

SOFTGEL

Main functions

- Preserves the mixt at 4°C, mixes and freezes, incorporates air into the product and transforms it into ice cream;

- Stores a quantity of ready ice cream in the cylinders;
- Instantly dispenses soft ice cream when necessary.

Uses:





- Selling portions of soft ice cream;
- Preparing and garnishing cups and desserts;
- Filling cups.

There are models which are gravity fed and others with pressurizing pumps.

Typical buyers

Anyone with limited space, for traditional production, can benefit from the significant incomes offered by selling soft ice cream. Anyone can immediately start to sell frozen desserts, which are popular and highly profitable. The soft ice cream machine is extremely user-friendly, it dispenses the product rapidly and can be used with ready made products.



	W - D - H	Current	Condensation	Reserve, lt.	Hourly production, 75 g cones	Hourly production, Kg
 SOFTGEL 112	40x55x70 cm	Amp. 10 - Kw 1,7 V 230 - 50 - 1	air	6,5	120	9
 SOFTGEL 320	50x55x70 cm	Amp. 13 - Kw 2,4 V 230 - 50 - 1	air	2x6,5	200	15
 SOFTGEL 122 P	50x70x84 cm	Amp. 15 - Kw 2,4 V 230 - 50 - 1 Amp. 8 - Kw 3 V 400 - 50 - 3	air	10	220	16,5
 SOFTGEL 324	50x70x84 cm	Amp. 15 - Kw 2,4 V 230 - 50 - 1 Amp. 8 - Kw 3 V 400 - 50 - 3	air	2x6,5	240	18
 SOFTGEL 330 P	50x70x84 cm	Amp. 17 - Kw 2,8 V 230 - 50 - 1 Amp. 9 - Kw 3,3 V 400 - 50 - 3	air	2x6,5	300	22,5
 SOFTGEL 340	56x70x150 cm	Amp. 11 - Kw 3,8 V 400 - 50 - 3	air/water	2x12	400	30
 SOFTGEL 350 P	56x70x150 cm	Amp. 14 - Kw 4,5 V 400 - 50 - 3	air/water	2x12	500	37,5
 SOFTGEL 360 P	60x80x150 cm	Amp. 16 - Kw 5,5 V 400 - 50 - 3	air/water	2x20	600	45

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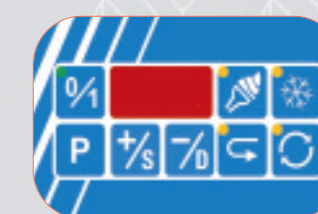
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TELME®

soft ice cream



the winning choice



SOFTGEL

Small footprint, compact dimensions and multi-purpose operation. All parts in contact with the mix and soft ice cream are made of stainless steel and food safe materials.

Main functions:

- During production an electronic system controls the consistency of soft ice cream;
- During overnight storage a temperature system controls mix and product.

The storage tanks have independent refrigeration and acoustic level indications. Parts in contact with the mix and the ice cream can be removed and refitted without tools.

Advantages

In the minimum amount of space the machine performs the functions of: ageing vat, ice cream machine, storage unit and dispenser. The anti-corrosion materials used, in compliance with the strictest standards, guarantee a long life. Optimum processing and high capacity. During prolonged storage, best preservation of the texture of soft ice cream. Mix level control alerts the operator when the storage tanks must be refilled. Easy to use and to clean, guaranteeing hygiene.

... PROFIT

Telme's goal

TELME®

SOFTGEL 112, with one cylinder for one soft ice cream flavour, **SOFTGEL 320** with two cylinders for two flavours and one mixed soft ice cream. Basic, gravity fed machines. They produce soft ice cream or frozen yogurt, which are increasingly in demand thanks to current health trend. Available with optional trolley. Easy to use, their daily maintenance requires very little time. They allow users to sell cones or cups as well as tasty specialities and sundaes.

SOFTGEL
the
basic



TELME®

SOFTGEL 122 P, with one cylinder for one soft ice cream flavour. Fitted with pressurization pump. PCB board of last generation allows the control of different functions: consistency, overnight conservation, temperature of the storage tanks and dispensed portions. This machine allows considerable production of soft ice cream or frozen yogurt, which are increasingly in demand thanks to current health trend. Cone holder supplied has 3 tubes. Available with optional trolley.



TELME®

SOFTGEL 324, **SOFTGEL 330 P**, with two cylinders for two flavours and one mixed soft ice cream. The 324 model is gravity fed, whilst the 330 P model is fitted with two pumps which are independent and refrigerated. For perfect hygiene, the storage tanks for the mix have their own refrigerating system. PCB board of last generation allows the control of different functions: consistency, overnight conservation, temperature of the storage tanks and dispensed portions. Indicator for mixture minimum level in the tanks.



TELME®

SOFTGEL 340, **SOFTGEL 350 P (360 P)**, floor models, with high production capacity for two flavours and one mixed soft ice cream. The cylinders (350 P and 360 P) are fed by independent and refrigerated pressurization pumps. Continuous output and the best overrun are guaranteed by the barrels of huge diameter and length. The two storage tanks are set up with an independent refrigeration system and low level indication.

