

COMBINED MACHINE 5 L - AIR CREMAGEL 5

Ref: 0305.86.046

Telme



Air condensation.

The professional multi-function machines preparing all kinds of creams and pastry specialties, pasteurizing and freezing the various mixes for gelato.

Automates and speed up the operations requiring manual work, time and effort, guaranteeing constant quality and excellent hygiene.

The cylinder is vertical which means it is easy to fill, the product is always visible and ingredients can be added at any time.

Beater with mobile scraper elements, with the choice between slow, fast or intermittent stirring speed, suitable to the specific product processed.

Automatic recall of the last cycle and repetition of the cycle in case of power failure.

Mix and blend at the required temperature within the necessary time and at the preset speed for all ingredients (milk, cream, powdered milk, flour, fruit, sugar, eggs, emulsifying agents, stabilizers, etc), needed for classic creams, cake & pastry specialties, gastronomical products and various mixes for ice-cream. Equipped with 1 cylinder.

FEATURES

Dimensiones (LCA)	460x600x1100 mm
Potencia	3 kW
Power supply	400V/3/50Hz
Tiempo medio ciclo	1.2 - 5 kg/cycle 1 - 5 l/cycle
Tiempo medio ciclo	15 - 30 min.
Peso	122 kg
Packaging dimensions	770x540x1500 mm
Gross weight	140 kg