



## COMBINED MACHINE 35-60 L/H - WATER COMBIGEL 8 W

Ref: 0305.86.042

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)     | 530x770x1150 mm                  |
| Power                | 10 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               | 282 kg                           |
| Condensation         | water                            |
| Packaging dimensions | 610x950x1580 mm                  |
| Gross weight         | 305 kg                           |