



TELME[®]
GELATO AND PASTRY MACHINES



CHF

**COMBINED
HORIZONTAL FREEZERS
PROFESSIONAL SERIES**

PROFIGEL COMBI COMBINED HORIZONTAL FREEZERS



PROFIGEL COMBI 10+10,
PROFIGEL COMBI 15+15,
the **Combined Horizontal Freezers of the Professional Series** are ideal for making gelato using a specific recipe, for example chocolate in its various types: white, milk, dark, etc.

- ✓ **Equipped** with a heating cylinder which allows the preparation of any flavour or a milk base or a syrup for fruit.
- ✓ **Fitted** with separate heating and cooling for sequential production.
- ✓ **Perform** the processing cycles effectively and quickly
- ✓ **Prepare** larger quantities compared to other machines of the same power; allow an overrun of 40% and a remarkable gelato creaminess; produce dry gelato with optimal structure and scoopability.
- ✓ **Easy to wash and sanitize**, the components in contact with the mix and gelato can be easily disassembled and reassembled without tools.

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, if needed.



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HEAVY DUTY, EASY TO USE
PROFESSIONAL MACHINES

PROFIGEL COMBI 10+10
PROFIGEL COMBI 15+15



the winning choice!

CONTROLS AND OPERATING CYCLES



HEATING CONTROLS

include the keyboard of the functions performed in the upper cylinder:

- ✓ switch on/off;
- ✓ 3 heating cycles (+65°C, +85°C, +90°C);
- ✓ clockwise rotation of the mixer;
- ✓ programming;
- ✓ buzzer.



COOLING CONTROLS

Include the keyboard of the functions of the batch freezer:

- ✓ switch on/off;
- ✓ time controlled cycle;
- ✓ temperature controlled cycle;
- ✓ granita cycle;
- ✓ manual agitation;
- ✓ programming;
- ✓ fast extraction.



Dispensing device

complying with standards; it allows rapid, optimal dispensing of gelato at cycle end, ready for immediate sale.



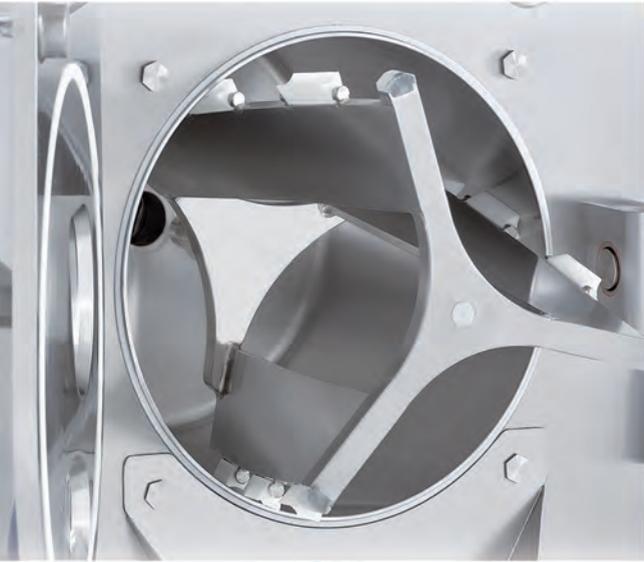
Time controlled cycle for an ideal gelato texture and consistency.



Temperature controlled cycle for the best possible shelf-life of gelato.



DISTINCTIVE FEATURES OF THE COMBINED HORIZONTAL FREEZERS



Horizontal evaporator cylinders with a double circuit system (15+15) preparing larger quantities compared to other machines of the same power.

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



External tap for the mix, allowing the direct discharge of the rinsing water.





TECHNICAL AND PERFORMANCE DATA

	PROFIGEL COMBI 10+10	PROFIGEL COMBI 15+15
PROFESSIONAL		
Width, cm	51	51
Depth, cm	78	78
Height, cm	150	150
Current	21 A - 11,5 kW V 400 - 50 - 3	27 A - 12,2 kW V 400 - 50 - 3
Condensation	water	water
Mix for cycle, L	3÷10	4÷15
Mix for cycle, Kg	3,5÷11	4,5÷16
Cycle length, min	10÷15	10÷15
Max hourly production, L	50	70

The horizontal HBF Combi-machines combine the functions of the pasteurizer and the batch freezer in one single machine. They are suitable for production sites which cannot install more than one machine.



The technical data should be considered as indicative. The manufacturer reserves the right to make changes.

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