

TELME[®]
PROFESSIONAL GELATO MACHINES

ITALIAN EXCELLENCE



CREMAGEL

CREMAGEL 5 and CREMAGEL 10



The multifunction machines that prepare all kinds of creams and pastry specialities, pasteurize and freeze the various mixes for gelato.

The machines have 3 specific programmes:

P1C automatic cycle for hot preparation;

P2F automatic cycle for cold preparation;

P3C automatic cycle for hot-cold preparation.



Temperatures variable from +99°C to -15°C.

The temperatures are adjustable and the thermal treatments are performed in a single cylinder to ensure best hygiene.



The cylinder is vertical which means it is easy to fill, the product is always visible and ingredients can be added at any time.

Beater with mobile scraper elements, with the choice between slow, fast or intermittent stirring speed, suitable to the specific product processed.

Automatic recall of the last cycle and repetition of the cycle in case of power failure.



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CREMAGEL 5 and CREMAGEL10

Automate and **speed up** all operations requiring manual work, effort and time, guaranteeing constant quality processing with excellent hygiene.

Mix and **blend**, at the required temperature, for the necessary time and at the preset speed,



Te l m e . . .



all ingredients (milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.), needed for classic creams, cake & pastry specialities, gastronomical products and various mixes for gelato.

Hydrate solid parts; **heat** and **melt** fats and chocolate; **sanitize** and **eliminate** pathogenic bacteria; **cook** and **vaporize** water in excess.



the winning

Cool and complete pasteurization preventing the growth of residual bacteria; **shock freeze** avoiding manipulation and preserving nutritional qualities, colour and organoleptic characteristics; **hold** the various products obtained at the temperature required by the relevant regulations; optimally **freeze** preparing gelato, sorbetto and granita of remarkable quality.



Typical buyers

Cake & pastry producers, gelato makers, chocolate makers, delicatessen, restaurants and all catering activities preparing and offering the infinite variety of products which **Cremagel** can produce.



c h o i s e !



	W - D - H	Current	Condensation	Mix for cycle, L	Cycle length, min	Hourly production, L
 CREMAGEL 5	46x60x72 cm	6 A - 3 kW V 400 - 50 - 3	air	1÷5	15÷30	-
 CREMAGEL 10	49x60x110 cm	8 A - 5 kW V 400 - 50 - 3	air/water	3÷10	8÷40	-

MADE IN ITALY

Many are the pastry products which can be automatically prepared with **Cremagel**: custard cream, crème anglaise, butter cream, bavarian cream, fruit jam, fruit sauce, nocella sauce, mousse, icing, panna cotta, zabaione, catalan cream, pudding, caramel sauce, gelatine, marshmallow, etc.



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