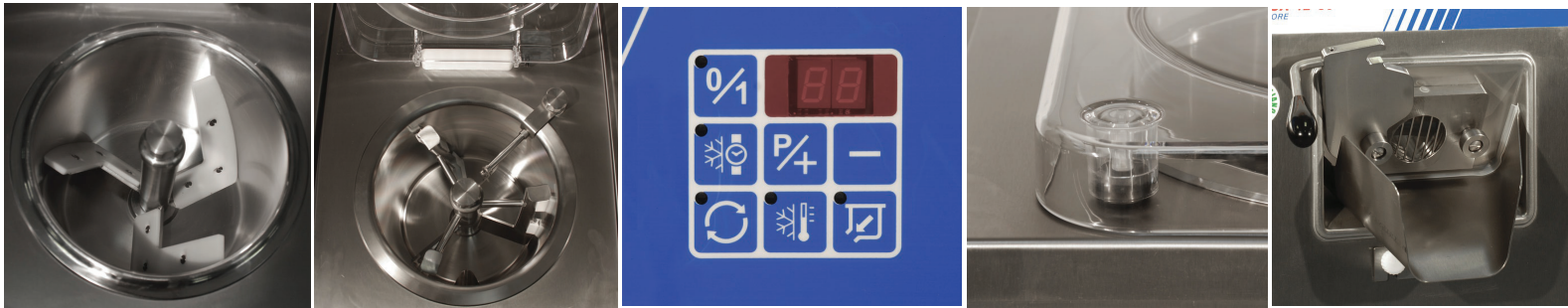


PRATICA 15-25, 35-50, 42-60, 42-60A, 54-84



Date _____
Project _____
Location _____

MODEL	ITEM CODE
PRATICA 15-25	T02-PRATICA1525
PRATICA 35-50	T02-PRATICA3550
PRATICA 42-60	T02-PRATICA4260
PRATICA 42-60A	T02-PRATICA4260A
PRATICA 54-84	T02-PRATICA5484



PRATICA, TELME batch freezers with vertical cylinder: gelato is effectively mixed during the preparation. The beater pushes the product upwards then gravity brings it down again.

Temperature-controlled cycle

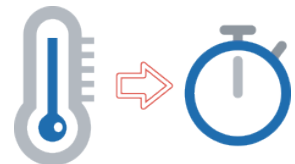
The temperature cycle always allows to achieve the same result even with different quantities of mix. The temperature of gelato indicates the percentage of frozen water affecting conservation.



Time-controlled cycle

Time-controlled cycle for the ideal gelato texture and consistency. The requirements of all gelato producers can be satisfied.

Ideal conditions
Gelato, at the end of the cycle, can be dispensed even after a few minutes, because the machine automatically keeps it in ideal conditions..



Optimal extraction

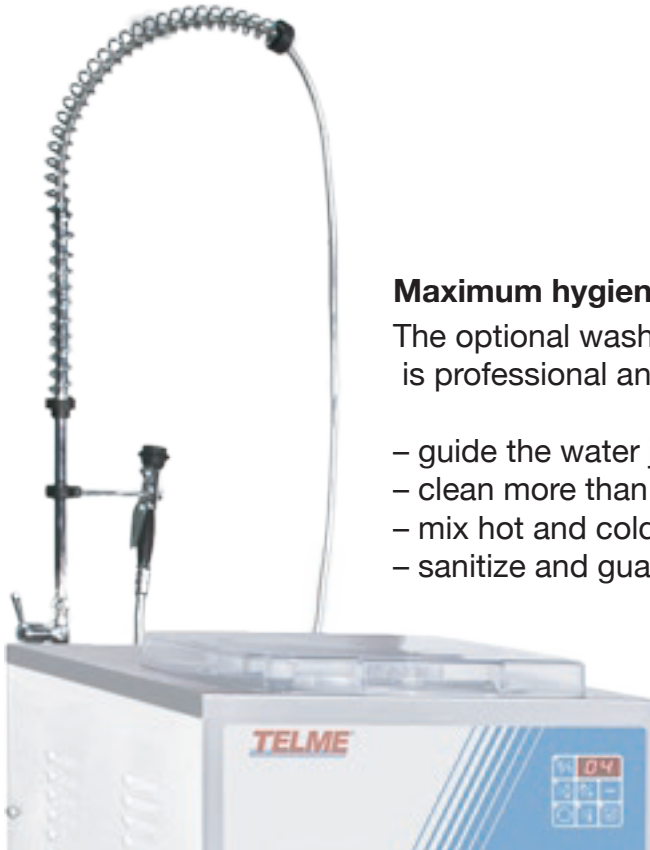
Optimal extraction is obtained inverting the direction of rotation and doubling the speed of the beater.



Maximum hygiene

The optional washing unit, deliberately outside, is professional and allows different uses:

- guide the water jet or establish the correct flow
- clean more than one machine
- mix hot and cold water (on request)
- sanitize and guarantee maximum hygiene



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