

TELME®

gelato makers



the winning choice

GEL, gelato/sorbet 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 flavourings 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 up of 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 workers, equipment and machinery are equally important.



TELME®

GEL 5, POKER and GEL 10

Gelato/sorbet machines with manual extraction suitable, for use in catering. 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 sorbets. Powered with single-phase current, they require only minimal maintenance.





	W - D - H	Current	Condensation	Mixture/cycle, It.	Cycle length, min.	Max. hourly production, It.
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GEL 5

41x46x32 cm

Amp. 4,5 - Kw0,6
V 230 - 50 - 1

air

1

15÷20

5÷10
ice cream/granita



POKER

50x56x40 cm

Amp. 7,5 - Kw 1
V 230 - 50 - 1

air

2

10÷15

10÷20
ice cream/granita



GEL 10

39x46x85 cm

Amp. 7,5 - Kw 1
V 230 - 50 - 1

air

2

10÷20

10÷20
ice cream/granita



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