

GEL, gelato/sorbet makers with manual extraction and electromechanical controls. Extremely easy to use:

- Pour in the required amount of mix;
- Select refrigerating time;
- Start beater and compressor;
- Add any flavourings necessary before the end of the cycle;
- The buzzer sounds, at the end of the cycle 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 up of 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 essential. The cleanliness and hygiene of workers, equipment and machinery are equally important.

EASINESS

	W - D - H	Current	Condensation	Mixture/cycle, lt.	Cycle length, min.	Max. hourly production, lt.
 GEL 5	41x46x32 cm	Amp. 4,5 - Kw 0,6 V 230 - 50 - 1	air	1	15÷20	5÷10 ice cream/granita
 POKER	50x56x40 cm	Amp. 7,5 - Kw 1 V 230 - 50 - 1	air	2	10÷15	10÷20 ice cream/granita
 GEL 10	39x46x85 cm	Amp. 7,5 - Kw 1 V 230 - 50 - 1	air	2	10÷20	10÷20 ice cream/granita
 GEL 9	41x51x59 cm	Amp. 8 - Kw 1,5 V 230 - 50 - 1	air	2	10÷20	9÷18 ice cream/granita
 GEL 20	46x51x96 cm	Amp. 8 - Kw 2,2 V 400 - 50 - 3	air	4	10÷15	20÷40 ice cream/granita
 GEL 25	47x51x96 cm	Amp. 5 - Kw 2,4 V 400 - 50 - 3	air/water	4	10÷20	25÷50 ice cream/granita

TELME

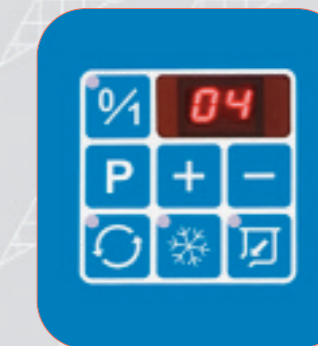
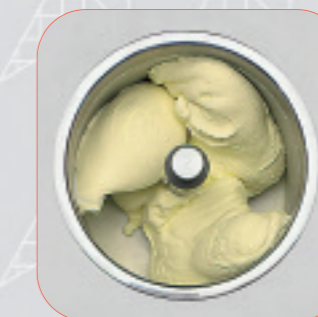
TELME S.p.A
Via S. Pertini, 10
26845 CODOGNO (Lodi) Italia
Tel. 0377 466660
Fax 0377 466690
www.telme.it
telme@telme.it

TELME®

gelato makers



the winning choice



GEL, gelato/sorbet making machines with automatic extraction, compact and easy to use:

- Pour in the required amount of mix;
- Select the refrigerating time;
- Start beater and compressor;
- Add any flavourings necessary before the end of the cycle;
- At the end of the cycle gelato can be extracted automatically.

When preparing top quality gelato, there are 3 fundamental objectives:

- **Organoleptic quality**, obtained with the freshness and quality of the ingredients and correct balance of flavours;
- **Texture quality**, achieved with the correct balance between water and solids, the appropriate choice and amount of sugars and fats.

- **Total hygiene**, in compliance with the regulations in force, an ethical value that the gelato maker must guarantee to the consumer;

The choice and correct amounts of the ingredients determine the excellence of the product. The personal touch, always in compliance with regulations, ensures that the product is unique.

Telme's goal...

TELME®

GEL 5, POKER and GEL 10

Gelato/sorbet machines with manual extraction suitable, for use in catering.

The compact dimensions facilitate installation, even in small production sites. Easy to use, with a transparent lid that allows mixing and freezing steps to be followed.

These machines operate with a time cycle and allow the optimum gelato texture and consistency to be achieved. They can also produce classic granita and traditional fruit sorbets. Powered with single-phase current, they require only minimal maintenance.



TELME®

GEL 9

Countertop gelato/sorbet machine with automatic extraction.

Easy to install due to the single-phase current power supply, its compact size makes it ideal for the smallest production areas or kitchens. The vertical cylinder is easy to fill and simplifies use. It provides effective mixing and freezing: gelato rises then falls again. The walls and bottom of the cylinder transmit the cooling power available. Adjustable scrapers allow all of the cooling power to be applied. The time cycle obtains the desired gelato texture and consistency.

GEL 9
automatic
extraction



TELME®

GEL 20

Vertical gelato machine with automatic extraction, for making professional gelato and granita with the correct consistency. The three-phase power supply allows heavy duty use. Each cycle produces a 5 litre tub of finished gelato, which can be supplied immediately.

Typical buyers may be restaurants and all premises and communities for which daily gelato sales are a significant additional activity. This model may also be suggested for cake & pastry shops which have seasonal cold dessert sales.



TELME®

GEL 25

Vertical gelato machine with automatic extraction and Thermoshock system, allowing hot mixtures to be mixed and frozen. The vertical cylinder is easy to fill and simplifies use. Provides effective mixing and freezing: the gelato rises then falls again. The walls and bottom of the cylinder transmit the cooling power available.

Adjustable scraper elements allow all of the cooling power to be applied. The time cycle obtains the desired gelato texture and consistency. Typical buyers may be restaurants and all premises and communities for which daily gelato sales are a significant additional activity.

