

# TELME®

PROFESSIONAL GELATO MACHINES

**GELSHOW 2x3, GELSHOW 4x3,**  
are multisectoral batch  
freezers designed  
for catering,  
pastry making  
and all those  
activities that  
require freshly  
made gelato as  
a complementary  
product.



# GELSHOW

PROFESSIONAL MACHINES

# CONTINUOUS GELATO MAKERS GELSHOW

## **GELSHOW 2x3**

with 3 freezing cylinders  
2 liters of product each

## **GELSHOW 4x3**

with 3 freezing cylinders  
4 liters of product each



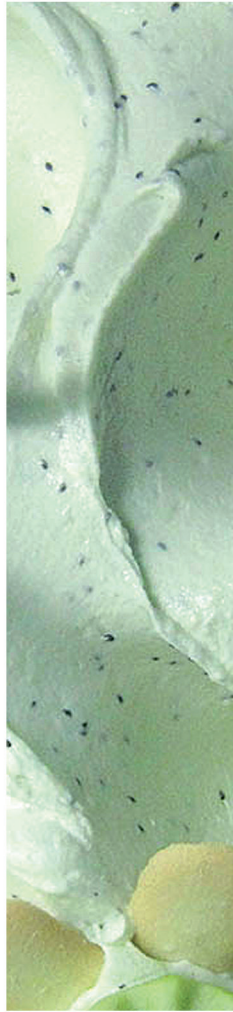




## **GELSHOW 2x3** **GELSHOW 4x3**

### **DISTINCTIVE FEATURES AND SPECIAL ADVANTAGES**

- ✓ **The initial investment** is lower than other processing and sales systems.
- ✓ **The machines** take up very little space.
- ✓ **They do not require** a special workshop or a display cabinet.
- ✓ **Easy to use**, they do not require particularly qualified personnel.
- ✓ **Perfect view** of the moving product during processing.
- ✓ **They perform** continuous freezing to obtain gelato fresh-made all the time.
- ✓ **Various ingredients** can be added at any time.



**PROFESSIONAL MACHINES**  
**HEAVY DUTY, EASY TO USE**



# GELSHOW PROFESSIONAL MACHINES

**TELME**<sup>®</sup>  
PROFESSIONAL GELATO MACHINES

- ✓ **They offer** two freezing temperatures and one overnight storage temperature.
- ✓ **The lids** are fitted with safety magnets.
- ✓ **Gelato** is served directly from the freezing cylinder.
- ✓ **Easy** to clean and sanitize.



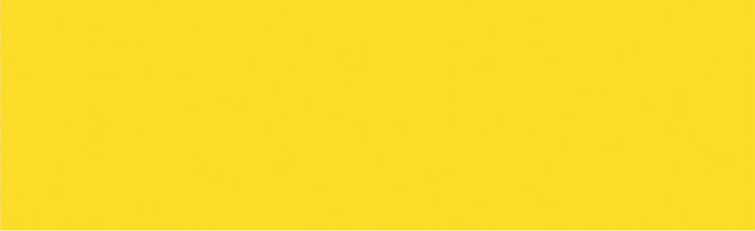




# GELSHOW

**TELME CONTINUOUS GELATO MAKERS**





## TECHNICAL AND PERFORMANCE DATA

|                     | GELSHOW 2x3                  | GELSHOW 4x3                     |
|---------------------|------------------------------|---------------------------------|
| <b>PROFESSIONAL</b> |                              |                                 |
| Width, cm           | 110                          | 120                             |
| Depth, cm           | 53                           | 53                              |
| Height, cm          | 97                           | 97                              |
| Current             | 7 A - 3 kW<br>V 400 - 50 - 3 | 11 A - 4,5 kW<br>V 400 - 50 - 3 |
| Condensation        | air/water                    | air/water                       |
| Mix for cycle, L    | 1 ÷ 2x3 L                    | 2 ÷ 4x3 L                       |
| Cycle length, min   | continuous                   | continuous                      |



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

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PROFESSIONAL GELATO MACHINES

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