



**TELME**<sup>®</sup>  
GELATO AND PASTRY MACHINES



**ABP**

**AUTOMATIC BATCH  
PASTEURIZERS**

PROFESSIONAL & TOP LEVEL

# EVOPASTÒ PASTEURIZERS

**TELME**  
GELATO AND PASTRY MACHINES

## EVOPASTÒ 30 EVOPASTÒ 60/60 A EVOPASTÒ 120



**PROFESSIONAL SERIES**  
HEAVY DUTY, EASY TO USE

# PROFESSIONAL SERIES PASTEURIZERS

**ABP**

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## EVOPASTÒ 30, EVOPASTÒ 60, EVOPASTÒ 60 A, EVOPASTÒ 120, the models of the Professional Series:

- ✓ **Easy and functional electronics**, they automatically select the length of the heating time according to the chosen pasteurizing temperature.
- ✓ **Simple structure**, efficient operation. A conscious choice with competitive prices.
- ✓ **Adjustable heating** between 60° and 90°C and cooling between 0° and 20°C.
- ✓ **Two-speed** agitation.
- ✓ **The pasteurizing cycle**, with full charge of mix, is made in 2 hours.
- ✓ **The vat** is fitted with a draining sump for a better discharge of the mix.

**EVOPASTÒ 120**, is the largest capacity model with similar characteristics to the smaller ones; it is made for large laboratories producing for different gelato shops.





# ECOMIX T PASTEURIZERS

**TELME**  
GELATO AND PASTRY MACHINES

ECOMIX T 60/60 A  
ECOMIX T 120  
ECOMIX T 180



TOP LEVEL MACHINES  
HIGH PERFORMANCE, GREEN TECHNOLOGY

# TOP LEVEL SERIES PASTEURIZERS



**ABP**

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## ECOMIX T 60, ECOMIX T 60 A, ECOMIX T 120, ECOMIX T 180,

the models of the Top Level Series will satisfy the most professional customers:

- ✓ Resistive 5 inch colour **Touch Screen** (can be used with gloves too), an intuitive, easy to use interface
- ✓ **Inverter** for varying the speed of the beater motor
- ✓ **Preset programmes:**
  - 2 high pasteurizing
  - 2 low pasteurizing
  - 2 milk pasteurizing
  - 2 chocolate pasteurizing
  - 2 fruit syrup
  - 2 cooling and ageing
  - 1 inverted sugar
  - 1 liquid yogurt
  - free programmes to be set

**All programmes** provide an optimal emulsion with a micrometric diameter of the fat globules.

**ECOMIX T 180**, the model for large laboratories, allows the complete discharge of the mix thanks to the sloping tank.



## EVOPASTÒ PROFESSIONAL SERIES

## FEATURES SHARED BY ALL ABP PASTEURIZERS



Easy to use, rapid **controls**.

**Dispensing tap** with built-in washing, shared by all **TELME** Pasteurizers, for perfect hygiene after each dispensing and at the end of the operation.



### ALL ABP PASTEURIZERS:

- ✓ **Provide indirect heating** by a food safe heat-conducting liquid to protect the organoleptic properties of the ingredients.
- ✓ **Mix and blend** ingredients: milk, cream, powdered milk, sugar, dextrose, eggs, emulsifying agents, stabilizers, etc.
- ✓ **Heat and sanitize** by melting fats, chocolate and eliminating pathogenic bacteria.
- ✓ **Cool and conserve** by completing the pasteurizing, preventing the growth of residual bacteria and keeping the mix at the best temperature in compliance with the relevant regulations.
- ✓ **They allow:**
  - **improved performance** of flavouring
  - **hydration** of the stabilizing agents and solid parts;
  - **solubilization** of sugars;
  - **melting and uniform suspension** of fats in the mix;
  - a more stable (final) **emulsion**.
- ✓ **Dispensing tap** with built-in washing.



## FEATURES SHARED BY ALL ABP PASTEURIZERS

**Mounted on wheels**, to make the machine easy to move.



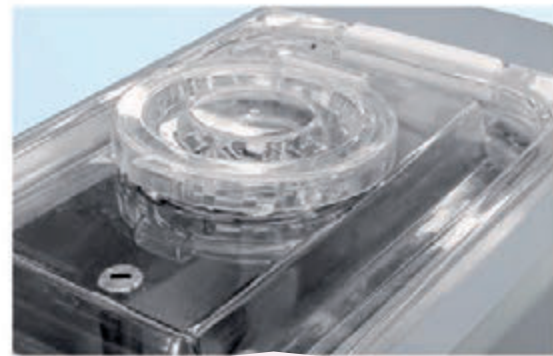
**Washing unit** (optional) for correct sanitizing and maximum hygiene, allows various types of uses: guide the water jet and establish the correct flow; clean more than one machine at a time; mix hot and cold water.



## ECOMIX T TOP LEVEL SERIES



Resistive 5 inch colour **Touch Screen**, an intuitive, easy to use interface.



**Double lid** to add ingredients.

**Emulsifying beater** (for ECOMIX T) with graduated shaft indicating the litres.





## T E C H N I C A L   A N D   P E R F O R M A N C E   D A T A

	W. D. H. cm	Current	Condensation	Capacity, max L	Mix for cycle, L	Working cycle, min
<b>PROFESSIONAL</b>						
<b>EVOPASTÒ 30</b>	42x78x110	7 A - 4 kW V 400 - 50 - 3	air/water	30	15÷30	80÷120
<b>EVOPASTÒ 60</b>	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
<b>EVOPASTÒ 60 A</b>	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
<b>EVOPASTÒ 120</b>	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
<b>TOP LEVEL TOUCH</b>						
<b>ECOMIX T 60</b>	42x78x110	12 A - 7,6 kW V 400 - 50 - 3	water	60	30÷60	100÷120
<b>ECOMIX T 60 A</b>	42x103x110	13,5 A - 7,8 kW V 400 - 50 - 3	air	60	30÷60	100÷120
<b>ECOMIX T 120</b>	72x78x110	21 A - 14 kW V 400 - 50 - 3	water	120	60÷120	100÷120
<b>ECOMIX T 180</b>	70x100x115	25 A - 17,5 kW V 400 - 50 - 3	water	180	90÷180	100÷150



The technical data should be considered as indicative. The manufacturer reserves the right to make changes.

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