

ENVIRONMENT

PRATICA models, like all TELME batch freezers, have a vertical cylinder. Gelato is effectively mixed during preparation.

The beater pushes the product upwards then gravity brings the product down again.

The time controlled cycle allows for the rapid production of high quality gelato at the desired texture and consistency.

The temperature cycle always allows to achieve the same result with different quantities of processed mix.

The temperature of gelato indicates the percentage of water frozen which, in turn, affects preservability. At the end of the cycle gelato may be dispensed even after just a few minutes, since the machine automatically keeps it in ideal conditions.

Optimum extraction is obtained inverting the direction of rotation and doubling the speed of the beater.

The washing unit, deliberately made external, is professional and allows various types of uses:

- guide the water jet and establish correct doses
- clean more than one machine at a time
- mix hot and cold water (on request)
- sanitize and guarantee maximum hygiene.



SISTEMA ITALIANO ACOMVIG GELATO		W - D - H	Current	Condensation	Mixture/cycle, lt.	Length of cycle, min.	Max. hourly production, lt.
	PRATICA 35-50	49x70x112 cm	Amp. 8 - Kw 3,5 V 400 - 50 - 3	air/water	3÷7	8÷12	50
	PRATICA 42-60	49x70x112 cm	Amp. 15 - Kw 6,7 V 400 - 50 - 3	water	4÷8	8÷12	60
	PRATICA 42-60 A	49x90x112 cm	Amp. 16 - Kw 7 V 400 - 50 - 3	air	4÷8	10÷12	60
	PRATICA 54-84	49x70x115 cm	Amp. 22 - Kw 8,5 V 400 - 50 - 3	water	7÷12	8÷12	75
	ECOGEL 20-60	51x70x115 cm	Amp. 16 - Kw 6,5 V 400 - 50 - 3	water	3÷8	8÷12	60
	ECOGEL 20-60 A	51x90x115 cm	Amp. 17 - Kw 7 V 400 - 50 - 3	air	3÷8	10÷12	60
	ECOGEL 30-90	51x70x115 cm	Amp. 22 - Kw 8,5 V 400 - 50 - 3	acqua	4÷12	6÷12	90
	ECOGEL 40-120	55x78x120 cm	Amp. 27 - Kw 12 V 400 - 50 - 3	acqua	5÷18	6÷12	120
	ECOGEL 50-160	60x78x125 cm	Amp. 32 - Kw 13 V 400 - 50 - 3	acqua	8÷24	8÷12	160

TELME

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TELME®

batch freezers



the winning choice



ECOGEL, batch freezers with great refrigerating power fully used, thanks to the action of the scraper elements pushed against the cylinder by the gelato. Scraper substitution is easy and inexpensive.

The following preset programs facilitate the operator's work:

- 6 temperature programs, from -7°C to -12°C
- 3 time programs, from 7 to 11 minutes
- 1 granita program
- 1 coffee granita program and the following personal adjustable programs:
- 2 temperature programs
- 1 time program



The patented "Safety Discharge Device" (SDD) allows for the production of mixes containing pieces of fruit, covering chocolate (the beater can be stopped during runs and restarted later) and dried fruit to obtain particular flavours such as malaga, stracciatella, bacio and other seasonal fruit flavours.

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 mission...

TELME®

PRATICA 35-50, PRATICA 42-60, PRATICA 54-84, sturdy, reliable, stripped down TELME batch freezers.

The vertical cylinder brings significant advantages: easy filling (particularly useful in gelato shops), constant product visibility and ability to add ingredients at any time. The time cycle rapidly produces very high quality gelato. The temperature cycle can always achieve the same result even with different quantities of mix. In this way the professional requirements of all ice cream producers can be satisfied.



PRATICA
the
competitive



TELME®

FEATURES SHARED BY ALL TELME BATCH FREEZERS

1. Extremely compact overall dimensions (for easy installation even in small labs).
2. Better transmission of available refrigeration through cylinder walls and bottoms.
3. Transparent lid (allowing a perfect view of all steps in the freezing process).
4. Removable scraper elements (to make the best use of all the power of the refrigerating compressors, thanks to the effective action of the scraper elements pushed against the cylinder by the mass of gelato).
5. Time controlled cycle (to give the ideal gelato texture and consistency).
6. Temperature controlled cycle (for the best possible gelato preservability).
7. Flexibility and variable quantity (for optimum use according to the requirements on each occasion).
8. Washing unit (to allow correct sanitizing and maximum hygiene).
9. Mounted on wheels (making machine movement easy).
10. Self-diagnosis (facilitating technical assistance).



TELME®

ECOGEL 20-60, ECOGEL 30-90,

TELME batch freezers featuring:

- a) two parallel refrigerating systems (reducing power applied as well as water and energy consumption)
- b) multi-language display, specific cycles, storage at end of cycle (assisting the operator), 11 modifiable preset cycles and 3 cycles to be set
- c) exclusive dispensing device for making gelato with pieces of fresh fruit, dried fruit and chocolate
- d) with the Working Hour Recorder (WHR) users can replace components in relation to machine usage, thus guaranteeing maximum machine life performance and reliability.



TELME®

ECOGEL 40-120, ECOGEL 50-160.

Enhanced performance. Greater savings. The patented "DSRS" (Dual Stage Refrigeration System) reduces the nominal power used by 20%. It can operate one or both of the compressors. Therefore, mixing and freezing for extraordinarily fast production is possible, or energy saving of more than 40%. Gelato processing is always optimal both with a reduced load and with the maximum load of mix. We are the only company to offer real solutions for energy saving with an unbeatable quality/price ratio.

