



COMBINED MACHINE 35-60 L/H - AIR
COMBIGEL 8 A

Ref: 0305.86.052
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)	530x970x1150 mm
Power	10.5 kW
Power supply	400V/3/50Hz
Mix for cylinder	4 - 8 l/cycle 4.5 - 9 kg/cycle
Production	35 - 60 l/h
Working cycle	8 - 20 min.
Weight	295 kg
Condensation	air