

TELME[®]
PROFESSIONAL GELATO MACHINES

ITALIAN EXCELLENCE



**H O R I Z O N T A L
B A T C H F R E E Z E R S**

HBF



Horizontal cylinders for a better processing of the product. Homogeneous thermo-mechanical treatment produces fine creamy gelato.



Electro-polished helicoidal stainless steel beater, fitted with removable scraper elements to use all the power of the compressors.



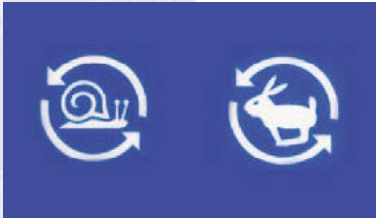
Dispensing device in compliance with standards; at the end of the cycle it allows optimal dispensing of gelato ready for immediate sale.

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

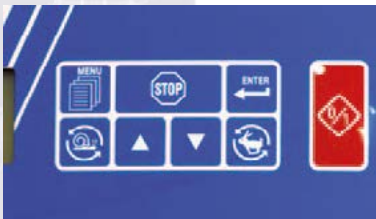


Equipped with wheels.

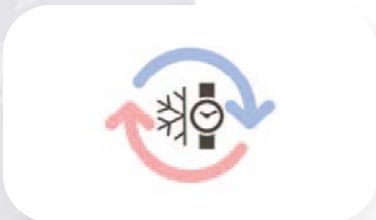
HBF



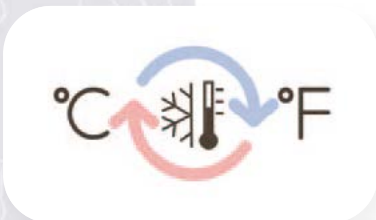
Slow or quick dispensing
to garnish tabs or draw off
very rapidly.



Adjustable Programmes.
11 preset adjustable
programmes and 3 to be set.
In all programmes
functioning of the beater
can always be modified.



Time controlled cycle for
an ideal gelato texture
and consistency.



**Temperature controlled
cycle** for the best possible
gelato conservation.



T e l m e , t



HBF



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DISTINCTIVE FEATURES AND PARTICULAR ADVANTAGES OF THE **HBF** HORIZONTAL BATCH FREEZER

- ✓ prepares larger quantities compared to other machines of the same power;
- ✓ performs effectively and quickly the processing cycle;
- ✓ allows an average overrun of 40% and a remarkable creaminess of gelato;
- ✓ performs efficient and total extraction of the product;
- ✓ produces dry gelato with optimal structure and scoopability.



h o i c e !



	W - D - H	Current	Condensation	Mix for cycle, L	Cycle, min	Max hourly production, L
 HBF 50-70	51x75x152 cm	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	5÷12	70
 HBF 70-100	51x75x152 cm	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	5÷12	100

MADE IN ITALY



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