



COMBINED MACHINE 20-60 L/H - WATER PASTOGEL T 4-8 W

Ref: 0305.86.050

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

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| Dimensions (WDH) | 510x700x1150 mm |
| Power | 6.7 kW |
| Power supply | 400V/3/50Hz |
| Mix for cylinder | 4 - 8 l/cycle 4.5 - 9 kg/cycle |
| Production | 20 - 60 l/h |
| Working cycle | 8 - 40 min. |
| Weight | 262 kg |
| Condensation | water |