



# Gelmatic 120 M

batch-freezer  
for gelato & ice cream production with cold process  
water cooled



Easy & fast

High performance batch-freezer that allows to obtain results above market standards.  
Easy to use, strong and reliable, it makes artisan's work easy and safe,  
as it reaches very low temperature in a very short time.

## Technical features

- Dual Mode System, for gelato and premium Ice-cream production
- Charging hopper allows for a fast charge of the mix, flavors and other ingredients
- Front door made in Makrolon® (special thermal insulating material)
- Quick and easy gelato extraction
- Acoustic signal tells you when gelato is ready
- Automatic temperature control thanks to advanced thermoregulators with "sensible touch" displays
- Dedicated program for premium ice cream production
- Cylinder type: patented stainless steel "multi-point" injection system
- Refrigeration system: patented stainless steel plate condenser
- Three blade stainless steel mixer with interchangeable scrapers
- Two-speed mixer
- Probe in direct contact with the mix

## Advantages and strengths

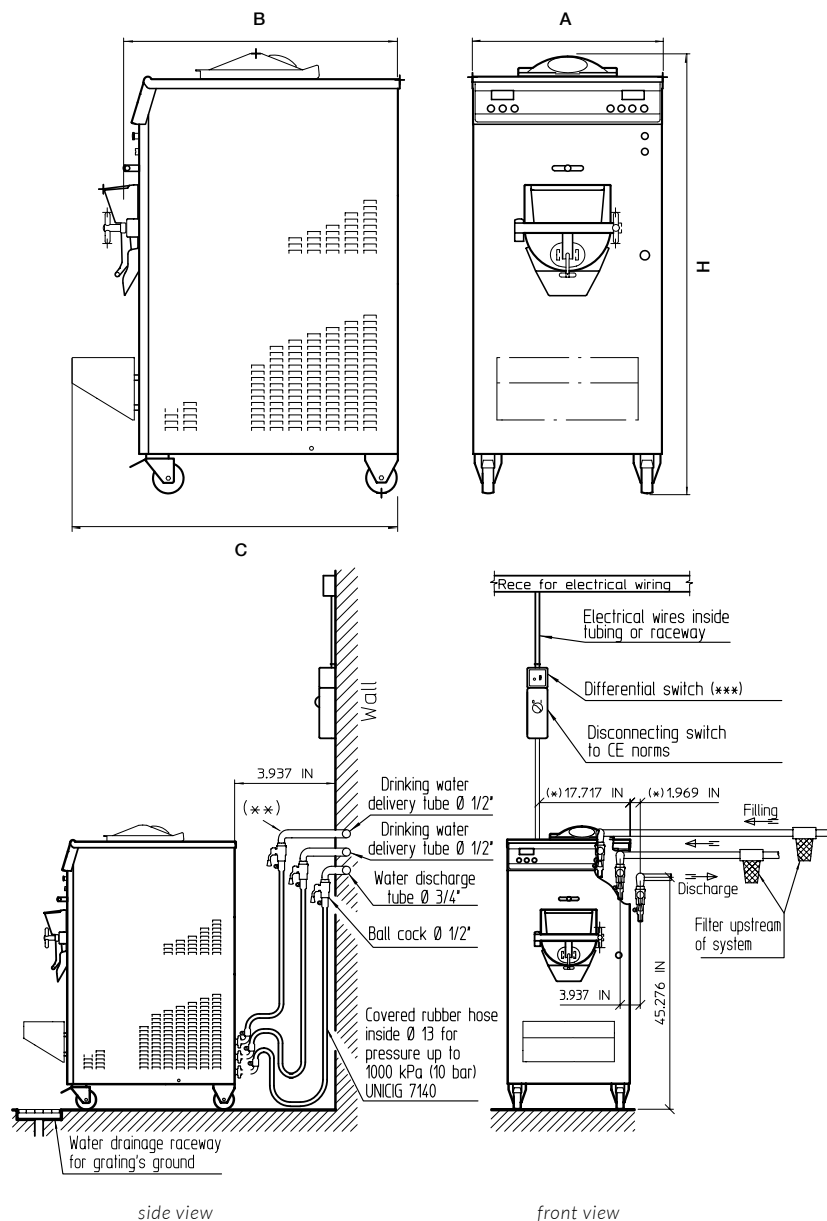
- Gelato or ice cream batches produced in a very short time
- Easy to use, the machine is exceptionally functional
- Electronic control of working cycle through temperatures
- Extremely easy to handle and clean
- Short freezing time



# Gelmatic 120 M

batch-freezer  
for gelato & ice cream production  
with cold process  
water cooled

Model: .....  
Quantity: .....  
Project: .....  
Company: .....  
Contact: .....  
Dealer ID: .....



(\*) Even if the machine models vary, the water and electricity connection positions are always the same, i.e. on the LEFT side of the machine.  
(\*\*) Cocks are in vertical only for illustration purposes.  
(\*\*\*) 30 mA (ABB serie C).



Warranty: valid for the North American Continent (Canada, USA)  
Extension: 12 months parts (with check list and warranty signed and mailed)  
5 years compressor with registration on [warranty.bravonorthamerica.com](http://warranty.bravonorthamerica.com)

Width (A)	cm	61	inches	24
Depth (B)	cm	115	inches	45,3
Depth with base (C)	cm	122,5	inches	48,2
Height (H)	cm	140	inches	55,1
Weight	kg	452	lbs	988
Frame type	floor model			
Outer panels	stainless steel			
Capacity per cycle	Liters	20	Gal	5,28
Max hourly production	Liters	135	Gal	35,7
Min. mix per cycle	Kg	8	lbs	17,6
Max. mix per cycle	Kg	16	lbs	35,3
Volume cylinder with mixer	Liters	26,05	Quarts	27,53
Volume cylinder without mixer	Liters	27,63	Quarts	29,2
Min. mixer speed	RPM 122			
Max. mixer speed	RPM 250			
Max power	kw	13,5	Hp	17,9
Voltage	230 Volt/60Hz/3 phase			
Running Amps	Amp 33,8			
Breaker size	Amp 63			
Drive motor	kw	7,5 - 4,8	Hp	10 - 6,4
Compressor power	kw	5,5	Hp	7,4
Compressor power	BTU/h 18766			
Freon R404A	Gr	3000	Oz	105,8
Refrigeration condensation	Water			
Water connection Npt	cm	1,27	inches	1/2
Min. water pressure	bar	1,5	Psi	20
Max. water pressure	bar	3	Psi	40
Crate dimensions	cm	132X79X175	inches	51,9x31x68,9
Crate weight	kg	590	lbs	1300