

FREEZERS FOR RESTAURANT

TELME[®]
PROFESSIONAL GELATO MACHINES

**GEL 20, PRATICA 9-12,
PRATICA 15-25,**
the freezers of the Professional Series
with automatic extraction, compact size
and 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;
- ✓ gelato can be extracted manually at the end of the cycle.

There are three main objectives in the preparation of high quality gelato:

- ✓ total hygiene, in compliance with the current regulations, an ethical value that must be guaranteed to the consumer;
- ✓ organoleptic quality, obtained with the freshness and quality of the ingredients and the correct balance of flavours;
- ✓ texture quality, achieved with the correct balance between water and solid parts, the appropriate choice and quantity of sugars and fats.



**FREEZERS
AUTOMATIC EXTRACTION**



**GEL 20
PRATICA 9-12
PRATICA 15-25**



**PROFESSIONAL SERIES
HEAVY DUTY, EASY TO USE**

PROFESSIONAL FREEZERS AUTOMATIC EXTRACTION

GEL 20, PRATICA 9-12, PRATICA 15-25,
the Professional Freezers with automatic extraction, for a qualified production of gelato and granita with the right consistency. The three-phase power supply allows heavy duty use. Each cycle produces a tub of finished gelato, which can be served immediately. Typical buyers may be restaurants and all premises and communities for which daily gelato sales represent a significant additional activity.

