

# TELME®

GELATO AND PASTRY MACHINES



**HBF**

**HORIZONTAL  
BATCH FREEZERS  
PROFESSIONAL  
& TOP LEVEL SERIES**

# PROFIGEL BATCH FREEZERS

**TELME**<sup>®</sup>  
GELATO AND PASTRY MACHINES

## PROFIGEL 30-50, PROFIGEL 50-70, PROFIGEL 70-100,

the models of the Professional Series:

- ✓ prepare larger quantities compared to other machines of the same power;



- ✓ time controlled cycle for an ideal gelato texture and consistency;



- ✓ temperature controlled cycle for the best possible shelf-life of gelato;

- ✓ effective and quick processing cycle;
- ✓ allow an overrun of 40% and a remarkable creaminess of gelato;
- ✓ produce dry gelato with optimal structure and scoopability.

**HBF**

### Dispensing device

complying with standards, allows an optimal dispensing with gelato ready for immediate sale.





# PROFIGEL BATCH FREEZERS

**PROFIGEL 30-50**  
**PROFIGEL 50-70**  
**PROFIGEL 70-100**



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

# EXTRAGEL T BATCH FREEZERS



## EXTRAGEL T 50-70, EXTRAGEL T 70-100,

the **Top Level** models 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;
- ✓ **15 preset programmes:**
  - 6 temperature programmes for traditional gelato;
  - 3 "High Overrun" programmes;
  - 3 "Low Overrun" programmes;
  - 1 time programme;
  - 1 fruit or mint granita programme;
  - 1 coffee granita programme;
  - free programmes to be set.
- ✓ **cylinders with double circuit evaporator:** prepare larger quantities compared to other machines of the same power;
- ✓ **effective and quick** processing cycle;
- ✓ **allow an overrun of 40%** and a remarkable creaminess of gelato;
- ✓ **slow and fast dispensing** to garnish tubs or to obtain a rapid extraction;



- ✓ **effective and total dispensing** of the product;
- ✓ **produce dry gelato** with optimal structure and scoopability;
- ✓ **"scotch brite" stainless steel paneling** makes the machines bright and attractive.



# EXTRAGEL T BATCH FREEZERS

## EXTRAGEL T 50-70 EXTRAGEL T 70-100



**TOP LEVEL SERIES**  
HIGH PERFORMANCE, GREEN TECHNOLOGY

# PROFIGEL PROFESSIONAL SERIES

# FEATURES ALL HORIZONTAL



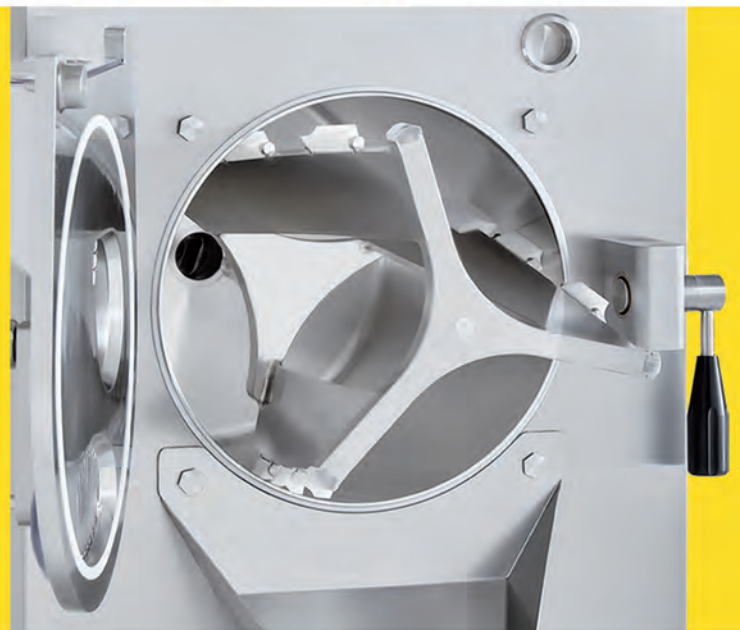
Large, height-adjustable support  
(for tubs and round containers).



Easy and quick to use  
controls

# HBF

Cylinders with double  
circuit evaporator,  
prepare larger quantities  
compared to other machines  
of the same power.





# SHARED BY BATCH FREEZERS

# EXTRAGEL T TOP LEVEL SERIES

Equipped with wheels  
for easy displacement.



## 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.



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



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

## T E C H N I C A L   A N D   P E R F O R M A N C E   D A T A

	W - D - H cm	Current	Condensa- tion	Mix for cycle, L	Mix for cycle, Kg	Working cycle, min	Hourly prod. max, L
<b>PROFESSIONAL</b>							
<b>PROFIGEL 30-50</b>	51x60x138	8 A - 3,5 kW V 400 - 50 - 3	air/water	3÷7	3,5÷8	8÷12	50
<b>PROFIGEL 50-70</b>	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
<b>PROFIGEL 70-100</b>	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100
<b>TOP LEVEL TOUCH</b>							
<b>EXTRAGEL T 50-70</b>	51x75x152	15 A - 6,7 kW V 400 - 50 - 3	water	3÷10	3,5÷11	5÷12	70
<b>EXTRAGEL T 70-100</b>	51x75x152	21 A - 7,5 kW V 400 - 50 - 3	water	4÷15	4,5÷16	5÷12	100



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.

**TELME**<sup>®</sup>  
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**TELME S.p.A**

Via S. Pertini, 10

26845 Codogno (Lodi) Italia

Tel. 0377 466660 - Fax 0377 466690

telme@telme.it - [www.telme.it](http://www.telme.it)