

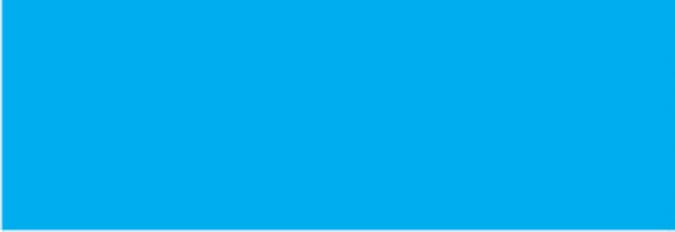
TELME®

PROFESSIONAL GELATO MACHINES

Cream cookers avoid the obsolete cooling of cream at ambient temperature on flat surfaces. The operator, once busy mixing the product, can now save time for other activities.



TOP LEVEL MACHINES
CREAM COOKERS



Cream cookers are mainly used for **Bakery & Pastry** to prepare creams (pastry cream, English cream, butter cream, etc.), ganache, zabaglione, fruit poché, yogurt, choux paste.

Ganache

Ingredients

Cream	345 g
Dark chocolate	430 g
Glucose syrup 44 DE	20 g
Butter	170 g
Rhum	35 g



ITALIAN

TOP LEVEL SERIES TERMOCREMA T

TELME
PROFESSIONAL GELATO MACHINES

TERMOCREMA T 30



TERMOCREMA T

Automates and speeds up all operations requiring manual work, effort and time, guaranteeing processing with excellent hygiene. **Mixes, blends and stirs**, at the required temperature for the necessary time and at the preset speed all ingredients: milk, cream, powdered milk, flour, fruit, sugar, dextrose, eggs, emulsifiers, stabilizers, etc., needed for classic creams, cake & pastry specialities and gastronomical products as well as various mixes for gelato.

TELME®

PROFESSIONAL GELATO MACHINES

With 19 pre-set cycles: 9 for Pastry, 4 for Chocolate Products, 3 for Gastronomy, 2 for Gelato, 1 washing programme and free programmes in series for new recipes. Each processing operation occurs at the desired temperature and at the optimum mixing speed.

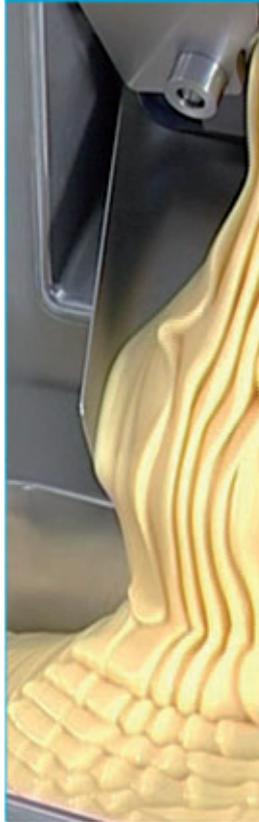


TERMOCREMA T 30

- ✓ The display and the buzzer indicate when ingredients must be added and when the working phase is finished.
- ✓ Resistive 5 inch colour Touch Screen (can be used with gloves too), an intuitive, easy to use interface.
- ✓ Equipped as standard with inverter for varying the speed of the beater motor. Continuous or intermittent agitation.
- ✓ The double lid allows ingredients to be added during processing and improves steam outflow.



TOP LEVEL MACHINES
HIGH PERFORMANCE, GREEN TECH



TELME®

PROFESSIONAL GELATO MACHINES

- ✓ Indirect thermal treatments with a safe heat-conducting liquid.
- ✓ Use with 50% or full load.
- ✓ The beater has mobile scraper elements and stirring speed suitable for the specific product processed.
- ✓ Automatic recall of the last cycle and repetition in case of power failure.
- ✓ Production of all classic creams and pastry specialities.
- ✓ Pasteurizing of different types of mixes for gelato.
- ✓ Cooking of marmalade, jam as well as rice pudding.
- ✓ The extremely quick chilling capability avoids handling and allows the product to be sanitized. The nutritional quality, colour and organoleptic characteristics are preserved.



TERMOCREMA T 60

TOP LEVEL MACHINES
HIGH PERFORMANCE, GREEN TECH

TOP LEVEL SERIES TERMOCREMA T



TERMOCREMA T

Heats, sanitizes and cooks: melts fats, chocolate, hydrates solid parts, eliminates pathogenic bacteria and vaporizes excess of water.

Cools and completes pasteurization, preventing the growth of residual bacteria, and maintains the products obtained at the temperature required by the relevant regulations.

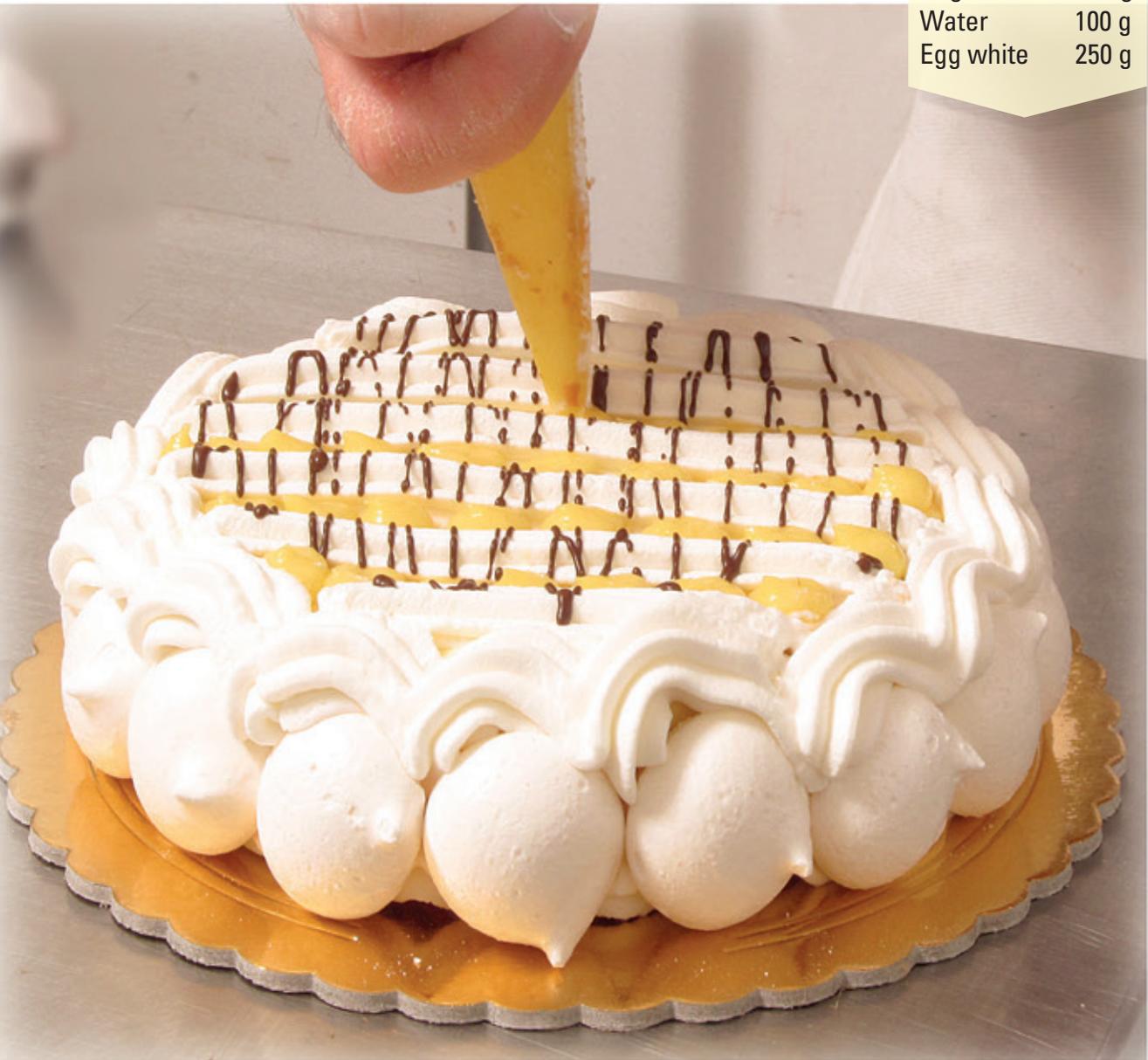


For **Gelato** specialties to pasteurize the mix as well as for **Gastro-**
nomy to prepare ragout, béchamel, polenta.

Meringa

Ingredients

Sugar	500 g
Water	100 g
Egg white	250 g



EXCELLENCE





TECHNICAL AND PERFORMANCE DATA

	TERMOCREMA T 30	TERMOCREMA T 60
TOP LEVEL	TOUCH	
Width, cm	55	55
Depth, cm	65	65
Height, cm	115	120
Current	9,5 A - 4,5 kW V 400 - 50 - 3	16 A - 9 kW V 400 - 50 - 3
Condensation	air/water	water
Mix for cycle, L	15÷30	30÷60
Cycle length, min	90÷130	90÷130

Typical buyers
 Cake & pastry
 producers, gelato
 and chocolate
 makers,
 "delicatessen",
 restaurants
 and all catering
 activities
 preparing the
 infinite variety
 of products
 which the cream
 cooker can
 produce.

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

TELME[®]
 PROFESSIONAL GELATO MACHINES

TELME S.p.A

Via S. Pertini, 10
 26845 Codogno (Lodi) Italia
 Tel. 0377 466660 - Fax 0377 466690
 telme@telme.it - www.telme.it