

FOR ARTISAN GELATO

du series



TINOX



MULTI-MACHINE SYSTEM

IT REQUIRES 3 DIFFERENT PRODUCTION STEPS:

1. PASTEURIZATION

Pasteurization is the heat treatment of gelato mixture and has two functions: first, it reduces the bacterial load of the mixture to ensure the best hygiene. Then -through a proper warming phase- it makes the solid components of the mixture (such as sugars) melting and becoming soluble. The whole process is done preserving as much as possible the nutritional value and organoleptic quality of each ingredient.

This process, which take its name from Louis Pasteur, provides a heating of the fluid food at temperatures below 100°C and then a quick and continuous cooling to reach 4°C. As far as the gelato production concerns, there are two pasteurization processes which are the most common: "high temperature" during which the heating process achieves 85°C and "low temperature" during which the mixture reaches 65°C and keeps this temperature for thirty minutes.



2. AGEING

Ageing is the preservation of the mixtures at 4°C while they are still under stirring for hydration for a time between 6 and 72 hours. This process requires very long times and considerable energy consumption. Moreover, to be efficient and to avoid the division and stratification of fat components, this method requires the mixture to be homogenized before starting the ageing process. And for this purpose it is necessary a further machine which is called homogenizer and which is used in the industrial production.



3. BATCH-FREEZING

Batch-freezing is the last and the most important step to get the finished product. The batch freezer has the important task of monitoring and managing the changes in status of the mixture.

The mixture is inserted in the cylinder of the batch freezer where the evaporators ensure the necessary cold supply to quickly make a liquid product (gelato mixture) becomes solid (gelato) by turning water into tiny ice crystals (thanks to the power of the mixer scrapers) in order to get a perfect structure of the final product.

The key is the quickness of the freezing process -to avoid stratification- and the perfect mixing of the fluid, which is made possible by the mixer. This tool, in particular, avoids the fluid deposit on the inner walls of the cylinder and ensures the best overrun (air incorporation) to get a good consistency at the time of extraction.





Tinox mod. 60

tinox

Tinox is the ageing vat which offers the same ergonomics and the reduced dimensions as Pastmatic.

It allows to constantly keep mixture at 4 °C before starting batch freezing process. Tinox is an efficient cooler as well to cool down mixture from 85 °C to 4 °C and keep it at that temperature, allowing, in this way, to immediately empty the pasteurizer and to enable it starting a new heating cycle.



Tinox mod. 2x60

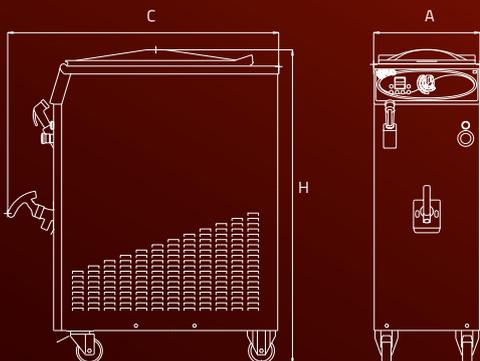
FEATURES

- Electronic control of the production cycle
- Elliptical tank
- Anti-drop tap easy to maintain

ADVANTAGES

- Easy to clean
- Energy saving
- More homogeneous mixture
- Water supply system for cleaning process

tinox



TECHNICAL SPECIFICATIONS		60		2x60	
Max. Mixture *1	Lt/cycle	30/60		30/120	
Voltage *2	Volt Hz/Ph	400/50/3		400/50/3	
Power	kW	2,5		5	
Refrigeration condenser *3		Water	Air+ Water	Water	Air+ Water
Width (A)	cm	40	40	80	80
Depth (B-C)	cm	102 (B)	122 (C)	102 (B)	102 (B)
Height (H)	cm	119	119	119	119
Weight *4	kg	149	---	252	---

*1 Hourly production may change according to type of mixture and finished product density. *2 Also available in 60 Hz. *3 Water-cooled system self contained. Air+Water: incorporated water condenser and remote air cooled condenser. *4 The weight of the air cooled machines will be estimated before the shipment.

Bravo North America

bravonorthamerica.com
info@bravonorthamerica.com

Bravo Deutschland

Ph.: +49 160 1007072
info@bravodeutschland.de

Bravo Middle East

Ph.: +971 559 896516
Info@Bravomiddleeast.com

Bravo France

bravofrance.fr
info@bravofrance.fr

Bravo Asia

bravo.asia
info@bravo.asia



HEADQUARTERS Bravo S.p.A.

Montecchio Maggiore - Vicenza, Italy

Ph.: +39 0444 707700

Email : info@bravo.it

www.bravo.it