

TELME®

GELATO AND PASTRY MACHINES

- ✓ Compact footprint
- ✓ Constant view of the product
- ✓ Easy filling
- ✓ Simple adding of ingredients
- ✓ Optimal texture and consistency for an easily scoopable gelato



VBF

**V E R T I C A L
B A T C H F R E E Z E R S**
PROFESSIONAL & TOP LEVEL

PRATICA VERTICAL BATCH FREEZERS

TELME[®]
GELATO AND PASTRY MACHINES

**PRATICA 35-50,
PRATICA 42-60,
PRATICA 54-84,**

of the **Professional Series** are sturdy, easy to use batch freezers, with stainless steel "scotch brite" front panel. They are reliable, user-friendly and offered at competitive prices.

- ✓ **The vertical cylinder** brings significant advantages: easy filling (particularly useful for gelato preparation), constant product visibility and possibility to add ingredients at any time.
- ✓ **The time cycle** is adjustable and can obtain the desired gelato, it finds the correct temperature for the specific mix.
- ✓ **The temperature cycle** always achieves the same result with different quantities of processed mix. The temperature of gelato indicates the percentage of frozen water which, in turn, affects storage. At the end of the cycle gelato may be dispensed even after just a few minutes, since the machine automatically keeps it in ideal conditions.
- ✓ Optimal extraction is obtained **by changing the direction of rotation** and doubling the speed of the beater.



**PRATICA
VERTICAL BATCH FREEZERS**

VBF

**PRATICA 35-50
PRATICA 42-60
PRATICA 54-84**



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

ECOGEL T VERTICAL BATCH FREEZERS



ECOGEL T 30-90, ECOGEL T 40-120, ECOGEL T 50-160, ECOGEL T 60-200,

the batch freezers of the **Top Level Series** will satisfy the most professional customers.

- ✓ All models are equipped with: **resistive 5-inch color Touch Screen**, an intuitive and easy-to-use interface; **inverter** for varying the speed of the beater motor.
- ✓ The machines have the following **preset programmes**:
 - 15 temperature programmes for traditional gelato;
 - 3 "High Overrun" programmes;
 - 3 "Low Overrun" programmes;
 - 3 time programmes;
 - 1 fruit or mint granita programme;
 - 1 coffee granita programme ;
 - free programmes to be set.
- ✓ **The patented "DSRS"** (Dual Stage Refrigeration System) **reduces** the nominal power used **by 20%**, hence energy and water consumption. Therefore it is possible to freeze and produce really fast or to get **more than 40% energy saving**. The cylinder, once the ice cream has been emptied, can be kept cold at 0°C. The user can replace the components of normal wear in relation to the operating time, thus ensuring the longevity of **ECOGEL T** batch freezers.



- ✓ **New design** and the "scotch brite" stainless steel paneling make the machines bright and attractive.

ECOGET T VERTICAL BATCH FREEZERS

ECOGET T 30-90
ECOGET T 40-120
ECOGET T 50-160
ECOGET T 60-200



TOP LEVEL SERIES
HIGH PERFORMANCE, GREEN TECHNOLOGY



PRATICA PROFESSIONAL SERIES

FEATURES ALL VERTICAL B



1. **Compact footprint** for easy installation even in small labs.
2. **Vertical evaporator cylinders** for a better transfer of refrigeration through cylinder wall and bottom.
3. **Transparent lid** allowing a perfect view of all steps in the freezing process.
4. **Removable scraper elements** to make the best use of all the power of the compressors, thanks to the effective action of the scraper elements pushed against the cylinder by the mass of gelato.
5. **Variable quantity** for optimum use according to the requirements of the operator.



**SHARED BY
ATCH FREEZERS**

**ECOGEL T
TOP LEVEL SERIES**

6. **Mounted on wheels**, to make the machine easy to move.
7. **Self-diagnosis** for technical assistance and correct maintenance.
8. **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.
9. **Special dispensing** device for straciatella, dried fruit, fruit, chocolate.



All **ECOGEL T** models have two refrigeration systems which allow significant energy saving.



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	Max hourly production, L
PROFESSIONAL							
PRATICA 35-50 three-phase	49x70x112	8 A - 3,5 kW V 400 - 50 - 3	air/water	3÷7	3,5÷8	8÷12	50
PRATICA 35-50 single phase	49x70x112	22 A - 3,5 kW V 230 - 50 - 1	air/water	3÷7	3,5÷8	8÷12	50
PRATICA 42-60	49x70x112	15 A - 6,7 kW V 400 - 50 - 3	water	4÷8	4,5÷9	8÷12	60
PRATICA 42-60 A	49x90x112	16 A - 7 kW V 400 - 50 - 3	air	4÷8	4,5÷9	10÷12	60
PRATICA 54-84	49x70x115	21 A - 7,5 kW V 400 - 50 - 3	water	7÷11	8÷13	8÷12	75
TOP LEVEL	TOUCH						
ECOGEL T 30-90	51x70x115	22 A - 8,5 kW V 400 - 50 - 3	water	4÷11	4,5÷13	6÷12	90
ECOGEL T 40-120	60x78x125	27 A - 12 kW V 400 - 50 - 3	water	5÷18	6÷20	6÷12	120
ECOGEL T 50-160	60x78x125	32 A - 13 kW V 400 - 50 - 3	water	8÷24	9÷27	8÷12	160
ECOGEL T 60-200	62x85x125	32 A - 13 kW V 400 - 50 - 3	water	15÷30	16÷34	8÷12	200



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

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GELATO AND PASTRY MACHINES

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