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Pasteurize, cool and hold

gelato technology

PASTEURIZER

pastmatic®

To pasteurize, cool and hold while taking up little space. Available in 2 models: Pastmatic 60, to pasteurize up to 60 litres of mixture, and Pastmatic 2x60, which has 2 independent helix tanks to produce one or two bases simultaneously, up to 120 litres.

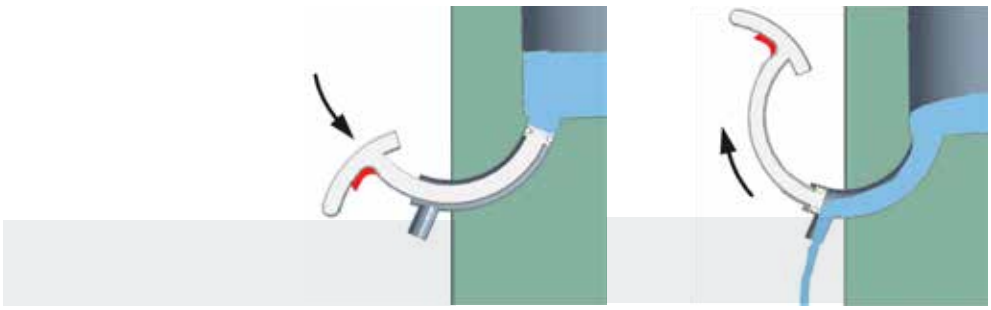
Characteristics

- **ELLIPTICAL TANK** Ergonomically designed by Bravo for optimal heat exchange, it enables smooth circulation of the mixture without sticking to the walls, preventing static areas where lumps could form. Additionally, its design reduces space requirements while providing the same capacity as a round tank.

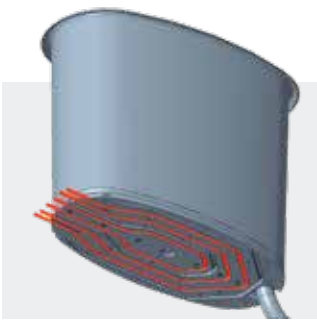
High-mixing stirring-pump

- The specific design of the central stirrer, by Bravo, **increases mixing and suction performance by 20%.** Through mechanical action and heat, the solid components are perfectly disintegrated, **resulting in a smooth and homogeneous base**. In addition, the stirrer pulls out from above, preventing the deposit of unhygienic and hard-to-clean residues on the bottom of the tank.

- **LEVER NOZZLE:** Fully retracts into the tank, preventing any mixture residue from remaining in the extraction duct and ensuring maximum hygiene, even in high-temperature environments.

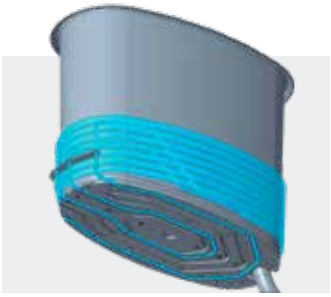


- **CONTROLLED HEATING SYSTEM** Spreads the heat and allows it to be absorbed by the mixture in a **controlled, non-aggressive manner**; the positioning of the armoured **heating elements distributes** the heat evenly, preventing the most delicate ingredients from burning and thus preserving their organoleptic properties, qualities and flavour.



Pastmatic 60

- **INTELLIGENT COOLING SYSTEM** Present both in the bottom of the tank and in the side walls, it gently cools even small quantities of mixture, preventing moisture from accumulating on the walls and compromising the quality of the pasteurized product.



- **MODEL 2x60** is equipped with **two independent tanks** of 60 litres each, allowing **maximum production flexibility**: it is possible to use either one tank or both, thus working two different bases at the same time. You could also empty and clean one tank while the other is running, or to let the mixture rest without having to transfer it to another machine.

Pastmatic 2x60

- Thanks to the **ELECTRONIC BOARD**, which manages the different pre-set and customisable programs (high pasteurization, low pasteurization, stirring, cooling and cold storage), and **temperature probes accurate to a tenth of a degree** (temperature range from 4°C to 95°C), Pastmatic automatically and precisely controls the mixing speed, temperatures and heating, cooking, holding and cooling times of the mixture, ensuring that it does not burn or freeze during the holding phase.

- **SAFE BLACKOUT** Following a power outage, if the temperature parameters confirm that the mix remains unaffected, the pasteurizer will resume the previously started program. Otherwise, it will automatically initiate a new, complete pasteurization cycle and notify the user with a message displayed on the screen.

- **REC PROGRAM** Thanks to Insight* technology, it allows the recording of production cycles to monitor the correct pasteurization cycle.

Discover the Insight technology

*Optional

Made in Italy

Multi-machine System

1. Pasteurization

A thermal treatment that involves heating the ice cream mixture to **temperatures above 65°C,** followed by an optional holding period and then **rapid, continuous cooling** until it reaches 4°C. This process dissolves solid components and reduces bacterial load, ensuring the **highest level of hygiene and quality.**

2. Maintenance

A process that involves storing mixtures with **slow or periodic agitation at a temperature** of 4°C for a period **between 6 and 72 hours**, promoting the hydration of proteins and thickeners. For optimal results, this production cycle requires prior homogenization to prevent fat separation.

3. Churning

The most crucial process in ice cream making, where free water in the mixture is transformed into fine ice crystals while incorporating air. For an **optimal final structure**, the transition from liquid to solid must occur quickly and efficiently, with the agitation quality carefully adjusted at each stage of the process.

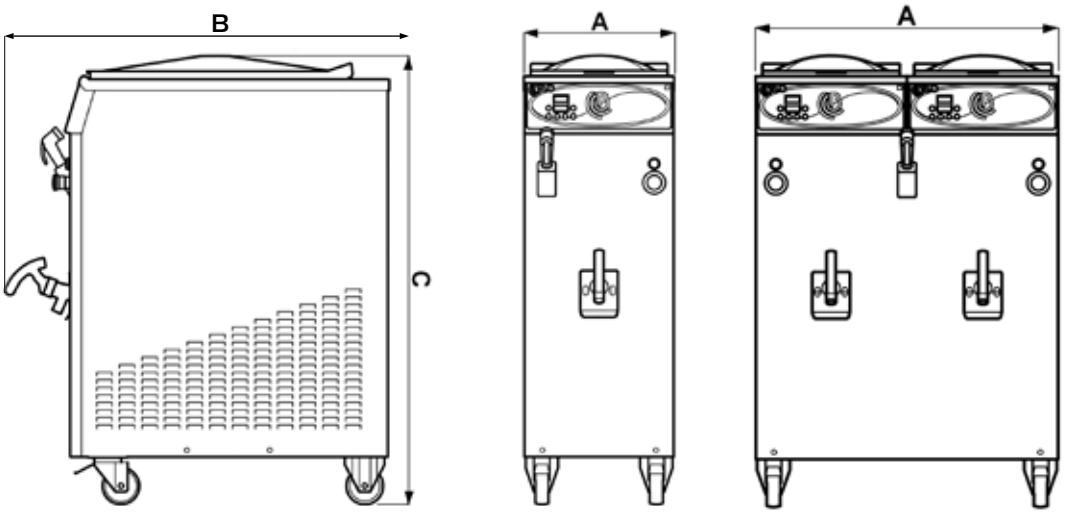
Pastmatic

Advantages

+ **Smooth and homogeneous mixture**
+ **Possibility of varying stirrer speed**
+ **Small footprint**
+ **Makes the use of an external mixer unnecessary**

+ **Quick and easy cleaning:** all Pasmatic components (tank, stirrer and dispenser) are visible and easily accessible, and can be disassembled and reassembled in no time without the use of any tools.

Technical data



Pastmatic		60	2x60
Min/Max mixture	l/cycle	30 / **60**	30 / **120**
Voltage	Volt/Hz/Ph	400/50/3	
Width (A)	cm	40	80
Depth (B)	cm	102	
Height (C)	cm	119	

Other voltages available upon request.

The hourly production of the machines is subject to variations based on the type of mix used, the density of the finished product, and the conditions of the production environment.

Complete data sheet

Rev. 0125 | The data shown may be modified by the manufacturer at any time and without giving advance warning.

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