






	W - D - H	Current	Condensation	Mixture/cycle, lt	Length of cycle, min.
 <b>TINO 60+60</b>	84x78x110 cm	Amp. 8,5 - Kw 1,7 V 400 - 50 - 3	air	60÷60	-
 <b>TINO 120</b>	62x100x115 cm	Amp. 8 - Kw 1,5 V 400 - 50 - 3	air	120	-
 <b>TINO 180</b>	62x100x115 cm	Amp. 9 - Kw 1,8 V 400 - 50 - 3	air	180	-

# TELME®

a g e i n g v a t s

# Telme's, goal ...QUALITY

## TELME®

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the winning choice

# TELME®

**TINO 60+60**, ageing and storage vat. This machine is essential to prepare large quantities of mix for top quality fresh gelato. It keeps the mixture well-blended, preventing separation of the ingredients. It hydrates the solids, in particular stabilizers and increases the viscosity of the product.

Correct ageing enhances mixes, improving flavour, increase in volume, creaminess, texture and gelato's resistance to melting. The ageing vat can reduce the pasteurizer processing time during the final stage of cooling. Tino 60 + 60 guarantees a ready reserve of treated mix.

TINO 60+60  
quality  
gelato



# TELME®

**TINO 120, TINO 180**. Typical buyers of these storage and ageing vats are those wanting to make quality gelato at medium and high production levels. The main functions of the vat are: mixing, cooling, ageing and storing the mixes at the best temperature in compliance with the relevant regulations.

The inclined vat allows for the complete dispensing of the mix. Spout washing is incorporated. Parts coming into contact with the mix can be completely dismantled to facilitate cleaning and guarantee maximum sanitation.

