



TELME[®]
GELATO AND PASTRY MACHINES



RGM

**GELATO MAKERS
& FREEZERS
FOR RESTAURANT
PROFESSIONAL MACHINES**

GELATO MAKERS FOR RESTAURANT



GEL 5, GEL 10, POKER,
the Gelato makers of the Professional Series, with manual extraction and electro-mechanical controls, are very easy to use:

- ✓ pour in the required quantity of mix according to the model;
- ✓ select the refrigeration time;
- ✓ start the beater and the compressor;
- ✓ add flavouring pastes, if needed, before the end of the cycle;
- ✓ the buzzer indicates the end of the cycle and gelato can be extracted manually.

Fresh gelato prepared in a proper professional way, according to logical principles and in compliance with the regulations, has significant advantages: it can be made with natural, genuine and fresh ingredients, offering better quality in terms of nutritional value, appearance and taste.

The freshness and quality of the raw materials are fundamental. The cleanliness and hygiene of the operators, the equipment and the machines are equally important.



GELATO MAKERS MANUAL EXTRACTION

RGM

**GEL 5
GEL 10
POKER**



PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE

FREEZERS FOR RESTAURANT



GEL 20, PRATICA 9-12, PRATICA 15-25,

the freezers of the Professional Series with automatic extraction, compact size and easy to use:

- ✓ pour in the required quantity of mix according to the model;
- ✓ select the time cycle or temperature cycle;
- ✓ start the machine;
- ✓ add flavouring pastes, if needed, before the end of the cycle;
- ✓ gelato can be extracted manually at the end of the cycle.

There are three main objectives in the preparation of high quality gelato:

- ✓ total hygiene, in compliance with the current regulations, an ethical value that must be guaranteed to the consumer;
- ✓ organoleptic quality, obtained with the freshness and quality of the ingredients and the correct balance of flavours;
- ✓ texture quality, achieved with the correct balance between water and solid parts, the appropriate choice and quantity of sugars and fats.
- ✓ the satisfaction of the palate, the pleasant taste and the goodness of the product are essential.



**FREEZERS
AUTOMATIC EXTRACTION**

RGM

**GEL 20
PRATICA 9-12
PRATICA 15-25**



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

PROFESSIONAL GELATO MAKERS MANUAL EXTRACTION



GEL 5, GEL 10, POKER, the Professional Gelato makers with manual extraction, for use in restaurants.

The compact size allows an easy installation even in small labs. Easy to use, the mixing and freezing steps can be observed through a transparent lid.

These machines operate with time control allowing an optimum gelato texture and consistency. They can produce the classic granita and the traditional sorbetto. Powered by single-phase current, they require only minimal maintenance.



PROFESSIONAL FREEZERS AUTOMATIC EXTRACTION

GEL 20,
PRATICA 9-12, PRATICA 15-25,
the Professional Freezers with au-
tomatic extraction, for a qualified
production of gelato and granita with
the right consistency.

The three-phase power supply al-
lows heavy duty use. Each cycle
produces gelato, which can be ser-
ved immediately.

Typical buyers may be restaurants
and all premises and communities
for which daily gelato sales repre-
sent a significant additional busi-
ness.





TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Current	Condensation	Mix for cylinder, L	Mix for cylinder, Kg	Working cycle, min	Hourly prod. max, L
PROFESSIONAL SERIES							
GEL 5	41x46x32	4,5 A - 0,6 kW V 230 - 50 - 1	air	0,5÷1	0,6÷1,2	15÷20	5
GEL 10	39x46x85	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	1,2÷2,3	10÷20	10
POKER	50x56x40	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	1,2÷2,3	10÷15	10
GEL 20	46x51x96	8 A - 2,2 kW V 400 - 50 - 3	air	2÷4	2,3÷4,5	10÷15	20
PRATICA 9-12 three-phase	41x51x59	7 A - 1,2 kW V 400 - 50 - 3	air	1÷2	1,2÷2,3	10÷20	9
PRATICA 9-12 single phase	41x51x59	8 A - 1,2 kW V 230 - 50 - 1	air	1÷2	1,2÷2,3	10÷20	9
PRATICA 15-25 three-phase	47x51x96	5 A - 2,4 kW V 400 - 50 - 3	air/water	2÷4	2,3÷4,5	10÷20	25
PRATICA 15-25 single phase	47x51x96	11 A - 2,4 kW V 230 - 50 - 1	air/water	2÷4	2,3÷4,5	10÷20	25



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

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