



TELME[®]
GELATO AND PASTRY MACHINES

Bakery Cream Cookers avoid the obsolete way of cooling creams at room temperature on flat surfaces. The operator, previously engaged in mixing the product, can now save time for other activities.



BCC

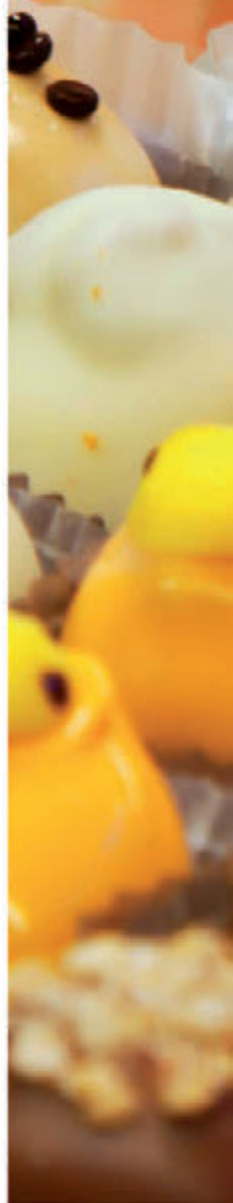
BAKERY CREAM COOKERS
TOP LEVEL SERIES

TERMOCREMA T CONSTRUCTION DETAILS AND FUNCTIONS

- ✓ **Automates and speeds up all operations** requiring manual work, time and effort, guaranteeing quality processing with excellent hygiene.
- ✓ **Mixes, blends and stirs**, at the required temperature, for the necessary time and at the preset speed, all ingredients (milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifiers, stabilizers, etc.) needed for classic creams, cake & pastry specialities and gastronomical products as well as various mixes for gelato.
- ✓ **Heats, sanitizes and cooks**: melts fats, chocolate, hydrates solid parts, eliminates pathogenic bacteria and vaporizes excess of water.



- ✓ **The double lid** allows ingredients to be added during processing and improves steam outflow.
- ✓ **Tempers** milk, white and dark chocolate (**Termocrema T 30** and **T 60** models)
- ✓ **Cools and completes pasteurization**, preventing the growth of residual bacteria, and maintains the products obtained at the temperature required by the relevant regulations.
- ✓ **Dispenses** rapidly the ready product at the end of the cycle.
- ✓ **The washing unit**, intentionally external, is professional and allows various types of uses: guide the water jet and establish correct doses; clean more than one machine at a time; mix hot and cold water (on request); sanitize and guarantee maximum hygiene.



TERMOCREMA T COMPETITIVE ADVANTAGES

- ✓ Resistive 5 inch colour Touch Screen (also usable with gloves), an intuitive easy to use interface.
- ✓ Preset programs and a series of free programs.
- ✓ Inverter to modify the speed of the beater motor.
- ✓ Versatile and fast for any product requiring hot/cold thermal treatment.
- ✓ Indirect heating with food safe heat-conducting liquid, to protect the organoleptic properties of ingredients.

TERMOCREMA T 30 / T 60



TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECH

- ✓ Use with 50% or full load for Termocrema T 30 and T 60 models.
- ✓ Use with 1/3, 2/3 or full load for Termocrema T 150.
- ✓ Memorize the last cycle executed. If necessary, the process is repeated in case of power failure.
- ✓ Self-diagnosis, to help the technical assistance.

TERMOCREMA T 150



PRESET PROGRAMS TERMOCREMA T30/T60

- ✓ 10 for Pastry
- ✓ 3 for Chocolate Products
- ✓ 3 for Gastronomy
- ✓ 2 for Gelato mix
- ✓ 1 washing program
- ✓ a series of adjustable programs

PRESET PROGRAMS TERMOCREMA T150

- ✓ 10 for Pastry
- ✓ 3 for Gastronomy
- ✓ 2 for Gelato mix
- ✓ 1 washing program
- ✓ a series of adjustable programs

TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECH

TERMOCREMA T USES

PRIMARY:

PASTRY

- Creams (custard cream, English cream, butter cream...)
- Ganache
- Choux paste
- Poached fruits, fruit jam
- etc.

SECONDARY:

GELATO & ICE CREAM

- Pasteurization of the mix for gelato and ice cream

GASTRONOMY

- Ragù
- Bechamel
- Polenta
- Risotto

Meringa

Ingredients

Sugar	500 g
Water	100 g
Egg white	250 g



ITALIAN EXCELLENCE

TERMOCREMA T FUNCTIONAL DATA

- ✓ Multi-language display with preset programs and a series of free programs.
- ✓ Temperature range from 0°C to +105°C.
- ✓ Clockwise rotation of the components.
- ✓ Mixing speed variable between 0 and 125 rpm.
- ✓ Agitation: continuous, intermittent with adjustable pause time from 0 to 1250 seconds.
- ✓ Type of cooling:
 - continuous
 - intermittent

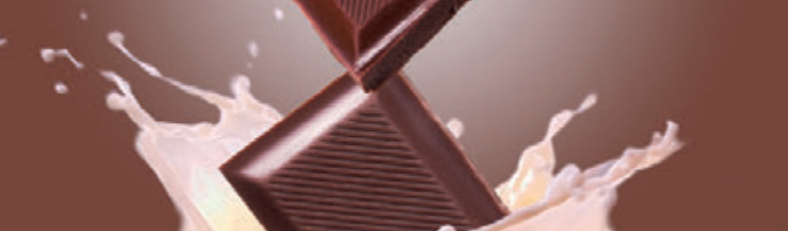
Ganache

Ingredients

Cream	345 g
Dark chocolate	430 g
Glucose syrup 44 DE	20 g
Butter	170 g
Rhum	35 g



ITALIAN EXCELLENCE



TECHNICAL AND PERFORMANCE DATA

	TERMOCREMA T 30	TERMOCREMA T 60	TERMOCREMA T 150
TOP LEVEL	TOUCH		
Width, cm	55	55	78
Depth, cm	65	65	96
Height, cm	115	120	120
Current	9,5 A - 4,5 kW V 400 - 50 - 3	16 A - 9 kW V 400 - 50 - 3	32 A - 20,2 kW V 400 - 50 - 3
Condensation	air/water	water	water
Mix for cycle, L	15÷30	30÷60	50÷150
Working cycle, min	90÷130	90÷130	90÷130

Typical buyers
 Cake & pastry producers, gelato and chocolate makers, "Delicatessen", restaurants and all catering activities preparing the infinite variety of products which the cream cooker can produce.



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



TELME S.p.A

Via S. Pertini, 10
 26845 Codogno (Lodi) Italia
 Tel. 0377 466660 - Fax 0377 466690
 telme@telme.it - www.telme.it