

TELME[®]
GELATO AND PASTRY MACHINES



HBF

**HORIZONTAL
BATCH FREEZERS**
PROFESSIONAL
& TOP LEVEL SERIES

PROFIGEL BATCH FREEZERS

TELME
GELATO AND PASTRY MACHINES

PROFIGEL 30-50
PROFIGEL 50-70
PROFIGEL 70-100



MACCHINE PROFESSIONALI
HEAVY DUTY, EASY TO USE

PROFIGEL BATCH FREEZERS

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GELATO AND PASTRY MACHINES



PROFIGEL 30-50, PROFIGEL 50-70, PROFIGEL 70-100,

the models of the Professional Series:

- ✓ prepare larger quantities compared to other machines of the same power;



- ✓ time controlled cycle for an ideal gelato texture and consistency;



- ✓ temperature controlled cycle for the best possible shelf-life of gelato;

- ✓ effective and quick processing cycle;
- ✓ allow an overrun of 40% and a remarkable creaminess of gelato;
- ✓ produce dry gelato with optimal structure and scoopability.

Dispensing device

complying with standards, allows an optimal dispensing with gelato ready for immediate sale.

EXTRAGEL T BATCH FREEZERS

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EXTRAGEL T 50-70
EXTRAGEL T 70-100



TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECHNOLOGY

EXTRAGEL T BATCH FREEZERS



EXTRAGEL T 50-70, EXTRAGEL T 70-100,

the **Top Level** models will satisfy the most professional customers:

- ✓ resistive 5 inch colour **Touch Screen** (can be used with gloves too), an intuitive, easy to use interface;
- ✓ **inverter** for varying the speed of the beater motor;
- ✓ **15 preset programmes:**
 - 6 temperature programmes for traditional gelato;
 - 3 "High Overrun" programmes;
 - 3 "Low Overrun" programmes;
 - 1 time programme;
 - 1 fruit or mint granita programme;
 - 1 coffee granita programme;
 - free programmes to be set.

- ✓ **cylinders with double circuit evaporator:** prepare larger quantities compared to other machines of the same power;
- ✓ **effective and quick** processing cycle;
- ✓ **allow an overrun of 40%** and a remarkable creaminess of gelato;
- ✓ **slow and fast dispensing** to garnish tubs or to obtain a rapid extraction;
- ✓ **effective and total dispensing** of the product;
- ✓ **produce dry gelato** with optimal structure and scoopability;
- ✓ **"scotch brite" stainless steel paneling** makes the machines bright and attractive.



PROFIGEL PROFESSIONAL SERIES

FEATURES SHARED BY ALL HORIZONTAL BATCH FREEZERS



Large, height-adjustable support
(for tubs and round containers).



Easy and quick to use
controls

Cylinders with double circuit evaporator, prepare larger quantities compared to other machines of the same power.

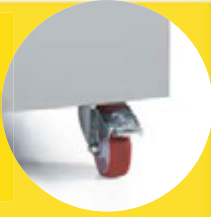
Electro-polished stainless steel beater, with removable scraper elements to use all the power of the compressors.



FEATURES SHARED BY ALL HORIZONTAL BATCH FREEZERS

EXTRAGEL T TOP LEVEL SERIES

Equipped with wheels for easy displacement.



Washing unit

(optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.



Electro-polished stainless steel beater, with removable scraper elements to use all the power of the compressors.



Resistive 5 inch colour **Touch Screen**, an intuitive, easy to use interface.



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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	Mix for cycle, L	Mix for cycle, Kg	Working cycle, min	Hourly prod. max, L
PROFESSIONAL							
PROFIGEL 30-50	51x60x138	12 A - 4,2 kW V 400 - 50 - 3	air/water	3÷7	3,5÷8	8÷12	50
PROFIGEL 50-70	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
PROFIGEL 70-100	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100
TOP LEVEL TOUCH							
EXTRAGEL T 50-70	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
EXTRAGEL T 70-100	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100



The technical data should be considered as indicative. The best performance is obtained with medium quantities of mix. The manufacturer reserves the right to make changes.



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