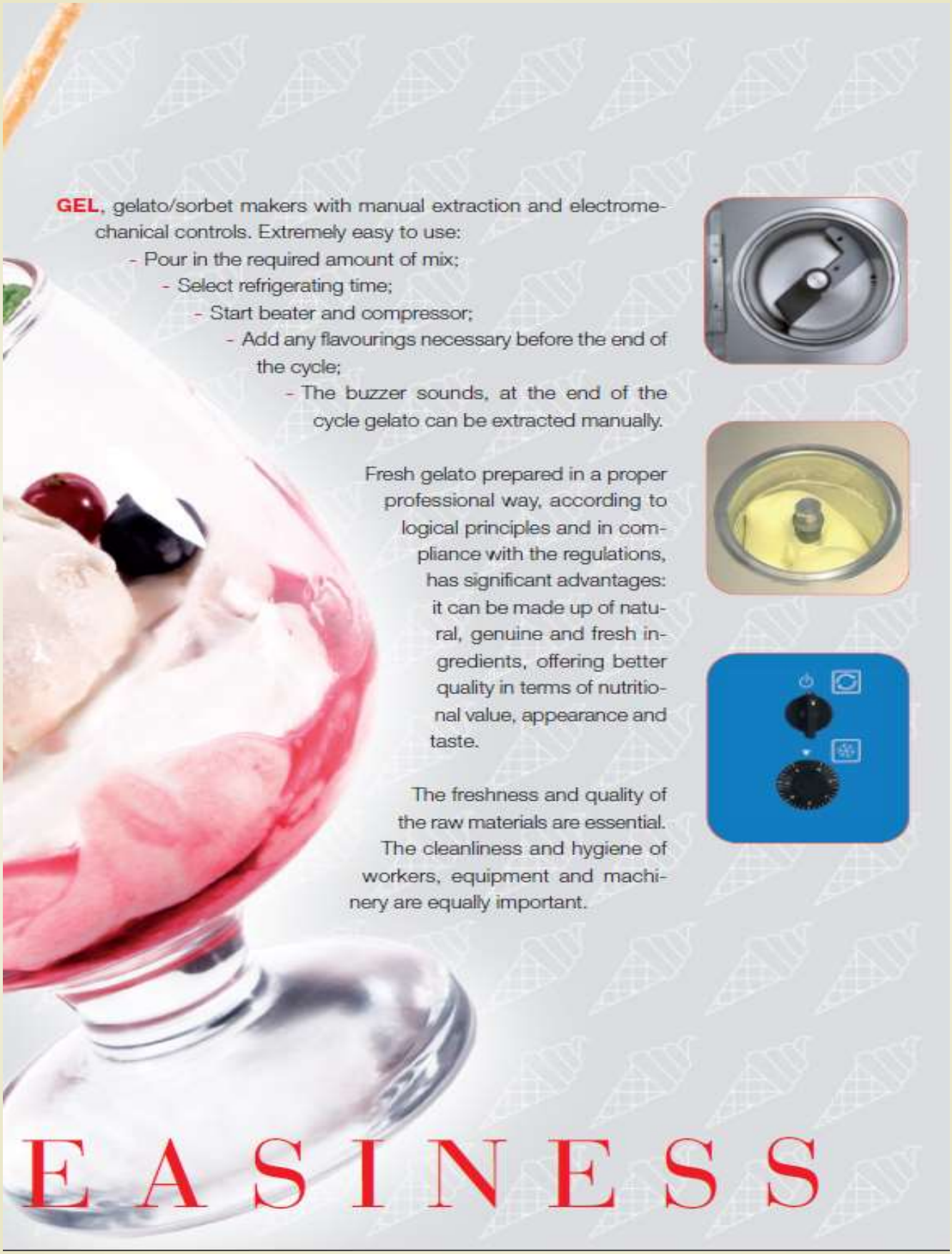
TELME GELATO MACHINES

Thursday, March 19, 2020



GEL, gelato/sorbet makers with manual extraction and electromechanical controls. Extremely easy to use:

- Pour in the required amount of mix;
- Select refrigerating time;
- Start beater and compressor;
- Add any flavourings necessary before the end of the cycle;
- The buzzer sounds, at the end of the cycle gelato can be extracted manually.

Fresh gelato prepared in a proper professional way, according to logical principles and in compliance with the regulations, has significant advantages: it can be made up of natural, genuine and fresh ingredients, offering better quality in terms of nutritional value, appearance and taste.

The freshness and quality of the raw materials are essential. The cleanliness and hygiene of workers, equipment and machinery are equally important.

EASINESS

GEL, gelato/sorbet making machines with automatic extraction, compact and easy to use:

- Pour in the required amount of mix;
- Select the refrigerating time;
- Start beater and compressor;
- Add any flavourings necessary before the end of the cycle;
- At the end of the cycle gelato can be extracted automatically.

When preparing top quality gelato, there are 3 fundamental objectives:

- Organoleptic quality, obtained with the freshness and quality of the ingredients and correct balance of flavours;
- Texture quality, achieved with the correct balance between water and solids, the appropriate choice and amount of sugars and fats.
- Total hygiene, in compliance with the regulations in force, an ethical value that the gelato maker must guarantee to the consumer;

The choice and correct amounts of the ingredients determine the excellence of the product. The personal touch, always in compliance with regulations, ensures that the product is unique.

Telme's goal...

TELME

ITALY

PRODUCT OF ITALY

Ice Cream Machine / Sorbet Machine Makes 4lt per hour