

ECOCEL 20-60, 20-60A, 30-90, 40-120 ,50-160

TELME

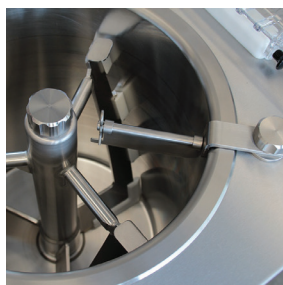


Date _____

Project _____

Location _____

MODEL	ITEM CODE
ECOCEL 20-60	T02-ECOCEL20-60
ECOCEL 20-60A	T02-ECOCEL20-60A
ECOCEL 30-90	T02-ECOCEL30-90
ECOCEL 40-120	T02-ECOCEL40-120
ECOCEL 50-160	T02-ECOCEL50-160



FEATURES SHARED BY ALL TELME BATCH FREEZERS

1. Extremely compact overall dimensions (for easy installation even in small labs).
2. Better transmission of available refrigeration through cylinder walls and bottoms.
3. Transparent lid (allowing a perfect view of all steps in the freezing process).
4. Removable scraper elements (to make the best use of all the power of the refrigerating compressors, thanks to the effective action of the scraper elements pushed against the cylinder by the mass of gelato).
5. Time controlled cycle (to give the ideal gelato texture and consistency).
6. Temperature controlled cycle (for the best possible gelato preservability).
7. Flexibility and variable quantity (for optimum use according to the requirements on each occasion).
8. Washing unit (to allow correct sanitizing and maximum hygiene).
9. Mounted on wheels (making machine movement easy).
10. Self-diagnosis (facilitating technical assistance).



ECOCEL 20-60, ECOCEL 30-90, TELMEbatch freezers featuring:

- a) two parallel refrigerating systems (reducing power applied as well as water and energy consumption).
- b) multi-language display, specific cycles, storage at end of cycle (assisting the operator), 11 modifiable preset cycles and 3 cycles to be set.
- c) Quick freezing cycles for heavy duty use. Average overrun: 30-35%.

ECOCEL 40-120, ECOCEL 50-160.

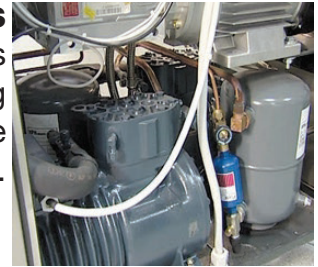
Enhanced performance. Greater savings. The patented "DSRS" (Dual Stage Refrigeration System) reduces the nominal power used by 20%. It can operate one or both of the compressors. Therefore, mixing and freezing for extraordinarily fast production is possible, or energy saving of more than 40%. Gelato processing is always optimal both with a reduced load and with the maximum load of mix. We are the only manufacturer to offer real solutions for energy saving with an unbeatable quality/price ratio.



Technical Data

Two refrigerating systems

Two parallel refrigerating systems (reducing power applied as well as energy and water consumption). This allows freezing and producing extraordinarily fast or energy saving of more than 40%.



Strong refrigerating power

ECOGEL, batch freezers with great refrigerating power, fully used thanks to the action of the scraper elements pushed against the cylinder by the mass of gelato. The replacement of the scraper elements is cheap and easy. Gelato processing is always optimal with both reduced and maximum load of the mix.



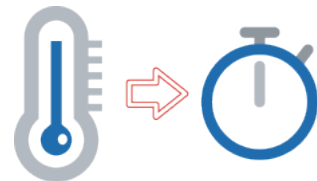
Multi-language display and specific cycles

The following preset programmes are available to facilitate the operator's work:

- 6 temperature programmes, from -7°C to -12°C
- 3 time programmes, from 7 to 11 min
- 1 granita programme
- 1 coffee granita programme and following programmes to be set:
- 2 temperature programmes
- 1 time programme

Quick processing. End of cycle storage

Quick freezing cycles for heavy-duty use. 25-35% average overrun. Storage at cycle end to facilitate the user who can replace the parts subject to normal wear according to the operation time. The longevity of Ecogel batch freezers is therefore guaranteed.



VBF Features shared by all Telme batch freezers

Also ECOGEL powerful batch freezers have all features and advantages shared by all VBF vertical batch freezers of Telme.

MODEL	WxDxH	ELECTRICAL	CONDENS.	MAX. MIX CYCLE KG	L WORK CYCLE MIN	HOURLY PROD. L
ECOGEL 20-60	51x70x115 cm	6,5 kW V 220 - 60Hz - 3ph	water	3÷8	8÷12	60
ECOGEL 20-60 A	51x90x115 cm	7 kW V 220 - 60Hz - 3ph	air	3÷8	10÷12	60
ECOGEL 30-90	51x70x115 cm	8,5 kW V 220 - 60Hz - 3ph	water	4÷12	6÷12	90
ECOGEL 40-120	55x78x120 cm	12 kW V 220 - 60Hz - 3ph	water	5÷18	6÷12	120
ECOGEL 50-160	60x78x125 cm	13 kW V 220 - 60Hz - 3ph	water	8÷24	8÷12	160

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