



## COMBINED MACHINE 20-60 L/H - AIR PASTOGEL T 4-8 A

Ref: 0305.86.051  
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) | 510x900x1150 mm                  |
| Power            | 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           | 275 kg                           |
| Condensation     | air                              |