

TELME[®]

ITALIAN EXCELLENCE



SOFT & YOGURT



SOFTGEL

Main functions

- **Preserves** the mix at 4°C, mixes and freezes, incorporates air into the product and transforms it into ice cream;
- **Stores** a quantity of ready ice cream in the cylinders;
- Instantly **dispenses** soft ice cream when necessary.

Uses:

- Selling portions of soft ice cream;
- Preparing and garnishing cups and desserts;
- Filling cups.

These models are gravity fed.

Typical buyers

Anyone with limited space, for traditional production, can benefit from the significant incomes offered by selling soft ice cream. Anyone can immediately start to sell frozen desserts, which are popular and highly profitable. The soft ice cream machine is extremely user-friendly, it dispenses the product rapidly and can be used with ready made ingredients.



winning choice!

TELME®

SOFTGEL 112, with one cylinder for one soft ice cream flavour, **SOFTGEL 320** with two cylinders for two flavours and one mixed soft ice cream.

Basic, gravity fed machines.

Available with optional trolley.

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.

They allow users to sell cones or cups as well as tasty specialties and sundaes.

SOFTGEL
the
basic





W - D - H

Current

Condensation

Reserve, L

Hourly production, 75 g cones

Max. hourly production, L



SOFTGEL 112

40x55x72 cm

10 A - 1,7 kW
V 230 - 50 - 1

air

6

120

9

MADE IN ITALY



TELME[®]

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