



COMBINED MACHINE 15-30 L/H - AIR COMBIGEL 3 A

Ref: 0305.86.041

Telme

With 2 separate cylinders (one for pasteurisation and one for cooling) allowing simultaneous use of the hot cycle and the cold cycle, for pasteurising, mixing and freezing gelato, sorbet and granita.

Temperature cycle allows different quantities of mix to be used to obtain the same finished product consistency.

Heating temperature between +65 e +90 °C and cooling between -12 e +6 °C.

Conservation at the end of cycle.

Semi-hermetic compressor.

FEATURES

Dimensions (WDH)	740x450x1050 mm
Power	5.6 kW
Power supply	400V/3/50Hz
Mix for cylinder	2 - 4 l/cycle 2.3 - 4.5 kg/cycle
Production	15 - 30 l/h
Working cycle	10 - 20 min.
Weight	165 kg
Condensation	air
Packaging dimensions	900x620x1550 mm
Gross weight	213 kg