



**MULTI-PURPOSE**

Possible products: cake & pastry products and fillings, buttercream, custard, chocolate icing, cake covering, choux pastry, bavarian cream, jams, poached fruit, fruit sauces/syrups, panna cotta, catalan cream, crème brulée, pudding, caramel, mascarpone and ricotta.

Polenta, risotto, meat sauce, tomato sauce, béchamel sauce, gorgonzola cream and scrambled eggs.





Gelato, ice cream, sorbets, granita, milkshake, gelato cake, slices, cakes, puffs and cassata cake or gelato with nuts and candied fruit.

Tempered dark, milk, white chocolate, ganache, chocolate sauce, various chocolates and pralines.

Everything done is visible and the machine's user-friendliness allows anyone to automatically reproduce the recipes of a great chef. The components are disassembled without tools for easy washing, guaranteeing maximum hygiene.



**INNOVATION**

	W - D - H	Current	Condensation	Mixture/cycle, lt.	Cycle length, min.
 <b>MULTIUSO UNO</b>	49x60x110 cm	Amp. 8,5 - Kw 3,4 V 400 - 50 - 3	air/water	3÷10	8÷40
 <b>MULTIUSO DUE</b>	51x70x115 cm	Amp. 15 - Kw 6 V 400 - 50 - 3	air/water	4÷16	8÷40
 <b>TERMOCREMA 30</b>	55x65x115 cm	Amp. 9,5 - Kw 4,5 V 400 - 50 - 3	air/water	15÷30	90÷130
 <b>TERMOCREMA 60</b>	55x65x120 cm	Amp. 16 - Kw 9 V 400 - 50 - 3	water	30÷60	90÷130



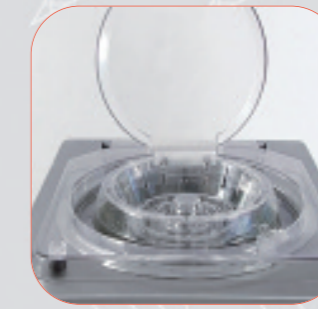
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**cream cookers**



the winning choice



**TERMOCREMA**

- Automates and speeds up all operations requiring manual work, effort and time, guaranteeing processing with excellent hygiene.
- Mixes, blends and stirs, at the required temperature for the time necessary and at the preset speed all ingredients: milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc., needed for classic creams, cake & pastry speciality products, gastronomical products and various mixes for speciality gelato products.
- Heats, sanitizes and cooks: melts fats, chocolate, hydrates solid parts, eliminates pathogenic bacteria and vaporises excess of water.
- Tempers dark, milk and white chocolate.
- Cools, shock freezes and preserves: completes pasteurization, preventing the growth of residual bacteria and holds the products obtained at the temperature required by the relevant regulations.

Telme's goal...



# TELME®

**MULTIUSO UNO**, for mixing, cooking, maintaining, pasteurizing, leavening, shock freezing, freezing and regenerating any mixture or dough.

Multi-language display with 14 preset cycles and 10 programmable production cycles.

Variable stirring, times and temperatures which are adjustable from -15°C to +110°C allow any processing to be performed.

The various thermal treatment operations are carried out in a single cylinder to guarantee maximum hygiene.

A whole laboratory in a single machine.



# TELME®

**MULTIUSO DUE**, with all the features of the UNO model. Thanks to the possibility of precisely-controlled temperatures, cake & pastry mixes give excellent results in terms of yield, increase in volume and product fluidity. Various ingredients: butter, eggs, sugar, are combined in an improved, more rapid way.

Constant automatic processing simplifies the process and allows savings in time and energy.

Precision temperature control also means that the different types of tempered chocolate give a product with a high gloss finish.



# TELME®

**TERMOCREMA 30, TERMOCREMA 60**, with 14 preset cycles, each processing operation occurs at the desired temperatures and at the optimum mixing speed.

The display and the buzzer indicate when ingredients must be added and when the step has finished.

There are 10 production cycles programmable for specific recipes.

The machine has a multi-language liquid crystal display. The temperatures are adjustable from +1 to +105°C.

Stirring may be slow, fast or intermittent.

The two-part lid allows ingredients to be added during processing and improves steam elimination.

Thermal treatment is indirect with the circulation of a food safe heat-conducting liquid. The vat can be used half full or full.

The beater has mobile scraper elements and various stirring speeds, suitable for the specific product processed.

Automatic recall and repetition of the cycle if power is interrupted.

Produces all classic creams and 100 other cake & pastry speciality products. Pasteurises the various gelato mixes.

Cooks rice pudding and various types of tempered chocolate.



**TERMOCREMA traditional pastry**



# TELME®

In catering, rapid cooling, for improved preservation of various gastronomical products.

Self-diagnosis makes technical assistance easier.

### Typical buyers

Cake & pastry producers, gelato makers, chocolate makers, delicatessen, restaurants and all communities which prepare and supply the infinite variety of products which the cream cooker can prepare.

