

TELME®

GELATO AND PASTRY MACHINES



SFY

**SOFT ICE CREAM
AND FROZEN YOGURT
PROFESSIONAL MACHINES**

**SOFTGEL
SOFT & YOGURT**

**SOFTGEL 320
SOFTGEL 336**

SFY



**PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE**

SOFTGEL GRAVITY-FED MACHINES



SOFTGEL 320 SOFTGEL 336

- ✓ With two cylinders for two flavours and one mixed flavour of soft ice cream.
- ✓ Basic, gravity fed machines.
 - ✓ Counter model **SOFTGEL 320** is available with optional trolley and **SOFTGEL 336** as floor model.
 - ✓ They produce soft ice cream or frozen yogurt, which are increasingly in demand thanks to current health trend.
 - ✓ Easy to use, their daily maintenance requires very little time.
- ✓ Users can sell cones or cups.
- ✓ The cone holder has 2 tubes.



**SOFTGEL P
SOFT & YOGURT**

**SOFTGEL 320 P
SOFTGEL 400 P TWIN**

SFY



**PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE**

SOFTGEL WITH PRESSURIZATION PUMPS



SOFTGEL 320 P, counter model, with two cylinders for two flavours and one mixed flavour of soft ice cream.

- ✓ **The storage tanks** of the mixes have a 7L x 2 capacity.
- ✓ **Available** with optional trolley.
- ✓ **The cylinders are fed** by two pressurization pumps which are rinsed by the passage of water and don't need to be daily disassembled.
- ✓ **The electronic** controls allow to manage different functions: temperature and overnight conservation of the mix as well as the consistency of the dispensed product.

SOFTGEL 400 P TWIN, floor model, with two independent cylinders, with high production capacity.

- ✓ **The storage tanks** of the mixes have a 14L x 2 capacity.
- ✓ **The independent electronic** controls and refrigeration for each cylinder allow the use of mixes of different kind. This machine can operate with a single cylinder, leaving the other one inactive.
- ✓ **This machine** is fitted with minimum level controls of the mix (with acoustic alarm and warning light).
- ✓ **Agitation** in the reserve tanks.



THE MAIN FUNCTIONS OF SOFTGEL



SOFTGEL

- ✓ They are **gravity-fed**.
- ✓ Preserve the mix at 4°C, mix and freeze, incorporating air into the product transforming it into ice cream.
- ✓ Store a quantity of ready soft serve in the cylinders.
- ✓ Instantly dispense soft ice cream when necessary.

USES

- ✓ Selling portions of soft ice cream or frozen yogurt.
- ✓ Preparing cups and desserts garnished with whipped cream, black cherry and chocolate syrups.
- ✓ Filling cups.

TYPICAL BUYERS

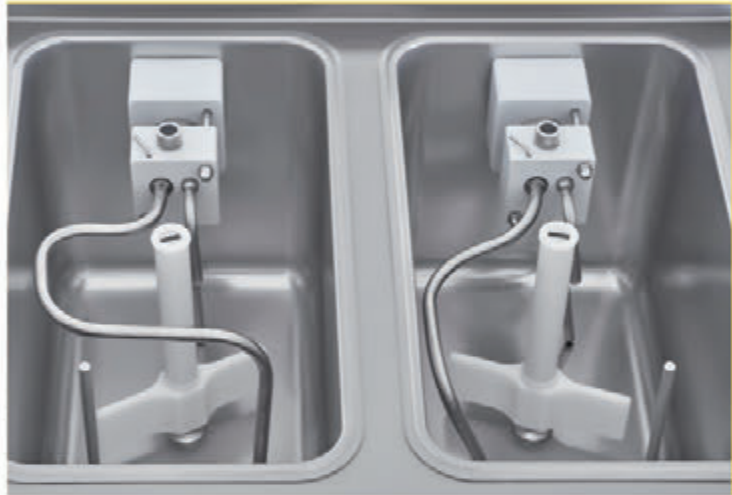
Anyone with limited space and knowledge of the traditional production can benefit from the significant incomes offered by selling soft ice cream.

The soft ice cream machines are extremely user-friendly, they dispense the product rapidly and can be used with ready-made ingredients.

SOFTGEL P PROFESSIONAL MACHINES

SOFTGEL P

- ✓ These models are fed **with pressurization pumps**.
The incorporated air allows an exceptional structure of the product, both ice cream and yogurt are extraordinarily creamy.
- ✓ They preserve the mix at 4°C.
- ✓ Washing and sanitizing are extremely easy and quick, because the pumps, rinsed only by the passage of water, are not disassembled daily.
- ✓ Functionality and reliability are enhanced by a strong capacity to produce and dispense product.
- ✓ Agitation in the reserve tanks prevents mix separation or thickening.



T E C H N I C A L A N D P E R F O R M A N C E D A T A

	W. D. H. cm	Current	Condensa- tion	Reserve, L	Hourly prod., cones 75 g	Hourly prod., Kg
PROFESSIONAL SERIES						
SOFTGEL 320	50x55x72	13 A - 2,4 kW V 230 - 50 - 1 10 A - 2,4 kW V 400 - 50 - 3	air	6x2	180	13,5
SOFTGEL 336	50x55x145	10 A - 3,8 kW V 400 - 50 - 3	air	8x2	300	22,5
SOFTGEL 320 P	55x60x82	15 A - 2,9 kW V 230 - 50 - 1 12 A - 2,9 kW V 400 - 50 - 3	air	7x2	200	15
SOFTGEL 400 P TWIN	60x72x150	12 A - 4,5 kW V 400 - 50 - 3	air	14x2	400	30



The technical data should be considered as indicative.
The manufacturer reserves the right to make changes.

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