

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