

TELME®

pasteurizers






the winning choice

TELME®

EVOPASTÒ 30, EVOPASTÒ 60, EVOPASTÒ 60A automatic machines for low and high pasteurization. Simple structure with efficient operation. A conscious choice with attractive price. Normally adjustable for heating between 60 and 90°C and for cooling between 2 and 6°C (except sugar syrup). The pasteurizing cycle with 60 litres of mixture lasts 2 hours. The simple, functional electronics automatically selects the length of the heating according to the selected temperature. Incorporated spout washing can be completely dismantled to facilitate cleaning and guarantee maximum sanitation.

EVOPASTÒ
the
competitive



	W- D- H	Current	Condensation	Max. mixture/cycle, lt.	Cycle length, min.
 EVOPASTÒ30	42x78x110cm	Amp. 7- Kw4,3 V 400- 50- 3	air/water	15÷30	80÷120
 EVOPASTÒ60	42x78x110cm	Amp. 11,5- Kw7,3 V 400- 50- 3	water	30÷60	100÷120
 EVOPASTÒ60A	42x103x110cm	Amp. 13- Kw7,4 V 400- 50- 3	air	30÷60	100÷120



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