Gelmatic M
BATCH-FREEZER

dual mode SYSTEM

for gelato and premium ice-cream production

Easy and Fast

The ideal machine for the production of gelato and premium ice-cream flavours. Easy to use, strong and reliable, Gelmatic Mechanic makes artisan's work easy and safe, as it reaches very low temperature in a very short time.
Gelmatic Mechanic is an extremely reliable machine, designed to be easy to use (few push buttons with basic functions).
High performance batch-freezer that allows to obtain results above market standards, thanks to the high freezing system technology, that takes advantage at most of the heat exchange for an optimal cooling and resulting freezing of gelato mixture.
Easy to load through the upper funnel that allows to easily pour the product from the buckets, avoiding the air outflow from the cylinder door.

Technical features
- Automatic temperature control thanks to advanced thermoregulators with “sensible touch” displays
- Three-blade stainless steel mixer with interchangeable scrapers
- Upper funnel for fast mixture loading
- Front hopper for adding aromas
- Makrolon® front door (special thermal insulating material)

Advantages and strengths
- Extremely easy to use
- Easy mixture loading
- Fast gelato extraction system
- Short freezing time: able to reach -10°C in a very short time
- Extremely easy to handle and clean
- Consumption saving machine

TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>30</th>
<th>60</th>
<th>120</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prod. for cycle</td>
<td>Lt</td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Average hourly production*1</td>
<td>Lt</td>
<td>25/38</td>
<td>50/75</td>
</tr>
<tr>
<td>Voltage</td>
<td>Volt Hz/Ph</td>
<td>230/60/3</td>
<td>230/60/3</td>
</tr>
<tr>
<td>Power</td>
<td>kW</td>
<td>2,8</td>
<td>4,8</td>
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<tr>
<td>Refrigeration condenser*2</td>
<td>Water</td>
<td>Air + Water</td>
<td>Water</td>
</tr>
<tr>
<td>Width (A)</td>
<td>cm</td>
<td>51</td>
<td>51</td>
</tr>
<tr>
<td>Depth (B)</td>
<td>cm</td>
<td>80</td>
<td>97</td>
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<tr>
<td>Depth (C)</td>
<td>cm</td>
<td>87,5</td>
<td>103,5</td>
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<tr>
<td>Height (H)</td>
<td>cm</td>
<td>140</td>
<td>140</td>
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<tr>
<td>Weight*3</td>
<td>kg</td>
<td>220</td>
<td>300</td>
</tr>
</tbody>
</table>

*1 Hourly production may change accordingly to type of mixture and finished product density.
*3 The weight of the air cooled machines will be estimated before the shipment.

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