

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

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| 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 |