

TELME®

ITALIAN EXCELLENCE



CREAM COOKERS



TERMOCREMA

- **Automates and speeds up** all operations requiring manual work, effort and time, guaranteeing 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, emulsifying agents, stabilizers, etc., needed for classic creams, cake & pastry speciality products, gastronomical products and various mixes for speciality gelato products.
- **Heats, sanitizes and cooks**: melts fats, chocolate, hydrates solid parts, eliminates pathogenic bacteria and vaporizes excess of water.
- **Tempers** dark, milk and white chocolate.
- **Cools, shock freezes and preserves**: it completes pasteurization, preventing the growth of residual bacteria and holds the products obtained at the temperature required by the relevant regulations.



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CREMAGEL 10

The multifunction machine that prepares all kinds of creams and custards including ice cream, sorbets and slushes.

The machine includes 3 specific programmes:

P1C an automatic cycle for hot preparation that pasteurizes the mix, freezes it and turns it into ice cream.

P2F a cycle for cold preparation that freezes ice cream, sorbets and granita.

P3C an automatic cycle for preparing custard, various creams, ice cream and gelato mix.

Multifunction



The temperature settings are adjustable and the thermal treatments are performed in a single cylinder to ensure best hygiene. The cylinder is vertical which means it is easy to fill, the product is always visible and ingredients can be added at any time.

Te l m e ,



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TERMOCREMA 30, TERMOCREMA 60, with 14 preset cycles, each processing operation occurs at the desired temperatures and at the optimum mixing speed.

The display and the buzzer indicate when ingredients must be added and when the step has finished.

There are 10 production cycles programmable for specific recipes.

The machine has a multi-language liquid crystal display.

The temperatures are adjustable from +1 to +105°C.

Stirring may be slow, fast or intermittent. The two-part lid allows ingredients to be added during processing and improves steam elimination.

Thermal treatment is indirect with the circulation of a food safe heat-conducting liquid.

The vat can be used half full or full.

The beater has mobile scraper elements and various stirring speeds, suitable for the specific product processed.

Automatic recall and repetition of the cycle if power is interrupted.

It produces all classic creams and 100 other cake & pastry speciality products.

It pasteurizes the various gelato mixes.

It cooks rice pudding and various



the winning

TELME®

types of tempered chocolate.

In catering, rapid cooling, for improved preservation of various gastronomical products.

Self-diagnosis makes technical assistance easier.

Typical buyers

Cake & pastry producers, gelato makers, chocolate makers, delicatessen, restaurants and all communities which prepare and offer the infinite variety of products which the cream cooker can produce.



TERMOCREMA
traditional
pastry



choice!



	W - D - H	Current	Cycle length, min	Mix for cycle, L	Condensation
 CREMAGEL 10	49x60x110 cm	8 A - 5 kW V 400 - 50 - 3	8÷40	3÷10	air/water
 TERMOCREMA 30	55x65x115 cm	9,5 A - 4,5 kW V 400 - 50 - 3	90÷130	15÷30	air/water
 TERMOCREMA 60	55x65x120 cm	16 A - 9 kW V 400 - 50 - 3	90÷130	30÷60	water

MADE IN ITALY



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