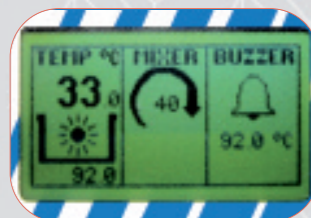


PASTOGEL

Multi-language display with 14 preset cycles and 10 cycles programmable for specific recipes.







Adjustable times and temperatures mean that any processing requirements can be satisfied.

Vertical cylinder: easy to fill, very useful in the gelato shop. Effectively mixes and freezes the gelato moving up then down again. Uses the walls and bottom of the cylinder to transmit the cooling power available. With the Working Hour Recorder (WHR) users can replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.



Main functions

- **Mixes and blends** the ingredients: milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc. needed to prepare creams, jams, sauces, gelato, sorbets and granita.
- **Heats and sanitizes:** melts fats, chocolate and eliminates most pathogenic bacteria.
- **Cools** and completes pasteurization, inhibiting the growth of residual bacteria.
- **Freezes** the mixture while incorporating air into gelato. Uniform mechanical processing and thermal treatment produces a fine, creamy gelato.
- At the end of the cycle rapidly **descharges** the prepared gelato ready for immediate sale.

	W - D - H	Current	Condensation	Mixture/cycle, lt.	Cycle length, min.	Max. hourly production, lt.
 PASTOGEL 3-6	49x60x110 cm	Amp. 8 - Kw 5 V 400 - 50 - 3	air/water	3÷6	8÷40	10÷35
 PASTOGEL 4-8	51x70x115 cm	Amp. 13 - Kw 6,7 V 400 - 50 - 3	water	4÷8	8÷40	20÷60
 PASTOGEL 4-8 A	51x90x115 cm	Amp. 14 - Kw 7 V 400 - 50 - 3	air	4÷8	8÷40	20÷60
 COMBIGEL 3	74x45x105 cm	Amp. 14 - Kw 5,6 V 400 - 50 - 3	air/water	3÷6	10÷20	15÷30
 COMBIGEL 8	53x77x115 cm	Amp. 19 - Kw 10 V 400 - 50 - 3	water	4÷12	8÷20	35÷60
 COMBIGEL 8 A	53x97x115 cm	Amp. 21 - Kw 10,5 V 400 - 50 - 3	air	4÷12	8÷20	35÷60

TELME

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TELME®

c o m b i n e d



the winning choice



COMBIGEL

With 2 vertical separate cylinders allowing simultaneous and consecutive use of the hot cycle and the cold cycle, for pasteurising, mixing and freezing gelato, sorbet and granita.

Time cycle to obtain desired gelato texture and consistency.

Temperature cycle allows different quantities of mix to be used to obtain the same finished product consistency.

Patented dispensing device: allows production with pieces of chocolate, fruit and dried fruit.

Conservation at the end of cycle: helps the operator.

Typical buyers

Medium-production machines for small shops.

These machines are particularly suitable for kiosks or for placement in large shopping centres and farm shops. A specific recipe can be set for each flavour allowing great flexibility for the operator.

Combined machines are particularly in demand amongst users aiming to produce artisan or home-made gelato products.

They are also suitable for preparing high quality sorbets, since they allow the preparation of hot sugar syrups.

With the Working Hour Recorder (WHR) users can replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

Telme's goal...

TECHNOLOGY

TELME®

PASTOGEL 3-6, multi-purpose hard ice cream machine for mixing, cooking, pasteurising and freezing any mixture or dough. Versatile and fast for any product requiring hot/cold thermal treatment. Multi-language display with 14 preset cycles and 10 production cycles programmable for specific recipes. Adjustable times and temperatures mean that any processing requirements can be satisfied. Pasteurization and mixing & freezing are performed in a single cylinder, avoiding any handling or transfer and so guaranteeing maximum hygiene. A complete production laboratory in a single machine.



TELME®

PASTOGEL 4-8, PASTOGEL 4-8 A
Compact dimensions, easy to install even in small production sites. Indirect heating by means of food safe heat-conducting liquid, protects the organoleptic properties of the ingredients. Processing steps are visible through the transparent lid. The opening of the lid allows the production of specialities not possible with horizontal batch freezers. The patented dispensing device allows production with pieces of chocolate, fruit and dried fruit.



TELME®

COMBIGEL 3, with two vertical cylinders, this is a "whole laboratory in a single machine". Allows one flavour to be mixed and heated at the same time as another one is mixed and frozen. The ideal solution for kiosks, small productions or when space is limited. Can prepare correct and specific recipes for every flavour. Satisfies all requirements, also making sorbets, granita, but above all allows high quality gelato to be obtained using "hot" mixes. Versatile and fast for each product requiring hot/cold thermal treatment.



TELME®

COMBIGEL 8, COMBIGEL 8 A
Typical buyers of combined machines:
- Premises with small production areas which cannot install more than one machine;
- Those who want to develop a specific recipe for each flavour;
- Cake and pastry shops, gelato shops, dairy shops, hotels, camp sites, sports centres, leisure centres, large cafeterias in state schools, administration offices, holiday camps, hospitals, barracks, factories, etc., for which the daily sale or supply of gelato reaches significant quantities.



PASTOGEL
1 machine
100 products

