

FOR ARTISAN GELATO

du series



GELMATIC



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.





startronic Premium

Batch freezer Gelmatic Startronic Premium is the result of 50 years' experience of Bravo specialized R&D on combined machines.

The technology and the strong cold power developed for Trittico is also used for batch freezers, making Gelmatic unique and inimitable: a guarantee of quality that only Bravo can assure thanks to the numerous patents that make up the historical and technological heritage of the company.

▪ Cooling system

Patented refrigeration system formed by monobloc cylinder with provided with multi-points and multi-rings gas injection system that cylinder walls.

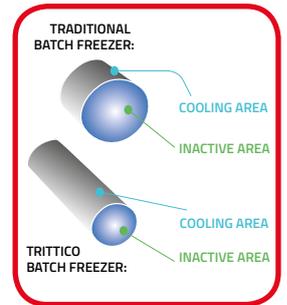
Ensures quick and effective homogenous cooling turning the water into order to obtain a soft, creamy and stable gelato in the showcase.

▪ Mixer

The blades icebreaker mixer made by stainless steel, with interlocking door to keep it aligned along time. Mixer prevents the formation of ice along cylinder's walls, keeping intact their cooling efficiency. It is equipped with self-adjusting scraper teeth that adhering perfectly to the cylinder walls to prevent the igloo effect, crush ice crystals and making them more fine.

▪ Front door

Front door made by special heat insulating material to prevent the dispersion of cold. It contributes to rapid batch freezing, reducing power consumption and avoiding dripping during gelato extraction. Lightweight easy to disassemble, clean and reassemble.



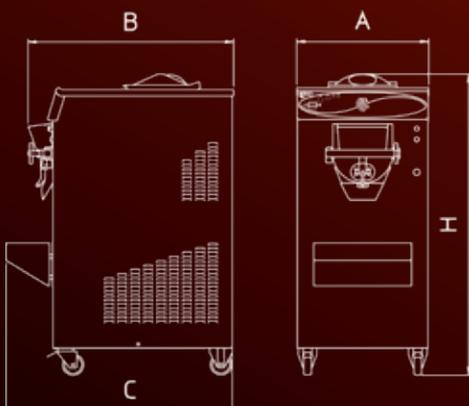
TECHNICAL FEATURES

- Upper tank to quick charging of the mixture
- Upper funnel on front door to charging flavors and other ingredients.
- Fast gelato extraction system.

ADVANTAGES

- Easy charging of the mixture.
- Easy use of the machine.
- Electronical control of work cycles
- Reduced consumption (**Bravo** patented condenser).
- Maximum convenience and easy to clean.

* Patented device that, thanks to the inverter, allows the software to change independently the blender's rotating speed.



TECHNICAL SPECIFICATIONS		305	457	610	1015	1020					
Prod. for cycle		5	8,3	10	15	20					
Average hourly production *1	Lt/ciclo	25/38	37/56	50/75	75/110	90/135					
Voltage *2	Volt/Hz/Ph	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3					
Power	kW	2,8	2,9	4,4	4,6	5,6	6	7	7,3	13,5	13,8
Refrigeration condenser		Water	■ Air + Water	Water	■ Air + Water	Water	▲ Air + Water	Water	▲ Air + Water	Water	▲ Air + Water
Width (A)	cm	51	51	51	61	61	61	61	61	61	61
Depth (B)	cm	80	97	95	95	95	95	95	95	115	115
Depth (C)	cm	87,5	103,5	102,5	102,5	102,5	102,5	102,5	102,5	122,5	122,5
Height (H)	cm	140	140	140	140	140	140	140	140	140	140
Weight PREMIUM (3)	Kg	233	---	285	---	313	---	359	---	472	---
Weight PLUS (3)	Kg	226	---	279	---	303	---	349	---	452	---

*1 Hourly production may change according to type of mixture and finished product density.

*2 Also available in 60 Hz. (3) Weight of the basic machine. The weight of the air cooling machines will be estimated before the shipment.

■ Air+Water: incorporated cooling condenser. ▲ Air+Water: incorporated water condenser and remote air cooling condenser.

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