Telme Counter-Top Batch Freezer

- Vertically oriented freezing cylinder provides high capacity and maximum energy efficiency.
- Large diameter freezing cylinder facilitates extremely fast freezing times resulting in very small ice crystal formation.
- Easy cleaning and simple assembly of beater parts.
- Low cost, long wearing, NSF approved plastic beater blades minimize frequent and costly blade replacement.
- Heavy-duty stainless steel beater shaft built to withstand years of use.
- Clear acrylic freezing cylinder cover allows monitoring of product while freezing.
- Easy access to freezing cylinder when adding variegates and particulates.
- Provides thorough mixing of variegates and particulates unachievable with horizontal barrels.
- All controls and indicators conveniently grouped in a single panel on the front of the freezer.
- All buttons and indicators identified by easily understood symbols relative to their function.
- Time controlled freezing cycle achieves smooth texture and product consistency.
- Stainless steel extraction door provides rapid extraction of product.
Continuous research leads to ongoing product improvements; therefore, these specifications are subject to change without notice and should not be used as installation specifications.

* Machine requires a dedicated electrical circuit.

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Machine</th>
<th>with crate</th>
</tr>
</thead>
<tbody>
<tr>
<td>width</td>
<td>16&quot; (40,6 cm)</td>
<td>19&quot; (48,3 cm)</td>
</tr>
<tr>
<td>height</td>
<td>25&quot; (63,5 cm)</td>
<td>35&quot; (88,9 cm)</td>
</tr>
<tr>
<td>depth</td>
<td>20&quot; (50,8 cm)</td>
<td>23&quot; (58,4 cm)</td>
</tr>
<tr>
<td>Weight</td>
<td>143 lbs (64,8 kg)</td>
<td>179 lbs (81,1 kg)</td>
</tr>
</tbody>
</table>

**Electrical**

- **1 Phase, 115 VAC, 60Hz**
  - Approximately 15A
  - 20A maximum
  - HACR or regular

- **Compressor**
  - 0.6 hp hermetic

- **Drive Motor**
  - 1-1/3 hp

- **Air Flow**
  - Air cooled units require 3" (7,6 cm) air space at both sides and back

- **Cylinder Capacity**
  - 1.75 gallon (6,63 liters)

- **Liquid Mix Per Batch**
  - 1-2 quarts

- **Working Cycle**
  - 10-15 minutes

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