

**TELME**<sup>®</sup>  
PROFESSIONAL GELATO MACHINES

**ITALIAN EXCELLENCE**



**COMBINED HBF**

# **HBF COMBI**



*Fast, total gelato  
dispensing*

# HBF COMBI



**Horizontal cylinders** for 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 rapid, 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.

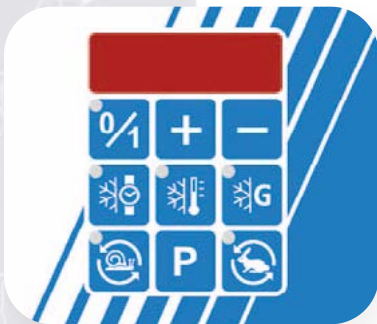
# HBF COMBI

## CONTROLS AND OPERATING CYCLES



**Heating controls**, include all keys needed to turn the functions performed in the upper tank On and Off:

- ✓ switch On/Off;
- ✓ the 3 heating cycles (+65°C, +85°C, +90°C);
- ✓ mixer clockwise rotation (200 rpm);
- ✓ programming;
- ✓ buzzer On.

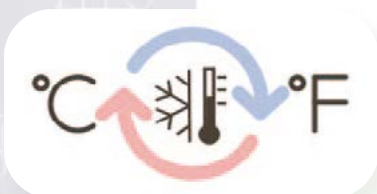


**Cooling controls**, include all keys needed to turn the batch freezer functions On and Off:

- ✓ switch On/Off;
- ✓ time controlled cycle;
- ✓ temperature controlled cycle;
- ✓ granita (crushed-ice drink) cycle;
- ✓ manual beating, programming and extraction (slow or fast).



**Time controlled cycle** for an ideal gelato texture and consistency.



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

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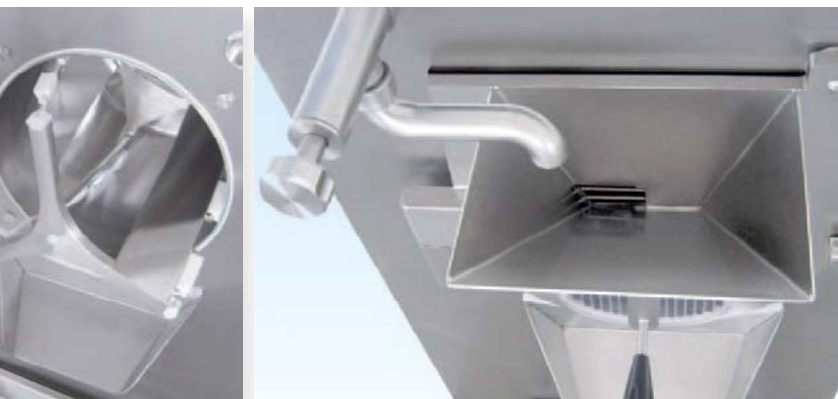


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## DISTINCTIVE FEATURES



**Mixing and heating tank.** Heating occurs by means of the circulation of glycol (bain-marie) which prevents the product from burning. Effective mixing of the ingredients, directly in the tank, is carried out using a gear motor that prevents foam from forming. Precise temperature control allows 3 programs that can be modified to meet all requirements.



**Easy to wash and sanitize,** the components in contact with the mix and the gelato can be easily disassembled and reassembled without tools. This makes sanitizing easy and so guarantees maximum hygiene.



**External tap** for the passage of the mix, also allows the direct discharge of water used for washing.



**Support.** Large, height-adjustable supporting surface for tubs and pans.

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# HBF COMBI



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## SPECIAL ADVANTAGES

- ✓ **HBF COMBI** machines are ideal for making gelato using a specific flavour recipe, for example, chocolate in its various types: white, milk, dark, bitter, etc.
- ✓ Equipped with a heating tank having a capacity that allows the preparation of large quantities for each flavour or a milk base or a syrup for fruit.
- ✓ Fitted with separate heating and cooling for sequential production.
- ✓ Prepare larger quantities compared to other machines of the same power.
- ✓ Perform the processing cycles effectively and quickly.
- ✓ Allow an average overrun of 40% and a remarkable gelato creaminess.
- ✓ Perform efficient and total extraction of the product.
- ✓ Produce dry gelato with optimal structure and scoopability.
- ✓ Large supporting surface, height-adjustable and fitted with a grille to keep the bottom of the tubs or pans clean.

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	W - D - H	Current	Condensation	Mix for cycle, L	Cycle length, min	Max. hourly production, L	
	<b>HBF COMBI 10+10</b>	57x78x150 cm	21 A - 11,5 kW V 400 - 50 - 3	water	10+10	10÷15	50
	<b>HBF COMBI 15+15</b>	57x78x150 cm	27 A - 12,2 kW V 400 - 50 - 3	water	15÷15	10÷15	70

**MADE IN ITALY**



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