

TELME[®]

ITALIAN EXCELLENCE



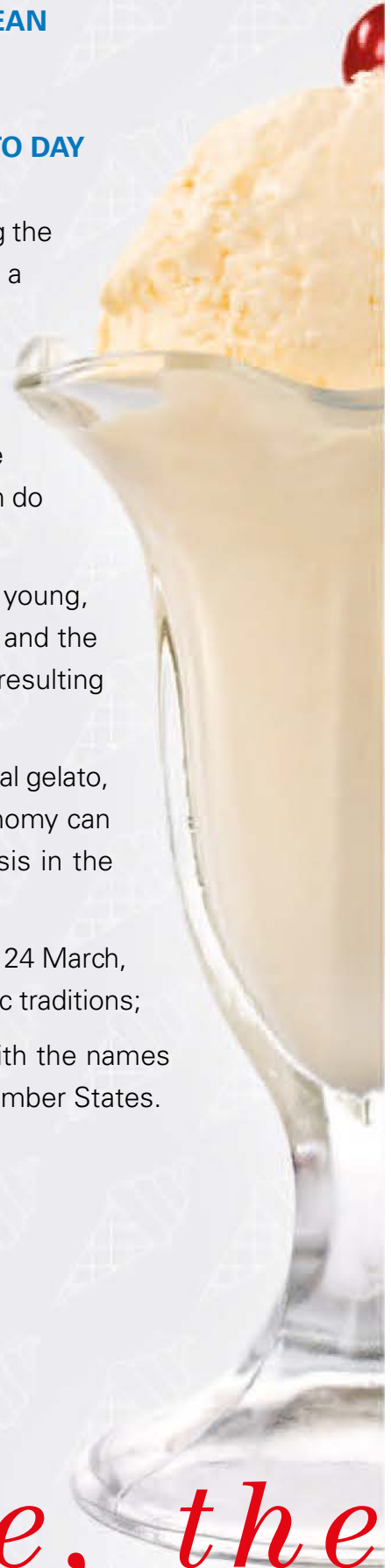
PASTEURIZERS

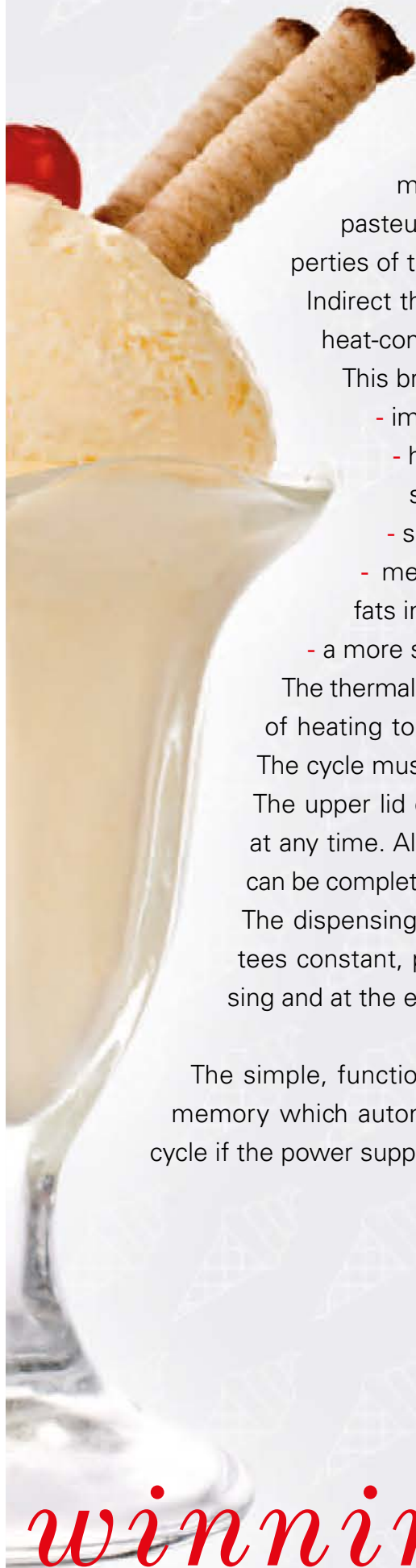


**DECLARATION OF THE EUROPEAN
PARLIAMENT OF 5 JULY 2012
ON THE ESTABLISHMENT OF
EUROPEAN ARTISANAL GELATO DAY**

- A.** whereas EU legislation is increasingly geared towards ensuring the quality of food and, of all fresh dairy products, artisanal gelato is a product of excellence in terms of food quality and safety, raising the profile of agri-food products in each individual Member State,
- b.** whereas consumers are increasingly opting for healthy, more nutritious and tastier foods made using traditional methods which do not have an impact on the environment,
- c.** whereas the sector directly employs some 300 000, mostly young, workers in around 50 000 ice cream parlours throughout Europe and the consumption of ice cream is gradually becoming less seasonal, resulting in a year-round turnover of hundreds of millions of euros,
- 1.** Calls on the Member States to support the production of artisanal gelato, a high-quality product, since this is an area in which the EU economy can compete and an opportunity to be seized, given the current crisis in the dairy and other sectors;
 - 2.** Establishes European Artisanal Gelato Day, to be celebrated on 24 March, to help promote this product and build on the sector's gastronomic traditions;
 - 3.** Instructs its President to forward this declaration, together with the names of its signatories, to the governments and parliaments of the Member States.

Telme, the





EVOPASTÒ, built with high quality materials and components, TELME pasteurizers protect the organoleptic properties of the ingredients.

Indirect thermal treatments use a food safe heat-conducting liquid.

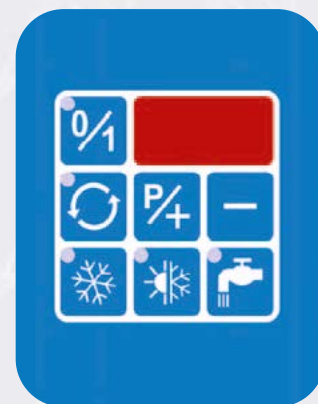
This brings further advantages:

- improved performance of flavouring;
- hydration of stabilizing agents and solid parts;
- solubilisation of sugars;
- melting and uniform suspension of fats in the mixture;
- a more stable (final) emulsion.

The thermal treatments of the mixture consists of heating to 85°C followed by cooling to 4°C. The cycle must be performed rapidly.

The upper lid can be opened to add ingredients at any time. All parts in contact with the product can be completely removed for daily maintenance. The dispensing tap with built-in washing guarantees constant, perfect hygiene after each dispensing and at the end of operation.

The simple, functional electronic unit has a "smart" memory which automatically repeats the pasteurizing cycle if the power supply is interrupted.



winning choice!

TELME®

EVOPASTÒ 30, EVOPASTÒ 60, EVOPASTÒ 60 A, automatic machines for low and high pasteurization. Simple structure with efficient operation. A conscious choice with attractive price. Normally adjustable for heating between 60° and 96°C and for cooling between 0° and 20°C.

The pasteurizing cycle, with full charge of mix, lasts 2 hours. The simple, functional electronics automatically selects the length of the heating according to the selected temperature. Incorporated spout with washing can be completely dismantled to facilitate cleaning and guarantee maximum hygiene.

EVOPASTÒ
the
competitive



TELME®

EVOPASTÒ 120 is the large capacity model with similar characteristics to the smaller models of the same family.

All models Evopastò provide indirect thermal treatments by heat-conducting food-safe liquid.

The electronics, simple and functional, automatically select time of maintenance of heating according to the selected temperature.

The inclined vat allows complete flow out of the mix.



TELME®

EVOPASTÒ 180 is the highest capacity model with similar characteristics to the smaller models of the same family.

All models Evopastò provide indirect thermal treatments by heat-conducting food-safe liquid.

The electronics, simple and functional, automatically select time of maintenance of heating according to the selected temperature.

The inclined vat allows complete flow out of the mix.





PASTEURIZER'S MAIN FUNCTIONS

- **Mixes and blends** ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- **Heats and sanitizes**: melts fats, chocolate and eliminates pathogenic bacteria.
- **Cools and preserves**: completes pasteurizing, preventing the growth of residual bacteria and keeping the mix at the best temperature in compliance with the relevant regulations.

TYPICAL BUYERS

- a.** Ice cream shops and producers of self-made artisan gelato for which the pasteurizer is essential for correct and hygienic production of the mixes.
- b.** All activities and communities for which the daily sale or supply of gelato reaches significant quantities: cake and pastry shops, dairy shops, hotels, camping sites, sports centres, leisure centres, large cafeterias, state schools, administration offices, hospitals, barracks, factories, etc.





	W - D - H	Current	Condensation	Mix for cycle, L	Cycle length, min
 EVOPASTÒ 30	42x78x110 cm	7 A - 4 kW V 400 - 50 - 3	air/water	15÷30	80÷120
 EVOPASTÒ 60	42x78x110 cm	12 A - 7,6 kW V 400 - 50 - 3	water	30÷60	100÷120
 EVOPASTÒ 60 A	42x103x110 cm	13,5 A - 7,8 kW V 400 - 50 - 3	air	30÷60	100÷120
 EVOPASTÒ 120	72x78x110 cm	21 A - 14 kW V 400 - 50 - 3	water	60÷120	100÷120
 EVOPASTÒ 180	62x100x115 cm	25 A - 17 kW V 400 - 50 - 3	water	90÷180	100÷150

MADE IN ITALY

TELME[®]

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