

TELME®

ITALIAN EXCELLENCE



SOFT & YOGURT



SOFTGEL P

Anyone can immediately start to sell frozen desserts, which are popular and highly profitable.

Softgel 112 P with one cylinder for one soft ice cream flavour, **Softgel 320 P**, **Softgel 336 P** e

Softgel 348 P with two cylinders for two flavours and one mixed soft ice cream. These models are fed with pressurization pumps which guarantee a considerable overrun of the ice-cream. The incorporated air allows an exceptional structure of the dispensed product, both ice-cream and yogurt are extraordinarily creamy.

The storage tanks have the following capacity:

- **SOFTGEL 112 P** 7 L
- **SOFTGEL 320 P** 7x2 L
- **SOFTGEL 336 P** 14x2 L
- **SOFTGEL 348 P** 14x2 L

Softgel 348 P with acoustic signal and indicator for minimum mix level, agitation of product in the reserve tanks and portion control.

The counter top models are available with optional trolley, the cone holder supplied has three tubes.

Washing and sanitizing are extremely easy and quick, because the pumps, rinsed only by passage, are not daily disassembled.

Functionality and reliability are raised by a strong production and dispensing capacity of the ice-cream.

Telme, the



SOFTGEL

Main functions

- **Preserves** the mix at 4°C, mixes and freezes, incorporates air into the product and transforms it into ice cream;
- **Stores** a quantity of ready ice cream in the cylinders;
- Instantly **dispenses** soft ice cream when necessary.

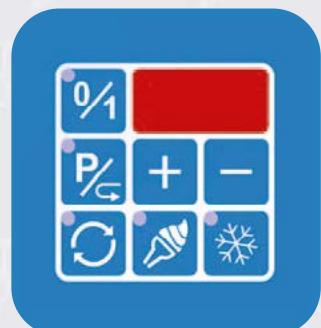
Uses:

- Selling portions of soft ice cream;
- Preparing and garnishing cups and desserts;
- Filling cups.

These models are gravity fed.

Typical buyers

Anyone with limited space, for traditional production, can benefit from the significant incomes offered by selling soft ice cream. Anyone can immediately start to sell frozen desserts, which are popular and highly profitable. The soft ice cream machine is extremely user-friendly, it dispenses the product rapidly and can be used with ready made ingredients.



winning choice!



SOFTGEL 112, with one cylinder for one soft ice cream flavour, **SOFTGEL 320** with two cylinders for two flavours and one mixed soft ice cream.

Basic, gravity fed machines.

Available with optional trolley.

They produce soft ice cream or frozen yogurt, which are increasingly in demand thanks to current health trend.

Easy to use, their daily maintenance requires very little time.

They allow users to sell cones or cups as well as tasty specialties and sundaes.

SOFTGEL
the
basic





SOFTGEL 336, floor model, gravity fed machine with two cylinders for two flavours and one mixed soft ice cream.

Basic, built according to the principle that what is not in cannot wear out or be damaged. The PCB board allows the control of different functions: consistency, temperature of the storage tanks and overnight conservation. This machine allows considerable production of soft ice cream or frozen yogurt, which are increasingly in demand thanks to current health trend.

The supplied cone holder has 3 tubes.





SOFTGEL 112 P, with one cylinder for one soft ice cream flavour. Fitted with one pressurization pump whilst the model **SOFTGEL 320 P**, with two cylinders for two flavours and one mixed soft ice cream is fitted with two independent pressurization pumps. The mix storage tanks have the following capacity:

- SOFTGEL 112 P 7 L
- SOFTGEL 320 P 7x2 L

The PCB board allows the control of different functions: consistency, overnight conservation and temperature of the storage tanks. Available with optional trolley.





SOFTGEL 336 P e SOFTGEL 348 P,

floor models, with high production capacity for two flavours and one mixed soft ice cream.

The cylinders are fed by independent pressurization pumps which are rinsed by water passage and are not daily disassembled.

Continuous output and the best overrun are guaranteed by the considerable technical features of the project.

The two storage tanks have the capacity of L 14x2.



ACOMVG
Associazione Nazionale Cooperatori
Micro imprese per associarsi

		W - D - H	Current	Condensation	Reserve, L	Hourly production, 75 g cones	Max. hourly production, L
	SOFTGEL 112	40x55x72 cm	10 A - 1,7 kW V 230 - 50 - 1	air	6	120	9
	SOFTGEL 320	50x55x72 cm	13 A - 2,4 kW V 230 - 50 - 1 10 A - 2,4 kW V 400 - 50 - 3	air	2x6	180	13,5
	SOFTGEL 336	50x55x145 cm	10 A - 3,8 kW V 400 - 50 - 3	air	2x8	300	22,5
	SOFTGEL 112 P	45x60x82 cm	11 A - 2,1 kW V 230 - 50 - 1	air	7	120	9
	SOFTGEL 320 P	55x60x82 cm	15 A - 2,9 kW V 230 - 50 - 1 12 A - 2,9 kW V 400 - 50 - 3	air	2x7	200	15
	SOFTGEL 336 P	60x70x150 cm	11 A - 4 kW V 400 - 50 - 3	air	2x14	360	27
	SOFTGEL 348 P	60x72x150 cm	15 A - kW 5.3 V 400 - 50 - 3	air	2x14	400	30

MADE IN ITALY



TELME®

TELME S.p.A
Via S. Pertini, 10
26845 CODOGNO - Italy
Tel. 0377 466660
Fax 0377 466690
telme@telme.it
www.telme.it

