

TELME®

pasteurizers



the winning choice

TELME®

PASTÒ 30, PASTÒ 60, PASTÒ 60 A, automatic machines for low and high pasteurization. Simple structure with efficient operation. A conscious choice with attractive price. Normally adjustable for heating between 60 and 90°C and for cooling between 2 and 6°C (except sugar syrup). The pasteurizing cycle with 60 litres of mixture lasts 2 hours. The simple, functional electronics automatically selects the length of the heating according to the selected temperature. Incorporated spout washing can be completely dismantled to facilitate cleaning and guarantee maximum sanitation.

PASTÒ
the
competitive

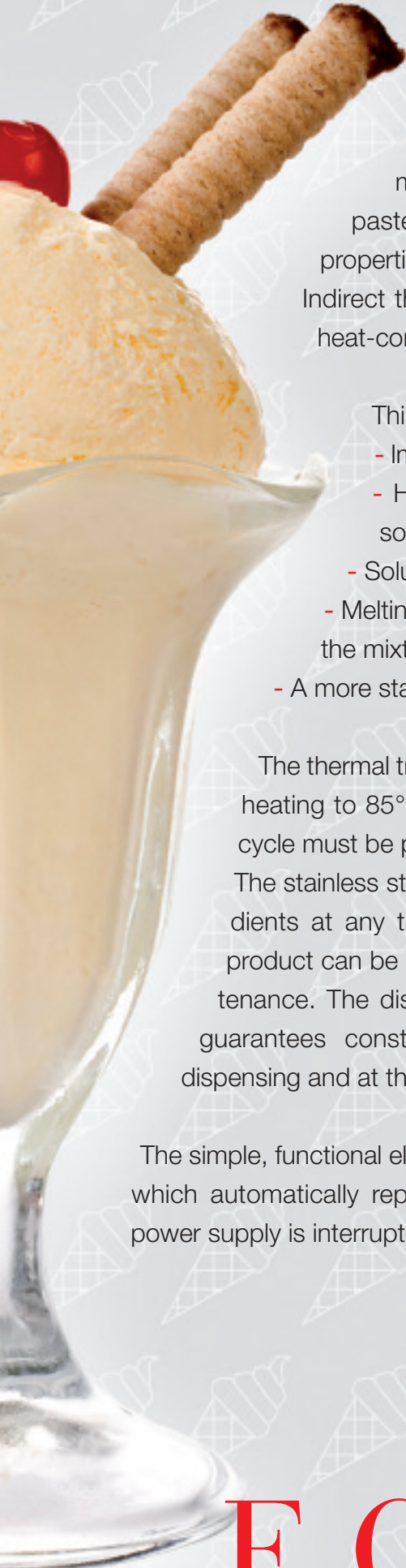


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PASTÒ 120, **PASTÒ 180**, are the highest capacity models with features similar to the smaller ones of the same range.

The twin refrigerating system of the 180 litre model has two compressors, able to operate together or individually depending on the quantity of mix to be processed. All Pastò models use indirect thermal treatment by means of a food safe heat-conducting liquid. The rotation speed can be programmed and/or instantly modified.





PASTÒ, built with high quality materials and components, TELME pasteurizers protect the organoleptic properties of the ingredients. Indirect thermal treatments use a food safe heat-conducting liquid.

This brings further advantages:

- Improved performance of flavourings;
- Hydration of stabilizing agents and solid parts;
- Solubilisation of sugars;
- Melting and uniform suspension of fats in the mixture;
- A more stable (final) emulsion.

The thermal treatments of the mixture consists of heating to 85°C followed by cooling to 4°C. The cycle must be performed rapidly.

The stainless steel lid can be opened to add ingredients at any time. All parts in contact with the product can be completely removed for daily maintenance. The dispensing tap with built-in washing guarantees constant, perfect hygiene after each dispensing and at the end of operation.

The simple, functional electronic unit has a “smart” memory which automatically repeats the pasteurizing cycle if the power supply is interrupted.



... **E C O L O G Y**



ECOMIX, the simple, functional electronics of these patented pasteurizers automatically selects the times for which heating will be maintained, according to the selected temperature.

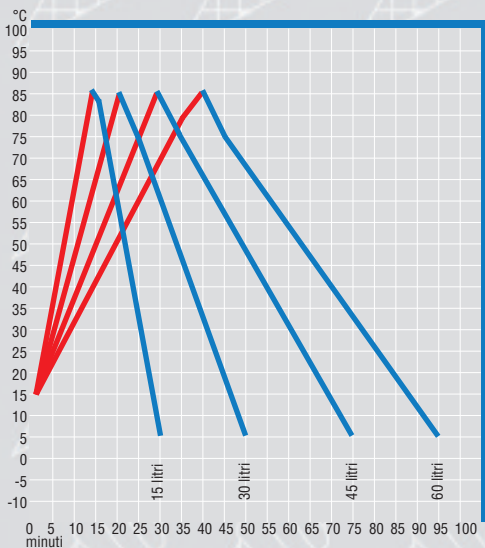
The lid is transparent to allow operators to better follow the working phases. It can be opened to add ingredients without interrupting the mixing process.

The centrifugal pump of the Ecomix pasteurizers has two speeds, for mixing, heating, emulsion, cooling, preservation and if necessary transfer of the mix.

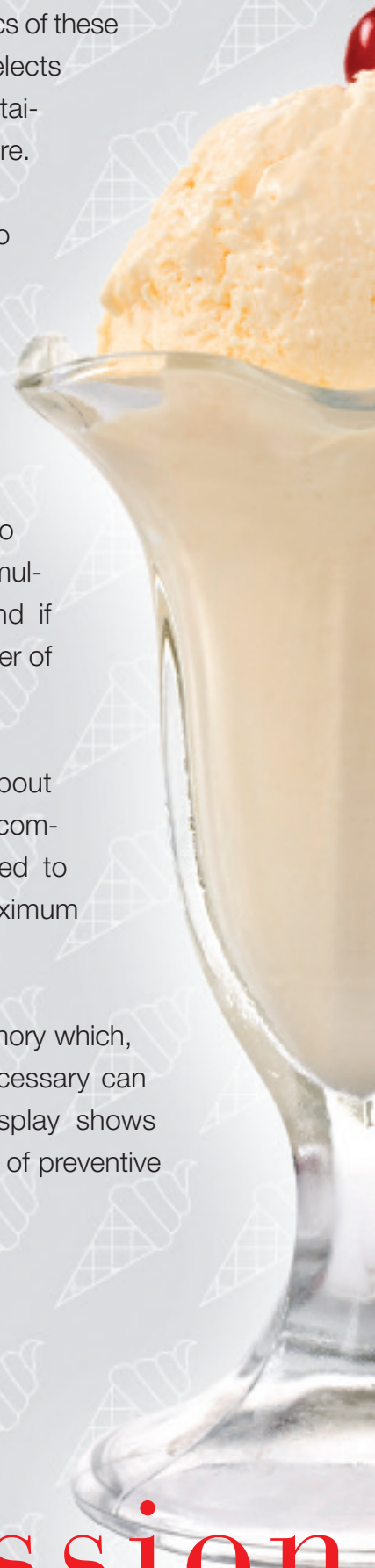
Incorporated spout washing can be completely dismantled to

facilitate cleaning and guarantee maximum sanitation.

Ecomix pasteurizers have a “smart” memory which, should the power be interrupted, if necessary can repeat the pasteurizing cycle. The display shows cumulative working hours for a program of preventive maintenance.



Length of cycle depends on quantity of mixture processed



Telme's mission

TELME®

ECOMIX 60, ECOMIX 60 A, ECOMIX 120, ECOMIX 60+60, patented pasteurizers, ideal for processing variable quantities of mix and protecting the organoleptic properties of the ingredients. The heat exchangers guarantee indirect thermal treatment, using a special heat-conducting liquid. The thermal treatment cycle is always rapid (less than 2 minutes per litre), and the times are proportional to the quantity of mix processed. This allows significant savings in terms of time, energy and water. Innovation, safety, protection of the environment and people's health, reduced energy consumption are all primary objectives of TELME's philosophy.



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PASTEURIZER'S MAIN FUNCTIONS

- **Mixes** and **blends** ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- **Heats** and **sanitises**: melts fats, chocolate and eliminates pathogenic bacteria.
- **Cools** and **preserves**: completes pasteurizing, preventing the growth of residual bacteria and keeping the mixture at the best temperature in compliance with the relevant regulations.

TYPICAL BUYERS

a. Ice cream shops and producers of home-made or artisan gelato for which the pasteurizer is essential for correct and hygienic production of their mixes.

b. All premises and communities for which the daily sale or supply of gelato reaches significant quantities: cake and pastry shops, dairy shops, hotels, camp sites, sports centres, leisure centres, large cafeterias in state schools, administration offices, holiday camps, hospitals, barracks, factories, etc.





		W - D - H	Current	Condensation	Max. mixture/cycle, lt.	Cycle length, min.
	PASTÒ 30	42x78x110 cm	Amp. 7 - Kw 4,3 V 400 - 50 - 3	air/water	15÷30	80÷120
	PASTÒ 60	42x78x110 cm	Amp. 11,5 - Kw 7,3 V 400 - 50 - 3	water	30÷60	100÷120
	PASTÒ 60 A	42x103x110 cm	Amp. 13 - Kw 7,4 V 400 - 50 - 3	air	30÷60	100÷120
	PASTÒ 120	62x100x115 cm	Amp. 23 - Kw 15,3 V 400 - 50 - 3	water	60÷120	100÷130
	PASTÒ 180	62x100x115 cm	Amp. 27 - Kw 18,3 V 400 - 50 - 3	water	60÷180	100÷150
	ECOMIX 60	42x78x110 cm	Amp. 16 - Kw 9 V 400 - 50 - 3	water	15÷60	30÷90
	ECOMIX 60 A	42x103x110 cm	Amp. 17 - Kw 9 V 400 - 50 - 3	air	15÷60	30÷90
	ECOMIX 120	72x78x110 cm	Amp. 27 - Kw 17 V 400 - 50 - 3	water	30÷120	40÷120
	ECOMIX 60+60	84x78x110 cm	Amp. 27 - Kw 19 V 400 - 50 - 3	water	15÷60	30÷90 (150)

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