

VERTICAL BATCH
FREEZERS

Corema
GELATO EQUIPMENT
by **TELME**

Scelta Vincente

The Winning Choice



Batch freezers with unique...



1. Radically reduced sizes (to facilitate installation even in small premises). Compared to machines of similar power and capacity, COREMA vertical batch freezer sizes are notably smaller.

2. Vertical evaporator cylinders (for an increased thermal exchange surface). COREMA cylinders have been vertically positioned to obtain the following advantages:

- easy filling (especially useful in ice cream parlours)
- better transmission of available refrigeration through cylinder walls and bottoms.

3. Transparent LID (to aid observation of batch freezing and production runs). The high-resistance polycarbonate lid allows for perfect observation and intervention.

4. Mobile scraper blades (for improved efficiency of full refrigeration power). The full power of modern refrigeration compressors is utilised thanks to the efficient action of the scraper blades which are pressed against the cylinder walls by the ice-cream mass. Blade replacement is both easy and inexpensive.

...innovative
technical features



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PROFIGEL

5. Time controlled cycle (for ideal gelato texture and consistency). This cycle allows for the production of rapid, high quality gelato at the desired texture and consistency. A time controlled cycle means that the requirements of all professional ice cream makers can be satisfied.

PROFIGEL



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6. Temperature controlled cycle (for optimum product preservation). The temperature controlled cycle allows for identical results using differing mix quantities. The temperature of the gelato indicates the percentage of frozen water which in turn affects product preservation. If even the most

divergent of products - such as milk based gelato and/or water and fruit based sorbet - have reached the correct consistency at the same temperature, they will remain perfectly spreadable and the possibility of preservation will be greatly improved.

7. Flexibility and variable quantities (for maximum efficiency according to user needs). Whether it is with maximum or minimum mix quantities, using full power or applying special treatments to any given product or quantity, COREMA vertical batch freezers guarantee top quality gelato.



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EUROGEL

Two parallel refrigeration systems (EUROGEL, for reduced energy and water consumption). Our patented Dual Stage Refrigeration System (D&R&S) reduces applied power by 25%. The two refrigeration compressors can work together or separately. Batch freezing and production runs can proceed at extraordinarily high rates, or energy consumption can be reduced by up to 50%.

End-of-cycle reservation (EUROGEL, to aid the operator). The gelato can still be drawn off a few minutes after the end of a working cycle, because the machine will automatically preserve it in ideal condition. The emptied cylinder can be kept cold at $+1^{\circ}\text{C} \div +3^{\circ}\text{C}$.



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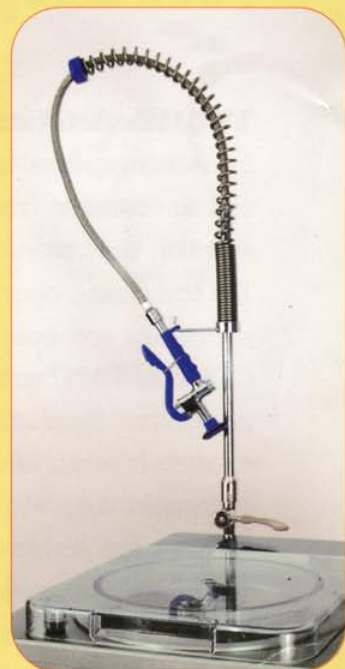
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8. Exclusive discharge device (to produce gelato with fresh fruit, dried fruit or chocolate). The patented Safety Discharge Device (SDD) allows for the production of mixes containing pieces of fruit, covering chocolate (the beater can be stopped during runs and restarted later) and dried fruit to obtain particular flavours such as malaga, stracciatella, bacio, and other seasonal fruit flavours.

9. Run time indicator (for a preventive maintenance program). With the Working Hour Recorder (WHR), users can replace components whose normal life span can be calculated in relation to machine usage, thus guaranteeing maximum machine life, performance and reliability.

10. Washing kit (for correct sanitation and maximum hygiene). The faucet has been deliberately kept external and allows the operator to: • guide the water jet and establish correct doses • clean more than one machine at a time • mix hot and cold water (on request)

11. Self-diagnosis (to facilitate technical assistance). COREMA vertical batch freezers carry out self-diagnosis, providing relative indications on the electronic display and thereby facilitating required adjustments and technical interventions.



MACCHINE PER GELATO **TELME**

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 NSF 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.

**and lower energy
consumption**



VERTICAL BATCH FREEZERS

Model	Width - Depth - Height	Power	Cooling	Max amount per batch, lt.	Working cycle, min	Hourly production, lt.
PROFIGEL 350	49x60x110 cm	Amp. 8 - Kw 2,6 V 400 - 50 - 3	Water or Air	6	8÷12	35
PROFIGEL 600	49x70x110 cm	Amp. 13 - Kw 5,2 V 400 - 50 - 3	Water	8	8÷12	60
PROFIGEL 600 A	49x90x110 cm	Amp. 14 - Kw 5,4 V 400 - 50 - 3	Air	8	10÷12	60
PROFIGEL 800	51x70x115 cm	Amp. 17 - Kw 6,2 V 400 - 50 - 3	Water	12	8÷12	75
EUROGEL 900	51x70x115 cm	Amp. 18 - Kw 7,8 V 400 - 50 - 3	Water	12	6÷12	90
EUROGEL 1200	55x78x120 cm	Amp. 26 - Kw 9,5 V 400 - 50 - 3	Water	18	6÷12	120

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