

CREMAGEL COMBINED VERTICAL FREEZERS

TELME
GELATO AND PASTRY MACHINES

CREMAGEL 5
CREMAGEL 10
CREMAGEL 20

with 1 cylinder



PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE

CREMAGEL COMBINED VERTICAL FREEZERS

CVF

TELME®

GELATO AND PASTRY MACHINES







CREMAGEL 5, CREMAGEL 10, CREMAGEL 20,

the professional multi-function machines preparing all kinds of creams and pastry specialities, pasteurizing and freezing the various mixes for gelato.

- ✓ **Automatise** and speed up the operations requiring manual work, time and effort, guaranteeing constant quality and excellent hygiene.
- ✓ The vertical **cylinder** has remarkable advantages: easy filling, constant view of the product and both liquid and solid ingredients can be added at any time.
- ✓ Slow, fast or intermittent **stirring speed** according to the specific product processed.
- ✓ **Automatic recall** of the last cycle and repetition of the cycle in case of power failure.

With **Cremagel** many pastry specialities can automatically be prepared: custard cream, English cream, butter cream, Bavarian cream, apricot jam, berries jam, orange and tangerine marmalade, raspberry sauce, chocolate sauce, caramel sauce, ganache, chocolate icing, strawberry icing, panna cotta, zabaglione, crème caramel, pudding, marshmallows, choux paste, fiordilatte, cream gelato, lemon sorbet, strawberry sorbet, etc.

CREMAGEL 5

-  **Cream cycle:** for the preparation of creams and various pastry products.
-  **Heating cycle:** for products which need to be processed with heating.
-  **Combined cycle:** for preparation with warm processing, pasteurizing and freezing turning the mix into gelato.
-  **Cooling cycle:** for preparation with cold processing, cooling and freezing turning the mix into gelato.

TECHNICAL AND PERFORMANCE DATA

	W - D - H cm	Current	Condensa- tion	Mix for cycle, L	Mix for cycle, Kg	Working cycle, min	Max hourly production, L
PROFESSIONAL							
CREMAGEL 5	46x60x110	6 A - 3 kW V 400 - 50 - 3	air	1÷5	1,2÷5	15÷30	according to the produc
CREMAGEL 10	49x60x110	8 A - 5 kW V 400 - 50 - 3	air/water	3÷10	3,5÷11	8÷40	according to the product
CREMAGEL 20	51x70x115	11 A - 6 kW V 400 - 50 - 3	air/water	4÷18	4,5÷19	8÷40	according to the product



CREMAGEL PROFESSIONAL MODELS



*mix,
hydrate,
sanitize,
cool,
maintain,*



Slow , fast or
intermittent **stirring
speed** according to
the specific product
processed.



TYPICAL BUYERS

Combined machines are particularly in demand amongst users aiming to produce artisan gelato.

They are suitable for the preparation of high quality sorbetto since it is possible to produce sugar syrups with warm processing.

Given the possibility of preparing a specific recipe for each flavour, the customer loyalty is very important for these versatile models.

Suitable for cake and pastry producers, gelato and chocolate shops, delicatessen, restaurants, kiosks, small and medium production sites and all catering activities preparing and offering the infinite variety of products the **combined** machines can produce.

