

PASTOGEL

Multi-language display with 14 preset cycles and 10 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 replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

Main functions

- **Mixes and blends** the ingredients: milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc. needed to prepare creams, jams, sauces, gelato, sorbets and granita.
- **Heats and sanitizes**: melts fats, chocolate and eliminates most pathogenic bacteria.
- **Cools** and completes pasteurization, inhibiting the growth of residual bacteria.
- **Freezes** the mix while incorporating air into gelato. Uniform mechanical processing and thermal treatment produces a fine, creamy gelato.
- At the end of the cycle rapidly **discharges** the prepared gelato ready for immediate sale.



	W - D - H	Current	Condensation	Mix for cycle, L	Cycle length, min	Max. hourly production, L
PASTOGEL 3-6	49x60x110 cm	8 A - 5 kW V 400 - 50 - 3	air/water	3÷6	8÷40	10÷35
PASTOGEL 4-8	51x70x115 cm	13 A - 6,7 kW V 400 - 50 - 3	water	4÷8	8÷40	20÷60
PASTOGEL 4-8 A	51x90x115 cm	14 A - 7 kW V 400 - 50 - 3	air	4÷8	8÷40	20÷60
COMBIGEL 3	74x45x105 cm	14 A - 5,6 kW V 400 - 50 - 3	water	2÷4	10÷20	15÷30
COMBIGEL 3 A	74x45x105 cm	14 A - 5,6 kW V 400 - 50 - 3	air	2÷4	10÷20	15÷30
COMBIGEL 8	53x77x115 cm	19 A - 10 kW V 400 - 50 - 3	water	4÷8	8÷20	35÷60
COMBIGEL 8 A	53x97x115 cm	21 A - 10,5 kW V 400 - 50 - 3	air	4÷8	8÷20	35÷60

MADE IN ITALY

TELME®

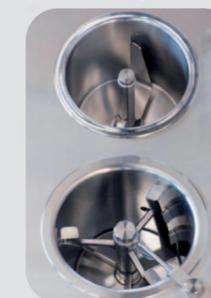
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TELME®

ITALIAN EXCELLENCE



C O M B I N E D



COMBIGEL

With 2 vertical separate cylinders allowing simultaneous and consecutive use of the hot cycle and the cold cycle, for pasteurising, mixing and freezing gelato, sorbet and granita.

Time cycle to obtain desired gelato texture and consistency.

Temperature cycle allows different quantities of mix to be used to obtain the same finished product consistency.

Conservation at the end of cycle: helps the operator.

Typical buyers

Medium-production machines for small shops. These machines are particularly suitable for kiosks or for placement in large shopping centres and farm shops. A specific recipe can be set for each flavour allowing greater flexibility for the operator.

Combined machines are particularly in demand amongst users aiming to produce artisan or home-made gelato products.

They are also suitable for preparing high quality sorbets, since they allow the preparation of hot sugar syrups.

Users can replace components in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

Telme, the

winning choice!

TELME®

PASTOGEL 3-6, multi-purpose gelato machine for mixing, cooking, pasteurizing and freezing any mixture or dough. Versatile and fast for any product requiring hot/cold thermal treatment. Multi-language display with 14 preset cycles and 10 production cycles programmable for specific recipes. Adjustable times and temperatures mean that any processing requirements can be satisfied. Pasteurization and mixing & 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.

PASTOGEL
1 machine
100 products



TELME®

PASTOGEL 4-8, PASTOGEL 4-8 A

Compact dimensions, easy to install even in small production sites. Indirect heating by means of food safe heat-conducting liquid, protects the organoleptic properties of the ingredients. Processing steps are visible through the transparent lid. The opening of the lid allows the production of specialties difficult with horizontal batch freezers.



TELME®

COMBIGEL 3, COMBIGEL 3 A, with two vertical cylinders, this is a "whole laboratory in a single machine". Allows one flavour to be mixed and heated at the same time as another one is mixed and frozen. The ideal solution for kiosks, small productions or when space is limited. Can prepare correct and specific recipes for every flavour. Satisfies all requirements, also making sorbets, granita, but above all allows high quality gelato to be obtained using "hot" mixes. Versatile and fast for each product requiring hot/cold thermal treatment.



TELME®

COMBIGEL 8, COMBIGEL 8 A for:

- premises with small production areas which cannot install more than one machine;
- those who want to develop a specific recipe for each flavour;
- cake and pastry shops, gelato shops, dairy shops, hotels, camping sites, sports centres, leisure centres, large cafeterias, state schools, administration offices, hospitals, barracks, factories, etc., for which the daily sale or supply of gelato reaches significant quantities.

