



**TELME**<sup>®</sup>  
GELATO AND PASTRY MACHINES



**CVF**

**COMBINED  
VERTICAL FREEZERS  
PROFESSIONAL  
& TOP LEVEL**

# CREMAGEL COMBINED VERTICAL FREEZERS

**TELME**  
GELATO AND PASTRY MACHINES

**CREMAGEL 5**  
**CREMAGEL 10**  
**CREMAGEL 20**

with 1 cylinder



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

# CREMAGEL COMBINED VERTICAL FREEZERS



**CVF**



**TELME**  
GELATO AND PASTRY MACHINES



## CREMAGEL 5, CREMAGEL 10, CREMAGEL 20,

the professional multi-function machines preparing all kinds of creams and pastry specialities, pasteurizing and freezing the various mixes for gelato.

- ✓ **Automatise** and speed up the operations requiring manual work, time and effort, guaranteeing constant quality and excellent hygiene.
- ✓ The vertical **cylinder** has remarkable advantages: easy filling, constant view of the product and both liquid and solid ingredients can be added at any time.
- ✓ Slow, fast or intermittent **stirring speed** according to the specific product processed.
- ✓ **Automatic recall** of the last cycle and repetition of the cycle in case of power failure.

With **Cremagel** many pastry specialities can automatically be prepared: custard cream, English cream, butter cream, Bavarian cream, apricot jam, berries jam, orange and tangerine marmalade, raspberry sauce, chocolate sauce, caramel sauce, ganache, chocolate icing, strawberry icing, panna cotta, zabaglione, crème caramel, pudding, marshmallows, choux paste, fiordilatte, cream gelato, lemon sorbet, strawberry sorbet, etc.

### CREMAGEL 5

-  **Cream cycle:** for the preparation of creams and various pastry products.
-  **Heating cycle:** for products which need to be processed with heating.
-  **Combined cycle:** for preparation with warm processing, pasteurizing and freezing turning the mix into gelato.
-  **Cooling cycle:** for preparation with cold processing, cooling and freezing turning the mix into gelato.

### CREMAGEL 10, CREMAGEL 20

**Multi-language display** with 18 preset cycles and 6 cycles programmable for specific recipes. Adjustable times and temperatures mean that any processing requirements can be satisfied.

**Vertical cylinder:** easy to fill, very useful in the gelato shop. Effectively mixes and freezes, moving the gelato up then down again. Uses the walls and bottom of the cylinder to transmit the cooling power available. Users can be replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

# COMBIGEL COMBINED VERTICAL FREEZERS

**TELME**  
GELATO AND PASTRY MACHINES

## COMBIGEL 3 / 3 A COMBIGEL 8 / 8 A

with 2 cylinders



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

# COMBIGEL COMBINED VERTICAL FREEZERS



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## COMBIGEL 3, COMBIGEL 3 A, COMBIGEL 8, COMBIGEL 8 A,

the models of the Professional Series, a whole laboratory in a single machine. The two vertical cylinders allow the simultaneous and consecutive use of the hot and the cold cycle for pasteurizing and/or freezing gelato, sorbetto and granita.

- ✓ **Allow** one flavour to be mixed and heated at the same time as another one is mixed and frozen.
- ✓ **Can** prepare correct and specific recipes for every flavour
- ✓ **Satisfy** all requirements, also making sorbetto and granita, but above all allow high quality gelato to be obtained with warm processing
- ✓ **Time cycle** to obtain the desired texture and consistency of gelato
- ✓ **Temperature cycle** to get the same consistency of the finished product with different quantities of mix.
- ✓ **Conservation** at the end of the cycle to help the operator
- ✓ **Indication** of the operating time for a preventive maintenance programme
- ✓ **Self-diagnosis** to help the technical assistance.

PASTOGEL T  
COMBINED VERTICAL FREEZERS



PASTOGEL T 3-6  
PASTOGEL T 4-8  
T 4-8 A  
with 1 cylinder



TOP LEVEL SERIES  
HIGH PERFORMANCE, GREEN TECH

# PASTOGEL T COMBINED VERTICAL FREEZERS

**CVF**

**TELME**  
GELATO AND PASTRY MACHINES



## PASTOGEL T 3-6, PASTOGEL T 4-8, PASTOGEL T 4-8 A,

**Top level** multi-function batch freezers for mixing, cooking, pasteurizing and freezing any kind of mix.

- ✓ **Versatile and fast** for any product requiring hot/cold thermal treatment.
- ✓ Resistive 5 inch colour **Touch Screen** with 18 preset cycles: 9 for Gelato, 7 for pastry, 2 for gastronomy and programmable cycles in series for one's own recipes
- ✓ **Pasteurization and freezing** are performed in a single cylinder, avoiding any handling or transfer and so guaranteeing maximum hygiene. A complete production laboratory in a single machine.
- ✓ **Compact footprint**, easy to install even in small production sites.
- ✓ **Indirect heating** by means of a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- ✓ **Processing steps** are visible through the transparent lid. The opening of the lid allows the production of specialities which cannot be prepared with horizontal batch freezers.
- ✓ **Vertical cylinder**: easy to fill, very useful in gelato shops. It effectively mixes and freezes, moving the gelato up and down again, using the walls and bottom of the cylinder to transmit the available cooling power.
- ✓ **Self-diagnosis**, to help the technical assistance.



# CREMAGEL PROFESSIONAL MODELS



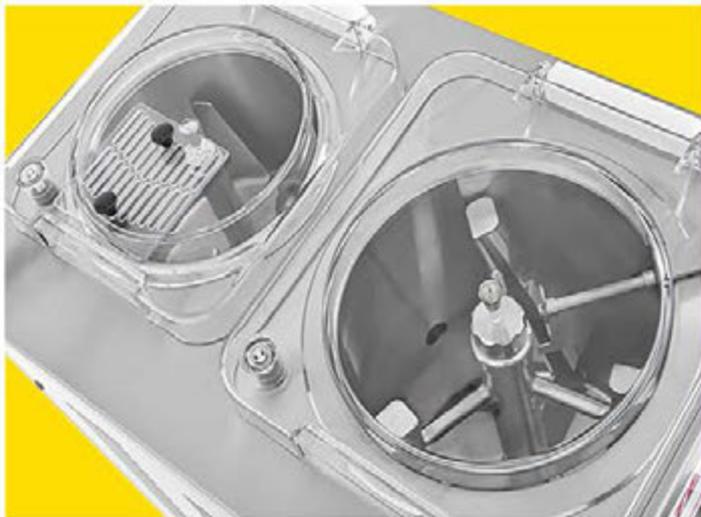
*mix,  
hydrate,  
sanitize,  
cool,  
maintain,*



Slow , fast or  
intermittent **stirring  
speed** according to  
the specific product  
processed.

# COMBIGEL PROFESSIONAL MODELS

*blend,  
heat,  
cook,  
shockfreeze,  
freeze.*



**Ideal** for premises with small production areas which cannot install more than one machine



# PASTOGEL T TOP LEVEL SERIES



*Mix,  
blend,  
heat,  
sanitize,  
cool,  
freeze,  
dispense.*



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



## TYPICAL BUYERS

**Combined** machines are particularly in demand amongst users aiming to produce artisan gelato.

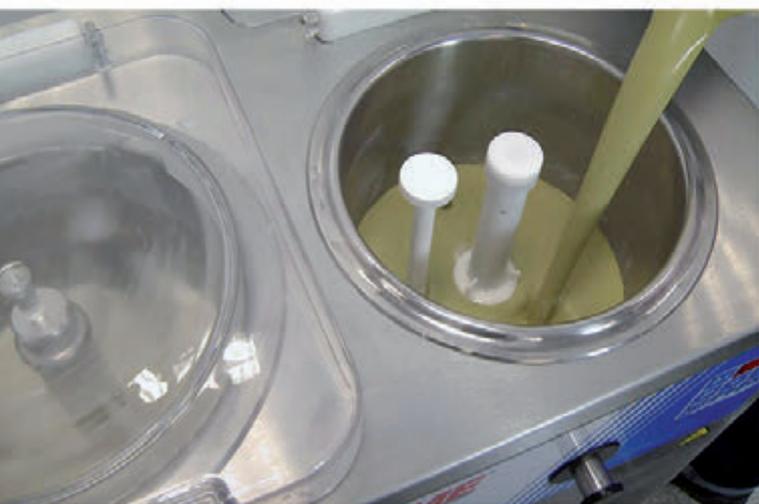
They are suitable for the preparation of high quality sorbetto since it is possible to produce sugar syrups with warm processing.

Given the possibility of preparing a specific recipe for each flavour, the customer loyalty is very important for these versatile models.

Suitable for cake and pastry producers, gelato and chocolate shops, delicatessen, restaurants, kiosks, small and medium production sites and all catering activities preparing and offering the infinite variety of products the **combined** machines can produce.

## T E C 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	Max hourly production, L
<b>PROFESSIONAL</b>							
<b>CREMAGEL 5</b>	46x60x110	6 A - 3 kW V 400 - 50 - 3	air	1÷5	1,2÷5	15÷30	according to the produc
<b>CREMAGEL 10</b>	49x60x110	8 A - 5 kW V 400 - 50 - 3	air/water	3÷10	3,5÷11	8÷40	according to the product
<b>CREMAGEL 20</b>	51x70x115	11 A - 6 kW V 400 - 50 - 3	air/water	4÷18	4,5÷19	8÷40	according to the product
<b>TOP LEVEL      TOUCH</b>							
<b>PASTOGEL T 3-6</b>	49x60x110	8 A - 5 kW V 400 - 50 - 3	air/water	3÷6	3,5÷7	8÷40	10÷35
<b>PASTOGEL T 4-8</b>	51x70x115	13 A - 6,7 kW V 400 - 50 - 3	water	4÷8	4,5÷9	8÷40	20÷60
<b>PASTOGEL T 4-8 A</b>	51x90x115	14 A - 7 kW V 400 - 50 - 3	air	4÷8	4,5÷9	8÷40	20÷60
<b>PROFESSIONAL</b>							
<b>COMBIGEL 3</b>	74x45x105	14 A - 5,6 kW V 400 - 50 - 3	water	2÷4	2,3÷4,5	10÷20	15÷30
<b>COMBIGEL 3 A</b>	74x45x105	14 A - 5,6 kW V 400 - 50 - 3	air	2÷4	2,3÷4,5	10÷20	15÷30
<b>COMBIGEL 8</b>	53x77x115	19 A - 10 kW V 400 - 50 - 3	water	4÷8	4,5÷9	8÷20	35÷60
<b>COMBIGEL 8 A</b>	53x97x115	21 A - 10,5 kW V 400 - 50 - 3	air	4÷8	4,5÷9	8÷20	35÷60



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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GELATO AND PASTRY MACHINES

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