostics	■ Facilitates technical troubleshooting.

### C) Typical Application

- The batch freezer is the only essential piece of equipment required in ice cream production. This freezer sells to an extremely high number of small, medium and large ice cream and frozen dessert manufacturers.
- Ice cream manufacturers consider the batch freezer to be the key piece of equipment in their operation. Therefore, if they are satisfied with the freezer's quality, reliability and value, they will acquire the remaining workshop equipment.
- We offer a unique solution for water and energy savings at the best quality/price ratio.