

TELME®

ITALIAN EXCELLENCE



GELATO MAKERS



GEL 9, GEL 20, gelato/sorbetto making machines with automatic extraction, compact and easy to use:

- pour in the required amount of mix;
- select the refrigerating time;
- start beater and compressor;
- add any flavourings necessary before the end of the cycle;
- at the end of the cycle gelato can be extracted automatically.

When preparing top quality gelato, there are 3 fundamental objectives:

- **Total hygiene**, in compliance with the regulations in force, an ethical value that the gelato maker must guarantee to the consumer;
- **Organoleptic quality**, obtained with the freshness and quality of the ingredients and correct balance of flavours;

- **Texture quality**, achieved with the correct balance between water and solids, the appropriate choice and amount of sugars and fats.

The choice and correct amounts of the ingredients determine the excellence of the product. The personal touch, always in compliance with regulations, ensures that the product is unique.



Telme, the

GEL 5, POKER, GEL 10, gelato/sorbetto makers with manual extraction and electromechanical controls. Extremely easy to use:

- pour in the required amount of mix;
- select refrigerating time;
- start beater and compressor;
- add any flavouring necessary before the end of the cycle;
- the buzzer sounds, at the end of the cycle 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 essential. The cleanliness and hygiene of operators, equipment and machinery are equally important.



winning choice!

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GEL 5, POKER

Gelato/sorbetto makers with manual extraction suitable, for use in restaurants. The compact dimensions facilitate installation, even in small production sites. Easy to use, with a transparent lid that allows mixing and freezing steps to be followed.

These machines operate with a time cycle and allow the optimum gelato texture and consistency to be achieved. They can also produce classic granita and traditional fruit sorbetto.

Powered with single-phase current, they require only minimal maintenance.



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GEL 10

Vertical gelato makers with automatic extraction, for use in restaurants.

Easy to install because supplied with single-phase current.

Works with time cycle and allows to obtain the optimal structure and consistency of the product.

Easy to use and sanitize, requires minimal maintenance.



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GEL 9

Countertop gelato/sorbetto makers with automatic extraction.

Easy to install due to the single-phase current power supply, its compact size makes it ideal for the smallest production areas or kitchens. The vertical cylinder is easy to fill and simplifies use. It provides effective mixing and freezing: gelato rises then falls again. The walls and bottom of the cylinder transmit the cooling power available.

Adjustable scrapers allow all of the cooling power to be applied. The time cycle obtains the desired gelato texture and consistency.

**GEL 9
automatic
extraction**



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GEL 20

Vertical gelato machine with automatic extraction, for making professional gelato and sorbetto with the correct consistency. The three-phase power supply allows heavy duty use.

Each cycle produces a 5 litre tub of finished gelato, which can be served immediately.

Typical buyers may be restaurants and all premises and communities for which daily gelato sales are a significant additional activity. This model may also be suggested for cake & pastry shops which have seasonal cold dessert sales.





	W - D - H	Current	Condensation	Mix for cycle, L	Cycle lenght, min	Max. hourly production, L
 GEL 5	41x46x32 cm	4,5 A - 0,6 kW V 230 - 50 - 1	air	0,5÷1	15÷20	5÷10 gelato/sorbetto
 POKER	50x56x40 cm	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	10÷15	10÷20 gelato/sorbetto
 GEL 10	39x46x85 cm	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	10÷20	10÷20 gelato/sorbetto
 GEL 9	41x51x59 cm	8 A - 1,5 kW V 230 - 50 - 1	air	1÷2	10÷20	9÷18 gelato/sorbetto
 GEL 20	46x51x96 cm	8 A - 2,2 kW V 400 - 50 - 3	air	2÷4	10÷15	20÷40

MADE IN ITALY

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