



COMBINED MACHINE 10-35 L/H - AIR PASTOGEL T 3-6 A

Ref: 0305.86.049
 Telme

Suitable for the production of ice cream, pastry and gastronomy. Multi-language display with 18 pre-programmed cycles (9 programs for ice cream, 7 programs for pastry and 2 programs for gastronomy) and free programs as standard. Temperature adjustable between -16 °C and +105 °C. Variable agitation from 0 to 250 rpm. Agitation type: continuous and intermittent with programmable pause time from 0 to 1250 [?][?]. Cooling type: continuous compressor or intermittent compressor. Equipped with 1 cylinder.

FEATURES

Dimensions (WDH)	490x600x1100 mm
Power	5 kW
Power supply	400V/3/50Hz
Mix for cylinder	3 - 6 l 3 - 6 kg
Production	10 - 35 l/h
Working cycle	8 - 40 min.
Weight	184 kg
Condensation	air