

**TELME: A GUARANTEE**

Innovation, safety, care for people's health and environment, reduction of energy consumption underscore the company philosophy. The technicians, operators and highly qualified specialists are completely available to the COREMA-TELME brand customers. Our unique design and clean aesthetics have proven an example to which other have followed. Gelato equipment and whipped cream production machines are constructed with highest quality materials and components. Authorized institutions and boards in various countries such as BGN in Germany, ETL and N&F in the USA, etc. have recognized them as conforming to relative standards currently established. COREMA-TELME means therefore modern and reliable machines for advanced and professional production of gelato.



...lower energy consumption

**MIX-TREATMENT**

Model	Width - Depth - Height	Power	Cooling	Mix per cycle, lt.	Working cycle, min.
<b>COREMIX 30</b>	55x65x110 cm	Amp. 7 - Kw 4 V 400 - 50 - 3	Water or Air	30	100÷120
<b>COREMIX 60</b>	42x78x110 cm	Amp. 14 - Kw 8,5 V 400 - 50 - 3	Water	60	100÷120
<b>COREMIX 60 A</b>	42x103x110 cm	Amp. 14 - Kw 8,5 V 400 - 50 - 3	Air	60	100÷120
<b>COREMIX 120</b>	72x78x110 cm	Amp. 25 - Kw 16 V 400 - 50 - 3	Water	120	100÷120
<b>EUROMIX 60</b>	42x78x110 cm	Amp. 14 - Kw 8,5 V 400 - 50 - 3	Water	10÷60	30÷90
<b>EUROMIX 60 A</b>	42x103x110 cm	Amp. 14 - Kw 8,5 V 400 - 50 - 3	Air	10÷60	30÷90
<b>EUROMIX 120</b>	72x78x110 cm	Amp. 25 - Kw 16 V 400 - 50 - 3	Water	15÷120	40÷100
<b>EUROMIX 60+60</b>	84x78x110 cm	Amp. 27 - Kw 17 V 400 - 50 - 3	Water	10÷60	30÷140
<b>EUROTINO 120</b>	72x78x110 cm	Amp. 6 - Kw 1,3 V 400 - 50 - 3	Air	120	-
<b>EUROTINO 60+60</b>	84x78x110 cm	Amp. 6 - Kw 1,3 V 400 - 50 - 3	Air	60+60	-

15-01-07

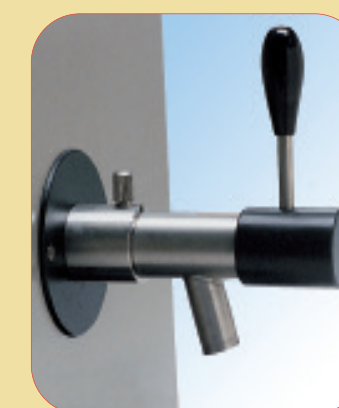
**Scelta Vincente**  
*Scelta Vincente*

**MIX-TREATMENT**

**Scelta Vincente**  
*The Winning Choice*



**Unique and innovative...**



...technical features for





**Corema**  
GELATO EQUIPMENT  
by TELME

# COREMIX

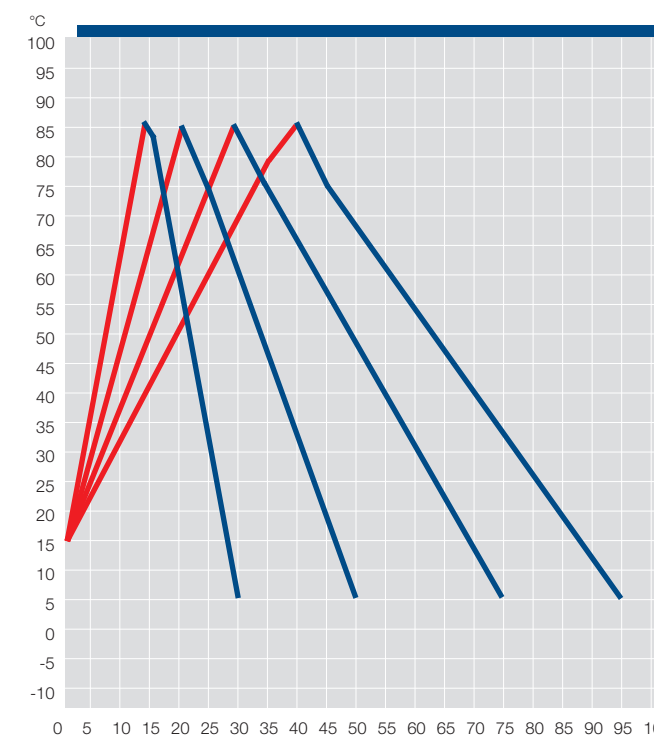
**COREMIX 30/60/120**  
COREMIX are automatic pasteurizers for low and high pasteurization using a special thermoconductor liquid for indirect thermal treatments. The transparent lid contains a safety micro switch, preventing the unit from starting when open. All components coming into contact with the mix are manually removable for easy cleaning and maximum sanitation. Spout washing is incorporated. In case of power supply interruption, the "intelligent" memory of COREMIX, permits the repetition (if necessary) of the pasteurization cycle.

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# EUROMIX

**EUROMIX 60/120/60+60**  
The new EUROMIX pasteurizers for variable mix quantities use a special thermoconductor liquid. The plate-type exchangers guarantee indirect thermal treatments and the best possible protection of the organoleptic characteristics of each mix. The pasteurization cycle is always rapid (less than two minutes per litre) and times are proportional to the quantity of mix treated. In this way, significant savings in time, water and energy are obtained. Simple and functional electronic devices automatically select times of heating according to selected temperature. In case of power supply interruption, EUROMIX's "intelligent" memory permits the repetition (if necessary) of the pasteurization cycle. The lid is transparent to allow operators to

Cycle is proportional to the quantity of mix treated



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# EUROTINO

**EUROTINO 120/60+60**  
The EUROTINO ageing vats use a special thermoconductor liquid to avoid undesired alterations (freezing, foaming) of the mix. Simple and functional electronic devices allow programming of interventions and agitation pauses for the ideal ageing of every type of product. The inclined vat allows for the complete dispensing of the mix. Spout washing is incorporated. Parts coming into contact with the mix can be completely dismantled to facilitate cleaning and guarantee maximum sanitation. The display shows cumulative working hours for a program of preventive maintenance. The operator can substitute the parts in relation to working time.



M i x - t r e a t m e n t