



COMBINED MACHINE 20-60 L/H - AIR PASTOGEL T 4-8 A

Ref: 0305.86.051

Telme

Suitable for the production of ice cream, pastry and gastronomy. Multi-language display with 18 pre-programmed cycles (9 programs for ice cream, 7 programs for pastry and 2 programs for gastronomy) and free programs as standard. Temperature adjustable between -16 °C and +105 °C. Variable agitation from 0 to 250 rpm. Agitation type: continuous and intermittent with programmable pause time from 0 to 1250 [?][?]. Cooling type: continuous compressor or intermittent compressor. Equipped with 1 cylinder.

FEATURES

Dimensions (WDH)	510x900x1150 mm
Power	7 kW
Power supply	400V/3/50Hz
Mix for cylinder	4 - 8 l/cycle 4.5 - 9 kg/cycle
Production	20 - 60 l/h
Working cycle	8 - 40 min.
Weight	275 kg
Condensation	air