

MW
MACHINERY WORLD



TELME[®]
GELATO AND PASTRY MACHINES



ABP

**AUTOMATIC BATCH
PASTEURIZERS**

PROFESSIONAL & TOP LEVEL

EVOPASTÒ PASTEURIZERS

TELME[®]
GELATO AND PASTRY MACHINES

**EVOPASTÒ 30, EVOPASTÒ 60,
EVOPASTÒ 60 A, EVOPASTÒ 120,**
the models of the Professional Series:

- ✓ **Easy and functional electronics**, they automatically select the length of the heating time according to the chosen pasteurizing temperature.
- ✓ **Simple structure**, efficient operation. A conscious choice with competitive prices.
- ✓ **Adjustable heating** between 60° and 90°C and cooling between 0° and 20°C.
- ✓ **Two-speed** agitation.
- ✓ **The pasteurizing cycle**, with full charge of mix, is made in 2 hours.
- ✓ **The vat** is fitted with a draining sump for a better discharge of the mix.

EVOPASTÒ 120, is the largest capacity model with similar characteristics to the smaller ones; it is made for large laboratories producing for different gelato shops.



PROFESSIONAL SERIES PASTEURIZERS

ABP

EVOPASTÒ 30 EVOPASTÒ 60/60 A EVOPASTÒ 120



PROFESSIONAL SERIES HEAVY DUTY, EASY TO USE

ECOMIX T PASTEURIZERS



ECOMIX T 60, ECOMIX T 60 A, ECOMIX T 120, ECOMIX T 180, the models of the Top Level Series will satisfy the most professional customers:

- ✓ Resistive 5 inch colour **Touch Screen** (can be used with gloves too), an intuitive, easy to use interface
- ✓ **Inverter** for varying the speed of the beater motor
- ✓ **Preset programmes:**
 - 2 high pasteurizing
 - 2 low pasteurizing
 - 2 milk pasteurizing
 - 2 chocolate pasteurizing
 - 2 fruit syrup
 - 2 cooling and ageing
 - 1 inverted sugar
 - 1 liquid yogurt
 - free programmes to be set

All programmes provide an optimal emulsion with a micrometric diameter of the fat globules.

ECOMIX T 180, the model for large laboratories, allows the complete discharge of the mix thanks to the sloping tank.



TOP LEVEL SERIES
PASTEURIZERS

ABP

ECOMIX T 60/60 A
ECOMIX T 120
ECOMIX T 180



TOP LEVEL MACHINES
HIGH PERFORMANCE, GREEN TECHNOLOGY

EVOPASTÒ PROFESSIONAL SERIES

FEATURES BY ALL ABP P



Easy to use, rapid
controls.

Dispensing tap with
built-in washing, shared by
all **TELME** Pasteurizers, for
perfect hygiene after each
dispensing and at the end
of the operation.



ALL ABP PASTEURIZERS:

- ✓ **Provide indirect heating** by a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- ✓ **Mix and blend** ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- ✓ **Heat and sanitize** by melting fats, chocolate and eliminating pathogenic bacteria.
- ✓ **Cool and conserve** by completing the pasteurizing, preventing the growth of residual bacteria and keeping the mix at the best temperature in compliance with the relevant regulations.
- ✓ **They allow:**
 - **improved performance** of flavouring
 - **hydration** of the stabilizing agents and solid parts
 - **solubilization** of sugars
 - **melting and uniform suspension** of fats in the mix
 - a more stable (final) **emulsion**
- ✓ **Dispensing tap** with built-in washing.

SHARED ASTEURIZERS

Mounted on wheels, to make the machine easy to move.



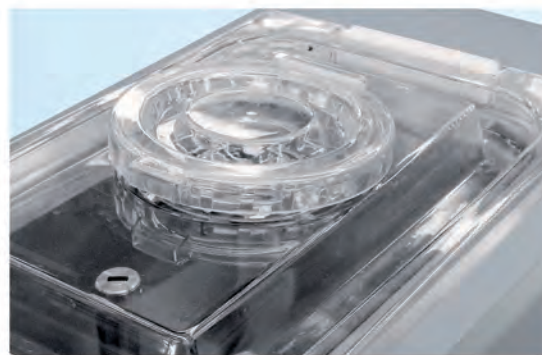
Washing unit (optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.



ECOMIX T TOP LEVEL SERIES



Resistive 5 inch colour **Touch Screen**, an intuitive, easy to use interface



Double lid to add ingredients.

Emulsifying beater (for ECOMIX T) with graduated shaft indicating the litres.





T E C H N I C A L A N D P E R F O R M A N C E D A T A

	W. D. H. cm	Current	Condensation	Capacity, max L	Mix for cycle, L	Working cycle, min
PROFESSIONAL						
EVOPASTÒ 30	42x78x110	7 A - 4 kW V 400 - 50 - 3	air/water	30	15÷30	80÷120
EVOPASTÒ 60	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
EVOPASTÒ 60 A	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
EVOPASTÒ 120	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
TOP LEVEL TOUCH						
ECOMIX T 60	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
ECOMIX T 60 A	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
ECOMIX T 120	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
ECOMIX T 180	70x100x115	25 A - 17,5 kW V 400 - 50 - 3	water	180	90÷180	100÷150



The technical data should be considered as indicative. The manufacturer reserves the right to make changes.

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