



TELME[®]
GELATO AND PASTRY MACHINES



ABP

**AUTOMATIC BATCH
PASTEURIZERS**

PROFESSIONAL & TOP LEVEL

EVOPASTÒ PASTEURIZERS

TELME[®]
GELATO AND PASTRY MACHINES

**EVOPASTÒ 30, EVOPASTÒ 60,
EVOPASTÒ 60 A, EVOPASTÒ 120,**
the models of the Professional Series:

- ✓ **Easy and functional electronics**, they automatically select the length of the heating time according to the chosen pasteurizing temperature.
- ✓ **Simple structure**, efficient operation. A conscious choice with competitive prices.
- ✓ **Adjustable heating** between 60° and 90°C and cooling between 0° and 20°C.
- ✓ **Two-speed** agitation.
- ✓ **The pasteurizing cycle**, with full charge of mix, is made in 2 hours.
- ✓ **The vat** is fitted with a draining sump for a better discharge of the mix.

EVOPASTÒ 120, is the largest capacity model with similar characteristics to the smaller ones; it is made for large laboratories producing for different gelato shops.



PROFESSIONAL SERIES PASTEURIZERS



ABP

EVOPASTÒ 30 EVOPASTÒ 60/60 A EVOPASTÒ 120



PROFESSIONAL SERIES HEAVY DUTY, EASY TO USE

ECOMIX T PASTEURIZERS



ECOMIX T 60, ECOMIX T 60 A, ECOMIX T 120, ECOMIX T 180, the models of the Top Level Series 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
- ✓ **Preset programmes:**
 - 2 high pasteurizing
 - 2 low pasteurizing
 - 2 milk pasteurizing
 - 2 chocolate pasteurizing
 - 2 fruit syrup
 - 2 cooling and ageing
 - 1 inverted sugar
 - 1 liquid yogurt
 - free programmes to be set

All programmes provide an optimal emulsion with a micrometric diameter of the fat globules.

ECOMIX T 180, the model for large laboratories, allows the complete discharge of the mix thanks to the sloping tank.



TOP LEVEL SERIES PASTEURIZERS

ABP

ECOMIX T 60/60 A
ECOMIX T 120
ECOMIX T 180



TOP LEVEL MACHINES
HIGH PERFORMANCE, GREEN TECHNOLOGY

EVOPASTÒ PROFESSIONAL SERIES

FEATURES BY ALL ABP P



Easy to use, rapid
controls.

Dispensing tap with
built-in washing, shared by
all **TELME** Pasteurizers, for
perfect hygiene after each
dispensing and at the end
of the operation.



ALL ABP PASTEURIZERS:

- ✓ **Provide indirect heating** by a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- ✓ **Mix and blend** ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- ✓ **Heat and sanitize** by melting fats, chocolate and eliminating pathogenic bacteria.
- ✓ **Cool and conserve** by completing the pasteurizing, preventing the growth of residual bacteria and keeping the mix at the best temperature in compliance with the relevant regulations.
- ✓ **They allow:**
 - **improved performance** of flavouring
 - **hydration** of the stabilizing agents and solid parts
 - **solubilization** of sugars
 - **melting and uniform suspension** of fats in the mix
 - a more stable (final) **emulsion**
- ✓ **Dispensing tap** with built-in washing.

SHARED ASTEURIZERS

Mounted on wheels, to make the machine easy to move.



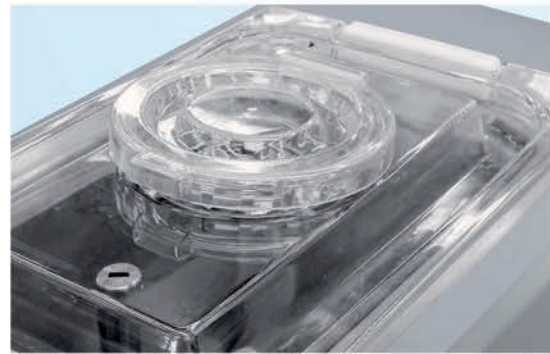
Washing unit (optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.



ECOMIX T TOP LEVEL SERIES



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



Double lid to add ingredients.

Emulsifying beater (for ECOMIX T) with graduated shaft indicating the litres.





TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Current	Condensation	Capacity, max L	Mix for cycle, L	Working cycle, min
PROFESSIONAL						
EVOPASTÒ 30	42x78x110	7 A - 4 kW V 400 - 50 - 3	air/water	30	15÷30	80÷120
EVOPASTÒ 60	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
EVOPASTÒ 60 A	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
EVOPASTÒ 120	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
TOP LEVEL TOUCH						
ECOMIX T 60	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
ECOMIX T 60 A	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
ECOMIX T 120	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
ECOMIX T 180	70x100x115	25 A - 17,5 kW V 400 - 50 - 3	water	180	90÷180	100÷150



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

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