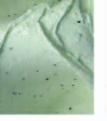


A32 PASTEURIZERS

PROFESSIONAL & TOP LEVEL SERIES



PASTEURIZERS EVOPASTÒ



EVOPASTÒ 30, EVOPASTÒ 60, EVOPASTÒ 60 A, EVOPASTÒ 120,

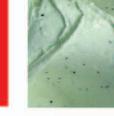
the models of the Professional Series:

- ✓ 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 major capacity model with similar characteristics to the smaller ones; it is made for large laboratories producing for different gelato shops.



PROFESSIONAL SERIES PASTEURIZERS







PROFESSIONAL MACHINES
HEAVY DUTY, EASY TO USE



PASTEURIZERS ECOMIX T



ECOMIXT 60, ECOMIXT 60 A, ECOMIXT 120, ECOMIXT 180,

the models of the **Top Level Series** to satisfy the most demanding 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
- 2 inverted sugar
- 2 liquid yogurt
- a series of adjustable programmes

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

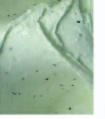
ECOMIXT 120, the model for large laboratories, allows the complete discharge of the mix thanks to the **inclined tub**.



TOP LEVEL SERIES PASTEURIZERS



TOP LEVEL MACHINES
HIGH PERFORMANCE, GREEN TECHNOLOGY



PROFESSIONAL SERIES EVOPASTÒ

FEATURES SHARED BY



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

Easy to use, rapid controls.



All ABP Pasteurizers:

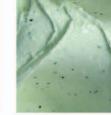
- ✓ Perform indirect thermal treatments with a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- Mix and blend ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- Heat and sanitize by melting fats, chocolate 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.

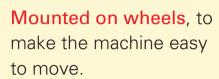
✓ They allow:

- 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

ALL PASTEURIZERS ABP

TOP LEVEL SERIES ECOMIX T

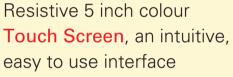


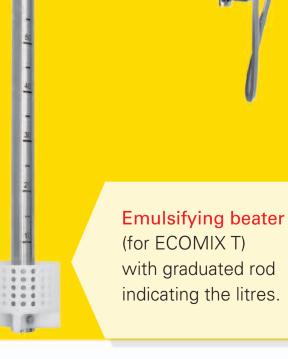




Washing unit (optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.









TECHNICAL AND PERFORMANCE DATA

	W. D. H. cm	Current	Condensation	Capacity, max L	Mix for cycle, L	Cycle length, 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 60A	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 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.



TELME S.p.A

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