

# TELME®

## ITALIAN EXCELLENCE



# FILLING MACHINE

# TELME®

**VARIOFILL**, compressed air filling machine for cups and containers, for use with food and non-food products. In particular, the machine can operate with artisan gelato containing pieces (max. 10 mm) of fruit, nougat, dried fruit, granules, etc. The capacity of the cylinder is 15 litres of gelato. Dispensing speed and pressure can be adjusted according to the type of product. For easy use, manual or foot operated control is available. For a wide range of uses this machine works with various products having different consistency and servings from 100 g up to 1000 g.



### **Approximate average production**

- 680 portions/hour, 50 g
- 450 portions/hour, 75 g
- 335 portions/hour, 100 g
- 220 portions/hour, 150 g



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A real alternative to expensive dosing machines, which cannot process artisan gelato and certainly not with solid pieces in the product. Ideal for gelato producers aiming to ready-packed cups or thermal containers of various sizes. Suitable for any other type of filling with food or non-food products.

Mounted on wheels for easy movement.

Equipped with all protection elements, it is even safe in the event of user's error.

Automatic washing of the cylinder and spout, easy to use, assures high hygiene.



VARIOFILL  
UNIQUE





W - D - H

Current

Cylinder capacity

Min. portion

Max. portion

100 g portions/hour



**VARIOFILL**

50x65x126 cm

2 A - 0,25 kW  
V 230 - 50 - 1

15 L

100 g

1000 g

500 max.

**MADE IN ITALY**

*Telme, the  
winning choice!*

**TELME®**

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