

GELATO MAKERS FOR RESTAURANT

TELME
GELATO AND PASTRY MACHINES

GEL 5
GEL 10
POKER



PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE

GELATO MAKERS MANUAL EXTRACTION

RGM

TELME[®]
GELATO AND PASTRY MACHINES

GEL 5, GEL 10, POKER,

the Gelato makers of the Professional Series, with manual extraction and electromechanical controls, are very easy to use:

- ✓ pour in the required quantity of mix according to the model;
- ✓ select the refrigeration time;
- ✓ start the beater and the compressor;
- ✓ add flavouring pastes, if needed, before the end of the cycle;
- ✓ the buzzer indicates the end of the cycle and 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 fundamental. The cleanliness and hygiene of the operators, the equipment and the machines are equally important.



PROFESSIONAL GELATO MAKERS MANUAL EXTRACTION



GEL 5, GEL 10, POKER, the Professional Gelato makers with manual extraction, for use in restaurants.

The compact size allows an easy installation even in small labs. Easy to use, the mixing and freezing steps can be observed through a transparent lid.

These machines operate with time control allowing an optimum gelato texture and consistency. They can produce the classic granita and the traditional sorbetto. Powered by single-phase current, they require only minimal maintenance.





TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Current	Condensation	Mix for cylinder, L	Mix for cylinder, Kg	Working cycle, min	Hourly prod. max, L
PROFESSIONAL SERIES							
GEL 5	41x46x32	4,5 A - 0,6 kW V 230 - 50 - 1	air	0,5÷1	0,6÷1,2	15÷20	5
GEL 10	39x46x85	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	1,2÷2,3	10÷20	10
POKER	50x56x40	7,5 A - 1 kW V 230 - 50 - 1	air	1÷2	1,2÷2,3	10÷15	10
GEL 20	46x51x96	8 A - 2,2 kW V 400 - 50 - 3	air	2÷4	2,3÷4,5	10÷15	20



The technical data should be considered as indicative. The best performance is obtained with medium quantities of mix. The manufacturer reserves the right to make changes.

