

TELME[®]
PROFESSIONAL GELATO MACHINES



S O F T & Y O G U R T

**P R O F E S S I O N A L
M A C H I N E S**

SOFT & YOGURT SOFTGEL

TELME[®]
PROFESSIONAL GELATO MACHINES

SOFTGEL 320 SOFTGEL 336

- ✓ With two cylinders for two flavours and one mixed of soft ice cream.
- ✓ Basic, gravity fed machines.
- ✓ Available with optional trolley for the counter model **SOFTGEL 320** and **SOFTGEL 336** as floor model.
- ✓ 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.
- ✓ Users can sell cones or cups.
- ✓ The cone holder has 2 tubes.



**PROFESSIONAL
GRAVITY-FED MACHINES**

**SOFTGEL 320
SOFTGEL 336**



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

SOFT & YOGURT SOFTGEL P



Machines with two independent cylinders for two flavours and one mixed of soft ice cream.

The cylinders are fed by two independent pressurization pumps which are rinsed by water passage and don't need to be daily disassembled.

The electronics allows the control of different functions: temperature and overnight conservation of the mix as well as the consistency of the dispensed product.

SOFTGEL 320 P, counter model.

- ✓ The storage tanks of the mixes have a 7L x 2 capacity.
- ✓ Available with optional trolley.

SOFTGEL 400 P TWIN, floor model with high production capacity.

- ✓ The storage tanks of the mixes have a 14L x 2 capacity.
- ✓ The independent electronics and refrigeration for each cylinder allow the use of mixes of different kind. This machine can operate by supplying from a single cylinder, leaving the other one inactive.
- ✓ This machine is fitted with minimum level controls of the mix (with acoustic alarm and warning light).



**PROFESSIONAL MACHINES
WITH PRESSURIZATION PUMPS**

**SOFTGEL 320 P
SOFTGEL 400 P TWIN**



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

THE MAIN FUNCTIONS OF SOFTGEL



SOFTGEL

- ✓ They are **gravity-fed**.
- ✓ Preserve the mix at 4°C, mixes and freezes, incorporates air into the product and transforms it into ice cream.
- ✓ Store a quantity of ready soft serve in the cylinders.
- ✓ Instantly dispense soft ice cream when necessary.

USES

- ✓ Selling portions of soft ice cream or frozen yogurt.
- ✓ Preparing cups and desserts garnished with whipped cream, black cherry and chocolate syrups.
- ✓ Filling cups.

TYPICAL BUYERS

Anyone with limited space and knowledge of the traditional production can benefit from the significant incomes offered by selling soft ice cream.

The soft ice cream machines are extremely user-friendly, they dispense the product rapidly and can be used with ready-made ingredients.

PROFESSIONAL MACHINES SOFTGEL P

SOFTGEL P

- ✓ These models are fed **with pressurization pumps**.
The incorporated air allows an exceptional structure of the product, both ice-cream and yogurt are extraordinarily creamy.
- ✓ They preserve the mix at 4°C.
- ✓ Washing and sanitizing are extremely easy and quick, because the pumps, rinsed only by passage, are not disassembled daily.
- ✓ Functionality and reliability are raised by a strong production and dispensing capacity of the ice cream.



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	Condensa- tion	Reserve, L	Hourly prod., cones 75 g	Hourly prod., Kg
PROFESSIONAL SERIES						
SOFTGEL 320	50x55x72	13 A - 2,4 kW V 230 - 50 - 1 10 A - 2,4 kW V 400 - 50 - 3	aria	6x2	180	13,5
SOFTGEL 336	50x55x145	10 A - 3,8 kW V 400 - 50 - 3	air	8x2	300	22,5
SOFTGEL 320 P	55x60x82	15 A - 2,9 kW V 230 - 50 - 1 12 A - 2,9 kW V 400 - 50 - 3	aria	7x2	200	15
SOFTGEL 400 P TWIN	60x72x150	12 A - 4,5 kW V 400 - 50 - 3	air	14x2	400	30



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

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