

# TELME®

GELATO AND PASTRY MACHINES

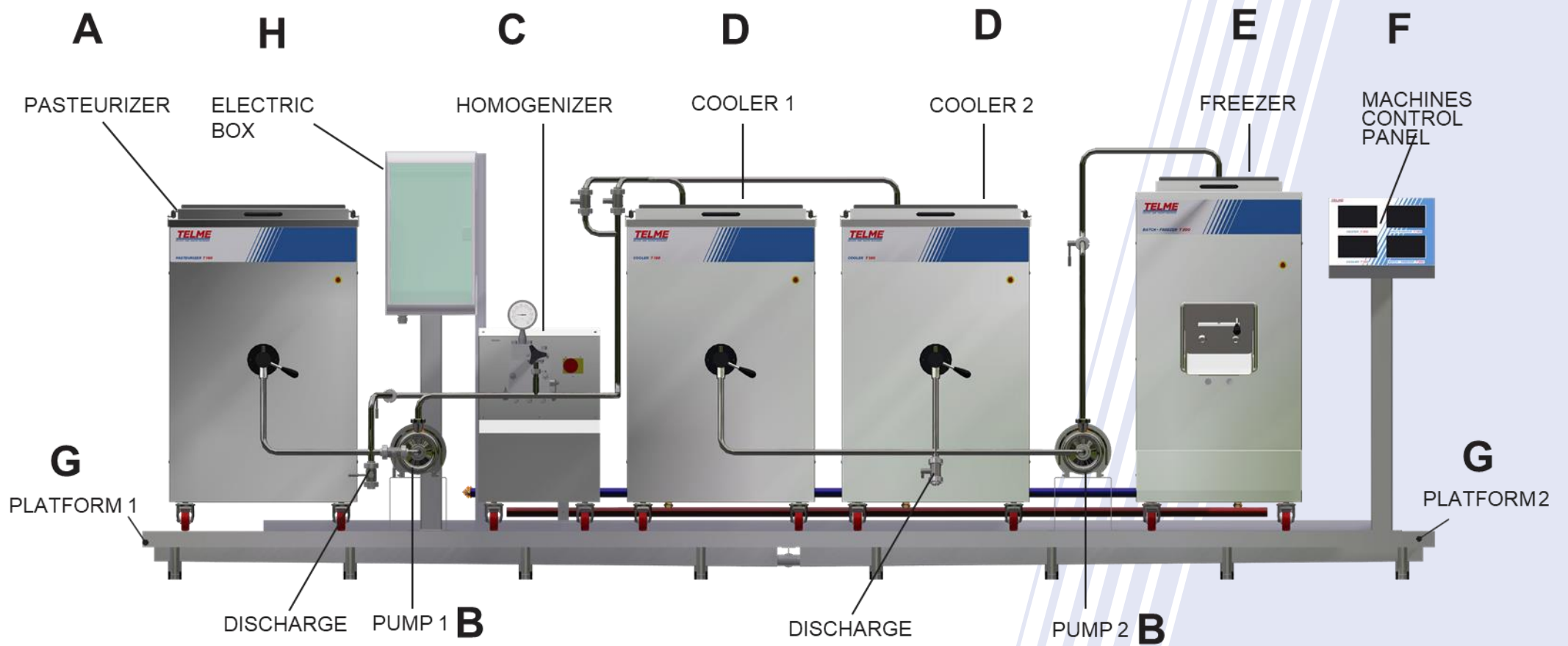


LAB 1000



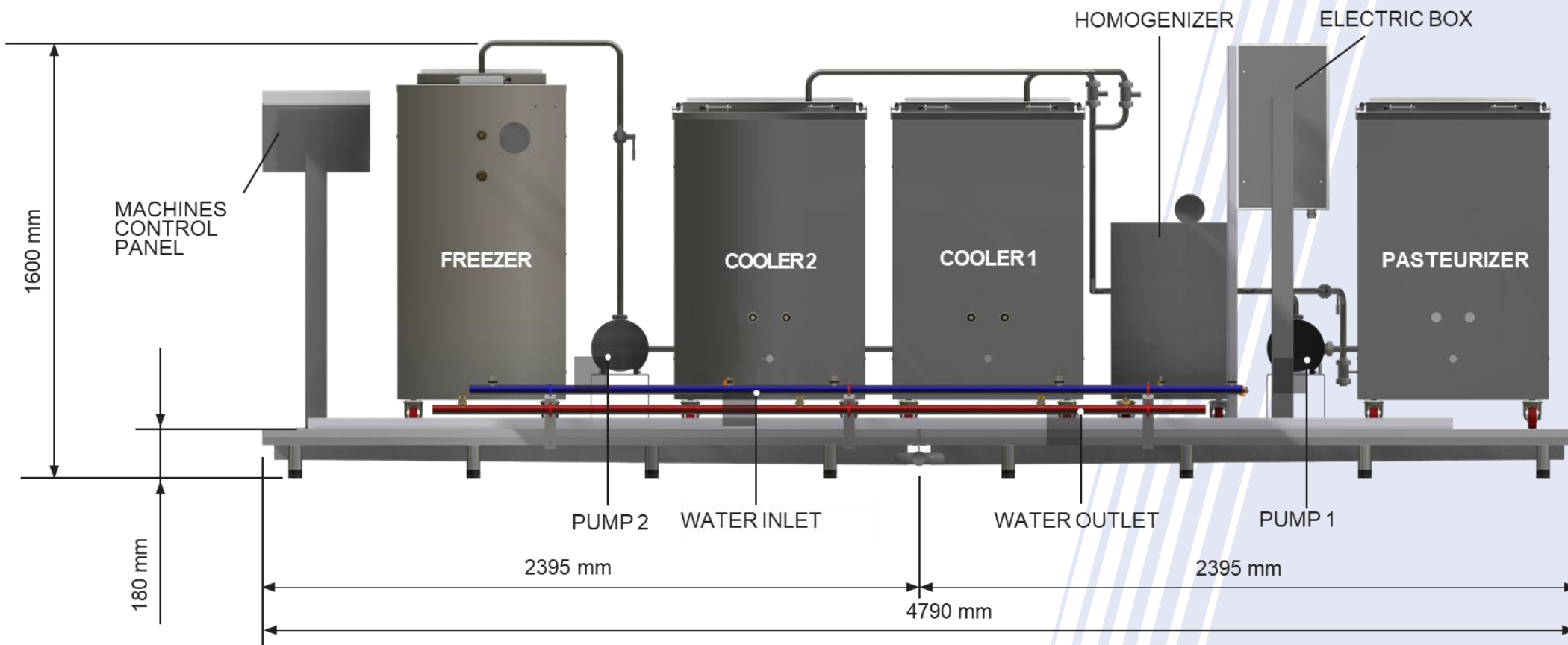
## GELATO AND ICE CREAM PRODUCTION LINE

**LAB 1000**



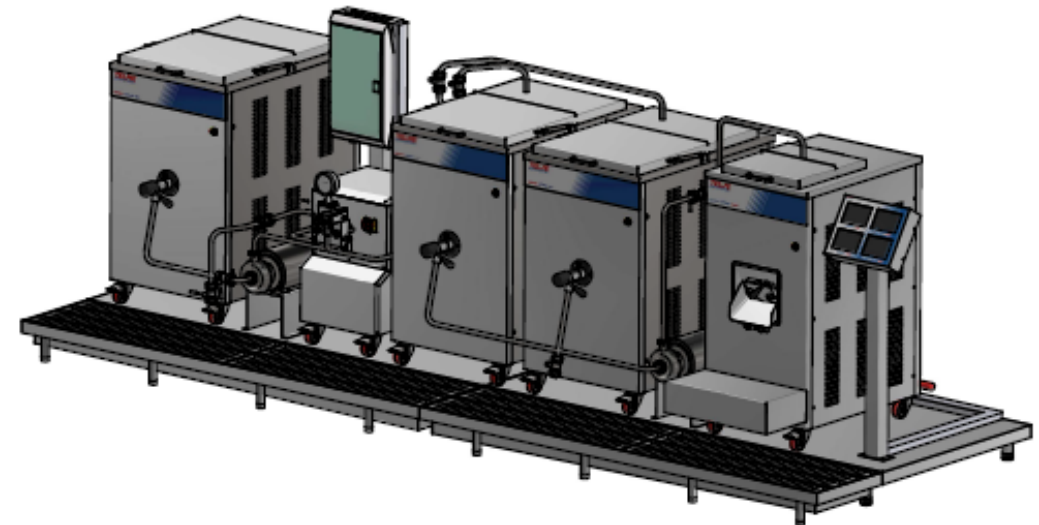
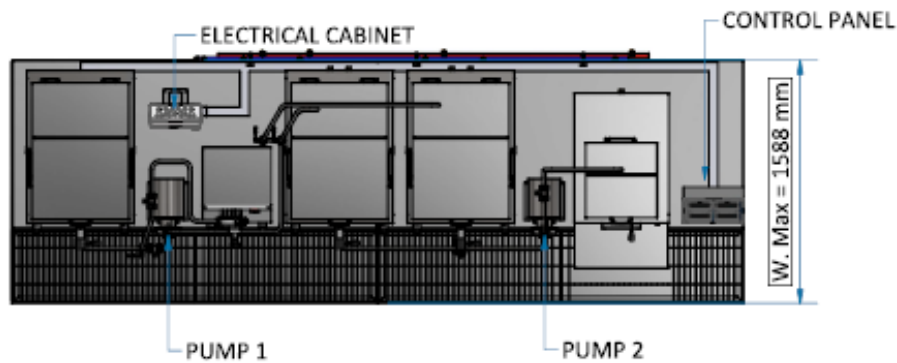
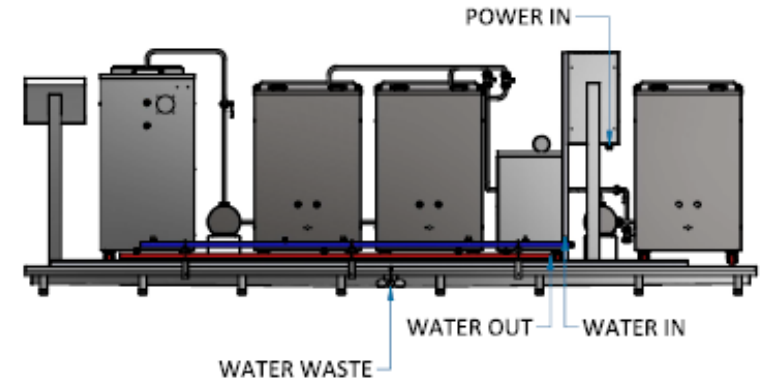
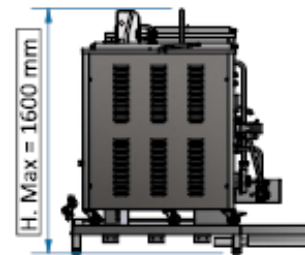
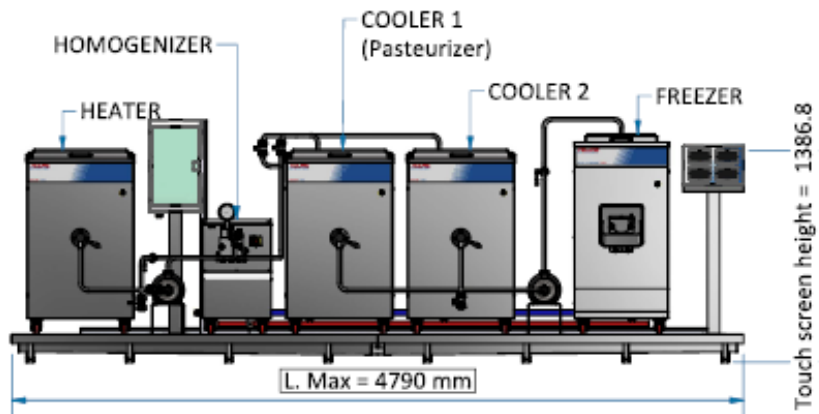
*DIMENSIONS (LxWxH) mm 1790x1600x1600 AND MAIN COMPONENTS*

*LAB 1000*



*DIMENSIONS (LxWxH) mm 1790x1600x1600 AND MAIN COMPONENTS*

**LAB 1000**



**Size (L x W x H):** 4790 mm x 1588 mm x 1600 mm  
**Power in:** 16 mm<sup>2</sup> (3 phase - 400 V - 5P)  
**Water in:** 3/4" in F  
**Water out:** 50 mm F / 40 mm F / hose connector 1/2"  
**Water waste:** 50 mm F

<b>TELME</b> GELATO AND PASTRY MACHINES		ISO: E1 1 : 35	Scala: 1 : 35	Materiale: Macchina:	Stato: Fornitore:	In corso -
Trattamento superficiale:		Unità: mm/Kg	Descrizione:		Rev. n°:	00
Lavorazione:		Peso: N/A	Disegno n°:		Formato:	A3
Creto: 26/08/2020	Verificato:	Approvato:	Nome file: Impianto.lam		Impianto	
Disegnato: AR	Verificato: CC	Approvato: SM	Tolleranze non indicate: Fori H11 - Alberi h11 (UNI 6388) - Dimensioni lineari c [EN-22768 ISO-2768]. ELIMINARE TUTTE LE BAVE E GLI SPIGOLI VM.		Foglio: 1 di 1	

# LAB 1000

## COMPLETE GELATO PROCESSING LINE – CAPACITY OF 200 L/h ON A STAINLESS STEEL PLATFORM COMPOSED OF :

### N.1 PASTEURIZER 180

(EQUIPMENT A)

- MAX. CAPACITY : 180 LT
- TEMPERATURE RANGE : +100°C / 0 °C
- TIME OF THE CYCLE : 2h 20 min.
- NUMBERS PROGRAM : 15

### N.2 CENTRIFUGAL SANITARY PUMP

(EQUIPMENT B)

- STAINLESS STEEL BOTTOM
- ELECTRICAL MOTOR WITH WATERTIGHT FLANGE AND TERMINAL BOARD
- PUMP BODY IN AISI 304
- REMOVABLE COVER IN AISI 304 FOR INSPECTION AND WASHING

### N.1 HOMOGENIZER

(EQUIPMENT C)

- CAPACITY : 400 LT/h
- MAXIMUM PRESSURE : 120 BAR
- HEAD IN STAINLESS STEEL AISI 316
- N. PISTONS : 2

# LAB 1000

## N.2 COOLER 180

(EQUIPMENT D)

- MAX. CAPACITY : 180 LT
- TEMPERATURE RANGE : +100°C / 0 °C
- TIME OF THE CYCLE : 1h
- NUMBERS PROGRAM : 8

## N.1 BATCH FREEZER 200

(EQUIPMENT E)

- MAX. CAPACITY FOR BATCH : 30 KG.
- MAX PRODUCTION CAP. : 200 LT/h
- TEMPERATURE RANGE : 0°C - 16°C
- TIME OF THE CYCLE : 11'
- NUMBERS PROGRAM : 26
- DISPENSING FOOTSWICH

## N.1 REMOTE CONTROL

(EQUIPMENT F)

- N.4 TOUCH PANEL FOR EQUIPMET CONTROL : PASTEURIZER / PUMPS / HOMO / COOLERS/ ATCH FREEZER / LITER COUNTER

# LAB 1000

## **N.1 ELECTRIC BOX**

(EQUIPMENT H)

- N.4 ELECTRIC SWITCHES 32A
- N.1 GENERAL ELECTRIC SWITCH 125A

## **N.1 PLATFORM**

(EQUIPMENT G)

- AISI 304 STAINLESS STEEL FRAME MARINE PLYWOOD
- AISI 304 STAINLESS STEEL REMOVABLE GRIDS
- WASHING WATER COLLECTION TANK



# LAB 1000

<b>TECHNICAL DATA</b>	
PRODUCTION CAPACITY:	200L / H
TOTAL DIMENSIONS mm:	L 4790 x W 1600 x H 1600
INDICATIVE NET WEIGHT:	1700 kg
NOMINAL POWER:	51 kW
PLATFORMS DIMENSIONS mm:	L 2395 x W 1591 x H 180 each
PLATFORMS NET WEIGHT:	350 kg (175 kg each)
POWER SUPPLY:	400 V / 50 Hz / 3 F+N - kW 60 - 100 A
5 conductors power cord:	16 mm <sup>2</sup> phases, neutral conductor, earth
COOLING WATER INLET:	3/4" female
COOLING WATER OUTLET:	40 mm female / hose connector 1/2"
WATER CONSUMPTION /1000 L	4500/6000L according to water temperature / pressure
HEAT DISSIPATION:	35 kW / 30100 kcal/h
CLEANING WATER DISCHARGE:	40 mm female

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GELATO AND PASTRY MACHINES

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