

# Ribot®

## 1000



by **TELME**

*the hi tech "Magicpot"*

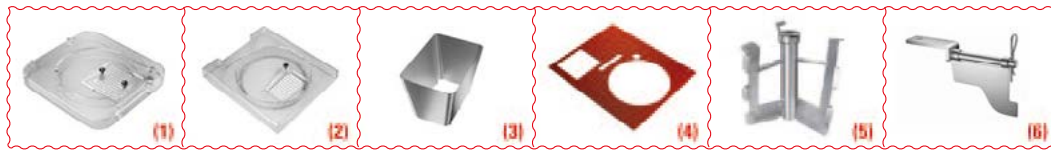
# Ribot 1000

## Technical features

- The machine is competitive because of the simple construction. All food processes are performed in a single vertical cylinder which is easy to fill, allows the product to be seen at all times and the ingredients to be added at any stage.
- Uses the whole surface of the cylinder to transmit heat/cold.
- Easy in assembling and disassembling the various components which foresees connection elements.
- Programmable temperature range from **-15°C to +110°C**.
- Programmable heating/cooking time from **1 to 999 min.**
- Variable mixing speed between **10 and 500 rpm**. Rotation of the components in both directions (clockwise/counterclockwise).
- Completely automatic or manual operating cycles.
- Recording of the carried out cycle (optional) and self-diagnosis.
- The machine is easy and quick to wash, as well as sanitize.

## Kit Standard

- Standard lid (for Ribot 10, 18, 30) (1): generally used for products/processes that do not require heating/cooking.
- Cooking lid (2): prevents condensation on the top of the machine and reduces the heating/cooking time.
- Loading funnel (3): for various ingredients.
- Removable silicon cover (4): for heat protection.
- Multiuse standard beater (for Ribot 10,18, 30) (5): used for many gastronomy, pastry, ice cream and chocolate products.
- Containing flap (for Ribot 10, 18, 30) (6): used, in particular, for ice cream and other mixtures.



## Gastronomy/Bakery&Pastry Kit

- Rotating whisk for whipping (7): cream, egg white, egg yolk with sugar, sponge cake.
- Two-blade cutter (8): efficiently cuts and minces food products.
- Cutter blade cover (9): contains the products during cutting.
- Multiuse rotating mixer (standard for Ribot 50) (10): for foamy mixtures, mayonnaise, sauces.
- Dough mixer (11): for puff pastry, bread, pizza, focaccia, pastry, flat bread, choux pastry, gnocchi, egg pasta, pancakes, shortcrust pastry, doughnuts, biscuits, tartlet, brioches, meringues.



## Cooking Kit

- Component drive (for Ribot 10, 18, 30) (12): facilitates assembly/disassembly of components.
- Deep cooking basket (for Ribot 10, 18) (13): for various products, pasta, cheese and vacuum packed food.
- Deep cooking basket (for Ribot 30) (14): for various products, pasta, cheese and vacuum packed food.
- Removable internal basket (for Ribot 30) (15): for various products, pasta, cheese and vacuum packed food.
- Deep cooking basket (for Ribot 50) (16): for various products, pasta, cheese and vacuum packed food.
- Removable internal basket (for Ribot 50) (17): for various products, pasta, cheese and vacuum packed food.
- Flat basket (for Ribot 10, 18, 30) (18): for various products, steamed vegetables, omelettes and vacuum packed food.
- Extraction handle for baskets (19).



# *the HI TECH "Magicpot"*

## *Advantages*

- Machine functions: blends, mixes, whips, cuts, minces, kneads, heats, cooks, maintains, tempers, pasteurizes, cools, chills and freezes food products as: bread, pasta, rice, meat, fish, vegetables as well as liquid, creamy and doughy products.
- Heating with thermo-conducting liquid, in circulation, allows targeted cooking and ensures that the product is not burnt.
- Rapid transmission of heat as the product in the cylinder is mixed.
- Precise temperature control both in heating and cooling.
- Specific temperatures can be maintained for extended and controlled periods.
- Quick cooking and cooling reduce the weight loss and preserve the natural colours, fragrances and flavours of the products.
- Quick chilling of the food product that is mixed in the cylinder.
- The speed of the various automatic or manual cycles allows for a considerable saving.
- The temperature range and all the aforementioned controls allow various chocolates (white, dark and milk) to be tempered, but also to prepare ice creams, gelato, sorbets and granita.
- Cycle can be recorded to check the effective temperatures of the various processes (optional).
- The rotation speed can be instantly changed.
- The variable rotation direction and the configuration of the components contribute to dispensing the products automatically and completely.
- The product is never handled (hygiene levels guaranteed) until the vacuum bag.



# **Ribot**®

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by **TELME**



A professional revolution is transforming the cooking methods in our restaurants.

The preparation of traditional recipes is often laborious and requires time that is not always possible in today's working environment. The manual skill necessary for foods with different and often long cooking times means that dishes which cannot be prepared and cooked quickly are disappearing.

Innovative machines that optimise cooking times whilst checking the process are increasingly in demand. Their ability to guarantee low cost production with the utmost hygiene is invaluable.

# gastroonomy



## *Ribot ... blends, mixes, whips*



The extremely quick chilling capability of **Ribot**, compared to the times required by an actual blast freezer, avoids handling, weight drop due to evaporation and allows the product to be quickly sanitized and stored (preferably vacuum packed) at a low temperature. The nutritional quality, colour and consistency of the food are preserved in order to guarantee maximum flavour and constant quality to the consumer.

Low temperature storage optimises processes performed in economically advantageous quantities. Working processes can therefore be programmed in order to save time and money.



# bakery & pastry



The controlled temperature ensures that the bakery dough achieves optimal results, volume increase and product fluidity. The various ingredients: butter, eggs and sugar, amalgamate better and more quickly. The constant and automatic operation simplifies the process and saves time and energy.

**Ribot** is able to produce an infinite range of products such as: dough, pastry cream, butter cream, english cream, bavarian cake, fruit marmalade, poché fruit, fruit sauce, hazelnut cream, mousse, meringues, icings, macarons, panna cotta, zabaglione, egg-nog, catalan cream, crème brûlée, pudding, caramel and mascarpone.

*minces, cuts, kneads, heats, cooks*





# gelato & ice cream



**Ribot** has a vertical cylinder with significant advantages: easy filling, constant product visibility and the ability to add ingredients at any time. Gelato is effectively mixed during preparation. The beater pushes the product upwards, the gravity brings the product down again. The temperature cycle always allows the user to achieve the same result even using different quantities of processed mix. This produces gelato with the best structure and consistency. Optimum extraction is obtained inverting the direction of rotation and doubling the speed of the beater. At the end of the cycle the product is dispensed, ready to be offered to the consumer. The components can be easily and simply disassembled without tools and washed to ensure maximum hygiene levels.

*maintains, tempers, pasteurizes, cools, c*



**Ribot** is programmed and set according to the needs of the product. The product will go through several steps of processing and different working phases will be activated for each specific product. Afterwards, heating temperatures, maintaining temperature, speed, speed changes of the beater, cooling temperature (continuous or intermittent) and buzzers can be set. The precise temperature control ensures that various chocolates can be tempered with a high gloss of the finished product.

Plain chocolate, milk chocolate and white chocolate tempering, ganache, chocolate sauce, various stuffed chocolates and many pralines and other specialities can be made extremely easily with **Ribot**.



# chocolate products



*chills and freezes*



# DIMENSIONS & SPECIFICATIONS

Models	W. D. H.	Net weight	Current	Condensation	Max cylinder capacity
<b>Ribot 10</b>	49x60x110 cm	190 kg	14 A - 5,5 kW - 400 V - 50 Hz-three-phase	air/water	10 L
<b>Ribot 18</b>	51x70x115 cm	240 kg	18 A - 7,7 kW - 400 V - 50 Hz-three-phase	air/water	18 L
<b>Ribot 30</b>	55x78x120 cm	265 kg	19 A - 8,2 kW - 400 V - 50 Hz-three-phase	water	30 L
<b>Ribot 50</b>	62x85x120 cm	295 kg	26 A - 11,7 kW - 400 V - 50 Hz-three-phase	water	50 L

*Multi-language display with 100 changeable production cycles*

## **Gastronomy**

Dough, stuffings, soups, broth, creamed vegetables, tomato sauce, meat and fish ragout, mayonese, béchamel, risotto, polenta, fondue, stew, meat-balls, stewed rabbit, braised meat, boiled meat, gravy, steam cooking, vacuum packed cooking, meat and fish cooking.

## **Bakery & Pastry**

Dough, pastry cream, butter cream, english cream, bavarian cake, fruit marmalade, poché fruit, fruit sauce, hazelnut cream, mousse, meringues, icings, macarons, panna cotta, egg-nog, catalan cream, crème brulée, pudding, caramel, mascarpone.

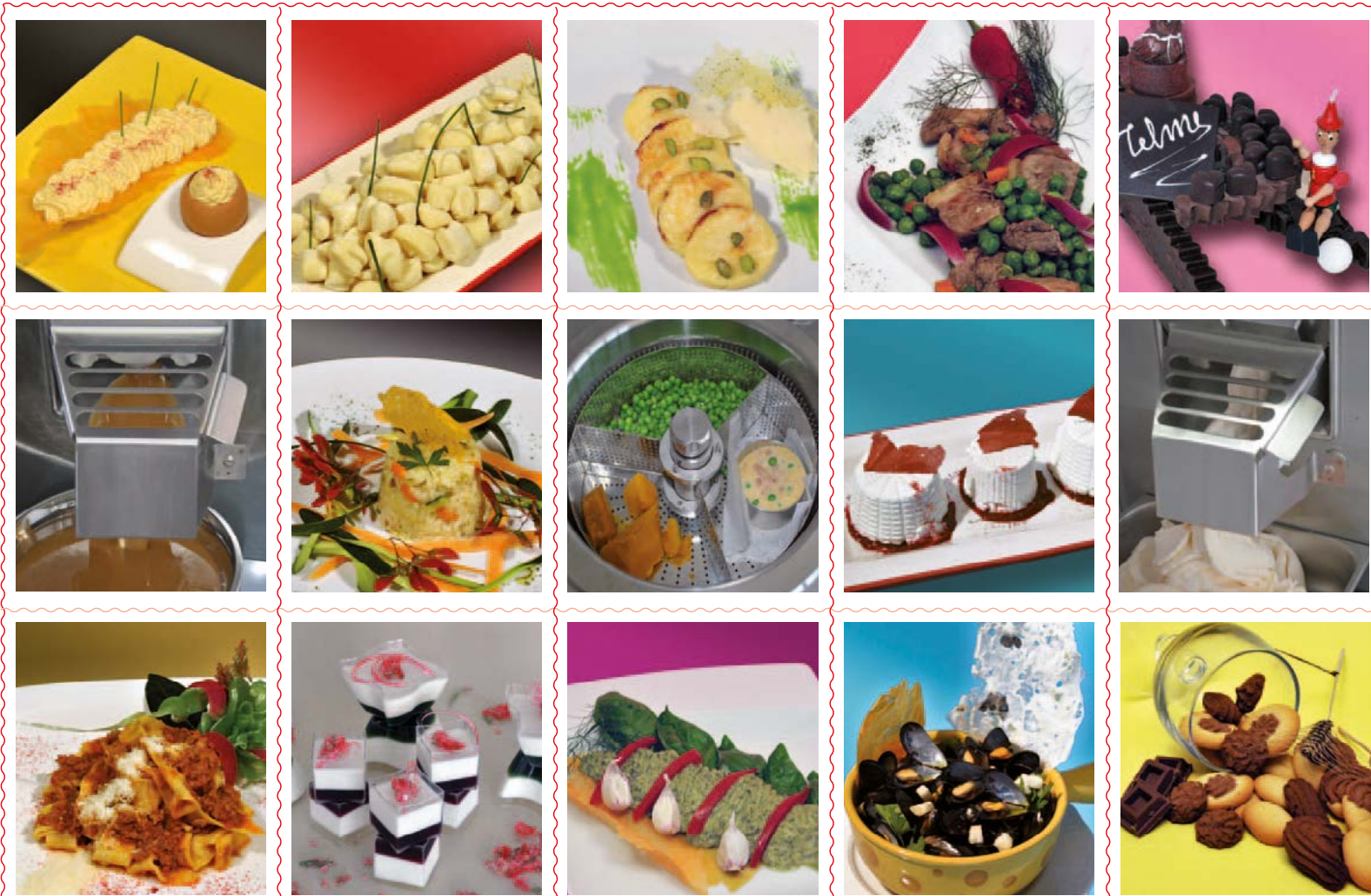
## **Gelato & Ice cream**

Gelato, sorbets, granita, milk-shake, semifreddo, slices and cakes, bombe and cassate.

## **Chocolate products**

Plain chocolate, milk chocolate and white chocolate tempering, ganache, chocolate sauce, various chocolate, various pralines.

## MADE IN ITALY



# Ribot®

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